## The Hereford Brand <br> Published Daily Except Saturday, Monday <br> Sunday <br> 25 Cents <br> With Comics

## Inmate from 1 of 3 States May Be Next To Die


ther death row inmate in the country. Sperfkelink has exhausted all his appeals in the Florida state
court system and now is awaiting a ruling by court sytem and now is awaiting a ruling by the Sth U.S. Circuir
Court of Appeals. An adverse decision would leave him one last appeal to the U.S. Supreme Court before the setting of a final execution date. Assistant Florida Attorney General Ray Marky says
Spenkelink is farthest along from "a procedral posture," and it is "highly probable that we will have an execution in Florida
$\qquad$ Depending on how ast the courts act, an execution could be
carried out as early as this December, Marky said. "But not many governors would sign an execeution around Christmas. You
don" don't give an execution as a Christmas present." he added.
Spenkelink has been under death sentence since Dec. Spenkelink has been under death sentence since Dec. 20
1973. He was convicted of the Feb. 4, 1973 murder of Joseph

## President Promises To Fight Spending

uto trip, and that Szmankiewicz was killed during a struggle.
Prosecutors claim Spenkelink shot Szmankiewicz while the victim slept in a Tallahassee, Fla., motel room. Spenkelink is hite, as was his victim.
Jerry Jurek. 27, has
ince February, 1974. He was convicted of the kidnap in Texas 10 -year-old girl in Cuero, Tex. Jurek is white as was his victim. Like Spenkelink, he too has exhausted aill available appeals in he stare courr system and is before the Sth U.S. Circuit. Jurek's "Given a reasonable set of circumstances, he would be the first one executed in Texas." according to Assistant Texas Attorney General Anita Ashton. She cautioned that "you can't
outguess a court." but predicted that Texas" first outguess a court," but predicted that Texas" first execution
would "probably be held sometime in the spring or summer of
1979 " 1979. The entire appeals process takes about three years from
start to finish.". Georgia, where 415 erecutions and

Architect, City Plan

Discussion on Hall

Hersford volunteer firemen had their hands full Soturday with a fire at the big dump-ground pit, 6 p.m. The fire department rotated 15 men fighting the fire and used approximately 125,000

Spain said someone probably threw something burning into the pit to start the fire-a violation of the law. "It resulted in a lot of wear and tear on
city equipment." Sims]

## Stockpiles as USDA Predicted



soybean carryover now is speceted. ${ }^{\text {do }}$ be
about 130 million bushes.s. down from 170

Calderas Confined To State Hospital
 Sc an eight mant. four-woman jury ruled Firday during his sanity hearing Calderas, who was ruled incompeten
stand trial , will be confined to hospital. He was charged with killing his mother on Feb. 8 by beating her with plaster candleholder and stebbing her.
The jury heard testimony concerning Calderas' sanity for approximately an hour Friday before declaring him

he City Hall. Brownlow said he had been asked on several occasions how much was
paid for the property, question he said paid for the property, a question he said
be could not answer even thougt he was on the commission in the carly part of
on building was held. hearing over the Brownlow also asked Dowell who authorized the hiring of architect Tommy
Huckabee of Andrews without aproval $f$ the commission. Dowell said that Huckabee had not been hired and had only prepared ink sketches of the proposed structure.
Controversy surrou
Controversy surrounding the new City
Hall has not been limited to last week's commission meeting. Commissioner John

Prudia Black Dies Saturdáy

County Commission
To Adopt Budget
Deaf Smith County commissioners will
conduct a public hearing on the $1978-79$
budget following their regular semi-
budget following their regular semi-
monthly meeting scheduled for $10 \mathrm{a} . \mathrm{m}$.
Monday in the commissioners
Monday in the commissioners courtrom.
The 1978.79 budget will be adopted ast week. wemm of its preparation.
commissioners trimmed $\$ 31,000$ from the proposed budget while made possible e through the county's
paying both halves of social security
$\qquad$
Prudia Black of Dimmitt/ who donat
the \& B B Back House to the Deaf Sm
Counts Historical Muscum to be used

She was born in Tennessee in 1900 a
moved to Hercford from Canyon in 1920
$\qquad$
$\qquad$
$\qquad$
$\qquad$


Briscoe Delays Session Decision

## As Officials 'Thinking Twice’

"It's still an $80-20$ chance we will have
entran session, but they are thinking wice about it now," said a prominent
lobbyist who obbyist who did not want to be named.
Comptroller Bob Bullock said in Comptroller Bob Bullock said in special session. He said Briscoe told him ree weeks ago he was planning one and asked us for a study on the various my people are still working on it
my people are still working on it."
Clayton, who had predicted th Briscoe would call the special session on Friday, had to roll back his forecast aftee meeting
Briscoe.
with Hobby and then wit Clayto

$\qquad$ his weekend.
Briscoe left late Friday for Houston here he was to attend a fund-raising inner with President Jimmy Carter and There were recurring reports that Hobby and Clayton could not agree on details of measure that might be onsidered in a special session, and Briscoe was waiting for their agreement.
But there was no lack of advice. But there, was no lack of advice - pro
and con - from legislators and others on what Briscoé should do, including a . For of newspaper editorials. "For some very good reasons, I believe (See SEssion ine n)

## update sunday

Raiding Rhodes
Kill 19 Persons

##   also kidnapped a group of women and thidren from a research station where the the 19 were slain. the army said. Mozambique is a main base for black nationalist guerrillas setecing to over. lhorow the biralial governent in Salisbur, the Rhodesian capital.  Saisbury refused comment and banned local media foom pubbishing Mozambican accounts of the raid. Previously, when Rhodesians mainnainend official silience nitil their troops reurnef from across The Mozembique communique, issued by the People's Liberation Forres. did not not   Western border and also in the Massengena farthers sounh (isrict about 175 miles The enemy murdered 17 refigees  Agriculurat sunique said Sussundenga.

Hill Wants MHMR T
Trim 1980 Budget

ins Menalal Reararation to trim trim its

| he State Board of Mental Health and ast Friday a 1980-81 budget calling for $\$ 372$ million $\$ 372$ million above current spending," said Hill in a letter Friday to Edwin R. Van Zandt, Beaumont, board chairman "That amounts to a 54 percent increase. If every agency followed suit, our state budget would exceed state revenue estimated to be available during the next fiscal period by more than $\$ 3$ Hill asked Van Zandt to take a "Firmer Stance" on the budget at the board's next meeting "in order to cut it to fit the income limitations we expect next year." Hill repeated his campaign promise of no new taxes,' and said "we are going to have to live within our income w, <br> Government To Help <br> Locals Hurt by Cut <br> fears of leaking chlorine gas were allowed to return home Saturday after firemen extinguished a fire at a chemical plant. No one was injured and there were no immediate damage estimate. A fireman said the cause of the blaze could not be immediately established <br> The about 1,200 residents of this Northeast Teas evacuated when a fire erupted at the Fremar chemical plant. <br> The fire was extinguished several plant with water, an action they had avoided taking earlier for fear that the chlorine gas might escape. $\qquad$ <br> Defense authorities in nearby Miller County. Ark. The Arkansas Civil Defense unit sent a helicppter to hover near the plant when the firemen began hosing. down the plant. Officers said the helicopter was to be of chlorine gas should the gas start leaking. The gas did not start leaking and Nash is located on the outskirts of Texarkana. Police Report $\square$ |  |
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## Executions

from page 1

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since the 1976 Supre Court decion
 that legal dely,
death penaly.


| Carter |  | from page 1 |
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|  | lic cuntr herauce of hi, tarm and | ypake mam |
|  |  | County |
|  | Frida. |  |
| asem |  | from page 1 |

## Goods Needed for Camp Residents

| It may be hot and dry now, but six ose labor camp are | which has organized a drive to help the families. |
| :---: | :---: |
| which crept into their houses back |  |
|  | seven families who neceded hep.". Sherif |
| hef |  |
| amme | goods they yan afford to give away can |
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## The Lighter Side



## City Hall

| they represent the cultural interests of | Coplen and Brownlow agree that the new |
| :--- | :--- |
| the city have argued that the | building in neecssary because the police |

Obituaries

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| :---: | :---: |
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## Summer Session Slated at WT


over the heads of Congress and
appealing to you for repeal
appealing to you for repeal of
the Tunney-Clark amendment
so that he can send more of your
so that he can send more of your
money thataway; he says he
does not intend the money for
Marxist Angola--so presumably
Marxist Angola-so presumably Castro is trying to appear a
he intends it for Zaire.
pert at the University of $\begin{aligned} & \text { pitifully neglected people. An } \\ & \text { any attention we give hin } \\ & \text { California, believes the French } \\ & \text { further inflates that empty ego }\end{aligned}$
are trying to sucker our
Pressident into Zaire to protect
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Congress to and you American aid to African nation
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$\qquad$
misadventure in Vietnam.

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Paperwork Battle Stymied

On behalf of the American GI Forum, vice chairman John Arsola presents a check for $\$ 200$ to the American Red Cross. Accepting the recent donation was Red Cross. The GI Forum recretary of the Deaf Smith County Chapter of the photo by Dianne Banner]

## Fannin County Şheriff

Sentenced to 29 Years
 agreed to drop the other 13 after sentencing.

Fire Fighter
of The Week


Chuck Danley
 Votuntes fire Doportment. Doenerey.

 Itendes two trie trainingos exhool. He




 Herclord berd put on by the Herpoterd
Volunteor Five Dopertmentil will

TPLINE

...your best protection against misplacement or theft of your funds on business or pleasure trips

Get them from us before you leave home...for expeditious replacement if your funds are lost or stolen.
Debbie Pope invites you to come see her at Hereford State Bank for your travelers checks.

## 

For Time \& Temperature Call 364-5100 CMember Federal Deposit Insurance Corporation

\section*{ winch stared ditipe ch vority trenches.

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tas Taere were advances on the
tarm front, but then the
battle of the bacon report was battle of the bacon report was
lost, and the skirmish over
truckers' logs is going badly. truckers' logs is going badly.
The fight oreduce paperwork
is nearly stymied, and has been is nearly stymied, and has been,
for six months, acoording to
figures for six months, according to
figures soon to obe released.
The reason? Pick one. Tange reason? Pick one.
zation. Induverrmentrestal organi-
zestance. Lack of legal weapons. Most impor-
tant: constant introduction of
new programs and regulations, new programs and regulations,
which generate still more

paperwork. <br> \begin{tabular}{|c|c|c|c|}

\hline | But in the next six months, ending April 1 , the burden decreased only three-tenths of 1 percent, according to the new figures from the OMB outset," said Stanley E. Morris head of OMB's paperwork shrinkage shop. "It's going to get tougher from here." OMB Director James T. Mcintyre concedes that "reduc- ing red tape cannot be accomplished overnight," and he says Carter intends to keep plugging away |
| :--- |
| Most federal agencies predict already have been notable declines in federal job-safety | \& | forms and federal red tape linked to regulation of private linked to regul |
| :--- |
| The Internal Revenue Service, which generates more agency, says it has cut tax-filing time by more than 10 percent |
| But paperwork has increased sharply elsewhere, generated by equal employment regula- tions and by new controls on toxic chemicals, sewage and other pollution. |
| Even some old regulations truckers' logs are hardy varieties that resist attempts at weeding. | \& | The government requires long-haul truckers to fill out daily logs, on pain of fines up to $\$ 500$, showing how they spent each 15 -minute segment of their day. The job takes an estimated $\qquad$ |
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| 4 piece living r 5- foot coffee refrigerator. BACK YARD SUNDAY OI | \& | time for collec evaluating an full year. |
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All our bras. Sale $5^{10}$ 10 $4^{90}$
Reg $3^{30}$ to ${ }^{3} 7^{00}$ Every bra in stock! Natural
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Seamiess. Crisss styles, too. Fronst tricots. Undermwires. Seamiess styles, too. Front-hook and lacy
Symes, Brag with easy actionstretch sides and straps. D cups, , eoo. Stock up now on bras for
misses and girls. All $30 \%$ off.


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All our girdles.
Sale ${ }^{5} 3^{15}$ T0 ${ }^{5} 8^{75}$

Long leg styles. Cuffed styiles. Body briefer for one smooth line under today's cling
things. Mostly nylon/Lycras spandex. So get a super sleek buy at $30 \%$ off.

## It Sims to Me

Silence Kills

## By Paul sims

Managing Editor
There is a story in Buddhist writing concerning a villape whose population was being destroyed by the periodic attack of a cobra.
plight of the people was made known to him. immediately, he sought the snake, to urge him to discontinue his destruction. The snake agreed to
leave the villagers alone.
Days passed; the villagers discovered that the
snake was no longer dangerous. The word went from snake wais no longer dangerous. The word went from person to person: "The cobra does not bite any
more. Something has happened to the cobra. The cobra does not bite any more
Almost overnight the attitude of everyone changed. The fear of the cobra disappeared and, in its place, there developed a daring boldness. All sorts of tricks were played on the cobra; his tail was
pulied, water was thrown on him, little children threw sticks and bits of stone at him. There was no attempt to take his life by any direct means, only a wheat number of petty annoyances and cruelties, existence increasingly perilous.
He was nearly dead when the He was nearly dead when the holy man came back through the village. With great bitterness, the cobra
impiored, "I did as you commanded me; I stopped striking the villagers and now see what they have done to me. What must I do?
The holy man said, "You did not obey me fully. It is true I told you not to bite the people, but I did no ell you not to hiss at them.
in his near deas reader, the snake's silence resulted public silence, better known as apathy, is swiftly causing this country's democracy to lose its effiectiveness.
Apathy has increased because bureaucracy has increased. The public seems to believe . that the
government is too large to do anything about it. People are funny creatures. They can ban together to stop the seal killers in Greenland, protes strip mining in Montana, voice concern over equal rights while burning bras or scream indignation ove the right to life, but we've yet to see anything turn
the entire nation on. Elected officials can keep mistresses on thei payrorgy shortage, they can spend millions of dollars on propaganda literature, they can cut the national defense budget, slap the farmer in the face, bow to demands of big tabor unions and other such Q. Public.

The average citizen has dropped into an apathetic attitude but cries out that elected officials can The grass roots have withered who elected them. oities and big, politicians have taken over. We fully realize that one small.community in the of the worid situation, butt it seems every community, whether small or large, has taken on the attitude of

## Upset Taxvictims

Passage of Proposition 13 in California has caugh the attiention of taxpayers all across the country, and
the action may go down as the top news story of 1977. Many have termed it the start of a tax revolt. I not, it should at least get the message to politician at all levels of government that citizens have had enough. Anybody favors a tax cut, but citizens may
have reached the point where they are sincere in demanding the cuts-even if it means reduced povernment services.
For too many years, citizens have wanted lower taxes as long as it didn't affect their favorite government programs. But this "pass-it-on" policy has got to come to an end. The galloping rate of
inflation is matched by dishonest politicians who try inflation is matched by dishonest poince citizens into believing that federal else's pocket.
All parents have come to realize that the smal child will keep going a little farther to see how muc he can get away with. Government spenders and bureaucrats have done the same tike the child's, is possible because of our inaction, our tolerance, our silence.
Maybe the "silent majority" has discovered that when right and wrong can be determined, silence turns out to be a vote for wrong.


Richard Lesher
WASHINGTON Bill Bation
WASHINGTON - Bill Barlow is not a titan of industry or the
head of a large special-interest
group. He's just a small head of a large special-interest
group. Hes just
businessmat in small businesssmat in Pocatello.
Idaho. But he had guts enougt 0 insist that the federal government obey the Constitu
tion in its dealings with him. On May 23, the U U. S . Supreme
Court said he was right. The case arose back in
1975,when Barlow refused to allow inspectors from the
Occupatiopal Safety and Health Accupational Safety and Health his plumbing and heating
company without a searct compant.
OSHA that it could ignore the sho
strictures of - the Fourth cording to one report-which
OSHA OSHA disputes - the aghency
once even went so far as to insist on inspecting a reffrigeratoot in a
private home., because the private home, because the
homeowner, who ran tan
adjoining busines, permited
his employees. to keep the umcesinit.


He Fough


First Amendment rights
guaranteeing freedom of , assembly and petition were sacrificed on the alter
campaign law reform. campaign law reform.
Fiourth Amendment rights
yielded to OSHA and its brethren.
. " nor shall private property be
taken for public use, without
just just compensation", .. we
ignored in favor of the excesse ignored in favor of the excesses
of the Environmental Protection Agency, a
schemes.
schemes.
In short,we saw one after
another of the precious safeguards of the Bill of Rights
overturned by a government crazed by its self-righteousness.
Now the Court has sternly reminded everyone that the Constitution applies to all,
whether butcher, baker or candlestick-maker.
That reminder came at an
appropriate time, just a few
appropriate time, just a few
weeks before the ctizens of
California weeks before the citizens of
California sternly reminded
their own politicians that the their own politicians that the
pepole who earn the money
have some right people who earn the
have some right to it, to

## Talk of Texas

the passing parade--
early Teras, young men with
desire to travel often signed on as escorts for cattle b shipped to market by rail.
They were nnow officilly a
"drevers" and the railroad
gave them passess or reeduced.
rate tickets. They called hem seves
because their principal jounchers to ride with the cattle aboard the
cars and punch the critters cars and punch the critten
their feet if they fell down.
 reduce shipping costs, ranchers
often crowded tox many cattle faraway places as Kansel to such

## Bootleg Philosopher



Charge Them Rent

Oollars per office. | Or take the state and national |
| :--- |
| Now if a Senator thinks he |

## Doug Manning

Penultimate Word

## GARDENING am slipping into domestication at a frightening rate. Would

 you believe that he, who one year ago, was saying dandelionsmake a fine yard now has a garden? It is scary.
 son-In-law into digging the plot. Then got on the business end of
an idiot-stick and planted all kinds of goodies. Then sat back to an idiot-stick and planted all kinds of goodies. Then sat back
wait for harvest. No one told me I needed to mark where each thing was
Nor planted. All of a sudden, all sorts of strange things were growing
and Idid not know which was weeds and which was cucumbers. would have pulled the weeds long ago if i had known what to pull. The corn looked like the crab-grass in its early stages. The resuif is, I now hav a waste-high mass in the back yard. If you dig down deep enough you will find beets under the careless
weeds, watermelon (it think) entwined with the bindweed and radishes fighting the crabgrass for air.

The greenbeans need poles to grow on and have long ago chosen to use a nearby
weed for support. If cut the weed the poor beans will fall. Now find out the tomatoes need shade, the johnson grass is the on shade availabie.
I figured out
figured out which was weed and which was vegetable by
rather ingenious method. I thought it was ingenious. It may be the oldest method in the world and no one told me.
All I did was watch which plants the insects All I did was watch which plants the insect eat. Why don't
they eat weeds? Did you ever see a creless weed with holes in they eat weeds? Did you ever see a careless weed with holes
the leaves from some grasshopper? Maybe this is the reaso the leaves from some grasshopper? Maybe this is the reason
maia and insects are at war-both of us eat the same things. If the man and insects are at war-boun of us ear he same hings. Ihen
insects would eat weeds they would be our friends. Even
mosquitoes could be tolerated if they ate dandelions. mossuitoes could be tolerated if they ate dandelions. But the
dumb insects each what we eat and then try to eat us. No wonder I have been spraying the garden three times a week. I do this Thave been spraying the garden three times a week. I do chis
work at night when no one is looking. Ikeep fearing I am kill ling
off an endangered species and the federals will come and take me away. I should have no fear. The bugs in come and tal affected at first; then they grew immune to the spray: Now, some of them can't live without it. It is discouraging to spray and see
those little buggers rolling in the stuff like an addict getting a those little buggers rolling in the stuff ine an addict getting a fix after a long lay-off.
Ihave decided to give it up and apply for an emergency relief
check from the government. If my place is not a disaster area then no place is.

## Thumbing Back

one year ago assistance Monday when they released the fews media for drawings of a man believed to be the "traveling rapist"" who has terrorized Panhandle women for two years. The black rapist is thought to be responsible for at least eight of more two years and is also the prime suspect in the murder of a Borger housewife...Officials from the Austin and Lubbock nices of the Economic Development Administration (EDA) discuss the possibility of a drought relief grant to aid Deaf - County Farmers. TEN YEARS AGO

Richard Aven, son of Mr. and Mrs. Hilrey Aven and Anna
Johnson, daughter of Mr. and Mrs. Emmett Johson have Johnson, daughter of Mr. and Mrs. Emmett Johnson have
been chosen as the boy and girl to attend the 1968 American Legion Boy's State and Giris's $S$ State in Austin this year. Aven will leave the 8th and Miss Johnson the 11 th, of this
month. Orall Watson Ford Sales of Hereford has been month...Orval Watson Ford Sales of Hereford has been
selected as one of the nations outstanding Ford dealerships selected as one of the nations outstanding Ford dealerships
and will receive Ford Motor Company's Distinguished Achievement Award...Mrs. Sheri Davis Kerr, a new teacher Achievement Award...Mrs. Sher Davis Kerr, a new leacher
for Hereford who has been assigned to Stanton Junior High
School beginning in September, has been selected as a School beginning in September, has been selected as as
member of the "Texas" musical drama production, to be member of the "Texas" musical drama production, to be
presented for its third season this summer at Palo Duro Canyon State Park.
TWENTY-FIVE Years AGO

相 degrees from Wayland College, Plainview, in last week's commencement program.
They are Cortland Savage, son of Mrs. Alwyn Savage; Dann McLaillen, son of Mr. and Mrss. S.B. McLallen; Rose Stephan
daughter of Mr. and Mr. Mood Stephan; daughter of Mr. and Mrs. Mood Stephan; and Milford
Grisham, son of Mr. and Mrs. A.G. Grisham...There's an old saying that "Mother knows best." Well, it seems to us that Father, bless him, should come in for some compliments, too once in a while. It is true, of course, that upon mother's
patient shoulders rest the upbringing of the children. And paient shoulders rest hee upbringing of the children. And
this is as it should be. But let's not forget that Pa is generally the family breadwinner and it is up to him to pay the bills. When day is done and he comes home, make things as cherry and loving as you can. Have a nice dinner ready. Lay
out his slippers and his beloved pipe. Show him how much you his siippers and his beloved pipe. Show him how much
you love him by being kind and considerate. He may not tell you how he appreciates these attentions, but he will-as all good fathers doll! FIFTY YEARS ago
Although falling somewhat short of result leaders had expected to obtain, Good Will Week, held last week in
connection with the Canyon-Hereford clean town contest, accomplished a great deal towards helping clean up measure may be accomplished. This was the opinio expressed this morning by Mrs.Claude Benton, chairman of the movement. High, hot, winds made out-of-doors work
unpleasant during a part of the time last weet unpleasant during a part of the time last week' and many
another interest occupied attention of Hereford householders response to the movement, however, was gratifying, Mrs. Benton said.scores of school children helped taking turn each afternoon. They were divided into squads, each group
having a certain clean-up project to accomplish.

Don Graff, NEA



Outsiders and Insiders

ef for "strange". Which is as
good word as any for the entire
business) business. . 1 as any motif the entire
space . which is
outer space. - which is not necessarily
the same as spaece out - and stars s spaceship mockup which swops down from the ceiling
from time to time to buzz the dancers. At last report the
public was being atited pubic was being admitted to
Xenon, oweere, so its fatura as
a mania mecca is questionable. a mania mecca is questionable.
And there is just the hint of a possibility that a dramatic
change may be in the making. change may be in the making.
The media, which can usually be
counted upon to help these

THE WORLD
things along, has been showing,
more interest of late, in the
goings on outside than the
doings inside. The televisison
cameramen in particular are
focussing on the rejected rather
than the expected.
Such exposure can be
everything in the mania
business. Could it be that
coming thing is not getting past
the rope? Are the outsiders on
their way to becoming the real
insiders?
Sorry, Liza.
$\qquad$
qisg wit mar payan

The Steve Coneway home, 116 Rio Vista Drive, has chamber of Commerce as residential Beauty Spot





 Hertorrd Curman el ux, The ean 50




 East Ford Saeses save and except all of

Ask any
family we've served...

Smith E Go.
Cfuneral Home, Inc.
 AMBULANCE 3646533
of the month for June. The award is presented each mónth. [Brand photo by Dianne Banner]


## Courthouse Records

Abilene
Recount
Postponed
County Commissioners voted
3.2 Friday to postpone for 30 tays any recount of last
w:ekend's election in whict w.ekend's election in which
voters narrowly approved the
local sale of alcohotic beverages. local sale of alcoholic beverages.
The commissioners voted seek a formal opinion from
Attorney General John Hill as to whether a recount is legal
such an election. OPponents of liquor sale
pressed for a recount: but the pressed for a recountr bur the
legality of such action was
questioned by the commission questioned by the commission
ers' legal adviser Gary Hacker ers' legal. adviser Gary Hacke
Hacker said here is no provisio Hacker said here is no provisio
for a recount of local option
liguor elections in liquor elections in the state
election. law becaust paper election. law becayse pape
ballots were used and because only a candidate may request a The commissioners were first
locked in $a 2-2$ tie over whether to delay the recount until County Judge Roy Skaggs cas
his tie-breaking vote. Voters approved the liquor option last Saturday
11.591 to 11.460 .



## Defining Roles

$\qquad$

## Hull Named To Dean's Honor Roll

 PpaANNIEW, Mille HullWayland Bapisisi College junior. Wayland Baptist College juinior.
has been placed on the Deañ. has been placed on the Dearin
Honor Roll for the 1978 Spring semester with a grade point of
He was a member of the Alphap hio imga. Mike is the son of Mr. and Mrs. James Hull. of Hereford.
Abraham Ortellus, the 16.cen-
 FLOOR FASHIOIS BEGIN HERE! Shags, Plushes, Kitchen Carpet, Patio Grass' Every Color in the Rainbow

## 

## Hugh Yantis and Durwoo

 Manord cowild be up forSenate confirmation if the days. would be received with the this egislature meeting a block away and two board members
up for confirmation," said Dare
"It's "It's not the best environment to address facts." pro-consumerist stance on
numerous issues, including an announcement he will oppose any across-the-board increase in
homeowners insurance rates. There has been no change in auto insurance rates since
October 1976. The board increased rates
15.5 percent on Jan. 1, 1976, and 15.Spercent on Jan. 1, 1976,and
then granted another 7.1
percent increase 10 . percen
later.
At the At the annual hearing on auto rates in August 1977, the
industry requto percent increase. Board statis.
ians tians said a 10.1 percent consulting was actuary for tor the boarc recommended only a 1.8 percent
rate hike. The board chairman at the time, Joe Christie, called off the rate hearing, saying the 1976
rates increases took care of rates increases took care of any
immediate needs of the industry. He said another
hearing would not be called oftil there was a clearer picture some companies were declaring
dividend needed more money.
Yantis, Yantis, who succeeded Chris-
tie, agreed no new hearing was nee, agreed no new hearing, was
needed before the normal July
1978 hearing and


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## Disciplined Dutch, Rhythmic

 Argentines In Cup Finalsgoal-making machine pitsititisedff Ameliciann style, and the Argentina on Sunday in a histric Argentina on Sunday in
historic finale to the 1978 World Cup socerer tournament.
Neither team has ever whe championship, an even
which graws hundreds of millouns the heir tele In U.S. sports terms. the
World Cup combines all the excitement of the World Series
and the Super Bowl rolled into
one.
Although soccer still is just
catching on in the United States is estimated that up to one may be watching Sunday's final It will be a traditional contest
between the two strains which
dominate
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## Lopez Eight Strokes Back

By CHRIS ROBERTS Assoclated Preess Wrtter
HERSHEY, Pa. (AP). Pat
Bradiey fired a 3 -under-par 69 Brackey fried a 3 -under-par 69
Saturday to scramble into a tie with veteran Jane Blalock after
36 holes of play in the $\$ 50,000$

 sensation Nancy Loper, who
was fatering in her bid to
become become the first professional
woman golfer ever to win six woman golfer ever to win si
straight Ladies Profession Golf Association Golf Associa
tion tournaments. tion tournaments.
Lopez, still dogged by writers and photographerss turned in a
$38-36-74$ to put her 3 strokes over par after two days of play.
She fired a 1 -over.par 73 Friday
on the 6,389 yard course.
"Tm not giving up. 1 have
tomorrow," she said after
turning
turning in her scorecard. "I may
be out of it now, but I could
come
"I'm not playing as well as I
was a couple of weeks ago, but $\mathrm{I}^{\prime} \mathrm{m}$ not
because Ikng to the the teather me
$\mathrm{I}^{\mathrm{m}} \mathrm{m}$
tired."
Bradley, looking for her first win in 1978 , and the third of he
14 and 15.
Blalock, who fired a sizzling 5 -under-par 67 Friday, shot
par $34.38-72$ Saturday George Cumby, a star line-
backer for Oklahoma, is a

## WARREN BROS.

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## Roveres

THIS WEEK'S SPECIAL
$\mathbf{1 9 7 6}$ Ford Pinto 2 Door. Automattc, Factory Atr, Power
Steering. Sharp Blue Body with White VInyl Top. Steering. Sharp Blue Body with Whtte Vinyl Top peanuts: [Current Book Price \$3100.00] \$2799.00
1976 Olds Cuthess 4 Door. Alr \& Power. Belge finlsh
with tan vinyl Interior. This car books for over $\mathbf{\$ 4 , 0 0 0 . 0 0}$. Get our price \& check the quallity of this carr. 1972 Dodge Adventurer Plekup Air \& Power. Radiel
tirea. Blue \& White 2 Tone Pailnt. Camp Stite Topper Paneled \& Insulated with full door in rear.
1976 A.M.C. Pacer - 6 cyl antomatte, Alr \& Power
Steertng. 23,000 miles. Local $1-0$ wner. Yellow Anlath with tan cloth Interior. Try thls one on for slize \&
economy
1976 Mercery Monarch 4 Doser Sedan 302.vs, At a

We will pay top dollez for your cleen meed ear ar ot
he students had plenty. horses? Cauthen didn't go into horses? Cauthen didn't go into
detail but said."The only one
I've been talking to lately is I've been talking to lately is
Affirmed." What made him persevere to become the youngest Trtple
Crown-winning jockey in his-
tory? "t's hard to say what Crown-winning jockey in his-
tory? "It's hard to say what
drives you. I happened to find this thing I never got bored
with.: .What are his plans for the
future?" "Hopefully, I will last

## Cepeda Begins Term

| By Eloy O. agular | prison. This is an experience | carlier this month a federa |
| :---: | :---: | :---: |
| Assoclated Press Writer |  | refused to grant |
|  |  |  |
|  |  |  |
| board a plane to Miami and, scorted, will report to the | over. I feel as if a heavy burden had been lifted from my | parole after 30 |
| in Fedral Prison in Florida to | shoulders." |  |
| serving a five | spoke, his |  |
| ce for possession | Armen Cepe | friends pointed out the major leaguer had |
|  |  |  |
| our days before | Manuel, 18 months. | oubled |
| Most Valuable Pla |  | managing an am |
|  |  |  |
| home | His wife | But Cepeda |
| a San Juan suburb reading an |  | bitter |
| uraging letter from a | was |  |
|  |  | "I believed in God," he said. |
| Just continue |  |  |
| le to all. Show everyone | cisco | wanted to help |
| you can rise above it," the | Cardinals, Atlanta | But I am not |
| said. | Oakland A's and Bosto | worst part was at the beginni |
| 1 don't bel | Sox, got in trouble with the | pr |
| husky Cepeda said softly. At | 12, 1975, when he | friends were al |
| Cepeda keeps in "playing | arrested at the San Ju |  |
| ce," looking like a much | International Airport and ch |  |
| ger man, and describes | with possession of 100 |  |
| elf as a "health food | nds of |  |
| as once at the top," he | The former slugger was | minor league |
| said. "Now I must go to a |  |  |

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## Disciplined Dutch, Rhythmic Argentines In Cup Finals



| virtuoso and effervescent South American style, and the well-oiled, slick passing and tackling of the European school. <br> No European team ever has won the World Cup in South America, and 77,000 wildly cheering spectators at River Plate Stadium never will let their opponents forget that. <br> Thousands are ready to pour into the streets as soon as the game ends, waving blue and white flags and chanting victory songs to paralyze Buenos Aires with celebrations, as they have done twice earlier this month. <br> Holland is in the final for the second straight time. The Dutch lost 2.1 to West Germany in the 1974 final at Munich. <br> Most of that great Dutch team still are playing - except for the legendary Johann Cruyff, who has retired. <br> Argentina, less polished but riding the crest of nationalistic frenzy, also fell short of a world title in 1930. It crossed the La Plata River and was beaten by neighbor Uruguay 4-2. <br> The orange-shirted Dutch, who have scored more goals than any other team in the World Cup, enjoy the nickname "clockwork orange." <br> They make a speciality of a midfield whirlpool - spinning passes among each other that have dizzied opponents, then they dart into defensive gaps to |
| :---: |


champion and archrimeal Brazzil,
and crushed Peru 6.0 . and crushed Peru
storm into the finals.
The The Latins have shed their
image as the bad boys international soccer under the

## Lopez Eight

 Strokes Backby CHRIS ROBERTS AEsocinated Preese Writer HERSHEY, Pa. (AP) - Pat
Bradley fired a 3-under-par 69
Saturday to scramble into a tie Saturday to scramble into a tie
with veteran Jane Blalock after 36 holes of play in the $\$ 50,000$ Lady Keystone Open at
Hershey Country Club.


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with tan vinys Intertior with tan. vinyl Interior. Thise car books for over.
$\mathbf{S 4}, 000.00$. Get our price \& check the quality of this carr. 1972 Dodge Adventurer Prckup Alr \& Power. Radiel
tiree. Blice \& White 2 The tires. Blae \& White 2 Tone Paint. Camp
-Peneled \& Insulated with full door in rear.
1976 A.M.C. Pacer - 6 cyl antomatte, Atr \& Power
Steerfng. 23,000 miles Steering, 23,000 mlles. Local 1.0 wner. Yellow finloh
with tan cloth interior. Try this one on for atze a

to the otbo ever of tho fivires. Provective Warnanty.

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|  | for a while as a iockey. I'd consider maybe becoming | to," he said. <br> "And some can ride real |
| :---: | :---: | :---: |
| ing questions. | trainer....I could go to college | good," he added hastily whe |
| students had plenty. | and maybe become a ve |  |
| hat does he say to |  |  |
|  | bother him and make him want |  |
| ail, but said, "The only of |  |  |
| been talking to lately | , having | "A few times," he said. |
| med." | won the Triple Crown? "I don't |  |
|  |  |  |
| become the youngest Tri |  | 俍 |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  | tomorrow?, she asked. |

## Cepeda Begins Term.




## numann Amazing Hiller DETROIT (AP), John Hiller when asked how long he figured he'd last about five thought he'd be pitching in the-

 years in major league baseball big leagues. "The minimumand drop out after his salary

salary then was 57,000 . We | $\begin{array}{l}\text { and drop our ater his } \\ \text { peaked at perhaps } \$ 30,000 \text { a } \\ \text { year. }\end{array} \begin{array}{l}\text { salary then was } 57,000 \text {. We } \\ \text { tolked about maybe getting up } \\ \text { to } \$ 30,000 \text {. It shows how things }\end{array}$ |
| :--- | Sunday at Tiger Stadium the to $\mathbf{3 3 0}, 000$. It shows how things 35-year-old ace relief pitcher, Little did the Tigers, or Hiller,

whose salary is in the 100,000 realize during his rookie year in range, will have a recognition
1967

that the slender Canadian | day in honor of his 10 years in |
| :--- | :--- | :--- |
| the majors - all with Detroit. | \(\begin{aligned} \& left-hanider would command <br>

\& such a large salary and a status\end{aligned}\) he majors - all with Detroit. such a large salary and a status
Hiller, who likely will be as one of the game's top relief remembered by baseball histor--
ians for his courageous and
Hecilists.
He sat out all of 1971 and half successful comeback after a
he seart attack, never thought out all of 1971 and half
attack. He ecause of the heart ceart attack, never thought
hings would work out sock. He hell.
operation and aronary bypass
opted "It think my wife and lused to
lo
alk about five years," he said,
comeback in 1972.



## "If I wasn" I probably would have made somenise no along the have made some noise along the way. Considering the years I've way. Considering the years I've had, maybe $\mathrm{I}^{\prime} \mathrm{m}$ not making as much as much as some...but I'm making much more money than $I$ ever thought $I$ 'd make in this game., thought I'd make in this game." Tiger manager Ralph Houk Tiger manager Ralph Houk calls Hiller "one of the best short relief men shals Hiller "one of the best short $\begin{aligned} & \text { rief men } 1 \text { have ver- } \\ & \text { managed. Ive had Sparky lyt }\end{aligned}$, managed. I've had Sparky Lyle and Luis Arroyo and I'd rate John right up there. On top of it, he's a great guy." Hiller's 6 . Hiller's 6 g.3fecord and seven saves are best on the staf <br> Mantle <br> Stable

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ensed nurses. 116 bed facility is needing male ational nurses. Please apply to Joyce Adrian,
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## Making Connection

Lena Kocits of tho Miner Clants pula her all into hirting en Allison Lady plich as Kever catchar Wiltney Drate end umplre Kay Bannor watch Saturday monitng. look a to te memmateo laiced in an oxtra-mning bld to beat the Braves, who meiting up an cerilior gemme, which had been stopped due to the two teams were

## Lietzke's Eagle

 Gives Him LeadCos Angeles Dodgers broke a tie $\begin{gathered}\text { Geronimo hit his fitth homer } \\ \text { with two runs in the sixth of the season leading off the }\end{gathered}$ with two runs in the sixth of the season leading off the
inning, one on a bases-londed
walk, to Jecrany, Grote bit los Angeles tied the walk, to Jerry Grote and the score in the bottom of the inning
other on a grounder by Dave on doubles by Ron Cey and Bill
 Saturday in a nationally
televised gam televised game e,
Don Sutton, 7 .6, with relief help from Charlie Hough and
Bob Welch, earned the vidtor Bob Welch, earned the victory. the 1 th in the last 14 games for
Los Angeles. The loas was only Los Angeles. The loss was only
the third in the last 10 games for the Reds, but it dropped them three games behind front-
running San Francisco in the running San Francisco in the
National League West. The third-place Dodgers are $51 / 2$
games back. games back.
Cesar Geron

## Japanese Stars <br> Down U.S., 7 -3

## By DON SAWATO

 TOKYO (AP) - Seisuki Toyode and Hidetake Horiba each went 3-for-4 and drove in two runsapiece Saturday, leading Japan to 27.3 victory, over the United
States in the opening game of the seventhe apening game U.S. Jop
then
by Barrett, but Japan added
triree runs in the botom of the
inning off relief pitcher Billy
Blum of Houston on three
OAKVILLE, Ont. (AP):Bruce Lietrue's pitch-im for an
eagle 3 on the final hole finished
 lead Seturdey in the third round
of the S2SO,000 Canation
 Colif Champioschip. Laretze, sumy Who started the 3 shotes off the 210 totali, 3 ender pors with
difficult, 7,050 .an Golf Cub, course.
"That's a verse. good way to
end the round," Lietse stid end the rosad," Lietule said of
his $45-$ yard shot with a sand
wedge thand fonot withe a sup on the couple of shots I Ithres up fary."
Lietzie, viaser of tien Lietake, wiaser of two
tommencats list year bux in :
slump nost of this enter sommaments last yeerr box in a
stump most of this esaso, was
trailed by Joha Schroetes,
 Ptinny Jeff Hewes and rookil
Pat McGowan at 212 , the ooly other mea ander para ather thily
trips over this course Jack trips over this coerse Jack
Nicklaus designee as a
permanent home for the

North shot T2-221. Lietake's cross-handed put
ting was the key to
He heat Heg has the key to hise round no-putt and holed funte, one
tom the $10-15$ foot tives Trom the 10-15 food range.
Brace, whose best fimes year has been a runner-up position at Tallahassee, one-
putiod 6 times on the putted 6 times on the front side de daibl
and made the tume 2 under and made the turn 2 under par
with a 15 foot birdie putt on the with a 15 -foot birdie putto on the He pitched accoss the formath aod a six-footer on the to the front fringe, chipped byek
neat hola. He had to scramble on the and made a two toposer fot fot
bogey. That dropped him and tith, scored the 15 10th and 11th, scored from 15 bogey. That dropped
feet on the 12 th, then reached a tie for the lead. leet on the 12 th, then reached
the part 513 ith in 2 and prompty
3 -putted for per.

With the other leaders acking up, Lietzer headers
ead alone until he bogeyed the 16th hole. He got his second sllot over

he green on a mount and "from here I was I was very heppy to make 5: It could have foen to $\underset{\substack{\text { He the } \\ \text { and } \\ \text { and } \\ \text { boge } \\ \text { into }}}{ }$ | SOFT WATLR SERUICE |
| :--- | :--- |
| put him back on top alone. |
| 3-putted for par. |

run in the seventh on on
runscoring pinch double by Bob
Skube of Southern al.
Greg Noorts of the University
of North Comen Greg Norris of the University
of North Carolina surreadered
the final Jappanese run in the

## Giants Nip <br> Braves, 2-1

SAN FRANCISCO (AP).
Roger Metzger's two-run dou-
ble with two out in the sixth inning lifted the Soun Framcisso
Giants and Jim Barr to : 2-1 victory over the Atlanta Braves
Saturday.
The triumph was the 12 th in
the prast 15 games for the the past 15 games, for the
Giants, leaders of the National
League West. League West.
Bart, $3-4$ blanted the Braves
for five innings before Atlanta for five innings before Atlantu
broke a soreless tie with a rum
in the sist in the sisth. Barr, winning his
first game since May ${ }^{3}$
scattered nine hits.
scattered nine hits.
Rookie Bob Horner opened
the Altanta sixth with a double.
reeached third on Gary Mat


## 217. Masters champ Gary

 The Giants bounced back with Paymer had six biresies innelatheir two runs in the bottom of erratic round of 73 and was at
the inning off loser Phil Nietro. 219. U.S. Opee champ. Andy


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Heifers 47.00 to 48.00 BEEF-The Beef Trade was slow with demend light at midwest
Steer Beef was Steer Beef was steady to 81.00
for $600-700 \mathrm{lbs}$. Hoffor Beef
 700 lbs
AMARILLO AND EAST COAST
NOT AVAILABLE NOT AVAILABLE
PORK-Pork trade in Midwest
and East Coast is not Available. CATTLE FUTURES






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Series." was the second time the American colilegigian all--1tars
dropped the series opener to dropped the series opener to
their Japanese counterparts their Japanese counterparts
since the first series was held in Japan in 1977 .
Prince Hiro, Prince Hiro, the eldest son of
Crown Prince Akihito, threw out Che ceremonial first ball at
Tokyo's Meiii Jingu ball park Tokyo's Meiji Jingu ballpa before 12,000 spectators. The U.S. took a 1.0lead in the singles by Pat Proulx of La
Verne Unersity Verne University and Marty
Barrett of Mesa Community college and a sacrifice fly by Larry Reynopdds of Stanford.
The Japanese went ahe with three runs in the bottom of
the fourth inning the fourth inning on four
consecutive singles off Bill consecutive singles off Bill
Bordley of Southern California
and a squeeze bunt. and a squeece bunt.
The Americans cut the lead to The Americans cut the lead to
$3-2$ in the fifth on a solo homer

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$\$ 200$

## burgos tal

3 leeh Pat Rey. 98' Valus

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Shown in this photo taken last summer, Otis Lee stands on the stops of the decrepit house shorily after it had been moved to lis now location. Lee mention recognize it!" He was right.


Standing in the entrance hall of her newly-renovated home, Mrs. Lee Standing in the entrance hail of her newiy-renovaled left in its original structure." Hanging on the wall are the beveled glass plaques that the couple found in the door of the house. A friend handpainted a springtime butterfly theme on the two pieces.


Sitting on the rim of the bathtub which came with the house, Mre. Lee poese in siting on the four bathrooms in her home. She sald that the sink was found in the attic of the house and she "couldn't bare to throw It away. So It was put to use."


## After all of the "sweat and tears" of remodeling, the Lees were pleased with the resulting appearance of their "dream house." It home and restored the plumbing system. He did have professional assistance in adding on the west wing [right] which includes the garage and utility room. Hereford on Highway 385. Lee, a 'handyman' rewired the entire

## Dream House Becomes Reality

by dunine banner

Otis and Costaline Lee first saw the house seven years ago. It was at that time approximately 60 years old, abandoned and scarred with age, its rambling visage a landmark north of the city on Highway 385
Although the vintage house was sadly deteriorated, Mr is now a reality for the couple who have completely remodeled the house and moved it to Yucca Hills, six miles north of Hereford.
In order to complete the 13 -room house, an east wing was added to the original structure and a garage and utility room were annexed by professional ceilings himself, aswell as completing all of the electrical and plumbing work that needed to be modernized and re-wired. "I guess I am not what you'd call a professional, Im just a handyman," he said.
Lee retired from work with the Texas Highway Department so thiat he could devote full time to the remodeling project. He and and moved into the home Feb. 4 during a raging snowstorm. The home consists of four bedrooms, four baths, a ilving room, dining room, den, sunroom, kitchen and utility room.
Decorating the spacious two-story home was a family project. Decorating the spacious two-story home was a family project.
"I let my granddaughters help me in choosing wallpaper "I let my granddaughters help me in choosing wallpaper
and curtains. Each of them did their own room," she said. and curtains. Each of the couple assisted in redecorating and
Close friends of then wallpapering. "If it weren't for our friends, it would have taken me a long time to finish. Otis told me that re-doing the house was his job, mine was to fill it and decorate it," Mrs. Lee commented.
The saying, "A man's home is his castle," holds true for the Lee couple. They commented that their home "May not tears, it is important and special to us. Everything fell in place so nicely," they said.
Upon entering the comfortable home, this Brand staff writer could feel a relaxed and contented atmosphere throughout the entire house.
In the brightly-papered entrance hall hang two
handpainted plaques of beveled glass, taken from the original handpainted plaques of beveled glass, taken from the original
door of the old house. Since the Lees wanted to keep the plates of glass,a friend, Margaret Young, suggested that Mrs. Lee allow her to paint them as ornaments for the hallway.
The den is furnished in deep shades of brown and has a two-level ceiling to accommodate the special light fixture and fire place selected by Mrs. Lee.
"I told her I didn't want to be bumping my head on that fixture so, 1 just lowered part of the ceiling and left the original height in the center of the room," Lee explained. Over the fireplace mantel is an oil painting given to the Lees as a gift from Jenna Simons. Also in the big room is a
large pillow made by his sister. Mrs. Walter Kennedy of large pillow made by his sister, Mrs. Wather Kennem of
Waco. The pillow is stuffed with feathers from his grandmother's feather bed.
grandmothers dining room is appointed with a china hutch, bought
The especially for the house. In it is an oriental ginger jar which Barbara Allen made and gave to Mrs. Lee for the house. A picture of a bluebonnet field, painted for the couple by Mary Allred, hangs in the room also.
The master bedroom, situated in the east section of the home, has two separate baths adjoining.
The Oriental living room features the second colo television set to have been purchased in Hereford. It is in working condition.


Mrs. Lee hands her husband a cold glass of water while he relaxes in a recilining chair in the den. "We spend most of our spare time in here [the den] because it feels so comfortable to us. It may not be lancy, but we like it," he commiented.

The upstairs of the home is made up of a sewing room, a bathroom with the original sink and bathtub, and a bedroom. At the end of the stairway hall is a small sitting room. Alot of times, it is a good place to view of the country, Mrs. Lee said. She sew d all the drapery throughout the house, and her grandchildren wete responsible for the decor of the second Meve in the home. Their grandchildren's parents are Mr. and
Mrs. G.C. Merritt. Brand photos by Dianne Banner

The Hereford Brand Sunday, June 25, 1978 Page 1B


Mrs. Lee holds one of her favorite Oriental pieces while she stands beside the Mrs. Lee hoids one of her favorite Oriental piechased in Hereford. The living
second color television set to have been purchas room is completely decorated in an Oriental scheme.


Mrs. Lee holds an Oriental ginger lar, handmade by a friend especially to fil the Far East decor of the couple's new home. The hutch stands in the dining room. Directly behind Mrs. Lee is an Oriental room divider, separating the dining and living rooms. The Lees found the black dividers in Tennessee.

## Scribbles

## Scratches

By KERRIE STEIERT Women's Editor

Today, The Brand presents its first "Treasure Trove of Recipes" for the benefit of our readers. We were pleasantly surprised by the residents who contributed more than 200 recipes for the "Treasure Trove." We think that you will find the recipe tabloid to be filled with a large variety of scrumptious dishes.
Unfortunately, this writer has to read instructions before feeding the cat, but we know addition to the kitchens of gourmet be a delightful as the most amateur cook S. Matur cook.

Generally, this column writer meanders around lighter subjects, but we are going to stay in "the straight and narrow" for a few paragraphs. We construction, in a neighboring city and would under been impressed with the large complex had it not been for countless architectural barriers that will keep the handicapped and aged from enjoying it. The numerous boutiques and shops are linked by a rough wooden waikway, interrupted a requent intervals by stairs. Ramps are tores is'completely inaccessible to wheelchairs. There is no central area allowing entry to several stores, so elderly shoppers will be forced to walk long distances in order to reach a particula business. Also, the complex is riddled with tunnel-like walkways, which when blasied by
.andernion the going dirurn

Just for Coday JUST FOR TODAY...I will be thanktul. I will give thanks for my life and the place that I fill in life. While I , may not have yot reachod my goal, I'll be grateful for the
progress I'we made.

GILILLAND-WATSON Numat


Make your next dinner party prettier with Fostoria Crystal and Pickard China


Although Hereford's public areas are most part accessible to all members of the community, some sites remain "off limits" to the aged and infirm due to structural barriers. Most of these barriers could be rectified with gently-sloping ramps, hand-rails and easy-to-open
nuri

It's hard to imagine the disappointment that results when a handicapped person enters a public place and discovers that there are no elevators to the upper floors. Too many times, we've had to wait in lobbies while the stronger members of the group ventured onward and upward. Another barrier, which seems doubly
unnecessary, is the door which is so heavy or has such a strong spring-action that it cannot be opened by children, the elderly or the handicapped. It is an unpleasant feeling to be trapped in a public restroom when there is no one around to hoid the door. It is also an unpleasant feeling when that 20 pound door falls against your
hands while trying to propel your wheelchair out of its reach. There are many things in this world that cannot
be changed and the infirmities of man fall in that category. But blueprints of new buildings can be altered and concrete can be poured to revamp
standing buildings. We've often wished that the standing buildings. We've often wished that the travel throughout their construction sites seated in a wheelchair.
Now, we shall alight from our soapbox, which
s no ramp eitner.

## Local Blood Debt

Escalates to 192
A total debt of 192 pinta


## Tender Touch Portraits FREE COLOR PORTRAIT

Bring All Your Children - You Will Be Given One Beautifiul Scenic Color Portrait Of Each Child FREE!

## WIN S200 IN PRIZES Divided Among 5 Winners



King's Manor Chaplain To Be Introduced Today
 ...with daughtorer Jan
Home Garden Clinic Planned Wednesday
Local citizens who need
assistance in their home
gardens or landscapes are re
invited to attend the
$\qquad$

## dentification and control:

$\qquad$
encourages residents to brvice
specimen of plants or inseets to
and
the clinic for diagnosis. If time The workshop is being
permits. home visits will be sponsored by permits. home visits will be sponsored by the Texas
made during the clinic with the Agricultural Extension Service.
group invited to attend Persons interested in inviting which offers educational proPersons interested in inviting
the clinic group to visit their to all people. regardless
of race. color, creed or national
gardens or home landsper gardens or home tandscapes on
Wednesday are asked to origin. Wednesday are askeds to contact
the Extension office. $364-3573$ the Extension office. 3644.3573
by 5 p.m. June 26 th so the $\begin{aligned} & \text { Persons interested in regis- }\end{aligned}$ for the workson by 5 p.m. June 26 th so the
necessary arrangements can be
made. Extension programs are open Organizers of the workshop
to all people of Deaf Smith announce that participants County, regardless of race. should have a craft completed
colos. creed or national origin.

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| JONES MOTORS |  |
| Somth nen 35 | $36+350$ |

(Author's Note: This is one of a series on "How America
Vacations"....and how shots can help. Today's column deals with the stay at- home sacationers.).
The decision to spend a vacation at home is not a snap judgment.

The idea first hits in January when the Christmas bills come, followed closely by a broken water heater, a defunct ransmission, a clothes dryer that catches fire, and a note horror movie. Plans are finalized one day when one of the horror movie. Plans are finalized one day when one of the
kids come in shouting, "Daddy! Daddy! Our grass is wet and squishy and smells terrible," and you realize your septic tank
just died.
It is the death of the septic tank that convinces you tha
acation traffic will be deadly, the food won't be nearly as acation traffic will be deadly, the food won't be nearly as good as what you can get at home, and besides what kind of
an insensitive human being would abandon a pregnant gerbil who could possibly deliver breach? The parents appease the hildren by promising them a series of mini-tours around the
state.
The first mini-tour takes Daddy no farther than the garage. He has set aside the first day to "pull the house together." This includes fertilizing, rolling, seeding and mowing the awn, adjusting the TV antenna on the roof, painting the axterior of the hos. in the hall closet, walipapering two bedrooms, fixing a leak
behind the washer, and if there's time, stripping the kitchen cabinets and staining, them a lighter color so the kitchen The second day is spent checking on all the houses of the eighbors who are vacationing and whom you promised to water plants, put clean newspapers down for the pets, bring in mail and cut the grass. lester ind Eunice and their four children (hone who can ounce a ball steadily against the house for 156 hours withou stopping). Euniee's and Lester's septic tank also died and hey are making a series of minit-tours around the state. They
tay four days before pressing on to visit a worm farm. ay four days before pressing on to visit a worm farm. ike three months and in January when it's time to sign up for


## Ginnty

Dinner Theatre 1-40 At Grand
Reservations - 372-4441
"FIDDLER ON THE ROOF"
Playing June 28 Through July 29 Special Sunday Matinees:

Open 5:30 - Dinner at 6:30 No Dinner Service - Adults $\$ 6.00$ Children under $12 \$ 3.00$

## After Marriage

Couple at Home,

Mr. and Mrs. Buil Clyde
Roy Ruple, provided music for
Dollar Dolit N . 25 . Mile Ave. following The bride was give
their marriage May 25 on the marriage by her father.
Luther Ranchnear Burnet Nee Helen Nannette. Jeter She chose the colors of red
Nerher the recent bride is the daughter $\begin{aligned} & \text { and white for her wedding. } \\ & \text { Afterwards, the wedding } \\ & \text { of Bill Jeter of Wheeler, Ark }\end{aligned}$ of Bil Jeter of Wheeler, Ark., party received their guests
and Mrs. Billie Margaret Collins
Juring Jeter, 301 Blevins St. The ranch. Refreshments ${ }^{\text {a }}$ wer bridegroom is the son of Mr. served by Mrs. Bobby Brad
and Mrs. Buil C. Dollar Sr. of shaw and Mrs. Dewey Cain and Mrs. Buil C. Dollar Sr. of shaw and Mrs. Dewey Cain.
Burnet. Performing the outdoor wed- Six Flags over Texas before ding ceremony was the settling in Hereford, where he is Rev. T.B. Allen, pastor of a currently employed by West
Baptist congregation in Burnet Baptist congregation in Burnet
County. County.
Attending the bride was Miss Stephanie Shipley of Alva, Okla., Miss Teresa Dollar, sister of the bridegroom, and Miss
Tina Tina Lambert Jeter, sister-in-
law of the law of the bride. Groomsmen
Jeter, the bride's Jeter, the bride's brother: who and Jim Luther Jr., of Burnet cousin of the bridegroom. Sissy Cain, daughter of Mr
and Mrs. Dewey Cain and Mrs. Dewey Cain, was the
flower girl and Brent Dollar, brother of the bridegroom, was
ring bearer,
The bridegroom's aunt, Mrs.

FRESHGULF SHRIMP

## Great Shrimp at

 - Great Prices!Flown in direct from the Gulf to Hereford.

Shrimp available Saturday \& Sunday ONLY! AT $364 \cdot 7284$
(pickup or delivery) 411 Sycamore Lane Free recipes with each sale.


25" SUPERSET PUSH-BUTTON CHANNEL SELECTOR


The first true self adjusting color set
You may never have to touch your new Syivania GT-Matic II color TV except to turn it on or change volume and channels

SVWANE GT-IMATIL
Automatically helps correct color tor you Syvania has
the key to selt-adiusting color teievisioin. The GT-Matics key. Brightness. Tint and Picture Controis are all ${ }^{\text {atico }}$ SAVE
concealed in a locked bin. These controis are designed
to let you set your own preterence levels Once set, the
controls are locked away. GTTMatic circcitry monitors your
preterence over a wide range ot signal conditions.
Program to program. Station to totation. You watch the
program. We watch the picture.
SALE PRICED

## (NEW)

13" Diagonal Color TV



16880
Him 327
Barrick Furniture
W. HIWAY GO USE YOUR CREDTT "MEEER UNDERSOLD"

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## 

## Nuptial Mass Unites

## Couple Saturday Night



Big Brothers Celebrate 75th Anniversary



YES--ANTHONY'S IS GOING OUT TO GET YOUR BUSIIESS. NEW MERCHANDISE ARRIVING DAIIY--BRAND NAMES ALL FIRST QUALITY. SAVE IN EVERY DEPARTMENT. YOU'II NEVER FIND LOWER PRICES ANYWHERE!

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INSTANT DRESS PANELS men $^{\text {nem }}$ s3.97

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 $3 / 4$ " NON-CURL ELASTIC $\qquad$ $8{ }_{15}{ }^{5} 1.00$
ENTIRE STOCK PATTERNS and NOTIONS 20\% OFF ONE LARGE GROUP OF DOUBLE KNITS \& SPORT FABRICS ${ }_{\text {re }} 77^{\circ}$
T-SHIRT KITS 2n - 1.97
 TRUE SEW POLYESTER THREAD $\qquad$ $8 \mathrm{man}^{5} 1.00$


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| ANGELA BRAS men | $2_{\text {F0x }}{ }^{3} 300$ |
| PLAYTEX BRAS | .00 Off regular Price |
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SOFA
Ginger Vinyl closi out

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2 Piece

Large $I$ Shape Green Velvet 3-PC.
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## $4{ }^{3} 95$

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ing Air.

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## 92' ${ }^{\prime \prime}$ SLEEPER <br> Full Size Maftress

(Slightly Soiled) CLOSE OUT Reg. 8889" $\$ 59995$

## 1-Round

Sprague Carleton Solid Hard Rock $\$ 7095$ ${ }^{\text {Maple }}$ Reg. ${ }^{254^{\circ 0}} \square$ Spregue Carleton CORNER CHINA $\begin{array}{ll}\text { Reg. CLOSE } \\ 5299^{\circ 0} & \text { OUT }\end{array}$
5 Piece Sprague Carleton close OUT

## 8 Piece Sprague Carleton

SDINING ROOM SUITE - Uurgé China, Round Pedestal Table | $\substack{\text { liovess) } 6 \\ \text { Upholsterod } \\ \hline}$ |
| :--- | 1100

SOFA \& LOVESEAT
Blue-Beige Plaid Herculon

| $\begin{array}{l}\text { Reg. }{ }^{5} 789^{\circ} \\ 2 \text { Piece }\end{array}$ | CLOSE OUT |
| :--- | :--- | :--- |

## 1-Beige-Brown Stripe Tweed Herculon SIEPP: SLEEPER International Full Size

TABLE cIOSE OUT \&BNS ${ }_{1209^{\circ 0}}^{2 \text { Piece }}$
$\left.\begin{array}{lll}\text { Reg. } 54899^{2} \\ \text { CLOSE OUT }\end{array}\right\}$

1-Ennis Lime-Orange Velvet
SOFA
Reg. 9649 © CLOSE OUT

2-Glass Chrome Walnut

Many people drink buttermill
during the warm summer Many peopie drink butermmer"
during the warm summer months not only because of its",
unique tangy taste, but also uaique tangy taste. , ut
because it's refreshing. What's more, buttermilk is ${ }^{4}$,
nutritious. Just tike the milk nutritious. Just like the milk
from which it is made,
buttermilk's buttermilk's key nutrients are
calcium, protein and riboflavin calcium, protein
(vitamin B-2).
Despite its popularity, few ${ }^{1}$
individuals really understand ndividuals really understand
buttermilk.
Years buttermilk.
Years ago, buttermikk was
simply the liquid left in the simply the liquid left in the
churn after making butter., Although the taste ha
remained pretty much the remained precty much the,
same,the process for making,
buttermilk has changed conn, buttermik
siderably.
Buttermilk today is made with
specially prepared culture under careful preporatory con ditions, to produce the desirec
flavor and texture characteristic aforor and texture char
of original buttermilk.
Its smooth,heavy body and tart flayor are created by adding ing the milk at highe emperatures for a longer period milks. Satt is then added to bring out it's natural flaver.
The words' "churned" "real churned," often seen on describing the churning process
required to equired to produce the yellow flecks are actually real butter
granules added to give the drink eye appeal and additional
flavor. These flecks of butter favor. These flecks of butter
make up less than one percent The kind of milk used to make buttermilk varies. The milk is
always quality Grade A milk. In always quality Grade $A$ milk.
most instances, buttermilk is made from fresh fluid skim
milk, making it a favorite of weight watchers. An eight
ounce glass of buttermilk made with skim milk contains about calories Many cooks use buttermilik in preparing their favorite diftes tute buttermilk for sour milk in a ,

DEGAS' ART
RILCHMON, Va. AP) - An
exhibit of the works of the exhibit of the works of the be on view at the Virginia Mu-
seum's Loan Gallery through seum's. Loan Gallery throug
July 9 .
The show includes 52 pain ings, sculptures, đrawings and
prints. FLYING HIGH WASHINGTON (AR) -The
soth anniversary of U.S. air60th anniversary of U.S. air-
mail was marked May Gabriel Phillips of the Gabriel Phillips of the Air
Transport Association said thai Transport Association said that
what started as an abortive
attempt to fly a a few sacks of attempt to fy a few sacks
mail from Washington to Ne
York developed into York developed into
largest mail airlift in which the
俍 nation's airlines now carry nine
out of 10 intercity first-class letPhillips said that in 1978 the would transport about 35 billion
pieces of mail. pieces of mail.
The island of Madagascar, off the southeast coast of Africa, is
a little smaller than the state of Texas. It is 980 miles slong and
measures 360 miles across at measures 360 m its widest point.
Have you
been to
The
Chandelier
Hallmark
Gift Shop
toda??
Snarami Mal


 

| $\begin{array}{c}\text { LIRGE } \\ \text { LIGHTED }\end{array}$ | $\begin{array}{c}1.5 \text { mall } \\ \text { BOOK CASE }\end{array}$ |
| :---: | :---: | PICTURES Reg. BIW CLOSE OUTI close outi

1.-Pair Amber Volvet SWIVEL ROCKERS Reg. ${ }^{\text {2190" }}$ Ecch $40 \geq$ PAIR

DARK PINE BOOKCASE $32^{\prime \prime}$ W X 151/2" D X $80^{\prime \prime}$ H
1-Pair Gold Velvet SWIVEL ROCKERS $\operatorname{lic}_{\text {Reg. }}^{\text {tigs Each }}$
${ }^{1} 1$ Pair Mastercraft
SWIV̄EL ROCKERS Gold Nylon Velvet Reg. $364^{\circ 0}$ Each PT W

To Exchange Vows Miss Alice Kuper will become the bride of George a ceremony in St. Anthony's Catholic Church. The bride-elect is the daughter of Mrs. Walter Kuper Route 5, and the late Mr. Kuper. The future bridegroom is the son of Dr. and Mrs. George H . Herrmann, Del Rio. A 1976 graduate of Hereford High School, Miss Kuper is currently attending 1976 graduate of Del Rio High School, is currently employed as a machinist in Lubbock.


B
Sound Good? Call Me: JERRY SHIPMAN 103 Avenue C. - 364.3161 E-HOME-LIFE-HEALTH-BUSINESS


FOR THOSE WHO REALYY APPRECIATE GOOD TASTE
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The great American cook-out is for kids of all ages . . . those who really appreciate and enjoy the tantalizing aroma and rich flavor of food cooked outdoors. Electric barbequing with the Chairmglow Electric Grill is tasty, economical and more convenient than any form of outdoor or indoor cooking. Just plug it in and set the dial. Barbequing with Charmglow is an adventure in great taste . . . your's and their's.

SAVE ON INSIDE COOLING COSTS! COOK OUTSIDE!

## State-Line News <br> MRS. ${ }^{\circ}$ C. L. HUTCHINS

Several armers are cutting $\begin{gathered}\text { charge of arrangements. } \\ \text { Wreat this week in the and Mrs. Pearec had } \\ \text { State-Line area. The wheat is been residents since 1924 of this }\end{gathered}$ not yielding very high averages commiunity. She was a member
this seater this season, however the protein of the Broadview. Church of
is high. Lloyd No finished combining bartey which
averaged over averaged over 20 bushels per
acre.
The Brown sons, Eldred The Brown sons, Eldred,
Ernest and Floyd are cutting heat for Rosalie Colwell near Bellview. Monday and the family on Mrs. Claude McDougal of members of the Church of
Hereford who has Hereord who has a state-line Christ served the noon meal
farm. has had her wheat Wednesday preceeding the
harvested this week and harvested this week and $\begin{aligned} & \text { memorial service. } \\ & \text { reported an average yield. } \\ & \text { The family wishes to express }\end{aligned}$ All residents of the State-Line
community and Bellview wish to express their sympathy to
members of the Nelson Pearce
family on the death of family on the death of Mrs.
Millie Pearce. . 74. Monday morning in Clovis Memorial
Hospital in Clowis. Hospital in Clovis. N.M.
Mrs. Pearce, who suffered Mrs. Pearce. who suffered
lengthy illness, was hospitalized
June June 12 and her condition
became serious June 17 .
Members' who were at her bedside included her brothers
and their families: Mr. and Mrs. and their families: Mr. and Mrs.
Elmer Northcutt. Mr. and Mrs. Ralph Northcuutt. Mr. and Mrs. Wesley Northcutt. Berrie No
theutt, Johnny Nark Northcutth Mr. and Mrs. Fred Northcutt
Mnd Bob Mr. and Mrs. Fred Northcurt
and Bob Dorthutt. Also. one
sister Mrs. Gladys Pope sister Mrs. Gladys Pope o
Clovis. a daughter. Mrs Margaret Mote. Two sons.
Westey veew view, and a num
and nieces.
Memorial services were
conducted Chnuch of Christ Weadnesday
afternoon with the Weol affernoon with the local ministe
Don Holland and leonal Don Holland and Leenard
Ginnings of Clovis officiating. Casket bearers include neph. ews Jim Northcutt. Jerry
Northcutt. Bill Page. Bob Hill Ricky Northcutt and Eccil
Burch Burial was in Grady Cemetery in Grady. N.M. with Steed-Todd
Funeral Home of Clovis

ids o

| CART MODEL |
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| PATIO BASE |
| '1620 |
| PLUS TAX | | MODEL |
| :---: |
| s $148^{\circ 0}$ |
| PLUS TAX |

SPS
SOUTHWESTERN PUBLIC SERVICE

## ALI N FAOOR OF BARE FEET WGGIE YOUR TOES N A RUSH






Wedding Date Set
Miss Melinda Gale Matthews and Kenny Henson plan to be married August 19 in First Christian and Mrs. Mark Matthews, 111 Ave. I. The prospective bridegroom is the son of Mr. and Mrs. M.D. Henson, 703 Miles Ave. After graduation from Hereford High School in 1976, Miss Matthews attended Texas Tech University at Lubbock. She is currently employed by the City of Hereiord. Also a gradual
student at Texas Tech. He is, Henson is a Hereford Wrecking. Tech. He is employed by

## Red Cross Update



LOCAL: The second swimming session registration has
been completed with all classes filled. The Water Safety Instructor class is continuing
with Debbie Hoover also receiving training to become a A First Aid Instructors class will be held Tuesday and Wednesday. 1 to 5 p.m. at the
Community Center. We need First Aid Instructors to teach
first Aid. The only requirement is a current MultiMedia First Aid Card. Please call the office Monday if you would be able to
take this class. A special thank you to the
TOPS Club and especially Janelle Davisỏn and Sue
Rogers, leaders who found Rogers, leaders who found
clothing that was very badly

By BETTY HENSON

## OPEN HOUSE

Putting You in the Picture By JO ELLEN JORDE
School Vohmeer Coordinator
> $\begin{array}{ll}\text { DISCOVER YOUR BASIC } & \text { you have an interest in the } \\ \text { PERSONALITY TYPE } & \text { School Volunteer Program, start }\end{array}$ Who does volunteer? In the Sy filling out the application in June 11th edition of 'Family today's paper. This is where you Weekly under the people quiz,
> the following question was What are school yolunters?
asked. "Do. people who People who help in teacherasked, "Do-people who People who help in teacher
volunteer their services share directed programs. Last year we common personality traits?" had requests for shelp in The answer: "True, according tutoring, basic reading and $\begin{aligned} & \text { to university and other studies. } \\ & \text { The volunteers were found to } \\ & \text { basic math, in special edveation } \\ & \text { classes, in the homemaking and }\end{aligned}$ be less subject to anxiety, less shop departments: also for help worried about their health, more in everything from clerical wor persistent, more trusting and to arts and crafts. including to
more conscientious. Also the help in heavy traffic areas as more conscientious. Also the help in heavy, traffic areas as
volunters were found to be crossing guards and to work in volunteers were found to be crossing guards and to work in
mature self-fulfilled individual
the library. We have more persons.
"The volunteer is impelled by $\begin{aligned} & \text { requests in more areas than we } \\ & \text { can fulfill without you! }\end{aligned}$ conscience, a feeling that a. When will the program start? extended to others. If this is a know that we can count on you. picture of your personality, we At the end of August, you will
have a pen waiting for "you have an opportunity to have a pen waiting for "you have an opportunity to come to
which will portray you to the an orientation meeting prior to which will portray you to the an orientation meeting prior to
world: It says 'Hereford School the actual volunteer experience world: It say
Volunteer." Who can volunteer? Anyone $\begin{gathered}\text { in the classroom. } \\ \text { Why younter or are we early } \\ \text { with a sincere interest in our }\end{gathered}$ enough? This is the bis with a sincere interest in our $\begin{gathered}\text { enough? } \\ \text { childrens' future who is willing is we the big } \\ \text { question! There was a swift }\end{gathered}$ childrens' future who is willing
to mate a commitmention! There is mevere was a swift
movement in education starting a job for everyone.
2 years ago in 2 states which has Are we too early? The old now spread to 31 states to give
adage "The early bird gets the compentency tests. The" prob. adage "The early bird gets the compentency tests. The" prob-
worm" apparently still applies. lem: Johnny is being passed worm" apparently still applies. lem: Johnny is being passed
We've been talking to some of from grade to grade and still you, and we hear that you are can't read, write or add. thinking about where you will Teachers' tests and standar
put your time when summer tests just aren't covering basi $\begin{array}{ll}\text { put your time, when summer } & \text { tests just aren't covering basi } \\ \text { days retreat and we return to } \\ \text { social needs like reading }\end{array}$ days retreat and we returh to social needs like reading a
fall scheduling, We need you: If recipe or writing a check. In New snakebite advice is now
availabie from the Red Cross.A
new leaflet "First Aid for new leaflet "First Aid for
Snakebite" is being published and will soon be available to the
public. The publication is based
on a report prepared by the on a report prepared by the
National Academy of Sciences/ National Research Council.
Snakebite prevention practices Snakebite prevention pracices
that can eliminate needless
illess and worty may be learned in a Red Cross first aid
latry Course.
The Uniformed Volunteers are working on the physical
therapy for Westgate Nursing Home on a regular schedule and
feel that this is a worthwhile


For a greener lawn! Trust your lawn to ferti-loma erti lome Western Auto 241 N. Min
Wo man the Spreader


SUNDAY - 2 PM to 5 PM We'd like you to see the new addition to our home - a rustic den built by:
FRED RULLAND \& DON MCNEESE

## A Rustic Den - 24' $\times 26^{\prime}$

 Hosts: The Charlie Browns Directions: Go to South Main dead end, turn leff to 6 th house on Morth side of the road.
## he road.



Iloroford Schaol Volutiours

## 364-4602 364-3589 364-1735

Forida last November, a 117 Education identifies án even
question test was given high more important area of the
It included filling out a simple. problem, that of prevention. lax form, a job application, $\begin{gathered}\text { He states. "We have so much } \\ \text { evidence that indicates, the }\end{gathered}$ ax form, a job application, evidence that indicates, the
writing a letter, balancing a earlier you get the kids the more checkbook and reading a road a
nap. Of sor you can help, and the better map. Of the 110,000 students
who took the test, 40,700 failed.
thurther states of remediation." He who took the test, 40,700 failed.
These tests are meant ther states that the dedicated These tests are meant to help
colunteer is superior in helping
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public through their boards of experience and vocabulary $\begin{aligned} & \text { pedication and legisiatures. } \\ & \text { end }\end{aligned} \begin{aligned} & \text { experience and vocabulary } \\ & \text { skills. It's not too early: }\end{aligned}$
nis This identifies a portion of the volunteer to help our children problem, the other part will be catch up and be fitted with the
time and people to aid in the tools for life.
remedial language and math
classes. This is where you às a Rats with genetic resistance
volunteer can be invaluable. volunteer can be invaluable.
Dr. Gibert Schiffman, Di . $\begin{gathered}\text { Rats with genetic resistance } \\ \text { to anticoagulant poison were } \\ \text { discovered on a a coltish farm }\end{gathered}$ Dr. Gilbert Schiffman, Di- discovered on a scottish farm
rector of the Right to Read in 1 iston and the "super rats"
Program of the U.S. Office of still are found in Great Britain.

Americans Show Church Confidence
 In fact, Congress and television rated the lowest in
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make up only 41 percent of the chuech geen said that when adult population, the overall they were shildren. wheir
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muenty whith most of the presently

## PADILLA CLENMIIGG SERTICE

 COMPLEIE IMMITOR SERNICE COMMERCIA $\&$ IMDUSTRIAL OFFICE BUIDIITSS BONDED \& IIISURED FOR MORE IMFO AND RREE ESTIMATES CU11 3542797
## IMAVRD Paint Sale <br> $2^{\text {nd }}$ gallon free

when you buy 1 st gallon at regular price.


ADD IT TO YOUR WARDS CHARG-ALL ACCOUNT
1-stop paint shop...that's us. $\mathrm{K} / \mathrm{NRD}$ 114 Park Avenue

# SUPER SAVINGS SPECIALS 

 WITH FILLED GOLD BOND SUPER DISCOUNT BOOKLETS









Sub-Par Harvest Proceeds

Wheat harvest is a dismal affair at best in Deaf Smith County this year. A combination of a prolonged drought, heavy rain in May followed by high temperatures and a choking growth of weeds in many fields has resulted in low test weights and
poor quality wheat. "Fritz" Backus of the Hereford Grain Corporation's Sears location reports that although the wheat is "getting better now," fully $60-70$ percent of the wheat harvested here this year has a sub-standard test weight, with
some test weights as low as 40 pounds per bushel

A 63 pound test weight, common in better years, is a rare thing this summer, and much of the wheat is full of weeds when it's brought to town. The low key wheat harvest, scaled down this year due to much of the grain measuring up only to a sample
grade that will probably go for livestock foed. grade that will probably go for ilvestock
Here, a farmer at the Dawn community move through a flield of skimpy whoat, pausing at the end of a round to unload a bin of the light grain. [Brand photo by Jim Stolert]

## Complex Economic Situation Ups Beef Prices; Short-Term Answers Won't Aid Consumer



## SCS Great Plains Program Aids Land, Owner Too



ATTENTION: RURAL PATRONS Why bring your residential \& industrial equipment
to town for repais.
隹 "triple $M^{\prime}$ " bring their mobile shop to you- Let "Triple M" bring their
h/AC. REFRIGERATION, ELECTRICAL \& ELECTRONIC EQUIPMENT Mobile Maintenance Methods Co.
$\qquad$


Onlyonecommiticide deliversall9 9advantages:

1. Controls even phosphate resistant mites.
2. One application normally does the job.
3. Longerlasting than phosphates.
4. Easy on ladybugs and other beneficial insects.
5. Arrests mite damage in corn.
6. Compatible with most pesticides.

2 Can be applied by either ground or är.
8. No re-entry restrictions.
9. High return on investment.




Plotting Conservative Strategy J.B. Caraway and Ed Blackwell pause next to the
maintainer owned by the Tierra Blanca Soil and Water Conservation District to consult plans for construction of conservation structures on land owned by Mrs. Mary Alice Fry of Dawn, and larmed by Caraway. Blackwell, of the Hereford
soil conservation service, helped to plan soil conservation service, helped to pian
conservation projects being carried out on the Fry
Good Farm RecordsCan Boost Profit Potential
under which the SCS shares of the cost of various conservation work. With severe erosion cropping up on local farmland after heavy rains in May, the SCS office here is inviting farmers interested in a Great Plains contract to help them alleviate these problems to come by and hear an explanation of
the cost sharing project. [Brand photo by Jim
Steiert] the cost
Steiert]

| COLLEGE - STATION survive today's high level of agricultural production without good records. They need a financial management plan. Such a plan can also increase their profit-making potential, believes an economist with the Texas Agricultural Extension Service. <br> Management of capital is vital to production efficiency and maximum profits," says Cecil Parker. Included in this management of finances are <br> AAM Function <br> To Honor <br> McCathern. <br> A fund raising function for the American Agriculture Movement state office in Hereford and an appreciation dinner for AAM spokesman Gerald McCathern will be held July 8 at the Hilton lnn in Amarillo. <br> Cocktails will be served at 7 p.m. on that date, and a buffet style dinner will be served at $8 \mathrm{p} . \mathrm{m}$. <br> Admission will be $\$ 25$ per person, with proceeds going to the treasury of the AAM effort. <br> Reservations may be made by contacting the Hereford AAM office at $364-7820$. |
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MARK'S

## SALES \& SERVICE

WE SELL - SERVICE - REBUILD
INECTION PUMPS \& INJECTORS FOR

- JOHN DEERE - CASE
- allis chalmer
- MLNNEAPOLIS
- OLIVER
- WHITE
- DAVID BROWN
- FORD
- NEW HOLLAND
- THERMOKING
- CATERPILLAR

statement, profit-loss statement
and cash fow summaries. The financial statement
shows the farm's financial shows the farm's financial
picture at a given time. This
includes the present solvency of
the operation and also includes the present solvency of
the operation and also a
projection of furure solvency. projection of future solvency.
List all assets and liabilities. Use current. intermediate, and
fixed or long.term groupings in defining assest and providing a
realistic look at repayment requirements.
The profit-loss statement sums up income and expenses ranching business has hat got to poormers and ranchers can
and the more in mormation on and the resulting net profit or to make sound and maccounts
loss during a given pequate farm and ranch
records and and liss during a given period, such decisions," emphasizes Parater. reoundy Extension office.
 operation's gain or loss, savings in income tax manage. Aid Industry
subtract tet tash eppesses from ment, business management changes in inventory and captital
and social security benefits."
The economist identifies Via Foundation statements for a period of years procedures:

 | $\begin{array}{l}\text { dechine of the farming or all sources related to farming or } \\ \text { ranching operation. } \\ \text { ranching. By proper identifica }\end{array}$ |
| :--- | Cash flow summaries list all tion, some of these receipts may They include family living expenses, money borrowed and debts paid. A monthrywed summand

2. Record all annual operating of these figures determines the expenses. A poor operating flow of cash during the plagning increased tax liability. $\begin{array}{lll}\text { period. Cash flow } \\ \text { an help pummaries determine the }\end{array}$ 3. Record capital expendimounts of credit ne time and tures. Many of these assets may The increased base of finan-
and

## "APPRECIATION DINNER FOR GERALD McCATHERN" AND

FUND RAISING FOR A.A.M. STATE OFFICE July 8

Hilton Inn, Amarillo Cocktails on Patio 7 p.m. Buffet Dinner - 8 p.m.
CALF FRIES \& ROAST BEEF
MUST have reservation to attend by July 1. Limit 600 Reservations.
FOR RESERVATION CONTACT HEREFORD STRIKE OFFICE 806/364-7820 (Please pay at door only!)

$\$ 25.00$ per pesson<br>(Cocktail not included)

# On The Turnow 

## By Jim Steiert

## Brand Farm Editor

You hear a lot about the amount of money our government wastes on giveaways, boondoggles, ur so-called "leaders. The way the national
et the impression that it makes sun today, you'd pour more water into the top of a bucket with holes in it that it does to quit pouring, patch up the holes nd then take on a full load.
Somehow, we have gotten to the point that inefficiency is rewarded with taxpayer money.
Officials must think it's better to squander money down ratholes than it is to plug the holes and sink the money into solid enterprises.
There is open wonderment why our government operates at an ever-growing deficit each year, yet
the sums that are simply squandered in meaningless ways is appalling

We get too little of the things we need for our
ax dollar these days, and too much of the lax dollar these days, and too much of the meddling Americans are certain they don't need.
It is not right for an average middie class It is not right for an average middie class
American to have to work five months and two weeks every year just to pay his various taxes many of which are levied against his "privilege of owning various things.
The truth of the matter is that many of these "privileges" are actually rights of ownership tha the individual earned by his work, and for
he is being punished by exhorbitant taxes. It has been a long-time goal of the gover to operate within a budget, and if the nation's taxpayers ever decide they've had enough, the elimination of the abuse of the taxpayer and the squandering of the revenue he supplies could jus

Too bad about those guys who will lose all their ree tickets to any point in the world, and the plush they have walked on the working man.

Uaten folks and you will harvest,
tar break compilments of Howard Jaris
A man who professes he knows full well,

Cause we're fed up with corruption, waste and greed, And all that government spending we really don't need.

Eotate tax, property tax,--thast culprit, Internal Revenue,
They come calling each year--whether you're broke or no

Of my income last year, "Uncle" took fully a third,

Ithooght, dear Uncle, this was the land of the free,
Surely, It doesnnt all have to be pald for by me!
never really minded paying my falir share, But these days It's all going to folks who don't car


They've no thought for the mess we're in,
Doesn't seem to minter that the ledger's in the red
over our hendo?
asingion blows our money faster than we can make it,
Uncle's got our shirts, he'll not get our pants too,

We've a right to our property, a right to our homes right to falr taxes on the few things we own.
magine paying up without having to say,
So, dear Uncle, there's a tax revolt, and now you know why,

Really not much different than back in ${ }^{7} 76$,
An oppressed people are again in a fix.
We're long on taxation, short on representation,
So this time when "Uncle" says, "This tax you owe,
Friona Industries
Shows Beef Support $\begin{array}{cl}\text { Ken Walser, } & \begin{array}{c}\text { divisision } \\ \text { manager of Poarch } \\ \text { Brothers, }\end{array}\end{array} \begin{aligned} & \text { receipt for the meat purchase } \\ & \text { to the company and }\end{aligned}$ manager of Poarch Brothers,
division of Friona industries. $\begin{aligned} & \text { to company and will be } \\ & \text { reimbursed for the pur- }\end{aligned}$ has informed The Brand that A.L. Black, chairman of the board of Friona Industries
has announced that the firm 300 Friona Industries eme.
ployees will be involved in employees with $S 20$ worth of Walser indicated that
retail beef.
other area industries may "This action is a demon- $\begin{aligned} & \text { other area industries may } \\ & \text { take similar beef industry }\end{aligned}$
stration of the belief of stration of the belief of
Friona Industries that beef remains a good dollar alue," Walser explained.
"Employees will be allowEmployees will be allow-
d to go to the grocery store ed to go to the grocery store
and purchase $\$ 20$ worth of support
future.
One of the world's best-know
geme is a pear-shaped pearl an inch and a half long called La
Peregrina. or the Wanderer. It
was found in Pa was found in Panama and sent
to King Philip II of Spain in
t570.

## WANTED

Experienced accountant for all accounting procedures for subsidiary of national company. Good future and good benefits. Send resume including salary history to Box 1367 , Hereford, Texas 79045.

Shopper's
Guide Available
AUSTIN-A "Cost Per
Seving"" chart and other
niformation on buying and cooking meats is available at
no charge from the Texas
俍 Depantrenent of Africulture.
Included are shopping and Included are shopping and
anning hinis for fruits and
vegetables, as well as egos vegetables, as well as eggs
and dairy products. notes and dairy products. notes
Agriculture Commissioner Agriculture Comm
Reagan V . Brown.
Request the "Wise
hopper's Guide" from: ommissioner Reagan V. Brown. Texas Department of
Igriculture. P.O. Box 12847.
Ins. WHAT BIRD
SYLVANIA, Ohio (AP) - A at the public dibrary here and equested a book on "animal Pds." Perplexed, the librarian
sked if he wanted a book bout birds and nswer was no.
Did he want a book about an imals? He did not.
Well, was this book about
some special kind of pira? No he youngster said impatiently it was a book about Animal Bird, the man who went to the
North Pole.
Marchall fund him a biograMarshall found him a
hy of Admiral Byrd.
phy of Admiral Byrd.

## ATTENTION

ALL PICKUP OWNERS

## Due to Federal regulations all 1979 Pickups will have catalytic converters and must use unleaded gasoline. WE NOW HAVE A GOOD SELECTION OF 1978 PICKUPS THAT USE REGULAR GASOR DIESEL, WITH MORE ARRIVING DAILY.

BUY NOW WHILE SELECTION IS GOOD AND PRICES ARE LOW!

## Pratt oummink

District Offering Water Surveys

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| which might be considered forfuture use by federal and state |  |  |
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## Increase your grain profits every year.

 All it takes is drain manadement.ar the last 30 years

That is a fact. And the reason why you should invest in a Chief Grain Management System. The Chief System is complete expandable and costs much less than you might expect. Especially now. when
many dealers are offering big winter discounts
with a Chief Grain Management System going for you you harvest when youre ready. And sell when the price is right. Theres no downYou reap the profits Write today for our tree Chief Grain Management Systems kit. It"l

## (Approved for ASCS Loans)

WESTERN AG SALES CO, INC. East Hwy 60 - Hereford 806/364-1266


Page 4C-The Hereford Brand-Sunday, June 25, 1978

## Controlling SW Corn Borers Pays Dividends, Says Daniels



RIVERSIDE 57\% MALATHION
(CYTHION-Premium Grade Malathion)

MALATHION - the best choice for insect control in stored grain. With Malathion, you can treat your grain as it moves into storage. It's
like taking out insurance on your investment. Grain protection for less than a penny - a-
bushel. You really can't afford to go without bushel. You really can't afford to go without it. Losses are prevented by treating before
you have a problem. With proper sanitation and bin preparation, one Malathion treatmen can last tor an entirest
THION is your ticket to clean, wholesome insect - free grain.

SEE YOUR RIVERSIDE MAN

## CII <br> RIVERSIDE CHEMICAL COMPANY

East Highway 60
Hereford, Texas 79045 $364-2368$

CYTHION AND 'The Premium Grade Malathion' are registered trademarks of American Cyanamid Compan

percentage of corn stalks with
hood southwestern corn borer from borers increased
control program is rotating cor Southwestern corn borers will N.E. Daniels, Texas Agriculturlogist. After four years of
research at the USDA Resear

# Ducks Unlimited Approves \$11.1 Million Commitment 



## Don't Duck Dut!

Magic Triangle Ducks Unlimited needs your help.
If you want to ald in preserving the habitat for North America's waterfowl resource, and Deaf Smith, Castro and Parmer County's outstanding waterfowl hunting, take a moment to fill out and return the odeductible.

## NAME

 ADDRESSPHONE NO.
would be interested in helping to organize the local chapter and its fund-raising activity

- can't help organize, but am interested in DU membership, and would probably attend a local DU dinner and auction.


## Mail replies to:

Magic Triangle D

Box 95
Hereford, Texas 79045
Phone 364-1855 or 364-2030

## Turkey Yearlings

Prove Good Nesters


 significant contribution to tur- early spring, a large percentage ecause of some carry-over from
key production, especially in
years of favorble weather of the hens will deceline to to
last year's good production, but
 crree-year study by the Texas
Parks \& Wildife Department now nearing completion.
The yearling hens, in tend to be more persistent than mature hens in their renesting attempts once a nest has been destroyed. Program leader
Horace Gore said that in the spring of 1977 , which was an
excellent year weather-wise for turkey nesting, a total of four of nine yearling birds in the study
nested, and three of them nested, and thr
hatched poults.
The study utilized telemetry devices ittached to the pirds' backs, and was
Blanco County.
Blanco County.
Information to date indicates that as a group both yearlings and adut hens are less
sucessful this year in hatching successful this year in hatching
a brood of poults than last year, and renesting attempts are less̀ frequent.
Gore Gore expects most of the
Edwards Plateau to be about like the Blanco County study area for turkey production this year $\cdot$ mea
production. "We had a bumper crop of
turkeys hatched last year curkeys hatched last year
because of plenty of rain during the winter and very early
¿pring." Gore pointed out. -pring." Gore pointed out.
This year the Hill Country Tinally got some rain but it was
loo late to help the nesting cason."
Gore said the three-year Gore said the three-year
investigation revealed some other interestipg facts about Rio Grande tur
Plateau:
Pateau:
-Predation is extremely high
and -. Precation is extremely high
on turkey nests. with 50 percent loss not unusual. A hen
lometimes will attempt to nest ometimes will attempt to nest
in many as three times if her as many as three times if her
nest is disturbed or destroyed during a spring nesting season.
-Hens may travel as far as is -Hens may travel as far as 15
miles from their winter roost in miles from their winter roost in
search of a nesting site. covering four to five miles in as many hours without. stopping. Hens travel varying distances to
nest, but most will return to the nest, bur most warea year after
same nesting arem year. -Hens will sometimes aban. don a nest for no apparen eest with. little or no cover

Gun Club News
An informal practice trap shoot will be conducted by the Hereford Gun Club today at 2 p.m. The club's trap range ingort, and visitors are welcome, according to Nancee McClendon, club president.
Afternoon shoots are held at the local club at 2 p.m. on the second and fourth Sundays of each
month, and night shoots are held on the first and third Fridays of each month at 8 p.m.
Other local trap shooting is also available in Dimmitt, where activities are held on the first and third Sunday afternoons of each month. The Dimmitt range is located just north of that city a the airport.
Events at the local club may be confirmed in the
event of inclement weather by calling $364-6497$
Helping the Farmer Beat High Production cost!
 "5028" You're looking at the best reason in the world to

Buy a New Dodge Pickup JONES MOTORS
of a million dollars to be sen too
Ducks Unlimited de Mexice Ducks Unlimited de Mexico
(DUMAC) during 1978 for the deyelopmentof prime wintering waterfowl habitat there.
"The $\$ 11.1$ million comm "The $\$ 11.1$ million commit-
ment approved by Ducks Unlimited's Board of Trustees," explained Whitesell, "pushes Ducks Unlimited that much
further down the road toward further down the road toward
the fulfillment of its five-year
program announced in 1976. program announced in 1976 .
That program, ending in 1981, calls for ffond -raising efforts
which will produce a total of 568 which will produce a total of DU
million to be tulizized by DU
(Clanada) for the restoration and (Canada) for the restoration and
preservation of etland habitat.
This is the largest commitment This is the largest commitment
of its kind in the world today by a private conservation organiza
tion." In addition to the announce
ment of funds earmarked for
wetland ment of funds earmarked for
wetland habitat restoration in
Canada and Mex Celand habitat restoraton
Canading a mexion during
1978, DU's Board of Trustees elected S. Preston Williams, 59,
a trial ath
Cint a trial attorney from Kansas
City, MMissouri, as Duck
Unlimited City, Missouri, as Ducks
Unlimiteds's 25th national presi-
dent. A Unimited's 2 Sth national presi-
dent. A former chairman of
DU's legal DU's legal committee and
longtime longtime national trustee,
Williams has Williams has served as a,
member of DU's Executive
Committee member of DU's Executive
Committee and on both DU
(Canada)'s and Ducks Unlimited Committee and on both DU
(Canada)'s and Ducks Unlimited
de Mexico's Baard of Directors de Mexico's Board of Directors. Other top Ducks Unlimited
officers elected at the Winnipeg officers elected at the Winnipeg
convention include Chairman of convention incluce Chairman of
the Board Henry J. Nave (1977
 North Carolina; Vice Chairman
of the Board Chester F. Dolley. of the Board Chester F. Dolley.
77 , of Los Angeles, Califoriaa;
and Executive Committee Cha. and Executive Committee Cha-
irman Gaylord Donnelley, 68, of
 Wiams was pleased with what
United States. Our constructive
he termed the "consevation
convention workshops high spirit" exhibited by DU DU lighted how we can work mos
 Williams, "that S11.1 million is play in our conservation efforts
needed by DU needed by DU. (Canada) to
de ho hew ean best go abour and improve critical
recruiting volunteers who will develop and improve critical $\begin{aligned} & \text { recruiting volunteers who will } \\ & \text { wetland breeding habitat throu- }\end{aligned}$ truly work for DU. It is this kind
 no doubt in my mind that our
Ducks Unlimited to raise ove
orgaization has the kind of
$\mathbf{5} 1$ million for waterfowl habital organization has the kind of $\$ 71$ million for waterfowl h
spirit needed to raise that
during the past 40 years."

## Wildlife Aid

## Suit Dismissed

AUSTIN - A lawsuit almed at preventing the U.S. Fish \& Wildilife Service from dispensing any funds under the Federal Ald in Wildlife
Restoration Program has been dismissed in federal court, according to the Wildlife Management Institute.
Judge Charles R. Richey of the U.S. District Court for the District of Columbia dismissed the case after the Fish \& Wildlife Service and the
plaintiffs agreed to a settlement. However, the plait was dismissed without prejudice and may be reopened by either party.
The suit was brought by the Committee for Humane Legislation and Friends of Animals. The federal aid program, is funded by excise taxes on sporting arms and ammunition,
handguns and archery equipment. The taxes handguns and archery equipment. The taxes
collected by the federal government are apportioned through the Fish \& Wild life Service to state wildlife agencies for wildlife conservation programs. This year, $\$ 62.9$ million have been apportioned to the states under the program
which was created by the Pittman-Robertson Act.


Save On Winter Heat Protect Your House call on
BONNER'S STORM DOORS AND WINDOWS
Aluminum screens, repair service installation service FREE ESTIMATES
$3647174 \quad 732$ W. 1st. Intersection of U.S. $385 \& 60$ next door to Shell service station

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rab abaroorg band Comics \& Television Schedules
 THE BORN LOSER "9
 EEK \& MEEK


DEPT. - Planning Section
To Rvoib CONFUSION, WE DECIDED To
REARRANGE THE STREETS PLIPHABETICALLTY.人



SUNDAY


DAYTIME

##  <br>  <br> 



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Mne

000 gem news


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# Buffalo Lake's a Playground Again; Wynn Looks to Make the Most of It <br> by Jim steiert Outdoors Edtlor <br> Texas State University. He stepped Texas State University. He sepped into the acting manager's role in December of $\begin{aligned} & \text { tional faciities in this area, sent } \\ & \text { Wunn word } \\ & \text { functioning in thet that capacity }\end{aligned}$ <br> Buffalo got a boost from the if he gets the time. Texas Parks and Widlife Dept "We really need some catf 



Still For The Animals
Larry Wynn, acting manager of the Buffalo Lake National Willilite Rotuge at which make the vast refuge their home at various times during the yoar. Ameng the bird life pietured is a golden eagle at top,which is an endangered species in many portions of the country, but which inhabits the refuge in good numbers. Various species of watertowl and shorebirds also froquent the refugo. Although water rrecreation activitioies are beening resumed at the nearby lake this summor, the
emphasis at Butfalo is still on wildilite. [Brand photo by Jim Stoiert),
(9) UMBARGER - Larty Wynn acting manager of the Butffalo here, is a man looking to make
the most of what he has while he's got it. What Wynn has is 8,000 acre
feet, or 1,200 surface acres of feet, or 1,200 surface acres o
water in this too-long dry water water in this too-long dry water
hole that wwa onec a thriving
recreation are hece hat was once a hriving
rection area for booters.
water skiiers and fishermen... water stiiers and fishermen....
And Wyn is just realistic And Wynn is just realistic
enought to admit that the flod
rejuvenated lake probably won't rejuvenated lake probably won't
stay that way for very loog this
time around either...Buffalo has time around either... Buffalo has
a t tragic history of going dry. at Buearfly a decade, of working never seent the likes, of the water
now prese drought-starved impoundment.
Buffalo is a lake again, with water backed up some five mile
from the dam. It stands 17 fee
deep at deep at the dam, about 10 feet
deep at midpoint, and four feet in depth on the shallow end near
the Tierra Blanca Creek, that in the Tierra Blanca Creek, that in
past decades of more abundant
moisture, helped keep life moisture, helped.
flowing into Buffalo.
Not since
Not since 1973 , when the lake
caught 1.500 acre feet. has the
lake held such a volume of lake held such a volume of
water, and not since a brief
resurgence of fishing resurgence of fishing activity at
that time has the lake sparked
such interest among Panhandle
sucs
residents.
Now, Wynn, who is fully aware of the fickle tendencies of
Mother Nature, particularly Mother Nature, particularly
where a lake that depends solely
on rainfall for its water is on rainfail for its water is
concerned, faces the task of
making making maximum use of a
resource while it is available, resource while it is available,
knowing that the lake may be around for only a couple of years
if sufficient if sufficient rainfall isn't
received along its watershed.t received along its watershed.
Wynn began work at Buffalo Lake on a part-time basis, in
1969, manageer's role in December of
last year when Paul Ferguson, Who had served as refuge
manager since 1968 , departed to take up similar duties at the
Santee refuge in South Carolina. Santee refuge in South Carolina.
Now. Wynn says that Now, Wynn says that the
biggest task facing him is biggest task facing him is
making the lake available to making the lake ave
controlled public use.
"
"I have a feeling we may tend to get overrun this summer,",
Wynn smiled as he eased ber Wyn smiled as he eased back
in his chair at the refuge office. in his chair at the refuge offfice.
"I really expect a big summer now. The publicis is really gadat to
see a lake out here again. see a lake out here again.
Buffalo is kind of atractive. There are a lot more trees and There are a lot more trees and
good picnic areas than most
lakes have, and it's much closer lakes have, and it's much closer
to home for many Panhandle to home for many Panhandle
folks than a lot of other lakes. Most of the time, you've got to drive at least 100 miles. to
den find a lake in this even fin
added.
Wate Water from late May rains before hardly flowed into Buffalo authorities, apparently aware of e pressing need for recrea- Restoration of fishing at 800 acre - 600 in cult. 200 in grass. Full lake good lake water pump. Nice 3 bed room home with basement.
N.W. of town. Good Buy! Comfortable - laige 2 bedroom, 2 full bath home. Completely furnished.

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Texas Parks and Willdife Dept. Whe really need some catfish
right now, but were kind of a a right now, but we're kind of at a black bass fingerlings, were
delivered to the lake from the disadyantage. We got rain so
late that the fish from most of late that the fish from most of
the hatcheries were already
committed to other areas, and The hatcheries were aiready
committed to other areas, and
now were just having to scour now we're e ust having to scour
the countryside for what we can the countryside for
get, he related. get, he related.
Wynn has high hopes for the
fishing resource fishing resource at the lake, but
while the public is waiting, he while the public is waiting, he
points out that visitors can enjoy points out that visitors can enjoy
the 100 or so pienic areas at thakeside.
 increase in pienicking and
overnight camping. Ithink the word is just now starting to get word is just now starting to get
around that we are open again,
and we're probably getting and we're probably getting

## RY BROOKS

 Mary (LeGrand) Brooks wasborn in Hereford. She has born in Hereford. She has
grown up and matured with Hereford and has made this her permanent home. After graduating from High School here, Mary earned a B.A.
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press in the UUited Stats.s.
The press was founded in The press was founded in $\begin{aligned} & \text { Kangaros come in several } \\ & \text { sizes and can range anywhere } \\ & \text { university } \\ & \text { uniel Cirst poit presimant. the } \\ & \text { from } \\ & \text { height }\end{aligned}$ pounds to 16 inches in


Office

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might considier some terms. Must be seen to be
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need to took at this spoeration today.
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tilie, 2 BR home, nice barn just off of pavement. Priced right Good terms.
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the yard and recarpeted with plush carpet
throughout.

Ono -half block of excellent commercial property located on East Park includes
officicbuiliinging ato other improvements. OWner will trade for other property al
will finance balance stter substantial ${ }^{\circ}$
Vory good corner location for commercial
usiness on East Highway 60 . Good offic合. Owner will trace for any other property
 428 *

-     -         - from 7-C


Although more than $\mathbf{s 1}$
million in improvement funds
from the from the Bicentemnial Land
Heritage Program allocated for Buffalo, Wymn
reports reports that now, the refuge will not see the money until at least

## The , if at all.

ed for improving been earmark well as for establishing solar-powered wells on the
southern end of southern end of the lake to
provide a source of water for
ducks and provide a source of water for
ducks and geese which winter there each year.
While attention at Buffalo has
been transfixed, at least for then moment, to water recreation Wynn hasn't forgotten the
primarye function of area-serving as a refuge for area-serving as a refuge for
diverse variety, of wildifife. The 7,604 acre refuge is home
io mule deer, pheasant, quail coyotes and other wildlifie
species, in addition to serving as a wintering area for thousands of ducks and geese each year. The focus on wildilife has been
the major visitor drawing ard recent years when the lake ward
the recenh years when the lake was
without water, as numerous visitors have taken advantage of opportunities to observe and
photograph wildlife species their native habitat. According to Wynn, the
emphasis will remian on wildife emphasis will remian on wildilife
at Buffalo,even with a favorable at Buffalo,even with a favorable
lake level, and measures may
eventually be tatee to eventually be taken to limit baat motor horsepower.
is closed to boat and vehicle traffic during the winter months to avoid disturbing waterfowl. With banding of migratory waterfowl a predominant acti-
vity at Buffalo in winter vity
vynn explained that waterfowl photography blinds maght be
retrond reinstated for the public at the
lake this winter lake this winter.t
Wynn, who train
ses and hunting dogs in his spare time, expects ducks and geese to winter on Buffalo in far
greater numbers this witer greater numbers this winter
than in years past, when the water level was nil.
For the moment, at least,
Wynn feels that the virtually Wynn feels thent the virtually
deserted days of Buffalo deserted days of Buffalo Lake
are over, and he'll enjoy the renewed attention the public
gives the areal gives the area.
But that old, nagging problem
of a lack of water is still hanging of a lack of water is still ha
in the back of his mind.
_mar ane time of

## It's Boatable

wo boating enthusiasts try out the "new" water of Buffalo Lake, after the Impoundment recently ot the O.K. from officials of the Department of Water Resources. The lake is currently open to and other activities, but fishing will rean camping
for at least a year as an effort is made to establish a catchable population of various panfish species. in is heyday, the nearby lake was a hotbed of Panhandile. [Brand photo by Jim Steiert]
running a pipeline from Lake
Mround water survey on the water, but that's impractical southern end of the lake for the when you look at all of the towns that get their water supply from enough water for a waterfowl
Meredith. There had also been talk of conducting an under- "If we don't get ann.
Public Views Sought On Recreation Plan

## AUSTIN - Public agencies, organizations and individual

 citizens will be receiving questionnaires in the nexting weeks asking for their opinions on the state's outcoor reccreationproblems, issues and problems, issues and needs.
The Comprehensive Pen Branch of thee Texas Parks \& Widdife Department atresses that response to the question-
naires from the public cis naires from the public is a vital
part of formulating the 1980 part of formulating the 1980
Texas Outdoor Recreation Plan
(TORP) (TTRP).
Charles
Charles - Branton, branch
head, said the TORP head, said the TORP guides the
expenditure of federal, state and local government funds as well as money from private
enterprise in providing enterprise in providing private
and recreation areas throughon Texas.
"Since 1965, the plan has
". Since 1965 , the plan has
guided the expenditure of s144
million for acquiring and

Texas, and this year TORP-gui$\$ 25$ million," Branton dex exce Branton said ton said. Branton said three $m$
groups will questionnaires:
.-Private citi -Private citizens selected at
random from drivers random from drivers' license
records. AAgencies
1975 TORP.
‥Public agencies zations, including conselvation and recreation-oriented hunting and fishing clubs. minority organizations and
legistators. The TORP is updated every five years in order for Texas to Land and participation in the Fund Program Conservation program which, provides funds or park and recreatition funds
arceaisition and development
local cequisition and decreation area
local govent
sate, Branments across the state, Branton said.
runoff, we should probably hold here. Maybe the weather is jome water here for about three chianging, maybe we'll star would have to abandon water we gut, it looks inevitable that the contact sports and leave the lake will eventually deterioraic Water strictly for the ducks and again, unless we get good
geese. Of course, sufficient geese. Of course, sufficient
rainfall would change all that, or find an alternater four inch rain all along the watershed above the lake in the Clovis, Hereford and Friona what we have and try to help the public get the most benefit fro

Warden's Job Bizarre
Milstiv - Game Warden Mike Hutchison of Geor Ieels sike a marked man.
He doesn't craziness each new day will bring.
He He didn't think too much
about it recently when he was arresting officer in perhaps the only "fish littering" case in
Texas .- or maybe the world. exas .. or taybe ine world.
He also took it in stride a few days later when he helped iqvestigate a "creek poisoning
incident in which a group of fish ncident in which a group of fish poachers overdid their rotenone
application and killed $\$ \mathbf{\$ 1 2 , 0 0 0}$ worth of fish in nearby Brushy Soek. Hutchison probably felt
So hings were about par when a
outine check of a stalled car heated into o high-speed chase, heated footrace and eventual arrest of a juvenile equipped
ccurred most recent inciden occurred just outside Geeorgeown when Hutchison noticed
car being freed from a guard rail by a young man and two
belpers helpers.
The war The warden drove up to the
scene just to find out the cause of the accident, but as he approached the youth jumped into the freed car and roared off of smoke.
Hutchison gave chase down
Farm (Road 1331 for several miles until the suspect's car
mar spules until the suspect's car
spon off the road and crashed
into a dicter into a ditch. The suspect hit the
ground running, but the ground running, but the warden
overtook him and made the overtook
arrest.
The young man faced charges which included possesssion of
marijuana, no driver's marijuana, no driver's license.
evading arrest and perhaps


Owner Terms Possible on very
attractive stone house in attractive stone house in good
condition. Large lot A good
expotic

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Lonit Leoment


3 bedroom brick- 2 baths
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ot $\$ 24,500$ for Prices right for quick sule
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| of water. Buyers are qualified. |
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## Developers! 200 acres with slope Could subdivide - near pavement.

# View From The Plains 



Bass, Clubs Striving To Improve Lakes

fishing tis the stids
bass tournaments put too mu
pressure on heavily-fish
lakes.
lakes. On the other hand. Nass clubbers in water alive.
biologists generally believe that .".ondorses are operating local clubs cooperate with the
Texas Parks and Wildlife
Department and local govern-
mental authoritiesin Arlington which is located
between Arlington and Fort
Worth.

At Lake Bonham, some 1. 100
 mental authorities s in installation
of artificial ""fish atractor" reefs to improve fishing. The most recent project
this type involved the City environmental factors. Club and the department. Some
New Fee Schedule Set for State Parks

| AUSTIN .- Visitors to Texas' state parks will have to pay higher fees for use of most facilities after Aug. 31. | from $\mathbf{\$ 3}$ to $\mathbf{5 6 . 5 0}$ per site, depending on the services provided. Each site is designed to accommodate not more than | sion that the disparity would have to be remedied by fees other than entrance fees, since entrance fee monies are |
| :---: | :---: | :---: |
| In a public meeting here May |  | dedicated to the retirement of |
| mmission authorized estab | exceed two. Vehicle | ment bonds. |
| ment of a new | of those authorized | Fe Fees for campsites, now will |
| lodges, campsites and the like | areas designated for |  |
| Annual park entrance permis | vehicles, in which | be |
| Oere increased ${ }^{\text {in p price. }}$ | \$1 per vehicle per night will |  |
| e commission raised | charged in addition to | orized for group camps, |
| entrance permits from \$12 | required camping | screened shelters, open shel- |
| \$15 and raised "restricted" | Parks Division Director | ters, groug day pie |
| mits from $\mathbf{5 5}$ to $\mathbf{5 8}$. Senior zens and veterans with a 60 | Schlimper told the commission that many state park systems | cabins, lodges, barracks an |
| percent or more disability will |  |  |
| continue to be exempt from |  |  |
|  |  | . |
| ion in | fee | gation wells co |
| users of parks will | imately 31 |  |
| red to pay a $\mathbf{5 1}$ fee | pe |  |
| ion to established |  |  |
|  | revenue relieving add | conact |
| ssports. The fee will not apply overnight users who pay the mping charge. | funds from state taxes for the operation and maintenance of the park system. | 10 acres on 2 pavings 29 percent down. |
| The new camping fees range | Schlimper told the commis- | 10 acres with irrigation 29 percent down. |
|  |  | 5 Acres near Heroford, $\mathbf{3} 750$ down. |
|  |  | 21/2 Acres neorr Hereford. |
|  | tate, Inc. | Acres 2 bedroom boase 29 orcent down. |
| Sm |  |  |
| NW | ereford - has 4 we | small houses. 10 percent |
| stro Coun |  |  |
| 0 acres |  | Clear hooses, notee, Hilway |
| -160 acres. |  | tage |
| - 500 acres - 8 | wlls - nice 3 brdr | near Heroford wthoont water. |
| me |  |  |
| 40 acres d | near |  |
| -nn In Dimm | 47-4101 |  |
| Clarence Betze | in Hereford | 1 Ree. $364-2553$ |

## ramp on Arkansas Lane and the other is actoss the lake near the discharge. said Kirby Gol son, the department's coordina-

 purchased buoys to mark the to sponsor a fish a atractorocations, and they will be project at four locations by P\& WD and
the City of Bonham. ${ }^{\text {Until }}$ buyos are of Bonhalle, fishermen. "Unil
should ask the lake officer for




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## 促

Gulf Visitors Reminded:

## Use Caution on Beaches


hazard. It covers itself in sand or
mud and is hard to detect even mud and is hard to detect even
in clear water. tis weapon is a
sharp barb at the base of its sharp barb at the base of its
long, slender tail, which inflicts long, slender taii, which inflicts
excruciating pain and imexcruciaing pain and im-
mediate swelling of the affected
area and lymph nodes. Usually area and lymph nodes. Usually injuries come from stepping on
the undetected ray, which when the undetected ray, which when
agitated thrashes its tail from side to oside. Experienced wade
sishermen slide their feet fishermen slide their feet
gently, then when pushed a gently, then when pushed a
sting ray usually will swim sting
away Any pancture wound from
this animal should be treated this animal should be treated
promptly by a doctor; barb promptly by a doctor; barb
material not removed can cause severe infection. Another pest is the stinging
jellyfish, smaller than the jellyfish, smaller than the
man- 0 'war and without a float, mato war long tentacles
but equipped with stinging cells its
base is base is dome-shaped and it
swims feebly just below the surface. Its sting causes ${ }^{\mathrm{o}_{2}}$ painful burning which subsides
in an hour or so. The affected antiseptic applied.
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re from Pamp
Brenda attended classes with Amarillo College, taking \& Practices and Real Estate

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$\theta$ Jim Steiorf
e visited Buffalo Lake over at Umbarger late

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UWing Room Don
Sprindiot Splom
last week and while looking at the water gauge near the dam with Refuge Manager Larry Wynn,
were reminded of days that don't seem all that many years ago when the water level was well up on the dam and the rocks on the face of that structure were lined with folks dunking bait and hauling in catfish, bass and crappie.

In its best days, Buffalo always seemed to have the personality of a more-or-less informal lake. couple of hours on the way home from Amarillo or something like that.
And of course, the numerous trees lining the lake always made its picnic areas attractive.
There are plenty of lakes bigger than little Buffalo, and a whole lot longer on water than this
place has been lately, but how many nice, shady pienic areas do you find around them?
Then, too, how many lakes are as close to home as Buffalo was back in the 50 's and 60 's when you could throw the fishing gear and a picnic basket in the old jalopy and be at the lake hauling in catfish in an hour?
Yep, all that new water the heavy rains back in May put in Buffalo kind of stir up the nostalgic side of a lot of folks hereabouts, and with good reason. The old lake was a 'playground for this whole end of the state.
Maybe we can get our hopes up a little with several feet of water standing in the lakebed, but modern irrigation and weather being what they
are, there's no indication that Buffalo will soon be are, there's nough runoff even to maintain its present level.
The creek just doesn't flow any more...No spring water, and everybody knows how rain is in this part of the world.
Rainfail in sufficient quantity to replenish the
ake each spring or fall would lake each spring or tall would really be nice, and of course,
But past history being what it is, Buttio is trapped in the natural cycle for many of our lakes trapped in the natural cycie for many andance now present in Buffalo is a rare thing.
For now, we'll take what this lake can give us Maybe in a year, we'll even be lucky enough to catch some fish out of that hole.
And even though the geese may abandon some of the playa lakes arse this fall and wine relative call it a fair trade I guess, and we'll be as happy as the next guy if rains sufficient to sustain the lake should happen to fall.
After years of watching the lake blow away in dust storms, it has to do people's hearts good to
see so much water standing again in a place that


The Magic Triangle Ducks Unlimited chapter ontinues to make progress. During the past week, area media, including
KPAN radio of Hereford, KDHN radio in Dimmitt, the Castro County News in Dimmitt, and the Friona Star in Friona ran promotions for this organization, and we appreciate this assistance. We also received responses from two more individuals indicating their desire to help get a
chapter fund raising project going. and those of you who did respond will be contacted soon concerning chapter plans.
And while speaking of response, the local chapter, although not formally organized yet, has already raised $\$ 100$ for waterfowl habitat preservation in just about two weeks. Hereford before too long!

More than 95 million Americans participated in some wild life-related activity in 1975, and the number is stiil growing, accorlang telsed by the U.S. Fish and Wildlife Service.
The 1975 survey has been labeled as "one of the most comprehensive ever undertaiken.
Similar surveys have been conducted every five years since 1955, but for the first time in the history of such surveys, the 1975 survey included
attempts at assessing wildife activities of those who do not hunt or fish-so called "nonconsumptive users."
The two-phase study. took place over two years and included a telephone questicnnaire of the general populace with a second
of only hunters and fishermen.
The survey showed that fishing was the largest category of wild life-related activity, with aimost 5 million people engaged in the activity.
Hunting activity in 1975 for persons 9 years and older included 20.5 million persons. Wildlife photography was a pastime for 14
million people, and other activities measured million peopie, and orner activies measure recreational shooting and archery.
Hunters and fishermen were ameng the largest investors in wildlife activities.
Hunters invested $\$ 5.8$ billion for an average of $\$ 284$ per hunter, and fishermen spent an
estimated $\$ 15.2$ billion, for an average of $\$ 282$ per angler.
Much of the money spent on hunting and fishing was channeled back into wildilife conservation activities through special excise taxes on hunting and fishing equipment.
Copies of the National Hunting. Fishing, and
Wildlife Recreation Associted Survey can be Wildilife Recreation Associated Survey can be
purchased from the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20420. The order number is $924-010-00441-6$ Price of the survey is $\$ 3$


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| median price 3 BR brick on Hickory. Firoplace tenced, double garago, 7 y yorrs old. Shown by appointment. | BEST OF CONSTRUCTION Prestige location. Beautiful brick, 3 bedrooms, separate office or sew ing ares. Floor arrangement. very adequate for family togetherness. 4215 |  |  |
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 ar $175^{\circ} \mathrm{Mo}$.
## Bass Outlook Better For Lake Braunig

AUSTIN .. Texas Parks and
makes it virtually certain there The majority of tilapia was under
Wepartment fisheries Widine Department fistheries was anatural spawn this spring, three inches in length, which
biologists learned two things in the opinion of biologist means both bass and Nile perth about Lake Victor Braunig after Jimmy Dean of San Antonio. will have plenty to eat. a cove rotenone survey there recently $\cdots$ and both have to
good news for fishermen. The first wasn't that great a surprise. The powerplant lake infertility for the Braunig constituting a second forag
population

 age fish which will be excellent although bass stocked in the
food for the Nile perch from lake as fingerlings traditionally Africa which may be stocked have shown good growths rates.
later this year. Tiler this year. $\begin{array}{ll}\text { The second was definitely a strong } 31.5 \text { pounds of bass per } & \text { The cove sampling yieded a }\end{array} \begin{aligned} & \text { the warm waters of powives perplant in } \\ & \text { thischarge }\end{aligned}$ surprise. The presence of a a strong population of four-inch- was tilapia, which tipped the OWENS ELECTRIC WE SPECIALIZE IN:
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STATE RECORD DRUM - Larry D. King of Wichita Falls was surprised recently when he landed this 31 -pound freshwater drum (gaspergou) at Lake Arrowhead while bass fishing. The fish, caught on an artificial lure and 14 -pound test line, beats the oid record by the State Fish Records Committee of the Texas Parks \& Wildlife Department.

## Missionary Clears Conscience

 stricken American now living in Thailand has sent the TexasParks and Wild life Department Parks and Wildifife Department
a $\$ 100$ check to cover a dove hunting law violation he
committed in 1970 . The man, a missionary, said
that it was "with much embarrassment but also with
much relief" that much relief" that he sent the
money for shooting more than money for shooting more than
his limit of doves. Departments. Law Enforce-
ment Director Dexter Hart ment Director Dexter Harris
returned the mn's cheak eturned the man's cheak along with a letter commending his
statute of limitations had run In his letter, the missionary
said he greatly appreciates the out. Therefore, the law would $\begin{aligned} & \text { said he greatly appreciates the } \\ & \text { way game has been preserved in }\end{aligned}$
not permit the department to keep the money. $\begin{array}{ll}\text { Heep the money. } \\ \text { Harris' letter went on to say, } \\ \text { Weve good laws but people don't } \\ \text { Wethe department) feel you } & \text { obey them," he wrote. "In the }\end{array}$ "Wexthe department) feel you obey them, he wrote. In the
have certainly paid for your thave been here I have
seen the tragic slaugter of $\begin{array}{ll}\begin{array}{l}\text { ave certainly paid for your } \\ \text { crime by the guilt you carried in }\end{array} & \begin{array}{l}\text { seen the tragic slaughter of all } \\ \text { types of animals. There are few }\end{array} \\ \text { cour conscience for }\end{array}$ your conscience for the last
types of animals. There are few
ight years. I eight years. 1 would only" birds of any type left in the
suggest that if you still feel the forests compared to what it was. $\begin{array}{ll}\begin{array}{c}\text { gest that if you still feel the } \\ \text { need to pay the sino, it be spent }\end{array} & \begin{array}{l}\text { Big game is very scarce. } 1 \\ \text { cannot bear to hunt here }\end{array} \\ \text { your missionary work as the }\end{array}$ in your missionary work as the cannot bear to hunt here
because there are so few ood it will do there will not only
nhance the conservation of of ouse there are so few
animals left. What I see here

The Hereford Brand-Sunday, June 25, 1978-Fageilic RAILS ARE SUBJECT - works of art OFMUSEUM EXHIBIT
NEW YRE RESTORED
ARE NEW YORK (AP) - The NEW YORK (AP) - Paint
fanily of birs known as the sculpture, furniture and
Rallidee popularly called rails, folik art are among 75 werts of
 to forming copoloies on remote. eal Society's collection whict.
islands and in the darkest of were recently restored and mest.
 Museu



## Sam Lamg

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Page 12C.The Hereford Brand-Sunday, June 25, 1978




## The Hereford Brand presents: <br> A Treasure Trove of Recipes



OLENN WATTS
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MARGARET ANN DURHAM


MRS. R.D. KENDRICK
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## Main Dishes

QUICK TERIYAKI CHICKEN
$1 / 2$ cup teriyaki sauce (kikkoman is excellent soy sauce)
1 tablespoon lemon juice
$1 / \mathrm{t}$. spoon pepper
3 lb . broiler-fryer chicken, cut up
Combine teriyaki sauce, lemon juice, and pepper. Arrange chicken pieces, side by side, in shallow baking pan; pour sauce mixture over chicken - turn pieces over several times to coat well.

Cover pan with foil, bake in 325 degree oven for 30 minutes. Remove foil, turn pieces over and bake until tender ( 25 minutes.)

Lucille S. Guinn

## EASY CHICKEN CASSEROLE

## 1 large size fryer

1 can cream of mushroom soup 1
1 stick of margarine
2 cups corn flakes (Approx.)
Melt margarine in casserole dish. Blot excess moisture from chicken with paper towel. Season with salt and other seasoning if desired. Turn chicken in crushed corn flakes and place in casserole dish. Dilute soup with 1 can of water. Pour over chicken. Bake uncovered in 375 degree oven for 1 hour or until done. Casserole should not be covered.
Pork chops may be used instead of chicken.
Mrs. Ira W. Ott

## CHICKEN DINNER

Fry cut up chicken on one side and lightly brown, on other side Drain off oil.
Cook 2 potatoes
2 carrots
1 onion (optional)
In 2 cans Golden Mushroom soup, add water. Cook slowly until vegetables are tender and serve over cooked hot rice.

Carrie Mae Doak 219 Ave. E.

## CHICKEN TETRAZANNI

Cook $\mathbf{3}$ or $\mathbf{4} \mathbf{~ l b}$ chicken until meat falls from bone. Remove bones. Cut chicken in small pieces and save broth.
Cook a 7 to 10 oz . package of spaghetti in water and broth until tender. Drain off and add meat to spaghetti along with 8 oz . American cheese and $8 \mathbf{o z}$. old English cheese.
Chop one large onion and one green pepper (optional) and brown in 2 tablespoons of butter. Add this and 2 cans of mushroom soup and one soup can of milk to spaghetti. Bake 30 minutes at 350 degrees and let stand 15 minutes before serving. Serves 12.

CHICKEN OR TURKEY POT PIE
2 c. cooked diced chicken or turkey
1 chicken bouillon cube
1 chicken bouillo
1 stalk celery, diced
1 small onion, chopped
1 C. cooked green peas

3 tblsp. margarine
3 tblsp. flour
3 C. broth and vegetable liquid
salt and pepper
Pie crust or biscuit dough
Cook carrots, celery, onion with bouillon cube and water to cover, until tender.
Melt margarine and stir in flour. Add broth to make smooth sauce. Add chicken and vegetables. Add salt and pepper to taste.
Put into $11 / r$ qt. casserole or individual dishes. Cover with pie crust or biscuit dough rolled $1 / 4$ in. thick. Bake at 400 degrees $20-25 \mathrm{~min}$.

Serves 6.
Genevieve Kuper

## Rt. 5

NORTH CAROUNA CHICXEN PIE

## 2 T. butter

2 T. flour
1 c . rich chicken broth
$21 / 2$ to 3 cups chopped, boned chicken, (cooked)
Melt butter, blend in flour and then add chicken broth, cook over low heat, stir until smooth and thick. Add chicken and pour into pastry lined pie pan. Top with crast and cut gashed to let out steam. Bake at $\mathbf{4 5 0}$ degrees for 10 min . Reduce heat to 375 degrees and, bake till golden brown.
This is best made with chicken cooked from a stewing hen. Serve with extra broth and cole slaw.

Mrs. T.E. Brisendine 805 S. 25 Mile Ave.


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The Hereford Brand-Sunday, June 25, 1978-Page 3

MAIN DISHES, continued
Chiceen caunch
1 medium onion chopped
1 cup sliced celery
saute together
ADD:
1 can cream of chicken soup
1 can cream of celery soup
$1 / 4$ cup mill
1 can water chestnuts sliced
2 cups white cooked chicken-cut in strips
Bake at 350 degrees until bubbly.
Spread $1 / 2$ can chow mein noodles on top and 1 pkg. sliced almonds. Bake about 10 min . longer. (For the cooked chicken I use 2 or 3 chicken breasts stewed for approximately 40 min .) Norma Hendon 126 Kingwood St.

CHICKEN SPAGHETII
1 medium chicken
1 box cut spaghetti
$1 / 2$ green pepper, chopped
1 medium onion, chopped
1 can pimento, chopped

2 cans mushrooms soup
$1 / 2$ cup chicken broth
$1 / 2$ cup blect olives, chopped
1 pound Velveeta choesc, grated
Cook chicken until tender in salted water. Cook spaghetti separately in boiling water until tender: drain. Combine all ingredients; place in a greased casserole. Bake at 350 degrees F. for 1 hour. Yields 8 servings.

## me. Finearpie chicien

AND HCE
8 chicken breast, browned in $1 / 2$ cup cooking oil; pour off grease. Put chicken in a large casserole container and cover with 2 large cans ( 1 lb .4 oz ) crushed pineapple (add juice too) Mix together:
$1 /$ cup soy sauce
6 tablespoons red wine vinegar
$1 / 4$ cup light brown sugar
Pour oin top of the pineapple and chicken. Bake in a slow oven for $1 / 2 /$ hours at 325 degrees $F$.
While pineapple chicten is baling, prepare the following to go with the chickes:
4 cups cooked rice
16 strips bacon, fried crisp and crumbled

Brown 2 green onions (chopped very fine)
3 tablespoons soy savice
1 small ctan crushed pineapple
Add above ingredients to cooked rice. Serve pineapple chicken over rice.

Joyce Shipp 119 Mimose

OVEN BARBECUED CHICKEN
12.3 lb . chicken, cut-up
$1 / 2$ bottle catsup
3 tsp. Worchestershire sauce
1 tb. liquid smoke
juice of 1 lemon
2 coves of garlic
2 C . water
salt and pepper to season
Mix all of the listed ingredients together. Season the cut-up chicken with salt and peppet and brown. Pour mixture over chicken. Bake at $300-325$ degrees until sauce thickeus and chicken is tender. The above mixture is also delicious on fresh pork ribs.

Mrs. Walter H. Abel
345 Elm


misPenney

## MAIN DISHES, continued

TURKEY OR CHICKEN CASSEROLE
1 cup chopped cooked turkey or chicken
1 cup cream of chicken soup (or cream of celery or cream of mushroom)
1 cup chopped hard cooked eggs (about 3)
1 cup chopped celery
$1 / 2$ cup slivered almonds
1 tsp. minced onions
$1 / 2$ cup cracker crumbs
$1 / 2$ cup mayonnaise
$1 / 2$ tsp. poultry seasoning
Mix altogether and bake in a shallow baking dish at 350 degrees for 30 minutes.
Before serving sprinkle with crushed potato chips. Mrs. Grace Covington 202 Western

## PORK CHOP DISH

Brown $6-8$ pork chops fast.
Drain drippings
Ádd $\%$ cup water
$1 / 2$ cup celery
1 envelope dried onion soup mix. Mix with $1 / 4 . C$. flour Cook and steam 30 minutes.
Add one small can evaporated milk and parsley flakes to taste Stir over low heat until steaming. Serve with cooked rice.

Elzie Sealy

## SCALLOPED OYSTERS

2 pints fresh oysters
oyster liquid
1 pt . cream or half and half
3 or more cups cracker crumbs
3 sticks butter ( 1 for each cup crumbs)
salt
pepper
paprika
Scald cream and oyster liquid when it comes to boiling point (don't let boil) add oysters and scald them until they are

"wrinkled." Melt butter and add cracker crumbs in bottom of shallow baking dish. Cover with layer of Oysters. Sprinkle with salt and pepper. Add Oyster liquor and cream mixture. Repeat process. Cover top with remaining crumbs. Sprinkle with paprika. Bake 30 minutes in 350 degree oven. Never allow more than two layers of oysters.

Mrs. Ray Johnson
LOW CALORIE SALAD -. TUNA AND CABBAGE
16 oz . water pack Tuna (or drained)
$1 / 4$ head shredded cabbage
1 onion
2 T. pickle relish
$1 / 4 \mathrm{t}$. horseradish
2 T . vinegar
3 or 4 T. water
5 T . low calorie salad dressing
salt \& pepper
Add dressing
Mrs. Owen Andrews,
Rt. 2

## TUNA PORCUPINES

2 tbsp. margarine
$1 / 4$ C. chopped onion.
$1 / 4$ C. flour. 1 C. milk.
$1 / 2$ tsp. salt. $1 / 4$ tsp. black pepper.
$1 / 4$ tsp. dried dill weed.
4 tsp. lemon juice.
2 cans, ( $61 / 2$ to 7 oz .) tuna in vegetable oil, drained.
$21 / 2$ C. crisp ready to eat rice cereal.
$1 / 2$ C. shredded carrots.
In medium sauce pan, melt margarine, add onion, cook stirring for 5 minutes or until tender. Blend flour in smoothly. Stir in the milk.Cook until mixture thickens, while stirring constantly. Let come to a boil. Stir in salt and pepper, dill, lemon juice, tuna, 1C. rice cereal and carrot. Turn into loaf pan, place in freezer for 1 hour or in refrigerator several hours, or over night.

Divide into equal portions.
Shape in cones, roll in remaining cereal. Place on greased baking sheet. Bake in preheated oven at 375 degrees for 25 minutes. Serve with a lemon flavored sauce or your favorite sauce.

Mrs. Grady Parsons

## SWISS STEAK

Flour steak and fry fast in skillet until brown, but not quite done. Remove and put in casserole dish. Cover with $1 / 2$ cup chopped onion and $1 / 4$ cup green bell pepper.

Make a tomato gravy using tomato juice instead of milk. Pour over steak-don't make gravy quite as thick as milk gravy, as it will thicken. Bake covered in the oven about 2 hours at 325 degrees.

Mrs. Lewis K. Fanning 121 Northwest Dr.

## ONION STUFFED STEAK

$11 / 2$ cups bread stuffing or crumbs
1 pkg. french fried onions
3 tsp. salt
$1 / 2$ tsp. pepper
1 tblsp. parsley flakes
1 cup water
2 tblsp. lemon juice
$11 / 2$ to 2 lbs . round steak
3 tblsp. flour
3 or 4 tblsp. shortening
1 cup beef buillion or consomme
Combine stuffing mix, onions, water and lemon juice. Toss to moistening. Let mix stand. Sprinkle flour, salt and pepper

Hairstyles...
any way you

## like them

over both sides of steak. Place stuffing in center of steak, pack firm. Roll steak and secure with string and toothpicks. Brown steak roll on all sides in shortening. Add 1 cup buillion, cook about $11 / 2$ hours or until tender.

Opal Glenn 218 Fir St.

## Recipe from Ole Virglinta <br> BRUNSWICX STEW

"First catch your chicken, clean and cut them,
And in an iron pot you put:
And water nearly to the top,
And in it salt and pepper drop;
Boil slowly. Your tomatoes peel;
Put a shin or so of veal;
And for a flavor bear in mind,
A chunk of middling with the rind;
Next some onions you throw in
The young and tender skin,
And butter beans do not forget;
And what is more important yet,
The corn; Do not be too fast,
This you cut and add at last;
For better than the flour you'll find it will do,
To give a thickness to the stew.
Some lemon peel cut very thin
May now be added and stirred in;
And ere it is taken from the fire,
Give a dash of Worcestershire sauce
And soon you will hear its praises ring,
This is a dish fit for a king."
Ole Brunswick County Recipe

> BRUNSWICX STEW
> Cenrteny of
> Mrs. Ellea Maees
> Norfort Connty, Ve.

1 stewing chicken
$11 / 2 \mathrm{lbs}$. veal
4 potatoes, cut in chunks
1 pt. green lima beans
4 med. or sm. onions, diced
$1 / 2$ Tbsp. salt
Pepper to taste
1 pt . corn or 6 sm . ears cut and scraped
1 pt . canned tomatoes or 8 fresh-peeled and diced
1 Tbsp. butter
1 c. biscuit or bread crumbs
1 slice bacon, cut in sm. pieces
Lemon sliced thin
Worcestershire sauce ( $1 \mathbf{t}$. or so)
Serve in small dishes; then, always a refill!
Serves 14-16
Margaret Ann Durham
147 Ranger Drive

SWEDISH MEAT BALSS
1 bottle chili sauce
$11 / 2$ C. water
$1 / 4$ C. vinegar
1/4 C. brown sugar
Cuok the above ingredients.
$11 / 2 \mathrm{lbs}$. hamburger meat
$1 / 2 \mathrm{lb}$. sausage
1 t . salt
2 eggs
1 large onion, chopped
1 T. Worchestershire sauce
6 slices bread, cut finely
1 C. milk
Form into bite-sized balls. Place in a shallow baking dish. Pour sauce over. Bake at 350 degrees for one hour. Do no cover or turn. Good served over rice.

Lavon Nieman

$1 / 2$ C. chopped green pepper
I small onion chopped
1 can stewed tomatoes
1 can tomatoe sauce
1 can ranch style beans
dash pepper
$11 / 2$ tsp. salt
2 tsp. chili powder
2 tbsp. vinegar
$1 / 2$ C. water (or more)
1 cup uncooked macaroni
Cook beef, green pepper and onion until lightly browned. Add next 9 ingredients and bring to a boil and add macaroni and simmer 20 min .

Mrs. R.W. Thueti
Rt. 1 Box 72

MAIN DISHES, continued

2 lbs . hamburger meat
$1 / 2$ pkg. frozen onion rings
1 can mushroom soup
Cheddar cheese
$1 / 2 \mathrm{pkg}$. tater tots
green chilles (optional)
Brown hamburger megt-until all pink is gone and drain. Place in bottom of dish'. Lay frozen onion rings over meat. Green chillies. Pour mushroom soup over, cover with chedder cheese. Completely top with tater tots. Bake $11 / 2$ hrs. at 350 degrees.

Rhonda Fanning 121 Northwest Dr.

## DOUBLE DELICIOUS BAR-BE-QUE

## 7.8 lbs . beef chunks

18 oz . bottle bar-be-que sauce
(any brand or flavor)
2 oz . liquid smoke
Rinse and drain meat. Put meat in a large covered pot. Pour the sauce and liquid smoke over the meat. Marinate covered in the refrigerator for at least 8 hours. Bake at 275 degrees for 8 hours. Serves $\mathbf{1 0 - 1 2}$ people.

## Extra Bonus:

After all the meat is gone save sauce.Brown 1 lb . ground eef until done. Drain and cover with bar-be-que sauce. Simmer for 7-10 minutes. Serve on buns. Makes the very Best Sloppy Joes

MaeBelle Wofford
P.O. Box 20

Dawn, Texas 79025 258-7728 or 655-2578

## MEAT LOAF

$11 / 2$ pound ground meat
$11 / 2$ slice bread crumbled in 1 cup and fill with milk
Ionion finely chopped
legg
$1 / 2$ tsp. salt
$1 / 4$ tsp. pepper
2 cans tomatoe sauce
Use $1 / 2$ can for meat loaf and other $11 / 2$ can for over SAUCE FOR MEAT LOAF
$1 / 2$ cup water
3 tbls. vinegar
3 tbls. brown sugar
2 tsp. worchestershires sauce
2 tbls. prepared mustard
Form meat loaf in two small loaves, cover with sauce and bake in moderate oven 350 degrees about $11 / 2$ hours

Lacille Berryman

## HAMBURGER - MACARONI CASSEROLE

2 lbs. hamburger
One-eighth tsp. season salt
$1 / 4$ tsp. onion salt
One-eighth tsp. garlic salt
1 T. chili powder
2 cans tomato sauce
2 c. macaroni (cooked until tender)
(cheese)
Cook macaroni and drain. Crumble hamburger in skillet, add salts and brown, when cooked, drain of fat. Add cooked macaroni and both cans of tomato sauce and stir well. Put into casserole and cover with sliced or grated cheese. Heat in oven until cheese is melted.

## FAILURE-PROOF OMELET

(a good meat substitute for lunch or supper when adding a filling of grated cheese, cooked chopped chicken or ham or crumbled crisp bacon).

Make a white sauce of the following:
$1 / 4$ cup melted butter or margarine.
$31 / 2$ tbsp. flour
1 tsp. salt
1 cup mill
Cook over low heat stirring constantly. Cool
Separate: 4 eggs . Beat whites until stiff. Beat yolks and blend into white sauce. Fold in beaten egg whites and pour into preheated, greased, 10 inch skillet or omelet pan. Cook into preheated, greased,
over low heat until top is firm.
If using skillet loosen sides and cut through center'to bottom crust. Spread filling over one half, if desired, tilt pan and fold. Slide on to serving dish and serve at once.

May be served with creamed shrimp or any other sauce.
Roberta Campbell

2 lbs. meat
2 Cans mushroom soup
1 enivelope onion soup mix
1 soup can milk.
Put stew meat in bottom of a slow cooker, sprinkle with onion soup mix. Pour over this mushroom soup and milk. Cook slowly for $8-10$ hours.

Serve over rice or noodles.
Fannie Townsend. Rt. 1-Box 311

## SPANISH RICE

2 tblsp. Crisco in large stillet
Brown 1 cup onions and 2 lbs. ground meat in Crisco
a can pimientoes or two bell peppers
1 tblsp. chili peppers
1 hot pepper
2 cups rice
1 tsp. salt
2 cups tomatoes
Bake in oven 30 minutes. Very good.
604 W. Third St.

## LASAGNE

1 pound ground beef
1 pound sausage
Brown and add 1 chopped onion, 1 bell pepper, 3 cloves garlic, cook for about 15 minutes. Then add 1 tablespoon basil, $11 / 2$ teaspoon salt, 11 pound can tomatoes and juice, 2-6 oz. cans tomato paste, 1-6 oz. can water. Simmer for one hour.
In mixing bowl beat 2 eggs, whole container ricotta cheese, 1 cup cottage cheese, $1 / 6$ cup romano cheese, 4 Tablespoons parsley, 1 teaspoon salt, $1 / 2$ teaspoon pepper. Mix until a smooth paste.

Cook one box lasagne to directions on box
1 pound mozzarella cheese sliced thin.
In 9x 12 deep pan greased layer as follows
Noodles
Layer of egg mixture
Layer of Mozzarella cheese
Layer of meat mixture
Noodles
Layer of egg mixture
Layer of mozzarella cheese
Layer of meat mixture
Bake at $\mathbf{3 7 5}$ degrees for $\mathbf{3 0}$ minutes. Let set $\mathbf{1 0}$ to $\mathbf{1 5}$ minutes
before cutting into serving pieces.
This freezes very well. Also is better the second day. Mrs. R.D. Kendrick 106 Pecan

SATURDAY NIGHT PIZZA
Dough for 2 pizza's.
3 c. flour
1 T. sugar
2 tsp. salt
1 pkg. dry yeast
1 c. very hot tap water
2 T. vegetable oil
In large bowl mix the ingredients except the flour. Add the flour a cup at a time and mix well. Turn out of bowl and knead until smooth. Return to bowl and let rise for $\mathbf{4 5}$ minutes. Punch down dough and divide in $1 / 2$. Press each $1 / 2$ into a 10 x
$151 / 2$ greased cookie sheet that has sides on it.

## Filling:

1 can pizza sauce mix ( $101 / 2 \mathrm{oz}$.)
1 pound sausage
$1 / 2$ c. sliced stuffed olives
$11 / 2$ c. grated Mozarrella cheese
Parmesan cheese

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## The Hereford Brand-Sunday, June 25, 1978-Page 5

Spread $1 / 2$ of can of sauce on each pizza. Sprinkle on $1 / 2$ of cooked drained sausage, $1 / 4$ c. olives and $1 / 4$ c. grated cheese on each pizza. Sprinkle Parmesan cheese over both pizzas liberally.

Bake at 425 degrees for about 45 minutes. The pizzas musi be watched closely and moved around in the oven so that the filling will get done before the crust burns. You may need to adjust your oven temperature up or down to achieve this. When ready to serve 1 usually cut the pizzas in $2^{\prime \prime}$ squares with a sissors. Any left overs are very good if heated up the next day.

## SPAGEIETII SAUCE

2 large cans tomatoes (puree in blender)
1 large can tomato paste( $\mathbf{1 2} \mathbf{~ o z}$.)
$1 / 1$ cup sugar
$11 / 2$ oz.grated romano cheese
$11 / 2 \mathrm{oz}$. grated parmesan cheese
2 large cloves garlic, minced
1 teaspoon crushed basil
1 teaspoon parsley flakes
1 teaspoon olive oil
1 Tablespoon salt or to taste
Mix all together and simmer at least 3 hours.

## MEATBAHS

$11 / 2$ pound lean ground beef
1 slightly beaten egg
1 large clove garlic, minced
bread crumbs until mixture is stiff.
1 teaspobn salt
Mix together well and, drop in spaghetti sauce and simmer at least $11 / 2$ hours.

Mrs. R.D. Kendrick
106 Pecan

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Daleine Springer, Esthetician


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MAIN DISHES, continued
ENCHILADAS
Tortillas (makes 20)
$11 / 2$ pounds ground hamburger
1 isp . garlic
$11 / 2$ tsp. chill powder
1 tsp. black pepper
$1 / 2$ tsp. salt
1 tsp. paprika
4 oz . can chopped green chilies
1 lb . grated cheese (any kind will do)
Combine hamburger, garlic, chili powder, pepper, salt, paprika, green chilies in a 3 qt. sauce pan covered. Cook until brown. Meantime heat grease and drop in tortillas, one at a time for about 1 second. Put hamburger and cheese in tortillas rolled and place on cookie sheet. Pour on enchilada sauce and sprinkle with cheese. Cook in preheated oven 5 minutes or until cheese melts.

```
ENCHILADA SAUCE
```

1 cup shortening
\% cup masa harina
4 tsp. chill powder
$1 / 2$ tsp. salt
2 cups water
Melt shortening in saucepan; stir in masa harina, chili powder and salt; mix well. Slowly stir in water; cook until thickened.

Peggy Raper Dawn, Texas

## tacos

1 lb . ground beef
$1 / 2$ clove garlic minces
2 tablespoons grated onion
$1 / 2$ worchestershire sauce
2 cups finely shredded letruce
1 cup finely shredded tomato
1 teaspoon salt
1 teaspoon chili powder
( 16 tortillas) below
1 cup shredded cheese
$1 / 2$ cup chopped onion
Mix first 6 ingredients. Brown meat mixture in a skillet in a small amount of oil. Keep hot. Fill each tortilla with 1 or 2

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tablespoons of ground beef mixture. Top the meat mixture with shredded cheese, chopped onion, shredded lettuce and shredded tomato. Spoon on about 2 teaspoon of the hot taco sauce.


## TACO SAUCE

1 cup tomato Juice
3 tablespoons ketchup
1 teaspoon tobasco sauce
$1 / 2$ teaspoon worchestershire sauce
Heat together the tomato juice, ketchup, tobasco and worchestershire sauce.

## TORTILLAS

1 cup sifted flour
$1 / 2$ cup corn meal
$1 / 4$ teaspoon salt
1 egg
$11 / 2$ cups cold water
Beat with rotary beater until smooth. Spoon 3 teaspoons batter onto a moderate hot slightly greased griddle or electric skillet, to make a very thin 6 inch pancake. Turn tortillas when edges begin to look dry, not brown. Bake other side; Keep warm in covered pan.

Deanna Schlabs

## ENCHIILADAS \& SAUCE

12 tortillas
1 lb . ground beef
$1 / 2$ clove garlic minced
1 teaspoon salt
One-eighth teaspoon pepper
1 large onion chopped
$1 / 4 \mathrm{lb}$. cheddar cheese shredded
Brown ground beef with garlic, salt, pepper ina small amount of oil. Keep beef hot. On each tortilla, place 2 tablespoons browned ground beef, 1 tablespoon chopped onion, and $11 / 2$ tablespoons shredded cheese. Roll tortilla tightly around meat filling.

ENCHILADA SAUCE
2 tablespoons butter or margarine
1 medium onion
$1 / 2$ medium green pepper, chopped
$2(8 \mathrm{oz})$ cans tomato sauce
1 cup water
One-eighth teaspoon tobasco sauce
1 tablespoon chili powder
Saute onion in butter until clear. Add green pepper and saute for about 1 minute longer. Stir in tomato sauce, water, tobasco, chili powder. Simmer over low heat for about 30 minutes. Makes about 3 cups sauce.
Pour 1 cup enchilada sauce in at1x9 in. pan. Place rolled tortillas, fold side down in sauce. Spoon 2 tablespoons enchilada sauce over each tortilla and sprinkle on remaining cheese.
Bake in a 350 degree oven for about 30 minutes or until sauce starts to bubble.

Deanne Schlabs

- Route 2


## MOCX ENCHILADAS

1 can Hominy
1 can chilli (no beans)
cheese
Put layer of hominy and layer of chilli in baking dish. Cover each layer with grated cheese. Repeat. Bake at 325 degrees for 30 minutes.
This recipe can be doubled or trippled. Also hot peppers may be added.

Joyce Carthel
615 Irving

## MEXICAN CASSEROLE

2 lbs. hamburger meat, browned
1 onion, chopped
2 tsp. garlic powder
2 small cans taco sauce
1 can chicken and rice soup
1 can cream of mushroom soup
1 small can chopped green chilies
1 small can tomato paste
1 dozen frozen tortillas
Black pepper
Brown meat, add onion and cook until clear. Add remaining ingredients. Break tortillas into small pieces and line casserole dish. Layer meat mixture and tortillas. Top with cheese and bake at 350 degrees for $\mathbf{3 0}$ to $\mathbf{4 0}$ minutes.

CHaLUPAS
In sauce pan, combine:
1"Lean Ground Beef
$1 / 2$ Pkg. Taco Seasoning Mix
Dash Oregano
Salt \& Pepper
$1 / 2 \mathrm{t}$. Chill Powder
1 Small Onion, Finely Chopped
1 Small Hot Pepper, Finely Chopped (Seeds Removed)
Mix thoroughly and place over heat, low setting and simmer $\mathbf{1 5 - 2 0}$ minutes, stirring often. While this is cooking, fry corn tortillas in hot fat til crisp.

Place a spoonful of meat mixture on tortilla to pover tortilla,
top with grated sharp cheddar cheese, diced onion, shredded
lettuce \& diced tomatoes. Serve with hot sauce.
Hot Sauce:
in blender:
5 tomatoes
1 onion
$1-2$ deseeded hot peppers
Daṣh of tabasco
2 t . vinegar or lemon juice
1 t. chill powder
Blend thoroughly
Turn into saucepan and bring to a boil. Adding one finely chopped onion, Hot pepper \& tomato. Boil 5 minutes. Keeps well in refrigerator.

Lois Beavers

## SUMMER SAUSAGE

Hamburger, !ean 2 lbs.
Water, cold 1 cup
Morton Tender Quick 2 T
Liquid smoke $1 / 1 / 2 T$
Garlic Salt 1 T
Onion salt 1 T
Peppers, jalapeno - optional 2-3
Black Pepper optional

1. Mix all ingredients well with hands.
2. Shape into 3 rolls and wrap in saran wrap.
3. Refrigerate 24 hours
4. Unwrap and bake uncovered at 300 degrees for 1 hour and 20 minutes.

Charlotte R. Clark Rt. 3, Box 171

## BEEF BOLOGNA

2 lbs . leari hamburger
$1 / 2 \mathrm{t}$. garlic powder
$1 / 2 t$. onion salt
1 T. accent
2 T. mortons tender quick (nothing else will do)
$11 / 2 \mathrm{t}$. liquid smoke
Course pepper or pepper corns - (not much - just a few)
Mix together and pack into 1 lb . coffee can tightly, Refrigerate 24 hours. To bake take a $9 \times 13$ pan (or other large pan) and place a rack tilted in the pan, then lay can on the rack so grease will run out. Bake at 300 degrees for $11 / 2$ hours. Take meat out of can and return to oven for 5 to 10 minutes to dry.

| ary. Lewis Fanning |
| :--- | :--- |
| Mrs. Northwest Dr. | 121 Northwest Dr.

\& Rodney Laubhan

The Hereford Brand-Sunday, June 25, 1978-Page
stirring constantly. Cool and fold in whipped cream. Spread over gelatin mixture and sprinkle with grated cheese. Cut into squares.
juice of one lemon
2 eggs
$1 / 2$ tsp. mustard
3 tblsp. sugar
$1 / 2$ cup water
Cook until thickened then add:
1 large can pineapple (drained)
1 large can white cherries
2 small pkgs. marshmallows
$1 / 2$ cup nuts
$1 / 2$ pint whipping cream (fold this in last)
Set overnight in ice box.

## ICE BOX CHRISTMAS SALAD

From the recipe files of the late Mrs. Wallace (Bobbie) Cox
$\qquad$
-

PISTACHIO NUT SALAD
1 small pkg. miniature marshmallows
1 tall can crushed pineapple, drained a small container Cool Whip
1 pkg. pistachio nut Jello pudding
18 oz:size Philadelphia cream cheese
Combine Cool Whip and cream cheese which has been softened. Add pudding and stir. Mix in remaining ingredients.

Mrs. Hattie Jones 130 Beach St.

## JELLO SALAD

1 pkg. lime Jello
1 pkg. lemon Jello
1 cup boiling wate
1 can ( 14 Oz .) sweetened condensed milk
1 pint large curd cottage cheese
1 cup mayonnaise
1 can ( 13 or 15 oz ) crushed pineapple in heavy syrup. Empty lemon and lime Jello mixes into large mixing bowl. Pour in boiling water and stir until Jello is dissolved. Pour in sweetened condensed milk, cottage cheese, mayonnaise and pineapple. Stir until smooth. Pour into rectangular baking dish. Refrigerate until firm. Cut into squares and serve on lettuce leaves.

Mrs. M.H. Wiseman 207 Beach St.

ANGEL DELIGHT SALAD
1 large pkg. ( 8 oz .) cream cheese
1 large jar marascheno cherries
1 can crushed pineapple
1 pkg. miniature marshmellows
1 cup nuts.
1 large box Dream Whip. ( 2 pkgs .)


Cream cheese with juice of cherries. Whip Dream Whip according to directions. Then add all ingredients:

Mrs. Raymond Smith Rt. 4, Hereford, Texas

## COMPANY SALAD

2 pkgs. Lemon jello (small boxes)
3 C. water (hot)
3 bananas (cubed)
1 egg
$11 / 2$ T. Flour
$11 / 2$ C. miniature marshmallows
1 No. 2) can chunk pineapple (reserve juice)
$1 / 2$ C. sugar
$1 / 2 \mathrm{pt}$. whipping cream or cool whip
(Cheese grated)
Dissolve gelatin in 3 cups hot water and 3 cups cool water. Add pineapple, bananas and marshmallows. Chill in a large, flat dish. Heat pineapple juice. Add flour and sugar to beaten eggs. Mix with juice. and cook until thick.

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Page 8-The Hereford Brand-Sunday, June 25, 1978
SALADS \& VEGETABLES, continued
AUNT PEARLS APRICOT SALAD
Juice from 1 large can apricots
Juice from 1 lemon
4 heaping tblsp. flour
$1 / 2$ cup sugar
Yolks of 4 eggs beaten
Cook until thick, fold in stiffly beaten egg whites. Put layer of the drained apricots in salad dish, next layer of sauce,
followed by layer of grated sharp cheddar cheese
Repeat, having layer of cheese on top.
Jewell Hargrave 201 Funston

## PEAR SALAD

1 large box lime Jello
cup hot water, (mix together)
1 large can pears (drained)
Add juice to Jello mixture
Puree pears in blender for 1 to 2 min .
Add: pears and 2 cup cool whip when jello begins to gel. Will be ready to serve in 2 or 3 hours.

## HAWAIIAN SALAD

1 large can crushed pineapple
$21 / 2$ cups miniature marshmallows
1 cup of pecans.
Mix in large bowl.
Cook 3 egg yolks, $1 / 2$ cup milk and 1 tbls. vinegar in double boiler until consistancy of custard. Then prar over pineapple mixture.

Boil $1 / 2$ cup water; 1 pkg. lime jello for 1 minute by clock. Pour jello over pineapple mixture and chill. Fold in 3 stiffly beaten egg whites and 1 small carton of cool whip. Pour in mold and place in refrigerator.

Mrs. Grace Covington
202 Western

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LOW CALORIE FRUTT WHIP
Drain 1 can unsweetened fruit (Apricots, pineapple or dietetic fruits). Puree fruit in blender
Add one envelope Knox unflavored gelatin to juice and heat over low burner to dissolve gelatine
Remove from heat - add $1 / 2 \mathrm{C}$. Water and fruit puree-mix well. Chill.

Mrs. Owen Andrews
Rt. 2

## EASY SWEET PICKLES

Fill $1 / 2$ gallon jar with small cucumbers.
Add 2 cups vinegar - 2 T. salt $1 / 2$ tsp. alum - 1 T. horseradish, $11 / 2$ T. mixed spices.
Finish filling jar with cold water, seal and shake well.
Let set for 2 to three months. Open jar and wash cucumbers and slice in desired size. Add 2 cups sugar and let set for 24 hours.

Mrs. Ira W. Ott

## FROZEN FRUIT SALAD

No. $21 / 2$ can fruit cocktail
1 tsp. unflavored gelatin
2 tbls. lemon juice
13 oz . cream cheese
$2 / 3$ C. whipping cream
$1 / 2$ C. sugar
$1 / 2$ C. nuts
Drain fruit cocktail, soften gelatin in lemon juice, dissolve over hot water. Blend cream cheese, mayonaise and salt, stir in gelatin. Whip cream stiff adding sugar gradually, fold in in gelatin. Wixture nuts, fruit cocktail. Put in container and cheese mixture, nuts, fruit cocktail. Put in
freeze 4 hours or longer. Turn out on plate or dish and let set at room temperature for awhile.

Mrs. John Hunter

## PICKLED BEETS

Low Calorle (and tasty)
Cook beets until peel slips and slice larger ones. Almost cover with liquid of equal parts vinegar and water which has saccarine sweetener to taste (start with 1 or 2 teaspoons) Simmer in liquid and seal in hot jgrs. Will keep as other canned pickles.

Mrs Owen Andrews, Rt. 2

## BROCCOU A RICE CASSEROLE

1 pkg. frozen' chopped broccoli cooked according to directions on pkg. Saute $1 / 2$ cup chopped celery and $1 / 2$ cup of chopped onion in $1 / 2$ stick margarine. Cook 1 cup of minute rice. Mix broccoli celery, onions, and rice with 1 small jar of chopped pimintoes, 18 oz . cheese whiz 1 cup sliced mushrooms 1 can of cream of mushroom soup.
Bake at $\mathbf{3 5 0}$ degrees about $\mathbf{3 0}$ minutes.
Mrs. Grace Covington 202 Western


2 cups instant rice-prepared as directed on package Add $11 / 2$ cup of small marshmallows before cooling Mix: 1 large can pineapple - crushed - (drained) $11 / 2$ cup coconut
$11 / 2$ cup small marshmallows
jar maraschino cherries (Drained and chopped)
When rice is cool-add to fruit add 1 pkg. dream whip Better if allowed to set overnight.

Mrs. Charles Packard

## SQUASH PICKLES

8 cups sliced squash
2 cups chopped onion
1 tablespoon salt
Mix and let stand for one hour. Dralin ${ }^{6}$ well. Mix the following: $1 / 2$ cup chopped green pepper, $1-1 / 4$ cups sugar, $1 / 2$ teaspoon mustard seed, $1 / 2$ teaspoon celery seed, 2 cups easpoon musta this misture to apoil Add squash misture and vinegar. Bring this mirture to a boil. Add squash mixture and bring to full boil. Let boil for 3 or 4 minutes. Fill hot jars. Seal and chill before using. Recipe will yield 4 pints.

Mrs. Charles Bell 132 N. Texas

## KRAUT SALAD

1 large can sauerkraut, drained
cup chopped celery
1 medium onion chopped
1 large green pepper-chopped
Dash garlic salt (opt.)
Pimiento for color.
Dressing: $1 / 4$ cup salad oil, $1 / 2$ cup sugar $1 / 4$ cup vinegar, 1 tsp. salt, $1 / 2$ tsp. celery seed.
Mix ingredients for dressing and pour over vegetables. Refrigerate overnight or all day. Mix throughly vegetables just before serving.

Dorothy A. Troxell
309 Avenue C

## ASPARAGUS SALAD

1 c. asparagus soup (undiluted)
1 pkg. lime jello ( $\mathbf{3} \mathrm{oz}$.)
18 oz . pkg. cream cheese
$1 / 2$ c. cold water
$1 / 2$ c. salad dressing
$1 / 4$ c. finely chopped celery
$1 / 2$ c. finely chopped green pepper
$1 / 2 \mathrm{c}$. finely chopped pecans
Heat soup to boiling, remove from heat and add jello. Stir until dissolved. Add cheese and mix until smooth. Add water and salad dressing. Beat until blended. Stir in remaining ingredients. Turn into individual or 1 large mold. Chill until firm. Unmold. Decorate with stuffed olive slices and carrot curls if desired.

Billie Jo Gee
0
Rt. 4

## CORN SALAD

2 cans corn, drained well
$1 / 4$ cup diced cucumber
$1 / 4$ cup diced onion
2 small tomatoes
2 smail tomatoes
$1 / 4$ cup sour cream
2 Tablespoons mayonnaise
$1 / 2$ teaspoon salt
$1 / 2$ teaspoon dry mustard
$1 / 4$ teaspoon celery seed
Combine corn, cucumber, onions and tomatoes. Blend sour ream, and mayonnaise, add remaining ingredients. Add to corn mixture. Chill overnight.

Mrs. R.D. Kendrick

## GARDEN SALAD

1 head lettuce, shredded to form bottom layer
Put following in layers in salad bowl:
$1 \mathrm{C}_{\mathrm{e}}$ chopped green onions, including some green parts
1 can water chestnuts, sliced ( 8 oz .)
1 box frozen English peas
Make following dressing and put over top:
1 C. mayonnaise or salad dressing
2,T. sugar
$1 / 2 \mathrm{t}$. salt
Grate Mozzarella cheese and scatter over top. Let set 10 hours before serving.

Sheila Upshaw

SALADS \& VEGETABLES, continued

## MY OWN OKRA GUMBO

Approx. 2 lbs . of fresh cut-up otra
3 T. cooking oil
2 med. size onions, chopped
$1 / 2$ bell pepper, chopped
3 large garlic cloves
4. $\quad 5-6$ med. ripe tomatoes, cut up, or 1 lb . can tomatoes \& juice Salt \& pepper, to taste
1 envelope Sweet \& Low
One-eighth teasp. of Sweet Basil, crumbled
One-sixteenth teasp. of Marjoram (several shakes from shaker)

Boil cut-up okra until nearly done with $1 / 4$ cup of cider vinegar added to water to keep the okra more firm \& crisp. After cooking, drain off most of the water. While the otra is boiling, saute the chopped onions, bell pepper and 2 of the. garlics in oil in a large skillet until lightly browned. Add the drained okra, and tomatoes. Add the remaining seasonings plus 2 tablespoons or more of liquid butter. Grate the remaining garlic clove with small grater holes over the top of the okra. Bring the Gumbo to a boil and simmer an hour, the orra. Bring the Gumb a little more water if necessary. Mrs. Joe Williamson
Route 3,

Hereford, Texas

## ALWAYS DELICIOUS SQUASE

(Use only summer squash that is soft-skinned including Zucchini, Patty pan, straightneck or crookneck yellow. They can be mixed.)
$6-8$ med. squash, sliced thin
3 T. cooking oil
2.3 med. onions, chopped

1 green bell pepper, cut up
3 cloves garlic, cut in small pieces
( 1 grated garlic, to be used later)
1 envelope of Sweet \& Low
Salt \& Pepper to taste
One-eighth teasp. Sweet Basil, crumbled
3 T. of melted oleo (gives good flavor)
Boil the sliced squash in water until done. Drain, leaving a small amount of water. In a large skillet saute the onions, green pepper \& garlic in $\mathbf{3} \mathbf{T}$. of cooking oil until nearly done or slightly brown. Add the boiled squash, the Sweet \& Low and the rest of the seasonings \& spice, except the garlic. Grate the garlic and add to the squash, mixing \& stirring it in. Simmer the squash for an hour or more, stirring occasionally. Add more water if necessary.
(This is my owa recipe also.)
Mrs. Joe Williamson
Route 3,
Hereford, Tezas

## SPANISH SALAD

1 pkg. lemon jello dissolved in 2 cups hot water and 2 tbs. vinegar. Let cool. Add 1 cup chopped cabbage; 1 cup shredded carrots; $1 / 2$ cup diced celery; $1 / 2$ cup pickie; a small jar piminto and $1 / 2$ cup chopped nuts.
Let conjeal and serve on lettuce leaf with Mayognaise topping.

Mrs. Grace Covington
202 Western

## STUFFED PEPPERS

Serve them often. They're chock-full of vitamins. Brown 1 lb. ground beef and $1 / 3$ cup chopped onion in 2 tbsp. fat. Add $13 / 4$ cups sieved tomatoes, 1 cup cooked rice, 2 tsp. salt, $1 / 8$ tsp. pepper, 1 tsp. sugar, and sprinkle 2 tbsp. flour over the top. Bring to a boil, cover, and simmer 15 min . stirring occasionally. Meanwhile, wash 6 green peppers, cut off tops. occasionaseds. drop into boiling water and boil 1 min . Drain.
remove seeds. stuff with meat mixture, top with 4 tbsp. buttered crumbs stuff with meat mix
mixed with 4 tbsp. grated cheese (optional), bake $1 / 2 \mathrm{hr}$. at 375 mixed with 4 tbsp. grate
degrees F. Serves six.

Lorena Ward

## SOUASH BLOSSOMS

Pick male squash blossoms (the flower without the squash) early in the morning. Wash,set aside til time to cook, dip in beaten egg and in cracker crumbs and fry. I fix just what I think we can eat. Very tasty.

Mrs. John Hunter

## STUFFED ONIONS

4 medium white onions
$1 / 4$ cup milk
1 cup bread crumbs
$1 / 2$ grated colby cheese
salt and pepper to taste
1tsp. Worcestershire sauce
$1 /$ cup real bacon bits
3 Tblsp. butter
Boil unpeeled onions in salted water to which milk has been added. When almost tender, drain, cutt a slice from top of each onion and scoop out most of center, leaving at least two layers of onion.
Chop scooped out pulp real fine and saute in $1 / 2$ of the butter. Stir in $3 / 4$ cup bread crumbs, cheese, salt, pepper, Worcestershire and bacon bits. Mix well, then stuff onions with mixture.
Heat shallow, small baking dish (just large enough for nions) and melt rest of butter in it. Add stuffed onions. Sprinkle with bread crumbs and grated cheese. Bake at 400 degrees for $20-25$ minutes or until well-browned. Makes four servings.

Glenn Watts 222 Douglas St . 364-1072

## CHEESE HOMINEY GRIS

1 cup grits, quick cooking
4 cups water with 1 tsp. salk
Slowly stir grits into salted water. Cook $21 / 2$ to 5 minutes over medium heat.
3 eggs beaten
$11 / 4$ sticks oleo
1 lb . cheddar cheese and save some for top
3 tsp. savor salt
1 can chopped green chili peppers.
Place in greased casserole. Cover with cheese and bake 30 minutes at 350 degrees.

Mrs. Hattie Jones 130 Beach St.

## (0)

- HOMINY CASSEROLE

1 can cream of mushroom soup
One-eighth tsp. red pepper
$1 / \mathrm{tsp}$. pepper.
1 tsp. celery seed
1 tsp.worchestershire sauce
1 tsp. salt
2 No. 3 cans hominy, drained
1 cup buttered bread crumbs
$1 / 2 \mathrm{cup}$ slivered almonds (optional)
Combine soup and seasonings; heat thoroughly. Pour over hominy in casserole. Cover with bread crumbs and almonds. Bake at 300 degrees for 15 minutes. Serves 12

Dorothy A. Troxell 309 Avenue C


The Hereford Brand-Sunday, June 25, 1978-Page 9 SCALLOPED ZUCCHINI
6 medium zucchini ( 2 lbs .)
$1 / 4 \mathrm{lb}$. bulk pork sausage
$1 /$ c. crushed soda crackers ( 14 crackers)
$1 / 2 \mathrm{c}$. grated parmesan cheese
2 slightly beaten eggs
$1 / 2$ c. chopped onion
1 tsp. salt
$1 / 2$ tsp. accent (monosodium glutanate)
1/8 tsp. thyme
Dash of garlic salt
Dash of pepper
Cook squash until tender. Drain thoroughly and reserve $1 / 2$
c. liquid. Chop zucchini coarsely (about 3 cups). Cook sausage and onion in skillet till browned and onion is tender. Drain and add squash, reserved liquid and remaining ingredients except 2 T. of cheese. Mix well. Turn into ungreased $11 / 2 \mathrm{qt}$. exst 2 . of chitle with reserved cheese. Bate at 350 degrees 40-45 minutes or till set and delicately browned. Serves 8 .

Billie Ja Gee
Rt. 4

## CABBAGE CASSEROLE

$1 / 4$ C. margarine
2 tblsp. cornstarch
1 tsp. salt
$1 / 4$ tsp. pepper
2 cups milk
1 cup shredded cheese .....
crackers
Cook cabbage in 2 qts. water and boil with 1 tsp. salt for at least 10 minutes. Melt margarine in sauce pan over medium heat; remove from heat and blend in cornstarch, salt and pepper. Gradually blend in milk and cook over medium heat stirring until mixture thickens and comes to a boil; then add cheese. Drain cabbage; stir in sauce and top with crackers and butter. Bake 350 degrees until brown.

Dixie Williamson

## SQUASH CASSEROLE

2 c. cooked squash
1 can mushroom soup
1 egg slightly beaten
$1 / 2$ c. chopped onion
$1 / 4$ c. melted butter
salt and pepper to taste
Place in casserole and add $1 / 2 \mathrm{C}$. bread crumbs and grated cheese to top. Bake 30 min at 350 degrees.

Mrs. R.W. Thuett
Rt. 1 Box 71


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## By Appointment <br>  <br> NNR FISMIOM

age 10-The Hereford Brand-Sunday, June 25, 1978

SALADS \& VEGETABLES, continued

## .."OUICK BAKED BEANS

2.16 oz . cans pork and beans
$1 / 2$-Cup catsup
$1 / 4$-Cup brown sugar
1/2-tsp. dry mustard
2 -small onions (chopped fine)
1-tsp. Worcestershire sauce
Combine all ingredients. Top with a few slices of bacon. Bake in greased casserole, covered at 350 for 1 hour. Uncover and bake 15 minutes longer until brown and bubbling.

Mrs. Mollie A. Reese

## SPINACH CASSEROLE <br> SERVINGS: 15

Eggs, slightly beaten 6
Floyr 6 T.
Velveeta Cheese $1 / 2 \mathrm{lb}$
Oleo, melted $1 / 4 \mathrm{lb}$.
Cottage Cheese, small curd 3 cups
Spinach 1-10 oz. package

1. Preheat Oven to 350 degrees.
2. Mix flour into beaten eggs.
3. Break cheese into small pieces, and add to egg mixture 4. Add melted oleo, cottage cheese, and well drained unthawed spinach.
4. Mix well, put into greased 3 qt . casserole dish.
5. Bake 350 degrees for 1 hour.

Route 3, Box 171

## SWEET POTATOES

1 large can sweet potatoes, layer in a greased casserole dish 1 large can drained apricot halves To make sauce:
Combine $11 / 4$ C. brown sugar, $11 / 2$ T. cornstarch, $1 / 4 \mathrm{t}$. salt, one-eighth t . cinnamon, 1 t. grated orange peel, 1 c . apricot juice
Mix sauce and boil 2 minutes, stirring. Pour over potatoes and apricots and add $1 / 2 \mathrm{C}$. pecan halves. Dot with 2 T . oleo. Bake at 375 degrees for 25 minutes. (Can use double amount of potatoes and same amount of sauce.)

Delores McCuistian

## ARTICHOKES [Italian]

$1 / 4$ cup dry bread crumbs
$1 / 3$ cup Italian salad dressing
$1 / 3$ cup grated parmesian cheese

1. ( $81 / 2 \mathrm{oz}$.) can artichoke hearts, drained,

2 - medium tomatoes, quartered
Combine bread crumbs, cheese and bought salad dressing: mix well- set aside. Arrange artichoke hearts and tomatoes in 1 qt., casserole sprinkle bread crumb mixture over vegetables
Cover - and bake at 350 degree for $\mathbf{4 5}$ minutes When a hostess wants something very special - this is it!

Lucille S. Guinn

## COPPER PENNIES

2 Ibs. carrots, sliced crosswise
1 small onion, chopped finely
3 ribs celery, chopped finely
1 medium bell pepper, chopped finely
1 cup tomato soup, undilluted
1 cup sugar
$1 / 4$ cup oil
$3 / 4$ cup apple cider vinegar
1 tblsp. dry mustard
1 tblsp. Lea and Perrins sauce
lettuce
Cook sliced carrots in salted water until fork tender. Add chopped onions, bell pepper and celery to drained carrots and set aside. Mix and bring to a boil soup, sugar, oil, vinegar, mustard and Lea and Perrin sauce. Pour this hot mixture over vegetables. Refrigerate overnight. Serve on lettuce leaves. Serves $10-12$ people.

Mrs. M.H. Wiseman 207 Beach St.

## "CHEESIE" CARROTS

2/3 cups grated carrots
8 oz . cream cheese
$1 / 2$ teaspoon salt
dash cayenne
dash celery salt
1 tablespoon Worchershire sauce
2 tablespoon grated onion
Parsley sprigs (use for carrots tops!)
Wash and grate carrots. Mix with next six ingredients. Shape into miniature carrots Stick a sprig of parsley into the large end of the shaped carrots to resemble carrot tops. Chill.

Makes 16-18 carrots.
Mrs. Jess L. Robinsoe Route One

## Breads

## WHOLE WHEAT BREAD

2c. scalded milk
2 c . whole wheat flour (add to milk while very warm)
2 T . shortening
Cool above mixture until lukewarim. Meanwhile dissolve pkg. yeast in $1 / 2 \mathrm{c}$. warm water. Add to lukewarm mixture. Add:
$1 / 4 \mathrm{c}$. sorghum molasses or honey
1 egg
1 T. salt Mix well.
Add:
$41 / 2$ c. white flour
Let rise to double in bulk. Knead well, shape into two loaves. Let rise again. Bake at 375 degrees $F$. for 10 minutes, reduce heat to 350 F for another 30 minutes or until done.
*Stone ground whole wheat flour from Arrowhead Mills is excellent for this recipe.

Mrs. A.B. Jacob

## 30 MINUTE BREAD <br> TWO LOAVES

$11 / 2$ cups warm wate
2 package yeast
1 cup milk (scalded)
3 tablespoons butter or margarine
1 tablespoon salt
4 tablespoons sugar
$11 / 2$ cups flour
$51 / 2$ cups flour
Mix together water, sugar, yeast, if a large bow. Stir well to dissolve yeast. Add $11 / 2$ cups of flour, stitir well. Cover and let rise in a warm place for 30 minutes.
let rise in a warm place for 30 minutes.
Scald 1 cup of milk, add the margarine and salt. Set this mixture aside and let cool. Stir the dough down after 30 minutes. Add the luke warm milk mirture. Add about 5 y cups of flour, 1 cup at a time until dough is firm.
Turn out on a floured board and wort dough down for about 10 minutes. Put in a lightly greased, deep bow. Cover with a towel and let rise 30 minutes.
After 30 minutes, punch dough down and turn out on a lightly floured board. Make into loaves or buns and let rise 30 minutes. For loaves, grease 2 loaf pans, divide dough into and shape.
Bake for 30 minutes at $\mathbf{4 0 0}$ degrees.
Cool and slice.
Deanne Schlabs
Route 2


Yeast Starter:
$1 \%$ cup flour
2 Tbsp. sugar
1 Tbsp. salt
1 plg. active dry yeast (powder)
$21 / 2$ cups warm water your starter is ready.

Use one-half of starter, add:
2 teaspoon salt
2 tablespoon sugar
2 teaspoon baking powder cinnamon rolls, or 30 biscuits. minutes.

1 cup white corn meal
$1 / 2$ cup oatmeal
/2 cup masa meal
1 scant t. soda
2 t . baking powder
2 t . salt (or $11 / 2 \mathrm{t}$.)
3 T. brown sugar.
2 eggs
2 cups buttermilk
4 T. melted shortening


Mix dry ingredients and gradually add warm water in which the dry yeast has been dissolved. Beat 2 minutes at medium speed.Let stand 4 days, stirring down daily. Then

Each time one-half of yeast starter is used to make biscuits or bread, add 1 cup water and $1 / 4$ cup flour with 1 tablespoon of sugar to the remaining starter to make same consistency. Store in refrigerator in a crock or Pyrex jar. Do not use metal. SOUR DOUGH BISCUITS OR BREAD

2 cups flour, or until yoy have a soft dough

2 or 3 tablespoon melted shortening
Turn onto floured board and knead.
For Biscuits: Roll 1-inch thick; cut out, and place biscuits in greased baking pan and turn. Bake at $\mathbf{4 5 0}$ degrees $F$, until golden brown. Makes approximately 15 biscuits and a pan of

For Bread: Knead dough. Turn into greased bowl and put in warm place. Let stand until 3 times the original size. Turn onte floured board and work well. Put into greased loaf pan and let rise until double in size. Bake at $\mathbf{4 0 0}$ degrees F. for 45

NOTE: One-half of flour used may be whole-wheat flour resulting in delightful bread or biscuits.

Mrs. Jess L. Robinson
Route One
UNUSUAL CORN BREAS white corn meal

Beat eggs into buttermilk and melted shortening.Blend dry ingredients together and add to last three ingredients. Pour iato greased skillet or pan which has been heated in the oven Bake 25 minutes at 375-400 degrees.

Fannie Townsend
Rt. 1-Box 311

## BREA

The Hereford Brand-Sunday, June 25, 1978-Pagell
to 60 min . Punch down, shape into rolls. Brush tops with oil or melted shortening. Let rise. Bake 12 to 15 min. at 375 degrees or 400 degrees.

Opal Glenn
1 tsp. salt
1 tsp. sat
1 cup mashed potatoes (instant is fine)
$11 / 2$ cups warm water
$1 / 2$ cup sugar
2 sticks margarine
7 cups flour
Melt margarine to soft stage. Beilf in egts; add to water and yeast. Stir well; add sugar and salt; add potatoes and flour. Blend well. Place in greased bowl. Set in refrigerator. Keep at over night before using.
Take out only amount of dough needed. Shape into rolls and let rise until double in bulk. Bake in 375 degrees oven until done about 20 minutes.
This dough freezes well. Also can be kept several weeks in refrigerator.

Mrs. Grace Covington 202 Western

## HOT ROLS

2 yeast cakes
2 cup hot milk (scalded)
2 cup potato water
$1 / 2$ cup sugar
salt to taste
6 or 7 tblsp. lard
lots of flour, must be kneaded for quite some time Let rise once and punch down, let rise again then form into roll shape. Bake at 350 degrees till golden brown.

From the recipe files of the late Mrs. Wallace (Bobbie) Cox

## AUNT BEA'S REFRIGERATOR ROLLS

$1 / 4$ C. shortening
1/3 C. sugar
3 t . salt
Pour in $21 / 2 \mathrm{C}$. hot water. Stir until shortening is melted. Cool. Add 3 eggs. Sprinkle in 1 pkg. yeast. Stir in $8-9 \mathrm{C}$. flour, about half of which may be benten in with electric mixer.
Refrigerate overnight. Loaf out rolls as needed.Let rise until doubled in size. Bake at 350 degrees about 15 minutes or until browned. Mary E. Williamson - $\qquad$
HOT ROLS
$1 /$ cup sugar
$1 / 4$ cup warm water
1 pkg. yeast
1 egg
5 or 6 tblsp. oil
1 tsp. salt
1 cup warm water
Dissolve yeast in $1 / 2$ cup water and $1 / 6$ cup sugar. Add egg. oil, salt and 1 more cup water. Stir until mized well, then stir in about 4 to $41 / 2$ cups flour. If dough is a little moist the rolls are lighter. Let rise $11 / 2$ to 2 hrs . Punch down, let rise again 45

## Heve you visitited our KITCHEN displey?

The groet sibetion ineludes:


## Beverages

## BANANA PUNCH

Summer Boverage
(Serves 50 panch cerpe)
1.46 oz. Can Pineapple Juice

112-oz. Can Frozen orange juice Concentrate
$112-\mathrm{oz}$. Can Frozen Lemonade Concentrate
5 ripe Bananas, mash thoroughly.
Combine: 4 cups Sugar and 6 cups water to make syrup bring to boil 5 minutes, then cool.
Combine mashed bananas with juice. Add to syrup. Divide into 3 one-half gallon containers and freeze solid. Two hours before punch concentrate is to be used, remove from freezer. To serve: add one $24-0 z$. chilled ginger ale and mix well into frozen juices. Punch color-delightful yellow, color. Red coloring may be added when that color is desired.

## For Your Rocipes in Noedle Act Noedlo Weaving Neodlopoint - Crevol Knit - Crochet - Tat Pattern Books and Instructions Come to see us!

 ANN'S KNIT SHOP364359

## Cream together:

$1 / 2$ cup Crisco
$1 / 2$ cup sugar
$1 / 4$ tsp.salt
Pour $1 / 2$ cup boiling water over creamed mixture and stir until dissolved. Melt 1 cake yeast in $1 / 2$ cup lukewarm water. Add 1 well beaten egg to yeast then add to other mixture. Stir in 3 cups flour, cover and set aside for 30 minutes. Then form smooth ball, kneading in as little flour as possible, cover. place in the refrigerator for $\mathbf{1}$ or $\mathbf{2}$ hours or longer if desired. Roll out thin on floured cloth; brush with melted butter Roll up like jelly roll. Cut in approximately 2 inch cookie sheet Let rise $21 / 2$ to 3 hours. Bake at 350 degrees 15 to 20 mins. (Al ingredients may be doubled using 3 yeast cakes for larger amounts.) Stores well in refrigerator 6 or 7 days. Left over are delicious reheated.
Delicious cinnamon rolls can be made with this dough by spreading with a little more butter ind sprinkling with sugar and cifinamon to taste, a few chopped pecans if desired. Roll up and cuf in 2 inch pieces place on buttered pan. Let rise and bake as directed for rolls.

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## BEVERAGES, continued

## HOT CRANBERRY PUNCH

Whater Beverage
1 quart, canned cranberry juice
2 cups, canned pineapple juice
1 cup, canned apricot nectar
1 teaspoon whole cloves
$1 / 4$ teaspoon allspice
2 cinnamon sticks
Put liquid ingredients into bottom of electric percolator. Place dry ingredients in coffee basket. Cover. Perk. Serve hot!! Makes the house have a great aroma. If any should be left over, it can be stored in a glass jar in the refrigerator, and served cold over ice.

Mrs. Jess L. Robinson Route One

## CITRIC PUNCH

Dissolve 5 cups sugar in warm water
Add $31 / 2$ tblsp. Citric Acid (can be substituted by fruit fresh) Add to this 1 large can pineapple juice, then finish filling 2 gal. container with water. Freeze and thaw about $21 / 2$ to 3 hours before serving so it will be slushy. Add 1 qt . of 7 -Up to each 4 or 5 qts. of punch. Can be dyed any color.

Opal Glenn 218 Fir St.

## CRANBERRY PUNCH

1 lge. can of frozen cranberry juice, prepared according to directions
$1 / 2$ cup lemon juice
1 cup orange juice
1 cup sugar
Mix together and chill. Just before serving, add one quart of chilled club soda. Serves 12 .

Mrs. Charies Bell
132 N. Texas

SUNSHINE DRINK
2 cups apple juice
1 cup apricot nectar
1 cup lemonade
1 cup pineapple juice
1 cup orange juice
Add cinnamon to taste.
Stir all ingredients together until they're thoroughly

combined, and pour over ice cubes. With all the leftover juices, mix up, and freeze for another day.

Deanne Schlabs Route 2

## Appetizers

## FRENCH FRIED SALMON SANDWICHES

1-(71/4 oz.) can Salmon
$1 / 4$ cup finely chopped celery
$1 / 4$ cup commercial sour creani
1 tsp. prepared horseradish
1 tsp. prepared mustard
$1 / 2$ tsp. finely chopped green onions
$1 / 4$ tsp. salt
1/4 tsp. spoon crushed tarragon
Dash of pepper
8 slices bread
2 eggs - well beaten
$1 / 3$ cup milk
Dash of ground nutmeg
Sesame seeds
$1 / 4$ Cup salad oil.
Drain salmon (reserve liquid) remove bones from salmon, and flake in bowl. Add next 8 ingredients - stir well. Spread mixture on 4 slices bread; top with remaining bread, set aside.

Combine reserved salmon liquid, eggs, milk, and nutmeg in shallow dish. Dipeach sandwich in egg mixture; sprinkle with sesame seeds - Cook in hot salad oil until brown on both sides serve immediately
Excellent for a bridge session - especially favored by men.
Lucille S. Guinn

## ORANGE JUICE BALLS

1 H. sugar
1 stick oleo
1 lb . vanilla wafers (crushed fine)
1.6 oz . can frozen orange juice - (not frozen and kept frozen) coconut

Beat sugar and oleo. Add wafers and frozen juice. Mix thoroughly.
Shape into small balls and roll in coconut
Let dry and store in tight jar. (4 dozen).
Mrs. Alice Cox

## ORANGE BALLS [No Bake]

1. 12 oz . box Vanilla W afers crushed

1 box powdered sugar
1 stick oleo
1 small can ( 6 oz .) frozen orange juice, thawed
1 cup chopped pecans
1 small pkg. coconut
Combine all ingredients except coconut in large bowl. Shape in small balls and roll in coconut.
No baking. Freeze well. Keep in covered containe
Mrs. Raymond Smith
Rt. 4, Hereford, Texas

## SAUSAGE CHEESE BALS

Mix: 3 cups bisquick, 1 lb . sausage (cooked slightly and drained to remove grease) and $1 \mathbf{l b}$. cheddar cheese (melted in double boiler) Form into small balls. Bake on ungreased cookie sheet at $\mathbf{3 2 5}$ degrees for $\mathbf{2 0 - 2 5 ~ m i n . ~ M a y ~ b e ~ f r o z e n ~ a n d ~}$ heated later.

Mrs. Owen Stagner
132 Ave. D.
Hereford, Tx.

## SESAME CHEESE STICKS

$21 / 4$ cups unsifted flour
1 tsp. salt
1 cup margarine
$1 / 2$ cup honey
1 cup grated cheddar cheese
(16)
$11 / 2$ tsp. cream of tartar
$1 / 4$ tsp. baking soda
1 cup sesame seeds (divided)
In medium bowl stir together flour \& salt. Cut in margarine until well mixed. Stir in cheese, honey, eggyolk, cream of tartar, soda \& $1 / 4$ cup sesame seeds; mix with fork just until blended. Chill 15 min . Roll out on lightly floured board. Cut strips $1 / 4$ " by 3 ." Brush with beaten egg white. Sprinkle with sesame seeds. Place on greased cookie sheet $1 / 4$ inch apart. Bake in $\mathbf{3 5 0}$ degrees oven 10 min . or until brown.

Mrs. Owen Stagner

## JERKY [BEEF OR VENSION

Easy to Make at Home
"One reason the Weat was so Tough"
Cut beef (or venison) into thin strips - about one-fourth inch, at most. This is easiest if the meat has been frozen and is partially frozen when sliced.

Place strips in glass pan. Using a basting brush, garnish them with liquid smoke. It is the most important ingredient. After one layer has been placed in dish, season with seasoning salt (with a little sugar, pepper and regular salt). (You may experiment after you have made your first batch.) Place four layers of meat seasoned in pan crosswise and crisscrossed. Let stand at least 4 hours, or overnight in the refrigerator.

Place strips on oven rack (not in a pan and not touching each other) and leave in oven overnight or 8 to 12 hours at 150 degrees $F$. On a gas oven, the pilot light will usually furnish this much heat. On an electric oven, if the temperature range starts at $\mathbf{2 0 0}$ degrees set it at that and leave the door slightly open.

After the drying process is completed, store jerky in glass jars. Put aluminum foil in bottom of oven. In the summer you may want to refrigerate your jerky until eaten.
Use your own choice of seasoning: garlic salt, lemon pepper, soy sauce, onion salt or a small amount of chili powder.

Jerky is a good mainstay for those working in fields, or for your children while exhibiting stock at livestock shows in the winter.

Mrs. Jess L. Robinson

$$
\begin{array}{r}
132 \text { Ave. D. } \\
\text { Hereford, Tex. }
\end{array}
$$

## Cangratulatians.

Mest Potato Balls
> to Phylecia Rowland, recent first place winner in the Main Dish division of the State 4-H Food Show.
> We think her winning recipe for "Meat Potato Balls" is so good, we're going to share it with you. We also offer our congratulations to Carla West in the Side Dish division, and all others who participated.

GEORGE WARNER SEED CO., INC. 120 South Lawton
невегопо, техаs (806) 364-4470

Meat Balls

1 lb . lean ground beef
3/4 cup quick oats
1/2 cup catsup
$1 / 2$ cup shredded raw carrots
$1 / 2$ cup finely chopped celery

## Oti-Potato Blanket

3 cups mashed potatoes
1 cgg
$2 / 3$ cup quick oats
$2 / 3$ cup quick oats
$1 / 3$ cup grated cheddar cheese

1/4 cup finely chopped green pepper
1/4 cup dry onion soup mix
1 egg, slightly beaten
1 tablespoon minced parsley

Combine meatball Ingredients and mix well. Shape into 12 meetballs. Brown on all sides in Ilghtly olled skillet. Remove meatbolls to a $13 \times 9$ Inch baking dish. Whip potatoes with egg, and spoon about $1 / 4$ cup over and around each meatball to form Individual servings. Toss oats with cheese, soup mix, paprika and butter. sprinkio generously over mast-potato balls in dish. Bake at 400 degrees for 15 to 20 minutes or untll potatoes are set and crumb coating is delicately browned. May sprinkle with cheese during last 5 minutes of baking, if desired. Vields: $\mathbf{6}$ servings Cost per serving: 50c Total cost $\$ 3.00$

## SAUSAGE BALLS

b. mild pork sausage
egg, slightly beaten
cup seasoned breadcrumbs (dry packaged herbed stuffing) teaspoon ground sage
cup catsup
cup chili sauce
ablespoon soy sautte
ablespoons brown sugar
ablespoon vinegar
cup water
Combine first four ingredients and mix thoroughly. Shape oo balls the size of a quarter. Brown on all sides in dry illet; drain on paper towels. Drain fat from stillet, then add sup, shill sauce, soy sauce, brown sugar, vinegar, and ter. Stir well; return balls to skillet, cover and simmer for minutes. Refrigerate or freeze. When ready to serve, heat; place in chafing dish and serve with cocktail picks. eld: approximately 36 balls.

Mrs. Charles Bell
132 N. Texas

## GOLDEN GRANOLA

tmeal 3 cups
redded Cocoanut 1 cup.
eo or butter $1 / 4$ cup
pney $1 / 4$ cup
its, chopped 1 cup
nnamon $11 / 2$ tsp.
It $1 / 2 \mathrm{tsp}$.
isins $2 /$ cup
dried prunes, apricots, dates, apples, or peaches diced.) 1. Combine all ingredients except fruits in $11 \times 17$ baking h.
2. Cook for 10 minutes in microwave oven on high.
3. Stir after every 2 minutes.
4. Add fruits, stir, and cool. Store in covered container. Note: Dried fruit amounts can be added. Cook in nventional oven at $\mathbf{3 5 0}$ degrees for $\mathbf{2 5} \mathbf{- 3 0}$ minutes or until Iden brown. Stir at 4 or 5 minute intervals.

Charlotte R. Clark
Rt. 3 Box 171

Blend:
GARDEN DIP
cup dairy sour cream
cup salad dressing
easpoon salt
esh of pepper
Stir in:
cup minced green onion
cup minced radishes
cup minced cucumber
cup minced green pepper
teaspoon garlic powder
Makes 2 cups. For variety serve dip with carrot sticks,
ery, radishes, cauliflowerets, or cucumber sticks.
Diane Skelton
238 Elm

BILLIE'S DILLY DIP
c. salad dressing
c. sour cream
r. dry chives
I. dry parsley flakes
tsp. lowrys season salt
sp. dill weed
tsp. Worcestershire sauce
tsp. accent
drops tabasco
Mix all ingredients together as
Mix all ingredients together and serve as a dip for fresh getables like celery, carrots, zucchini, radishes, and iliflower florets.

## LOW CALORIE DIP

C. Cottage Cheese
C. Buttermilk
easonings to taste such as garlic powder, 1 or 2 T. prepared ustard, 3 or 4 drops sweetener, 1 or 2 T. lemon juice or negar
Blend in blender -- use as salad dressing or dip
Mrs. Owen Andrews, Rt. 2

## Desserts

## PECAN CREAM PE

1/4. White sugar
2 C . milk
$1 / 2$ C. (scant) corn starch
$1 / 2$ C. chopped pecans
3 eggs
1 tsp. vanille extract
Salt to taste
-Mix together sugar, salt, milk, corn starch, and chopped pecans and cook until it comes to a boil and thickens. Add a little of the cooked mirture to the egg yolks and then add yolls to custard and let come to boil again. Add vanilla. Cool slightly and then pour into baked pie shell.
Beat egg whites slightly - add $1 / 2$ tsp. baling powder and then slowly add 6 tb . sugar-beating until soft peaks are formed. Spread over custard and bake at 325 degrees until slightly browned.

Mrs. Walter H. Avel
345 Em

## PINEAPPIE-RECAN PIE

CRUST
Pre-heat oven to $\mathbf{4 0 0}$ degrees $F$.
1 stick oleo (melted)
Mix together the following ingredients:
$1 / 4$ cup fiour
$1 / 2$ cup oats
1/2 cup chopped pecans
2 tablespoons sugar
Pour melted oleo over other ingredients and mix well. Pat into $10^{\prime \prime}$ pie pan. Bake at $\mathbf{4 0 0}$ degrees $F$. for 10 minutes. While crust is baking, prepare filling as follows: FILLING
I small box instant pineapple cream pudding and pie filling mix
2 cups whipped topping
1 cup sweet milk
$1 / 2$ cup crushed pineapple, drained
$1 / 2$ cup chopped pecans
Add milk andwhipped topping to pudding and pie filling mix. Mix until well-blended. Stir in pineapple and pecans. Mix and pour into cooled pie crust. Let set 2 hours in the refrigerator before topping with the following:

TOPPING
11/2 cups whipped topping
$1 / 4$ cup crushed pineapple, drained
Mix ingredients together and spread evenly over pie filling. Store in refrigerator.

Joyce Shipp
119 Mimosa

APPLE PIE
[Makes two ples]
8 cups sliced apples
$11 / 2$ cups sugar,
$11 / 2$ tsp.cinnamon
6 level tblsp. flour
pinch of sait
Mix together and toss with apples.
NEVER-FAIL PIE CRUST
3 cups flour
1 tsp. salt
$11 / 4$ cups Crisco
1 egg, well-beaten
5 tblsp. water plus 1 tsp. vinegar
Cut Crisco into flour and salt. Combine egg, water and vinegar. Pour liquid into flour mixture, all at once. Blend well, just until flour is moistened. This is easy to handle and can be re-rolled without toughening. Keeps in refrigerator up to two weeks.
Yields two double pie crusts. Freezes well.
Mrs. P.H. Jayroe
128 Beach St.

COCONUT PIE

- Makes two 9" pies

5 cups milk
3 T . flour
4 eggs (both whites and yolks)
1 T. butter with 1 T. vanilla
Mix flour, butter, vanilla and cold milk. Beat eggs well and add to milk mixture. Cook about 20 minutes. Stir constantly. Add to previously baked pie crust. Put toasted coconut on top.

## APPLE CUSTARD PIE

4 small or 2 large apples (grated)
yolks of 4 eggs
$1 / 4$ cup sugar
$11 / 4$ cup milk
$11 / 2$ tblsp. flour
nutmeg to taste
Combine above ingredients and pour in unbaked pie shell. Bake until firm. Top with Meringue

4 egg whites
$1 / 4$ cup sugar
Beat at high speed until stiff and makes peaks.
Bake 45 min to 1 hr . at 350 degrees. Bake 15 min . at $\mathbf{4 5 0}$
degrees, reduce heat to 350 degrees and finish baking
Opal Glenn
218 Fir St.

## GLAZZED STRAWBERRY PIE

1 qt . fresh berries, 2 pints
1 C. sugar
$11 / 2 \mathrm{C}$. water
$1 / 4 \mathrm{C}$. cornstarch, pinch of salt
1 T. lemon juice
1 baked pie shell
Whipped cream of non-dairy topping ${ }^{*}$
Place sugar and $1 / 2 \mathrm{C}$. water in pan. Bring to a boil Dissolve cornstarch in remaining $1 / 4 \mathrm{C}$. water. Add gradually to syrup. Cook, stirring constantly until thick and clear. Add salt and lemon juice. Pour over berries. Mix and cool, then place in pie shell. Top with cream.

> Dixie Williamson

## STRAWBERRY PIE

1 cup sugar
2 tablespoons cornstarch
1 cup water
(Cool whip)
3 oz . box strawberry jello
2 cups fresh strawberries
$1-9$ inch baked pie shell
Combine sugar, cornstarch, and water. Boil until thickened for about 3 minutes. Remove from heat, add to the jello; Stirring until dissolved. Let Cool; Place strawberries in pie shell. Pour jello mixture over strawberries. Top with your favorite whip cream.
One Crúst Pie:
$11 / 3$ cups of flour
1 teaspoon salt
$1 / 3$ cup of oil
$1 / 4$ cup milk
Put between two pieces of wax paper and roll it out. Bake at 475 degrees for 8 to 10 minutes.

Deanne Schlabs
Route 2


## DESSERTS, continued

## LEMON MERINGUE PIE

Pie Shell
1 cup unsifted all-purpose flour
$1 /$ teaspoon salt
1 teaspoon sugar
$1 / 3$ cup vegetable shortening (not butter, oleo, lard or oil)
3 level tablespoons of ice water
Put flour, salt and sugar in medium-size bowl and mix with dinner fork. Add shortening and with fork, stir and mash shortening into dry ingredients until mixture is crumbly. some of it still very coarse. Gradually sprinkle in ice water, stirring lightly with fork until dry ingredients hold together. With pastry still in bowl, work gently together with one hand to form ball. Remove from bowl, shape in thick patty on a square of wax paper. wrap and chill in refirgerator 20 minutes. Lightly flour both sides of pastry; put on lightly floured board or pastry cloth and roll to about $1^{\prime \prime} 8^{\prime \prime}$ thickness and $12^{\prime \prime}$ diameter. Fold in halves or quarters and fit loosely into $9^{\prime \prime}$ pie pan. With scissors, trim edges if necessary, so that about $1 / 2$ " of pastry hangs over edge. Fold edges under. making sure pastry comes right to edge of rim. Firmly place right index finger on inside of pastry at that point. Repeat every $1 / 4$ ". Leave flutings rounded or pinch into points. With dinner fork, prick pastry well. Put in center of preheated very hot oven ( 450 ) degrees and bake 12 to 15 minutes. or until golden brown. Cool on cake rack
Filling
3 large (not extra-large) eggs
1 teaspoon grated (not shredded) lemon rind
$1 / 2$ cup fresh lemon juice
7 tablespoons cornstarch (measure with measuring tablespoon)
$11 / 2$ cups sugar
$1 /$ teaspoon salt
$11 / 2$ cups hot water
2 tablespoons butter or oleo
Separate eggs while cold. putting whites in large bowl of electric mixer. (Make sure bowl is grease-free and that there is no speck of yolk in whites.) Put yolks in medium bowl and beat slightly with fork. Set whites aside at room temperature wo use for meringue.
Prepare lemon rind and juice. Measure cornstarch, sugar and salt into heavy 2 quart saucepan that measures about $51 / 2^{\prime \prime}$ across bottom. Mix well. using wooden or metal spoon. Add hot water and stir until smooth. Put over high heat and bring to a boil, stirring constantly. When mixture begins to thicken. reduce heat to medium and let bubble 8 minutes. stirring constantly. Mixture will be very thick. Remove from heat and stir several spoonfuls of hot mixture into egg yolks. mixing thoroughly
Stit into mixture in saucepan. scraping bowl with rubber scraper. Put over medium heat: cook, stirring, 5 minutes. Mixture will be extremely thick. Remove from heat and stir in butter and lemon rind. Add lemon juice in fourths and mix until smooth. Scrape out into same bowl used for egg yolks and cool.

## MERINGUE

1 tablespoon cornstarch
2 tablespoons cold water
$1 / 2$ cup boiling water
1 teaspoon fresh lemon juice
3 egg whites (reserved from making filling)
6 tablespoons sugar
In small saucepan, mix cornstarch and cold water until blended. Stir in boiling water, put over medium heat and bring to boil, stirring constantly. Cook stirring, 2 minutes or until thickened. Remove from heat and set pan in small amount of cold water to hasten cooling to room temperature. Add lemon juice to egg whites and beat in electric mixer until whites stand in soft peaks. Gradually add sugar, beating well after each addition. Then beat until whites stand in firm glossy peaks. Add cornstarch mixture all at once and beat until well blended.
Put cooled filling in cooled shell, spreading to sides. Top with meringue, spreading to edges and making sure mixture touches crust at all points. Bake in preheated moderate over 350 degrees. 12 minutes or until lightly browned. Remove from oven and put in draft-free spot to cool 2 to 3 hours before cutting.
NOTE: Pie is best not refrigerated before serving. To keep pie over 3 hours, or if any is left over, refrigeration will be necessary.

Mrs. R.W. Eades

## LEMONADE PIE

Mix: 1. 6 oz . can lemonade concentrate and 1 can Eagle Brand Sweetened Condensed Milk
Add: $41 / 2$ oz. size Cool Whip
Pour into graham cracker crust. Chill before serving
Mrs. Jess L. Robinson Route One

## PUMPKIN CHIFFON PIE

1 envelope unflavored gelatin
1/4 cup cold water
$3 / 4$ cup brown sugar
$1 / 4$ tsp. salt
1 tsp. cinnamon
$1 /$ tsp. allspice
$1 / 4$ tsp. ginger
$1 / 4$ tsp. nutmeg
1 cup cooked pumpkin
$1 / 2$ cup cold milk
3 eggs separated
3 tablespoons sugar
Soften gelatin in cold water.
Mix together in saucepan:
Brown sugar, salt, spices, pumpkin, milk, egg yolks. Cook until it thickens - cool
Beat egg whites and sugar. Add to pumpkin
Lucille Berryman

## TWO MEAL PIES

2 cups sugar
4 eggs
$1 / \mathrm{lb}$. buttet or margarine
$3 / 4$ cup meal
Cream well. Pour into two uncooked crusts. Bake 40 minutes til brown. This is an old recipe and very good and rich. -

Evelyn Bell 604 W. Third St.

## CHOCOLATE ICEBOX PIE

Cream: 1 stick margarine, $1 / 4$ c. sugar, 1 teasp. vanilla
Add: 1 square melted, unsweetened chocolate. (3 Table. cocoa and 1 Table. oil equal 1 sq . baking chocolate)
Add: 1 egg and beat 5 full minutes at high speed.
Add: 1 egg and beat 5 full minutes or longer.
Pour into baked and cooled pie crust or graham cracker crust. Top with whipped cream or 1 package prepared Dream Whip. Refrigerate.

Carol Turner 132 Pecan 364-6455

## COCONUT PIE

3 cups milk
4 tablespoons cornstarch
1 cup sugar
4 egg yolks
$1 / 2$ cups shredded coconut
Mix together all except the egg yolks \& cook in double boiler until thick. Then add egg yolks and cook one minute. Make meringue of whites. Makes a generous 9 " pie
This recipe was given to me by Grandma Wilhelm and has such good flavor having the coconut cooked with the rest of ingredients. No artificial flavor and no salt.

Mrs. F.A. Marnell
364-0932

## MELT-IN-YOUR-MOUTH FRIED PIES

Fried Apple Pies
1 ( 8 oz .) package dried apples
2 tablespoons melted butter or margarine
$1 / 2$ to 1 cup sugar
1 teaspoon ground cinnamon
2 tablespoons lemon juice
Soak apples overnight. Drain and rinse well. Cover apples with water and cook about 1 hour until soft; drain. Add remaining ingredients; mash to combine.
Buttermilk pastry:
3 cups all-purpose flour
$1 / 2$ teaspoon soda
1 tablespoon baking powder
$1 / 3$ cup shortening
1 egg
cup buttermilk
Combine flour, soda, and baking powder; cut in shortening until mixture resembles coarse cornmeal. Combine egg and buttermilk; add to flour mixture. Knead until smooth. Yield: pastry for about $11 / 2$ dozen ( 5 inch) pies,
Roll out pastry on waxed paper, one-third at a time. Cut out pastry circles, using a 5 -inch saucer as, a measure. Place about 3 tablespoons of apple mixture on half of each pastry circle. To seal pies, dip fingers in water and moisten edges of circles; fold in half, making sure edges are even. Using a fork dipped in flour, press pastry edges firmly together.
Heat 1 inch of salad oil to 375 degrees. Cook pies until golden brown on both sides, turning only once. Drain well on paper towels. Yield: About $11 / 2$ doz.

Sugar ' $n$ ' spice crust:
Cut $2 / 3$ cup lard into 2 cups flour combined with 1 teaspoon salt, 2 teaspoon nutmeg and 2 teaspoon sugar, until mixture resembles coarse meal. Sprinkle $1 / 3$ cup water over dry ingredients. Press with knife until dough just holds together. Divide the dough into 2 balls, one to be used as bottom crust, other for the lattice top.

## Peace filling:

4 cups peaches
1 tablespoon lemon juice
2 tablespoon quick cooking tapioca
2/3 cup sugar
One-eighth teaspoon salt
Mix together let stand 15 min . Place in pastry-lined pie pan, dot with 2 tablespoons margairne. Top with crust. Bake for $\mathbf{3 0 - 3 5}$ minutes in $\mathbf{4 2 5}$ degrees oven. Sprinkle with brown sugar or 1 tablespoon sour cream.

Peggy Raper
Dawn, Texas

## MERINGUE FOR PIE

1 T. cornstarch
2 T. cold water
$1 / 2 \mathrm{c}$. boiling water
3 egg whites
6 T.sugar
1 teaspoon vanilla
pinch salt
Dissolve cornstarch in cold water and add boiling water slowly. Bring to boil stirring constantly. This goes fast as there is little liquid involved. Put aside to cool.
Beat egg whites until frothy, (add salt) on high speed gradually add sugar until peaks form. Add vanilla. Switch to low speed. Gradually add cooled mixture, again turn mixer to high speed and beat well.

Elzie Sealy

## VINEGAR PIE

2 cups water
2 cups vinegar
$11 / 2$ cups sugar
Bring to a boil:
Melt $1 / 2$ stick butter or margarine. Roll Pie dough thin and spread with butter, brown sugar, cinnamon; roll up into 2 rolls and lay in oblong pan; pour vinegar water and sugar over rolls and bake 45 minutes at 350 degrees.
This recipe was given to me by my grandmother; Mrs. P.A. Wiggins, of Edmondson, Texas. It has become a favorite of my husband.

Mrs. Roddy Allred (Janice) Wildorado, Texas 79098 426-3391

## BUTTERMILK PIE

2 cups sugar
$1 / 4$ cup butter
4 tblsp. flour
1 cup buttermilk
2 eggs
$1 / 2$ tsp. lemon extract
$1 / 2$ cup coconut
Cream sugar, butter and flour. Add eggs and beat. Add milk, extract and coconut. Sprinkle with nutmeg. Bake in unbaked crust at 325 degrees for one hour or until firm.

Mrs. M.H. Wiseman 207 Beach St.

## "PASHKA" [RUSSIAN]

Pashka is a cheese cake dessert served in Russia on'Easter. 4 (3 oz.) pkg. cream cheese, softened
$1 / 2$ cup oleo, softened
$1 / 2$ cup sugar
$1 / 2$ cup commercial sour cream
$1 / 2$ cup chopped toasted almonds
$1 / 2$ tup chopped candied fruit peel
1 to $1 / 2$ cup golden raisins
1 envelope unflavored gelatin (Knox)
$1 / 4$ cup cold water
Combine cream cheese, oleo, sugar and sour cream in large bowl, beat until light and fluffy. Stir in almonds, fruit peed and raisins.
Soften gelatin in $1 / 4$ cup cold water; place over hot water. stirring until gelatin is dissolved. Add gelatin to cheese mixture and mix well.
Spoon mixture into oiled 5 cup mold. Chill until firm. Turn out on serving plate. Garnish with additional almonds and candied cherries.
This is a fantastic cake or dessert for Christmas or other holidays.

## DESSERTS, continued

CHOCOLATE POTATO CAEE

## 1 cup crisco <br> 4 eggs

1 tsp. soda
1 cup cold mashed potatoes
1 tsp. cinnamon
1 cup sour cream
2 cups sugar
4 Tbs. cocos
$1 / 4$ tsp. salt
2 cups flour
\% tsp, nutmeg
1 cup chopped pecans
Cream crisco and sugar; add eggs, mashed potatoes, cream thoroughly. Sift flour, nutmeg, cinnamon, soda and salt. Add alternately with sour cream. Add nuts.
Bake at 350 degrees for about forty-five minutes to 1 hour or until done. -- delicious.

Mrs. Grace Covington
202 Western

## NEVER DRY CHOCOLATE CAKE

2 cup flour
2 cup sugar
$1 / 2$ cup cocoa
Dash salt
1 tsp. soda
2 eggs
1 cup wesson oil
1 cup sour milk
Mix well and add 1 cup boiling water and 1 teaspoon vanilla. Batter will be thin. Bake at $\mathbf{3 5 0}$ degrees for $\mathbf{3 0 - 3 5}$ minutes.

Ruby Hutson
P.O. Box 2012

## COCOA CHIFFON CAKE

[A Bitety Crectrer recteo)
1/4 C. boiling water
1/2 C.cocos
Stir until smooth. Let Cool.
2 C . flour
13/4. C. sugar
3 tsp: baking powder
1 t. salt
Sift together. Make a well.
Add $1 / 2$ C. salad oil, 7 or 8 unbeaten egg yolks, cocoa mixture and 1 t . vanilla.
Measure into a large bowl:
C. egg white (7 or 8)
$1 / 2 t$. cream of tartar.
Whip until stiff.
Pour egg yolk mixture into egg whites. Fold in gently. Bake in tube pan at $\mathbf{3 5 0}$ degrees for 1 hour.
Mary E. Williamson

## 18) BUTTERNUT CAKE

Mix: 3 cups sugar, 1 small can pet milk, 2 sticks oleo, 5 eggs, $1 / 2$ cup crisco, $1 / 3$ cup water, $1 / 4$ teaspoon salt, (usually called vanilla, butter, and nut flavoring)
Beat for 10 minutes exactly and pour in greased and floured tube pan or 12 cup bundt pan. Place in cold over, bake at 325 degrees for 1 hour 40 minutes.

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## RHUBARBCAES

11/2 cup brown sugar
$1 / 2$ cup oleo
1 egg
1 teaspoon vanilla
Cream together well then add
2 cup flour
1 teaspoon sode
1/2 teaspoon salt
Add alternately with 1 cup buttermilk
Fold in 2 cups cut up rhubarb
On top sprinkle $1 / 2$ cup sugar and $1 / 2$ teaspoon cinnamon mired together.

Grease and flour $9 \times 13$ pan be sure to use glass dish, $\mathbf{3 5 0}$ degrees $\mathbf{4 0}$ minutes.

Store uncovered.
Mrs. R.D. Kendrick
106 Pecaa

## CHERRY NUT CAKE

CREAM: $11 / 2$ cup sugar
1/2 cup CRISCO
3 ege yolks
Add: 1 cup buttermilk with $1 / 4$ cupjuice drained from Cherries I level teaspoon each of SODA and BAKING POWDER dissolved in it.
21/2 cups catke fiour
I small boutt Marachino Cherries chopped fine
1 cup chopped nuts
Fold: in 3 well beiten egg whites
Vanilla as desired.
Bake in three well greased and floured 10 inch cake pans at 350 degrees for $\mathbf{2 0 - 2 5}$ minutes.
FROSTING Heat 1 stick oleo, $1 /$ cup canned milk, 1 cup sugar. Bring to boil and cook 5 minutes. Add 1 tsp. vaailla. 1 TBS. cherry juice, 13 oz . pkg Philadelphia cream checse. Beat til smooth and thicken with powdered sugar if too thin. Red coloring may be added if more color is desired in frosting.

Leatrus Clark
235 Ave. I

DELLCLOUS SPONGE OR POUND CAKE
1 box Duncan Hines Butter Recipe Golden Cake Mix
Mix as directions on boz substituting $1-51 / 2 \mathrm{oz}$. can of Apricot nectar in place of water and add $\mathbf{1 - 8} \mathbf{~ o z}$. carton of sour cream, 1 tsp. vanilla and $1 / 2 \mathrm{tsp}$. lemon extract.

Jewell Hargrave
201 Funston

## VANILLA WAFER CAKE

## 2 sticks margarine

6 whole eggs
$1 / 2$ cup of milk
1 cup chopped pecans
2 cups sugar
$1-12 \mathrm{oz}$. box vanilla wafers
$1-7 \mathrm{oz}$. plg.flaked coconut
Cream margarine and sugar. Add eggs one at a time and beat after each addition. Crush vanilla wafers and add alternately with milk. Add coconuts and chopped pecans. Bake in greased and floured tube pan at 325 degrees for 1 hr . and 25 minutes.

## Local recipes and Holly Sugar,

 a combination too sweet to "beet"!

## DESSERTS，continued

PINEAPPLE SHEET CAKE
2 cups sugar
2 cups flour
2 eggs well－beaten
$1 / 2$ cup corn oil
1 tsp．soda
1 no． 2 can crushed pineapple
Mix dry ingredients in bowl；add corn oil，eggs and． pineapple，mix well．Pour into greased and floured $18 \times 21$ jelly roll pan－Bake 20 to 25 mins．in 350 degree oven．
ICING

1 small can evaporated milk（ $2 / 3$ cup）
1 stick oleo
1 cup sugar
Mix and boil 10 minutes，stirring occasionally．Add 1 cup chopped nuts and 1 cup coconut．Spread on hot cake

Jewell Hargrave 201 Funston

## STRAWBERRY ANGEL CAKE

1 commercial angel food cake
23 oz．pkg．strawberry Jello
2 cups boiling water
1 C ．cold water
$110-12 \mathrm{oz}$. pkg．strawberries（frozen）
With paper towel and oil，grease bundt pan．Dissolve Jello in boiling water and add frozen strawberries．Stir until defrosted．Add 1 C．cold water．Pour mixture into pan．Press angel cake down into pan（Jello soaks into cake）．Refrigerate overnight．Ice with Cool Whip．

Dixie Williamson

## BUTTERSCOTCH <br> Craxy Cake

3 eggs beaten
1 lb ．light brown sugar
Mix well and add：
1 tsp．vanilla and 2 cups Bisquick，Mixture will be thick mix by hand then add： $1 / 2$ cup chopped pecans．
Bake in $13^{\prime \prime} \times 9^{\prime \prime}$ pan 350 degrees for 15 min ．Open oven door and shake pan to make cake fall．Then close door and bake about 15 min ．longer．Do not overcook．Cake will be $1 / 2$ to $1 / 4$ inches thick．Cut into squares while still hot using knife dipped in hot water．

Jean Ruther
SOUTH SEA ISLAND SPICE CAKE
1／4 cup Crisco
$11 / 2$ cup sugar
3 eggs
$1 / 4$ cup flour
$1 / 2$ tsp．soda
$1 / 2$ tsp．baking powder
$1 / 4$ tsp．salt
1／4 tsp．nutmeg
1 tsp．cinnamon
2 tblsp．cocoa
$3 / 4$ cup sour milk
1 tsp．vanilla
$3 / 4$ cup toasted pecan meats
Cream Crisco and add sugar，blend in with well beaten egg． Sift flour with other dry ingredients alternately．Add to the mixture with sour milk．Add vanilla，nuts and bake for approximately 30 min ．at 350 degrees．Top with following icing．
6 tblsp．butter
1 egg yolk
1 box powdered sugar
2 Tblsp．cocoa
1 tsp．cinnamon
enough hot coffee to make spread well．
Cream butter and blend in egg yolk，sift sugar，cocoa and cinnamon together then add cream mixture alternately with coffee．Beat until smooth and spread on cake．
Bobbie Cox entered this cake in a national contest and received an honorable mention．

From the recipe file of the late Mrs．Wallace（Bobbie）Cox

COCONUT MACAROONS
1 cup sugar
1 tsp．vanilla
18 oz ．pkg．coconut（3 cups）
1 cup sifted flour
$1 / 2$ cup evaporated milk
Combine sugar，vanilla，flour and milk．Stir until blended．
Add coconut and toss together．Drop onto greased pan．
Bake at 375 degrees for 8 or 10 minutes．
Mrs．Hattie Jones 130 Beach St．

## ＂FAMILY FAVORITE＂CRISPY－CRUNCHY

 OATMEAL COOKIES1 Tbsp．honey
$11 / 2$ cup brown sugar，firmly packed
$1 / 4$ cup melted shortening or oleo
6 Tbs．buttermilk＊
$3 / 4$ tsp．vanilla
$1 / 2$ tsp．salt
$11 / 2$ cup sifted flour
1／4 tsp．soda
3 cups 3 minute oats
$1 / 2$ to $1 / 4$ cups pecans，chopped or broken in large pieces
$1 / 2$ cup raisins（if desired）
＊If buttermilk is not available，substitute $51 / 2$ tablespoons milk plus 1 teaspoon vinegar－let stand until thick．
Combine ingredients in order given，mixing thoroughly． Drop into small balls about 1 inch in diameter and place on greased cookie sheet．Flatten each cookie to about $1 / 4$ inch thickness by pressing with wet spoon．Bake in moderate oven （ 350 degrees）for 10 － 12 minutes．Remove immediately from sheet．Makes 5 to 6 dozen cookies．

## TEMPING DROP COOKIES

$21 / 2 \mathrm{C}$ ．flour
$1 / 2$ tsp．soda
1／4 tsp．salt
$1 / 2$ C．butter or oleo
$1 / 2$ C．shortening
1 C ．sugar
1 tsp．vanilla
1 egg
2 Tablsp．buttermilk
Sift flour，salt \＆soda．Set aside．Cream butter，shortening and sugar．Add egg \＆vanilla．Cream until light \＆fluffy．Stir in dry ingredients until smooth．Blend in buttermilk．
Drop by teasp．on ungreased cookie sheet．Flatten with bottom of glass dipped in sugar．Bake at 400 degrees for 10 $\min$ ．

Joyce Carthel
615 lrving

## PEANUT BUTTER COOKIES

1 cup sugar
1 cup peanut butter
1 egg
Mix well and roll into balls．Press out with fork and bake 10 to 12 minutes at 350 degrees．Makes about 30 coolies．

Mrs．M．H．Wiseman
207 Beach St．

ADVENTURE COOKIES［№ Bake］
1 large pkg．Dates
1 stick oleo
1 cup sugar
Put on stove and heat a few minutes on low heat until melted－stir constantly．
Then add 1 egg， 2 cups Rice Crispies．Mix well．Make into balls and roll in coconut．

Keeps well in covered tin box．
Mrs．Raymond Smith
Rt．4，Hereford，Texas

## NUT－BUTTERSCOTCH COOKIES

（Repipe obtained from Mrs．B．M．Sudduth－former Hereford resident）（Simple measuring）
1 lb ．box brown sugar＊
2 sticks oleo
2 eggs
Cream these together and add：
$31 / 2$ C．flour
$1 / 2 \mathrm{t}$ ．soda
1 t．soda
These were sifted together
Add： 1 C．nuts
Make into balls－press fiat on baking sheet．
Bake until barely done at 350 ．

EASY GOING OATMEAL COOKIES．
1 cup brown sugar
1 cup raisins
2 cups flour
1 teaspoon soda
1 teaspoon nutmeg
2 eggs
$1 / 2$ cup milk
2 cups rolled oats
$1 / 2$ cup chopped nuts
1 teaspoon salt
1 teaspoon cinnamon
$1 / 2$ teaspoon cloves
$3 / 4$ cup oil
1 teaspoon vanilla
Measure sugar，oats，raisins，and nuts into bowl．Add flour sifted with salt，soda，and spices．Beat eggs with fork，add oil， milk，and vanilla；Add to dry mixture，and stir until blended． Drop by teaspoonfuls on ungreased baking sheet．Bake at 350 degrees for 12 to 15 minutes． 3 doz．

## PEANUT BUTTER COOKIES

（Recipe from an aunt，Mrs．Lillian Fulkerson Springer）
（It took us through the Depression）
Cream together：
1C．Crisco
1 C．brown sugar
1C．granulated sugar
1 C．peanut butter

## Add：

2 eggs
1 t ．vanilla
$31 / 2$ C．flour sifted with
2 tsp．soda
Make into balls，press with thumb or fork on baking
sheet Bake in moderate oven until barely brown on edges
Mrs．Owen Adrews

## GINGERBREAD

Makes 19 in．gingerbread
2 cups sifted all－purpose flour
1 teaspoon soda
$1 / 2$ tsp．salt
$1 / 2$ teaspoon cloves
$11 / 2$ teaspoon ginger
$1 / 2$ teaspoon allspice
$1 / 4$ teaspoon cinnamon
$1 / 4$ teaspoon mace
$1 / 2$ cup shortening
$1 / 2$ cup of melted shortening
$1 / 2$ cup molasses
2 eggs
2 tablespoons vinegar plus sweet milk to make $1 / 2$ cup
1．Sift flour，with baking soda，salt and spices．
2．Combine shortening，sugar and molasses in mixing bowl and beat to blend．
3．Add eggs，beat until thoroughly blended．
4．Add dry ingredients，beat until smooth．
5．Add vinegar and milk，and stir until blended．
6．Pour into greased $9 \times 9 \times 2$ inch pan．
7．Bake at 350 degrees $F$ ．（moderate oven） 45 to 50 minutes．

SOUR CREAM APPLE SQUARES
2 cups all purpose or unbleached flour（If using self－rising flour，omit soda and salt）
2 cups firmly packed brown sugar
$1 / 2$ cup butter or margarine
softened
1 cup chopped nuts
1 to 2 tsp．cinnamon
1 tsp．soda
$1 / 2$ tsp．salt
1 cup dairy sour cream
1 tsp．vanilla
1 egg
2 cups（ 2 medium）peeled，finely chopped apples
Preheat oven to 350 degrees（Lightly spoon flour into measuring cup；level off．）In large bowl，combine first three
ingredients；blend at low speed until crumbly．Stir in nuts．
Press $21 / 4$ cups crumb mixture into ungreased 13 by 9 inch
9 pan．
To remaining mixture，add cinnamon，soda，salt，sour cream，vanilla and egg；blend well．Stir in apples．Spoon evenly over base．Bake 25 to 35 minutes until toothpick inserted in center comes out clean．Cut into squares；serve with whipped cream，if desired．Makes 12 to 15 squares．

Mrs．G．P．Owen

## POLKA DOT SQUARES

$1 / 4$ cup oats
$1 / 4$ cup rice krispies
$1 / 2$ tsp．salt
$1 / 2$ tsp．vanilla
$1-14 \mathrm{oz}$ ．condensed（sweetened）milk
$1 / 2$ cup crunchy peanut butter
1 small package caramel chips
Mix well and press into greased and floured 8 inches
square pan．Bake at 350 degrees for 35 minutes．Cool and cut in squares．


## DESSERTS，continued

## CHERRY CREAM CRUNCH

1 cup flour
$1 / 2$ cup brown sugar
$1 / 2$ cup soft oleo
$1 / 2$ teaspoon salt
$1 / 2$ teaspoon cinnamon
1 teaspoon vanilla
1 cup coconut
$1 / 2$ cup quick oats
$1 / 2$ cup chopped nuts
$1 \mathrm{can}(1 \mathrm{lb} .50 \mathrm{oz}$ ）cherry pie filling
In large bow，combine flour，brown sugar，oleo，salt， cinnamon and vanilla．Mix at low speed until well blended． Stir in coconut，oats，and nuts．Press $21 / 2$ cups into $9 \times 12$ pan，bake at 375 degrees 12 minutes．Spread with lemon filling．Top with cherry pie filling．Sprinkle remaining crumbs on top and bake 375 degrees $15-18$ minutes．Chill 6 hours．
Lemon Filling：
In bowi mix 1 can eagle brand condensed milk， 2 eggs， $1 / 4$ cup lemon juice， 1 teaspoon lemon extract，$\%$ teaspoon salt． Mix until well bended．

Mrs．R．D．Kendrick
106 Pecan

## RIZ CRACKER DESSERT

60 Ritz Crackers，crushed（save $1 / 2$ cipp for the top）
$1 / 4$ pound butter，melted
2 boxes instant coconut pudding
$11 / 2$ cups milk
1 quart softened vanilla ice cream
1 large Cool Whip（save about $1 / /$ for the top）
Mix crushed Ritz crackers and melted butter together and spread in the bottom of $99 \times 13$ pan to make the crust．Mix the pudding and the milk then add the ice cream and the Cool Whip．Blend well and pour over the crust．Spread the rest of the Cool Whip over the top and sprinkle with about $1 / 2$ cup of the crackers．

Diane Skelton
238 Em

## BLARNEY STONES

［Reclpe obtalned from Mrs．J．E．Warrick Sr．］
Mix together：
$11 / 2$ C．sugar
$1 / 2 C$ ．water
3 eggs yolks
Add：
2 t ．vanilla
2 C ．flour with
1t．soda
1 t．cream of tartar sifted in．
Add： 3 egg whites，beaten．Bake in square greased pans． Cool．Cut into squares and ice with mix of 1 C ．butter（or oleo） thickened with powdered sugar（up to a box）Roll each square （iced on all sides）in chopped salted peanuts（takes about $1 / 2$ lb．）

Mrs．Owen Andrews
Rt． 2

## BROWNIES

1／4 C．shortening
3 oz．unsweetened chöcolate
${ }^{1} \mathrm{C}$ ．plus 2 T ／flour
3 eggs
$1 / \mathrm{tsp}$ ．baking powder
$11 / 2 \mathrm{c}$ ．sugar
$1 / 4$ tsp．salt
1 tsp．vanilla
$1 / \mathrm{c}$ ．nuts ：（pecans）
Melt shortening and chocolate fogether over hot water then cool．Sift flour，baking powder and salt．Beat eggs until light， then beat in sugar，stir in chocolate mixture．Add dry ingredients，vanilla and nuts．Mix well．Bake in greased pan at 350 degrees for 25 minutes or until done． FROSTING：
$11 / 2$ c．marshmallow bits．You can use the miniature marshmallows．
$1 / \mathrm{C}$ ．cocoa
$1 / \mathrm{C}$ ．coffee（hot）you cain use instant coffee
${ }^{3} \mathrm{~T}$ ．butter
$21 / \mathrm{C}$ ．powdered sugar
Sprinkle marshmallow pieces over hot brownies and return to oven for a few minutes to soften marshmallows．Cool． Combine cocoa，hot coffee and butter．Stir in sugar and beat well until consistency to spread over marshmallow topping． Makes 20 to 30 squares．

## FORGOTTEN COOKIES

Heat oven to 350 degrees．
Beat：
2 egg whites until frothy and add：
$2 / 3$ cup sugar，a little at a time，continue beating until stiff． Add：
1 teaspoon vanilla，fold in．
1 cup nut meats，cut fine．
1 cup chocolate bits or butterscotch morsels．
Drop by teaspoonfuls in UNGREASED baking sheet，or foil－lined pan．Put in oven．TURN OFF HEAT and forget overnight or 12 hours．DO NOT open Oven door after cookie mix has been put in oven．
Chopped prunes，figs or other fruit may be used instead of chocolate bits．

Mrs．Jess L．Robinson
Route One

HERSHEY＇S CHOCOLATE SYRUP BROWNIES
$1 / 2$ Cup butter
1 Cup sugar
4 eggs
粦
1 tsp．vanilla
1 can hershey＇s chocolate syrup
1 cup flour
$1 / 2$ tsp．baling powder
$1 / 2$ cup nuts（optional）
Cream sugar and butter，add eggs，mix thoroughly．
Add all other ingredients．
Bake on a greased， $15 \times 10$ jelly roll pan or use 2 smaller pans（for thicker cake type）
Bake at 350 degrees for 25 minutes．Cool．
CHOCOLATE CHIP FROSING
6 tbsp．condensed mill．
6 Tbsp butter
$1-6 \mathrm{oz}$ ．Pig．chocolate chips（if you prefer a thicker frosting， add an extra $1 / 2$ Pig．Chips） $11 / 2$ Cups sugar．
Place milk，butter and sugar in deep pan and bring to a rolling boil for exactly 30 seconds，add，the chocolate chips， beat till thick and spread on brownies．

Mrs．Curtis R．Wright
340 Centre

## BROWNIES

$1 /$ cup shortening
3 oz ．unsweetened chocolate
1 cup and 2 tsp．flour
3 eggs
$1 / 2$ tsp．baking powder
2． $11 / 2$ cup sugar
$1 / 4$ tsp．salt
1 tsp．vanilla
1／4．c．nuts（pecans）
Melt shortening and chocolate together over hot water， then cool．Sift flour，baking powder and salt．Beat eggs until light，then beat in sugar and stir in chocolate mixture．Add dry ingredients，vanilla and nuts．Mix well．
Bake in greased pan at 350 degrees for 25 minutes or until done．
Frosting：
$11 / 2$ cup marshmallow bits or miniature marshmallows
$1 / 2$ cup cocoa
$1 / 4$ cup coffee（hot）can be instant
3 T．butter
$21 /$ cup powdered sugar
Sprinkle marshmallow pieces over hot brownies and return
to oven for a few minutes to soften marshmallows．Cool．
Combine cocoa，hot coffee and butter．Stir in sugar and heat well until of consistency to spread over marshmallow topping．
Makes 20 to 30 squares．
Mary Davis
Route 5，Box 71－C

## CARAMEL CORN

2 cups brown sugar，pacied
$1 / 2$ cup corn syrup
$1 / \mathrm{lb}$ ．（2 sticks）margarine or butter
$1 / 2$ teasp．cream of tartar
1 teasp，salt
1 teasp．baking soda
6 gts．popped corn（two batches）
In $21 / 2 \mathrm{qt}$ ．saucepan，combine sugar，corn syrup． margarine，cream of tartar and salt．Bring to boil，stirring， over medium high heat．Stirring constantly，boil rapidly to hard ball， 260 degrees（about $5-10$ minutes）．Remove from heat．Stir in baking soda thoroughly；pour at once over popcorn in large ronsting pan．Bake at 200 degrees 1 hour， stirring every $15-20$ minutes．

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## MICROWAVE PEANUT BRITTLE

1 cup raw peanuts
1 cup granulated sugar
1 cup white corn syrup
1 tsp．margarine
1 tsp．soda
Stir together peanuts，sugar and syrup in $11 / 2 \mathrm{qt}$ ．casserole pan．Place in microwave oven and cook 4 min ．Stir well and add margarine and 1 tsp ．vanilla．Cook 4 min ．more．Add soda and stir gently until foamy．Pour onto greased cookie sheet．In one hour break in small pieces and store．

Mrs．G．P．Owen

## CARAMEL CORN

$1 / 2 \mathrm{lb}$ ．oleo
2 cups brown sugar
$1 / 2$ cup corn syrup
Boil for 5 minutes，then add：
$1 / 2$ tsp．soda
$1 / 4 \mathrm{tsp}$ ．cream of tartar
$1 / 4 \mathrm{tsp}$ ．salt
Mix with 8 qt ．popped corn and put in oven for 1 hour at 200 degrees．Stir oceasionally．

Mrs．P．H．Jayroe 128 Beach St．

## CRIEREY BINGS

2 cups sugar
2／3 cup pet milk
12 large marshmallows
$1 / 2$ cup oleo
Bring to boil stirring and boil 5 minutes only．Use double boiler．Remove from heat．Add $\mathbf{1 0} \mathbf{~ o z}$ ．package cherry chips 1 teaspoon vanilla．Pour into greased $9 \times 13$ pan．Cool in ice bor．

Melt 12 oz ．package chocolate chips， $1 / 4$ cup peanut butter， take off heat when you add 1 cup salted peanuts．Mix well， Spread on cherry chip mixture．Chill．

Mrs．R．D．Kendrick
106 Pecan

## CANDIED STRAWBERRIES

Strawberry Jello
Eagle Brand Sweetened Condenised Milk
Pecans or almonds，chopped
coconut，Angel Flake
FOR SMALL PORTION
1 Family size Strawberry Jello
1／4 Cup Eagle Brand Sweetened Condensed Milk
1 cup pecan or almonds（chopped）
1 cup coconut，Angel Flake
FOR LARGE PORTION
2 Family size Strawberry Jello
1 Can Eagle Brand Sweetened Condensed Milk
2 cups pecans or almonds（chopped）
2 cups coconut，Angel Flake
Blend slowly，Jello and nuts into sweetened condensed milk，（will be grainy）．Let set $\mathbf{8}$ to $\mathbf{1 2}$ hours，in refrigerator． Roll and shape into strawberry form．Roll in red sugar，or Jello grains．Dip stem in green sugar icing or make with toothpick and green wazed paper．

$$
\begin{array}{r}
\text { Mrs. Jess L. Robinson } \\
\text { Route One }
\end{array}
$$

## From

The Kitchen of Mrs．Mollie A．Reese［ 97 years old］ Custard Bread Pudding
3－eggs －
1－Cup Milk
$1 / 2$－Cup Sugar
1－tsp．Vanilla
3－biscuits crumbled up fine．，（I used homemade biscuits medium size）

Beat egg until thick and lemon color，add sugar，vanilla and milk；add biscuits，pour mixture into one quart casserole and bake until custard is set．（Bake at 300 degrees）．
©
Mrs：Mollie A．Reese

## MILKY WAY HOMEMADE ICE CREAM

1 pound miniature Milky Way bars
1 pint whipping cream
1 can Eagle＇Brand Sweetened Condensed Milk
1 large Pet Evaporated Milk
Melt Milky Ways in a small amount of milk over a low fire． Add the remaining ingredients and pour into your ice cream freezer．Add milk to the fill line and freeze according to your freezer instruction．


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## DESSERTS, continued

## STRAWBERRY ICE CREAM

Beat 5 eggs, add $11 / 2$ cup sugar and beat until thick Dissolve 1 pkg, strawberry Jello in 1 cup hot water. Let cool. Add this and 1 cup Eagle Brand Sweetened Condensed Milk to above mixture. Add 1 pint strawberries and milk.

## JEWELL'S VANILLA ICE CREAM

Put 1 qt . half and half and $21 / 2$ cups whole milk into a large heavy pan, (I use my miro-magic pan) over low heat so as not to scorch - Do not let boil.
Beat 6 eggs until thick and lemon colored.Add 2 cups sugar and $1 / 3$ cup white corn syrup, continue to beat until sugar dissolves. Pour into hot milk and continue beating slowly until just before the boiling stage.
Remove from heat and let cool. If in a hurry,cool in sink of pan of cold water. Whip 1 pint of whipping cream, add 1 tblsp. vanilla and folk into cooled mixture. Pour into a gallon ce cream bucket and finish filling with whole milk.
This can be put into a large sealed container after freezing and put into freezing compartment - It doesn't get icy and keeps indefinitely.
For a delightful change in flavor try dark corn syrup or at least $1 / 2$ dark and $1 / 2$ white instead of the white.

Jewell Hargrave 201 Funston

## STRAWBERRY FROZEN DELGHT

1 cup sugar
1 egg
1 medium can of crushed pineapple
2 cartons of frozen strawberries (thawed)
1 small carton of cool whip
I tablespoon of lemon juice
Drain $1 / 2$ cup of juice and add beaten egg and add sugar. Heat until it comes to a boil then add: Lemon juice strawberries, pineapple and cool whip (last) mix well then pour into a prepared graham cracker crust. Place in freezer until ready to serve.

Brenda Campbell

## CRAZY CAKES

3 c. flour
2 c. sugar
1/2 c. cocoa
1 t . salt
2 t . soda
Mix together in large bowl. Make 3 holes in mixture. In on mele 1t, vanilla; 2nd hole - 2 tb. vinegar; 3 rd hole $-2 / 3 \mathrm{c}$. oil. Pour 2 c . water over mixture. Stir well with fork. DO NOT BEAT.
Bake 350 degrees about 35 minutes. Will make 2 layers or 1 large cake.

Mrs. Alice Cox

## CINNAMON-APPLE TEA RINC

First: Basic Sweet Dough Recipe
(An easy-to-handle kneaded dough for sweet rolls and coffee cakes)
$1 / 2$ cup milk
$1 / 2$ cup sugar
$11 / 2$ teasp. salt
$1 / 4$ cup ( $1 / 2$ stick) margarine
$1 / 2$ cup warm water (see desired temp. on the back of yeast package)
2 packages or cakes of Fleischmann's or Red Star Dry Yeast 2 eggs, beaten
$41 / 2$ cups unsifted or unbleached flour
Scald milk; stir in sugar, salt and margarine; Cool to
 prinkle or cremble in ${ }^{\circ}$ yeast; stir until disfolved. Stir in Sprinkle or crumble in yeast; stir until dissolved. Stir in lukewarm milk mixture, beaten eggs and half the flour; beat until smooth. Stir in remaining flour to make a slightly stiff dough.
Turn dough out on lightly floured board. Knead until mooth and elastic, about 8 mins. Place dough in greased owl, turning to grease top. Cover; let rise in warm place, ree from draft, until doubled in bulk, about 1 hr . Punch own; turn out on lightly floured board and shape as desired. I used my Sunbeam Mixmaster to knead my dough. Saves a ot of elbow grease)
Second: Makes 2 rings
1 Recipe Basic Sweet Dough
$1 / 4$ cup ( $1 / 2$ stick) margarine, melted
$11 / 2$ cups finely chopped apples
1 cup sugar
$1 / 2$ cup chopped pecans or walnuts
2 teasp. cinnamon
Confectioners' Sugar Frosting.

Prepare dough. When ready to shape, divide dough in half. Roll out each half to a $14 \times 7$-inch oblong. Brush with melted margarine. Combine finely chopped apples, sugar, pecans or walnuts, and cinnamon. Sprinkle over dough. Roll up from long side. Seal edges. Place sealed edges down in circle on greased baking sheets. Seal ends together firmly. Cut $2 / 3$ way into rings with scissors at 1 -inch intervals; turn each section on its side.
Cover; let rise in warm place, free from draft; until doubled in bulk, about 1 hour. Bake in mod. oven ( 400 deg.for 5 min .) (350 deg. for $\mathbf{2 0 - 2 5}$ mins.) Frost while warm with confectioners' sugar frosting, made by combining 1 cup confectioners' sugar, 2 teaspoon milk or fruit juice, 2 confectioners sugar, 2 teaspoon miquid oleo. It should be a thick pouring consistency. Flavor with a few drops of your favorite flavoring.

# Mrs. Joe Williamson <br> Route 3, <br> Hereford, Texas 

## SCOOTER DATE COOKIES

1 c . brown sugar firmly packed
1 c granulated sugar
1 c Oleo
3 eggs well beaten
3 c flour
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
2 c chopped dates
2 chopped nuts
Cream sugars and oleo until fluffy add eggs and beat well, sift dry ingredients together and add to creamed mixture. Stir in dates and nuts. Drop by teaspoon on greased cookie sheet and bake at 325 degrees 12 to 15 minutes or until lightly browned. Yield 4 dozen

Mrs. R.W, Thuett
Rt. 1 Box 72

## APPLE CRISP

4 med apples sliced thin
$1 / 2 \mathrm{C}$ water
1 tsp. cinnamon
$1 / 2 \mathrm{C}$ oleo
1/4 C flour
$1 / 4$ to 1 C sugar
peel and slice apples into well greased deep dish. Add cinnamon and water. Work together oleo, flour and sugar until crumbly spread on top of apples and bake uncovered about 1 hour at 350 degrees.

Mrs. R.W. Thuett
Rt. 1 Box 72

## BANANA NUT CAKE

$11 / 2$ cup sugar
$11 / 2$ cup butter (or substitute)
3 eggs
$1 / 2$ cup buttermilk
1/4 tsp. soda
$1 / 4$ tsp. salt
cup mashed bananas
1 cup chopped nuts
$21 / 2$ cup flour
2 tsp. baking powder
1 tsp. vanilla
Sift all dry ingredients together. Cream butter and sugar, add ggs, beat 5 minutes. Add a little flour, beat 1 minute. Add milk and flour alternately, beating lightly after each addition. Add bananas, nuts and flavoring. Bake in three nine inch pans for 25 minutes in 375 degree oven. Good with cocoanut filling.

Mrs. Jack (Clora).Brown

## FRUIT COCKTAIL CAKE

2 tsp. baking soda
(1)
$11 / 2$ cup sugar
2 cups flour
2 1tsp, sal
2 eggs
$1-1 \mathrm{lb}$. can fruit cocktail
Mix together and put in large greased baking dish. Sprinkle with:
1 cup brown sugar
3/4 cup nuts
Bake at 350 degrees for $\mathbf{4 5}$ minutes
Topping:
1 cup sugar
1 c carnation milk
1 stick margarine
1 tsp. vanilla
Bring this to a boil, then pour over cake.
Arlene Paschel

## CHEESE CAKE

Crust:
$11 / 2$ cup flour
6 tablespoons sugar
1 teaspoon lemon rind
$3 / 4$ cup margarine
1 egg yolk (use white in filling)
1 tablespoon lemon juice.
Combine flour, sugar and lemon rind. Cut in margarine until mixture resembles coarse corn meal. Add egg yolk and lemon juice. Pat a thin layer on bottom of 10 inch spring form pan. Bake at 400 degrees for seven minutes. Cood. Attach sides of pan and put remaining dough evenly on sides of pan. FILLING:
28 oz . cream cheese
112 oz . carton cottage cheese
$11 / 2$ cup sugar
2 tablespoons flour
1 tablespoon lemon rind
6 eggs (separated)
1/4 cup sugar
Blend cottage cheese in blender until smooth, add cream cheese and blend until fluffy. Pour into mixing bowl and gradually add sugar, flour and lemon rind and juice. Add seven egg yolks. Beat thoroughly with mixer.
Whip egg whites until foamy, add $1 / 4$ cup sugar and beat until stiff. Fold egg whites into cheese mixture. Pour into pan.
Bake at 500 degrees for six minutes, reduce heat te 275 degrees. Bake for 1 hour longer. Turn off oven and allow to cool in oven. Refrigerate.

Dorotha Prowell
336 Douglas

## MANDARIN ORANGE CAKE

I box yellow cake mix
1 can mandarin oranges, with juice
$1 / 2$ stick of soft oleo
4 eggs
$1 / 2$ cup salad oil
Mix. Pour into 3 greased and floured pans. Bake for 30 minutes at 350 degrees. When cool, ice with:
15 oz . can crushed pineapple and juice
1 Ige. package of instant vanilla pudding mix
1.9 oz. container of Cool Whip

## BOHEMIAN CAKE

2 cups white sugar
$1 / 2$ cup brown sugar
1 cup Crisco
1 cup milk
4 eggs
2 cups flour
1 tsp. bating powder
1 tsp. baking pow coconut
1 cup coconat
pinch of salt
Cream sugars and Crisco. Add 1 egg at a time. Add milk and dry ingredients.
Bake in greased and floured bundt pan 45 minutes to 1 hour at 325 degrees.
(Mrs. Hattie Jones
130 Beach

## 7.IPCAKE

3 sticks oleo
3 cups sugar
Cream together 20 minutes. Add five eggs, one at a time; Add 3 cups flour, 2 tblsp. lemon extract and fold in $3 / 4$ cup 7-Up. :

Pour into well-greased tube pan or bundt pan. Bake at 325 degrees $11 / 4$ hour.

## PRESERVE CAKE

.Eppm the early 1930 depression days
$1 / 2$ cup butter
1 cup sugar
2 eggs
$1 / 2$ cup buttermilk
$1 / 2$ tsp. soda
$11 / 2$ cup flour
1 tsp, cinnamon
$1 / 2$ cup preserves
I cup nuts (optional)
Bake in loaf pan in moderate oven, 350 degrees.

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DESSERTS, continued

## BOILED RAISIN CAKE <br> [from 1927]

1 cup raisins
1 cup flour
1 cup sugar
1 cup boiled raisin water
$1 / 4$ cup lard or butter
1 tsp.cinnamon
$1 /$ tsp. all spice
1 tsp. soda
$1 / 2$ cup flour (to dredge raisins)
1 large egg
Boil raisins in enough water to have 1 cup water when raisins are tender. Strain water from raisins and let cool slightly. Sift dry ingredients together. Cream sugar, shortening and egg. Add 1 tsp. vanilla. Beat in dry ingredients with water and flour. Stir in dredged raisins.
Bake in two $9^{\prime \prime}$ cake pans or in $9^{\prime \prime}$ by $13^{\prime \prime}$ loaf pan in moderate over for 30 minutes or until cake springs back when touched or leaves side of pan.
Ice with favorite topping such as chocolate icing, powdered sugar frosting, boiled icing or German chocolate topping. Or can serve it plain.

Mrs. Gladys Miller 428 Star St.

## RAW APPLE CAKE

Beat til light:
3 eggs
2 c . sugar
$11 / 2 \mathrm{c}$. Wesson Oil
Mix in sifted ingredients:
3 c . flour
1 tsp. salt
$11 / 2$ tsp. soda
Add:
2 tsp. vanilla
1 c . chopped walnuts
Fold in last:
3 cups chopped or grated apples and bak
floured bundt pan for $11 / 4$ hours 325 degrees.
TOPPING
1 stick oleo
1 c . brown sugar
$1 / 4$ c. evaporated milk
Bring to a boil \& stir .. boil for $21 / 2$ minutes and remove from heat - cool - and add 1 c . coconut if desired and spread or drizzle over cake

## PRALINE CHEESECAKE

1 (8 ounce) package cream cheese, softened
1 ( 14 oz .) can eagle brand milk
$1 / 3$ cup real lemon reconstituted lemon juice
1 teaspoon vanilla extract
$19^{\prime \prime}$ pie crust either graham cracker or pastry.
Chill 3 or 4 hours then add:
Melt 31 ounce praline candy chews with 2 tablespoon of milk, then drizzle on top of pie.

## MILKY WAY CAKE

6 milky way candy bars ( 20 cent ones in 1978)
2 cups sugar
$21 / 2$ cups flou
$11 / 4$ cups buttermilk
2 sticks oleo
4 eggs
$1 / 2$ teaspoon soda
1 cup chopped pecans
Melt candy bars and 1 stick oleo over very slow fire. Cream sugar and remaining oleo. Add eggs, flour and soda and buttermilk. Stir in candy and chopped nuts. Bake in greased and floured tube pan 1 hour and 15 minutes. 325 degrees or in $39^{\prime \prime}$ pans 45 minutes.

## FROSTING

Do not make until cake is done.
$21 / 2$ cups sugar
1 cup marshmallow creme
1 stick oleo
1 cup pet milk
6 oz.pkg. chocolate chips
Cook sugar, milk, and creme until it forms soft ball in cold water. Add chips and oleo. Stir until melted and spread on cake immediately.

Mrs. R.D. Kendrick 106 Pecan

## ORANGE JELLO SALAD

1 small can crushed pineapple
$1 / 2 C$ sugar
1 C boiling water
1 box orange jello
1 C chopped pecans
$1 / 2 \mathrm{pt}$ whip cream or 1 pkg dream whip
$1 / 2 \mathrm{lb}$. grated cheese
Cook pineapple and sugar 3 min dissolve jello in water and add pineapple and sugar mixture and cool to syrupy. Add cheese and nuts let stand until it begins to jell then add whip cream and let set for a couple of hours before serving.

Mrs. R.W. Thuett
Rt. 1 Box 72
"BUTTERSCOTCH SPECTACULAR"
Mix and press in $9 \times 13$ inch Pyrex dish:
Mix and p
1 Cup Flour
$1 / 2$ Cup melted margarin
$1 / 2$ Cup chopped pecans
Bake 15 minutes at 375 degrees (Cool)
First Layer: Cream
1 Cup powđered Sugar
1 (8 oz.) Pkg. Cream Cheese
Fold in 1 cup Cool Whip. Spread over crust.
Second Layer Beat and let set.
2 pkg. Butterscotch Instant Pudding
3 Cups of Sweet Milk
Spreâd dver first layer.
Third layer: Spread rest of large container of Cool Whip. Top with chopped nuts. Refrigerate at least 1 hour before serving in squares. Very Good!
© $\qquad$

## OLE' FASHIONFRUIT COBBLE

Crust:
$1 / 2$ Cup Sugar
1 Cup Flour
1 Teas. Baking Powder
$1 / 2$ Cup sweet milk
$11 / 2$ Tablespoons of Butter or oleo
Mix above ingredients and pour in a well greased pan. If the pan is not greased well the topping will not rise!

## Filling:

2 Cups fruit (any kind even Rhubarb)
1 Cup Fruit juice
$3 / 4$ Cup Sugar or more according to type of fruit used
2 Tablespoon Butter
Heat to boiling point and pour on batter crust; Bake 400 degrees for 35 min .

Mrs. C.L. Hutchins

## BUTTERMILK ROLLS

1 or 2 pkg yeast
$1 / 2$ C lukewarm water
1 C buttermilk
$1 / 4$ C shortening
1 tsp. salt
$1 / 4$ tsp. soda
$1 / 4$ C. sugar
1 egg beaten
4 to 5 C flour
dissolve yeast in water. Heat buttermilk and add shortening, salt, soda sugar and egg. Cool to lukewarm add yeast and flour let rise bake at 375 degrees about 25 min makes 2 doz.

Mrs. R.W. Thuett Rt. 1 Box 72

2 cups cornmeal
HUSH PUPPIES
$1 / 3$ cup flour
1 egg, beaten
$1 / 4$ tsp. soda
$11 / 3$ cup buttermilk
2 tsp. baking powder
2 Tbs. sugar
$11 / 2 \mathrm{tsp}$. salt.
Mix and drop from a teaspoon into hot deep fat. (Peanut Oil is very good.)

Mrs. Jack (Clora) Brown

## RECIPE FOR HAPPINES

Take 2 heaping cups of PATIENCE
1 heartful of LOVE
2 handfuls of GENEROSITY
Dash of LAUGHTER
1 headful of UNDERSTANDING
Sprinkle generously with KINDNESS, add plenty of FAITH and mix in well with the GOLDEN RULE "Do unto other as you would have them do unto you." Spread over a period of a lifetime and serve everybody you meet. Unknown

Mrs. Jes's L. Robinson

Sugarland Mall
Lajean Henry, Owner


BORN LOSER

by Art Sansom


ALLEY OOP

by Dave Graue



ANDY CAPP


MEBBE TO SAVE YOUA BIT OF
DRINKIN' TIME I SHOULD BUY
A TROLLEYAN' WHEEL IT)
DOWN T'YER-, - DOWNT:YER-! - I



"HOW SHOULD I KNOW WHAT IT IS? ALL I KNOW IS, HE WANTS A SPACE HORSE!





## JOHNNY WONDER


by Dick Rogers


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BPOSTS EACHONE 8 POSST, EACE ONE
FET ROOM THE NEXT HOW LONG IS HIS FENCE





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[^0]:    Eanthow hot.
    

