McLean Texas 79057

The McLean News

Serving McLean and the Area Since 1903

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Sunday afternoon my tenyear-old daughter and I settled down to watch a movie on television called "The Flame and the Sword." It's one of the rare times I have been able to enjoy a film with her, because I'm never sure what words or scenes might crop up on the screen that would be inappropriate for her to see. How ever, I had no worries about this movie because it was made in 1950, back during a time when screen writers and producers were artistic enough to leave something to the imagination of the viewer.

The love scenes never progressed further than a passionate kiss, and all that was viewed of a violent killing which was necessary to the plot was a raised dagger, a darkened screen, and then a brief view of the body. We had so much fun wat-

ching Burt Lancaster and other

members of the cast as they

did some fantastic gymnastic feats. The secret of the film entertaining. It's a shame that most modern-day moviemakers (with a few exceptions) have forgotten how to produce that kind of movie. message in the last year, however, since Superma Raiders of the Lost Ark, both old-time type movies, have

been big box-office successes. The amount of money a film earns determines the type of film that producer makes the next time, so perhaps we will begin to see more of the entertaining, clean movies a-

In a special section of this edition of The McLean News you will find the result of the Summer Recipe Contest. The contest was very successful in that we had many, many entries and we hope that you readers enjoy the new recipes.

Most of them are good old "down home" style fixin's. Happy eating!

A battle is shaping up between the "big" oil com-panies and the "little" oil companies here in the Panhandle. Phillips Petroleum Company has sent a petition to the Texas Railroad Commission asking for an amend-ment to an oil field rule concerning stripper wells. The problem is highly technical and complicated, but the ruling of the commission could have a severe economic impact on the economy of the Panhandle, according to the independent producers.

The problem stems from the fact that the Railroad Commission classifies the wells on a production ratio of oil to gas-100,000 to 1 or greater gas to il as a gas well, and a lesser ratio becomes an oil well. The rules say that only one gas well can be drilled on each section or 640 acres, but oil wells can be drilled one to every 10 acres. On many tracts, one operator owns the gas rights

See DISTAFF. Page 2



10-1-81 Precipitation 10-3-81 .10



Spinning A Loop

THIS HIGH SCHOOL roper spins a loop as he races after the calf during the Sunday afternoon performance of the high school rodeo last week. [Photo by Linda Haynes]

The nine taxing entities

Gray County concerning the

Central Appraisal District has

become complicated and heat-

appraisal board for 1981 so

that we could be allocated

some \$13,000 in state funds. If

all the board members elected

for 1982-83 agreed, they could

possibly serve as an interim

board for 1981. However, they

all would have to agree and

that seems to be the prob-

Commissioner McCracken

said, "Industry has been get-

ting a break for years, and it

has been up to the local

Airport business was again

on the agenda, but this time it

was the Perry Lefors Airport

rating of a "B or a B-

plus" received from the FAA.

according to Airport Chairman

Hallerburg said the rating of

the FFA indicates that the

airport is in good major shape.

However, some suggestions

were made concerning the

Bill Hallerburg.

runway surfaces.

lem," Judge Kennedy said.

"We needed to appoint an

Commission Sets Tax Rate At 1981 Level

BY SHEILA ECCLES From the Pampa News.....

The 1981 Gray County tax evaluation during the regular session of the Gray County Commission Thursday.

"This tax rate we set this year is equivalent to the 1981 tax rate, which was based on a 23 percent evaluation.

A public hearing on the 1982 budget is scheduled for 9:30 a.m. Oct. 13 in the Gray County Courthouse.

The preliminary estimated receipts for the county were listed at \$3,287,717. Total estimated expenditures reached \$3,010,301.

A \$500,000 expenditure was added to the 1982 budget in connection with the widening Street to Loop 171. The county and city will be responsible for payment of the engineering and the storm sewers.

The \$500,000 could have been taken from \$1.9 million surplus from the 1981 budget. but commissioners decided to leave the surplus collecting interest to be used for any non-budgeted items at a later

Commissioners discussed receiving revenue sharing funds which amount to \$135,000 for 1982. The funds

will host Canadian's ninth

grade Thursday night at 7

Baptists To Show

Earickson Movie

a movie featuring Joni Eareck-

son, will be shown at Mc-

Lean's First Baptist Church

Oct. 11 at 7:30 p.m. Everyone

is invited to attend, according

to the Rev. Buell Wells, pastor

Miss Eareckson, whose life

was the subject of a popular

movie a few years ago called

"Joni", was paralyzed from the shoulders down as a result

of a diving accident. Since her

accident she has devoted her

life to witnessing for her faith.

will deal with answers to

problems faced by people.

'Reflections of His Love"

of the church.

"Reflections of His Love"

Cubs Lose To Claude Thursday

The McLean Cubs lost a heartbreaker to Claude last Thursday night when the host junior high team scored with one minute left in the game.

The visiting Cubs had led the game since the second quarter when McLean's Jim Ridgway scored on a 20-yard tight-end reverse. McLean's PAT was not good, so the score read 6-0 until Claude scored. Claude ran for the extra point, and the game ended 8-6.

McLean has an open date this week, and then will play Miami the next week. McLean's junior varsity team lost 20-0 to Claude. They

Local Ranch Has Winner

C & J Chianina, owned by Charles and Jan Roberts of McLean, competed last week in the Second International Chianina Futurity Show and Sale in Oklahoma City. The prestigious breeding cattle show is held in conjunction with the State Fair of Oklahoma with exhibitors from Canada to Texas competing for

over \$10,000 premiums. CCD Cher 72, a November 1980 heifer calf, was the winner of her class and later competed for Junior Champion Precentage Female. She had a ten-month weight of almost 900 pounds. Another C & J Chianina entry, CJ Heather 328, a late March 1981 heifer calf, stood fourth in class to the eventual Grand Cha Female of the Show. These two consignments sold in the Futurity Sale, and were purchased by two Oklahoma

may not be available in 1983. Carter, only one name has and the surplus will be need- been submitted for nom ed, according to Precinct 3 tion, Lloyd Hunt from Mc-Commissioner Jimmy Mc- Lean.

In other business, commissioners approved sending a letter to Governor Bill Clements and Railroad Commission Chairman Jim Nugent concerning the recent resolution before the Texas Railroad Commission concerning oil and gas production.

The letter will state, "We have become aware of the resolution to redefine oil field rules. We are against anything that would adversely affect the economy of Gray County.'

In a discussion of the battle heating up with Phillips Petroleum Company and the Texas Railroad Commission, Commissioner McCracken said, "This fight is just one sided-Phillip's side.

Commissioners designated eight voting places for the 1981 election to include one box for the Gray County Courthouse, Steven F. Austin School, McLean, M.K. Brown, Lefors, Horace Mann School, Grandview School and the City of Alanreed.

Nominations for the fivemember Gray County Central Appraisal District Board were discussed, and according to Gray County Clerk Wanda

Field Library Will Be Closed

Lovett Memorial Library will be closed Tuesday, Oct. 13 so that librarian Martha Parker can attend an energy conservation workshop in Amarillo. The workshop is sponsored by the Texas En-

> SPECIAL SECTION Recipe Winners Page 6

ergy and Natural Resources Advisory Council in coopera-tion with the Texas Library System and the Texas State Library. The workshop is one of nine scheduled across the state for librarians. The one-day workshop of-

fers librarians an opportunity to increase their knowledge of energy conservation and alternate energy sources and some of their skills in information retrieval in these areas. The project also offers assistance with planning and conducting specific energy-related projects and activities for the public.

Presentations at the workshop will include information on energy conservation topics, resource guides containing an annotated energy bibliography energy hotline numbers, and other information materials, information packages contain-ing materials for energy-related library programs, and computer search techniques on energy topics.

Deb Crockett Wins Event

boys and girls from around the tri-state area entered the Mc-Lean High School Rodeo last weekend, with several entrants taking home prize money, trophies, and saddles.

Winners in the barrel race were Deana Lane of Stratford, first; Celia Berry of Happy. second; and Robin Coleman of Lefors, third.

Deb Crockett of McLean won first in barebacks with Hadley Reed of Pampa placing second and J.R. Trammel of

Canyon placing third. In calf roping, Todd Parks of Memphis was first, Jay Cleveland of Dumas was second, and Daylin Hash of Canadian was third. Celia Berry of Happy was first in poles, Darla Thompson of Amarillo was second, and Terry Sweet of Dumas was third. Todd Freeman of White Deer was first in steer wrestling, Lance Pillars of Beaver, Okla. was second and Kirk Bray of Dumas was third. In goat tying, Lena Stewart of Pampa was the winner, with Suzanne Hart of Gruver placing second and Bonnie Stewart of Sunray placing third.

Daryl Hawkins of Bovina won the bull riding, with David Conklin of Lubbock placing second and Darren Johnson of Amarillo taking third place. In break-away roping, Charlotta Noble of Yale, Okla. won the event, Lena Stewart of Pampa was second, and Rita Ward of Hereford was third.

Team roping was won by Craig Bray and Kirk Bray, vith Charlotta Noble and Lyndon Morrow second, and Had ley Reed and Lee Lowrey

The All-Around boys saddle was won by Todd Freeman of White Deer and the All-Around Girls' saddle was won by Charlotta Noble of Yale,

High point team trophies went to the boys team from Dumas and the girls team from Yale, who tied with Pampa for the honor but won the flip. Sportsmanship trophies went to Teresa Woods of

McLean and Jerry Gonzales of Clayton, N.M. Candi Carpenter was named

McLean THS Rodeo Queen

homeowners to pay the taxes. Medical Students Now it looks like due to the central appraisal district, they Visit McLean may have to pay more.' Two medical students

who will complete their schooling in family practice in July visited McLean Saturday to look at the McLean hospital. Drs. Mary Ruth and Lynn Thompson spent several hours in McLean as various townspeople showed the hospital facility, the ambulance and other points of interest. Dr. Mary Ruth Thompson, originally from Borger, is the daughter of former McLean resident the former Sarah Ellen Foster. Dr. Lynn Thompson is origin-ally from Mesquite. The pair is finishing training in Houston.

Hosting the pair during their visit in McLean were Mr. and Mrs. F.J. Hess, with Gray County Commissioner Ted Simmons, Mayor Sam Haynes. Chamber of Commerce presi-dent Jim Barker, Jane Simpon, and Linda Haynes assis-

The pair gave no definite commitment concerning their interest in McLean, but said that the town looked very promising for a doctor, and promised to talk to some of their classmates about Mc-

4-H Awards Banquet Is October 10

The Annual 4-H Awards Banquet will be Saturday, October 10 at 7:30 p.m. at the First Christian Church, Pampa. The annual banquet is the highlight of the 4-H year and will be the climax of National 4-H Week. The banquet is held to honor outstanding members, leaders and supporters. All 4-H'ers, parents porters. All 4-H'ers, parents and supporters should plan to

More than 150 high school with Teresa Woods as her attendant. The girls will represent the McLean club at the

Lean club will participate in the Canadian Rodeo, Oct. 17 rest of the 1981-82 TSH



CANDI CARPENTER WAS crowned as the McLean High School Rodeo Queen at the Saturday night performance of the rodeo last weekend. [Photo by Linda Haynes]

Health Official Discusses Hospital At McLean Meeting Thursday

Walter Dick, who is in charge of issuing licenses for the Texas Health Department, spoke to a large number of interested McLean citizens in the McLean Elementary Cafeteria Thursday night. Brought to the city by Gray County Commissioner Ted Simmons and Gray County Judge Carl Kennedy, Dick told the crowd that McLean Hospital would probably have little trouble getting re-licensed if the facil-

ity is reopened. Dick emphasized that the license issued by his department is not the certificate of

need which is issued by the

Health Facilities Commission

McLean's certificate of need will expire in November, but Dick said that there was a good chance the commission would renew the certificate of need if McLean could prove that doctors had definitely agreed to come to McLean.

Dick explained that if the certificate of need expired, the hospital would have to reapply, would also have to be relicensed, and would have to be accredited by the federal government.

Dick indicated that the federal government accreditation might be the most difficult to obtain.

Grandview-Hopkins Files Motion To Dismiss Civil Suit Rule

Grandview-Hopkins filed a motion Oct. 1 to dismiss their two-year civil suit against the city of Pampa and the school taxing entities in the District Court of Appeals of Amarillo.

According to The Pampa News, the three Gray County taxing entitites have been battling the formation of the 1980 Gray County Tax Appraisal Board through the legal process since October 1979. Grandview-Hopkins alleged the five member board specified in the State Property Tax Code would not give the small taxing bodies adequate representation on the board. The city of Pampa and Pampa Independent School District contended the five-member board was fair, since the two of the tax dollars brought in to the combined county appraisal district.

Grandview, Lefors School, Alanreed School, and Gray County recently tried to invoke the three-quarter rule to form a 10-member board but the action expired at midnight Sept. 30 without the needed support of at least three other taxing entities in the county. The City of McLean and McLean Independent School District did not invoke the

three-quarter rule. Lloyd Hunt of McLean has been the only nominee to the five-member board, according to County Clerk Wanda Carter. All nine county taxing bodies have until Oct, 15 to submit nominees for the board to the county clerk.

Panhandle Amendment Proposed

AUSTIN, Texas, Sept. 23---The Railroad Commission has scheduled a hearing next month on the application of Phillips Petroleum Co. for an amendment to special field rules in the Panhandle Field.

entities comprised 80 percent

The proposed amendment would be effective in producing areas of Potter, Mo Hutchinson, Carson, Gray and Wheeler counties.

The hearing is set for 9 a.m. Tuesday, Oct. 27, in Room 107 of the Railroad Commission headquarters building, 1124 S. IH 35 in Austin.

Phillips proposes that nat-ural gas liquids recovered or extracted from casinghead gas or from oil well gas not be reported as crude oil production for any purpose. Instead, according to the Phillips proposal, such liquids should be reported on the Railroad Com-mission form for gas proces-

sing plants.

Field rules are established by the Railroad Commission for the proper density, spacing and allocation of production is

OPINIONS

VIEWS ARE WRITTEN BY LINDA BAYNES, UNLESS OTHERWISE NOTED - IF YOU BAYE AN OPPION ON ANY CURRENT SUBJECT WE WELCOME FOUR SIGNED LETTERS.

The Wounds Are Healed

A town can suffer wounds just like the human body. Sometimes the wounds are physical, as when an old historical building burns or when a storm tears up the downtown area. And sometimes the wounds are scars on the soul of the town, as happened in McLean ten years ago during a heated battle over bonds to build a new school. The bond election left rifts between friends, brothers and sisters quit speaking to each other, and members of the same church would not sit in the same pew with their fellow Christians.

There were sins of pride and anger committed on both sides of the question, and it has taken a great deal of work to forget some of the scurrilous things said and the behavior of some people involved on both sides

During the controversy, I was on the side that wanted to build a new school. I still think that was "right.

But, I accepted the fact that I live in a democracy, and the majority, right or wrong, rules. Three times the majority voted one way, so I accepted the will of the people. Being on the "losing" side of the battle taught me many things, and helped me reach, I think, a greater level of maturity. I learned that what I believe is right does not always triumph, and I learned that it is possible to work very hard for an ideal, and still lose.

I learned that defeat is never total defeat unless we allow the defeat, the hatred, the bitterness, the anger to dominate and rule our lives and blot out all the good we see around us. I learned a great deal about my fellow man, and lost some of my naivete. But most of all I learned that the ability to forgive (not to forget the lesson learned, but to forgive) can expand the soul, and remembering with hatred can shrivel the spirit.

And so, my dear friend, I have not "betrayed" the cause, as you suggest. I have grown and matured and put the bond election and all the hatred, bitterness, and controversy, that it inspired into its proper perspective.

It has been ten years since that bitter time. Our town has slowly healed. We have begun to work together again to accomplish many, many worthwhile projects. I refuse to keep ripping open the school bond wound and pouring salt on it. The wound has healed. The scar is almost gone.

Let's move beyond living in the past, which is gone forever, and concentrate on the future of our great town. I still think it's almost paradise.

ON YOUR PAYROLL

SENATOR BILL SARPALIUS, P.O. Box 12068, Austin, Texas 78711, or P.O. Box 7926, Amarillo, Texas 79109, or call 512/475-3222.

REPRESENTATIVE FOSTER WHALEY. Texas House of Representatives, P.O. Box 2910, Austin Texas 78769. REPRESENTATIVE JACK HIGHTOWER, 13th District, Room 2348 Rayburn Building, Washington, D.C. 20515. SENATOR LLOYD M. BENTSEN, Room 240, Russell Building, Washington, D.C. 20510.

SENATOR JOHN TOWER, Room 142, Russell Building. Washington, D.C. 20510.

New Arrivals

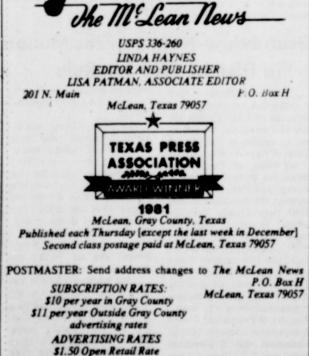
Mr. and Mrs. Brad Parker of Canyon are the parents of a daughter Carrie Ann, born Sept. 28. She weighed 6 lbs., 2 oz. and was 18 1/4 inches long.

She has a brother and sister, Derek and Mindy. Grandparents are Mr. and

Mrs. R.C. Parker and Mr. and Mrs. R.L. Brown all of Mc-Lean.



Rich ladies of ancient Greece seldom traveled without a she-donkey to provide the milk they used as a skin tonic



\$1.50 Open Retail Rate \$1.75 per column inch National Rate COLU List Pat Sam Haynes STRINGERS: Lavern Carter, McLean Lena Carter, Alanreed Helen Akins, Lefors TYPESETTING: CIRCULATION AND PUBLICATION:

POPULATION 1183 [1970 Census] MEMBER 1981 EXAS PRESS ASSOCIATION

ACCORDING TO THE SULFUR CITY FUME. OUR EDITORIALS.. "GIVETHE READER THE VENOM OF A REPTILE AND THE ODIFEROUS QUALITIES OF A SKUNK ... "



DISTAFF -

and someone else may own the oil wells.

Under the proposed rule change, many of the oil wells would be classified as gas wells resulting in the smaller wells being plugged. In many instances, it is the big oil

company such as Phillips which owns the gas well and the smaller company which owns the oil wells. The experts say that this change could have the most devastating effect on our economy anything in recent years.

If you are concerned about the problem, express your opinion to the Railroad Commission by writing James E. Nugent, chairman, Railroad Commission of Texas, Oil and Gas Division, P.O. Drawer

12967, Capitol Station, Austin, Texas 78711 or look in last week's McLean News for a small ad which you can simply clip and mail to Austin. This is certainly a problem we need to act on quickly if we

Continued From Page 1

want results.

Let's keep our sick people at

home where most of them

want to be. Then in turn we

will be keeping our \$555 at home. Don't let a few poli-

ticians and die-hards tell us it

and they are truly GOLDEN in

THERONON

THEN: A century ago

most parents loved their chil-

today, yet there were a lot

of things that weren't dis-

cussed with children. As a

result, a youngster's feelings

and hopes for the future

were sometimes difficult to

express to others. Moreover.

many people grew up not completely understanding

share their ideas, feelings

and dreams with each other

today. One thoughtful mother, Mrs. Rhea Zakich even

created a new board game

that encourages players to

each other. Called the Ungame, it asks players ques-

tions like, "What is most im-

portant in your life?" and

most?" Players take turns

talking and answering ques-

tions they draw from a pile

of cards. The result is a

non-competitive game that

makes players more aware

of their feelings and the

What frightens you the

NOW: More families can

their own feelings.

The opportunities are here

Sincerely,

Wilma Barker

can't be done.

more ways than one.

Letters To The Editor

Dear Editor.

Just a few thoughts on recruiting a doctor or two for our town. We have such a nice hospital building here, it is a shame to just let it ruin. As it will if not used and kept

Two young, energetic, and ambitious doctors could make a wonderful living and stay as busy as they want to, or maybe busier than they would like being. I know from my experiences that a good doctor will attract patients from sur-rounding communities and towns. There's McLean, Kellerville, Lefors, Alanreed, Clarendon, Hedley, Quail and Groom, just to name a few. I spent seventeen years in a

popular doctors office and people came from all over Western Oklahoma, North and South Wheeler Co., Gray Co., Collingsworth Co., Canadian to Memphis, this is just a starter. I know our government has so much red tape in our medical profession now; that, alone, is enough to discourage a person from beginning in a new hospital. But, then, I'll always remember our family doctor in Wheeler. He was the one who helped raise me, then took care of my first little family until he was so old, I just couldn't impose on him any longer. This was long before the days of Medicare and Medicaid. He attracted patients from all over the country side for many miles in every direction. To my knowledge he has never mailed out a statement for collecting any of his fees. But he made so much money, and used a lot of the money for major improvements in the Wheeler School system. He will always be remembered in that town for his good deeds. Just another example of what hard work and the love of people can do. Of course, you can't win them all, so the saying goes. But you

Wheeler Co. was trying to get

can sure try. Then there's the time

DEATHS

NUGENT KUNKEL

Nugent Kunkel, 87, of Amarillo died Sept. 28. Services were Sept. 30 in Tenth Avenue United Methodist Church with the Rev. David Edwards, pastor and the Rev. Clarene Stephens, retired Methodist minister officiating. Kunkel was born in East land County, moved to Ama-

rillo in 1960. He married Annie Robinett in 1917 in Cisco.

He was employed by South-western Public Service Co. for 17 years before his retirement. He was a member of the Avenue United Methodist Church and was a veteran of World War I.

Survivors include his wife; two daughters, Mrs. Drucilla Maxwell of Amarillo and Mrs. Althea Veazey of Clovis, N.M.; a son, Robert of Fresno, Calif.; a brother, Sidney of McLean; two sisters, Mrs. Callie Haynes of Amarillo and Mrs. Mary Etta Hudgins of Erick, Okla.; 14 grandchildren and 11 great-grandchildren. a new hospital for their county. They were certainly divided---

know because I was there-Wheeler wanted a hospital and also, Shamrock wanted one just as badly. There were a lot people who thought the county couldn't keep two hospitals going. They have been proved wrong, both hospitals are operating at full capacity.

CAPITOL

142 RUSSELL OFFICE BUILDING

WASHINGTON, D.C. 20510

They were all very determined to succeed.

We have so many oppor-tunities in front of us today, I firmly believe we could have a fine community hospital here that would make us all proud. Why not do something with our tax monies for a change instead of letting them all go to the North end of our county.

U.S. SENATOR for TEXAS

When a person decides to make a career of the armed services he is relinquishing many of the benefits of civilian life. He loses much of his freedom of choice as to where he will work, what hours he will work and what job he will do. He even puts his life at risk. With all this, should we also ask him to work for less money than he can make in the civilian sector?

Almost any skilled, experienced member of the armed services could earn more outside the military. For instance, a civilian air traffic controller earns an average of \$33,000 a year. His military counterpart earns an average of \$15,000. A tank mechanic who earns that or less can get a job starting at \$20,000 as a diesel mechanic.

Moreover, there is little pay incentive for skilled and experienced personnel to advance. A brand-new recruit in the armed services today earns \$501 a month base pay. The E-5 with eight years of valuable experience only earns \$829 in base pay.

Clearly, we must do something. Our biggest manpower problem in the services is retention of these vital, experienced middle and senior enlisted people. The Navy alone is short 22,000 petty officers. Many of our front-line combat units are not optimally ready for operations because of extremely serious personnel

The question is which approach is most effective and cost-efficient. The House has passed a military pay bill giving a 14.3 percent across-the-board increase to all levels.

The Senate bill, on the other hand, "targets" the money to those pay grades in which the pay inequities are largest and the retention problem most severe.

With the Senate approach, a starting recruit would receive a 7 percent increase to \$536 a merch base pay. Incidentally, this same recruit will realize an additional 18 percent increase by being promoted from E-1 to E-3, the normal progression during the first year. He will not realize this percentage increase from promotion at any other time during his career.

The E-5 with eight years experience, however, would receive a 19 percent pay increase, to bring his base pay to

Similar targeting in officer grades would help in the retention of middle-level officers, who help provide the 'middle management' to the armed services.

The Senate bill actually would cost \$173 million less than the House version. A conference committee is trying to work out a compromise between the two versions of the

Concentrating our resources on the areas in which the biggest problems exist simply is good management. We cannot afford not to take decisive action to begin to make military work comparable in pay -- if not in incovenience -- to civilian work. But we have limited resources, and must direct them in a way which will do the most good.

Studies show starting pay is not a major factor to the young man or woman deciding whether to join a service. Educational and training opportunities, as well as a desire to serve, weigh heavily on the initial decision. But a person with a family to support and career opportunities elsewhere has to consider salary when deciding whether to make the service a career.

LINES LEM O'RICKK



This Saturday is the big day, When Longhorns and Sooners will play: It is called the "shoot out," This great Red River bout; 'Cause it's war each step of the way!

Senator Lloyd Bentsen

Watching Washington



At Bitburg U.S. Air Force Base in West Germany, some of the world's most sophisticated jets sit unused in aircraft hangars. They are multimillion-dollar F-15 fighter jets-the pride and joy of the United States Air Force, the front line of our defense.

But, these particular planes have the better-known epithet of "hangar queens," which refers to the fact that they have been grounded for more than three weeks.

This problem is highlighted by the fact that Bitburg's fighter wing comprises 75 percent of the U.S. F-15's in Europe. These jets play a key role in Western defense plans. The base is located only minutes by air from the East German border and would figure prominently in any battle Communist Warsaw Pact allies might wage against Western Europe.

A recent check at Bitburg by the Wall Street Journal showed that only 45 of the base's 75 F-15's were capable of performing their missions. Ten of the planes were grounded, they couldn't fly at all, and six of these 10 were "hangar queens.

Frequently, our Air Force mechanics must resort to "cannibalization." They have to strip parts from one plane to keep another one flying. The mechanics have little choice but to do this; the reason is, simply, that there are not enough spare parts to go around.

The parts shortage contributes to another serious problem at Bitburg: the average pilot there has recently received only about half of the training flights that his officers consider necessary. As a result, he's not up in the air as often as Soviet pilots are.

Soviet defense operations, meanwhile, have been running like clockwork. Every year since 1960, according to the best estimates, the Soviet Union has increased its total military spending by three percent. And they continue to spend more and more rubles on defense each year.

In view of this intense Soviet military buildup, it is crucial that we beef up our defense. But in doing so we must be careful to eliminate waste, to avoid excessive spending that fuels inflation and increases the federal deficit without improving our national

Since coming to the Senate, I have advocated that the United States maintain a defense capability second to none. For several years I have warned that our defense budget does not provide enough funds for operations and maintenance and have urged that more attention be paid to this unglamorous, but critically important, facet of our defense

As we schedule new expenditures for our defense operations, it is important that we target those funds carefully. Our goal should be to stretch as far as possible the value of every dollar we spend on defense. That way, we won't be spurring higher inflation rates; nor will we be promoting wasteful, needless spending.

This year there are heartening signs that my warnings and those of others are being taken seriously: our government is becoming aware that it makes no sense to develop the most sophisticated military equipment in the world, then not provide enough spare parts to operate it.

In recent years, two vital words have been left out of our defense vocabulary-readiness and preparation. I am glad that, after a long hiatus, they are returning to popular use.





"You jist let me up and I'll show you a thing er two!"

'COWPOKES" is brought to you by the friendly folks at the American National Bank In McLean

member FDIC



MRS. BEULAH HUMPHREYS was honored with recently with a birthday to celebrate her 83rd birthday. [Photo by Linda

Beulah Humphreys Honored on Birthday

Mrs. Beulah Humphreys was honored on her 83rd birthday with a party at the home of Mr. and Mrs. Bill Graham Friday. Hostessing the occassion, in addition to Mrs. Graham were Grace Glenn, Robbie Wilson, Helen Black, Mary Dwyer, and Pat Walker.

Refreshments of birthday cake, spiced tea and coffee were served to approximately 25 women who attended the party. Birthday gifts were presented to the honoree.

Study Club Reviews Bombeck Book

The Pioneer Study Club met Thursday, October 1 in the home of Mrs. Katie Graham.

Mrs. Graham reviewed the book "Aunt Erma's How to Cope", by Erma Bombeck.

Those present were: Nancy Billingsley, Mary Dwyer, Bon-nie Fabian, Mary Lou Glass, Margaret Grogan, Ruth Ma-gee, Eleanor McCarty, Janet McCracken, Judy Orrick, Irene Pakan, Jacque Riley, Pat Walker, Mary Emma Woods, Katie Graham and special guest, Grace Glenn.

Earnest Godfrey Creation Becomes Prized Wedding Gift For Dallas Newlyweds

A birdhouse built by a chased by Lorraine Parker of McLean man became a uniq wedding present for a forme Wellington man, Alfred Louis Allred and his bride Libby Bunker Hunt, daughter of Herbert Hunt and granddaughter of H.L. Hunt. The 10-unit Purple Martin bird-house was built by McLean's Ernest Godfrey, and was pur-

Beta Sigma Phi had a couples' dinner Sept. 23 with Round-Up as the theme. Winning the door prizes at the barbecue dinner were Linda McAnear, Norman Layfield, and Kathy Reynolds. David Hauck won the Uno game.

The sorority met for its second meeting of the year Sept. 30. Attending were Mary Lou Glass, Margaret Milam, Donna Hauck, Jacque Riley, Sonie Heasley, Jeanne Smith, Cheryl Smith, Jan Layfield,

LEFORS

Kappa Kappa lota Chap-ter of Lefors met recently and

decided to change their regu-

lar meeting date to the second

The red and white house was decorated with lovebirds

and featured the couples' names "Al and Libby" on one end, with the letter "A" and the lovebirds painted on the other end of the house. The artwork was done by Delta Henard of Wellington.

Local Sorority Has Couples Dinner

Kathy Reynolds, Billie Kingston, and Lynda Syfrett. Members discussed service to the nursing home, and planned a Halloween family get together at the Alanreed Carnival Oct. 24.

Hostessing the meeting was Jan Layfield. The program on wedding customs around the world was given by Lynda Syfrett.

BRIEFS

Door prize was won by Lynda Syfrett with Kathy Reynolds winning a gag door prize.

The Pirate Booster Club will

have its regular meeting Mon-

day at 7 p.m. in the field

Wendell Akins was in Lub-

bock this week visiting his

parents Mr. and Mrs. C.N.

We want to wish Mr. and Mrs. Jay Wallis good luck on their move to Chama, N.M.

Lefors Community Im-

provement group will meet at the Lefors Civic Center Sat-

urday at 7 p.m. for ice cream

and cake and to discuss busi-

Bill McMinn will explain the

law in Lefors. Everyone is

invited.

Instructed To Call Mrs. Lynda Syfrett

oining the McLean Brownie Troop in McLean should contact Lynda Syfrett at 779-2577. Girls in the first, second, and third grades are eligible for the troop. Brownies will meet Tuesday after school at 601 N. Gray, and are dismissed in time for the bus run, Mrs. Syfrett said.

Fame usually comes to those who are thinking about something else.

Oliver Wendell Holmes

OCTOBER 9

Jerry Smith

Dickie Crockett

Dennis Duniven

Debra Kay Callahan

Ronald Vernon Kennedy

OCTOBER 11 Mrs. Jesse Coleman Mrs. Robert Green

Courtesy of Lorraine Parker

BIRTHDAYS

Mrs. Leslie Darsey Sidney Morris

OCTOBER 13 Arnold Sharp **Brock Scott Crockett Doris Locke** Kevin McDowell

OCTOBER 14 James Adams

THIS CUSTOM-MADE and custom decorated bird house was

given to a Dallas couple as a wedding present recently. [Photo

Monday in every month. Nine members and two guests were present.

McLEAN BRIEFS

Mike, Jackie and Dan Martindale and a friend of Pampa visited their grandmother, Minnie Erwin.

ay;

Mr. and Mrs. Bill Lankford of Amarillo and their grand-daughter, Adrea Lankford of Red River, New Mexico spent Monday with the A.W. Lankfords. Adrea remained for a longer visit.

Mr. and Mrs. Gerald Tate and Kara were in Amarillo on Saturday.

Ernie McCracken visited his brother Leroy McCracken in High Plains Baptist Hospital in Amarillo on Monday evening.

Mrs. Jay Dee Fish was released from the hospital in Pampa and returned home on Sunday.

Buck Miller has been a patient in the hospital in Pampa.

Lavern Carter, Mary Ann Rice, Dorothy Beck, Mary Powell, Louise Johnson, Beasley, Don Barbara Trew, Gladys Stewart, and J.D. Fish were in Pampa on Thursday.

Ruth Pennington visited in Shamrock during the weekend in the home of her daughter, Priscilla Vermillon. Saturday night they all attended the Farm Bureau Banquet in Wheeler.

Mr. and Mrs. Gene Winegeart visited in Pampa with the Johnny Winegearts during the weekend. They all attended the Ingersoll-Rand Company Picnic on Saturday.

Pam and Justin Phillips spent the weekend in Fritch with her sister, Mrs. Larry Bush and her family.

Mrs. R.L. Brown has been in Canyon with her new granddaughter, Carrie Ann Parker and her family, the Brad Parkers.

Mr. and Mrs. Bill Terry were in Lubbock during the weekend for the Tech- A&M tootball game. They visited with Carter and Judy Trew.

Mr. and Mrs. Jack Powell of

Panhandle visited their daughter, Margaret Milam and her family on Tuesday.

Mrs. Mary Dwyer was in Amarillo on business last Sun-

Mrs. Lil Reynolds is a patient in Wheeler Community Hospital. Chick Wood spent Sunday with her. Mr. and Mrs. Jesse Cole-

man, Mr. and Mrs. Charles Roberts and their children Charla and Scott were in Okahoma City for the State Fair.

Mr. and Mrs. Frank Hambright spent the weekend in Floydada in the home of his brother, Will Hambright.

Visitors in the W.R. Ferguson home last week were their grandchildren, Phillip and Jackie Parmenter and their daughters Lea Ann and Darla Jo of Port Arthur.

Sidney Kunkel, Mr. and Mrs. Oba Kunkel, Burett Kin-ard, Mrs. Loree Barker, Mr. and Mrs. Claude Lester, Mrs. Gladys Smith and Mrs. Joyce

Haynes were in Amarillo for the funeral services of Nugent

Eva Peabody and Jean Longino were in Clarendon Thursday and visited their sister and aunt, Blanche Smith in the Nursing Home.

Gwen Henley, Margaret Milam, Pam Phillips, Von Winegeart, Barbara Trew, and Paula Schuman were in Amarillo Friday evening.

Robert Matthews and J.T. Trew were in Amarillo on Thursday.

Mr. and Mrs. Roy Mc-Mullen returned home Sunday from a trip to New Mexico and Colorado and reported that the foliage was really pretty.

Mrs. Susie Trout was in Amarillo last week to be with her son, Wesley Trout, who was a patient in Northwest Texas Hospital. Susie also visited with her other children and daughter Joyce returned her home on Friday.

Mrs. Vivian Mann and Mrs. Estelle Roach spent Monday with Emily Rippy.

Mr. and Mrs. Durwood Herndon and daughters of Dumas spent the weekend with her mother, Mrs. Myrtle

Mrs. Cliff Lee of Pampa was here Monday on business and visited her parents, Mr. and Mrs. Lester Bailey.

Mr. and Mrs. Ott Davis were in Pampa Monday.

Mr. and Mrs. Delbert Trew visited in Perryton Friday with Mrs. Ida Garrett.

Mr. and Mrs. Deb Smith have returned home from a five month trip which took them through most of the western states. They visited with friends and relatives and did a lot of Salmon fishing while in Oregon.

Mrs.Ruth Magee spent several days in El Paso with her daughter and grandson, Marily and J.P. Money.

weekend in Idalou with his daughter, Marsalee Vineyard and her family. Mr. and Mrs. Ted Glass visited Miss Margaret Glass in

J. Windom, Sr. spent the

Shamrock Nursing Home on Sunday afternoon. Mrs. R.C. Parker was in Canyon several days visiting in

the home of her son Brad Parker. She was there for the arrival of her new grand-daughter, Carrie Ann. Sheri Haynes of Lockney,

spent the weekend with her parents, Mr. and Mrs. Johnny Haynes. Mr. and Mrs. Joe Glass

have been vacationing in Colorado this week. The monthly blood pres-

sure clinic has been set for Oct. 15 at the Young At Heart Senior Citizens Club.

Lisa Patman and Linda Havnes attended a meeting of the board of directors of the Panhandle Press Association in Amarillo Thursday night at the Holiday Inn. Mrs. Patman is the association's secretary and Mrs. Haynes is the vicepresident. Mrs. Patman stayed Friday to attend a drug awareness seminar.

Visitors in the J.I. Martindale home last weekend were C.M. Martindale and family of Pampa, Janie and Kenneth Mason of Amarillo, Mr. and Mrs. Jack Hiett and J.B. of Shamrock. Also visiting were Mr. and Mrs. Clifford Jones of McLean.

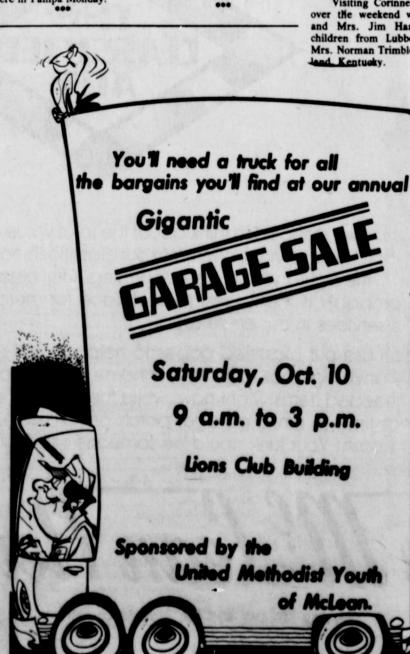
Lucille Cullison returned home last week after a month long visit in Houston with her daughter, Gloria Vogt and her grandson and family, Mr. and Mrs. Michael Vogt and new baby, Michael. He was born September 8. She also visited with an old friend whom she had not seen in 35 years, Vada Sebeck. Mrs. Cullison attended the Tucker Family Reunion and visited with many friends and relatives that she had not seen in many years. Another daughter, Mrs. Petie Everett also attended the reunion.

Mrs. Cullison was examined by a bone specialist and received some testing while staying in Houston.

Harlon Pool, Jr. of Conroe and Barney Pool of Amarillo visited Mr. and Mrs. Harlan Pool last weekend.

Visiting Corinne Trimble over the weekend were Mr. Mrs. Jim Hamer and children from Lubbock, and Mrs. Norman Trimble of Ash-

The second secon









SMOKY ROLLINS AND his converted DC-3 airplane-turnedmobile-home came through McLean Monday afternoon. The unusual tourist and his strange home were featured on the television show Real People last year. [Photo by Kath: Carter]



IKE AND MAMIE The Story of the General and His Lady

Author Lester and Irene David interviewed hundreds of persons to give us a truly intimate look into the lives of this wonderful pair. They have also worked together on hundreds of magazine articles about celebrities.

Hitherto untold anecdotes about the private lives of Ike

and Mamie in the White House and also on the farm at Gettysberg will surely make you respect even more the lives of our greatest contemporary general and his lovely

"Ike and Mamie" is now available at Lovett Memorial Library

Claudie Cooke visited with

Eben Warner Jr. of Pampa

Citizens of the Alanreed

Community met Saturday evening in the Alanreed school

cafeteria for a covered dish supper and re-organization of the Alanreed Community Im-

provement Program. A good

meal was enjoyed by twenty-

four adults and several young

people. Bob Fish, chairman,

called the meeting to order.

Dick Bode, vice chairman,

gave a report concerning last

year and changes for this year.

the election of officers. Of-

ficers elected for the year are:

Glenn Hallum, chairman: Don

Horn, vice chairman: Juanita

Rawlings, secretary; and

Jeannie Adams, reporter.

Several suggestions were

made and ideas exchanged.

More definite plans will be made at the next meeting on

Saturday, November 7, 1981.

The next order of business

visited Jewell Warner here

the Jess Finleys while she was

ALANREED BRIEFS

Sunday.

Logan Daniels of Dallas spent this week with the Elmer Daniels, coming home with his aunts Kara and Christi and cousins who visited here last

Visiting here during the weekend were Mr. and Mrs. Willis May of Panhandle.

Mr. and Mrs. W.H. Davis were in Groom during the weekend to attend a celebration of Mrs. Hattie Terbush's 97th birthday. They planned to go on to Amarillo to visit their children there and to see nephew Gary who is ill in an Amarillo hospital.

Visiting the Dick Bodes this week was Barbara's aunt Claudia Cooke, a former resident here, now of East Texas.

Visiting Polly Harrison over the weekend were son James and family of Lubbock.

The Robert Bruces were in Amarillo on business Satur-

There were no evening services at First Baptist Church Sunday as Bro. and Mrs. Carl Baker were in Oklahoma to attend funeral services for one of Marie's cousins. They also visited with some other relatives. They were in Amarillo on Saturday to attend a "Doll Show" of which Mrs. Baker is an officer of the club.

Mrs. French is in the process of redecorating the room in which her Sunday School class meets...Very pretty!

The Elmer Daniels had daughter Lynda and family of Dallas visiting this weekend. Logan remained for a longer visit with his grandparents.

Don Horn was in Abilene this week on business.

Mrs. Frank Worsham and girls and some of their friends visited in Wellington with Jackie's sister and new baby.

Friends and relatives of Verna Carter honored her with a baby shower in the home of her mother, Mrs. Bill Tidwell recently. Many varied gifts were presented and cookies and punch and coffee were served to several friends and neighbors.

Ramona Finley won 1st place in the Women's Barrel Race and 1st place in the Flag Race, while Ronnie Tidwell won 2nd place in the Flag and Golfette races. Robert Tidwell won 3rd place in the Flag and Golfette races at Mobeetie recently

DRY CARPET CLEANING SERVICE FREE ESTIMATES Call 665-7345 Pampa, Tx. Call 665-7345 Pampa, TX.



LANE From the files of The McLean New

injuries, the other arm being

paralyzed. She was taken to

Deaf Smith county hospital at Hereford, and at last reports

was doing as well as could be expected. Mr. Vannoy escaped

with a badly hurt shoulder,

bruised knee and ankle and

Fire destroyed the residence

in the east part of town

belonging to Mrs. D.B. Veatch

and occupied by E.R. Rigdon, last Sunday morning about 3:30 o'clock. The Rigdons

were not at home, and both

home and contents were a total

loss. Insurance amounting to

\$2500 was carried on the home

and \$800 on the furniture. Some delay was caused in

ZIP CODE

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OUTSIDE GRAY COUNTY-\$11 per year

SPECIAL 9-MONTH STUDENT RATE-\$7

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dipindens?

minor cuts and bruises.

10 YEARS AGO.

E.M. BAILEY, ED. The "Girls in Action" met Tuesday, Ocober 12 in the First Baptist church basement. They participated in a "News Cast" of Missionaries of which they had studied about. Those present were: Teresa Mounce, Cynthia Morris, Carolyn Baiey. Coy Nicholas. Robin Smith, Cindy Young, Lynn Durham, Jeanette Hatfield, Sherry Glass, and their teacher, Lanora Ryan. Our visitor was Toni Wynn from El Paso

News from Alanreed....Visiting the P.M. Gibson's over the week-end was their daughter and children from Allen. They also attended church. Also daughter from Amarillo, the Don Bednorz visited Sun-

20 YEARS AGO .. JACK SHELTON, ED.

Marilyn Magee and Ronnie McCracken were selected favorites of the McLean High School sophomore class, this

A welcome shower made McLean wetter by .55 inch Monday but there appeared little likelihood of any more moisture in the next few days. The rain was the first in October for the city and increased the amount for the year to 21.31 inches.

As a two-year-old with just two months of public showing behind her. Poco Coed is catching the eyes of judges wherever she goes. The young mare, owned by Nevile and Ruby Back, north of McLean, already has been named grand champion of our quarterhorse shows since August 10, and this week she is competing for more honors in the State Fair of Texas.

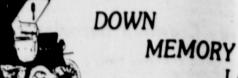
30 YEARS AGO. LESTER CAMPBELL, ED. Some cotton pullers are needed in the McLean, Shamrock, Wheeler and Twitty areas, according to L.P. Fort, manager Texas Employment Commission, Pampa.

The formal opening of Brown's Drug Store was a big success, or at least, Hickman Brown, owner, had a little trouble in giving away almost all of the 500 Vanda orchids he had bought for the occasion. And he gave about 600 balloons to the children who came in during the day, too. Brown stated that he was very pleased with the opening day activities and that many people praised the new store.

Barbara Barrett, who is employed in Phillips and also attending night school, visited her parents, Mr. and Mrs. H.E. Barrett, over the week-

A group of young people enjoyed a going-away party





day night of this week, when Saturday night at the Snack Shack honoring Johnny Vine-yard, who left Monday for Camp Stoneman, California. meet the Lakeview 50 YEARS AGO. T.A. LANDERS, ED. Those who attended were Mr. Postmaster John B. and Mrs. Ted Simmons, Mr. Vannoy's car overturned on the Ozark Trails highway, and Mrs. Bill Ferguson, Mr. and Mrs. Frank Simpson, Mr. about 12 miles west of Dim-mitt, last Thursday afternoon, and Mrs. Johnny Haynes, Mr. and Sammy Haynes, Mr. and and Mrs. Vannoy suffered a broken arm and rib, and other Mrs. Kenneth Simpson, Mr. and Mrs. Frank Stewart, Mr.

son, Neil Price and Jack Milton 40 YEARS AGO.

T.A. LANDERS, ED. Mrs. Euphemia Cheney, aged 79 years and 8 months, wife of W.C. Cheney, died Thursday night from a fall down the basement stairs at her home on Third Street.

and Mrs. Johnny Vineyard, Mrs. Bill Reeves, Norma Wat-

A six-man football game will be played under the arcs at Tiger Field Friday night be-ginning at 8 o'clock when the Alanreed Longhorns meet the Kelton Lions. Admission will be 35 cents and 20 cents.

Gov. Coke Stevenson was at Pampa Saturday, and a luncheon was served to several hundred people at the new high school at noon. Gov. Stevenson made the principal address at the luncheon, his remarks being well received by the large audience. Those attending the luncheon from McLean were Mayor Boyd Meador, City Secretary W.E. Bogan, Witt Springer and T.A. Landers.

The McLean Tigers kept up their winning streak by tramplling all over the Panhandle Panthers to the tune of 51 to 0, in a game under the lights at Panhandle Friday night. It is thought the score might have been easily doubled, but Coach Cox played every man on the squad, giving the second and third string players some needed experience. The Tigers will open the conference season at Lakeview Fri-

turning in the alarm, as it was impossible to get central on the telephone and the whistle was not blown until a personal call was made at the plant.

Elmer Ayers is visiting relatives in Lubbock this week. 60 YEARS AGO ...

M.L. MOODY, ED. The high school football teams of Pampa and McLean will play on the local grid-iron Saturday afternoon. The Mc-Lean boys have been doing some hard practice this week, and we feel sure that they are going to win honors for Mc-Lean High during this game.

School...The "Beat Us If You Can" team of high school girl's basketball are very enthusiastic with their practice. With Flossie Jordan as captain and Fern Upham as manager, they have started on their goal, "beat us if you can." With such teams as Pampa, Miami, Groom, Alanreed, Shamrock, and others, the teams are looking forward to a glorious and victorious season.

Mrs. J.E. Kirby entertained a number of little folks on last Friday afternoon in honor of the birthday of her little daughter Lois. Outdoor games were enjoyed until the seven candles on the birthday cake were lighted. Delicious refreshments of angel food cake and punch were served to Billie Ross and Julian Biggers, Jack Roberts, Athalee Over-

THE McLEAN NEWS

P.O. BOX H McLEAN, TX. 79057

ton, Josephine Turner, Edna Mae Kunkel, Oleta Holloway, Elinor and Billie Cooke, Maybell Veatch, Ruth Dickens, James Emmett Cooke and Lois

70 YEARS AGO.

A.G. RICHARDSON, ED. Up to and including Thursday of this week there have been shipped from this point two hundred and fifty-nine care loads of watermelons. It is believed the total shipment will reach two hundred and seventy. There is probably no other town of our size in the world that can boast of such an enormous output of this pro-

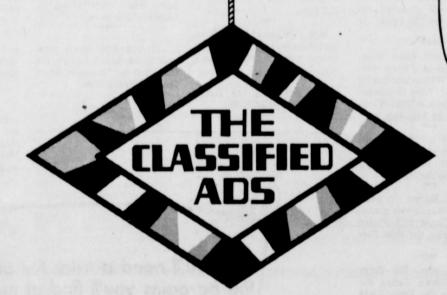
Lost...Clasp pin, engraved "Ester Howard." Finder please notify Mrs. F.H. Yoke-

Clade and Mel and Miss May Davis of Pampa visited friends in the city during the

Adv...I am handling the J.N. Saye sorghum syrup and will keep a big stock on hand at all times....J. C. Biggers.







I lave you ever stopped to think about the total value of all The goods and services offered in our classified section? Obviously, the figure would be astounding. Our classified section probably is the largest marketplace for merchandise and services in our entire area.

Vou can use our classified pages to help you sell prac-Y tically anything. Look around your home and dig out all those unneeded items. Right now, while the weather's fine, is a great time to run a garage, porch or yard sale. Turn trash into cash! Your junk could be someone's treasure!

he MiLean News

Serving McLean and the Area Since 1903

MCLEAN VS MEMPHIS OCT 9 **8PM THERE**

JOIN THESE BOOSTERS IN SUPPORTING THE MCLEAN TIGERS BY ATTENDING THE GAMES:

McLean Cattle Co., Inc.

ch an

raved nder Yoke-

nd at

Mullanax Mens Wear

John Nash Texaco Wholesale

Thomas Nursing Center

Brass RO Ranch

Curry's Processing

Haynes Triangle Ranch

Puckett's Grocery

Bentley's Fertilizer

Windom's Auto Supply

Cowboy Drive Inn

Parson's Drug

B&B Engine Service

City of McLean

Denworth Line Camp

Jerry Cook Plumbing

William's Appliance

McLean Hardware

Barker Redi-Mix

Johnnie & Colleen Mertel's

Boot Shop

Hambright's **Building Supplies**

Magee Ranch

Terry's Appliances

Dairy Queen

Foshee's Texaco

Smitherman Farms

David, Dixie Jo, Shawn & Juliana Crockett

Dale's Service Station

Ted & Sue Simmons

Cantrell Oil & Gas

Dixie Restaurant

American National Bank in McLean

The Jake Hess II Family

McLean Veterinary Clinic

Mr. & Mrs. F.J. Hess

Boyd Meador Real Estate Mary Dwyer, Salesman

The Potpourri Gift Shop

Jane Simpson Agency

The Country Store

The McLean News

Corinne's Style Shop

Bill's Campground

Wil-Mart for people on the go

GO JV TIGERS!
BEAT CANADIAN!

GO TIGERS! BEAT MIAM!

1981 FOOTBALL SCHEDULE HIGH SCHOOL VARSITY GAMES Sept. 11 SHAMROCK. Sept. 18 SILVERTON. Sept. 25 WHEELER 10-22 CANCELLED Oct. 2 CANCELLED 8 p.m. THERE 7:30 p.m. HERE Oct. 9 MEMPHIS Oct. 16 GROOM (Homecoming) 7:30 p.m. THERE Oct. 23 CLAUDE. 7:30 p.m. THERE Oct. 30 MIAMI 7:30 p.m. HERE Nov. 6 BOOKER Nov. 13 FOLLETT 7:30 p.m. HERE HIGH SCHOOL JUNIOR VARSITY GAMES Sept. 3 CHILDRESS 9th. Sept. 10 CHILDRESS 9th 6-22 Sept. 17 LEFORS JV Oct. 1 CLAUDE JY Jp.m. HERE Oct. 8 CANADIAN 9th. Oct. 15 CANADIAN 9th. 7:30 p.m. THERE 7:30 p.m. THERE 7:30 p.m. HERE Oct. 22 LEFORS JV. Nov. 5 CLAUDE JY JUNIOR HIGH GAMES Sept. 10 MIAMI_ Sept. 17 LEFORS Sept. 24 GROOM Oct. 1 CLAUDE. Oct. 15 MIAMI. Oct. 22 LEFORS. Oct. 29 GROOM. Nov. 5 CLAUDE





A FACE-MASK violation is very obvious in this photo of Cub quarterback Kirk Anderson [11] during the McLean-Claude game last week. The Claude team was penalized 15 yards for the offense. [Photo by Ed Patman]



THESE McLEAN CUBS bring down the Claude ball-carrier during the game at Claude last week. [Photo by Ed Patman]



RUSSELL LITTLEFIELD [44] and Bob Patman [underneath the pile] bring down the Claude ball carrier during the junior game last week. [Photo by Ed Patman]



JV TIGER ELSON Rice [15] tries to break away from the Claude tackler during the McLean-Claude junior varsity game Thursday night at Claude, [Photo by Ed Patman]



Stopping Claude

A LONG LINE (tacklers and tackled players stretch across the turf as McLes [in white jerseys] bring down the Claude ball



When making iced tea from a mix, add a small amount of very hot water to crystals before adding cold water. The crystals will dissolve completely for better flavor.



Girls' Sleepwear

6 8.8

2 for \$ 12

She'll dream sweetly in charming and warm sweetly in charming and warm sweetly and warm sweetly in charming and warm sweetly in charming and pajamas in 100% polyester farmel and long sleeve sleep-shirts in brushed ny-lon. Assorted colors, sizes 4 14. Reg. 7.99.

LADIES & MENS
WINTER COATS
20% OFF
MANY STYLES TO CHOOSE FROM













BILL THORPE. A nationally-known rodeo clown, rode up and down the streets of McLean on his bull Cajun to promote the high school rodeo last week. [Photo by Linda Haynes]

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5:



is shown rounding the first barrel. [Photo by Linda Haynes]



Out Of The Chute

THIS RIDER MARKS his horse as he comes out of the chute at the McLean High School rodeo last week. [Photo by Linda

Mr. and Mrs. Dale Glass Nominated As Parents Of The Year

WTSU--Mr. and Mrs. Dale Glass were nominated as West Texas State University Parents of the Year by their daughters, Sherry, a junior nursing major, and Jamie a

freshman elementary major. Parents of the Year are selected from 17 applications submitted by the students, as a part of the annual Parents' Day activities. The contest winners were announced at halftime activities at the WTSU-UT Arlington football game. The winning couple is Mr. and Mrs. Paul T. Schaub

of Samnorwood. They were DiAnna, a senior English nominated by their daughter, education major.

"Happiness is having a Mary Kay facial, Complimentary, of course."

LINDA LITTLEFIELD **Beauty Consultant** Phone: 779-2015 Box 465 McLean, Texas

Red tomatoes provide more Vitamin A and C than green ones so it's better to let them ripen before using.

TERRY'S ELECTRIC & APPLIANCES Whirlpool AIRMOTOR WINDMILLS & WATERPUMPS



THE LOOP IS thrown, the horse is pulling, and the cowboy races down the rope to throw the calf during calf-roping competition at the high school rodeo last week. [Photo by Linda Haynes]

Pot Pourri Friday and Saturday Oct. 9 & 10 McLean, Texas 212 N. Main

PEKTUUD DU

WHITE SWAN SUGAR 51b. (limit 1 with \$7.50 purchase) 99¢

\$1.87

HILLS BROTHERS

NORELCO COFFEE

87¢ 2 for 99¢

> 79¢ 10-40 wt. 89¢

COCA COLA 12 oz. 6 pk. \$1.47

LAYS POTATO

KEEBLER CLUB

KEEBLER VANILLA

41b. bag \$1, 47 SMUCKERS GRAPE

8 pks. \$1.00

40 oz. \$2, 27

COME 'N GET IT

6 for \$1.00

DEL MONTE HALVES OR SLICED 16 oz.

3 for \$1,00



PEAS 17 oz. 2 for 79¢ BALLARD buttermilk or sweetmilk

8 for \$1.00

BORDENS ASSORTED

YOGART assorted flavors 2 for 79¢

KITCHEN TREAT

MINUTE MAID ORANGE

39¢ HEAD

3 lbs. for \$1.00

SWIFTS WHITE TURKEY

21b. box \$2.98

BACON BITS & PIECES 3 lb. box \$1.99

PLAINSMAN

\$2.99

PORK NECK DONES-BEEF TRIP



PAUL McCURLEY AND his brother Charles McCurley of Marlowe, Okla. caught this record 73 lb. blue catfish last week at Caney Creek Lake Texhoma, Okla. McCurley said the catch was a record for the resort, and possibly a record for the whole lake. The McCurleys and Paul's wife Nina caught a total of 174 lbs. of fish in three days. [Photo Courtesy of Paul McCurley]

JOHNNY LOCKE, GRANDSON of Mr. and Mrs. T.G. Richarson of McLean, is shown with a 70 lb. Jew fish caught on the Cactus oil rig in the Gulf of Mexico, 150 miles from Sabine Pass, Tx.



In the generation after World War I, American women

Annual Top O' Texas Arts And Crafts Festival Slated For Saturday In Pampa At M. K. Brown Auditorium

Texas Arts and Crafts Festival sponsored by the Pampa Fine Arts Association, will be held at M.K. Brown Auditorium on Saturday and Sunday, Oct.

10-11. Festival hours are 10 a.m. to 8 p.m. on Saturday and noon to 5 p.m. on Sunday. Artists and craftsmen from Kansas, Oklahoma, Florida, New Mexico and Texas have

been selected to display their work. In addition to watercolors, oils, and acrylics, other media will include woodwork, quilts, jewelry, bronze sculpture, copper enamel, creative

Boucher, Ruby Day and Eula

stitchery, china painting, stuffed toys, and pottery.
"First Light", a watercolor
by Stefen Kramer, will be

given to the winner of a Sunday afternoon drawing.

Tickets for the drawing will be on sale in the foyer of the auditorium at \$1 each. Kramer is a noted artist in the Southwest. Proceeds from the sale provide support of the fine arts

A gourmet booth, sponsored by Altrusa, St. Matthews Episcopal Church and the Pampa Fine Arts Association, will have kitchen specialities in

pies, candy, cakes, jellys and pickeled items.

Potter's wheel demonstra-tions by Janice Sackett of Pampa will be given on Sat-urday in the Heritage Room from 9 a.m to 10 a.m. The breakfast is held in order to meet the artists and brouse the booths prior to the public

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Nursing Center News

Thomas Nursing Home velcomes Leon Burch of Can-

We are pleased to announce

that Bonnie Eoff is progressing well and has returned to her home in Shamrock. As your Social Activity Director, Betty Lopez, I wish to

correct my error in last weeks news, Effie Seitz was not transferred to Dallas. She remains in the hospital in Amarillo. We wish her a speedy recovery.

Weiners with cheese, macaroni and tomatoes, fried okra, sliced bread, strawberry short-

Roast beef, mashed pota-

Sloppy Joes, pickles and onions, pork 'n beans, potato

Steak fingers, creamed po-

tatoes, gravy, green beans,

Hot dogs with chili, onions,

french fries, whipped jello

All change is not growth; all

To be absolutely certain

Our body is a well-set clock which keeps good time, but if it be too much or indiscretely

about something, one must know everything or nothing

Ellen Glasgow

Olin Miller

movement is not forward.

toes, green beans, hot rolls,

Thursday, Oct.8

Friday, Oct. 12

butter and syrup

chips, pear halves

Tuesday, Oct. 13

Thursday, Oct. 15

sliced bread Wednesday, Oct. 14

salad

Monday, Oct. 9

SCHOOL

Sunday was to have been services with the Assembly of God Church, however, a large group of children from the Methodist church offered their fine talent for the afternoon. Our residents really enjoyed their play. Bro. Z.A. Myers and the Nursing Home Family extend a special Thank You to all the ladies and children of the Methodist Church that

Monday, we had 18 residents playing Bingo. Assisting Charlene Barker were Lena Bailey, Ginger Morrilla, Ruth

participated.

MENU

BREAKFAST Thursday, Oct. 8

Friday, Oct. 9

uice, milk

uice, milk

ice, milk

be responsible.

Saint-Exupery

Publius Syrus

ne 1980 3526 (Page 1)

God looks at the clean

hands, not the full ones.

QUOTABLE QUOTES

juice, milk Monday, Oct. 12

Tuesday, Oct. 13

Wednesday, Oct. 14

creamed beef on

Tuesday the ladies quilted and some of the men worked on their rope horse project. Wednesday the Assembly of God Church was here to

conduct a Bible Study and returned Thursday for a Sing-A-long. Also, Thursday morning 15 of our residents resumed their craft work on the rope horses. Many thanks to the much needed help of our volunteers. Our local Beta Sigma Phi helpers were Sue

Marsh, Billie Kingston, Jan Layfield, Kathy Reynolds, and Donna Hauck. Other volunteers were Ginger Morilla, Annie Miller, Wanda Myers, Annie Herndon, Oleta Westbrook, Isabell Cousins and Mary Lou Garrison.

Friday Martha Parker was at the home of her son, Brad and daughter-in-law Brenda in Canyon enjoying the arrival of her new granddaughter. All are doing fine. Z.A. Myers was here to show the movies for our residents.



M. K. Brown Civic Center Pampa, Texas

ADMISSION - FREE



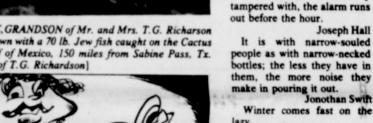
STATEMENT OF OWNERSHIP, MANAGEMENT AND CIRCULATION (Required by 39 U.S.C. 3685) 2. DATE OF FILING 1. TITLE OF PUBLICATION PUBLICATION NO. B. ANNUAL SUBSCRIPTION THE MCLEAN NEWS. 3. FREQUENCY OF ISSUE A NO. OF ISSUES PUBLISHED TIME WAITRESS wan EEKLY \$10 and \$11 4. COMPLETE MILING ADDRESS OF KNOWN OFFICE OF PUBLICATION (Street, City, County, State and ZIP Code) (Not printers) 210 N. Hain, Box H. McLean, Texas 78057-0239
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[Photo Courtesy of T.G. Richardson]





Irish Proverb He who prizes little things is worthy of great ones. German Proverb



Honestly, We think Belcher's Jewelry GOLDEN DAYS OF OCTOBER SALE will save you a bundle on any jewelry purchase you may have because everything is

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The McLean News cannot verify the financial potential of these advertisements. Readers these advised to approach any 'business opportunity' with reasonable caution.

BARAGE SALE

MYF GARAGE SALE: Saturday, May 10 9 a.m. to 3 p.m. Clothes, furniture, appliances, TV, record player, baby items, lots of other goodies. Lions Building downtown McLean.

THREE-FAMILY GARAGE sale. Friday and Saturday. Tiger's Den building, across from high school.

40-1c

FIVE-FAMILY GARAGE sale. 217 East Second, one block east of fire station. Thursday and Friday. 9 a.m. to 6 p.m.

GARAGE SALE: HOUSE-HOLD items. Lots of miscellaneous items. Get your Bibles and religious books at big discount. 901 N. Commerce.

GIGANTIC GARAGE SALE -- Yes, it's the United Methodist Youth annual enormous garage sale, packed with terrific bargains for you. Saturday at the Lions club building, from 9 to 3. 40-lc.

GARAGE SALE THURSDAY and Friday from 9:30 to 6. Furniture, dishes, adult and childrens' clothes, quilts, misc. 314 S. Oklahoma in Shamrock. 40-1c.

Many a man never fails because he never tries.

Norman MacEwan

Arkansas

Baylor

Rice

Texas

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Colorado

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Den. Broncos

San Diego Tampa Bay

Jouston Oilers 27

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Texas A&M

San Diego St.

Oklahoma St.

Michigan State 10

S.M.U.

T.C.U.

Oklahoma

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Missouri

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Green Bay

San Fransisco 13

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APPLES for sale. By the bushel or pound. Call 779-FOR SALE: 1979 Suzuki RM-

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THREE BEDROOM HOUSE

for sale. Call 779-2396 or 779-

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14 x 85 trailer with bath and a

half; and a small trailer, all on

seven lots. Furnished or un-

furnished. Call 779-2674 or

ONE WALL HEATER, one

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BEAUTIFUL THREE bedroom, three bath brick home. Large living room and den. Fenced yard in

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FOR SALE: TWO lots set up for mobile home at 517 N. block N. Walnut. Call 779-2601. HELP WANTED

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FULL TIME WAITRESS wanted. Apply at Gately's Cafe.

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WANTED

WANTED TO BUY: a small mobile home. Call The Mc-Lean News 779-2447 or 779-2947 after five.

40-tfc

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Call Jerry Cook ATLAS Plumbing 779-2784 Water-Gas-Sewer

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Loose Marbles

CARD OF THANKS

Thank you for my cards and letters and a special thank you to Stella Lee and Pat Bailey for the help they have given me and for the beautiful flowers. I love all of you. May God bless each of you. Golda Saulsbury

119 S. Cuyler

Thanks again to all our friends for the food, flowers, cards and memorials in memory of our loved one, Odell. God bless you, The Family of Odell Mantooth

I want to thank the hos-tesses for the lovely birthday party, and all my friends for the lovely gifts I received. It made my birthday a happy one. May God bless you all.

Beulah Humphreys

A big "Thank You" to the public for the support of our magazine sales. Your new subscription should start by January 1. If it does not, call Jan Johnson. Your order is guaranteed.

> The Future Business Leaders of America

We would like to thank those of your who sent cards and made visits while Robert

was in the hospital. Vela and Robert Young

The McLean High School Rodeo Club and their sponsors would like to thank all those who worked so hard to make our rodeo last weekend a big success. Those who donated money to help pay for trophies were American National Bank, McLean Cattle Company, Brass RO Ranch, C&H Supply Doctor Herefords, Cecil and Hazel Gillispie, Triangle Ranch, Cowboy Drive In, Martinez Ranch, Addingtons Drugstore, Foshee's Texaco,

Western Wear of Pampa, McLean Hardware, Parsons Wayne's Western Wear of Pampa, Pucketts Grocery, Tip Top Car Sales of Pampa, Emmit Allen Garage, Hallums Back Hoe Service, The Country Store, Dan Keller's Station, Mrs. Rose Hall, Lamb Flower Shop, Bentley Fertilizer, McLean News, Alberta's Hair Fashions, Hambright's Building Supply, Corrine's Style Shop, Cheryl's Decor-ating, Dixie Restaurant, Mc-Lean Variety, Dairy Queen, Smitherman Farms, Stewar's Texaco, Ben's Station, Took

and Smith Greyhound Kennel, Johnnie and Colleen Meriel Boot Shop, Davis Exxon, Lavern Carter, Boyd Meador Real Estate, Williams Appliance. Mullanax, Mrs. H.F. Fabian, kett, and McLean Ambulance

Nationally-known clown Bill Thorpe was also a big help to us and we appreciate his special program at the school and all his help in advertising the McLean High School Rodeo Club.

Association

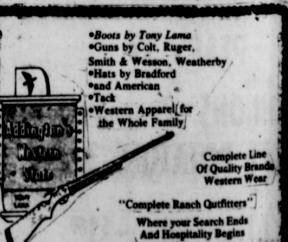
NOTICES

MASONIC LODGE **REGULAR MEETING** econd Thursday, 7:30 p.m. Practice nights
First, Third, and Fourth
Thursdays at 7:30 p.m.

Texas Water Commission Notice of Hearing Before The Texas Water mmission Of An Application To Appropriate Public Waters

Of The State Of Texas Notice is given that BILLY W. CASWELL, Box 97, Wheeler, Texas 79096, applicant seeks a permit pur-suant to S11.121, Texas Water Code, and Rules 156.02.05.001 et seq. to divert 132 acre-feet

SADDLES BUY TRADE MCLEAN SADDLE CO. 111 McCarty St. McLean, Texas 779-2339



69-3161

of water per year directly from Sweetwater Creek, tributary of the Red River in the Red River Basin. The water would be used to irrigate 132 acres of land located approximately 11 miles NW of Wheeler, in Wheeler County, Texas. The water would be diverted by a portable pump, at a maximum rate of 1.79 cfs (800 gpm), at a point on the left, or north, bank of Sweetwater Creek, N 81 degrees 30 ft. W, 2100 feet from the SE corner of the F.P.

8294, all being more fully set out in the application.

Application No. 4130 was accepted for filing on May 18, 1981, and a hearing thereon will be held by the Commission in the Stephen F. Austin State Office Building at 1700

Reid Survey (Sec. 46, Blk, A-5, H & GNRR), Abstract No.

North Congress Avenue in Austin, Texas, on November

filed written protests or writ-The Commission may authorize the late filing of prepared who desires to receive prepared testimony shall file a

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intends to offer prepared tes-timony at the public hearing shall prefile the testimony with the Chief Clerk of the Commission not less than five days prior to the hearing, and shall serve copies of prepared tes-timony on the applicant, the Executive Director and Public Interest Advocate of the Department of Water Resources and all other persons who have ten requests not less than eight days prior to the hearing. testimony upon a showing of good cause and extenuating cumstances. Any person written protest or a written request with the Commission not less than eight days prior to the hearing.

of this application may appear at the hearing and/or, not less than eight days before the hearing date, may file written protests with the Commission and serve copies on the ap-plicant with proof of service to be provided to the Commission. Written protests shall contain the name and address of the protestant, an identification of the pending application, the basis of protestant's interest, location of protestant's diversion point (s) or property, if applicable and any amendments or adjustments to the application which would result in a withdrawal of the protest. The written protest will be noted by the

unless the protestant complies with Commission Rule 155.04.00.001 which requires a justiciable interest and actual or representative presence at the hearing. Due to the technical nature of the hearing, it may be advisable for the protestant to have an expert witness, such as an engineer, available at the hearing. Persons desiring further information in connection with this application may contact Jim Haley, P.O. Box 13087, Capitol Station, Austin, Texas

/s/ Mary Ann Hefner Mary Ann Hefner, Chief Clerk **Texas Water Commission** Date: September 29, 1981

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Your full-service station Earnest & Maurine Foshee

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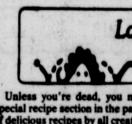
Unless you're dead, you may have noticed that we have a special recipe section in the paper this week. It is full of all sorts of delicious recipes by all creative cooks who are regular McLean News readers. I have read all those recipes, have tried quite a few, and have still not run across my old favorite. Not that the entries aren't tasty and all, but they just don't have that "something special" that my favorite recipe has. It's pretty difficult to describe the exact charm of my recipe, so I'll let you

ure it out as you read:
The Most Wonderful Meal In The World Ingredients: harried wife/mother/career person, finely drawn guilible husband, slightly shopworn

2 teenage sons, separated

Mix above ingredients. Look in refrigerator and see green mold on leftovers. Gag. Look in pantry and note the three cans of stewed tomatoes you bought seven years ago because they were such a bargain. Sigh and say "Do you think those bulgy cans mean anything?" Let hunger rise to double in size. Cover wife/mother/career person with damp towel and claim deep grease burns, from trying to fry chartreuse bologna, are lurking underneath. Allow hunger to rise again, about 15 minutes this time. Limp to room where hungry ingredients are rising and casually strew ads for local eating establishments at central focal point. Place medley of pizza, hamburger, and fried chicken commercials on stereo. Wipe saliva from chin. Roll prepared ingredients into greased automobile and transfer to nearest cafe. Dish is done when you finish eating and do not have to do the dishes.

Note: This dish is easily adaptable for all sizes of families. As matter of fact, it serves.....your purpose.



New Law Changes Social Security Benefits, Official Says

Several important changes have been made in Social Security benefits by a recently enacted law, Larry Mayo, Social Security Branch Manager in the Pampa, Texas office said recently. These changes include:

Mothers' and fathers' benefits. Benefits to mothers and fathers who receive benefits because they care for an entitled child will end when the youngest child reaches 16. Under the old law, benefits ended when the youngest child reached 18. For parents entitled to benefits in August 1981 or before, the change will become effective September 1983 or when the youngest child turns 18, whichever is soonest. The change is effective immediately for parents becoming entitled after Au-

gust 1981 Lump-sum death payments. Effective for deaths after August 1981, the lump-sum death payment can be made only where an eligible husband or wife survive or there is a child entitled to benefits. Under the old law, the lump-sum could be paid to the funeral home or

funeral expenses if there was no eligible surviving husband or wife.

Annual earnings test. The

new law delays the reduction in the annual earnings test exempt age from 72 to 70 until January 1983, instead of 1982 under the old law.

Month benefits begin. The new law allows payment of Social Security benefits to workers at 62 and for dependents of retired and disabled workers only for months in which conditions of eligibility are met for the entire month Generally, this means that benefits would be paid first for the month after the month a person reaches 62. Under the old law, a benefit could be paid for the month a person reached 62, even if he or she reached 62 near the end of the

month Disability benefits. The change in the law concerns total income available to a disabled worker. Under the old law, a disabled worker under 62 who also receives workers' compensation could not receive combined Social Security the person who paid the and workers' compensation

percent of his or her

pre-disability earnings. The new law makes 3 changes in this provision. First, the offset will also apply

to disabled workers 62-64. Second, the offset will apply to certain other disability benefits provided under Fedderal, State, and local pro-

Third, the offset will apply the first month the worker receives both Social Security benefit.

This change in the law is effective for people who become disabled after February 1981 and who became entitled to disability benefits after

August 1981. More information about these and other changes made in Social Security is available at the Pampa, Texas Social Security office. A free leaflet can be obtained which ex-

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The office is located at 125 S. Gillespie and the telephone number is 806/669-3381 or call

Toll Free 1-800-392-1603 for information.

any kind of general inquiry. Call Toll-Free 1-800-442-2620 for MEDICARE Part B, general information and claims

The T-Shirt Shop **Now Located** The Pot Pourri Shop. We Appreciate Your Business.

> SIDEWALK SALE: FRIDAY and Saturday, Oct. 9 & 10 at the Pot Pourri Shop.





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Folgers 3 lb can

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Ore Ida Frozen Krinkle Cut 2 lb. bag

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A VERY SPECIAL SPECIAL Del Monte can

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HANDY SPECIALS FOR YOUR CONVENIENCE!

Bounty large roll

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65 oz. box

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Tall Can

MILNOT 47°

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COCONUT 69°

Sparkling 5 lb bag

SUGAR 5135

REMEMBER ROVER!

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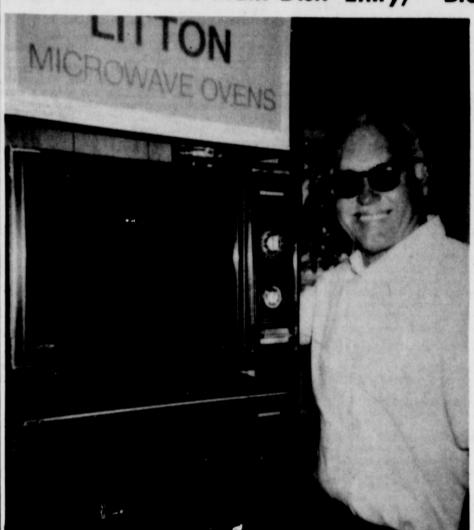
Armour Chicken Fried Beef

BEEF PATTIES

GENERIC CHEESE

2 - - 5239

Diann Dalton's Main Dish Entry, "Bierocks", Picked As Top Winner In McLean News' Recipe Contest



A local woman has taken grand prize honors in the McLean News' 1981 recipe contest. Diann Dalton, a Mc-Lean native for a little over a year, was selected as over-all winner in the competition with her recipe for Bierocks, a main dish combining ground beef and cabbage in a pastry shell.

Three first prize winners were selected. Georgenia Sherrod of Odessa won in the main dish division for "Garden Quiche", featuring fresh vegetables and eggs

baked in a homemade pastry shell. Taking first prize in the salad and bread category was Greta Thompson of Wheeler, who submitted "Apricot-Banana Salad". That recipe combined fresh fruit, cream cheese and gelatin. Belinda Masters of Wheeler placed first in desserts with "Banana Split Cake", a refrigerator dish that duplicates the taste of an old-fashioned banana

Recipes were judged by three Amarillo home economists, Rebecca Harrington,

GEORGE TERRY STANDS by the microwave oven which will be

presented by Terry's Appliance and The McLean News, to Diann Dalton, grand prize winner in the McLean News 1981 Recipe Contest. [Photo by Linda Haynes]

Eva Venable, and Lisa Seale. "We really had trouble making the final decision,"
Ms. Harrington commented. "All the entries were delicious. we based our judgment

on several factors--appear-

ance, texture, and ease of

preparation, as well as taste.

But when it came right down to it, we just couldn't stop eating those Bierocks," she laughed. "So that's what influenced our final decision." Recipes had been number-

coded, with the names of those

submitting removed so that

the judges were unaware of the source.

Total entries in the contest, which began last June, finally ended at 139, more than had been anticipated. "We thought we might receive around 50 entries," said News' editor Linda Haynes. But our readers really came through for us, and we were thrilled that so many decided to participate." Seventy-eight recipes were from McLean, 13 from Alanreed, and 12 from Lefors, with the remainder

sent from various cities

throughout the state. Only one person from out-of-state

entered the contest. Main Dish entries totalled 41, and "Desserts" was the

most popular category with 49 entries. The Salad and Bread

division garnered 39 recipes.

Mrs. Dalton will be presented a microwave oven from The McLean News and Terry's Appliance as her grand prize.
The Potpourri Gift Shop will award an electric egg cooker to Greta Thompson for taking first prize in the Salad and Bread Division. Georgenia Sherrod will receive a slowcooker from McLean Hardware for her win in Main Dishes, and Belinda Masters will be given a hot-air popcorn popper from Parson popper from Parson's Drug. Winners may pick up their prizes at The McLean News, 210 N. Main, in McLean.

BIEROCKS

Diann Dalton, McLean

1 pkg. (13% oz.) hot roll mix 1 lb. ground beef

1 cup chopped onion

1 t. pepper 2 cups finely chopped cabbage

1/2 cup water

Mix hot roll mix according to package directions. Set aside to rise. Combine beef, onions and seasonings in a large skillet and brown. Add cabbage, water and flour, and simmer for 20 minutes. Punch dough down. Divide dough into 12 parts. Roll each part out flat. Spoon meat mixture over one side of each piece of dough; fold over and pinch edges together. Place on greased cookie sheet. Let rise 1 hour. Bake in a 375 degree oven about 25 to 30 minutes, or until brown. Brush with butter.



SHOWN HERE IS Chick Wood, owner of The Potpourri Gift Shop. Mrs. Wood will give Greta Thompson, who won first place in the salad and bread category, an electric egg cooker. [Photo by Linda Haynes]

Greta Thompson Wins In Salads and Breads

APRICOT-BANANA SALAD Greta Thompson, Wheeler

1-6 oz. pkg. apricot Jello 2 c. boiling water 1½ c. cold water

When it is partially set; add 1 # 2 can crushed pineapple, drained (reserve juice) and 2 cubed bananas. When congealed add dressing: Cook until thickened (won't get real thick): 1/2 cup sugar, 1/2 cup pineapple juice

1 beaten egg Remove from heat and add:

1-3 oz pkg cream cheese Cool. Prepare:

1 pkg. Dream Whip Chill. Fold into cream cheese mixture. Spread on gelatin salad. Refrigerate.



AS TOP PRIZE in the recent reipe contest, a slow-cooker from McLean Hardware, shown hen by owner Jewel Meachem, will be given to Georgenia Sherroi. [Photo by Linda Haynes]

Main Dish Category Winner Is Georgenia Sherrod

GARDEN QUICHE Georgenia Sherrod, Odessa

-Break 6 eggs in large bowl -Add ¼ cup fresh, cold milk

-Stir until well mixed

Dice 7 large, fresh, whole mushroom Dice 1 large celery stalk

Dice 2 cups of fresh broccoli that has been boiled until tender

-Shred 7 oz. of longhorn cheese -Combine all of these ingredients with the milk/egg mixture

-Combine all of these mg.
-Add 1½ tsp. salt
-Add 1 tsp. large black pepper
-Stir well. Add to unbaked homemade pie crust
-Slice 4 oz. can of black olives on top of the mixture
-Bake at 350 degrees for 55-60 minutes. Quiche must be firm.
HOMEMADE CRUST

-1/4 tsp. salt

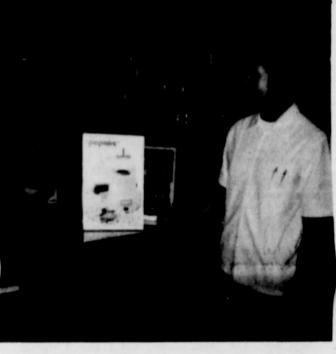
-1/8 cup milk

-1/4 cup oil

-Scrape down sides

-Roll out onto floured board -Put into 9" pie plate.

-Mix ingredients in large bowl



MIKE JOHNSON, OWNER of Parson's Drug, will award this hot-air popcorn popper to Belinda Masters, winner of first prize in the dessert division of the recipe contest. [Photo by Linda Haynes]

Belinda Masters Cake Recipe Wins Desserts

BANANA SPLIT CAKE

Belinda Masters, Wheeler

2 cups graham crackers, crushed

3 sticks margarine

1/2 cup chopped pecans 2 cups powdered sugar 3 or 4 bananas

2 eggs

1 tsp. vanilla

l large can crushed pineapple

1 large can clusted pincappe.

1 8-oz. Cool Whip
Mix 2 cups graham crackers, 1 stick melted margarine and pat
into 9x13 pan. Chill. Cream 2 eggs, 2 sticks margarine, 2 cups
powdered sugar and 1 tsp. vanilla. Beat 15 minutes. NO LESS.
Spread over graham cracker crust. Slice bananas thin, and cover top of cream mixture. Spread crushed pineapple over bananas. Have pineapple drained very dry. Spread Cool Whip over pineapple. Garnish with chopped pecans. Maraschino cherries make an attractive garnish. Chill before serving. Serves 12.

Salads and Breads

CAULIFLOWER SALAD Geneva Lisenbee, Lefors

1 cauliflower head

2 cups of celery 1 small jar pimento, diced

1 medium green pepper

1 small jar green olives 4 oz. Velveeta cheese Chop the above and put into bowl. Mix:

4 oz. caesar salad dressing

6 oz. sour cream 2 t. olive juice

Pour over the above ingredients. Will keep for 2 weeks.

Oleata Westbrook, McLean

BRAN BREAD

1 cup All Bran

1 cup Crisco

11/2 teaspoons salt

¼ cup sugar 1 cup boiling water 2 eggs beaten

1 package yeast 61/2 cups flour

1 cup lukewarm water Dissolve sugar, Crisco, salt and All Bran in 1 cup boiling water. Stir until lukewarm. Add 1/2 cup flour and mix well. Add beaten eggs. Dissolve yeast in 1 cup warm water. Add to first mixture. Add enough flour to make smooth and leaves sides of bowl. Let rise until double in size. Punch down and rest for 10 minutes. Knead and put into two loaf pans. Let rise and bake at 350 degrees until brown, about 35-45 minutes.

For More SALADS & BREADS, Turn to page 12

Main Dishes

MEATBALLS AND GRAVY

I lb hamburger meat 1 small onion, chopped

1/2 cup minute rice

1 tablespoon Worchestershire sauce salt and pepper to taste
Mix and shape in medium size balls. Mix:

1 can tomato soup 1 can Franco beef gravy

Pour over meatballs. Bake at 350 degrees for 45 minutes to 1 hour. You may bake it

FAST, DELICIOUS SOUR CREAM ENCHILADAS Jan Johnson, McLean

1 package flour tortillas Mix:

1 pint sour cream
1 pint french onion dip (from the dairy case)
2 tablespoons chives
1/2 cup chopped green onion
Mix above and put about 2 tablespoons in each tortilla, roll up. Place in Pyrez dish.

2 packages of brown gravy mix, according to directions.

Pour over enchiladas. Top with:

1 cup grated mozarella cheese 1 cup longhorn (mild) cheese Add:

1/2 cup more of green onions with green tops.

Bake until bubbly.

For More MAIN DISHES, turn to page 13

Desserts

GRANNY'S RED DEVILS FOOD CAKE Beth Smitherman, McLean

1/2 cup shortening 1 cup buttermilk 3 cups sifted flour

1 cup boiling water 2 cups sugar

5 tablespoon cocoa

2 teaspoon soda 2 eggs 1/4 teaspoon salt

Cream shortening and sugar. Sift together flour, cocoa and salt several times. Add dry mixture and buttermilk alternately,

in small amounts, to shortening and sugar.

Put soda in container (at least 1 pint). Add boiling water to soda and dissolve. Add mixture to other ingredients (mixture will be thin). Beat eggs into batter. Bake at 375 degrees about 30 minutes. Use 13x2x9 pan or 3 layer pans.

ICING

1 stick butter

3 tablespoon cocoa 1/2 cup milk

Bring to boil. Add 1 box powdered sugar, 1 tablespoon vanilla. Beat with electric mixer until almost cool. Add 1 cup pecans. Use 1 recipe for a sheet cake. Use 2 for a layer cake.

DELUXE FRUIT SALAD

Stir 1 3-oz. pkg. vanilla instant pudding into 1 can chunk pincapple until mix is dissolved. Add 1 can fruit cocktail and 3 large sliced bananas.

For added goodness if you like this kind of fruit add fresh apples, oranges, grapes, strawberries, fresh or frozen. Endless variety and a hit with all ages.

For More DESSERTS, turn to page 14

Salads and Breads

Continued From Page 11

CHINESE CHICKEN SALAD Marie Fennell, McLean

1 chicken, boiled in salted water, boned and cut up in small

I head lettuce-shredded

2 tsp. sesame seeds, browned in oil

2 oz. saifun, deep-fried and crushed 1/4 pkg. won-ton, deep-fried, then broken in pieces

4 green onions 2 Tbsp. almonds

DRESSING

1 tsp. salt. 1/2 tsp. pepper 3 Tbsp. vinegar 2 Tbsp. sugar

1/4 cup oil

GRAIN BREAD OR ROLLS Joyce Eck, McLean

1 cup warm water

1 package dry yeast

1/4 cup dry milk 1/4 cup sugar

1/4 cup salad oil

1 egg

dash salt 1 cup wheat flour

1/2 cup wheat bran 1/4 cup sesame seeds

1/4 cup sunflower seeds

Dissolve yeast in water, then add milk, sugar, oil, egg and salt. Mix well and add 1 cup wheat flour and bran. Mix well. Add sunflower seeds, and rest of flour. Knead on floured surface. Roll out about 1/2 inch thick. Cut with whatever size buns you want. I use #2 can.

These make real good hamburger buns.

Bake at 375 degrees for 20-25 minutes. After you take them out of the oven, brush with butter and sprinkle with sesame seeds or you can sprinkle them before you

This can also be made into 2 loaves. Bake at 375 degrees for 30-35 minutes.

COPPER PENNIES Wanda Bailey, McLean

5 cups sliced cooked carrots (don't overcook)

1 medium onion, sliced

1 small green pepper, sliced 1 can tomato soup

1 cup salad oil 1 cup sugar

1/4 cup vinegar 1 tsp. mustard

1 tsp. worchestershire sauce

1 tsp. salt 1 tsp. pepper (optional)

Best when marinated 12 hours or more.

FIX-N-MIX SALAD Joyce Eck, McLean

1 cup sugar 2 tablespoons flour

1/2 teaspoon salt 1 % cup pineapple juice

3 beaten egg volks Combine and cook over medium heat (stirring constantly) until thick. Cool and save. Boil 1 box Acini de Pepe in salt water.

Blanche and cool. Place in large bowl. Add cooked mixture. Add 2 cans mandarin oranges, 1 can crushed pineapple (drained 16 oz. can), 1 small package miniature marshmallows, 1 8-oz. Cool Whip.

HALF-TIME SPOON ROLLS Wanda Bailey, McLean

Dissolve I package of dry yeast in 1/4 cup of lukewarm water.

Combine 1/2 cup sugar

1/3 cup shortening

1 teaspoon salt 1/4 cup scalded milk

Cool to lukewarm by adding ½ cup cold water. Blend in: 1 egg and the dissolved yeast. Add 3½ cups of sifted flour. Mix until well-blended and place in a greased bowl to rise and cover. Let rise until double in bulk (one hour). Beat down and spoon into greased muffin tins, filling cups about half full, then let rise above the cup (about 45 min.). Bake at 375 to 400 degrees until

This dough needs never to be handled, as the name implies. Note: I like to make this up a day ahead and keep in refrigerator. It will keep a week in refrigerator. When you want rolls just spoon out what you want, let rise about 2 hours and

Especially nice when you want rolls for dinner on Sunday for dinner after church.

MEXICAN COLESLAW Mary Bybee, McLean

I head cabbage, finely chopped

1 onion, finely sliced 1 bell pepper, finely sliced

1 small jar pimento 1/2 cup vinegar

1/2 cup oil 1/4 cup sugar

Slice cabbage, onion, pepper and pimento. Mix vinegar, oil, sugar. Pour this mixture over cabbage mixture. Let set 20 to 30 minutes in icebox. Serves several.

PURPLE STUFF SALAD Marie Fennell, McLean

1 can Eagle Brand milk l large carton Cool Whip

I large can crushed pineapple, drained
I can blueberry pie filling
Blend milk and Cool Whip in mixer. Add pineapple and blueberry pie filling. Whip until stiff. Chill.

PARKER HOUSE ROLLS Wanda Myers, McLean

31/2 cups flour package active dry yeast

14 cups milk

1/4 cup sugar

1/4 cup shortening

I egg
In mixing bowl combine 1½ cups of the flour and the yeast. Heat milk, sugar, shortening and salt just until warm (115 to 120 degrees), stirring constantly until shortening almost melts. Add to dry mixture; add egg. Beat on low speed of electric mixer for ½ minute, scraping bowl. Beat 3 minutes at high speed. By hand, stir in remaining flour to make soft dough. Shape into ball. Place in lightly greased bowl. Cover, let rise until double (1½ to 2 hours). Punch down, turn out on floured surface, let rest 10 minutes. Roll ½ inch thick. Cut with 2½ inch floured cutter. Brush with melted butter, fold in half. Place on greased baking sheets, cover and let rise 30 to 45 minutes. Bake in hot oven (400 degrees) for 10-12 minutes.

APRICOT BRAID Elaine Wynn, Amarillo

2 to 21/2 cups flour

4 cup sugar 1/4 teas. salt

's cup dry (nonfat) milk

1 package active dry yeast 1/4 cup (1/2 stick) margarine (room temperature)

1/2 cup very warm water 1 egg (room temperature)

2 tablespoons oleo Prepare Apricot Filling (below) and Drizzle following (below). In a small bowl thoroughly mix 1/4 cup flour, sugar, salt, powdered milk, and dry yeast. Add margarine.

Gradually add tap water to dry ingredients, beat 2 minutes at medium speed of mixer. Scrape bowl occasionally.

Add egg and ¼ to ½ cup flour and beat 2 more minutes at high speed. Add enough flour to make a soft dough that will leave the side of the bowl. Make it into a soft ball.

Cover and let rest 20 minutes. Roll into a 12"x12" square. Transfer to a greased cookie

sheet. Spread with melted oleo. Spread apricot filling over entire square. Cut 1-inch wide down each side leaving the middle uncut. Fold strips at an angle

across center, alternating from side to side. Brush with liquid shortening, cover lightly with plastic wrap and place in refrigerator 2 to 24 hours.

Remove from refrigerator, uncover the dough carefully. Let stand uncovered for 10 minutes or until double in bulk.

Bake at 350 degrees 20 to 30 minutes. Remove onto wire rack with two spatulas, drizzle with

powdered sugar. APRICOT FILLING Combine % cup of ground or finely chopped dried apricots and 1 cup water in a small saucepan. If you have time soak apricot in the water for 2 hours.

Bring to boil. Cook until liquid is absorbed and apricots are tender, about 20 minutes; stir in 1/2 cup firmly packed brown sugar. Cool.

DRIZZLE 1/2 cup sifted powdered sugar

1 tablespoon cream

Blend powdered sugar and cream; drizzle over warm braid. Serves 12; Costs \$1.27; and 101/2 cents a serving.

VERSATILE BREAD

Molly McDowell, McLear 2 cups warm water 2 yeast packets

1/4 cup sugar teaspoon salt

egg

teaspoon Fruit Fresh 4-6 cups flour

1/4 cup oil Put warm water in bowl. Add yeast, salt, Fruit Fresh, sugar and egg. Stir. Add 3 cups flour. Stir hard. Add oil and more flour until dough is lump in middle of bowl as you stir. Take out of bowl. Put on floured surface and knead 1-5 minutes. Place in well-greased bowl until it doubles in bulk-about 45 minutes.

Place on lightly floured surface. Roll out 1/2 inch thick. Cut into rolls, donuts, or sprinkle with cinnamon and sugar. Roll up and cut for cinnamon rolls. Let rise again

Bake rolls at 400 degrees about 20 minutes until brown. Fry donuts in deep fat at 350 degrees until brown-turn over-fry until brown. Glaze or roll in sugar.

7-UP SALAD

Mrs. Bernard McClellan, McLean Mix 1½ cups applesauce with 1 box of lime Jello. Heat to boiling and stir until Jello is dissolved. Take from heat and stir in 1 cup of 7-Up. Chill until firm.

MEXICO FRITO SALAD Nancy Skipper, McLean

1 head lettuce, chopped

large tomato, cut up 1 bell pepper, cut up medium onion, chopped

package grated mozzarella cheese can Ranch style beans, drained 79 cent package Fritos bottle Catalina salad dressing

Mix all ingredients in large salad bowl.

REFRIGERATOR ROLLS Mrs. Leo J. Keese. Alanreed

2 packages active dry yeast cups warm water 's cup sugar

2 teaspoons salt 61/2 to 7 cups flour egg

cup melted shortening or oil

Dissolve yeast in water. Add sugar, salt and just half the flour. Beat thoroughly two minutes. Add egg and shortening Beat in remaining flour gradually by hand until smooth. Place in bowl and grease top. Cover with damp cloth. Place in refrigerator. Punch down occasionally. Two hours before baking cut off amount needed. Roll dough 1/2 inch thick into oblongs 12 inches wide. Spread with soft butter. Fold over in half. Cut into 1/2 inch strips. Shape into knots, twists or figure eights. Place on greased baking sheet. Brush with melted butter. Let stand and rise until light (1-11/2 hours). Bake in moderate hot oven (400 degrees) 12 to 15 minutes. Makes 4 dozen medium rolls.

DELICIOUS SALAD Lucy Goldston, McLean

I large or 2 small packages of orange Jello 1 cup sugar

2 cups water

l large can of pineapple

Cook all the ingredients for five minutes. Add one cup cold water. Let jell until thick, then add a large carton of Cool Whip and I cup of nuts. Mix well and sprinkle parmesan cheese on top. Let set overnight.

CHRISTMAS COFFEE BRAIDS Ruth Trew, Alanreed

2 cups milk l cup sugar 4 cup butter teaspoon salt 2 packages dry yeast 1/2 cup lukewarm water

2 eggs 81/2-9 cups sifted flour Scald milk, stir in sugar, butter and salt. Cool to lukewarm Sprinkle yeast on lukewarm water; stir to dissolve. Add yeast. eggs and 2 cups flour to milk mixture. Beat with electric mixer or spoon until smooth.

Gradually add enough of remaining flour a little at a time to make a soft dough that leaves the sides of the bowl. Turn onto lightly floured surface and knead until smooth and satiny (9-10 Place in lightly greased bowl, turn dough over to grease top. Cover andlet rise in warm place until doubled, 1-11/2 hours.

Cover andlet rise in warm place until doubled, 1-1% hours.
Divide dough into fourths. Divide each part into thirds. Roll
each into a 10-inch strip. Braid three strips together. Place on
greased baking sheets. Let rise until doubled.
Bake at 375 degrees for 20-25 minutes or until golden.
While warm drizzle with almost glaze.
ALMOND GLAZE

cups sifted powdered sugar tablespoons milk

1/2 teaspoon almond flavoring

Decorate with silver dragees, pecan halves, red and green

PEACH WALDORF SALAD Maria Eck, McLean

3 cups fresh peaches

1 cup diced celery 1/2 cup heavy cream 1 teaspoon sugar

salt to taste 1 tablespoon mayonnaise salad greens

Cut peaches in halves, remove pits. Dice peaches. Combine peaches with celery and pecans in large bowl. Refrigerate covered, about 1 hour. Pour cream in bowl, whip stiff. Combine sugar, salt, mayonnaise. Add to whipped cream mixing gently until combined. Fold whipping cream mixture into peach mixture gently. Serve on salad greens.

LAFAYETTE GINGER BREAD Jo Ann Baker, Lefors

Cut up in a pan 1/2 cup of the very best fresh butter, with 1/2 cup of excellent brown sugar, beat to a dream with a paddle. Add 1 cup of West India molasses and 1/2 cup of warm milk; 2 tablespoons of powdered ginger, and 1 heaped teaspoon of cinnamon, mace, and nutmeg powder and mix in 1 wine glass of brandy (I use coffee now). Beat 3 eggs until very light and thick; 3 cups of flour, which is sifted and stirred alternately with the beaten egg into the batter. Last, mix the juice and grated rind of one large orangs. Dissolve one level teaspoon of soda in a little warm water, and stir in. Beat until very light. A cup full of seeded raisins is an addition. Bake in a loaf, sheet or patty pans, in moderate oven.

ASPARAGUS SALAD Margaret Howe, Shamrock

Heat to boiling:

can cream of asparagus soup 1 3-oz. pkg lime Jello

Add: 18-oz. pkg Philadelphia cream cheese 1/2 cup Miracle Whip

1/2 cup cold water Stir until all ingredients are well mixed. Add:

1/4 cup chopped celery 1 tablespoon grated onion 1/2 cup chopped green pepper

1/2 cup chopped pecans

Set to congeal.

LIME JELLO SALAD Ernestine J. Pulse, Pampa

small box lime Jello

1/2 cup hot water

Stir and let set while the following is mixed: 1 cup pecans

1 cup grated cheese (American or cheddar) 1/4 cup mayonnaise

Combine and refrigerate until set.

MEXICAN COLESLAW Mary Bybee, McLean head cabbage, finely sliced onion, finely sliced

bell pepper, finely sliced small jar pimento

1 cup milk

1/2 cup vinegar 1/2 cup oil

Slice cabbage, onion, pepper and pimento. Mix vinegar, oil, sugar. Pour this mixture over cabbage mixture. Let set 20-30 minutes in icebox. Serves several.

FRESH FRUIT SALAD

Diann Dalton, McLean Cut up: 1 banana 1 apple small can pineapple rings cantaloupe

DRESSING

watermelon 1 or 2 peaches or any fruit desired 11/2 cups sugar 2 t. dry mustard 2 t. salt

3/2 cup vinegar 3 T. onion juice 2 cups salad oil (Wesson oil) T. poppy seeds Place all dressing ingredients in blender container and blend

MEXICAN CORNBREAD Pat Stubbs, Alanreed

well. Store in covered container in refrigerator. Serve over fruit

2 eggs, beaten 1 can cream-style corn 1 cup buttermilk

1 cup yellow cornmeal 1/4 teaspoon soda 1/4 lb. "rat" cheese

1 t. salt 4 cup salad oil teaspoons baking powder or 3 chopped jalapeno peppers

large onion, chopped Melt approximately 2 tablespoons of shortening in large iron skillet on top of stove. When melted, add 2 tablespoons of cornmeal, sprinkled over bottom of skillet and brown. Pour batter into hot skillet and bake at 350 degrees for 1 hour. (I prefer to put ½ of batter in skillet and sprinkle onion, pepper, and cheese, then pour rest of batter and bake)

SUNDAY SALAD

Barbara Richards, McLean Mix together: I large carton Cool Whip I can Eagle Brand can cherry pie filling small can crushed pineapple cups miniature marshmallows

1 cup chopped nuts 's cup coconut (optional)
Chill. Serves 20. Will keep for days when refrigerated.

APRICOT DELIGHT SALAD Mrs. Carroll Tolleson, McLean

oz. pkg. apricot Jello cups hot water

1 large can crushed pineapple (drained) 2 cans apricot halves (drained, save juice)

1 cup apricot and pineapple juice mixed
Mix Jello and hot water. Add other ingredients and pour into
9x13 dish. Top with 2 cups little marshmallows and chill until

Mix: 2 cups juice, 6 T. flour, 4 T. butter, 1 cup sugar and 2 eggs and cook until thick. Cool real well then pour on top of jelled mixture. Top with 1 large size Cool Whip. Garnish with grated cheese if desired.

PRETZEL JELLO SALAD

Babe Brown, McLean

2 cups pretzels, crumbled 3 T sugar

1 stick oleo, melted 8 oz. pkg. cream cheese, softened 1 c. sugar

1 c. whipping cream 6 oz. box strawberry gelatin 3 cups hot water

10 oz. pkg. frozen strawberries Mix together pretzels, 3 Tbsp. sugar and melted margarine in pan 9x13. Bake at 350 degrees for 10 minutes. Whip together softened cream cheese, I cup sugar and whipping cream.

Spread over the cooled pretzel mixture. Chill until firm.

Combine gelatin and hot water. Let cool. Add strawberries. When mixture is thickened, spoon onto cream cheese layer and

ZUCCHINI BREAD Paula Wilson, Alanreed

eggs, beaten

c. cooking oil c. sugar

c. zucchini (grated) (I put it in blender) 2 tsp. vanilla ½ cup nuts (chopped) 3 c. flour

1 tsp. soda 1/2 tsp. baking powder Preheat oven to 325 degrees. Grease and flour 2 loaf pans. Beat eggs, then add oil, sugar, grated zucchini and vanilla; cream together. Sift and measure 3 c. flour, then sift together flour, soda, baking powder, salt and cinnamon. Add sifted ingredients to creamed mixture and mix until thoroughly blended. Add chopped nuts. Bake in 2 prepared loaf pans at 325

COOL SUMMER SALAD

degrees for 1 hour. This bread freezes and keeps extra well.

Myrtle Billingsley, McLean 1 7-oz. pkg. or two cups elbo macaroni

Cook according to package directions 1 16 oz. can Veg-All, drained 1 7-oz. can tuna, drained and flaked

1 cup diced cheese (Velveeta) 1/2 cup sweet pickles (chopped) 1/2 cup onion (chopped) 1/2 cup sour cream

1/2 cup salad dressing

11/2 tblspoon lemon juice

1 teaspoon seasoned salt 1/2 teaspoon seasoned pepper Mix well.

CARROT CORN MUFFINS

Deana Billingsley, McLean 1 c. shredded raw carrots 1 c. yellow cornmeal 2 eggs, slightly beaten 1 c. unsifted all-purpose flour

21/2 tsps. baking powder

1 cup milk 2T. salad oil 1 tsp. salt In medium bowl combine carrots and cornmeal. Heat milk to boiling and add to bowl. Let mixture cool to room temperature. Add eggs and oil. Mix together flour, baking powder and salt. Blend into carrot mixture. Fill greased muffin cups ¾ full, and bake in 400 degree oven for 20 minutes. Makes 12 muffins.

VEGETABLE SUPREME SALAD

Irene K. Pakan, McLean 1 pkg. (10 oz.) each frozen

SAUCE

1/2 to 1/4 cup of salad dressing or mayonnaise

2 hard-cooked eggs, chopped

2 small green chopped onions 1 T. worchestershire sauce 1 T prepared mustard 1 small can of sliced water chestnuts Cook vegetables as directed on package. Drain. Combine all ingredients for sauce and heat, then add to vegetables.

BREAKFAST ROLLS

Mrs. V.C. Webb, Mobeetie 51/4 to 61/4 cups unsifted flour

1/2 cup sugar 2 teaspoons salt s cup dry (powdered) milk

2 packages active dry yeast cup (1 stick) margarine (room temperature) 11/2 cups very warm tap water 2 eggs (room temperature) 4 oz. cream cheese

8 tablespoons favorite preserves

2 tablespoons sugar

1/2 teaspoon lemon bits 1 egg white 6 candied cherries 4 cup confectioners sugar 1 tablespoon milk (about)

In a large bowl thoroughly mix 11/2 cups flour, sugar, salt, powdered milk, and dry yeast. Add margarine. Gradually add tap water to dry ingredients, beat 2 minutes at medium speed of mixer. Scrape bowl occasionally.

Add eggs and 1/2 cup flour and beat 2 more minutes at high speed. Add enough flour to make a soft dough that will leave the side of the bowl. Cover and let rest 20 minutes. Roll out in rectangle on floured board: Cut in 27 equal pieces. Gently roll each piece into a rope 20 inches long, on greased cookie sheet hold one end of each rope in place and wind dough

around loosely to form a coil, tuck end firmly underneath.

Brush rolls with liquid shortening. Cover lightly with plastic wrap and place in refrigerator 2 to 24 hours, or if you wish let them rise until double. Make indentions in center of each coil,

pressing to bottom; fill with favorite filling. If they are refrigerated overnight, uncover the dough carefully. Let stand uncovered for 10 minutes or until double in bulk. Fill with filling as before.

Bake at 350 degrees Fahrenheit 10 to 15 minutes or until done. Makes 25 to 30 rolls. Remove from baking sheets and cool on wire racks. If desired drizzle with confectioners sugar frosting, or sprinkle with

confectioners sugar.
CONFECTIONERS SUGAR FROSTING 4 cup confectioners sugar. Mix with 1 tablespoon milk. CREAM CHEESE FILLING Let cheese soften, add 2 tablespoons sugar, 1/2 teaspoon lemon bits, and I egg white. Mix well.

Fill center of coil with 2 tablespoons filling, topping with candied cherries. Fills 6 buns. PRESERVES Add 11/2 teaspoon of preserves in the indention of the coil.
PECAN FILLING

Spread indention with 1/2 teaspoon margarine, sprinkle 1 teaspoon brown sugar and 1 tablespoon pecans on top.

See SALADS & BREADS, continued on page 15

1 teaspoon salt egg

SMOKED COON AND TATERS Mike Johnson, McLean

Dress one young raccoon (old bore coons are too tough) and place in a large dish. Add salt and pepper to taste. Place unpeeled Irish potatoes, onions, and carrots in dish with coon. Cook in an electric smoker (hickory or mesquite wood is best) for 3 to 4 hours, serve piping hot and watch 'em smile. This recipe will impress all of your friends and relatives.

CHICKEN CASSEROLE Lucy Goldston, McLean

chicken-cooked and boned cups of noodles can of cream of mushroom soup can of cream of chicken soup bell pepper-chopped

onion-chopped
can of drained asparagus
Cook the 2 cups of noodles in 5 cups of boiling, salty water for 4 minutes. Let set in water for 5 minutes off the fire. Drain and add the rest of the ingredients. Pour in an oblong casserole dish and top with grated cheese. Cook at 350 degrees until well

heated and the cheese bubbly.

This can be frozen before or after cooking but leave cheese off

until ready to cook to serve.

Tuna can be substituted for the chicken.

BETTY Z's SUPPER NACHOS Mrs. Leo J. Keese, Alanreed

1/2 lb ground beef 1/2 lb sausage 1 large onion, chopped salt to taste liquid hot pepper sauce to taste 1 101/2-oz. can jalapeno bean dip 1 3-oz. can chopped green chilies 2 to 3 cups shredded cheddar cheese 1/4 cup taco sauce 1/4 cup chopped green onion

ripe olives
1 cup prepared guacamole 1/2 cup dairy sour cream 1 mild red pepper

1. Fry ground beef, sausage and onion 2. Drain and season with salt and pepper sauce
3. Spread bean dip in pan-approximately 10x15 inches.

Top with meat mixture 5. Sprinkle chilies over all. Cover with cheese. 7. Drizzle with taco sauce. cover and chill if made ahead)

8. Bake, uncovered, 20-25 minutes at 400 degrees. 9. Garnish with green onions, olives, prepared guacamole, sour cream and red pepper.

10. Serve with corn chips. **BEEF ORIENTAL**

Margaret Howe, Shamrock

1 lb ground beef 1 c. carrots, thinly sliced diagonally 1 medium clove garlic, minced

1 can condensed golden mushroom soup 1 pkg. (10 oz) frozen broccoli spears, partially thawed

and cut up.
1/2 c. bamboo shoots 1/2 c. cut green onions ½ c. sliced water chestnuts 1 T. soy sauce

cooked rice or chow mein noodles I. In large skillet, cook beef, carrots and garlic, stirring until meat looses its red color, about 5 minutes.

2. Stir in soup, water, broccoli, bamboo shoots, green onions, water chestnuts and soy sauce. Heat to boiling, reduce heat and immer 10 min. Stir once or twice. 3. Let stand 5 minutes, covered; stir slightly. Serve over rice

MICROWAVE METHOD 1. In shallow, 2 qt. glass baking dish (12"x8"x2") combine beef, carrots and garlic. Cook in microwave oven 8 min., stirring twice to prepare meat.

Add remaining ingredients except rice, cook 15 min. or until done, stirring 3 times. 3. Let stand, covered, 5 min.; stir. Serve over rice or noodles.

MEXICAN BEEF CASSEROLE Maria Eck. McLean

1 lb. ground beef 1 med. onion, chopped (about ½ cup) 1 clove garlic, crushed 11/2 tsp. salt

1/2 tsp. ground cumin 1 can (16 oz.) whole tomatoes 1 can (8 oz.) tomato sauce

1 can (4 oz.) chopped green chilies, drained 1¼ cups Bisquick baking mix 1/4 cup cornmeal

3/3 cup milk 2 tablespoons sugar 2 tablespoons shortening egg

1 cup shredded cheddar cheese (about 4 ounces) Cook and stir ground beef, onion and garlic over medium heat until beef is brown, drain. Stir in salt, cumin, tomatoes (with liquid), tomato sauce and chilies. Heat to boiling. Reduce heat to

medium. Cook uncovered, stirring occasionally, 15 minutes. Heat oven to 400 degrees. Grease 3 quart casserole. Mix baking mix, cornmeal, milk, sugar, shortening and egg just until moistened (batter will be slightly lumpy). Spread in casserole. Spoon beef mixture over batter; sprinkle with cheese. Bake uncovered until cheese is melted and golden brown, about 25 minutes. Garnish with red and green chili peppers if desired. Six

TEXAS STYLE BEANS Gladys Hill, McLean

Sort, wash and cook until done: 2 cups pinto beans (add no seasoning) Drain and reserve all but enough soup to cover beans. Just efore beans are done mix together and cook slowly until done: 1 lb. ground beef

medium sixe onion, chopped I medium size bell pepper, chopped fresh hot jalapeno peppers, chopped (add enough of hot peppers

Drain and add this mixture to cooked pinto beans, then add (to suit your taste) salt. .

chili gowder all-purpose greek seasoning

2 8-oz. cans mexican style tomato sauce Add enough reserved bean soup and then cover beans. Mix well. Cook over low flame until seasoning is blended and soup is thick and. Makes a perfect meal served with mexican style corn bread and cole slaw.

CHEESE GRITS Lucile Tantz, Lefors

Cook 1% cup hominy grits in 6 cups bolling water for 10 inutes. Remove from best and add % t. salt, 1 stick oleo, 1 lb. harp cheddar cheese, grated. Mix well until cheese melts.

Add 3 eggs, well-beaten, 1. T. Lowry's season dashes tobasco sauce. Mix well and place in gree dish. Bake I hour at 275 degrees. This freezes well.

MEXICAN CHICKEN Mary Bybee, McLean

l pkg. corn tortillas l fryer chopped onion tsp. garlic powder 1 tsp. chili powder 1/2 lb. grated cheddar cheese can Ro-tel tomatoes

cans cream of chicken soup Boil and bone chicken. Cut into bite-size pieces. Mix togeth onions, garlic powder, chili powder, cheese, Ro-tel, with chicken. Soften tortillas in boiling chicken stock. Line well-greased casserole with tortillas, then chicken mixture. Pour 2 cans soup over this. Bake at 350 degrees for 35 minutes in large casserole dish.

GREEN BEAN CASSEROLE Nancy Skipper, McLean

1 lb ground beef 8-oz. can tomato sauce

's c. chopped onion

1 can Del Monte seasoned green beans, drained

2 cups mashed potatoes (fresh or instant)

1 cup grated cheddar cheese

Brown ground beef and onion in medium skillet. Drain. Add

tomato sauce. Simmer 5 minutes. Pour into 2 qt. casserole. Open seasoned green beans and drain. Add to top of meat. Next put in your mashed potatoes (season to taste)

Grate cheddar cheese and put on top. Put into 400 degree oven 5 minutes or until cheese melts.

STEAK BURGUNDY Ruth Trew, Alanreed

4 c. hot cooked rice

1 lb. lean round steak-thinly sliced 3 T. oil

2 c. each sliced onions and carrots 's c. burgunday or other red wine 1% c. beef broth

can (4 oz) sliced mushrooms and liquid 21/2 t. seasoned salt 1 T. worchestershire sauce 2 c. diagonally sliced celery

2 T. cornstarch While rice is cooking, saute steak in oil until brown. Add onions and cook 2 min. longer. Stir in carrots, wine, broth, mushrooms with liquid, and seasonings. Bring to boil. Reduce heat, cover, and simmer 10 minutes. Add celery and continue cooking 10 min. longer. Dissolve cornstarch in ¼ cup water. Stir into meat mixture. Cook, stirring constantly, until thickened. Serve over beds of fluffy rice. Serves 6.

SOPA DE FIDEO Joyce Eck, McLean

2 Tbs. shortening 1/2 1b curly roni l lb ground beef Tbs. salt 1 tsp. pepper 3 minced cloves garlic 2 cups thinly sliced onion cups thinly sliced celery 1/2 cup finely chopped green pepper n0.-21/2 can tomatoes 11/2 cups vacuum packed corn tsp. chili powder cup water

1 cup water
8 oz. pkg. American cheese slices
Preheat skillet to 300 degrees. Melt shortening. Saute curly
roni until lightly brown. Add beef and cook until meat looses red
color, stir in next 8 ingredients. Add tomatoes and water, stir
gently. Set temperature control at 200 degrees. Simmer,
covered, with vent closed, for 25 min. Place cheese slices on top
of mixture. Cover and cook 5 min. until cheese melts. Makes 8

ONE-DISH SPAGHETTI CASSEROLE Wanda Myers, McLean

med. onion, chopped 1 10-oz. pkg. cheddar cheese c. water

1/2 teaspoon each oregano and basil 4-oz. can mushrooms, drained teaspoon sugar 16-oz. can tomatoes

15-oz. can tomato sauce teaspoon salt 1/8 teaspoon garlic powder

8 oz. spaghetti, cooked and drained Brown meat in 12" electric skillet, add onion and cook until tender. Add remaining ingredients except spaghetti and cheese.

Mix well and simmer (covered) for 30 min. to 1 hour. (Until sauce thickens to desired consistency) Then add spaghetti, mix into sauce well. Cover with grated cheese and heat until spaghetti is hot and cheese melted. Note: Parmesan cheese may be substituted for cheddar if desired.

McCLELLAN CREEK CHILI Pat Stubbs, Alanreed

4 lbs ground beef 1 or 2 large onions, chopped 2 cloves garlic, minced teaspoon ground oregano 61/2 teaspoons chili powder 2 cans Rotel tomatoes 2 cups hot water

salt to taste Sear meat, onions, and garlic in large pot until lightly browned. Add seasonings, tomatoes, and hot water. Bring to boil. Lower heat; simmer about one hour. As chili cooks, skim off fat (You may also brown meat and add to other ingredients and cook on low in a crock pot for several hours for us working

HAMBURGER AND NOODLES Elaine Wynn, Amarillo

2 lb hamburger 1 15-oz. can tomato sauce oz. wide noodles 1/2 t. salt

pepper optional ingredients: cheese (any kind), additional seasoning for a spicier dish (enchilada)

In medium sauce pan place hamburger and cook until light brown, drain off grease. Add additional seasoning if desired, mix, add tomato sauce and a sauce can full of water; salt, pepper and cook at least 20 minutes. Add noodles and cook at least 10 minutes or until noodles are tender. Take the lid off is using one, if not may be cooked down enough, and let some of the liquid cook off if it is itto be served immediately. You can take up, add some cheese and bake until the cheese melts. Or you can warm it up later for a hot and fast main course. When warming up later you might need to add some water and it usually takes about 30 minutes on 350 degrees. It is also easy and fast to warm up in the microwave.

. SWEET AND SOUR CHICKEN Paula Wilson, Alanreed

LASAGNA Maggie Johnston, McLean

large box lasagna noodles 1 lb hamburger meat can tomato sauce can tomato paste 1 T. basil 11/2 t. salt 1/2 t. garlic salt

large size cottage cheese cup parmesan cheese 2 T parsley flakes eggs, beaten 2 t. salt 1 t. pepper

3 6-oz. pkg. Kraft mozzarella cheese, sliced Cook noodles as directed on package. Drain. Brown meat. Drain. Add tomato sauce, tomato paste, basil, 1½ tsp. salt, garlic salt. Simmer uncovered 30 min. Mix cottage cheese, parmesan cheese, parsley flakes, eggs, 2 tsp. salt, pepper in

Layer in 9x13 pan:

1/2 noodles 1/2 cottage cheese mixture

's meat mixture mozzarella cheese slices

Repeat, ending with cheese on top Bake at 375 degrees for 30 minutes.

EGGPLANT CASSEROLE Mrs. Bernard McClellan, McLean

l large eggplant, peeled and cubed 3 T oleo 1/2 tsp salt 1/2 cup Velveeta cheese 4 soda crackers, crushed

1/4 cup milk Saute eggplant and onion in oleo for 10 min. Add salt, milk and Velveeta, then stir in crushed soda crackers. Pour into baking dish and cover with strips of sliced American cheese. Bake until bubbly at edges (20 min. at 350 degrees).

BEAN CASSEROLE Myrtle Billingsley, McLean

1 lb ground beef, browned and drained 15-oz. can tomato sauce

1 15-oz. can Ranch Style beans box Tangy Italian spaghetti dinner

Mix herbs with sauce and 2 tbs. butter, over low heat until butter melts. Add ground beef and beans. Boil spaghetti until tender. Drain and pour into beef and bean mixture. Mix well. Put into buttered casserole dish. Cook in 350 degree oven until

HAM GRILL BAKE Mrs. John V. Bible, McLean

1 5-lb. canned ham

With beer can opener make a hole on top side at each end of can and put on a grill for 15 minutes to melt gelatin into liquid. Pour liquid out when melted.

Make holes every 2 inches around top of can and pour the following barbecue sauce into holes and cook on grill for 11/2

1/2 c. barbecue sauce 1/2 cup maple syrup 4 oz. (1/2 cup) beer 3 tsp. garlic powder

1 tsp. celery seed Open can with key, remove ham and serve with the remaining sauce on the side

MICROWAVE SOUR CREAM CHILI BAKE Greta Thompson, Wheeler

I lb ground beef 4 cup chopped onion can (15 oz.) enchilada sauce 1 can (15 oz) pinto beans 3½ cups crushed corn chips 1 can (4 oz. green chilies, chopped 11/2 cup grated sharp cheese

1 cup sour cream Crumble beef into a 1-quart casserole. Add onion, microcook covered until meat is brown, about 5 minutes. Stir several times to break up meat. Drain off excess fat. Stir in enchilada sauce; microcook covered, about 5 min., stirring once. Drain beans; stir beans, 2 cups corn chips, green chilies and 1/4 cup of cheese into meat mixture. Microcook, covered, 6 minutes, stirring once. Spread sour cream over top, sprinkle remaining corn chips and cheese over mixture. Cook just until sour cream is hot, 30-45 seconds. Serves 6 to 8.

MEATLOAF SURPRISE Deana Billingsley, McLean

1 slice fresh bread 4 cup finely chopped onions I teaspoon nutmeg 1/4 cup of catsup 1/2 teaspoon salt

1 pound ground hamburger
In small bowl break bread into the egg, then let soak into the egg. Then get large bowl and pour the egg mixture into large bowl and add everything else to it. Then pour into pan, bake at 350 degrees for 50 minutes.

CHICKEN CASSEROLE Irene K. Pakan, McLean

4 chicken thighs and 4 breasts, or 4 whole breasts only. Boil with seasoning until done. Cut into cubes, then add: can sliced water chestnuts (small size)

cups finely diced celery 2 Tbs diced onion 2 cups Hellmans mayonnaise (no substitutes)

1 cup mushroom soup Combine all ingredients, mix well and pour into 13x9 casserole dish. Take 1 small pkg. of Pepperidge Farm seasoned dressing and mix with 1 stick of melted margarine. Sprinkle over top of casserole mixture. Bake 30 minutes at 350 degrees. (Use about ½ pkg. of an 8 oz. pkg. of the dressing mix.)

CHICKEN SUPREME Norma Lantz, Lefors

11/2 lb. ground beef l clove garlic t. salt 1 T. sugar dash of pepper 2 8-oz. cans tomato sauce 1 pkg. (8 oz.) bow or shell macaroni 1 small pkg. cream cheese 5 green onions, tops and all 1/2 lb. grated cheddar cheese

Brown beef and garlic. Add salt, sugar, pepper, and tomato sauce. Simmer 20 minutes. Cook macaroni in 1½ qts. salted water. Mix cream cheese, sour cream, green onions, cut finely. Place layer macaroni and layer of mixture. Top with 1/2 lb. grated cheddar cheese. Bake 45 minutes in 350 degree oven.

DEVILED ROAST Molly McDowell, McLean

Completely cover roast with prepared mustard. Black pepper can then be liberally applied.

Bake in oven, uncovered, for 1½ to 2 hours at 350 degrees. or place in crock pot for 6 to 8 hours slow.

CONCOCTION Bryan Smitherman, McLean

11/2 lb ground beef 1/2 tsp. vinegar 16 oz. tomato sauce

1 cup water large bell pepper (chopped) 1 16-oz. can stewed tomatoes 1/2 cup uncooked minute rice

4 tsp. Italian seasoning
4 cup chopped (dried) onions
1 dash garlic salt

Brown meat with vinegar. Drain. Add tomatoes, tomato sauce, water, and pepper. Simmer for 5 minutes. Add rice, onions, seasoning and salt. Simmer for 30 minutes, adding water as needed. Salt and pepper to taste.

CHILI SKILLET SPAGHETTI Tami Smith, Canvor

Brown ½ 1b. ground beef in 12 in. skillet or 3 qt. saucepan. Add 16 oz. can tomatoes. Add 16 oz. can Ranch Style beans, drained. Add 6 oz. can tomato paste. Add 2½ cups water. (Use the Kraft Tangy Italian Style Spaghetti) Break spaghetti in half and add Herb-Spice mix; Bring to boil; cover; simmer 15 to 20 minutes or until spaghetti is tender, stirring frequently. Serve with the grated parmesan cheese.

CREAMED TACOS Robin Smith, Canyon

Cook together: 1½ lb. hamburger meat, browned 1 chopped onion, drain grease. In large saucepan: melt 1 lb. Velveeta cheese 1 can stewed tomatoes 1 large can Pet milk

I small chili pepper
Put a floured I lb. tortilla in a large casserole dish and pour
your hamburger meat and cheese sauce on your tortilla. Cook
until it bubbles. Cook at 350 degrees.

HAM LOAF Sue Marsh, McLean

2 lbs. ground pork shoulder 1 lb. ground cured ham, center cut 11/2 cups cracker crumbs (save 1/4 cup to sprinkle on top)

2 eggs 11/4 cup milk pepper to taste
Mix well. Bake in loaf pan or shape into loaf and sprinkle

remaining cracker crumbs on top. Bake 2 hours at 275 degrees.
SAUCE FOR HAM LOAF 1 tsp. horseradish 1/4 cup Miracle Whip

1/4 cup whipped cream
Mix and serve on individual slices of ham loaf.

SOUTHERN HAMBURGER CORN PONE PIE Lola Hix, Lefors

2 lbs. hamburger 1 Tab. shortening 1/4 tsp salt 15 oz can tomatoes pkg cornbread mix chopped onion

2 Tab. vinegar

tsp. chili powder tsp worchestershire sauce 1 can Ranch Style beans

Brown meat and onion in shortening. Add seasonings and tomatoes. Cover and simmer 15 minutes. Add beans. Pour into greased casserole. Top with cornbread batter and bake at 425 degrees for 20 minutes.

Top with Mexican Relish when ready to serve.

MEXICAN RELISH

1 #303 can ripe pitted black olives 1 small jar green olives with pimentoes 2 medium sized fresh tomatoes small can green onion if desired Chop all above ingredients and marinate with:

2 Tab. Wesson oil

CHICKEN SOPA

Barbara Richards, McLean 1 hen, boned 1 can cream of chicken soup

can cream of celery soup tall can milk can green chilies, chopped

medium onion, chopped stick oleo 1/2 lb. cheddar sharp cheese, grated pkg. tortillas, cut in strips

can mushroom stems and pieces (optional)
Saute onion in oleo. Add chilies and cook clear. Add soups and milk. Brink to bubble. Butter large casserole and layer in this

1. Tortilla strips Chicken pieces, seasoned with pepper Cheese.

Sliced mushrooms (optional) Soup mixture.

Repeat layers.

Bake at 300 degrees for 45 minutes. You may use other kinds

GREEN CHILI CHICKEN ENCHILADAS

Karen Pakan, Niwot Colorado 2 cups chicken (can use leftover turkey) 2 10-oz. cans green enchilada sauce 1 7-oz. bottle mild taco sauce chopped green chili-enough to suit taste.-max. of 4 oz.

1 medium chopped onion 1/2 tsp. salt 8 flat flour tortillas

1/2 lb. grated cheese 8 oz. sour cream Bone and dice chicken and add to sauces, spices, onion and chilies. Bring to simmer in saucepan. (approx. 5 min.)
In a 9x13x1½ baking dish place 4 of the flat tortillas on bottom. Cover with half the sauce mixture, half of the cheese, and then half of the sour cream. Add remaining ingredients in same order. Bake uncovered 325 degrees for 30 minutes.

CHICKEN SUPREME

Debbie Fitch, McLean Flour, salt, and pepper 6 boneless chicken breasts. Stand them on their sides in a casserole dish. Melt 1/2 stick butter over chicken. Cover with foil and bake at 350 degrees for 1 hour, uncovering chicken the last 15 minutes.

2 medium cans mushrooms 2 T flour dash salt, pepper

1/4 pt. sour cream 1/4 pt. whipping cream (do not whip) Saute onion in butter, add mushrou itter, add mushrooms, stir in nour, incredients. Pour over chicken. Cook for oroff
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See MAIN DISHES, continued on page 15

Desserts

Continued From Page 11

BANANA SPLIT ICE CREAM Nancy Billingsley, McLean

5 eggs 21/2 cups sugar 1 16-oz. pkg. frozen strawberries 2 bananas, chopped 1 cup pecans, chopped 4 cartons whipping cream (2 pints) 4 tsp. vanilla 1/4 tsp salt

1/4 cup caramel syrup 4 cup Hershey chocolate syrup Beat eggs. Add sugar. Beat until thick. Add cream and mix. Add fruit and nuts. Fill 1 gallon or 5 quart freezer. Add milk to line. Freeze. Can be eaten like this or you can let it set in the freezer for 2 hours and then poke hole in ice cream with wooden spoon handle. Pour caramel syrup and chocolate syrup in holes.

> ORANGE OATMEAL CAKE Elaine Wynn, Amarillo

11/2 cups fresh orange juice 1 cup quick-cooking rolled oats 1/2 cup butter or margarine 1 cup sugar 1/2 cup firmly packed brown sugar 2 eggs

1 t. vanilla 13/4 cups sifted flour 1 t. baking powder 1 t. soda

1/4 t. ground cinnamon

1 T. grated orange peel (optional)
1/2 cup chopped walnuts or pecans (optional)
1/2 bring orange juice to boiling point; pour over oats and set aside. Cream together butter and sugars until light; add eggs and vanilla. Beat until thoroughly blended. Sift together flour, baking powder, soda, salt and cinnamon. Add alternately with oats to creamed mixture. Stir in grated peel and nuts. Pour batter into greased 13x9x2 inch baking pan. Bake at 350 degrees for 40 minutes or until done. Remove from oven and spread immediately with Orange Delight Topping. Place under broiler for about 1 minute or until topping is bubbly.

ORANGE DELIGHT TOPPING

1/2 cup firmly packed brown sugar 1/4 cup butter or margarine 1 T. grated orange peel (optional) 1 T. orange juice 1 cup flaked coconut

1/2 cup chopped walnuts or pecans

LEMON BARS Amy Barker, Shamrock

1 cup oleo 2 cups flour 1/2 cup powdered sugar

Mix and press into oblong pyrex pan. Bake at 350 degrees for 20 minutes. 2 cups sugar

6 T. lemon juice 4 eggs t. baking powder

Crust:

Mix and pour over crust. Bake 20 minutes longer at 350 degrees. Sprinkle with powdered sugar while hot. Cool before

> STRAWBERRY PRETZEL DESSERT Mrs. Leo J. Keese. Alanreed

Layer 1: Combine: 3 T. sugar 2 c. crushed pretzels

11/2 sticks melted olec Press into bottom of 9x15 pan and bake 15 minutes in a 350 degree oven. Cool Laver 2:

Cream 2 c. powdered sugar 1 8-oz. pkg. cream cheese 1 large carton Cool Whip and

2 c. miniature marshmallows Spread over layer 1 carefully, Laver 3: Dissolve:

1 6-oz. pkg. strawberry Jello in 21/2 c. boiling water Stir in:

1 10-oz. pkg. frozen sliced strawberries. Chill until slightly thickened. After layer 1 is cooled add layer 2. After Layer 3 has slightly thickened spread over the cream layer. Chill. Makes a pretty dessert and pretzels make a nice nut

> FRIED PIES Lucy Goldston, McLean

2% cups of sifted flour 2 tsp. salt 1/2 cup Wesson oil 1/2 cup milk

Mix flour and salt. Pour oil and milk into a measuring cup and stir good. Add to flour. Shape into balls and roll out. Add a tablespoon of thickened fruit for filling. Fold over once and seal,

> ANGEL PIE Barbara Richards, McLean

Crust: Mix-1 cup flour

1 cup chopped pecans Press into 9x13 pan. Bake 10 minutes, or until light brown, at

350 degrees. 2 8-oz. pkgs. cream cheese 1 cup powdered sugar 1½ cups Cool Whip

Second Layer: small instant vanilla pudding (prepared as directed on bos)

small instant chocolate pudding (prepared as directed on box) Fourth Layer: Top with Cool Whip Serves 12.

LIME DESSERT

Maria Eck, McLean 1/2 cup crushed vanilla

1 cup toested coconut % cup butter

Press all but 1 cup of mixture into 9x13 pan.

Mix ½ gallon vanilla ice cream and 1 can lime concent

(add green food coloring to desired color).

Sprinkle remaining cup of mixture on top. Place in frees

APRICOT PIE

Mrs. Cecil Nicholass, McLean

3 cups apricots with little water, cooked real low

Add 1 cup sugar. Put in uncooked pie shell. 3 eggs best real
good. Add 1 cup sugar, 1 teaspoon vanilla and 1 tablespoon
melted butter. Pour over apricots. Cook until brown about 50

TUTTI-FRUITI ICE CREAM Martha Parker, McLean

(makes 6 quarts) 2 or 3 bananas, mashed

2 cups sweetened peaches, pureed 1 can (15 oz.) crushed pineapple, drained 1 small jar of maraschino cherries, chopped (save juice) 1/2 cup chopped nuts

Prepare the fruits and set aside. In blender beat 6 eggs with pinch of salt until real foamy. Add 2½ cups to 3 cups sugar (depending on taste) and 2 tablespoons of vanilla. Pour into chilled freezer container. Beat 1/2 pint whipping cream, add 1 pint of half-and-half, 2 cans of evaporated milk (chilled). Add to egg mixture and stir. Add the fruit and the juice from the cherries. Add enough homogenized milk to fill your freezer can to the fill line. Stir once briskly, then follow the directions for freezing. (Directions may vary with different manufacturers.).

> JELLO SHERBET CAKE Marie Fennell, McLean

1 large orange Jello 2 cups boiling water pt. orange sherbet can Mandarin oranges medium carton Cool Whip

1 small angel food cake, torn into small pieces
Melt Jello in boiling water. Stir in sherbet until melted. Chill
until slightly thickened, beat until frothy. Fold in Cool Whip and ½ can oranges. In tube pan place remaining orange slices in a design. Spoon thin layer of Jello mixture over oranges, 1 layer cake pieces, alternate rest of Jello mixture and cake pieces.

> PRUNE CAKE Ruby Back, Lefors

Cream: 2 cups sugar and 3 eggs Mix as listed: 1 cup Wesson oil 1 cup buttermilk 11/4 cup chopped prunes 2 cups chopped pecans 21/4 cup flour

2 tsp. soda

1 tsp. cinnamon

1 tsp. allspice

1/2 tsp. salt Mix as listed, grease and flour tube pan. Bake at 350 degrees about 45 minutes. Done when sides shrink and top springs back. Icing optional, delicious as is.

> ICE CREAM Norma Lantz, Lefors

7 eggs 11/2 cup sugar 2 T. vanilla 3 pts. whipping cream

Beat eggs thoroughly, add sugar and vanilla. Add whipping cream (unwhipped), then fill freezer can with milk.

> MYSTERIOUS PECAN PIE Karen Pakan, Niwot Colorado

1 unbaked 9 inch pie shell 4 eggs 1 8-oz. pkg. cream cheese 1/3 cup sugar 1/4 cup sugar 11/2 teaspoon vanilla 4 teaspoon salt

11/4 cups chopped pecans 1 cup light or dark syrup Mix well 1 egg. 1/2 cup sugar, cream cheese, 1 teaspoon vanilla and 1/4 teaspoon salt. When mixed well, set aside. Slightly beat remaining 3 eggs, then add 1/4 cup sugar, syrup and 1/2 tsp. vanilla, mix well

In unbaked pie shell spread cream cheese mixture. Place half nuts on top of this. Mix remaining half of nuts with syrup mixture and pour gently over cream cheese layer. Bake at 375 degrees for 35 to 40 minutes.

70-YEAR-OLD CUSTARD

Scald 3 cups whole milk Beat 4 eggs until frothy and add 3 slightly rounded

tablespoons sugar, 1/2 teaspoon salt and 1 teaspoon vanilla. hot scalded milk gradually over egg casserole and sprinkle top with nutmeg. Place casserole in shallow pan of warm water, and bake at 325 to 350 degree over for 30 minutes or until a knife inserted comes out clean. If cooked too fast will not be smooth.

SWEDISH APPLE PIE

Debbie Fitch, McLean 1 9-inch unbaked pastry shell 2 cups canned apple pie slices 1/4 cup sugar 2 tbs. flour

1/4 tsp. salt 1 egg, slightly beaten 1 c. sour cream 1 tsp. vanilla Topping: 1/3 cup sugar 1/3 cup flour

1 tsp. cinnamon

Mash apples slightly. Mix in sugar, flour, and salt. Add to the apples. Add the egg and fold in the sour cream and vanilla to apples. Pour into pastry shell. Bake at 350 degrees for 40 minutes. Mix the sugar, flour, cinnamon and butter to resemble crumbs. Cover the pie with topping after it has cooked 40 minutes and continue baking for 15 minutes longer.

LUSCIOUS CHOCOLATE DESSERT Diann Dalton, McLean

1/4 cup (1/2 stick) butter or margarine 1/2 cup all-purpose flour

1/4 cup chopped pecans
Mix ingredients together and press into an 8-inch square
baking pan. Bake 15 minutes at 300 degrees.

4 oz. cream cheese, softened (% of an 8 oz. bar) 1/2 cup unsifted powdered sugar 4 cup whipped cream or substitute

Whip cream cheese in mixer until fluffy. Add powdered sugar. Blend well. Fold in whipped cream. Pudding: small package chocolate instant pudding

11/2 cups milk Prepare pudding using 1½ cups milk (instead of 2 cups). Spread over cream cheese filling. Topping:
Top with whipped cream or whipped cream substitute. Chill. Makes 9 large servings.

FRESH APPLE CAKE

2 c. sugar 1% c. salad oil 2 eggs 3 c. flour 14 tsp. baking sode 1/4 tsp. salt 3 c. grated appl 2 c. chopped nu 2 c. chopped nuts 1 8-oz. pkg. cream c 1/4 stick oleo

Combine the sugar, oil and eggs in a bowl and mix well. Sift flour with soda and salt, and stir into sugar mixture. Add apples and 1 cup nuts and beat well. Pour into 3 greased and floured 9-inch cake pans. Bake at 350 degrees for 30 to 40 minutes. Cool. Soften the cream cheese in a bowl. Add the cleo and cream well. Add the vanilla. Add powdered sugar alternately with milk and stir in remaining nuts. Spread between layers and over top of cohe and sides.

CAKE ICING Lucille Lantz, Lefors

(originally from Bert McLean, Lefors baker)
10 boxes powdered sugar 1/2 box cornstarch 2 lbs. Crisco 1 qt. cold water dash of salt

1 bottle cap vanilla Place sugar in mixer first, then add Crisco, add a little water at a time and blend until desired consistency. Put small amount in cereal bowl to add colors for decorating. This ices 10 or 12 cakes. Mr. McLean demonstrated cake decorating at a Lefors club meeting and the cafeteria mixer was used.

> PINA COLADA CAKE Larisa Harkey, McLean

1 box vellow cake mix 1 can Eagle Brand milk 1 can Creme of Coconut 18-oz. container Cool Whip 1/2 cup chopped nuts 1 small can crushed pineapple, drained small can Angel Flake coconut 9x13 pan, greased and floured

Mix and bake cake as directed on box. Bake in 9x13. Remove from oven and while still warm pour Eagle Brand and Creme of Coconut, mixed, over cake while punching holes with knife. Cool completely. Mix Cool Whip, nuts, pineapple and coconut. Spread over cooled cake.

> PINEAPPLE CAKE Nancy Skipper, McLean

In medium bowl mix: 2 cups flour 11/2 cups sugar 1 tsp. soda

Mix good and add: 1#2 can crushed pineapple
Mix good and pour into an ungreased 13x9x2 cake pan and bake at 350 degrees for 1/2 hour.

Melt in medium saucepan 1 stick oleo Add:

1 cup sugar 1 cup coconut 1 t. vanilla

small can (or 3/2 cup) condensed milk Boil 4 minutes and pour on hot cake.

PINEAPPLE CAKE Molly McDowell, McLean

Cream together: 1/2 c. soft margarine 1 c. sugar 2 eggs ½ t. vanilla

1 c. crushed pineapple % c. lemon juice Beat 2 minutes and then add: 2 c. all purpose flour 3 teaspoons baking powder

Beat two minutes then pour in pans sprayed well with Pam. Bake at 350 degrees for 30 to 35 minut **BROILED FROSTING**

1/2 c. well drained crushed pineapple 1 c. brown sugar h c. soft margarine

Use fork to mix well together. Spread evenly over warm cake and then stick in broiler 3-5 minutes.

LEMON PUDDING DESSERT Margaret Howe, Shamrock

Step 1: 1 stick oleo

Mix together like pie crust. Press in 9x13 pan. Bake 350 degrees for 15 to 20 minutes. Cool. Step 2:

Mix together: 1 8-oz. pkg. cream cheese 1 c. powdered sugar 1 c. Cool Whip Spread on top of Step 1. Step 3:

2 small boxes lemon instant pudding 3 cups milk Mix according to directions on box. Spread on top of Step 2. Step 4: 1 Cup Cool Whip

Spread on top of Step 3. Sprinkle with nuts. Serves 12 to 15, according to size of serving.

CAKE THAT NEVER LASTS Jo Ann Baker, Lefors

3 cups flour 1 tsp. cinnamor 1 tsp. soda tsp. salt 2 cups sugar 1/4 cups cooking oil cup crushed pineapple with the juice 11/2 tsp. vanilla 3 eggs 2 diced bananas

Sift together dry ingredients, add oil, pineapple, eggs, vanilla, and bananas, and stir. Do not mix with mixer. Bake in a tube pan or a bundt pan. Grease and flour the pan. Bake for 1 hour and 20 minutes at 350 degrees. Let cool in the pan.

Note: This cake will get better the longer it sets. It is real good for freezing and saving for later.

APPLE CREAM PIE

Marie Fennell, McLean
Pastry for single crust; bake at 350 degrees seven minutes 1% cups sugar 1/2 cup flour cup sour cream

egg, beaten 1/4 tsp. vanilla
1/4 tsp. salt
2 cups finely chopped apple 1 tsp. cinnamon 4 cup butter Combine:

1/4 cup sugar 2 Tosp. flour sour cream, egg, vanilla and salt. Beat until smooth. Stir in apples. Pour in pie shell. Bake at 400 degrees, 30 minutes or until almost set. Blend 1/2 cup sugar, 6 Tbsp. flour, cinnamon and butter until crumbly. Spread on pie. Bake 10 minutes

> SWEDISH CAKE Ernestyne J. Pulse, Pa

2 cups flour

14 sticks oleo

ANGEL FOOD TRIFLE

Myrtle Billingsley, McLean

(Cake) 1 packaged angel food cake (Filling)
1 3% oz. package vanilla instant pudding and pie filling

2 cups milk pkg. frozen strawberries, thawed Tolsp. cornstarch 2 teasp. lemon juice

(Topping) 1 cup whipping cream
1 T. confectioners sugar 1 teaspoon vanilla Prepare pudding as directed on package, using 2 cups milk; refrigerate. Remove 3 tablespoon strawberries from package; reserve for topping. In small saucepan, combine remaining strawberries, cornstarch and lemon juice. Heat until mixture

boils and becomes clear, stirring constantly. Cool. Place angel food cake upside-down on plate. Slice top from cake about 1 inch down. Remove top and set aside. With knife cut into cake 1 inch from outer edge and 1 inch from center hole. Cut out cake, leaving 1 inch base at bottom. Tear cut out cake

into 1 inch pieces.

For strawberry whipped topping, beat whipping cream in small bowl until stiff peaks form. Add reserved (3 T.) small bowl until stiff peaks form. Add reserved (3 T.) strawberries, confectioners sugar and vanilla. Continue beating until well blended. Fill cake by layering half strawberry mixture, half the cake pieces and half the topping. Repeat ingredients. Replace top of cake. Frost with strawberry whipped cream topping. Refrigerate before serving, and store in refrigerator. Makes 12 servings.

> FRENCH APPLE PIE WITH STREUSEL TOPPING Greta Thompson, Wheeler

1 unbaked (10-inch) pie shell 5 medium apples (5 cups sliced) 1 cup sugar 1 T. flour 1/2 t. cinnamor

1 T. lemon juice 1 c. flour 1/2 c. brown sugar 1/2 t. cinnamor

1/2 c. soft butter Microwave pastry shell in glass pie plate 3 to 4 minutes. Combine apples, sugar, 1 T. flour, cinnamon for topping. Cut in butter or mix in food processor until crumbly; spoon evenly over apples. Cook uncovered 10 minutes or until apples are tender.

Serve warm or cool. NOTE: The processor may be used to slice the apples.

BEST PECAN PIE Wanda Myers, McLean

11/2 c. sifted flour 1/2 teaspoon salt 1/2 c. shortening

4 to 5 tablespoons cold water Sift flour and salt together, cut in shortening with pastry blender until pieces are the size of small peas. Sprinkle water over mixture (1 tablespoon at a time) and toss with fork until mixture is completely moistened. Form into a ball and roll out on floured surface. Fit pastry into 9-inch pie shell, trim and set

Filling: Beat 3 eggs thoroughly with 1/4 cup sugar, dash salt, and ¼ cup corn syrup (light or dark according to preference) and ⅓ cup butter or margarine, melted. Add 1 cup pecan halves. Pour into pie shell and bake in moderate oven (350 degrees) 50 minutes or until knife inserted half-way between center and edge comes out clean. Cool.

BUTTERMILK CAKE Mrs. Mollie Martindale, McLean

1 c. buttermilk 1% cubes oleo, melted ¼ c. flour 6 eggs, well beaten

31/4 cups sugar

1 tea. vanilla pinch salt Mix all ingredients into melted margarine. You may add 1 small can coconut or 1 cup pecans, or 1/2 cup of each.

FRESH PEACH PIE

Mrs. V.C. Webb, Mobeetie 1 91/2 unbaked pie shell

3 eggs 3 tablespoons oleo (softened) 11/2 cups sugar

sliced peaches
Fill pie shell with sliced fresh peaches. Mix eggs, oleo and sugar together and pour over peaches. Bake in moderate 350 degrees oven 30 to 45 minutes or until custard is set. Serves 6. They freeze well. Freeze before cooking. Bake before thawing.

DIABETIC DATE NUT CAKE Deana Billingsley, McLean

1/2 cup oleo 1 egg 1 T. Sweet-10 1 c. chopped dates 1 c. pecans 11/2 cup diabetic applesauce 1/4 tsp. cloves 1 tsp. cinnamon 2 cups cake flour 2 tsp. soda

1 tsp. vanilla Cream butter. Add egg, sweetener and vanilla. Add cake flour and applesauce. Add dates and rest of spices. Bake one hour at 350 degrees.

> LEMON CHESS PIE Babe Brown, McLean

11/2 cups sugar 1 tablespoon flour 1 tablespoon cornmeal 4 eggs 1/4 cup butter 1/4 cup sweet milk juice of 2 lemons rind of 1 lemon

Mix all together. Stir constantly over low heat until sugar is dissolved and butter melted. Pour into unbake pie shell. Bake until done about 30 minutes at 350 degrees.

FRESH APPLE CAKE

Paula Wilson, Alanreed 4 cups chopped apples

2 cups sugar 1 cup oil 2 eggs 3 cups sifted flour 3 teasp. cinnamon 2 teasp. soda 1 teasp. salt 2 teasp. vanilla 1 6-oz. pkg. butterscotch chips

1 cup coconut
1 cup chopped nuts
Pour sugar over apples and let set 2 or 3 hours until juice
comes up. Beat eggs, add oil and other ingredients with mixer
on slow. Bake 350 degrees 1 hour in bundt pan or Bake 325
degrees for 1 hour in 2 loaf pans.

See DESSERTS, continued on page 15

APRICOT SALAD Mrs. Mollie Martindale, Pampa

small package orange Jello 's cup boiling water small package cream cheese 14-oz. can apricot nectar

nuts to suit (optional) Dissolve Jello in water, add the cream cheese; mix well, and add nectar and refrigerate.

> POPPYSEED BREAD Karen Pakan, Niwot, Colorado

2 cups sifted flour cup sugar

2 teaspoons baking powder 1/4 teaspoon salt

1 cup oil cup evaporated milk

4 cup poppy seeds

eggs

teaspoon vanilla

teaspoon almond flavoring (optional) Sift dry ingredients. Mix oil, eggs, sugar and milk. Mix together with dry ingredients. Stir in poppy seeds. (Poppy seeds can be added to dry ingredients before mixing with wet mixture(
Bake in greased and floured 9"x5" pan at 350 degrees for one

> SOUASH BREAD Mrs. Cecil Nicholass, McLean

3 eggs 1/4 teaspoon baking powder

teaspoon soda

cups sugar teaspoon salt

cups flour teaspoons cinnamon

4 cup nuts teaspoon vanilla

cups grated squash
Bake at 325 degrees for 1 hour.

BAKED CRAB SALAD

Mrs. Cecil Nicholass, McLean

Mix together: cup crabmeat

cup soft breadcrumbs cup cream

1½ cups mayonnaise 6 cooked, chopped eggs

1 teaspoon parsley
1 teaspoon minced onion
1/2 teaspoon salt

's cup quartered blanched almonds

Mix well and scoop into a casserole. Top with another half cup

of buttered crumbs and bake half an hour at 350 degrees. Will serve eight.

> **CRESCENT DINNER ROLLS** Mrs. R.I. Turner, McLean

2 packages yeast

1/4 cup milk, scalded

1/4 cup warm water 1/2 cup butter or margarine softened at room temperature

's cup sugar

2 teaspoons salt

4 to 41/2 cups all-purpose flour 3 eggs

1/2 cup flour for kneading MIXING

Scald the milk. Remove from heat and stir in the water, sugar and salt until dissolved. Add the butter (Butter does not Place 1 % cups flour in the large bowl of your mixer. Add the

dry yeast straight from the package. Stir in the liquid mixture and the eggs when the liquid mixture is the temperature of very warm bath water. Blend on low speed for 30 seconds. Beat at high speed for 3 minutes by the clock.

Beat in the remaining 21/4 to 21/2 cups flour by hand with a rooden spoon about 1.2 cup at a time. You should have a SOFT DOUGH. Cover dough and let rest 10 minutes.

KNEADING

Knead, using the ½ cup flour listed at the end of the recipe. FIRST RISING

Place dough in a greased bowl and brush the surface of the lough with softened butter. Cover and let rise until double in bulk, about 60 minutes.

SHAPING On a floured surface, divide the dough into 3 equal parts. Knead gently to remove any large air pockets. Cover dough with a bowl and let rest on cloth for 5 minutes.

a bowl and let rest on cloth for 5 minutes.

Roll one portion of the dough into a 10" circle, using a lid or pie pan as a guide. Trim off any uneven edges. If dough is springy and tends to shrink up, keep rolling until dough remains flat. Cut circle into 12 wedge-shaped pieces, using a wooden ruler as a cutting guide. Brush the top of each wedge with melted butter. Roll each wedge up, starting at the wide end and rolling to the point. Arrange rolls, point side down on greased baking sheets, forming each into a crescent shape. Place no more than 18 rolls on a 12" by 15" baking sheet.

PRE-BAKING RISING

Cover rolls so that cloths don't touch rolls and let rise in warm place until almost double in bulk, about 45 minutes.

BAKING

Bake at 400 degrees for 10-12 minutes. Serve immediately.

DILLY-ONION BREAD Debbie Fitch, McLean

Combine

cake yeast 4 cup warm water

Mix well. Add yeast, and about 2% cup flour (mixture will be ft.) Cover. Let rise in warm place until doubled in size. (1 sur). Stir down dough. Turn into bread pan. Let rise 30 inutes. Bake at 350 degrees for 30 minutes on the 3rd from them shelf of seen. Bake with better, and arriphic with set.

CHINESE CHICKEN CASSEROLE Ernestyne J. Pulse, Pampa

box Uncle Ben's long-grained wild rice with herbs 15-oz. can boned chicken (diced in small pieces)

cup celery soup (undiluted)

can water chestnuts, sliced cup french style green beans, drained

cup salad dressing

1/2 cup salad dressing
2 Tosp. pimentos
2 Tosp. chopped green pepper
Cook rice according to directions on box. Add chicken and
other ingredients to cooked rice. Cook in 350 degree oven for
30-35 minutes. Can be prepared a day ahead and put in
refrigerator until ready to cook. Serves approximately 8.

HAM AND BROCCOLI CASSEROLE Mollie Martindale, Pampa

8-oz. jar jalapeno Cheese Whiz spread teaspoons butter or oleo cups diced, cooked ham

teaspoon Worchestershire sauce can cream of chicken soup

2 10-oz. pkgs. frozen chopped broccoli 2 cups Minute rice 's cup milk

's cup onion, chopped
In large bowl, blend cheese spread, soup, and milk. Cook onion in margarine until tender. Cook broccoli according to package directions. Mix all together. Bake at 350 degrees for

Two small cans of ham (tuna size) can be used, if you don't have leftovers. Another kind of soup can be used-cream of celery

Main Dish

Continued from page 13

TEXAS HASH Mrs. V.C. Webb, Mobeetie

1 lb. ground beef ¼ cup chopped onion ¼ cup chopped green peppers 1 10-oz. can tomato sauce

11/2 teaspoons salt 1/2 teaspoon pepper 1/2 cup minute rice

I sauce can of water

6 cheese slices Brown ground beef, onion, and chopped pepper in heavy

skillet. Drain off excess fat. Add tomato sauce, water, uncooked rice, salt and pepper (and other seasoning if desired)

Cover and simmer 20 minutes, stirring occasionally. Put in 1½ quart casserole or serving dish.

Top with cheese. Heat in 300 degree oven until cheese melts.

For variety try adding any of the following: tablespoon enchilada seasoning

1 teaspoon chili powder

1 tablespoon Sloppy Joe seasoning

TEXAS BARBECUE Geneva Lisenbee, Lefors

Rub a 6-7 lb. boneless beef brisket with 1 tablespoon unseasoned meat tenderizer. Place in pan, fat side up, and sprinkle generously with celery salt, seasoned salt and garlic

Stir together and pour over meat: 3 to 5 tablespoons liquid smoke 1/4 cup Worchestershire sauce.

Cover pan tightly with foil. Place in 225 degree oven for 6 to 8 hours. Slice with electric knife.

Note: 4 to 5 lb. brisket serves 10 to 12 people.

ENCHILADAS Oleata Westbrook, McLean

2 lbs. ground beef 1 small onion, chopped I tsp. salt

1 tsp. black pepper 1 lb. cheddar cheese, grated 11/2 doz. corn tortillas

1 tsp. garlic 2 tab. camino small can taco sauce

2 10-oz. cans enchilada sauce, mild 2 tab. melted shortening

Brown meat, add onions and seasonings and taco sauce. Let simmer 30 minutes in large skillet.

Dip each tortilla in hot shortening and drain. Warm enchilada sauce, dip tortillas in it. Fill with meat mixture and roll up, place in large baking dish. Pour remaining sauce over enchiladas and in large baking dish. Pour remaining sauce over enchiladas and cover with grated cheese. Bake in oven at 350 degrees for 30 to

Dessert

Continued from page 14

OLD FASHIONED POUND CAKE Ruth Boucher, McLean

sticks butter cups sugar

cups flour

cup buttermilk

teas. soda

2-oz. bottle lemon extract Cream butter and sugar. Add eggs, beat well. Add flour, then buttermilk and soda, mix well. Add lemon extract, mixing thoroughly. Pour in greased and floured bundt pan and bake 11/2 hours at 350 degrees. Keeps well.

> 7-UP POUND CAKE Mrs. Bernard McClellan, McLean

3 sticks oleo 3 cups sugar

5 eggs 3 cups flour 2 Tbs. vanilla 4 cup 7-Up

Beat the oleo and sugar for 20 minutes in a large mixing bowl. Add the eggs, one at a time. Mix in vanilla then the 3 cups of flour. Stir in the 7-Up with a spatula until all the foam is folded into the batter. Pour into a greased and floured bundt pan and bake in a 325 degree oven for 1¼ hours. (The secret to this cake is to beat the sugar and oleo for the full 20 minutes.)

CHERRY PUDDING

1/2 cup flour

1 tsp. baking powder 1/2 cup milk

1/2 tsp. salt

Mix well and place in bottom of baking dish, approximately

In a saucepan add the following:

I can cherries 3/3 stick oleo

> 1/2 cup sugar Heat until sugar dissolves and oleo melts. Pour over crust mixture and bake in 350 degree oven for 30-35 minutes or until crust is golden brown. (Crust rises to top during baking). Peaches or apricots can be substituted for the cherries.

HOT FUDGE PUDDING Pat Walker, McLean

Preheat oven to 350 degrees. Mix in a small mixing bowl: cup flour 4 cup sugar 2 teaspoon baking powder

4 teaspoon salt 2 tablespoons cocoa Stir in:

's cup milk 2 tablespoons cooking oil Pour batter into 9-inch baking pan. Sprinkle top with a

cup brown sugar 4 cup cocoa Pour over all, but do not stir:

Bake 30-35 minutes. Serve warm with whipped topping or ice

HERMAN COFFEE CAKE Charlotte Hefley, McLean

cups Herman cup sugar 2 cups flour

1/2 cup oil 1/2 tsp. soda 2 tsp. baking powder

1/2 tsp. cinnamon
Mix well. Pour into a well-greased and floured 9x13 pan.
(Don't try to use a smaller pan). Then add topping to cake after batter is in pan.

TOPPING 1 Tbs. cinnamon 1/2 cup brown sugar 1 tbs. flour

1/4 cup melted butter Mix well together and swirl through batter with spoon finger. Bake at 350 degrees for 35 to 45 minutes.

GLAZE

stick oleo cup brown sugar

4 cup milk
Boil glaze for 5 minutes and pour over cake while still hot.
(Option)- nuts, raisins, or candied fruit may be added to cake

HERMAN

1 cup starter (everlasting yeast start)

First day feed with:

1 cup flour

cup milk

14 cup sugar
Stir slightly, put in covered bowl in refrigerator. 2-3-4-days
stir down batter slightly each day. Fifth day feed Herman same
as first day. 6-7-8-9th days stir down batter each day. Tenth day.
measure I cup of Herman for a friend and I cup for yourself. Use
rest of batter for Herman Coffee Cake.

BANANA CRUNCH CAKE Mrs. Carroll Tolleson, McLean

5 T. butter 1 cup oats

1 pkg. cocoanut-pecan frosting mix Melt butter and stir in frosting mix and oats. Stir until

crumbly. Set aside. In large bowl mix: 1 cup sour cream

4 eggs 3 bananas

Mix until smooth. Add:

1 pkg. plain yellow cake mix (no pudding)
Beat 2 minutes. Pour 1/2 of batter in prepared pan. Sprinkle
with 1/2 of crumb mix. Repeat twice, ending with crumb mixture
on top. Bake at 350 degrees for 50-60 minutes or until toothpick comes out clean. Cool in pan 15 minutes, then remove from pan. Turn cake so crumb mixture is on top. Slice and top with whipped cream. Bake in greased and floured 10-inch tube pan.

PECAN PIE BARS

Geneva Lisenbee, Lefors pkg. cake mix (yellow or white) (less 1/2 cup reserved for filling)

cup margarine, melted Combine cake mix, margarine and egg until crumbly. Generously grease bottom and sided os 9x13 pan. Press crust nto pan. Bake at 350 degrees for 15-20 minutes, or until light

Filling: 1/2 cup cake mix 's cup brown sugar 11/2 cup corn syrup (light or dark)

3 eggs
Combine all filling ingredients and beat 1-2 minutes. Pour over partially baked crust and sprinkle with 1 cup chopped pecans. Bake at 350 degrees for 30-35 minutes. Cool and cut into

GRANNY'S LEMON CREAM PIE

Wanda Bailey, McLean 1 cup sugar 5 tablespoons cornstarch

1/4 teaspoon salt 2 cups milk cup lemon juice 3 egg yolks tablespoons grated lemon peel 9-inch bake pie shell

In a saucepan mix sugar, cornstarch and salt. Add milk gradually and stir until smooth. Cook over low heat, stirring astantly, until smooth and thickened (about 10 minutes). Stir mall amount of mixture into egg yolks. Gradually combine rolks with remaining hot mixture. Continue cooking about 5 minutes. Remove from heat. Add oleo, lemon peel and juic.
Blend thoroughly. Set aside while preparing meringue.
MERINGUE FOR LEMON CREAM PIE

3 egg whites 1/4 tsp. salt 1 tsp. lemon juice

4 tsp. vanilla 6 Tablespoons Tablespoons sugar
Add salt, vanilla and lemon juice to egg whites in mixing bowl; beat until foamy. Add 1 tablespoon sugar at a time, beating constantly. Beat until glossy. Fill pie top with meringue. Bake 350 degrees for 12 to 15 minutes. Cool. Enough for 1 9-inch

> COCONUT POUND CAKE Pat Stubbs, Alanreed

2 sticks oleo teaspoon almond extract teaspoon coconut extract cups flour cup milk can flaked coconu

cup shortening 6 eggs
Cream oleo, shortening, and sugar very good. Add eggs, one
at a time. Add flavorings and alternate milk and flour. Then add
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CREAM CHEESE FREEZE lobin Morris, Alanreed

8-oz. pkg. of cream d 1% cup sugar 4 teaspoons var 4 cups milk

Soften cream choose at room temperature. Mix very well with agar and vanille. Add milk gradually. Presse in Tupperware towl in freezer (top of refrigerator). About 1 hour before eating, the out, break into chunks and best with mixer until creamy, eturn to bowl and put back into freezer. You may add fruit to its mixture and it is delicious.

CHOCOLATE DELIGHT

2 cups milk 1 stick margarine l cup flour

1 3%-oz. pkg. vanilla instant pudding 1 3%-oz. pkg. chocolate instant pudding 1 cup powdered sugar

1 large container Cool Whip Mix margarine in 8x12 baking dish, mix 1 cup flour in well. Bake in oven until brown like pie crust. Mix soft cream cheese with 1 cup powdered sugar and ½ of Cool Whip, also softened. Spread on browned crust. Refrigerate while mixing puddings. Mix both boxes of pudding with milk like pudding. Spread over last layer. Take the remaining Cool Whip softened, spread over

SATIN PIE

% cup sugar pinch of salt 4 eggs, separated 1 t. vanilla extract

whipped cream Combine chocolate, milk, sugar and salt in top of double boiler. Cook over hot water until mixture is blended and smooth. Cool slightly. Add egg yolks, one at a time, beating well after each addition. Blend in vanilla. Beat egg whites until stiff. Fold into chocolate mixture blending thoroughly. Pour into baked pie shell. Let set 2-3 hours. Serve with whipped cream. Note: If pie is refrigerated, let stand at room temperature at least one hour

before serving.

1 egg, beaten 1 T. crisco

1 c. ground walnuts 1 c. buttered bread crumbs, toasted to light brown in 3 T. melted

Now peel 4 lbs. apples and slice thin. Melt about ½ cup of butter and lightly brown with about 1 c. bread crumbs (fine). Have a little grated lemon and raisins ready. Raisins are better if first soaked in warm water and then dried.

first soaked in warm water and then dried.

Follow carefully the following:

Spread a tablecloth on the table and sprinkle lightly with flour. Take the dough and roll lightly with rolling pin. Be sure and dot dough first with a little melted butter or oleo, also butter finger tips to keep from sticking to the dough. Place hands under the dough and work slowly and gentley stretching the dough from the center until it completely covers the table. When dough is stretched large enough it will be as thin as tissue paper. Tear off the edges, by rolling off over your fingers. Sprinkle the dough with melted butter then sprinkle the buttered bread crumbs, sliced apples, raisins, cinnamon and sugar, again sprinkle melted butter. Leave a 2 inch border free. Lap side edges over about 2 inches and fold end of dough nearest you over the filling. Then with both hands raise the cloth and the strudel will roll itself, either cut roll to fit a greased pan, or just fit in pan by shaping to fit in pan. Brush with melted butter and bake until lightly browned, 1 hour at 375 degrees. Let cool and slice into serving pieces and powder with powdered sugar. Note: Shape into a horseshoe pattern when rolling up. Do this with the help of the tablecloth. Put hand underneath and flip into the greased 8x12 inch pan.

The McLean News 1981 Recipe Contest

1 8-oz. pkg. cream cheese

set-up pudding. Refrigerate.

Ruth Trew, Alanreed

1 12-oz. pkg. semi-sweet chocolate pieces 1/4 cup milk

9-inch baked pie shell

BRATISLAVE APPLE STRUDEL Irene Pakan, McLean

Strudel Dough 11/2 cups flour 1/4 t. salt

Put all in bowl, add enough lukewarn water (1/2 to 1/2 c.) to make a soft dough. Beat with hand until dough blisters. Cover with warm bowl and set in a warm place for 1 hour, this step is very important.

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sbove ader-Jeff Angle aders Har-tarrin ald, s, and sighth Vicki Gine Jedi

31/2-4 lbs. cooking apples, peeled, cored and sliced. 1/4 c. raisins

€%

Congratulations to Diann Dalton, Greta Thompson, Georgenia Sherrod and Belinda Masters :-Winners In The McLean News 1981 Recipe Contest and to all who entered, you're all winners!! this message brought to you by the following: **American National Bank** Cowboy Drive Inn John Nash Texaco Wholesale Wil-Mart for people on the go **Thomas Nursing Center** City of McLean Haynes Triangle Ranch Jane Simpson Agency Bentley's Fertilizer Pot Pourri Gift Shop Parson's Drug **Puckett's Grocery** B & B Electric & Engine Service Barker's Redi-Mix Dairy Queen Jess Graham's Pampa, Texas

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