



"There is no room for either religious, intellectual, or political freedom under communism."
—Henry C. Link

The Pampa Daily News

WEATHER

WEST TEXAS — Partly cloudy. Widely scattered thunderstorms late Monday afternoon and night in east portion of Panhandle.

Serving The Top O' Texas 48 Years

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Tip-Top Texan



M. M. CRAIG JR.
... scouts and politics

Craig Organized Miami Scout Unit

By JOEL COMBS
Pampa News Staff Writer

MIAMI — M. M. Craig, Jr. formed the first Boy Scout troop in Miami in 1921, five years after he was elected Roberts County Clerk, a position he held for the last 29 years.

Born on a ranch near Vernon in 1877, Craig soon moved to Mobeetie where he graduated from high school in 1902. He came to this area when ranching was the principal means of income and started out "on his own," working on a ranch until 1912 when he moved to Miami and was employed in J. L. Seiber's dry goods store.

In 1916 he was elected county clerk and, except for one year in the army, has held the office since that date.

Serving in Europe with the U. S. Army in 1918, Craig had his first experiences with Boy Scouts. He was in England, which is the home of Scouting, for a while before going to France and, finding the purpose of Scouting to his liking, remembered it until he got back.

Two years after his return to the states in 1921, he formed the first Boy Scout troop in Miami. Several top of Texas business men and citizens were among the first troop Scoutmaster Craig formed.

Among those from Pampa in his first troop are Dr. Frank Kelley, William Wagner, Bob Ewing, and Raymond McGlothlin.

He is now institutional representative for all scouting in Miami and has been a member of the Adobe Walls Boy Scout Council executive board since it was first formed.

Recognized for his work with the Cub Scouts, Craig holds the Silver Beaver Award for outstanding service to boyhood.

He is recognized widely for his work with boys in scouting and points to that as some of the most enjoyable work of his life. He feels that "being with the boys is as much fun to me as it is to them." (See TEXAN, Page 2)

Four US Fliers Released By Red China, Radio Says

London Hit Hard By Strike

Railroad Walkout Worst In 25 Years

LONDON — UP — A strike by 70,000 railroad men Monday threatened Britain with a return to wartime austerity.

The walkout by members of the Associated Society of Locomotive Engineers and Firemen started at midnight Saturday in a demand for premium pay. The strike was considered the worst industrial dispute in Britain in a quarter century.

It practically paralyzed rail service throughout the country. The full effect was expected to be felt later Monday when thousands of persons start returning from Whitsunday weekend holidays.

The rail strike came on the 14th day of a walkout by stevedores and dockers in seven British ports, further adding to the country's labor troubles.

As the rail paralysis spread, Prime Minister Sir Anthony Eden ordered troops and airmen to move the mails by truck and plane. However, there was no indication at present that soldiers would be ordered to run the railroads as during the general strike of 1926.

In a radio address to the nation, Eden promised that the government would keep essential public services in operation during the strike.

"The government will not hesitate to obtain any further power that may be necessary for this purpose," he said.

Hopes Of Averting Auto Strike Rise

By REY W. BRUNE

DETROIT — UP — A softening of demands by both Ford Motor Co. and the CIO United Auto Workers raised hopes Monday that some way still might be found to avert crippling strikes in the automobile industry this year.

The union watered down its guaranteed annual wage demands considerably in a bargaining talk Sunday, while Ford eliminated one of its provisions it had included in its offer to set up severance pay for workers permanently laid off.

The two actions were the first signs yet in nearly two months of negotiations that the two sides were starting to explore "the middle ground" between the union's and the company's position.

Negotiations resumed again Monday in an attempt to reach a settlement before Thursday when the union has said it will call 135,000 Ford workers out on a strike if necessary to enforce its demands. If a strike develops, it would be the first crippling walkout in the industry since 1950.

The union softened its guaranteed annual wage demand by cutting it to 3 percent.

AUSTIN — UP — The House Monday gave a 94-47 final approval to a record \$1,524,000,000 state spending program for the next two fiscal years.

ANCIENT ITEMS USUALLY WIND UP IN THE TRUNK

CHICAGO — UP — John Vedeckis, 72, told a gathering of friends how his wife had fallen into a trunk the night before.

"Did she hurt herself?" one asked.

"I don't know," Vedeckis replied. "She's still there."

Vedeckis' friends found the 75-year-old woman still stuck in the trunk with only her arms and legs sticking out.

Vedeckis said he wasn't strong enough to pull her out so he went to sleep.

Mrs. Vedeckis was taken to a hospital.

Indo Rebels Retreating

SAIGON, Indo-China — UP — Rebel Hoang Hao troops were reported retreating into the Mekong River marshlands north of Saigon Monday under a heavy attack launched 48 hours ago by forces of American-backed Premier Ngo Dinh Diem.

Front reports said heavy fighting was in progress throughout the Mekong River basin in driving rainstorms.

Hoang Hao commander Gen. Tran Van Soai has abandoned his field headquarters near Caidau, close to the Cambodian frontier, and transferred it to an undisclosed place in the Mekong River area.

Six crack army battalions lashed out against General Soai's chief lieutenant, long-haired Gen. Ba Cut, who has been harassing government troops in a wide arc from Hatien to Rachia on the gulf of Siam.

Gobel Apologizes For Liquor Crack

SANFORD, Maine — UP — The executive director of the National Temperance League has asked comedian George Gobel to apologize to the National Safety Council.

The temperance official, Maj. Clayton Wallace of Wolfeboro, N.H., and Washington, said Sunday Gobel, in the face of safety council warnings about traffic accidents, advised people on his Saturday night television show that they could "buy happiness" by going out and buying a bottle of liquor.

This, Wallace said, "is worthy of an apology to the National Safety Council."

Holiday Deaths Mounting

360 Fatalities Seen By Midnight

By UNITED PRESS

Traffic deaths among motorists and pedestrians mounted Monday toward what the National Safety Council feared would be a new record for the Memorial Day weekend.

At 11 est a United Press survey showed 292 deaths this year, almost 10 per cent more than the 268 which had been recorded at the same hour last year. The holiday began at 6 p.m. Friday.

The total of all accidental deaths was 425, including 98-drownings, two in air crashes, and 33 from miscellaneous causes.

The highest previous three-day Memorial Day traffic toll was 364, in 1954.

"Unless the drivers slam on the brakes in the mad homeward dash during the closing hours of the weekend, the nation will have established a new all-time high for the Memorial Day holiday," said Ned H. Dearborn, council president. "This seems a disgraceful way to utilize the freedom won by those whose memory we honor today."

California had 23 traffic fatalities, Ohio and Texas 21 each, Missouri 18 and New York 15.

The National Safety Council, which made the estimate of 360 deaths, said the traffic death rate was "proceeding tragically and needlessly on schedule."

Ned H. Dearborn, council president, abandoned earlier hopes that the toll might fall below 300. Instead, he issued a plea to "honor the dead on Memorial Day by protecting the living."

The worst traffic hazards were yet to come as tired motorists clog the highways on the trip home from holiday jaunts, Dearborn warned.

Situation Fluid

But motorists could still point toward the low of 216 traffic deaths during a three-day Memorial Day weekend set in 1949. Traffic deaths might also climb as high as last year's 364.

Meanwhile, showery weather was expected to end in large sections of the country Monday to provide a sunny setting for the parades and picnics of the spring holiday.

If it comes from a Hardware store, we have it. Lewis Hardware.

Report Says Americans Sentenced To Deportation

UNITED NATIONS, N. Y. — UP — Red China announced Monday it was releasing four of the 15 American airmen held in Red China jails since before the end of the Korean war.

An announcement carried by the Communist New China News agency and broadcast by the official Peiping Red radio said the four had been sentenced to "deportation" from Red China after being convicted of "such criminal actions as flying their military aircraft into China's territorial air to conduct harassment and provocation."

The men are Lt. Col. Edwin L. Heller of Wynnewood, Pa., Capt. Harold E. Fischer of Swea City, Iowa, 1st Lt. Lyle W. Cameron of Lincoln, Neb., and 1st Lt. Ronald W. Parks of Omaha, Neb.

No Indication of Details

The announcement gave no indication as to when or how the "deportation" order would be carried out.

However, it was assumed the men would leave Red China via Hong Kong, probably within the next few hours, according to the pattern set up in the past when the Reds have released so-called political prisoners.

However, there still was no sign of their arrival when the border between Red China and Hong Kong closed at 6 p.m. (4 a. m. est) and Americans in Hong Kong said they had received no official word of any kind.

Of the four, Parks had been held the longest. He bailed out of his F-86 Sabrejet on Sept. 4, 1952, after reporting that his radio and gyro-compass were out and that he did not know his position.

Cameron's F-84 Thunderjet was shot down over North Korea on Oct. 26, 1952.

Heller's damaged F-86 last was seen near the Yalu River in North Korea on Jan. 23, 1953. Later, Peiping broadcast that he had bailed out over Manchuria.

Fischer, a leading Korean war ace, was shot down April 10, 1953. The release of the four leaves 10 Americans known still to be held captive by the Chinese Reds and the fate of some 500 others still in doubt.

Monday's announcement issued by accident or design on the same day that America honors its war dead, came as a climax to United Nations Secretary General Dag Hammarskjold's dramatic flight to Peiping last Jan. 5 on the fliers' behalf.

It also came scarcely a week after the return to New Delhi of Indian Prime Minister Jawaharlal Nehru's roving Ambassador V. K. Krishna Menon from a mission to Peiping in which he discussed the case of the American fliers with Red China's Premier and Foreign Minister Chou En-Lai.

Solon Sees Free Vaccine For All Kids

WASHINGTON — UP — Sen. H. Alexander Smith, ranking Republican member of the Senate Labor committee, thinks congress will provide Salk vaccine shots free to all children.

That would mean ditching President Eisenhower's request for \$28 million to provide free vaccine shots only for the children unable to pay for them.

Asked on a television program Sunday (NBC's "Meet the Press") whether children might die of polio before they could be given a "means test" to see if they could afford to pay for the shots, Smith replied:

"We're not going to have a means test. We're going to give it to every child of the age prescribed. We're not going to determine whether they can pay or not. All children probably will get it free before we get through with it."

Sen. Lister Hill (D-Ala.), chairman of the Senate Labor committee, has introduced a bill to set up standby controls, and to give the vaccine free to all children.

Letsos swimming pool open Sunday, May 29, Hours 1 to 10 p.m. everyday except Monday. Will be open Memorial Day. (Adv.)

BULLETIN

INDIANAPOLIS, Ind. — UP — Bill Yukovich, winner of the Indianapolis 500-mile race for the past two years and pace setter for the first 36 laps Monday apparently was burned to death when his captured over and burned in the back stretch.

THE MOST UNUSUAL MEMORIAL DAY STORY YOU EVER READ

Kiyoshi's Leg

By FRED SPARKS
NEA Staff Correspondent

PEARL HARBOR — (NEA) — On Memorial Day we pause to recall young men who died in our wars, at Gettysburg and Guam, at the Alamo and Seoul.

Those who lost loved ones hardly need parading bands to stir memories. They have a permanent, daily vacancy in their lives.

It is proper for us also to remember those still living whose brains and bodies take no holiday from suffering. The basket case, the blinded boy, the man who nightly dreams of a battlefield — and wakes up screaming.

A visit or a letter to these living memorials serves better than a wreath on a bronze statue.

We are solemnly obligated to ascertain they're treated well and gently for any death would have been God-sent. This is largely the duty of the press.

So here at Pearl Harbor — a dateline of memories — I saw a struggle our country is waging, with no count of cost, to save one leg.

As this vast garrison stands alerted for fresh troubles in the Orient, it is indeed very American that the veteran with the torn leg is Kiyoshi Kitagawa, whose ancestors worked Japan's ancient paddies. Twenty-five, he was born on the Hawaiian island of Maui.

A war is not over until the last

soldier is out of pain. Kiyoshi's war seemed lost at 4 a.m., Oct. 16, 1952, on a naked hilltop in Kagura's Kumwa area. He believed his left leg gone.

He couldn't feel it — only a hot poker of agony. And he couldn't see it. He was too weak to remove the body of a lad from Ohio sprawling over him.

A few hours earlier his platoon, of the 31st regiment, had shot out a Chinese position. With two others he scooped a shallow hole. A mortar hit directly, killing both companions, smashing his leg.

Unfortunately, Kiyoshi never blacked out. Senseless, he would be without his indestructible mental file.

Under fire, medics lugged him down the rough hill. Strapped to the outside hull of a tank, he humped to an aid station where he learned his kneecap was missing, but his leg — a pulpy thing — yet attached.

They injected blessed morphine and first plasma. Days slipped by in the mist that fog the critically hurt. . . . A helicopter to an evacuation base . . . further treatment in Tokyo . . . airlift to Hawaii . . . Then the Tripler Army Hospital, a vast concrete pile, with all the gadgets of modern healing, his home for 30 months.

The hospital, spotless and soft-spoken as a luxury resort, looks down on white tropical beaches.

Here, removed from worldly clutter and clatter, the nation has waged the massive battle for Kiyoshi's leg.

After the shock of wound and journey passed, doctors told Kiyoshi:

"You might walk again — but only with a stiff leg. There will be many complicated dangerous operations. And after all that we might have to amputate anyhow. It will be years."

"Or we can amputate now with safety and in six months you'll be getting around on an artificial leg. What do you think?"

Kiyoshi did not hesitate: "Operate."

They cut — 15 different times. The blood flowed out — the blood flowed in. The average body has had 30 in transfusion.

Several times they moved his skin. Once they sliced open his abdomen, attached a living coil of flesh from abdomen to wrist. When it was firmly grounded in growth, they closed the abdomen, grafted the coil from wrist to knee. Months and months of this . . .

The hands were kindly. Kiyoshi's leg to the staff became a symbol of the war not over. Under the direction of Lt. Col. John James Brennan, of Waterloo, Ia., a veritable task force plotted each critical move. Leading civilian surgeons freely consulted and advised.

Probably a few nations could afford such a struggle. (As a reporter, I've seen Greek Army hospitals where old bandages were washed and used again; hospitals in Indochina, bankrupt of disinfectant, where rodents and insects scurried on floors and walls.)

There is a pause in any battle. His leg in a heavy plaster cast, signed by friends, Kiyoshi went on a wheel-chair honeymoon with his boyhood sweetheart.

A few months ago she was brought in labor to Tripler. Several floors removed, Kiyoshi's wheel chair rolled up and down — until nurse announced a healthy girl born.

In between the pauses there were more operations, more transfusions, more skin grafts.

"We almost lost him once or twice," said Colonel Brennan.

Each time, the progress seemed so small, Kiyoshi was asked: "Shall we amputate?"

"Operate," he replied.

Recently, they cut again. And they told him: "We think — we pray — this was the last time. We think — we pray — soon you will walk again."

This correspondent feels satisfied our nation has done all it can to save Kiyoshi Kitagawa's leg.

After all, this living memorial did all he could.



KIYOSHI KITAGAWA AT TRIPLER ARMY HOSPITAL: "Operate," he replied without hesitation.



CLOCK PRIZE

Walter Higginbotham, owner of the Pampa Food Plan, at the corner of Atchison and Ballard, is shown with one of the refrigerators featured in his store. The clock on top of the refrigerator is his contribution to the Pampa Daily News 5th annual all-electric cooking school Wednesday and Thursday at 1:30 p. m. in the Junior High Auditorium. (News Photo)

Murder Charges Prepared Against Old Florida Pair

OCALA, Fla. — CP — Authorities made plans Monday to charge an elderly couple with first degree murder in a wild 90-minute gun battle Saturday night. County Judge D. R. Smith said Edward Samuel Lindley, 73, and his 70-year-old gun-toting wife, Bessie, would be arraigned on first degree murder charges, probably Monday.

The couple was accused of killing Sheriff's deputies Bob Wooten, 33, and Curtis Youngblood, 35, when they went to the Lindley home to investigate a reported neighborhood squabble. Assistant Police Chief M. O. Tuck was killed in the ensuing gun battle and Deputy G. Ergle Jr., 26, was wounded. Find 25 Guns After the couple and surrendered and came out of their tear-gas fill.

States attorney A. T. Buie said following the inquest Sunday that "it looks like premeditated murder with an officer who came upon the scene a prospective victim." Buie said "it's pretty clear to us that the officers were shot down in cold blood without a chance and without knowing they were stepping into anything more than a neighborhood squabble." The states attorney said the state would seek a grand jury indictment against Lindley, a retired Indiana school teacher, and his wife.

The couple was accused of killing Sheriff's deputies Bob Wooten, 33, and Curtis Youngblood, 35, when they went to the Lindley home to investigate a reported neighborhood squabble. Assistant Police Chief M. O. Tuck was killed in the ensuing gun battle and Deputy G. Ergle Jr., 26, was wounded. Find 25 Guns After the couple and surrendered and came out of their tear-gas fill.

Firemen Put Out Pump House Fire

The Pampa Fire Department extinguished a fire in a Cities Service pump house at 2:35 p. m. yesterday. The pump house was 3 1/2 miles south west of town on the Cunningham lease. Light damage to the engine was reported.

TEXAN

(Continued From Page One) I enjoy the hikes and camping trips a great deal. While in the army he served with the occupational forces for a while in France. He was gassed just before the war was over and it still interferes with his breathing somewhat. He served in the Ordnance department of the army. With all the time and effort he has put into scouting and his work, Craig still finds time to enjoy his work in other organizations in Miami. He is a member of the Masonic Lodge, a long time steward in the Methodist Church, a member of the American Legion Pulas, ki post 106 of Texas, and he also belongs to the Miami Men's Service Club. Craig has given freely of his time and help in many Miami and Roberts County projects, pushing hard for the Canadian River Bridge being done in an effort to get a highway leading from Miami to Highway 70. He has also helped in other civic improvement projects. M. M. Craig is typical of the large number of small town leaders that have helped to make Texas many fine communities develop into good places to live.

Read The News Classified Ads.

Memorial Day Began About 90 Years Ago

By ROBERT L. ULLRICH CARBONDALE, Ill. — UP — A little more than 89 years ago, three Union veterans of the Civil War saw a widow and her children place flowers on her husband's grave. Before Logan died in 1888, his Decoration Day was a national holiday and now Memorial Day is observed in 42 states on May 30 and six other states have different days to honor their war dead or call the observance by another name. Although Logan rose high in political circles, he is probably best remembered for the order that started the nationwide observance that is being held again today. The order also said: "If other eyes grow dull, and other hands slack, and other hearts cold in the solemn trust, ours (the GAR) shall keep it well as long as the light and warmth of life remain to us." The "warmth of life" died out for "Black Jack" Logan and his comrades long ago but later generations of Americans have kept the "solemn trust" to honor the nation's war dead.

Methodists Announce Assignments Pastoral superintendent, Missionary and supervisory appointments for Northwest Texas, were announced yesterday by the Northwest Texas Methodist Conference at Lubbock. Included in the appointments was the naming of J. E. Harrell, pastor of the Harrah Methodist Church in Pampa. Other appointments and re-appointments in the Pampa district included: District Superintendent, J. Edmund Kirby; Booker, (to be supplied); Berger, Lloyd V. Hamilton; Berger, Wesley; Newton; Starnes; Bunavista, H. M. Secord; Canadian, T. G. Craft; Darrouzett; Bernard F. Seay; Follett, Charles H. Elizey; Fritch, Geo. K. Vaughn; Gruver, Cecil Ottinger; Higgins, George Tyson; Kelton, E. Bruce Parks.

Lefors, Robert D. Harris; Lela, Cicut, O. C. Evans; McLean, Marvin E. Fisher; Miami, J. V. Patterson; Mobeetie, Albert W. Cooper; Morse, A. N. Motes. Pampa, First Church, Woodrow W. Adcock; Harrah, J. E. Harrell, St. Paul, Edwin L. Hall; Perryton, A. B. Cockrell; Phillips, S. Duane Day. Sanford, (to be supplied); Shamrock, Frank M. Beauchamp; Spearman, Aubrey C. Haynes; Stinnett, J. R. Wood; Wheeler, O. A. McBrayer; Wheeler Circuit, P. E. Yarborough; Washita, Gageby, Gem, (to be supplied).

Director of Golden Cross, Albert W. Cooper; Secretary of Evangelism, Woodrow W. Adcock; Evangelism Secretary, A. B. Cockrell; Advocate Agent and Reporter, Charles H. Elizey; Director of Student Work, E. Bruce Parks; Secretary of Temperance, J. R. Wood; Pension Endowment Commissioner, P. E. Yarborough; Director of Rural Work, O. C. Evans.

Smashups, Drownings Take Heavy Death Toll By UNITED PRESS Traffic smashups and drownings took a heavy toll of lives in Texas during the extended Memorial Day holiday weekend as the violent death toll mounted steadily. At least 32 persons met violent death since the period beginning at 6 p. m. Friday, a United Press survey showed Monday. Traffic accidents took 21 lives, while drownings accounted for nine victims. Two were miscellaneous.

Ten men aboard a C-124 four-engine cargo plane escaped injury when the big ship made a crash landing on a ranch in Central Texas near Killeen. The plane was based at Gray Air Force Base. Capt. H. E. Benadom, the pilot from King City, Calif., said the plane developed engine trouble about 10 minutes after taking off on a training mission. Nine crewmen and the pilot were aboard, and Benadom said he radioed the base that he would attempt to return. He landed instead on an open range when he found he couldn't make it back to the base.

In Austin, a violent gust of wind caused the death of a 15-year-old boy, Eustacio Perez. Young Perez suffered a broken neck, fractured skull and right shoulder when the wind tumbled lumber from the flatbed of a truck on which he was riding. He was carried with the lumber. Three persons were riding in the cab of the truck, including a 12-year-old brother of the victim. Two traffic victims died in Fort Worth. Mrs. Mattie Lou Archer, 45, was killed instantly when hit by an automobile Saturday night. James Winston Newman Jr., 16-months old, died early Monday from injuries suffered when run over by a car backing out of the driveway at his home. The toddler was chasing his puppy at the time.

Youth Killed in Collision A 19-year-old San Antonio youth, Frederick Theodore Berg Jr., was killed in a car-truck crash on U.S. Highway 90 about 10 miles east of Liberty. He was driving a new Ford which was a graduation gift from his parents, Col. and Mrs. F. T. Berg Sr. of Fort Sam Houston. The youth was graduated Saturday from Louisiana State University.

George Washington was the most widely traveled American official of his age. Read The News Classified Ads.

U.S. Hopes All Fliers To Be Freed

By DONALD J. GONZALES WASHINGTON — UP — The State Department said Monday it hopes the release of four American fliers by Chinese Communists signifies the Reds intend to act swiftly in releasing other American prisoners. "Such action on the part of the Chinese Communist regime," the department said, "would eliminate one cause of international tension." It said the U.S. government is gratified that the prolonged and unwarranted separation which these airmen and their families have endured with such great patience and fortitude will soon be brought to an end. The four airmen were captured during the Korean war. Eleven other American fliers are still in jail in the Communist country, in addition to about 40 civilians. Officials here believe the Reds chose the four fliers for release because they never have been sentenced to jail terms as far as this government knows. The other 11 fliers were sentenced to long prison terms on what the State Department has assailed as "trumped up" spy charges.

Capt. Harold Fischer's parents, Mr. and Mrs. Harold Fischer of Swea City, Iowa, told United Press Sunday that news their son would be released "sounds wonderful." They said they would be prepared to go to the West Coast "within five minutes" after they get word their son has been released. The State Department said it hopes release of the fliers signifies the intention of the Communists "to act swiftly to release the other American citizens, civilian as well as military, whose continued imprisonment in Communist China has profoundly aroused the American people."

McMurry Building Plan OK'd

LUBBOCK — UP — Approval of an \$800,000 building program at McMurry College in Abilene was the chief action taken at the conclusion Sunday of the Northwest Texas Methodist Conference's five day meeting. In addition to the college building fund confirmation, the conference also elected delegates to the general conference in Minneapolis and to the south central jurisdiction conference in New Orleans, both to be held in 1956. The \$800,000 allotted for the McMurry fund will be earmarked for construction of a classroom building and a women's dormitory at the college. McMurry, jointly owned by the Northwest Texas and New Mexico Methodist Conferences, won approval for the building program by both conferences.

Funeral services will be held in Cisco, Tuesday at 2:30 p. m. for W. A. (Jack) Pippen who died May 28 in the hospital at New Orleans, La., after an illness of several months. Services will be conducted in the First Baptist Church of Cisco under the direction of Dr. E. Douglas Carver, pastor of the local First Baptist Church. Burial will be in the Cisco Cemetery conducted by Wiley Funeral Home.

Mr. Pippen had been an employee of Humble Pipe Line Company for more than 20 years. He had been a resident of Pampa for the past four years, coming here from Breckenridge. The deceased was born in Cisco Jan. 20, 1903. Survivors include his wife; two sons, Bill and James; a daughter, Mary; his parents, Mr. and Mrs. A. J. Pippen of Cisco; two brothers, Britt of Moran and Harold of Oakland, Calif.; three sisters, Mrs. Billy Huestis and Mrs. Loyd Surles, both of Cisco, and Mrs. Weldon Usery of Bernardville, N. J.

Mr. Pippen was a member of the local First Baptist Church. Pallbearers will be Tom Tipps of the College Station; Ivan Noblitt, Henry Sharp, H. V. McCorkle, D. A. Caldwell, Kyle Hall and W. L. Hill, all of Pampa. Read The News Classified Ads.



"She sure didn't like the idea of being left home with the baby-sitter, did she?"

Mainly About People

David Frederick Lee, son of Dr. and Mrs. Morris Levine, who formerly lived at 1024 Mary Ellen, will receive his Doctor of Medicine degree next Monday from the University of Texas Southwestern Medical School. Lee was a member of Phi Beta Phi fraternity and will be married June 7 to Alma Frances Phillips of Dallas. For Sale: 9 acres on Lefors Highway. Inquire Dick's Pet Shop.

Switzerland Is West Pick For 4 Talks

WASHINGTON — UP — The western Big Three have proposed to Russia that the forthcoming Big Four meeting be held at Lausanne, Switzerland, according to authoritative sources. The exact date was not disclosed, but the sources said the proposed date is "in the vicinity" of the July 18-21 date previously "announced" by French Foreign Minister Antoine Pinay.

When Pinay said President Eisenhower had agreed to the July 18-21 date with Lausanne as the place, state department officials were miffed. The White House replied at that time that Lausanne was only one possibility under consideration. Russia has suggested Vienna, Austria, as the site for the talks. The United States was reported to be opposed to Vienna. Partly because President Eisenhower would have to travel through a Soviet occupied zone to get to the meeting. Meanwhile, Senate Republican leader William F. Knowland questioned whether the Big Four talks would include the Russian official which is actually at the "summit" of the Soviet regime.

He indicated he was in doubt as to whether Soviet Premier Nikolai Bulganin or Communist party leader Nikita Khrushchev actually heads the Soviet Union. The California Republican expressed concern that the West might lose face throughout the Communist world if Russia sends "a man with a title but without power" to the Big Four meeting after sending the "de facto ruler" to the Yugoslavia meeting. Read The News Classified Ads.

BOB HUDSON Representing Gibraltar Life Ins. Co. 320 Rose Bldg. Ph. 4-8810

Yugo-Soviet Relations Called Bright

By HELEN FISHER BELGRADE, Yugoslavia — UP — A Soviet spokesman said Monday future relations between Russia and Yugoslavia appeared bright but he indicated there may be no immediate results in conference between the Kremlin's top leaders and Marshal Tito. "Our leaders do not act only on immediate goals, they are thinking into the future — and the future is bright," the spokesman, a Russian embassy official, said. He issued the statement as Communist party Chief Nikita Khrushchev and Premier Nikolai Bulganin went into retreat at Tito's resort villa on Brioni. They retired to the villa after almost a week of conferences here.

The official statement was interpreted here as an indication the Russians are seeking long range goals. But it was considered an admission that the Soviet leaders had thus far failed to win Tito back into the Communist fold. The Yugoslavs adopted a cool attitude toward the overtures of the Russian leaders during the Belgrade meetings indicating they were not impressed by the big names of the Soviet delegation. But at the same time the Russians appeared to have cleared away a trouble spot on their southern frontier and generated some feeling that they may be desirous of a "peaceful co-existence" with countries outside the Iron Curtain.

Free Kittens At Lefors

Do you want some kittens? Mrs. C. T. Satterwhite of Lefors has some kittens to give away. All she wants is a good home for them. Interested parties may call 4282 in Lefors for more information. Read The News Classified Ads.

SPECIAL MEMORIAL DAY SHOW There's More Fun AT THE MOVIES

Now PAMPA DRIVE-IN THEATRE 3 FEATURES JOEL McCREA "Port of Wickedness" SUSAN HAYWARD "TULSA" Cartoon & News

Now TOP OF TEXAS DRIVE-IN THEATRE LAST NIGHT William Holden Audrey Hepburn "SABRINA" Cartoon & News

LANORA DIAL 4-2660 OPEN 1:45 - 1:50 - 9:00 NOW WEDNESDAY Features 3:15, 5:26, 7:34, 9:45

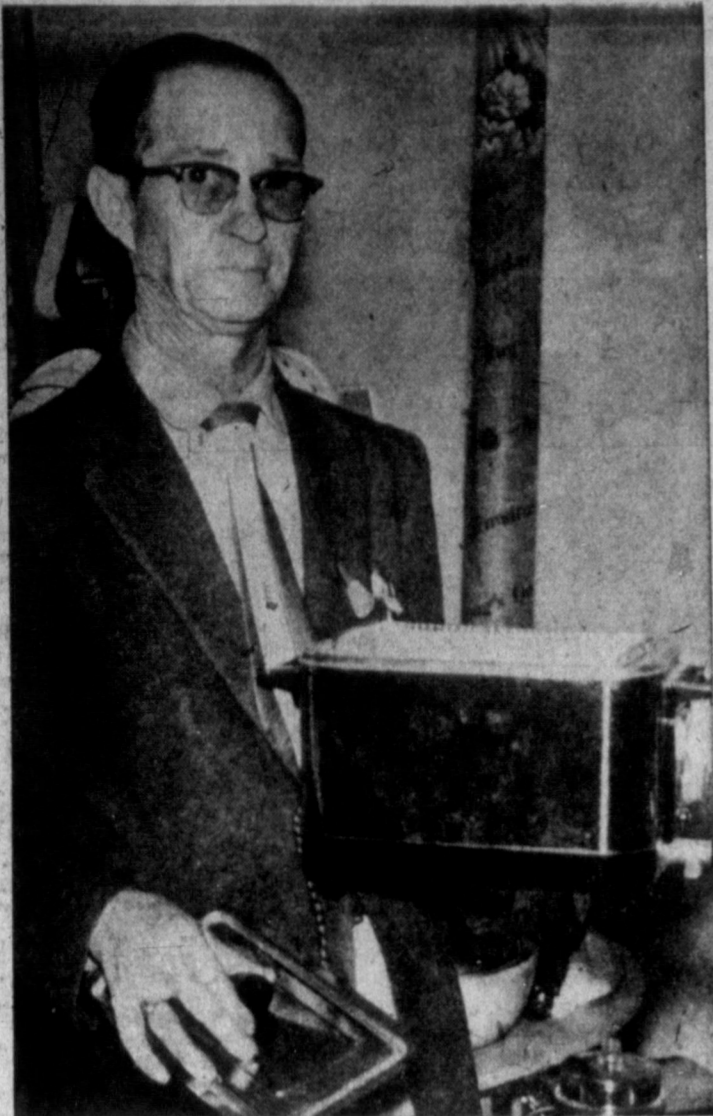
WARNER BROS. PRESENTS ALAN LADD as the Injun-Lover in DELMER DAVES "DRUM BEAT" in sweeping CINEMA SCOPE WARNER COLOR - STEREOPHONIC SOUND Cartoon and News

LAVISTA DIAL 4-4011 OPEN 1:45 - 1:50 - 9:00 NOW TUESDAY Features 1:50, 3:49, 5:48, 7:47, 9:46 Battle Blazing Epic! FIGHTER ATTACK in the new COLOR

STERLING JOY J. CARRO HAYDEN PAGE NAISH Color Specialty "GIFT FROM DIRK" Cartoon and News

Glasses on Credit... Single Vision GLASSES as low as... \$14.50 complete with examination DOUGLAS OPTICAL OFFICES AT ZALE'S Jewelers No Money Down... Only \$1 Weekly No Interest or Carrying Charge of Any Kind for Credit. 107 N. CUYLER - PAMPA

KEYS MADE While You Wait Mack's Shoe Shop 320 W. Foster



ELECTRIC DEEP FRYER

W. E. Ballard, manager of Monarch Hardware, displays the deep fryer which will be his gift as a prize during the Pampa Daily News annual all-electric cooking school to be held here Wednesday and Thursday.

HOLLYWOOD TODAY! MOVIES - TV - RADIO by Erskine Johnson

HOLLYWOOD — (NEA)—Exclusively Yours: All the streets of the swank new Blue Skies Trailer Park in Palm Springs are named after movie stars who have invested money in the enterprise.

Too bad Ava Gardner missed Mickey Rooney's opening at the Coconut Grove, Rooney, ex-husband No. 1, was introduced by Frank Sinatra, estranged husband No. 3. THE CREATOR and writer of "Medic" James Moser, is planning a new, telefilm series, "Flight." It's a dramatic documentary on aviation.

Overheard at a Hollywood night club: "I like men who make things. Like Charley, for instance. He made \$50,000 last year."

Bill Holden, who's always been happy about the nonacting ambitions of his kiddies, isn't so sure now.

The family appearance on Edward Murrow's show almost ruined them," he told me. "For days they went around telling everybody, 'We're TV actors now.'"

The Witnet: Robert Q. Lewis refers to his gabby barber as "a master of sharamonies."

Hollywood and GrapeVine: Standardization in the dimensions of movies, once a dream of theater owners, apparently is a lost cause.

The Helene Stanley in the cast of the New Frontier show in Vegas is the gal who posed for Walt Disney's "Cinderella" artists.

Since the "Away All Boats" film company arrived in the Virgin Islands: a local night-club calypso singer is warbling: "Oh, Lex Barker is a lucky man-a."

He went to Hollywood and married Lana. NOT IN THE SCRIPT: Donald O'Connor, bowing out of the "Francis" movies: "People were beginning to refer to ME as the taking actor."

This is Hollywood, Mrs. Jones: Jaq Sterling, nixed a chance to costar in two films with husband Paul Douglas: "We love to play together but we like to work solo."

Voice Beams New Program WASHINGTON, May 28 —UP—The Voice of America Saturday inaugurated a new weekly "foreign policy review" program beamed in 38 languages to 83 foreign countries.

Germany Moves to Rearm BONN, Germany, May 28 —UP—West Germany began rolling toward rearmament Saturday with the introduction in parliament of a bill calling for enlistment of 150,000 volunteers.



ON LEAVE

I. C. Garcia is one of several former Pampa men currently home on leave from the Navy. Garcia is a former Pampa schools student. His parents, Mr. and Mrs. J. W. Garcia, live at 304 W. Atchison.

Coffee Stabilization Sought NEW YORK —UP—The world's major coffee producing countries took emergency action Monday to halt the decrease in coffee prices in the United States.

Outlaws better avoid San Fernando Valley. Andy Devine of the Wild Bill Hickok show is honorary mayor of Van Nuys and Jim Davis, the railroad detective of TV's "Stories of the Century," is honorary sheriff of Woodland Hills.

Nixon's Brother Awarded Degree RALEIGH, N.C. —UP—Edward C. Nixon of Whittier, Calif., brother of Vice President Richard M. Nixon, was among 669 students who received degrees from North Carolina State College Sunday.

More than 2,000 types of lutes are made by master craftsmen in Great Britain.

Wheeler Personals

By VONDELL KILLINGSWORTH Pampa News Correspondent

Mr. and Mrs. Raymond Sanders and Kenneth of Brownwood arrived in Wheeler Thursday for a visit with his parents. Mr. and Mrs. Murry Sanders and other relatives and friends, Mr. and Mrs. Sanders are students at Howard Payne College.

Mr. and Mrs. Harold Loyde Lee moved to Amarillo Wednesday where he is employed with Borden's.

Rev. and Mrs. S. D. Mallory and Sidney left Tuesday for their new home in Waco. Mallory has been the minister of the local Church of Christ for the past several months.

Mr. and Mrs. J. H. Kelley and family of Waco have been visiting his grandparents, Mr. and Mrs. Johnny Reed, and her parents, Mr. and Mrs. Dan Hefley, and other relatives and friends.

W. L. Erwin has returned from Denver, Colo., where he attended the funeral of his father.

Monday night guests in the home of Mr. and Mrs. T. B. Killingsworth include Mr. and Mrs. Leonard Mill of Erick, Okla., Mr. and Mrs. J. E. Killingsworth, Jerry and Paula, Mrs. Kenneth Killingsworth and Sharon, and Mr. and Mrs. Carroll Killingsworth.

Mr. and Mrs. W. O. Trayler and granddaughter, Roxanna of Perryton, left Wednesday by train for Long Beach, Calif., to visit their daughter and family, Mr. and Mrs. Alfred Bell and Lanalynn.

Patients in the Wheeler Hospital last week were Charlie Harding, Robert Hutchison, Mrs. Ardell George, D. A. Hunt, Susie Cowden, and Mrs. A. D. Burrell.

Recent guests in the home of Mr. and Mrs. C. B. Kirk were Mrs. Kirk's brother and sister, Clyde Brown of Berry, Okla., and Mrs. Faye Harbison of Oklahoma City. Rev. O. A. McBrayer, pastor of the Wheeler Methodist Church, T. M. Britt, delegate and Mrs. J. M. Porter, alternate, attended the Northwest Texas Methodist Annual Conference in Lubbock this week.

Visitors recently in the home of Dr. and Mrs. V. N. Hall were his nieces, Josephine Wilson of Birmingham, Ala., and Mildred Harbison of New York. Mr. and Mrs. Cleo Gaines and Mrs. Ernest Dyer, Maurine Herd, Mr. and Mrs. J. W. Hooker, Mrs. Maude Regan and Mrs. Bessie Robertson attended the commencement exercises of West Texas State College where the following Wheeler students received de-

the Federation of Women's Clubs. Mrs. Tom Wilson has returned from visiting relatives in New Mexico.

Thurman Riggs made a business trip to Wichita Falls Wednesday. Carroll Killingsworth made a business trip to Amarillo and Canyon Tuesday. He also visited in the home of Mr. and Mrs. Leon Yell of Canyon.

Mr. and Mrs. Thurman Pfaff and daughter are moving to Stockton, Calif., where he will be employed in the public school. Pfaff has been associated with the Wheeler Schools for the past two years.



"What if he did get it with a cereal box top? It's a ring, isn't it?"

The sculptured heads of four presidents on Mount Rushmore in South Dakota wear away at the rate of one inch each 100,000 years.



Lost 38 Pounds With Barconate "I have lost 38 pounds taking six bottles of Barconate," writes Mrs. Ruth Reid, 2825 Henderson Blvd., Kigore, Texas. Get Barconate at any Texas drugist. Take according to directions and watch the ugly fat just seem to melt away. If the very first bottle doesn't show you the way to reduce, return the empty bottle for your money back.

On The Record

HIGHLAND GENERAL HOSPITAL NOTES SATURDAY Admitted

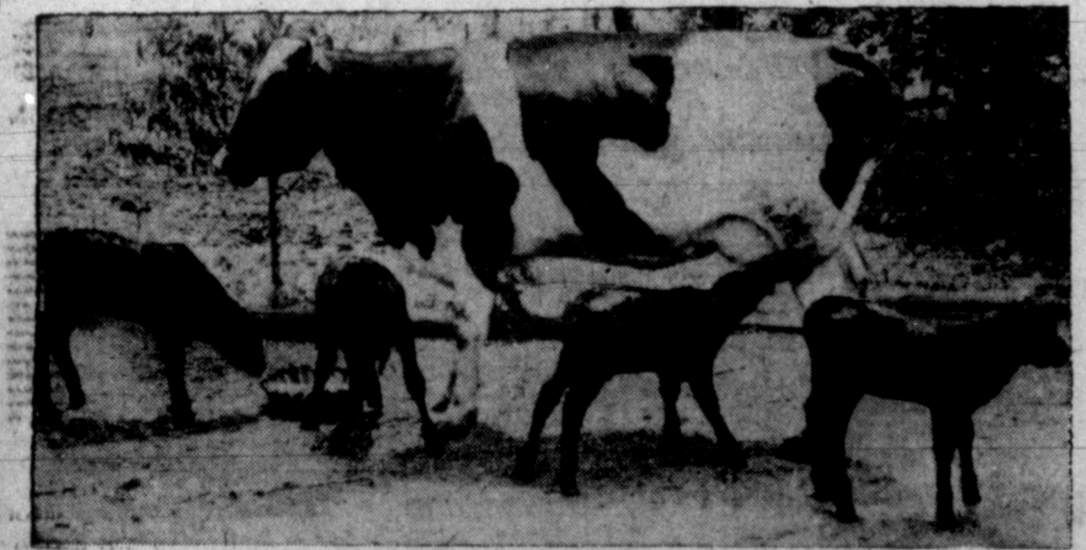
- Mrs. Dorothy Whitsett, 1035 S. Nelson Mrs. Karmon Stewart, 624 N. Frost Mrs. Tommie Burkhardt, 609 N. Frost Keven Romines, 837 E. Craven (also dismissed) Mrs. Kate Heiskell, 725 E. Kingsmill (also dismissed) Dennis Norton, Bayfield, Colo. Mrs. Bernice McVay, 321 N. Christy Baby Robert McCormick, Bookler (also dismissed) Mrs. Paloma Holley, Pampa Bonnie Louise Clemons, 927 E. Scott Baby Mark McPhillips, 1008 S. Nelson J. H. Trotter, 420 Hughes Louis McJunkins, 839 S. Gray Mrs. Dorothy Jones, 420 Pitts Mrs. Lucinda Stedum, 319 N. Somerville Mrs. Mildred Rush, 732 E. Campbell Roy Vance, 914 N. Starkweather Dismissed Mrs. Evelyn Davis, Lefors Arthur Dean, Skellytown Mrs. Bobby Lou Ward, Borger Mrs. Nadine Westbrook, 713 N. Sumner Randy Blumer, 1305 E. Kingsmill Mrs. Lucy Johnston, Mobeetie Mrs. Glenda Crossman, 106 N. Russell Mrs. Dennie Close, Spearman Karen & Carol Swain, 321 N. Faulkner Mrs. Inez Harvey, Pampa Parks Brumley, 1315 Christine Mrs. Dorothy Stowers, 1906 Hamilton Mrs. Billy McNeely, 325 Sunset Dr. Miss Christine Hunt, Kellerville Mrs. Clara Marshall, Wheeler Baby Kimberly McDowell, 505 N. Warren

SUNDAY Admitted

- Mrs. Nellie Larkin, 1008 E. Kingsmill Mrs. Margaret Hopkins, 2218 Williston Mrs. Nita Dedmon, Miami T. O. McIlvain, Kingsmill Mrs. Dorothy Gean Smith, 2200 Clifton Mrs. Nettie Pearce, 855 S. Faulkner M. W. Hogan, 1508 Alcock Mrs. Ruth Tabor, 1013 S. Dwight Mrs. Jeane Hefner, Skellytown George E. Black, Skellytown Dismissed Mrs. Alice Guthrie, Pampa Dennis Norton, Bayfield, Colo.



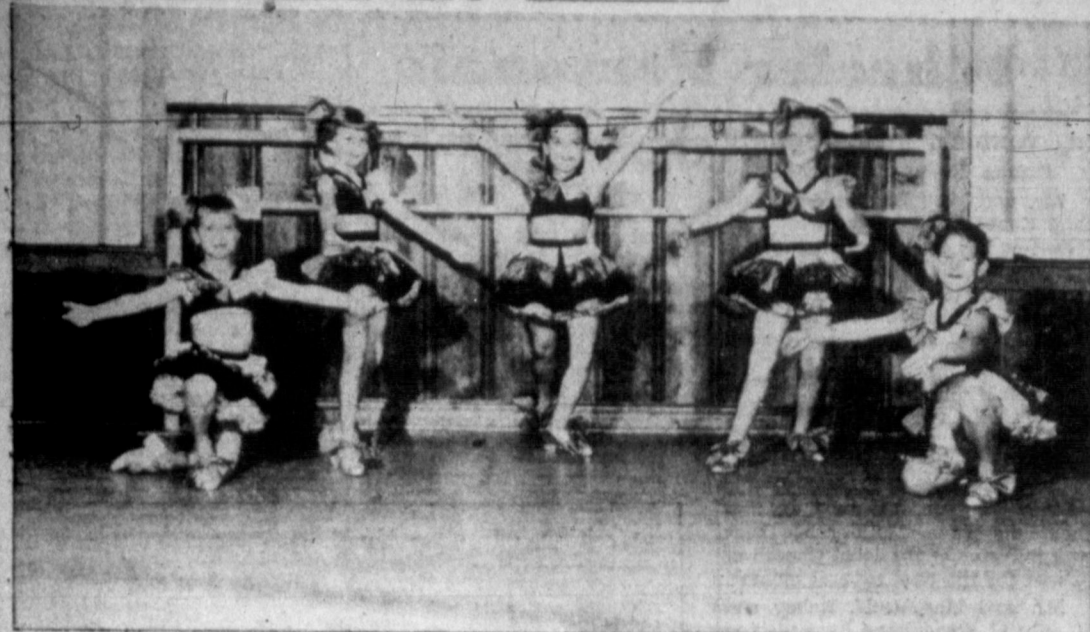
"This replica of the wife should get results!"



SOMETHING TO MOO ABOUT

This Holstein cow is a real producer. Owned by Kenneth Welkers of Pearl City, Ill., she recently produced the quadruplets shown above. Such births are said to occur only once in about 10 million times. Previously, she's given birth to a single calf and to twins, in that order.

Advertisement for an All-Electric Cooking School. Text: "You've Got A Date Wed. & Thurs. June 1 and 2 AT THE The Pampa Daily News ALL-ELECTRIC Cooking School FREE ADMISSION Fern Brannen PLAN TO BE PRESENT BOTH DAYS FREE PRIZES! Grand Award \$479.95 Automatic Electric Range SOUTHWESTERN PUBLIC SERVICE COMPANY Margaret Noland"



REVUE NUMBER — Among the presentations to be given during the dance revue, "Syncopated Super Circus," to be presented at 7:30 p.m. today in the Junior High auditorium, will be "Heart of My Heart," by left to right, Kenney Sue McGuire, Karen Sue Mathews, Cynthia Plaster, Jane Wells and Judy Robison. The revue will be given by students of Jeanne Willingham of the Beaux Arts Studio. (Photo by Smith's Studio)



By GAYNOR MADDOX

NEA Food and Markets Editor Refrigerated trains from Arizona and California are rushing fresh artichokes, asparagus, broccoli, peas, carrots and onions to our markets. The California avocado growers report the largest crop on record. So let's enjoy ourselves.

Barbara Clinton, home economist of the Western Growers Association, developed these two recipes for us. They are really delicious.

Swedish Beefballs With Brown Gravy

Make Tasty Dish For Company Meal

The secret of these "melt in your mouth" beefballs is the small amount of milk and bread added to the meat. Then there's onion and green pepper to do wonders for the flavor. Cooking the beefballs nice and brown develops lots of real good beef flavor.

This is a dish you can easily serve with a flourish because the beefballs are placed on a snowy white bed of tender rice into which the yellow cheese is beginning to ooze. Piquant paprika is dashed over the cheese before the beefballs are arranged to best advantage. You'll be proud of this handsome main dish. Oh yes, there's plenty of brown gravy for everyone!

Ingredients:
2 cups water
1 teaspoon salt
1 cup uncooked white rice
3 slices fresh bread
1/2 cup milk
1 pound ground beef
2 teaspoons grated onion
2 tablespoons grated green pepper

1 teaspoon salt
1-8 teaspoon black pepper
1/4 cup (1/2 stick) butter or margarine
2 tablespoons flour
1 1/2 cups water
1/2 teaspoon salt
Dash of pepper
1 cup finely grated American cheese (chill before grating)

Method: Put the water, salt and rice in a 2-quart saucepan. Bring to a vigorous boil. Turn the heat as low as possible. Cover and leave over this low heat 14 minutes. Turn the heat off. Leave lid on 10 minutes. While the rice is cooking, cut or tear the bread into small pieces. Pour the milk over the bread. Add the ground beef, onion, green pepper, salt and pepper. Mix well. Form into 12 beefballs approximately 1 1/2" in diameter. Melt the butter or margarine in a skillet. Add the beefballs and cook slowly until browned on all sides and done inside. Remove the beefballs from the skillet. Keep hot by placing them on a pan in a warm oven. Turn the heat under the skillet very low. Put all the flour in the skillet.

Fruit Cup
Swedish Beefballs
Vegetable Salad Bowl
Parker House Rolls
Lemon Custard Ice Cream

Wash artichokes, trim stems, pull off tough outer leaves. Cut off 1-3 of top. Spread artichokes open by placing upside down on table and pressing stem ends firmly.

Dig out center leaves and fix by portion with spoon. Brown beef and onion in salad oil; remove from heat. Stir in parsley, bread crumbs, egg, salt, pepper and allspice. Fill centers of artichokes with meat mixture.

Place in deep baking dish. Top each artichoke with a thin tomato slice. Season generously with salt and salad oil. Put one inch of water in baking dish; add lemon juice. Cover tightly and bake at 350 degrees F. for 1 1/2 hours, or until tender.

Fresh Asparagus With Dutch Crumbs
(Serves 6)

To prepare Dutch crumbs melt 1/2 cup butter or margarine in small skillet or saucepan. Stir in 1/2 cup dry crumbs and brown well. Wash two pounds of asparagus thoroughly and remove any loose scales. Place whole stalks in one inch of boiling salted water. Cook covered 10 to 15 minutes — no longer. They will be flavorful and tender. Remove stalks from water carefully, top with Dutch crumbs and serve immediately.

Gradually blend the fat into the flour until the mixture is smooth. Turn the heat up and cook until the mixture browns. Slowly stir the water into the fat and flour mixture. Blend until smooth. Add the salt and pepper. Cook until mixture thickens slightly.

Pour the hot rice on a platter. Sprinkle the cheese and paprika over the rice. Arrange the beefballs over the rice and pour some of the gravy over the beefballs. Serve the rest of the gravy in a separate dish. This recipe makes 6 generous servings.

Skelly HDC Has Worship Program

SKELLYTOWN — (Special) — Home Demonstration Club met recently in the home of Mrs. Everett Crawford with Mrs. Hugh Wall, president, in charge.

Miss Charlotte Tompkins, Carson County home demonstration agent gave a demonstration, "Family Participation in Home Worship." She also gave a talk on civil defense and showed colored slides on mass feeding in an emergency, made at Fort Hood by the Army.

In observance of Home Demonstration Week, club members will be the guests on a television program.

Skellytown Boy Feted With Birthday Party

SKELLYTOWN — (Special) — Danny Hamlin, 8, son of Mr. and Mrs. Joe Hamlin, was recently honored with a birthday party in the home of his parents.

After the guests played party games, refreshments of decorated birthday cake, punch and ice cream was served. Plate favors were bubble gum. Attending were Nancy Malone, Jack Dunnivan, Linda Atkins, Tommy Knutson, Sandra Howard, Judy Sieber, Marvin Gene Paul, Joyce and Sammy Malone, Allen Aubrey, Kay Hanna, Carolyn Woodward, Sharon Ogle, Donna Boyd, Nancy and Buddy Hamlin, and Naomi Malone.

RUTH MILLET

Women in the business world abide by certain standards of dress.

Those who don't either don't hold their jobs or else hold them down small ones without much chance of ever moving up.

You see housewives working all day and running out-of-doors in housecoats and trailing night-gowns.

In fact, looking around at the housewives of America as they go about their duties at home and in public you can see almost any kind of get-up.

Isn't it about time that housewives woke up to the fact that just as a working woman is careful to dress in clothes suitable to business because she represents the company that employs her, so the housewife wherever she goes and whatever she is doing represents her family.

Certainly women who think they can look any old way simply because they are housewives aren't representing their families in a very flattering light. So how about housewives setting a few standards of working dress for themselves?

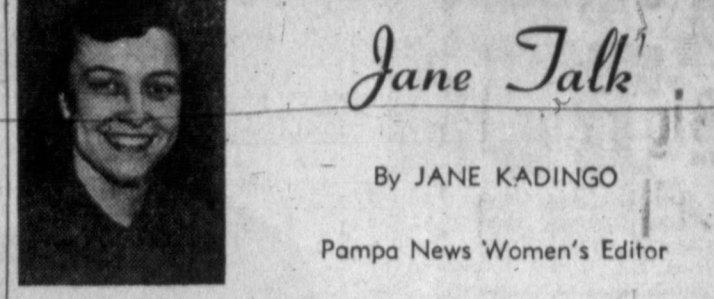
Skelly Dorcas Class Has Social Meeting

SKELLYTOWN — (Special) — The Dorcas Sunday School Class of the First Baptist Church recently met in the home of Mrs. Irvin Brown in the Skelly Schaefer camp for a social.

Mrs. George DeMoss gave the devotional.

The next meeting will be on June 28th in the home of Mrs. George Porter.

Refreshments of gingerbread, lemon sauce and coffee was served to Mmes. Travis Patterson, Don St. Clair, Dave Dickinson, George DeMoss, George Porter and Ramona Dickinson and Richard Porter.



Jane Talk By JANE KADINGO Pampa News Women's Editor

HAVE YOU TAKEN A GOOD LOOK at your kitchen lately? Are you satisfied with the impression a visitor receives when she glances around the room?

Let's say your kitchen is too small and crowded and gives even you a hemmed-in sensation. Is there anything you can remove, to gain more floor space? How about taking out that kitchen table and substituting a hinged shelf that folds against the wall, for your snacks the Gas Appliance Manufacturers Association suggests? Removing the table even experimentally DOES make the kitchen seem bigger immediately, doesn't it?

NOW LET'S LOOK at the walls. Haven't you added quite a few wall gadgets to that original knife rack and your paper towel dispenser? Try taking everything down, just for fun, and see what happens when there's more wall space showing. Well, how about that?

Your best magician's prop, of course, is paint.

Maybe you're one of the women who hopped on the bandwagon when all your friends went gaga over forest green kitchens. Made the kitchen shrink considerably, didn't it? Next time, switch to a light, cool gray on the walls and woodwork. For your work counters, use the same shade and for the floor a harmonizing dark key tone — maybe a mottled effect that's inobtrusive. Your white porcelain gas range and refrigerator will blend right into this color scheme.

You can give vent to your fondness for bright colors in the curtains, window sill, pottery, tea towels, canister set and the few cooking utensils you decide to keep in view on the walls. It's really no trick at all to give a small kitchen a warm, yet uncluttered look, by using light, cool colors for the background and gay bright accessories for contrast, and having as much free floor and wall space as possible.

A modern, multi-purpose kitchen presents no problem of space, as obviously it must be large to start with to contain the separate zones for its various functions: meal preparation, cooking and storage; dining; laundry; and sometimes sewing center as well. GAMA likes best the plan which has a combination sitting-room or rumpus room or den — what Grandma would have called a second parlor — just off the kitchen, where the small fry can play under Mother's watchful eye, and the whole family exchange affectionate banter while Mother is rolling out a pie.

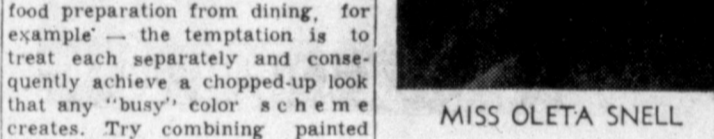
In a function room with half-walls separating the "zones" — food preparation from dining, for example — the temptation is to treat each separately and consequently achieve a chopped-up look that any "busy" color scheme creates. Try combining painted walls with just one papered wall in the kitchen, so that you can repeat the wallpaper in your dining area and in the ceiling border that runs around the painted walls of the laundry unit — which of course match the kitchen. In the kitchen, you can either follow this same

idea of a wallpaper border around the painted walls, or introduce it, to tie-in with the rest of the family activity room, as the cover of your window cornices.

With ample opportunity to use color on walls, floors, woodwork, counter tops, furniture and accessories, the solid white of the range, refrigerator, automatic washer, gas clothes dryer and other appliances affords a restful contrast.

GAMA points out that the kitchen, in which the average homemaker spends more time than anywhere else during her "working day," should express her personality. Unless "high style" happens to coincide with what you'd pick anyhow, ignore it. If it's a plaid year and you prefer stripes or polka dots — You have to live with it and what you prefer should determine your color scheme and decorations.

Remember, though, that closely related colors achieve a restful atmosphere, while brilliant contrasts may create an eye-arresting effect which, however, is not restful. If yours is a room planned as a family-activity center, with a constant flow of "traffic" — therefore, use color with restraint if you want to promote a sense of tranquility.



MISS OLETA SNELL

Missionary To Chile To Talk Wednesday

Miss Oleta Snell, a missionary to Chile, will be featured speaker for the Women's Missionary Union, to meet at 2 p.m. Wednesday in the First Baptist Church parlor. Miss Snell is the sister of Dr. George Snell of Pampa.

The meeting will be preceded by an executive board meeting at 12:30 p.m. and a luncheon at 1 p.m.

Miss Snell, a native of Vernon, has been missionary in Chile since 1943. She has a year's furlough every six years, and is now on her second furlough. She teaches in a seminary in Chile and has her own church on the outskirts of Santiago.

Miss Snell attended school at Southwestern Seminary in Weatherford, Okla., and seminaries in Fort Worth and Louisville, Ky. She will also be featured speaker at the church's midweek service Wednesday.

A Miami Woman Feted At Shower

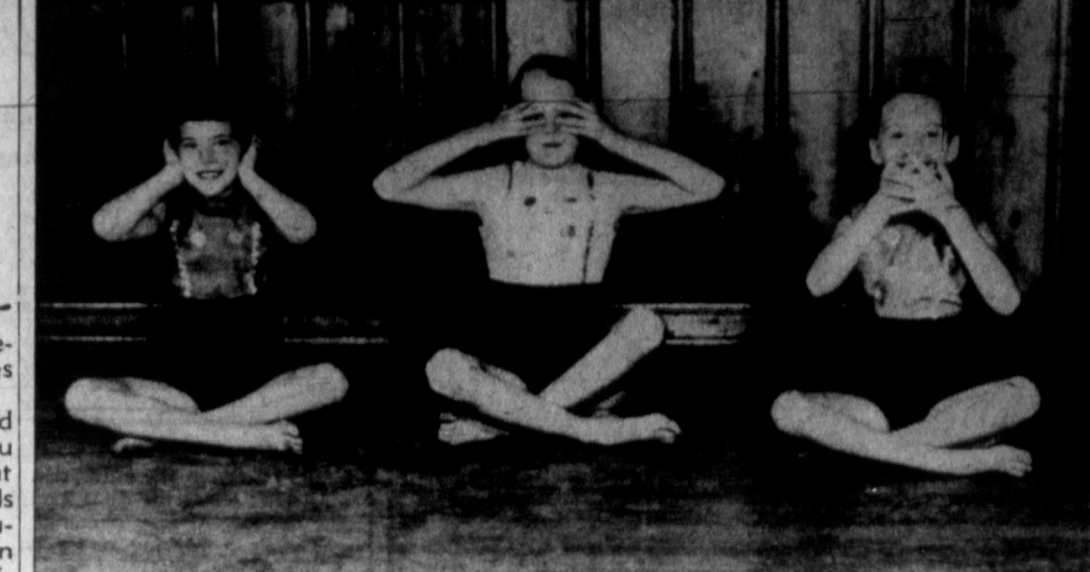
MIAMI — (Special) — Members of the Wesleyan Service Guild entertained Mrs. H. J. Cowdrey with a surprise handkerchief shower recently in her home.

The Cowdrey family is moving to Slaton next week, where Mr. Cowdrey has been transferred by the Santa Fe Railroad.

Attending were Mmes. Ford Cowan, James Seitz, W. R. Holland, R. J. Bean, Harvey Landrum, J. V. Patterson, Frank Gracey, William E. O'Loughlin, Orval Christopher, W. H. Carr, Grady Bailey, Kirk Philpott, Bill Cox, and Joe Cunningham. Sending gifts were Mmes. Bill Wiley, R. W. Beck, Maurita Taylor, Harvey Lee Bailey, S. S. Jackson, Troy Hopkins and Clyde Loper.

Keep your hands away from facial blemishes. It's an ungraceful habit to handle them, and you may start a skin infection.

On hot days or during hot work keep your skin lotion, freener or astringent in the refrigerator. You'll find it cooling.



THREE LITTLE MONKEYS — Students of Jeanne Willingham of the Beaux Arts Studio will be presented in a revue at 7:30 p.m. today in the Junior High auditorium. Among the numbers will be "Three Little Monkeys" by, left to right, Jennifer Eaton, Lynette Williams and Leslie Watkins. (Photo by Smith's Studio)

Church Schedules A Vacation School

The Church of the Nazarene will begin its vacation Bible school at 9 a.m. Tuesday. Sessions will be held each day from 9 to 11:30 a.m. until June 10.

Bible study and craft work will be taught, and refreshments will be served each day. A picnic will be held the last day, and a program will be held that night.

Supervisor is Mrs. B. D. Elliott. Heads of the departments are Mrs. G. W. Hapeman, beginners; Mrs. Cecil Trollinger, primary; Mrs. Tom Ammons, junior; and Mrs. S. E. Cole, intermediate. The school is for children from 3 to 14 years of age.

ESA Sorority Has Jewelled Pin Ritual

The "jewelled pin ceremony" of Epsilon Sigma Alpha sorority was held recently in the home of Mrs. J. M. Nutting, with Mrs. Norman Fulps as co-hostess.

Mrs. Bert Arney, president, led the candlelight ritual. Those receiving jewelled pins were Mmes. Louis Hooper, Oscar Engel, Jay Meador and Max Hickey. Each woman was presented a corsage of yellow mums upon arriving for the ceremony.

Arrangements of mock orange and roses were used as decoration throughout the house. Refreshments of lemon cake and coffee were served during the social period and secret pal gifts were exchanged.

Attending, other than those already mentioned, were Mmes. Melvin Watkins, Guy LeMond, Lowell Stevens, Bruce Parker, Margaret Brumley, H. C. Payne, Charles Robison, Walter Reed, Gwen Gray, Bill Ragsdale and Lucille Foster.

Miami Woman Feted At Shower

MIAMI — (Special) — Members of the Wesleyan Service Guild entertained Mrs. H. J. Cowdrey with a surprise handkerchief shower recently in her home.

The Cowdrey family is moving to Slaton next week, where Mr. Cowdrey has been transferred by the Santa Fe Railroad.

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Keep your hands away from facial blemishes. It's an ungraceful habit to handle them, and you may start a skin infection.

On hot days or during hot work keep your skin lotion, freener or astringent in the refrigerator. You'll find it cooling.

SOCIAL CALENDAR

TUESDAY

1:00—Pampa bridge players guests of Amarillo Duplicate Club, ballroom of Elks Club, 501 Fillmore, Amarillo.

7:30—OES Study Club with Miss Corrine Landrum, 1025 Mary Ellen.

7:30—Theta Rho in IOOF Hall, 204 W. Brown.

8:00—Rebekah Lodge, host to state officer and area lodges, in IOOF Hall.

WEDNESDAY

9:30—Circle I, First Presbyterian, in church's educational building, with Mrs. W. M. Morgan and Mrs. W. M. Lemons as hostesses.

9:30—Circle II, First Presbyterian, with Mrs. Henry Bedenbender, 1115 Mary Ellen.

9:30—Christyones Group, First Christian, with Mrs. Clayton Dunham, 2125 Duncan.

12:30—First Baptist WMU executive board meeting in church.

1:00—First Baptist WMU luncheon in church.

1:00—Smiley Group, First Christian, with Mrs. Walt Bonnell, Cities Service camp, covered-dish luncheon.

2:00—First Baptist WMU program in church.

2:30—Brummett Group, First Christian, with Mrs. Nellie Denison, 124 S. Starkweather.

2:30—Circle III, First Presbyterian, with Mrs. E. C. Sidwell, 1901 Charles.

2:30—Circle IV, First Presbyterian, with Mrs. W. L. Heskew, 1120 N. Somerville.

8:00—Cuppy Group, First Christian, with Mrs. Dorothy Slinn, 620 Doucette.

THURSDAY

9:30—Goodwill HD Club with Mrs. Boyd Maul, east of Pampa on Miami highway.

5:45—Business Women's Circle, First Baptist, in church.

7:30—Rebekah Lodge in IOOF Hall.

7:30—DMF Auxiliary, Cities Service Gas, shower for Mrs. Willson, in recreation hall.

7:30—American Legion Auxiliary with Mrs. J. C. Coston, 306 1/2 N. Somerville.

FRIDAY
10:00—Ladies Golf Association all-day session, host to Panhandle Association, in Pampa Country Club.

8:00—Order of the Eastern Star in Masonic Hall.

Jeanne Willingham 1955 Dance Revue Slated For Tonight

Jeanne Willingham of the Beaux Arts Dance Studio will present her pupils in a 1955 revue, "Syncopated Super-Circus" at 7:30 p.m. today in the Junior High school auditorium.

All the numbers will follow the circus theme, with about 200 students participating. The first part of the revue will be the grand parade in which the entire cast will be seen, followed by the Midway scene with many amusements, such as the merry-go-round, the roller rink, cupie dolls and side-show attractions.

The third part will take place under the big top, with the trapeze artists, the animal trainer, monkeys, leopards, circus ponies, jugglers, clowns, hawkers, the tight-rope walker, and the balloon vendor in Ring I. It will be climaxed by the appearance of six baby clowns. Ring II will feature the ballerinas, and Ring III will climax the show with the old favorite, "No Business Like Show Business."

Musicians for the show will include Mrs. Kenneth McGuire and Mrs. Jackie Edwards, pianists, and Coy Palmer at the organ. Assisting will be Marilyn Myatt and Alma Alvey, voice students of Mrs. McGuire.

The show is sponsored by Epistol Sigma Alpha sorority.

During intermission, attendance awards will be presented by Jeanne Willingham.

Juanita Harper Circle Has Meet

The Juanita Harper Circle of Hobart Street Baptist Church met recently in the home of Mrs. H. H. Keyser. Opening prayer was given by Mrs. Mildred Stephens.

Mrs. Keyser taught the Bible lesson, and closing prayer was led by Mrs. Bill Wright. Refreshments were served during the social period.

Attending were Mmes. Preston Wallace, Bill Wright, Lee Pate, Madge Keyser, J. B. Ross, L. E. Winborne, Gene Quarrels. Visitors were Mrs. Mildred Stephens of Pampa, and Miss Estelle Thomas of Oklahoma City, Okla.

Miami Bridge Club Has Social Meeting

MIAMI — (Special) — Mrs. Gail Jackson was hostess at the afternoon Bridge Club recently. Mrs. William E. O'Loughlin won high score; Mrs. Sam Bowers won second high, and Mrs. R. J. Bean won low.

Refreshments of strawberry short cake and coffee were served. Present were Mmes. Horace Smith, William E. O'Loughlin, E. D. Daugherty, Sam Bowers, Matt Day, R. J. Bean, Dale Low, and Gail Jackson.

Mrs. O. H. Odom Honored At Party

Mrs. O. H. Odom, who teaches first grade at Woodrow Wilson school, was honored with an "appreciation party" recently in the home of Mrs. Jack Tregallas, 600 Dean Drive. Other hostesses were Mmes. J. F. Scott, W. H. Earp and Phillips Grange.

Mrs. Odom just finished her 20th year of teaching and her 11th year teaching in Pampa. Prior to that time, she taught in Temple for 3 years and in Brownsville for one year.

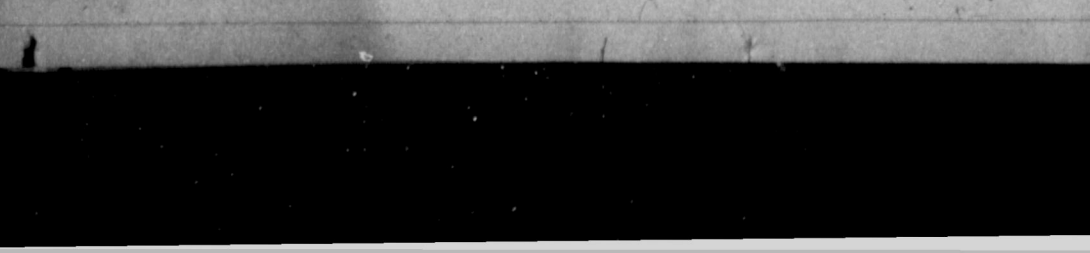
The honoree was presented a white carnation corsage. The hostesses also wore carnation corsages. Games were played, under the direction of Mrs. Scott, who also registered the guests. Each guest presented Mrs. Odom with a personal gift.

The serving table was covered with a lace cloth and centered by the punch bowl encircled by large white roses. Mrs. Tregallas presided at the punch bowl. Other refreshments were nuts, minis and cookies.

Attending were Mmes. C. E. Manzy, W. C. Brown, J. F. Scott, Jim Dean, Glen Maxey, Jack Tregallas, Boyd A. Stewart, Robert L. McCain, R. L. Bishop, Phillip Grange, Ross Buzzard, T. W. DeWitt, Eugene Usbell, R. D. Wilkerson, W. H. Earp, Earl Soward, Roy Wright, Claud Robinson, Owen L. White, J. C. Hickey, E. A. Gibson and Clifford Hill.

GS STYLE SHOW

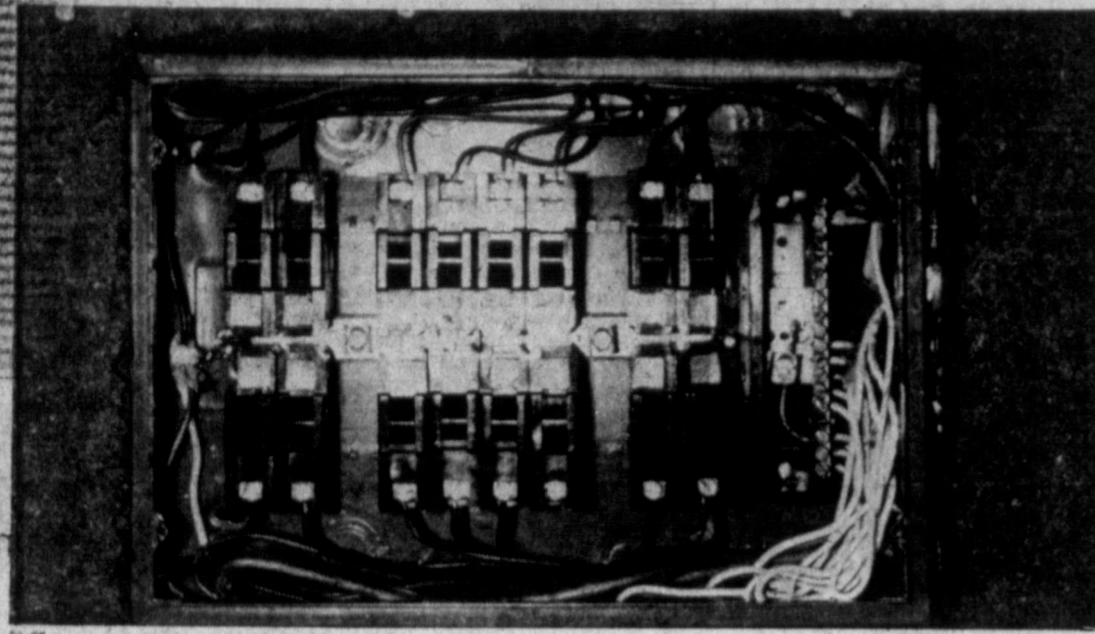
Members of Intermediate Girl Scout Troop 34, under the leadership of Mrs. J. D. Wright Jr., presented a unique style show recently. Shown above, from the left, are Jenny Davenport in a "squin dress"; Mary Ann Kelley in a "box jacket" and "fancy pants"; Sue Rippstein in a "picture frame hat, rope necklace and bracelet" and "can-can petticoat"; and Pamela Goodlett, in a "nylon dress, bucket hat and draw string bag." (News photo)



APPRECIATION PARTY — Shown at a recent appreciation party for Mrs. O. H. Odom, who has been teaching school 20 years, are, left to right Mrs. Hood Earp, Mrs. Jack Tregallas, Mrs. Odom, Mrs. Floyd Scott and Mrs. Phillips Grange. The women, other than Mrs. Odom, were hostesses. (News photo)

BUSINESS REVIEW PAGE

Let Electric Supply Wire Your Home For Your Needs



MODERN WIRING SYSTEM — This 20 circuit breaker panel is part of the modern — up to the minute — electric wiring system The Electric Supply, 836 W. Foster (4-6893) is installing in the new home of Mr. and Mrs. Ben Fallon at 2236 Charles. Modern wiring, like this, will enable simultaneous use of all lights and appliances. Lights won't dim and appliances won't lag. Let The Electric Supply help you plan your wiring to give you greater comfort and convenience.

Is your home running an electrical fever? Call your doctor of electricity. The Electric Supply, 836 W. Foster, 4-6893. It's easy to tell if your home is running an electrical fever. The danger signs are these: Lights that dim or flicker every time you turn on appliances. Overloaded fuses blowing or circuit breakers tripping too often. Television pictures that shrink in size. Electrical appliances not working as well as you know they can. Radio hard to tune in clearly. Outlets and switches scarce and not where you need them. Call The Electric Supply to correct any of these danger signals. It takes so little time, the cost may be much lower than you imagine, and the improvement means so much in your home!

Today more people are demanding more electrical appliances — electric ranges, electric laundry equipment, electric food freezers, and the many small electrical appliances that do so much to add pleasure to modern living. Some of these appliances such as electric range, electric dryer, and air conditioning, require special circuits, and other appliances require individual circuits. Surveys have shown that nine out of ten homes (including many new homes) do not have wiring that is considered adequate for today, or to provide for future electrical appliances. More Economical It is much more economical in the long run to do a complete and adequate wiring job than to do patch-work wiring each time you buy better living appliances. Plan your electrical wiring system now — enjoy all the advantages of better electrical living — Let The Electric Supply help you. Electric Supply The Electric Supply can help

you plan your wiring so all lights will burn brightly, and all appliances will operate at peak efficiency simultaneously. You are wise to call on this firm because: The Electric Supply has 15 years' experience in electrical work in the Panhandle. The firm maintains the largest stock of electrical fixtures in this area. The firm has on hand all the materials and equipment to do wiring of residential, business and industrial buildings as well as oil field work. The Electric Supply has the skilled men to do your job right. Also this firm will help you arrange an FHA loan, or a conventional loan to do your wiring. Wiring Bureau The Electric Supply is a member of the Adequate Wiring Bureau of Pampa, an organization formed to encourage safe wiring to give the greatest use of all electrical conveniences. When The Electric Supply completes your wiring job, it will give you an adequate wiring certificate indicating your home meets the standards of safe, adequate wiring set by the Adequate Wiring Bureau. The firm also is a member of the National Electrical Contractors Association, and the work it does carries the seal of electrical satisfaction. Of course The Electric Supply guarantees its work. Plan Wiring It may be that the wiring in your home is sufficient for your basic electrical needs like your refrigerator, iron, washing machine, lamps, radio and toaster. But if, like millions of others, you are adopting new standards of modern electrical living, your home will be equipped with an electric range, food freezer, automatic washer and dryer, a dehumidifier, air conditioner and other electrical appliances. For the new standards you need bigger wires for, as you know, electricity flows through wires in your home as water flows through pipes. Just as large enough pipes give you a full supply of water at every faucet, so the bigger wires enable you to carry safely the full electrical load you are sure to use. You can enjoy all these electric conveniences and protect your home from danger of electric fires by letting The Electric Supply check your wiring. Call today, 4-6893, or stop in at The Electric Supply, 836 W. Foster.

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Big Four Meet Probably Will Be In Switzerland

By MERRIMAN SMITH
WASHINGTON — UP — Backstairs at the White House: Preparations for the Big Four meeting are going ahead. The Secret Service assumes that the final decision on site will be somewhere in Switzerland. The men who must make the final decisions think that the President's protectors reason that the Lausanne, Switzerland, The President's protector's reason that the Swiss border is a lot easier to cross than other European boundaries. The Russians like the idea of Vienna, but we don't. Secretary of State John Foster Dulles thinks that it would be poor theater to have the meeting held against a backdrop of foreign occupation troops. A Washington wisecracker says that the reason Mr. Eisenhower has turned down Geneva as a conference site is that the golf course there is only a nine-hole layout. Lausanne has a nine hole course, too, but the holes are quite hilly.



TIRE SERVICE ON WHEELS — Herschel Sanders stands by the new Firestone Service Truck, which enables the Pampa Firestone Tire Store to give you complete tire service anywhere. This tire service has special value in repairing tractor tires on the farm, truck tires in an emergency. For complete tire service anywhere call on the Pampa Firestone Store, 117 S. Cuyler, telephone 4-3191.

Firestone Has Safety-Tension Gum Dipping For Cord Tires

Just recently, a historic event of vital importance to every car owner in America, took place in Gastonia, N.C. There at the Firestone Textile Plant a huge electronically-controlled machine, as high as a five-story building and nearly three times as long, began turning out the finest, strongest, safest tire cord ever conceived by the minds of men. Gum Dipping Away back in 1920, Firestone introduced a process called "Gum Dipping" by which the cotton cords, then used in tires, were impregnated and saturated with liquid rubber, which insulated the individual cords against heat and friction, made them adhere more firmly together and increased adhesion between the plies and tread. For more than a quarter of a century, only Firestone gave car owners this extra protection against blowouts and separation. When rayon and nylon came into use as tire cord materials, Firestone had a backlog of 30 years of experience in Gum-Dipping and Firestone Tires with rayon and nylon cord bodies quickly proved to be safer, stronger and free from most of the troubles and failures which plagued the other tire makers.

Controlled Tension Firestone scientists, engineers and technicians discovered many years ago that Rayon and nylon cords expanded or "grew" when they became hot from fast driving. They developed a way to take the stretch out of rayon and nylon by Gum-Dipping the cords and applying controlled tension at precise temperatures for a constant period of time, thereby locking the cords and giving them a permanent "set." This process eliminates the principal causes of tread cracking and play separation.

Extra Safety Firestone Tires are the only tires made which give you the extra quality and extra value of Safety-Tensioned Gum-Dipped cord bodies. That is a vitally important fact which you should remember the next time you buy tires. Get Firestone Tires, the safest tires that money can buy, at your nearby Firestone dealer located at 117 S. Cuyler — Phone 4-3191.



MAKING A GO OF LIFE

By ROY L. SMITH
Read Acts 17:24-28
The laws of God are the revelation of his character. Most people have a little difficulty believing that the universe of which we are a part is a product of the creative power of some divinity. "But what is he like?" is the question men ask with great earnestness. They want to know something about the character of this awesome Creator under whom they are compelled to live, and from whom they are never able to escape. The laws of God are the evidence of his character. An electric dynamo has no character because it has no power to choose, but it may become a revelation of the character of the mechanic who built it. If, under the shining chromium and brilliant polish, we discover that the armature has been wound carelessly, we know what kind of workman its builder was. If, on the other hand, it stands up under years of strain we know its builder was trustworthy. By similar logic the tea rose has no character because it does not consciously choose the chemicals from the soil, but the bush in bloom reveals the fact that its Creator is dependable because the tea rose bush always produces tea roses and never anything else. Jesus called attention to this basic law of life when he said: "Do men gather . . . figs or thistles?" (Matt. 7:16.) Every scientist in the world proceeds upon the assumption that this world is dependable. Molecules are mixed in test tubes and social patterns are introduced into confused situations, in the fixed confidence that the God who made the laws can be trusted. I think then, O God, for the way my life becomes effective when I have faith in thee, for the way my problems seem to solve themselves

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Travel Editor Dies
CHICAGO — UP — Frank Cipriani, 36, travel editor of the Chicago Tribune, died of an apparent heart attack Sunday. He had been with the Tribune since 1930.

Airliner Sets Record
LOS ANGELES — UP — The Scandinavian Airlines system reported Sunday one of its airliners set a new record flying time of 21 hours, 22 minutes in a flight from Copenhagen, Denmark, over the polar region to Los Angeles.

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Scientists recommend that you control roaches and ants the modern way — with Johnson's NO-ROACH. Brushed just where you want it, not a messy spray! The colorless, odorless coating kills these pests. It's effective for months, sanitary, and so easy to use. 8 oz. 89c; pint 1.69; quart 2.98. Available at Furr Foods, Cretney's, Clyde's, Perkins, and your local food or drug store.

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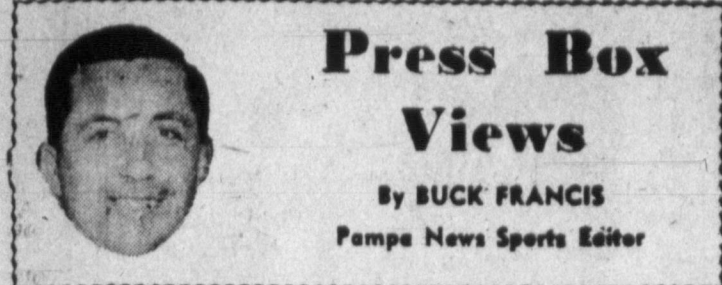
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Oilers Down Ponies Twice To Recapture Lead, 5-4, 10-5



Press Box Views

By BUCK FRANCIS
Pampa News Sports Editor

JOE FORTIN HAS MADE A genius out of Manager Grover Seitz of our league-leading Oilers.

Back in March when it was announced that Fortin had signed as the Oiler first sacker, the general feeling among most of the local fans was that the move just wouldn't work.

I'm sure that the opinion of the fans got back to Fortin and the big fellow was going to go all out and prove that they were wrong.

And, by glancing at the latest statistical release on fielding averages, Fortin is perched at the head of the heap among the first basemen.

Fortin had made only one error in 266 chances for a .996 mark at the first quarter mark in the current season.

What made matters worse when it was announced that Fortin would take over the first base duties is that he was succeeding one of the finest defensive first basemen ever to perform in the West Texas-New Mexico League, Doug Lewis.

But Lewis, who is now first basing for the Plainview Ponies, is ranked fifth in fielding with a .987 mark.

Fortin has participated in 27 double plays, five more than Lewis.

And in batting, Fortin also holds a distinct edge, Fortin is hitting .356 while Lewis is hitting .320.

In the just completed crucial series between the Oilers and Ponies, Fortin also held a decided advantage over Lewis.

Here in a nutshell is the record of the two during the series that saw the Oilers move into first place by winning the six-game set, 4-2:

Player	AB	R	H	RBI	Pct.
Fortin	25	9	10	4	.400
Lewis	23	8	1	4	.260

Well in all due respect to Lewis, a fine player, we believe Joltin Joe has made fans forget about the Dugger.

G-Sox, Hubs, El Paso 9s Also Win

The Pampa Oilers moved into first place in the West Texas-New Mexico League Sunday as they swept a doubleheader from Saturday's league leaders, Plainview, 3 to 4 and 10 to 5.

Tom Pollet was the pitching workhorse for the Oilers, giving Plainview 12 hits in the first game but holding on to win, and coming in relief in the nightcap to move the Oilers into their one-game lead.

In other games, Amarillo beat Clovis 4 to 1, El Paso downed Albuquerque 7 to 4 and Lubbock beat Abilene 9 to 7.

Monday, El Paso plays at Abilene, Albuquerque at Lubbock, Clovis at Plainview and Amarillo at Pampa.

Russell Agne was the second-game winner for Pampa. The Ponies, outfit Pampa in the first game, 12 to 9, but Pollet gave the hits well scattered for the win. In the nightcap, Pampa jumped off to a 4 to 0 first-inning lead and stayed ahead.

The Amarillo Gold Sox scored two runs in the first inning and added another in the second and that was all they needed to down Clovis. The win kept the Gold Sox in a tie with El Paso for seventh place.

Ken Yoke yielded 14 hits to Albuquerque, but El Paso's Texans scored twice in the top of the ninth to hand the loss to Ernest Bartolmei. The Ducks came back with a run of their own in the bottom of the ninth, but the rally fell short.

Four Lubbock pitchers gave Abilene a total of 18 hits, but their teammates pounded out 16 against four Big Sox hurlers for the victory. Fred Uhlman was the winner for Lubbock, with Alvis Whisenant charged with the defeat.

SCORES BY INNINGS
Amarillo 001 282 310-14 1
Clovis 000 000 000-0 0
El Paso 000 000 000-0 0
Lubbock 000 000 000-0 0
Plainview 000 000 000-0 0
Pampa 000 000 000-0 0
Abilene 000 000 000-0 0
Albuquerque 000 000 000-0 0
Big Spring 000 000 000-0 0
Midland 000 000 000-0 0
Odesa 000 000 000-0 0
Hobbs 000 000 000-0 0
Big Spring 000 000 000-0 0

Monday's Schedule
Roswell at Midland.
Odesa at Hobbs.
Big Spring at Artesia.
San Angelo at Carlsbad.

SOUTHERN ASSOCIATION
Team W L Pct. GB
Chattanooga 31 21 .594
New Orleans 29 20 .592 1/2
Birmingham 26 21 .552 2 1/2
Memphis 26 22 .542 3
Nashville 24 28 .460 5 1/2
Mobile 18 19 .356 11 1/2
Little Rock 12 25 .321 18

Monday's Results
Birmingham 5, Nashville 4.
Chattanooga, 7-1, Atlanta 1-2.
Memphis 6-1, Little Rock 4-0 (2nd game suspended end of 4th, curfew).

New Orleans at Mobile, postponed.

WHEELER, May 30 - The Wheeler Independents scored three runs in the seventh inning here Sunday to down the Pampa Junior Oilers in a Cap Rock League game, 5-3.

Prior to the three-run uprising, the Junior Oilers had rallied for two runs in the top of the seventh to tie the score at 2-2.

Gaines went all the way to pick up the win for Wheeler. He hurled a four-hitter.

Gerald Mobley and Newt Secrest divided mound duties for the Junior Oilers. Mobley started a 4 1/2 was relieved during the seventh inning Wheeler rally.

It was the second defeat against one win for the Junior Oilers in Cap Rock play.

The line score:
Jr. Oilers 000 000 200-2 4 3
Wheeler 100 001 30x-5 3 3
Mobley, Secrest and Conway; Gaines and Hendrick, Dormas.

READING, Pa., UP - Was Nantz, still striving to join the four-minute mile brigade, won the annual Karver mile Sunday in 4:08.4.

Horace Ashtetter finished 50 days behind the Kanan in 4:18, while Jim McLaughlin of St. Joseph's (Pa.) College was third.

It marked the first time three ever had clocked under four minutes in the same race. On Aug. 7, 1952, at Vancouver, B.C., Bannister of Britain and Andy of Australia both were under the magic mark in a brilliant two-man show.

Bannister won that race in 3:58.8, but Andy held the all-time record of 3:56.8 set on June 21 last year at Turku, Finland.

Gold Sox Move In For 3-Game Series

By BUCK FRANCIS
Pampa News Sports Editor

The Pampa Oilers took a firm grip on first place in the West Texas-New Mexico League Sunday by downing the Plainview Ponies in both ends of a doubleheader before 1,094 paid customers, 5-4 and 10-5.

The Oilers took over first place after winning the first game, and then increased their lead by capturing the nightcap.

Yesterday's twin triumph also gave the crucial six-game series to the Oilers, four games to two, and a complete sweep of the three-game series.

Tom Pollet continued his mastery over the Ponies by stopping them in the opener and then coming in on relief in the nightcap to make the game for Russell Agne, saving his first start for the Oilers.

Pollet now holds a 3-0 record against Plainview and his win yesterday boosted his season mark to 7-1.

The batting star for the Oilers was big Joe Fortin who collected five hits in seven official trips.

Buddy Woods will get the starting nod for the Oilers in the first of a three game series with the Amarillo Gold Sox tonight at Oiler Park.

Woods has a 3-3 record. Tonight's game will start at 8 during the afternoon. Fortin, after getting two singles in four times up in the opener, topped off a fine day's work in the nightcap with a perfect 4-0-3 that included a pair of homers.

Drives In 6 Runs
Fortin drove in six runs during the twinbill, two in the opener and four in the second game. Fortin's two homers in the second game, his 12th and 13th of the season, came on successive trips in the fifth and sixth innings.

The Oilers were out in the first game, 12-9, but Pollet kept the Ponies hits well scattered. The Oilers owned a 5-2 lead going into the ninth when the Ponies rallied for two runs to pull within one run of catching up.

In the Pampa ninth, Dale Perry opened with a single and went to starter on a double by Doug Lewis. But Pollet braced to get the next two batters, dangerous hitting Don Stokes on a ground ball and I. E. Palmer on an infield pop up. Perry scored on Stokes' grounder for the third Pampa run of the game.

Don Tierney drove Perry home with the fourth run but Dub Woolbright flew out to Sonny Tims in left for the final out and Pollet had his seventh win stacked up.

The Oilers scored all of their runs in the first three innings off starter and losing pitcher, Jim Lemons, an ex-Oiler.

In the first inning, Rach Slider walked and raced to third on Paul Halter's ringing double to deep center. Both scored on a single past third by Fortin.

The Oilers then made it 5-0 in the third with a three-run uprising. Fortin started this rally with a leadoff single. Hairston and Jim Martin also followed with singles. Fortin scoring on Martin's r.a.p. Then, with Hairston and Martin on third and second respectively, Lemons was ordered to give Sonny Tims an intentional pass.

Time Gets Timely Single
But Lemons carelessly tossed one within Tims' bat range and the alert Oiler leftfielder rapped it through the box for a single and Hairston and Martin romped with run numbers four and five.

As it turned out, those were the fleeing and winning runs for the Oilers.

Lemons left after the third in favor of Milt Ardrey who blanked the Oilers on no hits for the next four innings. Ardrey was lifted for a pinch-hitter in the eighth and Ken Elliott hurled the eighth and final time at bat for the Oilers, giving up two hits but holding the locals scoreless.

In the second game, pint-sized Russell Agne, got off to a shaky start in his initial start for the Oilers but he settled down to hurl effective ball until the sixth.

Agne held the heavy hitting Ponies to four hits and two runs during the afternoon.

Ice Decision
The Oilers led the game away in the bottom of the sixth with three runs, one coming on Fortin's homer and two on Tims' second two-run single of the afternoon.

The Oilers pitched off to a 4-0 lead in the first inning of the nightcap and never headed. The four runs in the first inning were all unearned.

The Oilers loaded the bases with none away in the first inning on an error, a walk to Hardaway and Halter's single. Fortin then drew a walk to force in Slider who had gotten on via the error.



CHICAGO COMEBACKS—Sam Jones, left, and Dick Donovan are big right-handers who in the higher minors last year pitched their way back to the big leagues. Jones turned in a no-hit, no-run game for the Cubs against the Pirates. Donovan compiled an early season winning streak, including three consecutive shutouts, for the White Sox.

Bums, Yanks In Command In Majors

By UNITED PRESS

It looked like 1953 all over again Monday with the New York Yankees and Brooklyn Dodgers in command of the major league pennant races at the Memorial Day milestone.

The Yankees and Dodgers met in the 1953 World Series and they'll do it again this year if the old baseball axiom that the Memorial Day leaders will win the pennants holds true. It's an axiom that's proved correct more than half the time and it's rarely looked sounder than it does for the Yankees and Dodgers this year.

The Yankees rode the crest of a six-game winning streak, 13 wins in 14 games and a three-game first-place lead over the Cleveland Indians. All this, and Bob Grim, too.

The Dodgers were fresh from taking a series from the New York Giants, 2-1, had won five of their last seven games and held a six-game lead over the second-place Chicago Cubs. All this, and relief pitching.

Both Reached High
Both reached the Memorial Day signpost in grand style Sunday, the Yankees edging out the Baltimore Orioles 1-0 and the Dodgers defeating the Giants 8-5, the victory gave the Yankees a 29-12 record compared to their 26-11 mark on Memorial Day, 1953 while the Dodgers' current 30-10 record is far better than their 23-14 pace of two years ago.

Grim, AL "rookie of the year" in 1954, "joined the team" Sunday when he limited the Orioles to five hits in pitching his first complete game of the year. A 20-game winner last year, Grim had failed to start this year and had Manager Casey Stengel waiting that he needed another starting pitcher.

Junior Gilliam, Jackie Robinson and Duke Snider all hit homers for the Dodgers, who routed southpaw Johnny Antonelli, the Giants' "desperation starter," in the second inning. Al Dark and Willie Mays hit homers for the Giants, who never could make up an early 5-0 deficit.

Larry Doby's 500-foot home run featured the Indians' 4-2 verdict over the Kansas City Athletics and helped Herb Score notch his fifth win. Doby's blast cleared the right field wall, which stands 50 feet high, at a point 405 feet from home plate.

Triple, Double for Williams
Ted Williams had a triple and double and Jackie Jensen hit two homers and drove in five runs to lead the Boston Red Sox to a 12-7 win over the Washington Senators while Mike Fornieles scattered nine hits in pitching the Chicago White Sox to a 9-3 win over the Detroit Tigers in other AL games.

The St. Louis Cardinals presented with his first victory when Stan Musial's three-run homer paced them to a 7-2 victory over the Cincinnati Redlegs.

Sunday's Star
Larry Doby of the Indians, who wasted a home run estimated at 500 or more feet.

Pollett, p | 1 0 0 0 0 0
Totals 32 10 2 10 10 2
Score by innings:
Plainview 020 002 1-5
Oilers 400 033 X-10

RBI - Lewis, Knox 3, Cardy, Fortin 4, Tims 2, Agne 3, 2BH - Halter, Martin, HR - Knox, Fortin 2, DP - Agne to Hardaway to Carmona; Hardaway to Carmona to Fortin, SO - Harrington 2, Ardrey 1, Agne 1, Pollet 1, BB - Harrington 3, Ardrey 1, Agne 1, Pollet 1, PB - Palmer, LOB - Plainville 9, Oilers 8, HO - Harrington 8 for 7 runs in 4 2-3 innings; Ardrey 4 for 3 runs in 1; Agne 4 for 3 runs in 1; Agne 6 for 4 in 5 2-3; Pollet 2 for 1 in 1-3, WP - Agne (1-0), LP - Harrington (7-1), T - 138, U - Leip and Roberts, All., - 1094.

Player AB R H P O A E
Slider, ss 3 1 0 0 4 2
Hardaway, 3b 3 0 0 0 3 0
Halter, cf 4 1 2 10 0 0
Fortin, 1b 4 1 2 10 0 0
Hairston, rf 3 1 2 2 0 0
Martin, c 4 1 2 4 0 0
Carmona, 2b 4 0 0 3 2 1
Tims, lf 3 0 2 2 0 0
Pollet, p 4 1 2 24 9 1
Totals 31 5 9 27 11 3
Score by innings:
Plainview 000 110 002-4
Oilers 208 000 00x-5

RBI - Stokes, Palmer, Tierney, Woolbright, Fortin 2, Martin, Tims 2, 2BH - Lemons, McCole, Lewis, Halter, SH - Pollett, DP - Pollett 3, BB - Lemons 2, Elliott 1, Pollett 1, HBP - by Ardrey (Harrington), LOB - Plainville 11, Oilers 8, WP - Elliott, Pollett, HO - Lemons 7 for 5 runs in 3 innings; Ardrey 6 for 0 in 4; Elliott 2 for 0 in 1, WP - Pollett (7-1) LP - Lemons (8-2), T - 2:00, U - Roberts and Leip.

Player AB R H P O A E
Lewis, 1b 4 0 1 6 1 1
Perry, cf 4 0 0 1 5 1
Stokes, rf 2 1 1 1 1 0
Tierney, lf 4 0 1 0 0 0
Palmer, c 3 0 0 0 0 0
Woolbright, 2b 3 1 1 2 1 1
Knox, 3b 2 2 2 1 1 1
McCole, ss 3 1 0 2 6 0
Harrington, p 2 0 1 0 0 0
Grund, p 1 0 0 0 0 0
x-Cardy 1 0 0 0 0 0
Ardrey, p 0 0 0 0 0 0
Totals 27 5 18 10 4 0
x-Singled for Grund in 8th

OILERS 10
Player AB R H P O A E
Slider, ss 4 1 2 2 0 0
Hardaway, 3b 3 1 0 1 5 0
Halter, cf 4 2 2 3 0 1
Fortin, 1b 3 3 3 5 0 0
Hairston, rf 3 1 0 0 0 0
Martin, c 4 2 3 3 0 1
Carmona, 2b 4 0 1 2 0 0
Tims, lf 4 0 2 2 0 0
Agne, p 3 0 1 0 1 0

33 Cars Entered In Memorial Day Race

By KURT FREUDENTHAL

INDIANAPOLIS - UP - Thirty-three souped-up racers, the fastest in the history of the 500-mile speedway classic, went to the starting line Monday with the nation's top pilots battling for a \$275,000 jackpot.

Clear, mild weather with the temperature around 80, nearly ideal, was forecast with about 150,000 fans from all corners of the nation and numerous foreign countries watching.

The winning crew could pocket as much as \$100,000 depending on lap and accessor awards. The leader at the end of each turn of the 200-lap grand circuit is \$150.

Top favorites were qualifications record holder Jack McGrath, in his eighth 500 miler; two time winner Bill Vukovich, shooting for a historic third straight title; national champion Jimmy Bryan, and Art Cross.

INDIANAPOLIS - UP - The starting field for the Memorial Day 500-mile auto race, with four-lap qualifying speeds:

First Row
1. Jerry Hoyt, Indianapolis, 140.945.
2. Tony Bettenhausen, Tinley Park, Ill., 139.985.

Sixth Row
13. Eddie Russo, Crown Point, Ind., 140.116.
14. Bob Sweikert, Indianapolis, 139.996.

15. Jimmy Reece, Oklahoma City, 139.991.
Sixth Row
16. Duane Carter, Indianapolis, 139.811.
17. Jimmy Daywalt, Indianapolis, 139.616.
18. Duane Carter, Indianapolis, 139.616.

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STANDINGS

By UNITED PRESS
WEST TEXAS-NEW MEXICO
Team W L Pct. GB
Pampa 21 15 .581 1
Plainview 20 16 .579 1
Clovis 20 15 .571 1 1/2
Abilene 21 16 .568 1 1/2
Lubbock 20 19 .457 5 1/2
El Paso 15 25 .375 9
Amarillo 13 23 .361 9

Sunday's Results
El Paso 7, Albuquerque 6.
Amarillo 8, Clovis 7.
Pampa 5-10, Plainview 4-5.
Lubbock 9, Abilene 7.

Monday's Schedule
El Paso at Abilene.
Albuquerque at Lubbock.
Clovis at Plainview.
Amarillo at Pampa.

AMERICAN LEAGUE
Team W L Pct. GB
New York 29 12 .707
Cleveland 25 14 .643
Chicago 24 15 .615 4
Detroit 22 18 .550 6 1/2
Boston 18 25 .419 12
Washington 18 23 .438 12
Kansas City 14 28 .339 14
Baltimore 13 29 .310 16

Sunday's Results
New York 1, Baltimore 0.
Boston 12, Washington 7.
Chicago 9, Detroit 2.
Cleveland 4, Kansas City 2.

Monday's Schedule
New York at Washington (2 games) - Turley (8-1) and Byrne (1-0) vs. Schmitt (3-3) and Porterfield (5-8).
Baltimore at Boston (2 games) - Byrd (3-1) and McDonald (2-0) vs. Sullivan (4-8) and Delock (4-3).
Cleveland at Chicago (2 games) - Lemon (6-4) and Garcia (3-4) vs. Pierce (3-2) and Harshman (3-2).
Kansas City at Detroit (2 games) - Dittmar (1-1) and Rasch (0-1) vs. Lary (4-4) and Maas (3-2).

NATIONAL LEAGUE
Team W L Pct. GB
Brooklyn 30 10 .750
Chicago 25 17 .595 6
New York 22 20 .524 9
St. Louis 18 20 .474 11
Milwaukee 19 22 .463 11 1/2
Cincinnati 18 21 .463 11 1/2
Philadelphia 17 23 .415 13
Pittsburgh 12 28 .317 18

Sunday's Results
Chicago 9, Milwaukee 6.
St. Louis 7, Cincinnati 2.
Brooklyn 9, New York 8.
Philadelphia 5-4, Pittsburgh 2-3 (2nd, suspended after 1-2 innings, to be completed at a later date).

Monday's Schedule
Pittsburgh at Brooklyn (2 games) - Kline (2-6) and Purkey (2-3) vs. Meyer (2-1) and Newcombe (7-0).
Philadelphia at New York (2 games) - Dickson (3-2) and Kuzava (0-0) vs. Gomez (2-3) and Liddle (1-1) or McCall (1-1).
Milwaukee at Cincinnati (2 games) - Spain (3-6) and Jay (0-0) vs. Fowler (1-4) and Staley (4-3).
Chicago at St. Louis (2 games) - Davis (3-1) and Minner (3-2) vs. Jackson (2-1) and Jones (1-3).

TEXAS LEAGUE
Team W L Pct. GB
San Antonio 6-4, Tulsa 5-4.
Houston 3-4, Oklahoma City 2-2.
Dallas 3-2, 24 .571 4
Shreveport 3-0, 24 .508 8
Fort Worth 2-0, 24 .500 8 1/2
Tulsa 2-2, 27 .449 10 1/2
Beaumont 1-9, 35 .358 16
Oklahoma City 16 27 .369 18 1/2

Sunday's Results
Beaumont 5-6, Dallas 5-9.
Fort Worth 6-1, Shreveport 5-2.
San Antonio 6-4, Tulsa 5-4.
Houston 3-4, Oklahoma City 2-2.

Monday's Schedule
Dallas at Shreveport.
Fort Worth at Beaumont.
Oklahoma City at San Antonio.
Tulsa at Houston.

BIG STATE LEAGUE
Team W L Pct. GB
Corpus Christi 34 13 .725
Fort Arthur 25 23 .522 9

HOME RUNS
Klusowski, Redlegs 11
Snider, Dodgers 12
Zemlak, Athletics 12
Mays, Giants 11
Mantle, Yankees 11

RUNS BATTED IN
Snider, Dodgers 41
Campanella, Dodgers 36
Berra, Yankees 35
Kalinis, Tigers 34
Mantle, Yankees 34
Vernon, Senators 34

PITCHING
Mueller, Dodgers 59
Bauer, Yankees 40
Smith, Indians 37
Snider, Dodgers 36
Dark, Giants 33
Aaron, Braves 32

Based on 4 decisions
Newcombe, Dodgers 7-6
Jaffco, Cubs 4-6
Arroye, Cardinals 5-6
Turley, Yankees 8-6
Conley, Braves 7-6

Wheeler Nips Junior Oilers

WHEELER, May 30 - The Wheeler Independents scored three runs in the seventh inning here Sunday to down the Pampa Junior Oilers in a Cap Rock League game, 5-3.

Prior to the three-run uprising, the Junior Oilers had rallied for two runs in the top of the seventh to tie the score at 2-2.

Gaines went all the way to pick up the win for Wheeler. He hurled a four-hitter.

Gerald Mobley and Newt Secrest divided mound duties for the Junior Oilers. Mobley started a 4 1/2 was relieved during the seventh inning Wheeler rally.

It was the second defeat against one win for the Junior Oilers in Cap Rock play.

The line score:
Jr. Oilers 000 000 200-2 4 3
Wheeler 100 001 30x-5 3 3
Mobley, Secrest and Conway; Gaines and Hendrick, Dormas.

Santeo Wins in 4:05.4
READING, Pa., UP - Was Nantz, still striving to join the four-minute mile brigade, won the annual Karver mile Sunday in 4:08.4.

Horace Ashtetter finished 50 days behind the Kanan in 4:18, while Jim McLaughlin of St. Joseph's (Pa.) College was third.

'Miracle Mile' Winner In An Attempt To Snap 2-Mile Mark
All eyes will be on the Hungarian star, but Saturday he stunned everyone by coming from behind to beat Britton, Chris Chataway and Brian Hewson by six feet, Chataway, who also pressed Roger Bannister in the historic race on May 8, 1954, when Bannister first smashed the four-minute mark, was given an eyelash nod for second place but he and Hewson each was timed in 2:58.8.

Monday Tabori is back at White City Stadium for a two-mile run, one of the concluding events of the two-day meet. His rivals in the crack field include compatriots Jesse Kovacs and Sander Theres, Germany's Rolf Lamers, and Britain's Ken Norris, Peter Pirie, and Ken Wood.

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It marked the first time three ever had clocked under four minutes in the same race. On Aug. 7, 1952, at Vancouver, B.C., Bannister of Britain and Andy of Australia both were under the magic mark in a brilliant two-man show.

Bannister won that race in 3:58.8, but Andy held the all-time record of 3:56.8 set on June 21 last year at Turku, Finland.

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Margaret Noland

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CLOCK PRIZE

Winning the clock prize... The clock on top of the freezer is his contribution to the drawing... held in connection with The Pampa Daily News 9th annual all-electric cooking school Wednesday and Thursday at 1:30 p. m. in the Junior High Auditorium.

Cooking School Program

OVEN MEAL
Chicken Pot Pie
English Peas in Bouillon
French Loaves

SURFACE COOKERY
Easy Fudge
Cauliflower
Grilled Bacon

COOKER-FRYER
Doughnuts
Cereal Snax
Cheese Balls
French Fried Chip Steaks

BROILER
Salam Sizzle Sandwiches

OVEN
Cream Puffs
Ice Cream Pie

FREEZER
Relish Ring
Cake

DIRECTIONS FOR OVEN MEAL
Relish Crust Chicken Pie
2 cups diced, cooked chicken
1 cup cooked peas
1/2 cup cooked, diced celery
2 cups hot chicken gravy or medium white sauce or 2 cups diluted canned cream of chicken soup
1 teaspoon salt
1 tablespoon chopped parsley, if desired
X - Relish crust biscuits
Combine chicken, vegetables, and gravy. Add seasonings and put into individual buttered baking dishes or a 1 1/2 quart casserole. Top with relish crust biscuits and bake in a hot oven (425 degrees) 20 to 25 minutes. Yield: 4 servings.
If frozen bake at 400 degrees for 30 minutes.
X - Relish Crust Biscuits
2 cups biscuit mix
1/2 teaspoon paprika
1 tablespoon chopped parsley
2 tablespoons shredded raw carrot
1 tablespoon chopped green pepper
2 1/2 cup milk (about)
Combine the biscuit mix, paprika, parsley, carrot and green pepper in a bowl. Make a well in the biscuit mix. Add the milk and stir. Turn onto floured board or pastry cloth and knead 6 times. Roll to 1/4 inch thickness. Cut with round or diamond cutter and place over the hot chicken mixture.
Individual Chicken Pie
Use filling as for Relish Crust Chicken Pie. Put hot chicken mixture into 6 individual casseroles. Top each casserole with a cover of baked pastry. (Cut pie into circles to fit casseroles. Bake and heat before using - on individual Chicken Pies.)
English Peas in Bouillon
1. Dissolve 1 beef bouillon cube in 1 cup water and pour into casserole dish.
2. Add 1 package of frozen English peas.
3. Cover and cook with oven meal.

Easy Fudge
Melt together in covered sauce pan on lowest heat for 30 minutes
2 1/2 stick butter or margarine
1 package chocolate chips
1 pound marshmallows (about 50)
Stir then melt 5 more minutes.
Add
1 1/2 cups rice crispies
1 cup pecans
1 teaspoon vanilla
Pour on buttered shallow pan to cool. Cut into squares.

Soft or Hard Cooked Eggs
Pour 1/2 cup water in sauce pan with eggs. Sprinkle salt on top of eggs (it makes them peel smoothly). Cover pan. Cook on High until steam is escaping, then switch to Off. Cook 3 to 5 minutes of soft cooked eggs; 20 minutes for hard-cooked eggs.
Cream Puffs
1/2 cup butter
1 cup sifted all-purpose flour
1 cup water
4 eggs
1. Put butter and water in 2-quart saucepan on small surface unit and turn to High.
2. When mixture boils, add flour, cook until thick, stirring constantly.
3. When mixture gathers into a cookie sheet about 1 1/2 inches mass, remove from heat; place mixture in bowl of electric mixer.
4. Add unbeaten eggs, one at a time, mixing thoroughly after each addition.
5. Place in mounds on greased apart.
6. Bake in preheated electric oven at 400 F. for 40 minutes, or with an oven meal at 350 F-375 F. for 1 hour.
7. Allow puffs to dry off in oven several minutes after current is turned off.
8. Fill with Cream Puff Filling or with ice cream, sprinkle with confectioner's sugar or frost with thin icing (Chocolate or white).
CREAM PUFF FILLING
2 1/2 cup sugar
5 tablespoons flour
1/2 teaspoon salt
1/2 cup cold milk
3 egg yolks, well beaten
1 1/2 cups milk, scalded
1/2 teaspoon vanilla
3 egg whites, beaten stiff
1. Mix sugar, flour, salt together with cold milk.
2. Then add beaten egg yolks, blending together.
3. Gradually add scalded milk to egg mixture.
4. Cook on Low heat, stirring while cooking until mixture is thick.
5. Add flavoring, cool, fold in stiffly beaten egg whites and spoon into centers of cream puffs.
ICE CREAM PIE
1 9" vanilla wafer pie crust
1 quart chocolate ice cream
Meringue
VANILLA WAFER CRUST
Mix 1/4 cup butter, melted, into 3/4 cups fine vanilla wafer crumbs (crush 18). Pat and press into 9" pie pan. Bake at 325 degrees for 10 minutes. Cool. Fill with 1 quart of your favorite ice cream which has been allowed to soften slightly. Top with meringue.
MERINGUE
1 egg whites
1/2 teaspoon cream of tartar
1/4 cup sugar
1/2 teaspoon salting
Beat whites and cream of tartar with electric mixer until foamy. Gradually beat in sugar, a little at a time. Continue beating until stiff and glossy. Pipe meringue onto edge of crust. Swirl or pull up points for decorative top. Place in freezer until completely frozen. When ready to serve take from freezer and place in oven preheated to 400 degrees and bake for 10 minutes.
CEREAL SNAX
1 cup bite-sized shredded rice cereal
1 cup pretzels
1 cup bite-size shredded wheat
1/2 cup doughnut-shaped oat cereal
Salt
Celtic Salt
Place all ingredients in fry basket. Fry for 2 minutes in 3 pounds shortening preheated to 375 degrees F. Sprinkle with salt or garlic salt. Yield: 2 1/2 cups Snax.
FRENCH FRIED CHIP STEAKS
1 cup sifted all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 eggs, slightly beaten
1 tablespoon salad oil
1/2 cup milk
8 frozen chip steaks
Combine flour, baking powder and salt. Add to mixture of eggs, oil and milk. Dip frozen chip steaks into batter and drain on waxed paper or paper toweling to remove excess batter. Fry 2 minutes in 3 pounds shortening preheated to 375 degrees. Turn once during frying. Yield: 8 chip steaks.
CHEESE BALLS
1/2 pound cheese, grated
2 tablespoons butter
1/2 cup sifted flour
1/2 teaspoon cayenne
3 oz. jar small stuffed olives
Heat 3 pounds shortening to 350 degrees. Cream cheese and butter. Blend flour and cayenne thoroughly. Flatten about 2 teaspoons of mixture in palm of hand. Place an olive in center, cover with mixture. Roll between palms of hand. Seal. Fry one layer (about 8 balls) at a time in basket, about 3 minutes. Drain on absorbent paper. Makes 25 cheese balls.
SALAMI SIZZLE SANDWICHES
8 sandwich buns or English muffins
Butter
1 can (8 oz.) tomato paste
Celery salt
8 thin slices American cheese
1 teaspoon bottled horseradish
1 1/2 teaspoon grated onion
Split buns or muffins in half. Butter. Place cut-side-up on large baking sheet. Toast in hot oven (400 degrees) 10 to 12 minutes. Remove from heat. Spread generously with tomato paste. Sprinkle slices diagonally in half. Place sliced salami, horseradish, half-slice of cheese on each bun and onion together. Arrange salami mixture (about 1-4 cup per serving) evenly over each bun half. Broil 5 inches from heat about 3 minutes or until cheese is lightly brown. Serve at once. Arrange sandwiches on serving platter and garnish with parsley, if desired. Serve them with assorted pickles and olives. Makes 8 servings.

Roll-Ups With Peas

With pork supplies abundant you'll probably include roast pork in your menus frequently. When your refrigerator reveals leftover roast pork these Pork Roll-Ups are the perfect serving. Ground pork is combined with grated carrot, green pepper and onion. Then the mixture is seasoned and rolled up in a tender pastry. The baked rolls are ideally served with creamed peas.

Pork Roll Up-Creamed Peas
2 cups ground cooked pork
1/2 cup grated carrot
1 teaspoon grated green pepper
or
1 tablespoon chopped parsley
1 tablespoon salt
1/2 teaspoon onion
2 teaspoons soy sauce
1/2 cup milk
Pastry
Grease a cookie sheet or large baking pan. Combine ground pork, carrot, green pepper or parsley, onion, salt, soy sauce and milk. Mix well. Spread mixture on Pastry and roll as jelly roll. Cut into 12 rolls about 1 inch thick. Place rolls on cookie sheet and bake in a hot oven (425 degrees F.) 25 minutes, or until pastry is lightly browned. 4 servings.
Serve creamed peas over the top.

milk, allowing 1/2 cup for each serving of 2 rolls.
rasury
1 1/2 cups sifted enriched flour
1/2 teaspoon salt
1/2 cup lard
1-3 to 1/2 cup cold water
Add salt to flour. Cut lard into flour and salt with a fork or pastry blender until the crumbs are about the size of small peas. Add cold water, a little at a time, mixing quickly and evenly thru flour with a fork until dough just holds in a ball. Use as little water as possible. Roll pastry into a 12 x 14 inch rectangle.
Unlike most water birds that build their nests in the sand or rocks on shore, the grebe builds hers on the water.
Give a rain-spotted felt hat a light rubbing with steel wool to raise the nap and remove the spots.
An average female rainbow trout will produce from 3000 to 5000 eggs a year.
It takes \$8,000,000 wooden crates a year to keep the railroads of the United States operating.
An annual snowfall of 50 to 60 feet is not uncommon in Oregon's Crater Lake National Park.
It has been estimated that New York's loss, \$28,000,000 annually to windmills operating fake charts -
Serve creamed peas over the top.

For Outdoor Entertaining— Fried Chicken Ranchero!



What could be more downright mouth-watering than this colorful platter of golden-fried chicken, served with fluffy rice and bubbling-hot curry sauce? One whiff of its tantalizing aroma and guests will come running to porch, patio or terrace—wherever your outdoor table is set.
The crisp-coated, succulent chicken is fried in spray and the recipe for the delightful seasoned curry sauce was just developed in the Test Kitchens at Lever House.

Fried Chicken Ranchero
1/2 cup flour
2 teaspoons salt
1 teaspoon curry powder
1/2 teaspoon paprika
1/4 teaspoon pepper
1/4 teaspoon ginger
3-pound frying chicken, cut in serving pieces
1/2 cup spray
2 cups panned, chopped apple
1/3 cup chopped onions
1/2 cup grated fresh coconut or chopped moist, shredded coconut
2 cups water
1/2 cup milk
3 cups cooked rice (1 cup raw)
Put first 6 ingredients in paper bag... Put 2 pieces of chicken at a time in paper bag and shake to coat evenly... Heat spray in skillet. Place chicken in hot fat and fry until golden-brown on all sides. Cover and cook over low heat until tender (about 30 minutes)... Remove chicken to hot platter and make curry sauce as follows: Add apples, onions, and coconut to remaining fat in the skillet. Fry, stirring occasionally until onions become transparent... Add remaining seasoned flour and blend... Stir in water and milk gradually. Cook until thickened, stirring constantly... Serve with hot rice. Garnish with perky clusters of parsley. Makes 4-6 servings.

Pork Cuts For Variety Of Dinners

One of the things which keeps dinnertime interesting is to include a variety of different meats - meet one night, pork the next, lamb and veal occasionally.
For thrifty boys in pork, keep in mind pork shoulder steaks and roasts (sometimes called Boston butt) and diced pork shoulder for chop suey and other combination dishes.
With pork in extremely plentiful supply, some pork cooking hints may come in handy. Pork requires thorough cooking, whether it's a roast or a small cut. Cook roasts at low oven temperature (325 degrees F.) and allow longer time for a chunky shoulder butt roast than a loin roast. In making the rich brown gravy from a pork roast, add a little sage, or thyme to give just the right flavor touch.
Here's another pork cooking pointer - pork chops or shoulder steaks should not be broiled like some steaks and chops. Broiling pork tends to dry it out and does not develop its fullest flavor.
Pork chops and steaks should be braised - cooked in a covered skillet with a little added liquid. Here's an unusually good tasting way to prepare pork chops or steaks.
Savory Pork Chops
4 pork chops or steaks
Flour, salt, pepper
1/2 cup chopped onion
1 cup canned tomatoes
1 teaspoon Worcestershire sauce
1/2 teaspoon chili powder
In a large skillet or Dutch oven, fry out fat from edges of chops. Remove pieces and brown floured

chops in the fat. Drain off fat and sprinkle chops with salt and pepper; top with onion. With a fork, break up tomatoes, add Worcestershire sauce, chili powder and sugar; pour over chops. Cover and cook over low heat for 1 hour or until tender. Turn chops several times during cooking. Reserve chops from pan, spoon off fat and dilute remaining sauce with a little water. If necessary, season to taste and serve over chops.
Probably you've been using diced pork shoulder chiefly in chop suey. How about an entirely different way to use it - in a casserole with noodles and vegetables?
Glorified Pork Casserole
1 1/2 pounds diced pork shoulder
1/2 cup chopped onion
1 cup sliced celery
1/2 teaspoon thyme
2 teaspoons salt
3 cups uncooked noodles
1 can mushroom soup
1/2 teaspoon pepper
1 small can peas
1/2 cup grated American cheese
Brown diced pork in a little hot fat until thoroughly browned. Add 3-4 cup water, onion, celery, thyme and 1 teaspoon salt. Cook, covered, over low heat until meat is tender, about one hour. Cook noodles in boiling salted water for 10 minutes. Drain and combine with pork and rest of ingredients, plus 1 teaspoon of salt. Pour into a greased casserole, cover with buttered crumbs and bake at 375 degrees F. for 30 minutes.
Keep in mind all of the other good pork dinner dishes you can prepare. Make a list of them and keep in a handy place for easy reference - barbecued spareribs, pork hocks with vegetables, pork and vegetable stew, pork sausage with scalloped corn, pork tenderloin patties, stuffed baked pork chops, smoked cuts such as hams, Remove pieces and brown floured

Magic Chocolate Sauce Over Pound Cake



MAGIC OF SHORT-CUT DESSERTS is a boon to the home-maker on her busiest days, be it laundry day or bridge club day. A quickly made, delicious chocolate sauce poured over a piece of pound cake gives you a dessert for dinner that night which will bring you nothing but compliments. Chocolate is, far and away, the most popular flavor with families so this sauce is bound to become a favorite for ice cream and puddings as well.
It's a quick and easy assignment for the chief cook, when she takes advantage of this magic recipe featuring sweetened condensed milk. Don't confuse this milk with evaporated milk. The difference is that evaporated is milk alone while sweetened condensed is milk with sugar added. This gives you a thick, heavy and rich milk for mixing with chocolate squares and three other ingredients.
MAGIC CHOCOLATE SAUCE
(Makes 2 to 2 1/2 cups)
2 1/2 cups (15-oz. can) sweetened condensed milk
2 squares (2 oz.) unsweetened chocolate
1/2 teaspoon salt
1/2 to 1 cup hot water
1/2 teaspoon vanilla extract
Put sweetened condensed milk, chocolate and salt in top of double boiler. Cook over rapidly boiling water, stirring often, until thick (about 10 minutes). Remove from heat. Slowly stir in water, amount depending on consistency desired. Cool. Stir in vanilla. Serve with ice cream, cake or pudding. (ANS)

Lamb Offers Way To Get Out Of Rut

Find your menus getting stuffy? Following the same old rut that cries "no imagination" when meal time arrives? If that's the case at your house, consider the endless variations offered by Lamb.
Many housewives are acquainted with only the more expensive cuts of Lamb. To many home menu planners, Lamb means loin and rib chops, and the renowned leg-of-lamb. Somehow they fail to consider the downright good, inexpensive cuts on the remainder of a Lamb carcass. Front cuts of Lamb offer as much deliciousness as the more expensive hind quarters. Besides, they are real values and can help you save meat dollars.
Lamb Shoulder is one of the most versatile of the less expensive cuts of Lamb. It furnishes wide variations - is both delicious to eat and good to look at - yet costs notably less than Lamb legs. Shoulder offers all of these possibilities - it can be boned, rolled and stuffed with your favorite dressing; or may be served square-cut with bone in. For still greater variety, chops can be cut from the shoulder first, with ample meat left for roasting. Many hearty eaters of Lamb prefer shoulder roasts to the more costly leg-of-lamb. It is their opinion that a shoulder roast is juicier; but that, of course, is a matter of individual preference.
Lamb Shanks - front legs - are another money saver. Served in many of the nation's leading hotels and restaurants as "individual legs of lamb," Shanks, along with their palate-pleasing note, have a look of real splendor. More than a few famous chefs count Lamb Shanks as their "special" and serve the dish midat great pomp and pride. Yet, Shanks for all their kingly air, cost far less than rib and loin lamb chops.
A hit with barbecue fans - and those who relish their Lamb braised with loving care and basted with lively sauce - are succulent ribs. Ribs, only a few pennies a pound, are tasty bites of Lamb that fit ideally into the vogue of charcoal cookery.
Lamb meals for the family need not be expensive. Front cuts of tender lamb mean notable savings and offer all of Lamb's noted flavor and deliciousness.
Read The News Classified Ads

It's Rosy Rhubarb Season!



When you can have Rhubarb Pie, then you know Spring is really here! In the "good old days" that time came along about the end of May - but with refrigerator cars, and with frozen foods, too - Rhubarb Pie can be a year-round delight. Be that as it may, we still like to go along with the rhubarb and the daffodils - and have a good, old-fashioned pie with the first rhubarb of the season. Here's a favorite of ours, with a snowy topping of meringue and toasted coconut.
Rhubarb Coconut Pie
3 egg yolks, slightly beaten
3/4 cup sugar
1/4 teaspoon salt
1/4 cup water
4 tablespoons flour
2 tablespoons butter, melted
4 cups fresh rhubarb, cut in 1/2-inch pieces
1 unbaked 9-inch pie shell
3 egg whites
1/2 cup sugar
3/4 cup shredded coconut, cut
Combine egg yolks, 3/4 cup sugar, salt, and water. Add flour and butter, blending well. Add rhubarb and mix thoroughly. Turn into unbaked pie shell. Bake in hot oven (425°F.) 45 minutes, or until filling and crust are done.
Beat egg whites until foamy throughout. Add 1/2 cup sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Fold in coconut. Pile lightly on filling. Bake in hot oven (425°F.) 8 to 10 minutes, or until delicately browned.

A Pork Butt Has Variety

Smoked shoulder butt is one of the handiest of meat cuts. It fits into meal time planning in so many different ways. The shoulder butt may be sliced and pan-fried or pan-broiled for breakfast good eating. It may be roasted or, as in this recipe, the shoulder butt is cooked in liquid.
For this serving, mingled spices are added to the liquid. Near the end of cooking the shoulder butt is removed from the liquid. It is then topped with a glaze and placed in a moderate oven for about 15 minutes to set the glaze.
Spiced Smoked Shoulder Butt
Smoked-shoulder butt
Water to cover
1 medium onion, sliced
6 whole cloves
1 bay leaf
1 stick cinnamon
1/2 teaspoon celery seed
1/2 cup brown sugar
2 tablespoons flour
2 tablespoons vinegar
Cover shoulder butt with water. Add onion, cloves, bay leaf, cinnamon and celery seed. Cover tightly and simmer 2 hours or until tender. Remove from liquid. Place meat on rack in roasting pan. Mix brown sugar, flour and vinegar. Spread mixture on shoulder butt and bake in a moderate oven (350 degrees F.) for 15 minutes or until glaze is set.
Read The News Classified Ads

The Case of the Vanishing Hips

A swimsuit story by CATALINA

Once these girls had hips - now they're gone! - thanks to Catalina's new masked hip treatment which seems to melt inches from hips and upper leg. The tapered shorts leg adds to the slimming effect.

And note the gently rounded bra line which imparts the new look to these glamorous suits.

Left:
Yo Yo San. Cotton print damask in blue or orange combination, \$13.95

Right:
Peg O' My Heart. Latex with fully boned bodice, \$19.95

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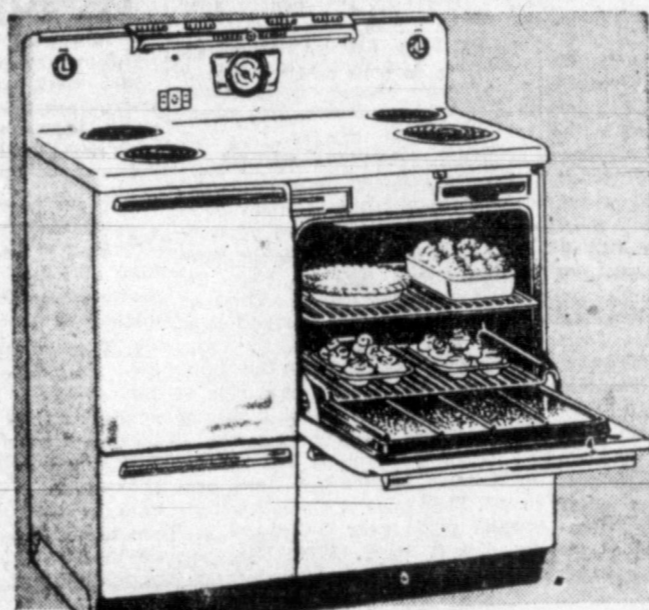


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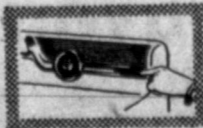


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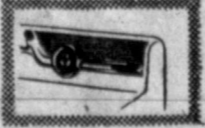
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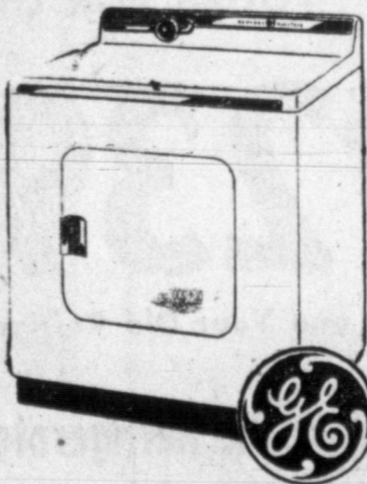
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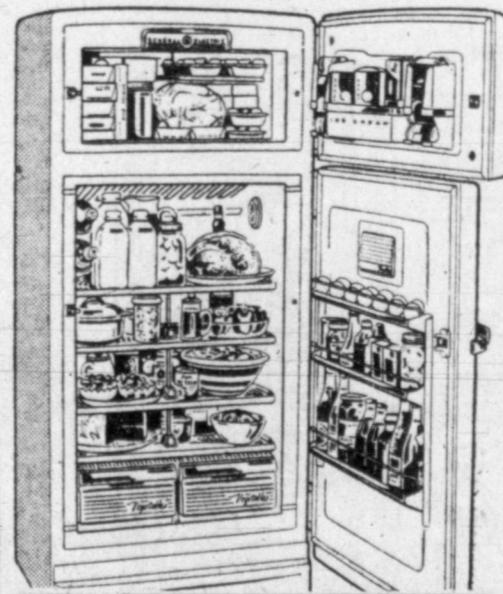
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FOOD BASKET PRIZE

A basket of groceries valued at \$7.50 is the prize to be given by Ideal Food Store No. 1 and an identical prize will be given by the No. 2 store in the annual Pampa Daily News Cooking School to be held Wednesday and Thursday at the Pampa Junior High School Auditorium. Above, gathering the groceries, is Bessie Kosonen at Ideal No. 1. (News Photo)

For All Who Like To Eat

BREAKFAST IS WONDERFUL. Breakfast, an breakfast. This first meal of the day can do much to decide how you will be feeling the day long. Good, substantial breakfasts provide energy (11) lunch, help keep spirits high, and generally increase the summiness of these beautiful Spring days.

Add, happily, breakfast can be quickly accomplished. The basic breakfast pattern of fruit (bananas) is particularly good in Spring. Crisp Corn Flakes served with milk, bread, butter and a beverage, can be prepared and served in a twinkling. And for a special morning, bake these Bacon Bran Muffins. Made according to the quick method, they are moist and delicious.

BACON BRAN MUFFINS
1 cup All-Bran (ready-to-eat bran)
1/2 cup milk
1 egg
1/2 cup bacon drippings or shortening
1 cup sifted flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup sugar
1/2 cup crisp diced bacon
Combine All-Bran and milk; let stand until most of moisture is taken up. Add egg and bacon drippings and beat well. Sift together flour, baking powder, salt and sugar; mix in bacon. Add to first mixture, stirring only until combined. Fill greased muffin pans 2/3 full. Bake in moderately hot oven (400 degrees F.) about 25 minutes.
Yield: 10 muffins, 2 1/2 inches in diameter.

HANDSOME PORK RECIPE
A bit of ham can make more than a bit of good eating. Even in small amounts, its spicy, savory flavor comes through.
Offered here is a dish both handsome and tasty, yet is made with just two cups of ground cooked ham. Perfect for the last, not-too-storable portion of a once noble baked ham. A quick dough is made and rolled out into a rectangle. Crisp, oven-toasted rice cereal, butter, mustard and milk are added to the ham and spread over the dough. Then rolled, jelly-roll fashion, and baked about 30 minutes in a hot oven.
Serve with a sharp cheese sauce and you have the most economical of dinners, suitable for family or guests.

HAM ROLLS WITH CHEESE SAUCE
2 cups sifted flour
4 teaspoons baking powder
1/2 teaspoon salt
1/2 cup shortening
1 1/2 cups milk
1 cup Rice Krispies (oven toasted rice cereal)
2 cups ground cooked ham
2 tablespoons soft butter or margarine
1 1/2 tablespoons prepared mustard

Sift together flour, baking powder and salt; cut in shortening until mixture resembles coarse corn meal. Add 1/2 cup of the milk, stirring with fork only until combined. Turn out on lightly floured board, knead gently a few times. Roll out into a rectangle about 15x8 inches. Crush Rice Krispies slightly; combine with ham, butter, mustard and remaining milk; mix well. Spread over dough. Roll up like a jelly roll; cut into slices 1 1/2 inches in thickness. Place, cut side down, in greased shallow pan. Bake in very hot oven (450 degrees F.) about 30 minutes. Serve with cheese sauce.

CHEESE SAUCE
1/2 cup butter or margarine
1/4 cup flour
1/2 teaspoon salt
1/4 cup paprika
1/2 cup milk

1 cup grated sharp cheese
Melt butter, stir in flour and seasonings. Add milk gradually, stirring constantly. Cook until thickened, stirring occasionally.
Add cheese; stir until melted.
Yield: 8 Ham Rolls, 2 1/2 inches in diameter, 2 cups Cheese Sauce.

Great Britain recognized the independence of the United States in January, 1782, by the Treaty of Paris.

The United States has more than 225,000 miles of railroads, or nearly 30 per cent of the world's mileage.

The Arctic gull, with its beautifully rose-lined breast, seldom is found south of the Arctic Sea.

Ham A Year-Round Treat

Ham, traditional for Easter, and readily available the year round, makes dinner a gala occasion any time it comes to the table. No meat looks lovelier than a hand-somely glazed ham with its studding of cloves; no meat better repays the small investment in time and money necessary to serve it. But there's more to ham than meets the eye. When you buy ham, you should know exactly what you're buying, and when you cook ham, you should know exactly how to do it for most pleasing results.

Ham represents one out of every five pounds of commercially marketed pork—a higher percentage than that taken by any one other cut. Although fresh hams may be bought, most of the ham has been cured and smoked before it goes to market.

ALL KINDS OF HAM
The principal ham categories are as follows: Country style hams which are not necessarily the Virginia products; these are heavily cured hams which have not been heated or cooked during processing. Mild-cured hams, which comprise about 90 per cent of the hams on the market, are available as uncooked (cook-before-eating), ready-to-eat and completely cooked hams. A ready-to-eat ham usually is further improved in tenderness and flavor by additional cooking.

A ham which specifies on the label that no further cooking is required may be served cold or just glazed or heated through for serving. There are also numerous canned hams, boneless and ready to eat, and the boiled and baked ham which many meat markets, supermarkets and delicatessens sell sliced. In the canned ham field, it should be noted that hams under 2 pounds may be stored on the shelf, but larger canned hams require refrigeration during storage.

Several other cuts of pork—some of which resemble ham in appearance and flavor, but actually come from the shoulder rather than the leg and should technically be distinguished from the ham proper. These are smoked picnic, the lower portion of the shoulder or foreleg, an boneless smoked shoulder butt. Whereas an average ham will weigh at least 10 to 12 pounds, the shoulder cut weighs considerably less.

However, as every ham fancier knows, there is no need to buy a whole ham at once. You can buy either the butt or shank end or the center slice frequently cut off when they are separated. The butt contains more bone than the shank, but many cooks particularly relict its meat. The center slice may be successfully broiled, baked or pan-broiled.

Like other cuts of pork, ham is a rich source of vitamin B1 (thiamine), and two other B vitamins, riboflavin and niacin. In addition, ham contains a good supply of the complete high quality protein found in all meats.

HOW TO COOK HAM
Once you have your ham safely at home, treat it kindly. A "country-cured" style ham usually requires soaking in water for several hours or overnight, followed by simmering in water until tender. Then it can be glazed in the manner of mild-cured hams. These require no soaking, but their baking or broiling time before glazing will depend on the type of ham and their size. In general, the larger the ham, the less minutes per pound to bake it and, of course, uncooked hams will take longer to bake than the ready-to-eat variety.

If cooking directions are given on the ham label, these should be carefully followed. Where none are available, here is a suggested ham baking or broiling timetable.

Country-cured hams
1/2 hams, 22-25 minutes per pound
Whole hams, 18-20 minutes per pound

Ready-to-eat hams
1/2 hams, 20-22 minutes per pound
Whole hams, 16-18 minutes per pound

Completely cooked hams
1/2 hams, 14 minutes per pound
Whole hams, 10 minutes per pound

Canned hams
Smaller hams, 20 minutes per pound
8 to 12 pounds, 15 minutes per pound

These figures are for hams which are taken chilled from the refrigerator. Ham should be baked or broiled at an oven temperature of 325 degrees F. Glazing time arrives half an hour before the end of baking time. At this point, remove your ham from the oven, remove rind and score fat with the traditional diamond pattern, stick it with cloves and apply the glaze. If you're looking for ideas, you might want to try one of these:

Molasses glaze: equal parts of unsharpened molasses and prepared mustard.
Brown sugar glaze: 1 cup brown sugar, 1 teaspoon dry mustard, enough orange juice or pineapple juice to moisten.
Honey glaze: 2 parts honey to 1 part orange marmalade.
Jelly glaze: 4 parts red jelly to 1 part horseradish.
Cranberry glaze: 1 can cranberry sauce, whole or jellied, mashed with 1/4 cup light corn syrup.

Apply your glaze carefully for evenness, and return the ham to the oven for long enough to heat it to a rich, shiny brown. This should take about 30 minutes.

HAM CARVING RULES
You've selected your ham with care, prepared it with kindness, so do it justice at the table by carving it properly. If you follow these simple rules, step by step, you should have no trouble. They apply particularly to a whole ham.

1. Make a platform for your carving by slicing two or three thin pieces off the straight side of the ham butt, holding it firmly in place all the while with a fork.

2. Turn the ham so that it rests on the flat surface you have prepared. Then cut out a small wedge-shaped piece near the shank, and put it aside. After this, you can begin to slice straight down, evenly, to the main ham bone.

3. As the larger slices are cut, they may be removed by cutting neatly along the ham bone at right angles to the verticle cut.

4. When you reach the sitch-bone, turn the ham on its side and slice the remaining piece of the butt at right angles to the bone. These slices will be smaller, but shapely.

All that remains is to settle down at the table to enjoy a feast. When ham is the main attraction, no one needs directions about how to do that.

New Book Is Casual Cooking Guide

Dinner in a Coffee Can is just one of the many fun ideas in the wonderful new section on outdoor cooking in "The New California Cook Book." Written by Genevieve Callahan, recognized authority on western foods, and published by M. Barrows & Company, Inc., New York (\$2.50), this guide to casual cooking, eating, and living is one of the new spring culinary offerings in bookstores throughout the country.

The word "new" in the title of this fifth printing of popular book really means something. Specifically it means that the revised edition is the best (450 recipes) of the original California Cook Book (published in 1944) plus the entirely new chapter on outdoor cooking; plus outstanding new recipes and ideas in every chapter (106 of these); plus changes in old favorite recipes to coincide with the newer cooking techniques and baking temperatures.

Although Miss Callahan and her editorial partner, Mrs. Lou Richardson, are acknowledged authorities on California foods, it is a California living, this is a handbook of people all over the world who like their entertaining a n everyday living informal, comfortable, yet individual. Typical of the easy, informal style of the whole book is the recipe for Dinner in Coffee Cans:

"This is a good way to handle certain types of outdoor meals, even though the meat does lack the 'browned' flavor of grilled meats. The cans are fun — and everyone seems to like the idea of having his 'meal in one dish.' For each person, allow:

1-3 to 1/2 pound ground beef
Pepper and seasoning salt
2 small, white onions
1/2 a good sized, pared potato
1-2 a carrot, cut in chunks
1/2 a green pepper, cut in strips
1 ear of corn
2 tablespoons sherry wine
1-pound coffee cans, with lid

Mix meat with seasonings salt and pepper; form into a patty and put in bottom of a buttered coffee can. Press the peeled onions into

can begin to slice straight down, evenly, to the main ham bone.

3. As the larger slices are cut, they may be removed by cutting neatly along the ham bone at right angles to the verticle cut.

4. When you reach the sitch-bone, turn the ham on its side and slice the remaining piece of the butt at right angles to the bone. These slices will be smaller, but shapely.

All that remains is to settle down at the table to enjoy a feast. When ham is the main attraction, no one needs directions about how to do that.

5. Assemble the loaf by stacking each slice of bread as you spread it with about 2 teaspoons of the sugar mixture. Hold the stack firmly and, with a sharp knife, trim away the crusts. Turn loaf on its side and set in a greased, shallow pan. Loosely tie a string lengthwise, around the stack.

Spread remaining sugar mixture over the top. Slice lengthwise, cutting completely through center of

Jiffy Breads Are Easy, Provide Color To Meals

Breads give color to pretty party meals. Breads give color to pretty party meals. Breads give color to pretty party meals.

These modern breads — for your pretty quick meals — are made on the double quick, made with your baker's bread in which you add an intriguing filling. You can use many kinds of bread. For some, you will use the popular, sliced, white enriched bread; others, you will make from variety breads such as French, party rye or plump sandwich bun.

They come to the table as glorified loaves — simple to create. If an unadorned loaf is chosen, it is only partially sliced through to the lower crust to keep it intact. A filling is spread between slices and the loaf either wrapped in metal foil or held together with a heavy string. For sliced loaves, the slices are spread with a filling, stacked and wrapped. Either one of the prepared loaves is then placed in a hot oven to heat.

The Swiss Loaf is as gay as a fiesta food — the filling of Swiss cheese and brilliant red chili sauce looks like bright ribbons between slices. For those who like breads sweet, there is the Brown Sugar and spicy goodness of Cinnamon-Orange Loaf or Butterscotch Loaf. Try Lemonade Buns or the sharp tanginess of Parmesan Rye Toasties, too, for variety. These Jiffy

1-3 to 1/2 pound ground beef
Pepper and seasoning salt
2 small, white onions
1/2 a good sized, pared potato
1-2 a carrot, cut in chunks
1/2 a green pepper, cut in strips
1 ear of corn
2 tablespoons sherry wine
1-pound coffee cans, with lid
Mix meat with seasonings salt and pepper; form into a patty and put in bottom of a buttered coffee can. Press the peeled onions into

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Spread remaining sugar mixture over the top. Slice lengthwise, cutting completely through center of

leaf. Gently pull top of loaf apart in several places. Bake in a hot oven (400 degrees F.) for 10 minutes. Yield: 10 servings.

BUTTERSCOTCH LOAF
1/2 cup soft butter or margarine
1/2 cup brown sugar
1/2 teaspoon nutmeg
1/2 cup chopped walnuts
2 tablespoons water
1 (1-pound) loaf unsliced enriched bread
Combine butter, brown sugar, nutmeg, walnuts and water. Cut bread, almost through to bottom crust, into twelve equal-sized slices. Spread butterscotch mixture between each slice of bread. Place loaf in oblong shallow baking dish. Heat in a moderate oven (350 degrees F.) for fifteen minutes. Yield: 12 servings.

LEMONADE BUNS
4 frankfurter buns
2 tablespoons lemonade concentrate
2 tablespoons soft butter or margarine
Cut buns in half, horizontally. Combine lemonade and butter; spread lemonade butter on cut sides of bun halves. Place buns on shallow pan, spread side up, and toast in a hot oven (400 degrees F.) for five minutes.

PARMESAN RYE TOASTIES
2 tablespoons soft butter or margarine
2 tablespoons finely grated Parmesan cheese
2 dozen thin slices party rye bread
Combine butter and Parmesan cheese. Spread on each slice of rye bread, using 1/2 teaspoon Parmesan butter per slice. Place on a cookie sheet, spread side up, and toast in a hot oven (400 degrees F.) for ten minutes, or until crisp. Serve as a snack or with salad and soups. Yield: 2 dozen Parmesan Rye Toasties.

SWISS LOAF
1 (1-pound) loaf unsliced enriched bread
1-2 cup butter or margarine
1-2 cup finely chopped onion
1/2 cup chili sauce
1 tablespoon celery seeds
20 slices Swiss cheese, 1-ounce each
Cut bread diagonally, almost through to the bottom crust, into 20 equal-size slices. Melt butter in a skillet; add onion, and saute about five minutes. Add chili sauce and celery seeds. Spread onion mixture and place 1 cheese slice between each slice of bread. Place loaf on a cookie sheet. Pour remaining onion mixture over top. Heat in a moderate oven (350 degrees F.) Yield: 10 servings.

SWISS LOAF
1 (1-pound) loaf unsliced enriched bread
1-2 cup light brown sugar, firmly packed
1-3 cup granulated sugar
1/2 teaspoon cinnamon
1 teaspoon orange juice
2 teaspoons grated orange rind
1 (1-pound) loaf sliced enriched bread
Combine butter, brown sugar, granulated sugar, cinnamon, orange juice and rind. To make: Assemble the loaf by stacking each slice of bread as you spread it with about 2 teaspoons of the sugar mixture. Hold the stack firmly and, with a sharp knife, trim away the crusts. Turn loaf on its side and set in a greased, shallow pan. Loosely tie a string lengthwise, around the stack. Spread remaining sugar mixture over the top. Slice lengthwise, cutting completely through center of

leaf. Gently pull top of loaf apart in several places. Bake in a hot oven (400 degrees F.) for 10 minutes. Yield: 10 servings.

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The Pam this Wednior High man's, 12 cafe whic anything P. La Cas ready-to-

Quick With Aspa

Ham and fine combina vor, eye-catic omy. And it in one dish. 1 package (about 10 o 5 slices so 2 1/2-ounce 1 cup shre cheese

1, 2-3 cups (all cab) 3 eggs Asparagus make 2-3 cu 1 tablespoo 1/4 tablespoo Bring 1/2 c saucepan. A paragus, an gus is alm 8 x 8 x 2 i ter the bro 1/2 inch aqua bread in be Cube lunch of the meat dish. Add a paragus. S cheese. Rep eggs. Add i onion and y ingredients ii spatula, pre bread is w moderate c until light about 45 m ings.

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INGRE 1 cup u 1 tablesp 2 cups 1. 10% 10ml 1/4 cup 1 lb. A 1 tablesp 1 tablesp

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Electric Broiler Cooks Whole Meal

For quick, easy and so tasty, expensive cuts. The glowing direct heat of your electric broiler gives that delicious grilled flavor to chopped beef or lamb, fish fillets, sausage, frankfurters, bacon sliced or ground left-over meat. Other popular cuts of meat for broiling are beef tenderloins or steaks, sliced ham, calves' liver and chicken. Steaks may be cut from 1 1/2" to 2" thick Lamb Chops, too, may be broiled this thick, although 3/4" thick can be broiled successfully. A chop which is cut too thin will be done clear through before the exterior is sufficiently browned causing an undesirable drying out.

You can double the capacity of your broiler by filling the rack with meat, and arranging left-over or canned vegetables in the pan beneath. Vegetables will be piping hot and seasoned with the meat drippings when the meat is done.

To add glamour to broiler meals try garnishing them with broiled fruits such as bananas, raw apple rings, orange or grapefruit halves or sections, and canned pineapple, peaches, pears or plums.

Remember electric cooking is flameless — clean as sunshine — to add more enjoyment to the fast and simple job of meal preparation with a modern electric range.

Meat for broiling should be ten...

Thrifty Meat Cuts Better In Deep Pans

Statistics show that seventy per cent of all cooking is done on top of the range. Applied to an electric range, this guarantees lots of top-notch eating. With a flip of the switch or a push of the button the surface units provide fast, clean measured, electric heat economically.

Included on most electric ranges is a deep well cooker. The cooker is just an ordinary large saucepan. The magic is in the thickly insulated well which holds the heat, and holds the heat. An entire meal can be cooked in the deep-well cooker at one time, including meat, potatoes, vegetables and a dessert, or just a few dinner rolls can be quickly and easily warmed before serving. The cooker is an ideal place to cook the less tender cuts of meat. There may be no such thing as inexpensive meats, but there are "less expensive" meats. These less expensive meats are as nutritious as the most expensive cuts. The thrifty cuts like all other, are rich in complete, high quality proteins. All contain essential B vitamins and certain minerals such as iron, copper and phosphorus.

Thrifty cuts of meat are often less popular with the homemaker because of the longer cooking time necessary since they usually require long, slow cooking, with moist heat. This process takes a very little of the homemaker's time, however, when done in the deep well cooker — her electric range, for all she needs to do is turn the unit switch to the lowest heat after the meat is steaming, and let the electric range do the rest.

Other uses for the deep-well cooker are too:

- Steam vegetables, cereals, pudding, and Boston brown bread;
- Sew chicken and steaming meats;
- Braise less tender cuts of meat;
- Bake cup custards, apples, potatoes;
- Sterilize tableware, canning equipment, nursing bottles, sickroom dishes;
- Deep fat fry doughnuts, chicken, potatoes, croquettes;
- Cook soups, large quantities of vegetables and beverages;
- Blanch vegetables for freezing;

1 Long Island duckling, 4 to 6 pounds ready-to-duck weight
 3 tablespoons duck fat
 1 clove garlic, minced
 3 tablespoons flour
 3-ounce can sliced broiled mushrooms
 1 1/2 cup duck broth
 3 tablespoons Sherry, optional
 1 teaspoon Kitchen Bouquet
 1/4 teaspoon rubbed thyme
 1 teaspoon salt
 8 small white onions, peeled
 8 small carrots, trimmed
 5-ounce package pre-cooked rice

With sharp knife cut through skin of duckling along center of breast from neck to vent. Loosen skin by pulling away from flesh and at the same time running knife underneath. Cut skin where necessary, but keep flesh intact. Cut duckling in serving size pieces. Cook skin and fat with giblets and neck in 2 cups water and 1 teaspoon salt, until giblets are tender, about 45 minutes. Drain off liquid. Allow it to rise to top, then pour it off. Place 3 tablespoons of the duck fat in large frying pan, or Dutch oven, over moderate heat. Brown pieces of duck lightly and remove to warm place. Add garlic to fat and cook 1 minute. Stir in flour. Add contents of can of mushrooms, duck broth and Sherry. Cook, stirring constantly, until saucy thickens. Add Kitchen Bouquet, thyme and salt. Place onions, carrots, coarsely cut duck giblets and pieces of duck in sauce. Cook tightly and cook over moderate heat until duck and vegetables are tender, about 45 minutes. Serve immediately. Makes 4 to 6 servings.

The wavelength of light determines its color.

Bing Cherry Danish Pie

As fresh as a sea breeze in Copenhagen is this charming Danish maid and her Bing Cherry Danish Pie. Actually, proud little Marianne is American as can be — but she appreciates Danish dessert, as we all do.

This new summer dessert pie jointly presented by Lever and Junck's home economists, combines a flaky cheese-lined Spry pastry shell with luscious Danish Dessert filling. Tangy, fresh Bing cherries add flavorful interest.

The recipe for this cool Danish pie is so simple that even a child like Marianne can make it. Just try it yourself and see.

Bing Cherry Danish Pie
 1 baked "Water-Whip" Pie Shell
 1 package "Junck's" Danish Dessert
 2 cups cold water
 2 3-oz. packages cream cheese
 Make pie shell and let cool. Add "Junck's" Danish Dessert to water, boil just 1 minute, then cool at room temperature until lukewarm. Meanwhile, cream the cheese with wooden spoon, add sugar, salt, and vanilla and mix well. Fold whipped cream into cheese mixture and spread on bottom and sides of cooled baked pie shell, reserving about one-fourth for garnish. Fold cherries into cooled Danish Dessert and spoon into cheese-lined pie shell. Chill in refrigerator until set (3-4 hours). Garnish with remaining cheese mixture.

"Water-Whip" Pie Shell
 1/2 cup less 1 tablespoon Homogenized Spry
 3 tablespoons boiling water
 1/2 teaspoon salt
 1 teaspoon milk
 1 1/4 cups sifted all-purpose flour
 Put Spry in medium-sized mixing bowl. Pour on boiling water and milk and break up shortening with fork. This bowl and, with rapid cross-the-bowl strokes, whip with fork until mixture is smooth and thick like whipped cream and will hold soft peaks when fork is lifted. Sift flour and salt together onto Spry mixture. Stir quickly, with round-the-bowl strokes, into a dough that clings together and "cleans" the bowl. Pick up and shape into a smooth, flat round. Put dough between two 12" squares of waxed paper and roll lightly into a circle about size of paper. Pull off top paper, place pastry in 9" pie pan, pastry next to pan. Carefully remove paper. Fit pastry into pan, trim 1/2" beyond pan, turn back even with edge of pan, flute rim. Prick shell all over with fork. Bake in very hot oven (450° F.) 14-19 min.

Tasty Tuna Over Rice Is Fast Dish

Chunks of flavorful tuna in a velvet-smooth sauce — served over steaming, fluffy rice! It's "quick as a bunny" to prepare — and, because this main dish fits the bill for meatless meals, it's a budget saver.

The basic ingredients — tuna and rice — are as up-to-date as today's modern homemakers. For instance, what's more streamlined than opening a can of ready-to-use tuna — needing no further preparation? And, for perfect rice, there's the Converted type — processed to cook fluffy and separate by the very simplest method.

This easy to serve combination is bound to become a family favorite — so plan for many repeats.

Creamed Tuna over Rice
 1 cup uncooked Converted Rice
 1/4 cup butter or margarine
 1/4 cup flour
 2 cups milk
 Salt and pepper to taste
 Worcestershire sauce, if desired
 2 6 1/2 ounce cans tuna, chunk-style
 Cook Converted Rice by directions on carton. While cooking, prepare sauce as follows: melt butter or margarine in saucepan. Remove from heat and blend in flour. Add milk gradually. Cook over low heat, stirring constantly, until thickened and smooth. Season to taste. Add tuna and heat thoroughly.

To serve, pour creamed tuna over fluffy cooked rice. I desired, sprinkle with paprika or garnish with parsley, grated cheese, or chopped olives. Makes six servings.

Lamb Shanks For Novelty

Barley is stuffed into these lamb shanks for a novel twist your family will applaud. Serve with tomato salad, green beans, whole wheat bread, butter or margarine, prune whip and a beverage with the stuffed lamb shanks.

STUFFED LAMB SHANKS
 6 lamb shanks
 2 tablespoons lard or drippings
 1 teaspoon salt
 1/4 teaspoon pepper
 2 cups water
 1/4 cup barley
 Brown the lamb shanks in lard or drippings. Season with salt and pepper. Add water, cover and simmer until tender, about 1 1/2 to 2 hours. Remove meat from broth. Cool and remove bones. Cook barley in lamb broth adding water if necessary. Stuff lamb shanks with cooked barley. Thicken remaining lamb broth with flour for gravy. Pour gravy over stuffed shanks, cover and cook on top of range or in a moderate oven (350 degrees F.) until heated through, 6 servings.

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Coffee Flavors Chiffon Cake and Frosting



What is the morning fragrance that's sweeter than all the perfumes of Araby? Coffee! What spells out "welcome" or "cheer up" or "let's have a chat" without a word being spoken? Coffee, of course. And if ever a little coffee could be called the Housewife's Friend, that title belongs to the same brown brew. In the kitchen, coffee has a score of auxiliary uses. To a cake or frosting, it imparts an exquisite color and a subtle flavor. To meats and gravies, it adds a zestfully spicy taste. Yet its most important moment comes when the weary housewife, in need of a lift, pauses in her work with a "Now for a cup of coffee!"

So, in honor of our favorite beverage, we give you All-Coffee Chiffon Cake. There's coffee in the cake, coffee in the filling and frosting. As to the coffee in the cups, make it well and enjoy it. What would we do without it?

All-Coffee Chiffon Cake
 2 eggs, separated
 1 1/4 cups sugar
 2 1/2 cups sifted cake flour
 2 teaspoons baking powder
 1 teaspoon salt
 1/2 cup milk
 1/2 cup coffee
 1 teaspoon vanilla
 1/2 cup cooking oil
 Beat egg whites until frothy.

Gay, Fresh Apple Candy
 Ever tasted fresh apple candy? It's a delicious confection that's so decorative you'll want to make extra batches and pack them in gay, ribboned boxes as gifts for family—friends, junior's favorite teacher and as special treat for Dad and the youngsters. The Washington apple growers, who sent us this easy-to-do recipe, say that these apple candies may be made in a variety of gay colors and are especially like the lime, cherry and strawberry-flavored gelatin which accent the fresh apple flavor.

1 pkg. lime, cherry or strawberry gelatin
 Apples to make 1 cup strained apple sauce
 1 cup sugar
 1/4 cup broken walnuts or 1/2 cup chopped almonds
 Confectioner's sugar
 Combine applesauce and sugar and cook over low heat until very thick, about 15 minutes. Stir constantly to avoid scorching. Remove from heat. Dissolve gelatin in hot applesauce and add nuts. Turn into greased 9x6x2 inch loaf pan. Chill in refrigerator. When firm, remove from refrigerator, cut into 1-inch cubes and roll in powdered sugar. Let stand overnight at room temperature to dry. Then roll in additional confectioner's sugar. Store in two layers between waxed paper in a covered container. Makes about 2 1/2 dozen candies.

Commercial fertilizers generally are made up of potash, nitrogen, and phosphoric acid.

Meat Balls Are Easy

When your children show interest in learning to cook, that's the time to help them. They'll become a real help to you and will probably maintain their interest in cooking.

Ground meat is a good choice for beginning cooks. It's thrifty and a child can easily prepare an acceptable dish with it. You can give the children a few basic tips such as the seasonings to use with ground meat. For every pound of meat, 1 teaspoon of salt and 1/4 teaspoon of pepper are used. If an onion flavor is desired, add 1 tablespoon of chopped onion.

Choose simple recipes so that children will be able to prepare them easily. Another way to keep up their interest is to have them prepare foods everyone will enjoy eating. Such a recipe is Meat Balls on Brochette.

1 pound ground beef
 1 teaspoon salt
 1/4 teaspoon pepper
 1 tablespoon finely chopped onion
 8 small dill pickles
 4 wooden or metal skewers

Combine ground beef, salt, pepper and onion and mix well. Shape mixture into 12 small balls. Thread each skewer with a meat ball, pickle, meat ball, pickle and meat ball. Set regulator to broil. Place skewers on a rack in a broiler pan and insert pan in broiler so the surface of the meat is 2 inches from the heat. Broil until brown on one side; turn and brown on second side. 4 servings.

Cereal Tops Popular Chili

Chili con Carne, is a traditional Mexican dish made with beef, seasonings and served in warmed beans, chili powder and other tarrains, retaining all standard ingredients and adding to them a crunchy corn soya shreds topping.

1 pound ground beef
 1 3 cup chopped onions
 2 tablespoons shortening
 2 1/2 cups cooked or canned tomatoes
 2 1/2 cups cooked or canned kidney beans
 1 1/2 teaspoons salt
 1 1/2 teaspoons chili powder
 2 teaspoons melted butter or margarine
 1 1/2 cups Corn Soya (corn soya shreds)

Saute beef and onions in heated shortening, stirring to separate meat into small particles. Stir in tomatoes, kidney beans and seasonings. Cover and simmer about 20 minutes or until meat is tender. Serve in warmed bowls. Combine Corn Soya and melted butter. Heat in oven until lightly browned. Serve over chili. Yields 6 servings.



GIFT CERTIFICATE

The Pampa Daily News Cooking School is coming up this Wednesday and Thursday at 1:30 p.m. in the Junior High School Auditorium, at which time Behrman's, 123 N. Cuyler, will give away a \$15 gift certificate which may be used by the winner to purchase anything she wishes at the store, according to Mrs. J. P. La Casse, assistant manager (above), at the women's ready-to-wear shop.

Quick Meal With Ham, Asparagus

Ham and asparagus bake is a fine combination of distinctive flavor, eye-catching color and economy. And it's practically a meal in one dish.

1 package frozen cut asparagus (about 10 ounces)
 5 slices soft bread
 2 tablespoons softened butter
 1 1/2-ounce can luncheon meat
 1 cup shredded process Cheddar cheese
 1, 2-3 cups evaporated milk (1 tall can)
 3 eggs
 Asparagus liquid plus water to make 2-3 cup
 1 tablespoon grated onion
 1/4 teaspoon dry mustard
 Bring 1/2 cup water to boiling in saucepan. Add block of frozen asparagus, and cook until asparagus is almost tender. Butter an 8 X 8 X 2 inch baking dish. Butter the bread slices and cut into 1/2 inch squares. Place half of the bread in bottom of baking dish. Cube luncheon meat. Place 1/2 of the meat over bread in baking dish. Add a layer of half the asparagus. Sprinkle with half the cheese. Repeat these layers. Beat eggs. Add milk, asparagus liquid, onion and mustard. Pour over ingredients in baking dish. With a spatula, press ingredients down so moderate oven (350 degrees F.) until lightly browned and puffy, about 45 minutes. Makes 6 servings.

Buttermilk Rice Bread

Fluffy hot Buttermilk Rice Spoon Bread with a delicately browned crust — that's real eating! With this simple recipe you'll enjoy making it as often as your family want to have it. There's no secret to making Spoon Bread fluffy and light, when you use beaten egg whites.

Smoked Sausage Pattie, Buttermilk Rice Spoon Bread, Hot-Buttered Peas with Pimentos, Fresh Fruit Cup

Ingredients:
 1 cup of water
 1/2 cup uncooked white rice
 1/2 cup yellow corn meal
 2 eggs, separated
 1/2 teaspoon salt
 2 teaspoons beet or cane sugar
 1 cup buttermilk
 1/4 teaspoon of soda

Method: Put the water, rice and salt in a 2-quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover and leave over this low heat 14 minutes. Stir in the corn meal, egg yolks, salt and sugar. Mix together the buttermilk and soda. Stir into the rice-corn meal mixture. Beat egg whites until stiff but not dry. Fold into the rice-corn meal mixture. Pour into a greased 2-quart baking dish. Bake in a pre-heated 325 degree F. oven for 45 minutes, or until the liquid is absorbed and the top is browned. Serve at once with butter or margarine or with syrup.

This recipe makes 8 servings.



Rarebit With a New Look

Sea-fresh shrimp, cheese and the faint suggestion of tomato flavor blend tastily in this new way to make a Rarebit. Using canned tomato soup saves precious minutes and it doesn't take long to add the other ingredients. This Rarebit is quick to prepare and unusual too! It's a perfect dish for your next buffet supper.

SHRIMP-CHEESE-TOMATO RAREBIT on FLUFFY RICE
 Tossed Vegetable Salad
 French Dressing
 Hot Pecan Rolls
 Lemon Meringue Pie

INGREDIENTS:
 1 cup uncooked white rice
 1 teaspoon salt
 2 cups water
 1, 10 1/2-oz. can condensed tomato soup
 1/4 cup milk
 1 lb. American cheese, grated
 1 teaspoon salt
 1 teaspoon prepared mustard

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ELECTRIC DEEP FRYER

W. E. Ballard, manager of Monarch Hardware, displays the deep fryer which will be his gift as a prize during the Pampa Daily News annual all-electric-cooking school to be held here Wednesday and Thursday.

Ham Makes Many Dishes

There'll be an abundance of smoked pork on the market which means a variety of ham cuts for different uses — whole hams for large guest gatherings, half hams for family dinners, ham shanks for a boiled dinner with vegetables, ham slices for the small family. What's more, there'll be considerably higher prices on many cuts.

The present day mild-cure ham is one of the easiest meats to prepare — no boiling, no lengthy cooking period, no fuss and bother during baking — yet the finished result, a gloriously glazed ham, is one of the most festive meats you could set before your guests.

Types of Ham
When you buy a whole ham, there's seldom any question about how to cook it, as directions usually are printed on the label. However, in buying a half ham (in which case cooking instructions usually are not available), it's best to ask your meat man for specific information on the type of ham you're buying — whether it's a regular, uncooked ham or a ready-to-eat one.

In either case, place the ham on a rack in a shallow roasting pan and bake in a 325 degree F. oven 32 minutes per pound for an uncooked ham and 20 minutes per pound for a ready-to-eat one. (If you know definitely that the half ham you bought is a full-cooked one, it may be served either cold or just heated through — 14 minutes per pound.)

Ruby Glaze
How about a sparkling new glaze for your ham? It's made with cherry preserves, 45 minutes before the ham has finished baking, remove it from the oven and take it out of the pan. Pour off the fat in the pan and save for frying potatoes and other cooking purposes. Score fat, stick with cloves and spread with cherry preserves. Return to the oven to glaze.

If you want to serve a fully cooked or canned ham cold and wish simply to glaze it, you can apply the glaze and put the ham in a 450 degree F. oven for 15 minutes.

Ham-In-A-Can
Did you ever try the popular chef's trick of slicing and then glazing a canned ham? Take the well chilled ham from the refrigerator, open the can and slice the ham 1/4-inch thick. Carefully press the sides together until the ham is in its former shape, then wrap string around and around the sides of the ham to hold the slices in place. Spread the ham with any desired glaze and heat and glaze in a 325 degree F. oven. For a six pound ham this will require about 1 1/2 hours; for a 10 pound ham about 2 hours. Cut the strings and the ham is all sliced and ready to serve!

Handy Leftovers
Because ham leftovers are so usable, you'll probably want to use a larger ham than you'll actually need for the group you're serving. Use leftovers in any of these ways:

1. Creamed with peas and served over chow mein noodles. (Season sauce with a little Worcestershire sauce or bottled meat sauce).
 2. In ham and potato hash.
 3. In ham rarebit. (Add sliced ham to cheese rarebit).
 4. Ground and used in baked pineapple biscuits; serve with hot sauce.
 5. Ground and used in macaroni and cheese casserole, scalloped potatoes or Spanish rice.
 6. Split pea or navy bean soup.
- Ham Slice**
A two-inch thick ham slice is a good choice for the small family. It deep gashes one inch apart ham fat. Bake uncovered in a 5 degree F. oven for 1 hour (for uncooked ham). Spread with 1/2 cup pineapple preserves mixed

Irish Pasty Recipe Told

A favorite hobby of Mrs. Margaret Rudkin, president and director of Pepperidge Farm, Inc., is reading cook books. Though most of Mrs. Rudkin's waking moments are devoted to the business of supervising the exclusive recipes employed by her three bakeries turning out her tasty and nutritious Pepperidge Bread, she is also an inveterate collector of unusual recipes.

"What amazes me as I read old cook books," says Mrs. Rudkin, "is the astonishing way in which old time recipes for cooking food are mixed up with medical tips. For instance, I happen to have a cook book which was printed in 1658, called 'The Ladies Calu-net'.
"One of the conserving recipes in it gives instructions how to preserve cowslips, and then it goes on to say: 'The use of a conserve of violets and cowslips doth marvellously strengthen the brain, preserves against madness, against the decay of memory, stoppeth headaches, and most infirmities thereof.'"

"How many," quips Mrs. Rudkin, "want to put in an order for this kind of conserve? I'll be the first to order a pound!"
Mrs. Margaret Rudkin, President and Director of the Pepperidge Farm Bakeries, is currently in Ireland on a combined business and pleasure trip. She recently made note of a wonderful recipe for Cornish Pasties she had sampled on her last trip. "We had some of for the day on a picnic," Mrs. Rudkin recalls.

"At lunch time we found ourselves in a lovely meadow on the East Coast of Ireland overlooking the Irish Sea. There we had these delectable little pies for lunch. They had been baked that morning just before we left the house and had been put hot into a little box and covered with a linen towel. They still were nice and warm and very crisp when we ate them at lunch."

CORNISH PASTIES

- 1 lb. of lean lamb or mutton cut into small squares
- 2 tablespoons of finely chopped mushrooms
- 2 tablespoons of finely chopped onions
- 1 spoonful finely chopped parsley

Braise Chops
Cook pork chops by braising. This method of browning the chops first, then covering them and cooking slowly brings out the full rich flavor of the pork.

Ham-Asparagus Rolls
For your next luncheon serve tempting Ham and Asparagus rolls. Cook fresh asparagus spears until tender, allowing 3 spears per serving. Roll asparagus in slices of "boiled" ham and fasted with wooden picks. Place in a frying pan and brown ham lightly on all sides. Serve with cheese sauce.

Unique Flavor
Next time you prepare barbecued spareribs, substitute lemon or lime juice for part of the vinegar. This lends a unique flavor to the sauce.

Spring Salad
Spring salad news — combine crisp bacon bits with raw spinach. Moistened with French dressing and, if you like, add sliced hard-cooked egg.

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Pineapple Sundae Cake—Delicious!



Refreshing as spring, this easy to make cake is topped with a luscious sugar-sweetened combination of crushed pineapple, lemon juice and grated orange rind. The unusual feature of this cake is the cross cutting at the top which allows the juicy topping to penetrate the cake just enough to permit the delicious distribution of fruity flavor.

This Spry recipe is one of the newest developed in the Lever Test Kitchens.

Pineapple Sundae Cake

- 1-1/3 cups sifted cake flour
- 2/3 cup sugar
- 2 teaspoons double acting baking powder
- 1/2 teaspoon salt
- 1/3 cup Homogenized Spry
- 1/2 teaspoon grated lemon rind
- 1/2 cup less 1 tablespoon canned pineapple juice
- 1 egg, unbeaten
- Pineapple Topping
- 1 cup undrained crushed pineapple
- 1 tablespoon lemon juice
- 1/4 teaspoon grated orange rind
- 1/4 cup sugar

Sift first 4 ingredients into mixing bowl. . . . Drop in Spry. . . . Add lemon rind and pineapple juice and beat 160 strokes (1-1/2 min. on mixer at low speed). . . . Add egg and beat 150 strokes (same as before). . . . Bake in Sprycoated 8" round layer pan 1-1/2" deep in moderately hot oven (375° F.) 25-35 min. . . . Let cake cool in pan 10 min., then remove to wire rack, right side up.

With sharp knife, cut across center of cake to a depth of about 1/2"; make 3 more cuts across, dividing cake into 8 wedges. . . . Pat pineapple, lemon juice, orange rind, and sugar in saucepan and bring to boil. Spoon hot mixture over cake and let cool. . . . Serve in wedges.

Lamb Curry Gives Fine Leftover Dish

Here is a simple and easy, and all top stove, recipe for using up the last of the lamb roast. . . . a bit on exotic side and still not hard on the budget. . . . just a spicy enough to tempt the lagging summer appetite.

PORK CHOP SURPRISE

For a surprise serving, cook pork chops with onion rings, uncooked prunes and a little water. This produces an interesting flavor combination.

BLANKET SAUSAGES

Serve sausage links in biscuit blankets. Cook sausage with 3 tablespoons of water in a covered frying-pan for 5 minutes. Remove the cover and lightly brown the sausage links. In the meantime, make a soft biscuit dough and roll into 1-inch strips and wrap around sausage links. Bake in a 425 degree F. oven for 10 minutes and serve with gravy made from the sausage drippings.

BUSY DAY CASSEROLE

When you are spring housecleaning here's handy dinner time serving — Pork-Cabbage casserole. Arrange 2 cups of diced cooked pork and 1 1/2 cups of diced cooked cabbage in alternate layers in a casserole. Top with a thin white sauce and heat in a 375 degree F. oven for 45 minutes.

CREAMED LAMB CURRY

- 2 tablespoons fat
- 2 tablespoons finely chopped onion
- 2 cups diced cooked lamb
- 3-ounce can chopped breaded mushrooms

1 teaspoon Kitchen Bouquet
2 tablespoons flour
1/2 teaspoon salt
1/4 teaspoon curry powder
2-3 cup milk

Heat fat in frying pan over moderate heat. Add onion and let cook, stirring occasionally, until tender but not brown, about 2 minutes. Add diced lamb and contents of can of mushrooms. Stir in Kitchen Bouquet. Let simmer for about 5 minutes. Blend flour, salt and curry powder together with a little of the milk. Pour into meat and mushrooms. Heat to boiling, stirring constantly, and let cook until sauce is thick and smooth. Stir in coconut. Serve with hot rice. Accompany with chopped peanuts, chutney or what have you. Yield: 4 generous servings.

Shortcake Short Cut

It's strawberry shortcake season. And here's a way to save you time in preparing tender shortcakes. Simply take a few extra minutes some morning and prepare your own mix. Following the recipe below, you'll learn the secret to the finest of shortcakes and biscuits.

Place this economical homemade mix in a close-covered container and store in your refrigerator, says home economist Reba Staggs. Then when it's shortcake time measure out 2 cups of the mix for a 9-inch shortcake. Add 1/4 cup of milk. If you want a bit richer dough, add 2 tablespoons of sugar and 1 egg. Knead the dough gently, then pat or roll to fit your baking pan.

Homemade Biscuit Mix
8 cups sifted enriched flour
3/4 cup baking powder
4 teaspoons salt
1 cup lard for soft wheat flour or 1 1/2 cups lard for hard wheat flour.

Sift flour with baking powder and salt. Cut in lard until the mixture has a fine even crumb. Cover closely and store in refrigerator until ready to use. This mixture will keep at least a month in the refrigerator. Yield: 5 batches biscuits with 2 cups of the mixture to the batch.

To make biscuits, add 1/2 cup milk to 2 cups Homemade Biscuit Mix. Turn onto a lightly floured surface and knead gently for 1/2 minute. Pat or roll 1/2 inch thick and cut with a medium-sized biscuit cutter, dipped in flour. Bake in a hot oven (450 degrees F.) 12 to 15 minutes. Yield: 10 to 12 biscuits.

PINEAPPLE GLAZE

A pineapple glaze accents the flavor of ham. Combine 1/2 cup crushed pineapple with 1/2 cup of brown sugar and 1 tablespoon of flour. Cook, stirring constantly, for 10 minutes. About 1 hour before ham is done, remove it from the oven and pour off the drippings. Cover the ham with the pineapple mixture and return to the oven or setting the glaze and for completing cooking.

RHUBARB-APPLE SAUCE

Serve pork roast with a side dish of Rhubarb-Apple Sauce. Cook 2 pounds of rhubarb and 1/2 pound of apples with 1/2 cup of water until soft. Put cooked fruit through a sieve and sweeten with 1 cup sugar. Serve the sauce hot.

STUFFED TOMATOES

A roast pork stuffing turns big firm tomatoes into a main dish serving. Chop leftover pork and combine with chopped onion and fine bread crumbs. Season with salt and pepper, then stuff scooped out tomatoes. Bake tomatoes in a 350 degree F. oven for 30 minutes.

REFRIGERATE CANNED HAM

Unlike other canned meats, canned hams should be stored in the refrigerator.

Peach Shortcake



Enjoy family fruit favorites in luscious shortcakes.

Favorite springtime dessert of millions is shortcake with fresh fruit. And no wonder, for the combination of velvety cake, fluffy whipped cream and fresh fruit is almost unbeatable.

Homemakers agree that the quick-and-easy ways of shortcake rate repeat performances on busy-day menus. To make this shortcake, rate repeat performances on busy-day menus. To make this shortcake, rate repeat performances on busy-day menus. To make this shortcake, rate repeat performances on busy-day menus.

Because shortcakes are such popular confections, you'll want to serve them often. Make it easy on yourself by baking several and freezing them. Then you'll always have "company-worthy" dessert-if shortening. Bent egg. Add milk. Add to flour mixture. Stir until flour is moistened. Spread in greased 8-inch square pan. Bake

PEACH SHORTCAKE

- 2 cups sifted enriched flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 3/4 cup sugar
- 1/4 cup shortening
- 1 egg
- 1/4 cup milk
- 3 1/2 cups sweetened peach slices (29-ounce can)
- 1 cup cream, whipped

Sift together flour, baking powder, salt and sugar. Cut or rub in shortening. Bent egg. Add milk. Add to flour mixture. Stir until flour is moistened. Spread in greased 8-inch square pan. Bake

Cold Storage Keeps Fresh Apples Well

Fresh apples are still coming to market, although it's been about six months since they were harvested.

Apples have long keeping qualities, especially when they are scientifically stored in cooler space of commercial warehouses.

More fresh apples will be available to homemakers from now until the new crop starts moving than last year.

In making its monthly check on cold storage food stocks, the Agricultural Marketing Service found that current apple holdings total 4,129,000 bushels — larger than last year and larger than holdings, generally average at this season.

Since the apples you buy have been in cold storage for several months they will keep better if you store them in the refrigerator. Exposed to room temperature, the fruit breaks down more quickly now than it would during the win-

Fresh Vegetables On Market Soon

More fresh vegetables will be coming to market soon. That's the good news from the Agricultural Marketing Service.

Latest crop report indicates there will be only four per cent less tonnage grown for the fresh market this year than last spring.

Freeze damage to crops in South Central and Southeastern states accounts for most of the decline. Improvement in the outlook occurred largely in Florida, South Texas and Arizona.

Looking at specific vegetables, you'll find much larger supplies of asparagus, carrots, onions and shallots, but smaller supplies of lima beans, beets, cabbage, celery, cucumbers, green peas — and watermelons than last spring.

ter when it has just been harvested.
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PRIZES GALORE

Ken Meaders, manager of White's Auto Stores, 109 S. Cuyler, looks over the Arvin clock-radio which his firm will give away as one of the many hundreds of prizes at the fifth annual all-electric cooking school, June 1-2 at 1:30 p.m., in the Junior High School Auditorium. Get there early and be sure to learn some of the splendid cooking hints of Miss Fern Brannen, noted home economist. (News Photo)

Raisin Sauce Adds Touch To Ham Roll

These delightful ham rolls are an excellent way to use up that left-over ham. Ham slices are rolled around a tangy-rice stuffing, then baked in a raisin sauce. If your ham is in pieces too small to roll, you can arrange the pieces over the stuffing, then bake in the raisin sauce. Baking in the raisin sauce gives the ham a delicious new flavor.

INGREDIENTS:

- 2 tablespoons butter or margarine
- 1 tablespoon minced onion
- 2-3 cup uncooked white rice
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon prepared mustard
- 2 1/3 cups water
- 3 thin slices cooked ham
- 1/2 cup cooked raisins (save liquid)
- 1-3 cup light brown sugar, firmly packed
- 1 cup liquid (use liquid from cooking raisins)

1 tablespoon coarsely grated (or slivers) of orange rind

METHOD: Melt the butter or margarine in a 2-quart saucepan. Add the onion and rice. Cook, stirring occasionally, until the rice becomes a golden brown. Add the salt, pepper, prepared mustard and water. Bring to a vigorous boil. Turn the heat as low as possible. Cover with a lid and leave over this low heat 14 minutes. Remove from the heat but leave lid on 10 minutes.

Spread some of this mixture on each ham slice. Roll up and fasten with toothpicks. (If the ham slices tear and will not roll, place the rice mixture in a greased baking dish and top with the ham slices.)

Place the ham rolls in a greased shallow baking dish about 10" x 6" x 2". Mix together the raisins, brown sugar, liquid and orange rind. Pour over the ham. Place the baking dish in a preheated 350 degrees F. oven for 30 minutes or until the ham rolls brown. Baste occasionally. This recipe makes 8 servings.

Gingerbread In Party Quantity Molasses And Fruit Enriched



Gingerbread, with its colonial flavor-touch of unspiced molasses, ranks as a classic American dessert. Here it is baked in quantity for 24 servings at a party or neighborhood social, and dressed up with applesauce and whipped cream.

Unspiced Molasses Tops In Flavor and Color

Gingerbread invites by its molasses spice and aroma. Here the party gingerbread comes of mellow color and with the sweet flavor perfection of unspiced molasses. Baking soda has been used, and baking powder, too, as the extra leavening agent to account for the dessert's feathery lightness.

This gingerbread can be served economically and with a variety of toppings. It is excellent with applesauce and other fruit, ice cream or

chocolate, lemon or hard sauces.

Party Gingerbread

- 4 cups sifted all-purpose flour
- 1 1/2 cups shortening
- 1 1/2 teaspoons salt
- 1 1/2 cups sugar
- 2 1/2 teaspoons baking powder
- 1 1/2 cups unspiced molasses
- 1 1/2 cups butter-milk
- 2 large eggs
- 1 1/2 cups butter-milk

Sift together flour, salt, baking powder and spices. Cream together shortening, sugar and soda; blend in unspiced molasses. Stir in 1/2 cup flour mixture. Beat in eggs, one at a time. Add buttermilk alternately with remaining flour mixture. Beat 1/2 minute. Turn into a well greased and lightly floured 15 1/2 x 10 1/2 x 2 1/2-inch baking pan. Bake in a moderate oven (350°F.) 50 minutes.

YIELD: 24 servings.

Gingercake For Dessert

A festive looking dessert that requires only a minimum of preparation time is today's delicious tasting Upside Down Apple Gingercake. If you prefer a white cake the same recipe may be used, simply substituting a white cake mix. You'll want to select your apples with an eye to crispness and texture and one of the choice varieties now available is the all-purpose red Winesap apple. This apple is fine-grained, juicy and tender and holds its distinctive wine-y flavor superbly under cooking processes.

- 1/2 cup butter or margarine
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/2 cup water

2-3 Winesap apples, peeled and cut into 9 apple rings, 1/2 inch thick

1/2 cup shredded coconut

1 pkg. gingerbread or gingersnack mix

Melt butter or margarine in heavy saucepan or frying pan and stir in sugars and water. Add apple rings and simmer slowly until barely tender. Don't crowd apple rings; cook only as many at a time as will fit easily into pan.

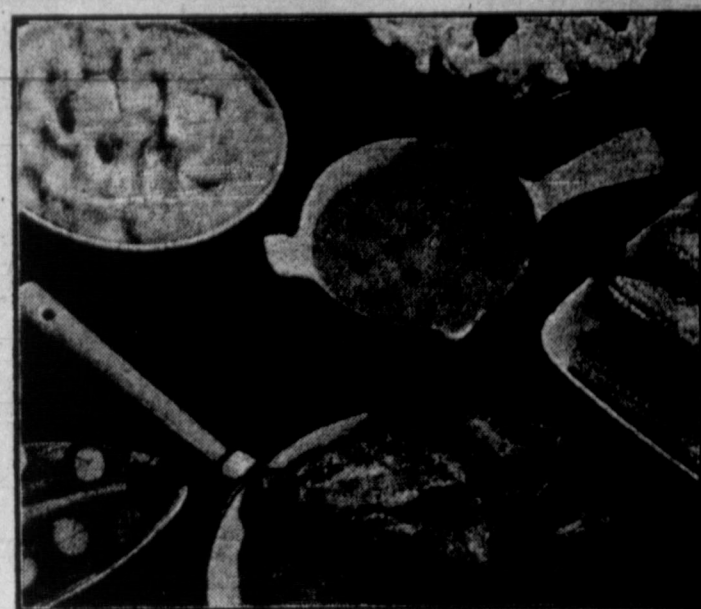
Sprinkle the bottom of a 9-inch square baking pan with shredded coconut. Arrange apple rings in even rows over coconut and pour over syrup from cooking apples.

Follow directions given on package for making gingerbread or gingersnack but-reduced liquid called for by one-quarter cup Spoon batter over apples. Bake in moderate oven (350 degrees F.) for 45 minutes or until cake springs back from a light touch. Serve warm. Arrange walnut halves in the center of the apple rings.

GOING WELL

NEW YORK (NEA) — Charley Johnston is the only fight manager who handles two world champions — Archie Moore, lightweight, and Sandy Sadler, featherweight.

Chicken-Dinner — By the Bride



"When you fry chicken to a T, you can set a fine table."

Such words of wisdom are the kind of advice many a fond Mama will give her bride-to-be daughter at this season.

Needless to say, making gravy to go with chicken is also important in learning this way to a man's heart. For one dish sure to make a man smack his lips and beam on his bride is crisp golden-fried chicken — next to fluffy mashed potatoes — slathered with hot chicken gravy.

Happy, today's beginner cook has gravy made for her. It comes perfectly blended . . . in a can of condensed cream of mushroom soup (or celery or chicken). She simply heats soup in the skillet, with flavorful drippings from the fried chicken. And presto, there's the most savory gravy. Mashed potatoes also come without effort; either the

frozen or dried kind gives worthy results.

The method for chicken and gravy is as simple as this.

Fried Chicken, Presto Gravy
1 fryer chicken (3 pounds or more) cut up
1 can (1 1/2 cups) condensed cream of mushroom soup (or cream of chicken or celery soup)
1/4 cup water (or milk)

Dust pieces of chicken well with seasoned flour. Brown chicken in the hot shortening in a skillet. Cover pan and let chicken cook until tender. Uncover pan last few minutes of cooking to re-crisp bird. Remove chicken from pan; pour off all but 2 tablespoons of drippings from skillet; pour in soup and liquid. Heat and stir well to loosen browned bits in skillet. Serve gravy with chicken and mashed potatoes. Makes about 1 1/2 cups gravy.

Quick Pecan Sweet Rolls

To tempt the sleepy appetite and to wake up those lazy taste buds in the morning, there's nothing better than piping hot sweet breakfast rolls.

They're no trouble, either, if you prepare them the night before and refrigerate them in pans, because all you have to do in the morning is to pop them into the oven and they'll bake while you're preparing the rest of the breakfast. Pecan rolls are a national favorite, both for breakfast and as an afternoon snack.

QUICK PECAN ROLLS

- (Makes about 9 rolls)
- 2 cups sifted flour
- 3 teaspoons baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 1-3 cup shortening

- 1/2 cup liquid Carnation Instant
- 3 tablespoons melted butter
- 2-3 cup brown sugar
- 2 tablespoons water
- 1/2 cup chopped pecans or walnuts

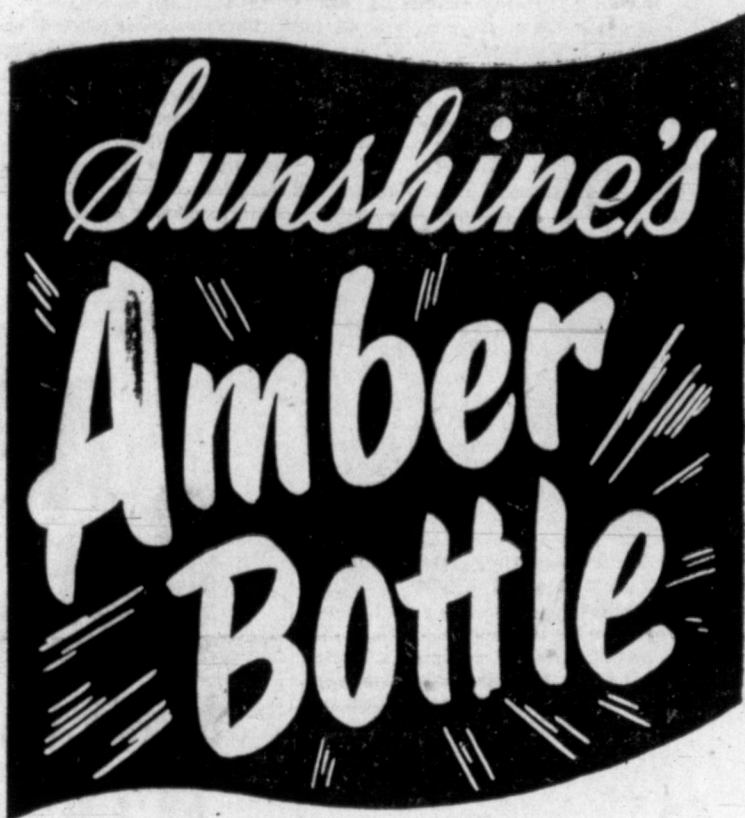
Combine flour, baking powder, cinnamon and salt in mixing bowl. Cut shortening into flour mixture with 2 knives, pastry blender or fork until mixture resembles coarse cornmeal. Add liquid Carnation Instant and stir until well-blended. Place on floured board or pastry cloth and knead gently 10-15 times. Roll dough to 1/2" thickness and cut with 2" biscuit cutter into 9 biscuits. Melt butter in 9" square pan. Add brown sugar, water and pecans; mix thoroughly. Place biscuits in pan and bake in moderate oven (375 degrees

Doped Horse Reported

COLUMBUS, Ohio — UP — A report from the Ohio testing Laboratory shows that an 11-year-old mare, Maid of Kent, was "loaded" with a stimulating drug when she won a race at Beulah Park last Monday. Maid of Kent, owned by B. Sardonis, who was suspended by the commission, was the fourth doped horse reported in Ohio this year.

There are about 1379 separate parts in an electric refrigerator.

F.) 20-25 minutes. Remove from oven; invert pan immediately and serve Quick Pecan Rolls while still warm.



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COOK SCHOOL PRIZE

Frank Smith, owner of Smith's Quality Shoes, exhibits the matching pair of shoes and handbag which will be given away at The Pampa Daily News fifth Annual all-electric cooking school June 1 and 2. Some \$800 in prizes will be given away each day, the donations of Pampa merchants.

Bacon Spiked Creole Dish

The lowly onion is fit for a king when it is fixed this way! Tender, yet just crisp enough to be interesting, the onion is smothered in Creole sauce to rival any Creole sauce ever to come from a Southern kitchen.

Just imagine the taste of this very low cost dish — delicious smoked bacon, pieces of tender ham, crispy green peppers — and tender, white onions — smothered in a rich tomato sauce. But none of this wonderful sauce is lost because it is served on hot, fluffy, white rice. Yes, here's your answer to the "what to serve" question.

8 medium white onions
2 slices bacon
1 tablespoon flour
3-3 cup chopped green pepper
1/2 cup chopped cooked ham or luncheon meat
1, 8 oz. can tomato sauce
1/2 cup water
1 small clove garlic, minced
1 teaspoon salt
3/4 teaspoon pepper
3 cups hot, cooked white rice
3-3 cup finely grated American or Parmesan cheese

Method: Peel onions and cook in boiling, salted water until tender, about 15 to 20 minutes. Drain onions. Cook bacon in a saucpan until crisp. Remove the bacon. Blend the flour into the bacon fat and cook several minutes. Break the bacon into pieces and return to the saucpan. Add the green pepper, ham or luncheon meat, to-

Appliances Can Produce Big Meals

Most women just take their smothered appliances for granted never giving a thought to what they can or can't do. Did you know that with an electric roaster, coffee maker, toaster, mixer and combination waffle iron and sandwich grill that most any kind of food can be prepared? Just think — complete meals with only these small appliances!

This might be the solution to the problem for the young marrieds who have just found a house but not very much to go in it. Maybe the wedding checks do not total enough for the kind of range they want, and there is no need to compromise on an investment of that kind; but the wedding checks would buy all of the small appliances they would need to provide wholesome, well cooked food prepared in a variety of ways. No delicatessen for this young couple.

Every dollar invested will pay high interest over a long period of years. For instance, the roaster is a fine supplement to an electric range for it will roast the holiday turkey to perfection, thus freeing the range oven for rolls, pies etc. It will hold large quantities of food, quantities to serve fifty people. It can be used for the hot-water bath type of home canning. And since it is portable, it is ideal for keeping foods hot on picnics.

Does it sound impossible to get so much in practical living from such a small investment? As the old proverb goes, the proof of the pudding is in the eating; so here is a day's menu planned around the small appliances.

Teens Love Potato Salad And Franks

Next time there's a basketball game, have your teen agers invite the gang in for a buffet lunch.

Teen agers are a casual lot and they appreciate the casual in food. Just so there's plenty of it. Home economist Reba Stagg suggests frankfurters with hot potato salad, pickles, catchup, mustard, strawberry-whipped cream-nut sandaes and hot chocolate.

POTATO SALAD
1 pound frankfurters
6 medium-sized potatoes
1 onion, finely chopped
Hot dressing

Cook potatoes in skins and remove skins while hot. Cut potatoes in 1/2-inch cubes. Add onion to potatoes. Make Hot Dressing. Cover frankfurters with hot water and heat slowly but do not boil. Pour dressing over potatoes and onion. Heat salad until liquid is absorbed. Arrange on platter with heated frankfurters, 6 servings.

HOT DRESSING
1 teaspoon salt
1/4 teaspoon pepper
1 teaspoon mustard
1/4 cup sugar
1/2 cup water
3/4 cup vinegar
1 egg, slightly beaten
4 slices bacon, diced

Combine salt, pepper, mustard and beaten egg. Cook bacon until lightly brown and combine bacon and drippings with other mix. Cook slowly until thickened.

BREAKFAST

Mixed Fruit Juice
Fried Eggs
Toasted Bacon
Coffee

LUNCH

Grilled Savory Cheese Sandwiches
Stuffed Tomatoes
Chocolate Milk Deluxe

DINNER

Roast Chicken with Mushroom Stuffing
Baked Potatoes
Carrots and Onions
Cole Slaw
Spiced Fruit Compote
Pastel Cake
Coffee

After-the-Show Snack
Frankfurter Broil
Coffee

To Participate in Beautification VATICAN CITY, May 28 — UP — Pope Pius XII Sunday will participate in the second part of the beautification of a humble French priest, Father Marcella Campagna

TUNA ONION SOUP GOOD CHOICE FOR SUNDAY SUPPER

What could be more appetizing or mouth-watering than a big bowl of piping hot soup rich with the flavors of tuna and onion? Throughout the ages soup has been a welcome treat — its warming quality sets the pace for a thoroughly enjoyable meal.

We suggest you try this unusual recipe for Tuna Onion Soup. It's hearty enough to serve for Sunday-night supper or for an informal meal when friends drop in. You'll find that the tuna makes an old favorite twice as good. Just watch everyone come back for second helpings.

To be sure of the best in canned tuna, check the labels and buy tuna from California.



Tuna Onion Soup
(Makes about 2 quarts)

1/2 cup butter or margarine
10 medium-sized onions, thinly sliced
2 cups hot water

1 1/2 quarts brown beef stock or bouillon
1 teaspoon salt
Pepper to taste

1 tablespoon Worcestershire sauce
2 7-ounce cans solid-pack tuna, drained

Melt butter or margarine over low heat. Add onions and cook until soft. Add water, stock or bouillon, salt, pepper and Worcestershire sauce. Cover and cook over low heat 1 hour. Break tuna into large pieces with a fork and add to soup. Cook 15 minutes longer. Serve with grated Parmesan cheese, if desired.

Upside Down Serve Pork And Eggplant Pudding

10 tablespoons butter or margarine
5 tablespoons brown sugar
5 apricot or peach halves

Melt butter; place 2 tablespoons butter and 1 tablespoon sugar in bottom of each custard cup. Place in the cup an apricot or peach half and pour over the fruit the following batter:

1 cup enriched flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup sugar
1 egg beaten
1-3 cup milk
1 teaspoon vanilla
3 tablespoons melted shortening

Sift together the dry ingredients. Combine remaining ingredients and pour into the center of the dry ingredients. Beat until thoroughly blended. Pour over fruit in custard cups and steam for 45 minutes. Serve with whipped cream. Yield: 5 servings.

Here's an unusual main dish with a real flavor flair! This main dish is one of the tastiest you'll ever serve! The eggplants of India and China were recorded over 1500 years ago. It's always been a favorite of Turkish, Greek, Armenian, Rumanian and Bulgarian cooks. In this recipe eggplant is given an American twist and served with pork!

Ingredients:
1/2 cup all-purpose flour
1 teaspoon salt
1/4 teaspoon black pepper
3 to 4 uncooked pork chops, cut in 1" cubes (about 2 cups meat)
2 to 2 1/2 cups peeled finger strips eggplant (about 1 1/2" to 2" long)
1/2 cup butter or margarine
1/2 cup chopped onions
1 No. 303 can tomatoes
1 clove garlic, minced
4 whole cloves
1 tablespoon beet or cane-sugar
1 teaspoon vinegar
Dash of Tabasco sauce

1 cup water
1 cup uncooked white rice
2 cups water

Method: Place the flour, salt and pepper in a paper bag. Add the pork and eggplant, a little at a time, shaking to coat with the flour. Melt the butter or margarine in a large skillet. Add the pork and eggplant. Sprinkle any remaining flour over the pork and eggplant. Brown well on all sides. Add more fat if necessary to keep from sticking. Add the onions, tomatoes, garlic, cloves, sugar, vinegar, Tabasco sauce and the 1 cup of water. Cover and simmer for 40 minutes or until the pork is tender. Add water if a thinner mixture is desired. About 25 minutes before pork and eggplant are cooked, put the rice, salt and 2 cups of water in a 2-quart saucpan and bring to a vigorous boil. Turn the heat as low as possible. Cover with a lid and leave over

this low heat 14 minutes. Remove saucpan from the heat but leave lid on 10 minutes or until ready to serve.
To serve, spread the hot rice over a hot platter and top with the pork and eggplant mixture. This recipe makes 6 to 8 servings.

Nut-Covered Vanilla Balls For Dessert

Do you need a real easy, inexpensive dessert... fancy enough for guests? These chilly vanilla dessert balls are just the ticket! They're rolled in chopped, toasted pecans and served with hot chocolate sauce. Vanilla dessert balls are very inexpensive because they're made of low cost rice cooked in nutritious milk.

Ingredients:
2 1/4 cups milk
1/2 cup uncooked white rice
1-3 cup beet or cane sugar
1 1/2 teaspoons vanilla
2-3 cup chopped, toasted pecans
Chocolate sauce

Method: Put the milk and rice in a 2-quart saucpan. Stir well. Put over a medium heat. When bubbles appear around the edge of the saucpan, turn the heat as low as possible. Stir well. Cover and leave over this low heat 45 minutes, or until the milk cooks into the rice and the mixture is quite firm. Stir several times during the cooking. Remove from heat.

Stir the sugar and vanilla into the cooked rice. Divide into 6 equal portions using a 1-3 cup measure. Wet inside of cup before measuring each portion. Place on a greased or waxed paper covered plate or pan. When cool enough to handle, roll into balls. Dip hands in water before rolling balls. Roll each ball in chopped pecans. Cover well and store in refrigerator until time to serve.

To serve, heat the chocolate sauce until very hot. Pour sauce over and around the dessert balls. If desired, top each ball with sweetened whipped cream. This Dessert should be served the same day made. This recipe makes 6 servings.

Frick to Be Honored
GREENCASTLE, IND., (UP) — Baseball Commissioner Ford C. Frick will receive an honorary degree of Doctor of Humane Letters from De Pauw University at commencement exercises June 5. Frick is a graduate of De Pauw.

Refreshing Tangy Salad

You'll find this tangy salad a refreshing flavor idea. It's hearty enough for a complete meal, but you'll probably want to add some cold cuts to your menu.

Ingredients:
2 cups water
1 1/2 teaspoons salt
1 cup uncooked white rice
1 cup chopped celery
1 cup chopped cucumber
2 tablespoons chopped onion
3 tablespoons vinegar
4 teaspoons beet or cane sugar
1 cup sour cream
1/4 cup crumbled American Blue cheese (about 4 ounces)
Salad greens

Tomato slices or wedges
Method: Put the water, salt and rice in a 2-quart saucpan. Bring to a vigorous boil. Turn the heat as low as possible. Cover with a lid and leave over this low heat 14 minutes. Remove saucpan from the heat but leave lid on 10 minutes.

Add the celery, cucumber and onion to the hot rice. Mix together the vinegar and sugar until the sugar dissolves. Add to the rice mixture and mix well. Mix in the sour cream and Blue cheese. Cover well and store in the refrigerator until time to serve. To serve, arrange the salad on salad greens and garnish with tomato slices or wedges. This recipe makes 8 to 10 servings.

Read The News Classified Ads.

Suggested Menu For Well Cooker

Tomato Cocktail
Savory Steak
Mushroom Vegetable Sauce
Braised Carrots and Potatoes
Avocado Salad

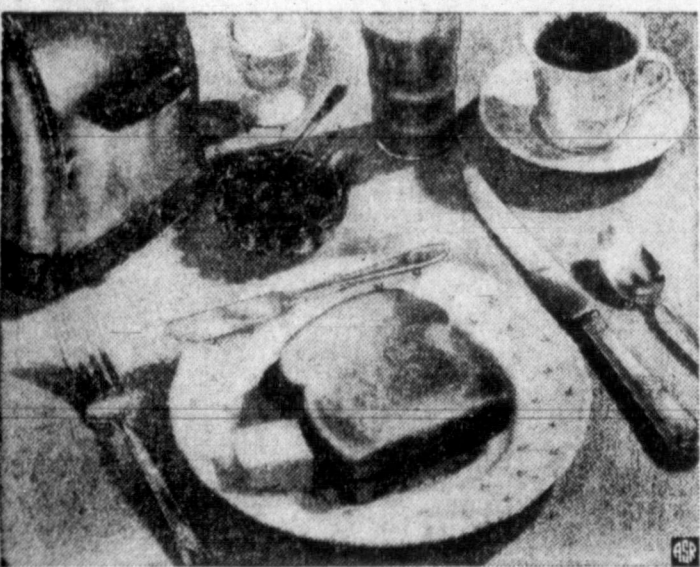
Rolls
Butter
Steamed Upside Down Pudding
Savory Steak With Vegetables

1 1/2 pounds round steak, 1" thick
1 clove garlic
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 cup enriched flour
2 tablespoons shortening
1/4 cup water
1 can mushroom sauce
3 carrots, cut in half
1 green pepper, cut in strips
4 stalks celery, cut in strips
3 onions, sliced
3 potatoes, cut in half

Wipe meat with damp cloth and rub with piece of garlic. Cut meat into serving pieces; add salt and pepper to flour and pound well into meat on both sides. Brown steak in frying pan in melted shortening. Transfer to deep-well cooker kettle and add water and mushroom sauce. Cover, turn switch to high and when steaming freely turn to fourth heat and simmer for one hour. Add vegetables to meat and place pudding on trivet. Turn switch to high and when steaming, again turn to fourth heat for 45 minutes or until puddings and vegetables are done. Yield: 8 servings.

Hot dressing
To Participate in Beautification VATICAN CITY, May 28 — UP — Pope Pius XII Sunday will participate in the second part of the beautification of a humble French priest, Father Marcella Campagna

Breakfast For The Minute Man



A breakfast made to order for America's minute men — and women. Here is a menu that appeals to those who must count their minutes in the morning rush hour.

Orange Juice
Cooked Egg
Enriched Toast
Honey Cinnamon Toast
Marmalade Beverage

It's all here, a breakfast for America's minute men and — women. Minutes minded, they will find that this menu needs only ten minutes to prepare and ten minutes for eating.

Honey-Cinnamon Toast and Orange Sugar Toast spare the minutes when the mixtures for preparing them are kept on hand.
Authorities say that a good, big breakfast should include fruit, enriched bread with butter or margarine and protein food such as an egg or milk. The breakfast, pictured, supplies it's daily shares of vitamin C from the juice, B vitamins from the enriched bread which gives a protein bonus to the breakfast in addition to that from the egg. Portions may be increased in this balanced meal to meet energy needs.

Orange Sugar Toast
1 tablespoon soft butter or margarine
1/2 cup confectioners' sugar
1 tablespoon grated orange rind
1 tablespoon orange juice
8 slices enriched toast

Combine butter and sugar. Add orange juice and orange rind. Spread two teaspoons orange mixture on one side of each slice of hot toast. Serve immediately. Mixture may be stored for a few days in the refrigerator.
Yield: 4 servings — 2 slices toast per serving.

Honey Cinnamon Toast
1 tablespoon soft butter or margarine
1/2 cup honey
1/2 teaspoon cinnamon
8 slices enriched toast

Combine butter, honey and cinnamon. Spread two teaspoons honey mixture on one side of each slice of toast. Serve immediately. The cinnamon mixture may be prepared in advance and stored.
Yield: 4 servings — 2 slices toast per serving.

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COOK SCHOOL PRIZE

R. C. Wells, local manager of the B. F. Goodrich store, 108 S. Cuyler, displays the \$29.95 electric skillet which he is giving away during the fifth annual Pampa Daily News Cooking School. The school will be held in the Junior High School auditorium June 1 and 2. Local merchants are donating some \$800 in prizes. (News Photo)

Novel Swiss Round Steak

A meat dish with vegetables cooked right in the same pot always proves timesaving. This delicious round steak dinner, with onions and potatoes baked on top of the meat, is an example.

ROUND STEAK DINNER
 1 round steak, cut about 1-inch thick
 Flour, salt, pepper, fat
 1 clove garlic
 Basil, thyme or marjoram; seasoning salt
 2 onions
 3 potatoes
 1 cup bouillon
 Cut steak into 4 to 6 serving-size pieces. With a meat pounder or the edge of a heavy saucer, pound meat on both sides. Combine 1/2 cup flour, 1 teaspoon salt and 1/2 teaspoon pepper and coat steak pieces. Brown garlic in 2 tablespoons hot fat; remove garlic

and in the fat brown steaks. Place steaks in a large casserole or Dutch oven and sprinkle lightly with basil, thyme or marjoram. Add 1/2 cup water, cover and bake at 350 degrees F. for 1 hour.

Top meat with a layer of sliced onions and a layer of 1-inch thick potato slices; sprinkle with salt, pepper and seasoning salt. Stir 1 tablespoon flour into the hot fat in which the steaks were browned; add bouillon, made by dissolving 1 bouillon cube in 1 cup hot water, then pour over steak and vegetables. Cover and continue baking at 350 degrees F. until meat and vegetables are tender, about 1 hour. 4 to 6 servings.

The Badlands National Monument in South Dakota contains 120,000 acres of fantastically eroded earth and rock.

Home Freezer Cuts Time In Canning Work

Rural and Suburban homemakers will vouch for the hours of tedious canning work saved with an electric home food freezer. Foods bought in season in large quantities and then frozen add dollars to vacation funds and invaluable hours to everyday. Whatever the size or pocketbook of a family there is an electric freezer to exactly fit their needs. It is easy to meet emergency meals with calmness with a modern food freezer. Whole meals can be prepared in leisure time, stored in the freezer, then when unexpected guests arrive you are spared needless embarrassment. The food freezer is your food bank that you can open any hour of the day or night. A typical menu from the freezer might include:

- Fruit Cocktail
- Broiled Steak
- Green Lima Beans
- French Fried Cauliflower
- Hot Rolls
- Chocolate Ice Cream Roll

We should like to offer the following suggestions for using the food freezer to aid the homemaker in preparing meals that will sparkle and bring forth appreciation "Oh's" from her family: Extra quantities of pies, cakes, breads, etc., can be made and frozen when the homemaker is in the mood for a baking session.

Salmon Loaf Rated Good Lunch Treat

Want a different salmon loaf for a substantial Friday lunch? Here is one that we have enjoyed many times. It is very easy to put together, using quick-cooking rice cereal as the thickener... and it is delicious cold the next day.

SALMON-CHEESE LOAVES
 1-pound can salmon
 1 cup grated process American cheese, 4 ounces
 1 tablespoon grated onion
 1/2 cup Cream of Rice, quick-cooking rice cereal
 2 tablespoons rich milk
 2 eggs, beaten
 1/2 teaspoon pepper
 2 tablespoons tomato catsup
 1 tablespoon butter, melted
 4 large stuffed olives, sliced
 Drain and flake salmon, discarding broth, bones and skin. Mix together well the salmon, cheese, onion, Cream of Rice, milk, eggs and pepper. Mix catsup and melted butter and spread over the bottoms of four eight-ounce casseroles. Arrange sliced olives in design over catsup mixture. Spoon salmon mixture into casseroles. Bake in moderate oven, 350 degrees F., until done, 30 to 35 minutes. When done turn out on serving plates. Serve hot or cold. Yield, 4 servings.

This is the time to try new recipes and ideas. It only takes a few minutes longer to make an extra pie or cake and you'll truly enjoy "banking" one for that time when it will be urgently needed.

2. Save time and effort by preparing in advance for special occasions or holidays, to save that last-minute rush — mince pies, rolls, plum puddings, birthday cakes, hors d'oeuvres, canapés, party desserts, such as eclairs, ice cream cake, cream puffs, etc.
 3. Keep a supply of retail bakery goods in the Home Freezer, which will save marketing trips and afford a good food supply on hand.
 4. Freeze and save egg yolks for the whites have been used — or use the egg yolks in sponge cakes and freeze the cake for future use.
 5. Take advantage of a good buy on butter, eggs or cream — save money by freezing.
 6. Rewards of a fishing or hunting trip can be enjoyed for months when stored in the Home Freezer.
 7. Practically all left overs can be frozen for later use — the family need not tire of a big turkey. Remember, a half cake can be frozen and enjoyed later. Gravies and meat stock also serve to help the homemaker at a later date in preparing stews, meat pies, etc.
 8. All fruits can be frozen at the peak of their season — and don't forget citrus fruit and fruit juices, apple sauce (serve partially thawed for a new taste), fruit

purees for shortcakes and sundae, frozen fruit salad, etc.
 9. Corn on the cob at Christmas is a good thing.
 10. Prepare and freeze "fryers" during the spring chicken season and serve the year around. Giblets can be frozen separately and used in creamed, creole or casserole dishes.
 11. Lunch box sandwiches (except salad greens and salad dressings) can be frozen — also a complete lunch can be packed and frozen. It's a big help in getting the youngsters off to school.
 12. Don't forget lamb stew, Hungarian goulash, spaghetti dishes, chop suey, chow mein, chili and the like.
 13. Furs, or woollens to be stored, may be sealed in a bag and then placed in the freezer for one to two days before storage. This will assure the killing of any moth eggs which might be present and which would subsequently hatch and do damage, if the zero treatment were not used. For small articles, the standard heat sealing type of frozen food cellophane, or Flotilm bags are very convenient to use.
 Subsequent storage should be in the coolest location available since high temperatures are detrimental to furs.
 Before using any electric appliance the manufacturer's instruction book should be carefully studied. In the instruction book for

Crab Soup With Salad

A few choice ingredients added to a basic soup can make it into something spectacularly good. For instance, there is this crab soup which starts out with a can of condensed cream of celery soup.

To the celery soup is added rich evaporated milk, a can of crab meat, a hint of sherry and some salt and pepper. As easily as that you have a different very fine flavored soup.
 It's an excellent choice either as a soup with salad and hot rolls, or a soup with dinner or as soup for lunch with salad and hot rolls.

CRAB SOUP
 1 7-ounce can crabmeat
 1 10-ounce can condensed cream of celery soup
 1 1/2 cups evaporated milk
 2-3 cup water
 1 teaspoon sherry
 Few grains pepper
 1-1/2 teaspoon salt
 Drain crab and remove the cartilage. Cut larger chunks into bite-size pieces. Empty soup into saucepan. Stir until smooth. Blend in milk, water, sherry, salt and pepper. Add crab and heat to serving temperature. Makes 2 to 4 servings.
 The freezer, you will find very helpful information concerning packaging materials, processing requirements for various types of foods, cooking and serving of frozen foods, and defrosting and cleaning the freezer.

Danish Blue Cheese Makes Delicious Fruit Pie Topping

By GAYNOR MADDOX
 NEA Food and Markets Editor
 In Denmark we learned to use their wonderful blue cheese with fruit and berry pies. The other day we tried a latticed blueberry pie with little rosettes of Danish blue around the edges of the crust. The combination of flavors was delightful.

Lattice Blueberry Pie
 (Make pastry for two-crust pie of desired size)
 Nine-Inch Pie: Two and one-half cups berries and juice (No. 2 can packed in syrup), 1/2 cup sugar, 2 tablespoons cornstarch, 1/2 teaspoon cinnamon or nutmeg, 1 tablespoon butter or margarine, 1 tablespoon lemon juice.

Mix sugar and cornstarch together. (Add spice, if desired.) Drain berries well. Pour juice into saucepan. Cook over moderate heat until it comes to boil. Pour quickly over the sugar-cornstarch mixture. Return to saucepan, cook slowly, stirring constantly until mixture begins to thicken. Add berries and lemon juice.
 Cool, pour into pastry-lined pan. Dot with bits of butter or margarine. Cover with strips of latticed pie crust or top crust. Bake in hot oven (425 degrees F.) for 30 to 35

minutes until top is delicately browned. Cool, decorate with rosettes of Danish blue cheese topping.

Danish Blue Cheese Topping
 One-half cup Danish blue cheese, 1/2 package (3-ounce size) cream cheese, heavy cream to moisten. Marsh cheeses together until well blended, add cream, one tablespoonful at a time until mixture is consistency to force through a pastry bag, or cake decorating tube. Decorate top of pie with ornamental rosettes of the cheese topping.

Jockey Gets 3,020th Win
 CHICAGO —UP— Jockey Johnny Adams' career record Tuesday stood at 3,002 winners. The 41-year-old reinsman, who reached the 3,000-mark last Saturday, rode two more winners Monday at Washington Park.

Cut Cancels Fight
 NEW ORLEANS —UP— Monday night's scheduled 10-round fight between Canadian Armand Savoie and Rocky Randall of Rome, Ga., was cancelled because of a slight cut on Savoie's left eyelid. The cut was discovered during weighing-in ceremonies.



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Mince Fudge Pie Dessert

Old-favorite mince pie has a delicious new taste and a different texture in this Mince Fudge Pie recipe.

To that very popular penuche fudge recipe introduced some time ago, they've added a helping of tasty mince-meat. The combination is, to say the least, terrific. The brown sugar flavor of penuche quick fudge mix and the spicy, fruit flavor of the mince-meat blend to make a rich flavored pastry you'll serve often.

Easy to put together, Mince Fudge Pie will serve 8 or 10 simply. Here's the simple recipe, you'll want to try it soon.

MINCEMEAT FUDGE PIE

1 package penuche quick fudge mix
1 unbaked 9" pastry crust
3 large eggs
1/2 cup moist mince-meat
1 1/2 cup water

Tuna Salad For Picnics, Quick Meals

This tuna salad, especially good not too cold, is perfect for picnics and outdoor eating. And it's mighty handy for preparing at the last minute.

Ingredients:
2 cups water
1 1/2 teaspoons salt
1 cup uncooked white rice
1 7 oz. can tuna fish, flaked
2 tablespoons finely chopped onion
1/4 teaspoon black pepper
2 teaspoons soy sauce
2 tablespoons mayonnaise
3 hard cooked eggs, chopped
Salad greens
1 hard cooked egg, sliced for garnish
Tomato wedges or slices for garnish, if desired

Method: Put the water, salt and rice in a 2-quart saucepan. Bring to a vigorous boil. Turn the heat as low as possible. Cover and leave over this low heat 14 minutes. Remove saucepan from heat but leave lid on 10 minutes.

Add the tuna fish, pickle relish, onion, pepper, soy sauce and mayonnaise to the hot rice. Mix together gently. Add the hard cooked eggs and gently mix. Cover and chill until time to serve.

Add the tuna fish, pickle relish, onion, pepper, soy sauce and mayonnaise to the hot rice. Mix together gently. Add the hard cooked eggs and gently mix. Cover and chill until time to serve.

To serve, place the tuna-rice salad on salad greens. Garnish with hard cook eggs and tomato slices or wedges. This recipe makes 8 servings.

Fine Fudge In New Way

"Truly divine" was a teenager's comment after generously sampling Marshmallow Cream Fudge. "Truly divine" is only one of many superlatives that might be applied to making fudge this brand new way. You know that creamy, velvety texture that characterizes really wonderful, professional fudge? Well, this fudge has it. And it gets it by using a jar of marshmallow cream as a basic ingredient.

Another grand thing about this recipe is that it makes a lot of fudge, not just a small pan of it. Who wants a little bit of fudge? Fudge is fun to share, and this recipe with its generous proportions and yield makes it possible for everybody to have good-sized pieces. Don't forget when making fudge to scrape the sides of the pan as you're cooking the mixture, so you'll avoid those sugar crystals that make a grainy texture.

Combine in a saucepan
1 jar (7 1/2 oz. net wt.) marshmallow cream
1 small can (5 1/3 oz.) evaporated milk
1/4 c. butter
1/2 c. sugar
1/4 tsp. salt
Bring to boil, and boil 5 min., over moderate heat, stirring constantly. The mixture will develop a light tan color, but this does not indicate burning. Remove from heat.
Add and stir thoroughly several minutes until melted
2 pkgs. (2 c.) semi-sweet chocolate morsels
1 tsp. vanilla
1/2 c. nutsmeats, coarsely chopped (optional)
Pour into greased pan 8"x8"x2". Cool, then chill until firm. Cut into squares. Yield: Approx. 2 1/2 lbs.

SENATORS Option Fielder WASHINGTON — UP — Utility outfielder Jesse Levan of the Washington Senators Tuesday was appointed to Charlotte (N.C.) in the Sally League on a 24-hour recall basis.

Vegetable Casserole For Dinner

Good supplies of Brussels sprouts and celery make this casserole very timely. Since both vegetables are plentiful, little fussing is necessary. Just prepare a cream sauce and pour over alternate layers of cooked celery and Brussels sprouts. A quick, crisp cereal top layer is added on top and the casserole baked 20 minutes.

Quick to do but like all casseroles, this dish will form a substantial part of your dinner menu. Serve as a plateable, eye-catching accompaniment for chop or cutlets.

SPROUTS CASSEROLE

2 cups coarsely chopped celery
2 cups Brussels sprouts
1/2 cup butter or margarine
1/2 cup flour
1 teaspoon salt
2 cups milk
1-cup Rice Krispies (oven-popped rice cereal)
1 teaspoon melted butter or margarine
Cook vegetables separately in boiling salted water only until tender. Drain carefully. Melt butter, stir in flour and salt. Add milk gradually, stirring constantly. Cook until thickened, stirring occasionally. Put alternate layers of celery and Brussels sprouts into greased 1-quart casserole; cover with sauce. Crush Rice Krispies slightly; mix with melted butter. Sprinkle over sauce. Bake in a moderate oven (375 degrees F.) about 20 minutes. Yield: 6 servings, 1/2 cup each.

Ground Beef Is Versatile

Thrifty homemakers are buying a lot of beef. It's plentiful and available in a wide variety of cuts, attractively priced.

HAMBURGER TARTS
2 cups flour
1 teaspoon salt
2-3 cup lard
5 tablespoons cold water
Filling:
1 pound ground beef
1/4 cup finely chopped celery
1/4 cup minced onion
2 tablespoons minced green pepper
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon thyme

Apple Bran Cake Recipe

Every cook of German extraction has her favorite recipe for Apple Bran Cake. But few will come up to this American version. For it was developed with efficient cookery in mind.

1/2 cup shortening
1 cup sugar
1 egg
1/2 cup All-Bran (ready-to-eat bran)
1 cup coarsely grated raw apple
1/2 cups sifted flour
1/4 teaspoon baking soda
2 teaspoons baking powder

Cereal Flake Orange Nut Bread



Cereal Flake Orange Nut Bread is a versatile quick bread for summer entertaining. You can prepare it the day you use it or several days ahead of time. Cereal Flake Orange Nut Bread keeps well when thoroughly wrapped and refrigerated or frozen in the freezer. It's especially good spread with cream cheese and made into dairy tea sandwiches. Cereal Flake Orange Nut Bread sandwiches served with a fresh fruit salad and cold lemonade garnished with fresh mint make an ideal summer-time meal. Try it for Saturday lunch or Sunday afternoon tea. This cool, refreshing summer menu will win praise from your family or guests.

A good basic breakfast of fruit, cereal, milk, bread and butter is a must for your family in the hot summer months. Breakfast is the ideal time to provide one-fourth of the food your family needs for pep and vitality. Variety adds interest to summer breakfasts. Toasted Cereal Flake Orange Nut Bread served hot and buttered will be a pleasant change.

Cereal Flake Orange Nut Bread

2 cups sifted all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
1/2 cup sugar
1 tablespoon grated orange rind
1/2 cup chopped nuts
1 egg, well beaten
1/2 cup orange juice
3 tablespoons melted fat or salad oil
1 cup whole wheat flakes

Sift together flour, baking powder, salt, and sugar; stir in orange rind and nuts. Combine egg, orange juice, and fat, and add to flour mixture, stirring only until well mixed. Stir in whole wheat flakes. Turn into greased loaf pan, 8 1/2 x 4 1/2 x 2 1/2 inches, and bake in moderate oven (350°F.) about 1 hour. Cool on rack. Yield: 1 loaf.

Chinese-Style Frankfurters

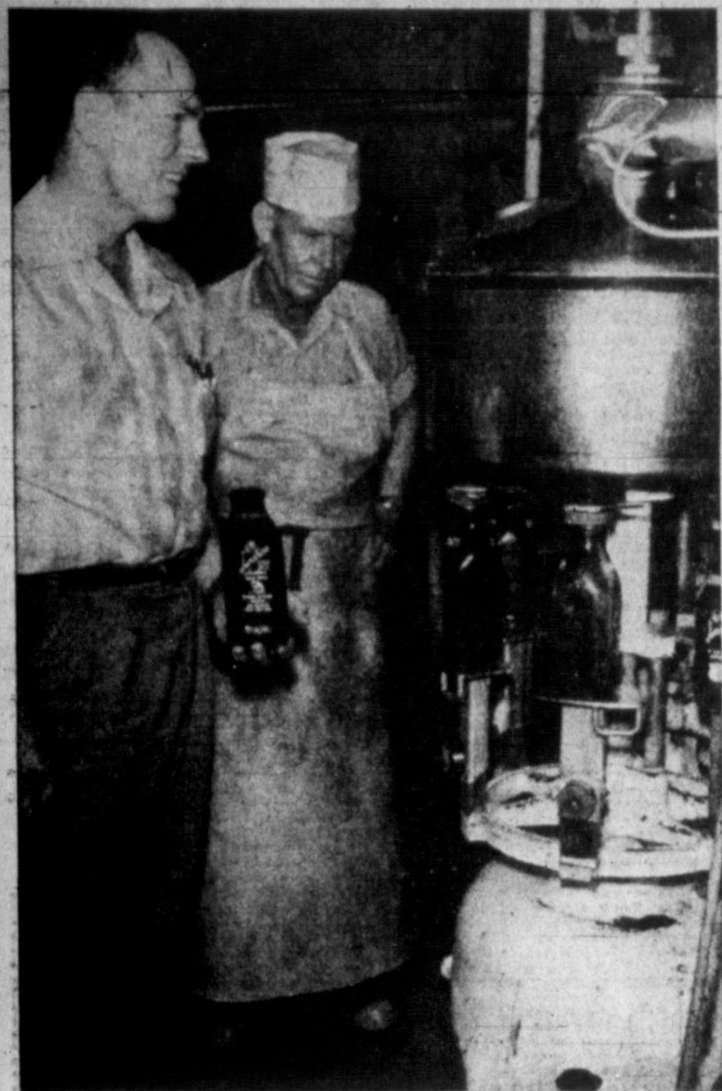
We are pretty sure that the Chinese did not invent frankfurters — but we do know that they did invent some delightful ways of preparing meat. So, we borrowed one of their methods and evolved this really good economy recipe.

8 frankfurters, about 1 pound
1 teaspoon Kitchen Bouquet
2 tablespoons fat
1/4 cup sliced green pepper
1 cup diagonal sliced celery
3-ounce can chopped broiled-in-butter mushrooms
1/4 cup cold water
2 tablespoons cornstarch
1 teaspoon Worcestershire sauce

Cut frankfurters in diagonal slices about 1/4 inch thick. Place in mixing bowl and sprinkle with Kitchen Bouquet. Stir gently with a fork so that all pieces are evenly covered. Melt fat over moderate heat in large frying pan or Dutch oven. Add onion and saute, stirring frequently, until tender but not brown, about 3 minutes. Add sliced frankfurters, brown quickly, turning to brown all sides. Add green pepper, celery and contents of can of mushrooms. Bring to boil, lower heat and cover. Simmer until vegetables are just tender, about 5 minutes. Do not over-cook. When vegetables are tender, combine and add water, cornstarch and Worcestershire sauce. Cook, stirring constantly, until sauce is thick and clear. Serve immediately with fluffy hot rice. Accompany with Chinese noodles if desired. Serves 6.

1 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon ground cloves
1/2 cup cold coffee brew
1 teaspoon vanilla flavoring
Blend shortening and sugar; add egg and beat well. Stir in All-Bran and apple. Sift together flour, soda, baking powder, salt and spices; add to first mixture alternately with coffee and flavoring. Spread in greased 8 x 8-inch pan. Bake in moderate oven (375 degrees F.) about 40 minutes. Remove from oven, spread with topping. Return to oven and bake about 5 minutes longer.

TOPPING
1 tablespoon butter or margarine
1/2 teaspoon cinnamon
1-3 cup confectioner's sugar
Blend butter, sugar and cinnamon together with fork or pastry blender until mixture is crumbly. Sprinkle evenly over cake. Yields 8 servings.



MILK BOTTLED

Doyle Hopper, sales manager and Cotton Thomason, machine operator, are shown at the machine bottling Sunshine Dairy Milk in amber bottles. Sunshine milk will be used in the annual cooking school June 1 and 2. (News Photo)

Mushroom Meat Sauce

Red table wine and beef, whatever the cut, just seem to go together. We have added a touch of luxury, by way of broiled-in-butter mushrooms, and have evolved a sauce that is dreamy. Let it grace the most expensive filets and prime roasts — or let it raise the lowly hamburger to a higher position in life.

MUSHROOM SAUCE
1 (3-oz.) can sliced broiled-in-butter mushrooms
1-3 cup water
1 beef bouillon cube
1-3 cup California burgundy or other red table wine
1 tablespoon cornstarch
1/2 teaspoon kitchen bouquet
Place contents of can of mushrooms, water and beef bouillon cube in saucepan. Bring to boil over moderate heat and allow cube to dissolve. Combine and add wine and cornstarch, stirring constantly until sauce is thick and clear. Stir in kitchen bouquet and serve immediately with your favorite form of beef accompanied with the remainder of the bottle of wine. Yield: About 1-1 1/2 cups sauce, enough for 4 generous servings.

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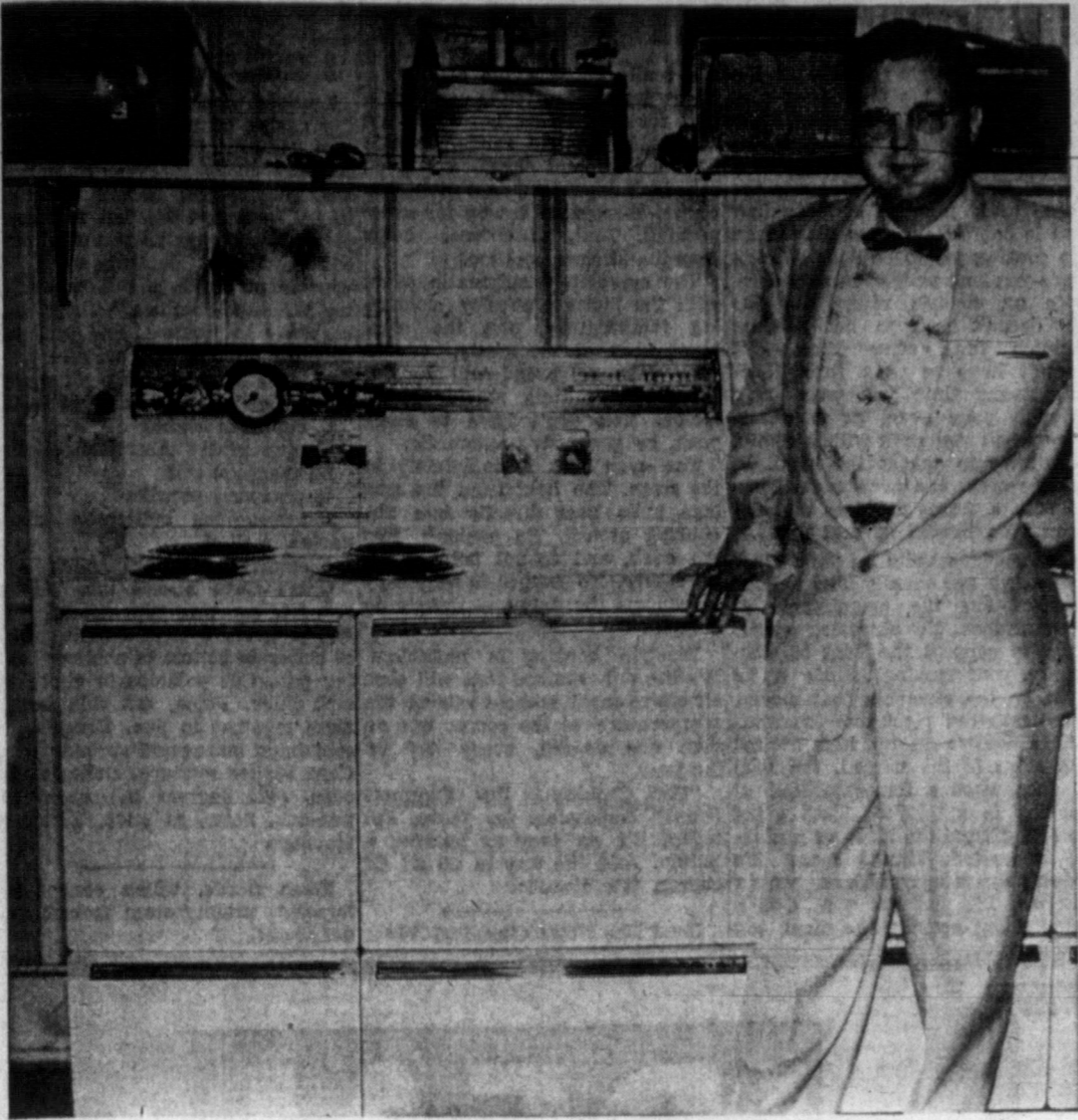
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GRAND PRIZE

On Thursday the above General Electric electric cooking range will be given away at the fifth annual Pampa Daily News Cooking School. Evert Carmon, owner of C&M Television, who will proudly give a way the range, looks at the machine admiringly. There will be \$800 worth of gifts given away in the two-day show.

(News Photo)

Small Appliance Day Menu Produce Square Meals

Recipes for day's menu utilizing small appliances:

BREAKFAST
Mixed Fruit Juice
1 1/2 cup orange juice
1 1/2 cup grapefruit juice
1/4 cup lime juice
sugar if desired

Combine the fruit juices in a pitcher, and sugar if desired and strain and chill. Makes 6 servings.

Bacon Curls
(6 slices bacon)

Use broiler griddle on the roaster. Make sure the baffle is in as far as it will go. Place dish in roaster under hole in griddle and cook to desired brownness, turning only once. When done, wind bacon on dinner fork starting with lean end of the bacon. Drain on absorbent paper. Makes 6 servings.

LUNCH

Grilled Savory Cheese Sandwiches
2 cups American cheese, grated
1/4 green pepper, finely chopped
1 tablespoon prepared mustard
1/4 cup mayonnaise or salad dressing
1/2 teaspoon salt
12 slices bread

While sandwich grill is being preheated at medium (for 6-7 minutes) mix together cheese, green pepper, mustard, mayonnaise or salad dressing and salt.

Spread cheese mixture evenly on 6 slices of bread and top with remaining slices.

2 tablespoons butter or margarine melted.
Brush both sides of sandwiches with butter or margarine. Place 2 sandwiches at a time between grills. Toast to desired brownness (4-5 minutes). Cut sandwiches in triangles and serve. Makes 6 servings.

Stuffed Tomatoes
6 medium tomatoes
Wash, slice off tops, and scoop out center of tomatoes. Sprinkle with salt. Drain, upside on plate in refrigerator until chilled.

3 cups raw spinach, washed and very coarsely shredded.

1 teaspoon salt
speck of pepper
1/2 cup sour cream
Lettuce leaves
Drain spinach. Add salt and pepper to sour cream. Blend. Add to spinach. Mix well. Stuff chilled tomatoes. Serve stuffed tomatoes on lettuce. Garnish with spinach. Serves 6.

Mayonnaise

1 egg
1 teaspoon salt
1 teaspoon sugar
1/2 teaspoon dry mustard
speck of pepper
speck of paprika
1 Tbsp. vinegar
1 1/2 cups salad oil
1 Tbsp. vinegar
2 Tbsp. lemon juice
Combine egg and seasonings. Beat on Low speed until blended. Add 1 tsp. of vinegar and blend. Add 1/2 cup salad oil slowly 1 tablespoon at a time) beating constantly at Medium speed.
Slowly add remaining vinegar and lemon juice, beating constantly on Medium speed until thick. Makes 2 cups.

Chocolate Milk Deluxe
1 scoop vanilla ice cream (1/2 cup or 3/4 pint)
1 cup milk
2 tablespoons thick chocolate syrup.
Put ice cream, milk, syrup into drink mixer container. Beat 1 minute or until blended at High speed. Makes 1 2/3 cups.

DINNER

Roast Chicken

With Mushroom Stuffing
Remove supplementary baking rack from wire lifting rack; preheat roaster to 350 degrees F. with vents closed.

4 1/2 pound roasting chicken

Salt

If necessary, singe chicken and remove pin feathers. Wash chicken

inside and out and wipe with damp cloth; sprinkle inside with salt.

3 tablespoons onion, minced
1/2 cup mushrooms, sliced
2 tablespoons butter or margarine

3 cups soft bread crumbs
1 teaspoon salt
Few grains pepper

Saute onion and mushrooms in butter or margarine until golden brown. Mix with bread crumbs, salt and pepper.
Pack neck cavity loosely with stuffing; fold skin over back; skewer. Stuff body cavity; close by fastening with skewers and lacing with string, or by sewing. Fold wing tips under back of bird. Tie together end of legs with string, bring string around tail piece. Place chicken breast side down in 10 1/2 x 7 1/2 x 2 1/2 inches roaster baking dish. Insert meat thermometer bulb in center of the thickest part of the thigh. Place on rack in roaster; open vents. Roast 22-25 minutes per pound or until meat thermometer reaches 190 degrees F.

Baked Potatoes
6 medium potatoes
fat or salad oil

Scrub potatoes; brush with fat or salad oil. Place on rack in roaster. Place cover on roaster with vents open. Bake at 350 degrees F. for 1 1/2 hours. If baked with full roaster meal, place potatoes on covered baking dishes.

Carrots and Onions
3 cups of raw carrots, sliced
3 medium onions, quartered
1 teaspoon salt
1/4 cup water

2 tablespoons butter or margarine
Combine carrots, onions, and salt. Place in greased 7 1/2 x 5 1/2 inch roaster baking dish. Add water; dot with butter or margarine. Cover. Cook on rack in roaster (with vents open) at 350 degrees F. for 1 1/2 hours.

Note: Use carrots large in diameter, and a special corrugated slicer for a more attractive dish.

Cole Slaw
1 small head cabbage, sliced (3 cups)
1 medium green pepper, (shredded 1-2 cup)
1/4 cup stuffed olives, sliced
1 canned pimiento, coarsely chopped (2 tablespoons)

1/4 cup celery seed
1/4 cup French dressing
Insert slicer attachment in mixer. Cut cabbage in quarters; place in food hopper, turn to high speed; shred. Insert shredder attachment in mixer. Cut green pepper in quarters; place in food hopper; turn to high speed and shred.

Combine cabbage, green pepper, olives, pimiento, celery seed, and salt. Mix well. Drain. Add French dressing; toss until well mixed. Serve immediately. Makes 6 large servings or 8 small ones.

Spiced Fruit Compote

6 whole cloves
6 canned pear halves
12 canned apricot halves
12 canned plums

1/2 cup plum syrup
1/2 cup apricot syrup
1/4 teaspoon cinnamon
1/4 teaspoon dry mustard
1 tablespoon vinegar

Press a clove into each pear half. Arrange in 7 1/2 x 5 1/2 inch roaster baking dish with apricot halves and plums.

Mix fruit syrups, cinnamon, mustard and vinegar; pour over fruit. Cover. Bake in rack in roaster with vents open at 350 degrees.

for 30 minutes. Makes 6 servings.

Two Egg Cake

Place in baking shelf in lower-shelf position of roaster; preheat roaster to 375 degrees F. with vents closed.

1/2 cup shortening
1/2 teaspoon vanilla extract

Cheese Goes With Souffle

Season your next souffle with cheese and sherry, bake it in four small casseroles and you'll have a distinctive luncheon or supper dish.

To make the service appealing, place one souffle on each of four plates, surround it with shoestring potatoes, add a note of color and goodness with an individual fruit or vegetable salad.

INGREDIENTS

3 tablespoons butter or margarine
4 tablespoons flour
3/4 cup milk
1 1/4 cups grated process American or Cheddar cheese
1/4 cup California sherry wine
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce

3 eggs, separated
Melt butter and stir in flour; add milk and cook, stirring constantly, until mixture is thickened and smooth. Add cheese and Sherry; stir over very low heat until cheese is melted; add salt and Worcestershire sauce. Remove from heat and stir in unbeaten egg yolks; pour mixture over the stiffly beaten egg whites and mix gently but thoroughly. Pour into 4 ungreased individual casseroles (1-cup capacity) and bake in a moderate oven (350 degrees F.) for 30 minutes, or until firm. Serve at once. Serves 4.

1/4 teaspoon almond extract
1 cup sugar
2 eggs

Blend together shortening, vanilla, and almond extracts. Gradually add sugar, creaming until well blended.

Add eggs one at a time, beating well after each addition.

2 cups sifted cake flour
3 teaspoons baking powder
1/2 teaspoon salt
1/4 cup milk

Sift together flour, baking powder and salt. Add dry ingredients alternately with milk, mixing well. Place on baking shelf at 375 degrees F. for 25-30 minutes. Place cover on roaster; open vents. Cool; frost with Pastry Frosting.

Pastel Frosting
2-3 cups apple jelly with mint flavoring
2 egg whites
Few grains salt
3-4 drops green vegetable food coloring

Heat jelly over low heat until thin (about 5 minutes). Place egg whites in small mixer bowl; beat until stiff but not dry on High speed. Add salt. Pour hot jelly slowly over beaten egg whites, beating constantly on High speed until spreading consistency (about 3 minutes). Fold in vegetables food coloring. Makes enough to frost sides and top of two 8-inch cake layers.

AFTER THE SHOW SNACK

Frankfurter Broil
6 frankfurters
2 tablespoons prepared mustard
2 tablespoons mayonnaise or salad dressing
3 slices canned pineapple, halved

2 tablespoons brown sugar
6 frankfurter rolls
6 frankfurters butter or margarine, softened

Split frankfurters lengthwise. Combine mustard and mayonnaise or salad dressing; mix well. Spread the split frankfurters with mustard mixture.

Sprinkle sliced pineapple halves with brown sugar.

Split frankfurter rolls, spread with softened butter or margarine. Place around sides of roaster rack to heat while frankfurters in upper shelf rack position of roaster are broiling. Place stuffed frankfurters in center of baking shelf. Arrange pineapple slices around frankfurters. Broil 8 to 10 minutes. Serve frankfurters and rolls with pineapple slices. Makes 6 servings.

Ice Cream Plain Or With Extras

Smooth Tray-Frozen Desserts

1. The more quickly they freeze, the smoother they are. Turn cold control to highest position to freeze; turn back to keep frozen.

2. Whipping any of the materials to be included will help make the product smoother - beaten egg whites, whipped cream, whipped evaporated milk. Freeze foundation custard to a mush, beat until light, fold in whipped ingredients. Most brands of evaporated milk will whip stiff if thoroughly chilled, preferably in the freezing tray until ice crystals form.

3. A little corn syrup or gelatin will help make a smooth product.

4. An electric mixer will almost double the volume of the foundation custard and make a much smoother dessert. The more air incorporated, the better. However, do not stir a tray of frozen dessert so much you beat out the air you have whipped into it!

5. Ices and sherbets may easily be made from leftover fruit juices or mixtures of fruit juices. Marshmallows melted in the juices, a little gelatin (1 teaspoon to a cup of liquid), beaten egg whites help smoothness.

Basic Ice Cream Recipe

2 cups milk
1 tablespoon cornstarch
2 egg yolks
6 tablespoons sugar

1-3 cup corn syrup
1/4 teaspoon salt
1 cup heavy cream
2 egg whites

Make a paste of a little of the milk and the cornstarch, then add this to the rest of the milk - which has been scalded - and cook until thickened, stirring constantly. Beat the egg yolks, add the sugar, corn syrup and salt, and mix well.

Add the hot milk gradually to the egg mixture, then return to the top of the double boiler or black heat on electric range, and cook like custard until thickened. Chill the mixture in tray until frozen around the sides; then beat the chilled custard until it is light. Whip the cream and fold into it the beaten egg whites. Then carefully fold the chilled custard into this whipped mixture and return to the freezing tray. The more air you manage to incorporate into the mixture, the better. Freeze as quickly as you can, stirring carefully once or twice as the crystals begin to form.

For the following varieties, follow the basic recipe above, making changes or additions as indicated.

VANILLA ICE CREAM. Add 1 tablespoon of vanilla to the custard just before chilling in the refrigerator tray.

CHOCOLATE ICE CREAM. As soon as the milk has been thickened with cornstarch, melt in 2

ounces (2 squares) of unwelcomed chocolate. Before chilling the custard in the refrigerator tray, add 1 tablespoon of vanilla.

COFFEE ICE CREAM. Add 4 tablespoons of ground coffee to milk and scald it. As soon as the milk has a decided coffee flavor, strain through a fine sieve and use this coffee-flavored milk in place of plain milk in basic recipe.

GINGER ICE CREAM. To the chilled custard, add 3 tablespoons of ginger syrup and 3 tablespoons chopped ginger.

ORANGE ICE CREAM. Combine 1-3 cups of orange juice with 2 tablespoons of lemon juice and use this mixture in place of the milk in the basic recipe.

SUMMER PUDDING. After the custard is thoroughly chilled, add 1-3 cup of toasted, shredded almonds, 1-3 cup of chopped maraschino cherries and 1-3 cup of chopped candied pineapple.

USING EVAPORATED MILK
Some brands of evaporated milk whip better after scalding and chilling. The milk may be scalded in the unopened can. Several cans may be prepared at once and kept on hand for use. Cover the cans with cold water, bring to a boil and boil for 5 minutes. Longer boiling does not increase the stiffness of the whipped milk. Chill the cans in your electric refrigerator. When whipped cream is needed

ed, open a can and whip the milk with mixer or rotary beater.

ICE CREAM SAUCES

Store in closed pint jars in electric refrigerator.

BUTTERS-COTCH SAUCE

Boil 1 1/2 cups brown sugar, 2-3 cup white corn syrup and 1/2 cup water to soft ball stage (236). Blend in a small can of evaporated milk with mixer or rotary beater. Add a few chopped nuts on top of sundae if desired.

CHOCOLATE SAUCE

Heat 1 cup dark or light corn syrup, 2 tablespoons water, 2 squares bitter chocolate and a few grains salt until the chocolate is melted. Add 1 teaspoon vanilla

and blend with mixer or rotary beater.

MARSHMALLOW SQUARES

1 cup shredded coconut

Melt butter in 3-quart saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is well blended. Add toasted almond-coconut mixture and over half of Marshmallow Flake Corn Flakes, stirring until Corn Flakes are well coated.

Press mixture lightly into buttered 13x9-inch pan.
Melt chocolate pieces over hot but not boiling water and spread over half of marshmallow flake mixture. Chill in refrigerator until chocolate is hardened.
Cut both plain and chocolate covered mixtures into 2-in.c.b. squares.
Yield: 12 each plain and chocolate frosted squares.

'Plain Jane' Fancy Candy

This recipe has everything! It's a two-in-one confection that can be plain and fancy. Make one-half with almonds, coconut, marshmallows and crisp Corn Flakes for the Plain Jane version. Add ever-popular chocolate for the fancy part. Either way, this confection is chewy and flavorful, bound to please the most discriminating.

1-3 cup butter or margarine, melted
1/4 pound (about 32) marshmallows
4 cups Corn Flakes
1/2 cup (3 oz.) semi-sweet chocolate pieces

Combine slivered almonds and shredded coconut in shallow pan and place in slow oven (325 degrees F.) for about 10 minutes - until coconut is lightly browned.

Melt butter in 3-quart saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is well blended. Add toasted almond-coconut mixture and over half of Marshmallow Flake Corn Flakes, stirring until Corn Flakes are well coated.

Press mixture lightly into buttered 13x9-inch pan.
Melt chocolate pieces over hot but not boiling water and spread over half of marshmallow flake mixture. Chill in refrigerator until chocolate is hardened.

Cut both plain and chocolate covered mixtures into 2-in.c.b. squares.
Yield: 12 each plain and chocolate frosted squares.

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FOR A WINNER

Joe Hawkins, owner of Hawkins Appliance Store, 848 W. Foster, shows off a beautiful \$35 set of dinnerware which will be given away to some lucky participant in the fifth annual Pampa Daily News All-Electric Cooking School June 1-2. (News Photo)

A Hurry-Up Dinner Loaf

You can make this meat loaf in a hurry just before bedtime because the recipe calls for ready-to-use meat in a can. Since you don't light the oven until you put in the meat loaf, your kitchen isn't heated up necessarily.

It's so easy to spoon the tasty rice and American cheese mixture between slices of luncheon meat to make the loaf. The loaf is baked in a "saucer" of garlic-spiked tomatoes and golden corn kernels.

- Ingredients:**
- 1 1/2 cups water
 - 1 teaspoon salt
 - 2-3 cup uncooked white rice
 - 1 No. 303 can tomatoes
 - 1 cup drained whole kernel yellow corn
 - 1/2 teaspoon salt
 - 3/4 teaspoon black pepper
 - Generous dash of garlic powder

Cherry Ring, Puff Topping

The busier you are, the better you will like making this Cherry Dessert. It's that easy! Better, it's a dessert to make ahead of time and to store in the refrigerator. Just before serving, marshmallows are put over the top of the dessert and a quick stay under the broiler makes them a puffy and luscious golden brown.

- INGREDIENTS FOR PUDDING:**
- 3 cups milk
 - 1 cup uncooked white rice
 - 2 eggs, separated
 - 1 teaspoon salt
 - 3/4 cup beet or cane sugar
 - 2 cups canned tart red cherries, drain (1, No. 2 can)
 - 1 teaspoon vanilla
 - 12 marshmallows

METHOD FOR MAKING DESSERT: Put the milk and rice in a 2-quart saucepan and bring to a vigorous boil. Turn the heat as low as possible. Cover and leave over this low heat 45 minutes. Stir once during the cooking. Stir in the egg yolks, salt, sugar, and cherries. Beat the egg whites until stiff. Stir in the vanilla. Fold the egg whites into the rice-cherry mixture. Press into a well greased ring mold, loaf pan or other mold holding about 6 cups; or spoon into a baking dish. Cover and chill well in the refrigerator until time to serve.

To serve unmold on a heat proof serving platter, cookie sheet or pan without sides. Arrange the marshmallows around the top of the ring or over the top of the loaf. If the dessert was spooned into the baking dish leave in baking dish and arrange marshmallows over the top. Place under the broiler until marshmallows puff and brown. If ring was molded, slide the dessert off the cookie sheet onto a serving plate and serve with the cherry sauce which may be hot or cold. When serving as a ring mold, you may wish to place the dish with the cherry sauce in the center of the ring.

METHOD FOR PREPARING CHERRY SAUCE: Drain juice from cherries into a saucepan. Add a small amount of this juice to the cornstarch. Mix to form a thin paste. Pour paste into the saucepan, cook over low heat, stirring constantly, until the mixture thickens. Stir in the sugar and salt. Add the cherries and heat. If desired, add red food coloring to make the sauce a brighter red. This recipe makes 12 servings.

control at 350 degrees F. Immediately place the baking dish in the oven. Bake for 30 minutes or until the meat and cheese are the desired degree of brownness. Once during the baking, spoon some of the tomato juice over the loaf. This recipe makes 6 to 8 servings.

Old Flames Should Be Forgotten Today

When a man marries, his old flames should be forgotten. When a modern homemaker cooks, her old flames should be forgotten too, and she should cook the matchless, flameless way — the electric way.

The story of cooking from the day of the open fireplace to the modern electric range is an interesting one. Up to the electric range it might be called a "hot" story, if a play on words is permitted, because until the cool electric range came along, every method of home cooking created heat which contributed little toward cooking the food, but did more than its share toward keeping the cook fairly well cooked.

An open fireplace served as the pioneer woman's range. The fireplace, of course, did double duty as it heated the house too. Even though a fire place is romantic in the winter, it probably wasn't much fun during the summer months when there was no particular desire to heat the house.

Still another disadvantage of the open fireplace was the fact that it couldn't be "plugged in." As a matter of fact, its fuel supply had to be carried in — carried in from the woodpile.

The coal stove was quite an improvement over the open fireplace. Whereas the open fireplace limited the cook to one kettle, with the coal stove you could roast as well as stew. The cook stayed quite a bit in the summer months, which called for the cooking to be done either in the early morning hours or in an outdoor kitchen. The old problem of hauling in the fuel supply, coal, and hauling out the ashes and clinkers remained.

Next in the line of improvement in home cooking methods was the kerosene stove. The fuel problem continued to exist, and frequent replenishment from the kerosene barrel remained necessary. Kerosene did eliminate ashes and clinkers, but it kept the bottoms of the pans back and the walls dirty as all cooking methods which employ a flame do.

The gas range provided the first instant fuel supply, with the range connected directly to the gas line. No more carrying fuel to the stove. No more spilling fuel on the kitchen floor. No more fuel-flavored foods. But still the flame, and with the flame, the carbon, and with the carbon, dirt on the walls, the curtains, the pots and pans.

Then came the electric range — the modern range. The matchless, flameless range. The range that lets you cook an entire meal without raising the temperature of your kitchen more than one degree.

With the electric range came the first, and still the only oven with complete six-side insulation. No vents are necessary, because no oxygen is necessary to support a flame. The heat is sealed into the oven, in a manner of speaking, and is completely concentrated on the cooking job to be done. What's more you heat your oven only once with an electric range, for the air doesn't have to be passing through time after time — it doesn't have to pass through all. Every time you pass a air through your oven, as is necessary when you cook with a flame, you have to reheat the oven. In other words, one oven meal cooked with a flame requires that the oven be reheated several times.

The surface units on your electric range are equally kind to your comfort and the cleanliness of your kitchen. No air being necessary to support the heat of electricity, your cooking utensils sit right on the element. That means the heat goes right into the utensil, it doesn't go up and around the sides of the utensil, the way it does when a flame method of cooking is employed. Heat going up and around the sides of a utensil is wasted. What's more it's raising the temperature of your kitchen. It's not doing a darn thing about cooking the meal, but

it's really cooking the cook. Now let's turn back to oven cooking for a moment. With an automatic electric range, which has a constant heat, inasmuch as it isn't depending on a flickering flame, there's no reason for oven peaking. That, of course, helps keep the kitchen cool too.

The completely automatic oven, with the thermostatically controlled temperature, plus the constant heat of electricity, means your cake or bread will be finished at the time stated in the recipe. You don't have to look, peek, or guess. It's automatic. The oven heat is completely in the oven. The heat from the surface units goes directly into the cooking utensil. No peeking into the oven, and no pot holders are necessary. No oxygen is necessary to support the flame — there's no flame.

Electric cooking is matchless. It's the only method that will cook an entire meal without raising the temperature of the room more than one degree, every day of the year.

"Cool Cooking in the Summer-time?" Impossible for years. But today, it's as easy as pushing a button. And the way to do it? Of course, it's electric.

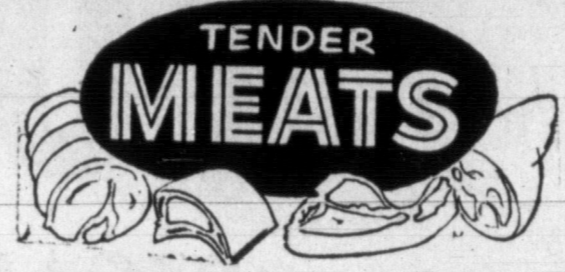
Read The News Classified Ads

Potato Dish Tests Ability

Inspired cooking is not all in the realm of soups, sauces, and rich desserts. Consider potatoes, a test for cooks if ever there was one. They're easy to boil, to bake, to fry — acceptable but commonplace. Not always do you want out-of-the-ordinary potatoes, but if your menu needs a little sparkle, try "Cheese Potatoes." These can be made in jig-time, and just incidentally offer a fine way of getting those leftover potatoes out for the refrigerator and onto the table.

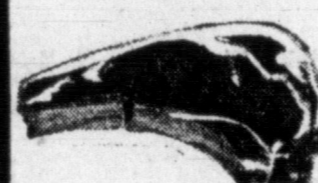
- 1 cup Corn Flakes
 - 1/2 cup grated American cheese
 - 1-2 teaspoon salt
 - 1/2 teaspoon paprika
 - 3 tablespoons butter or margarine, melted
 - 4 medium potatoes, boiled
- Crush Corn Flakes into fine crumbs; combine with cheese, salt and paprika. Spread 2 tablespoons of butter in bottom of shallow baking pan. Cut potatoes in slices 1/2 inch thick. Place, cut side down, close together in pan. Brush with remaining butter and sprinkle with Corn Flakes mixture. Bake in hot oven (425 degrees F.) about 15 minutes. Serve at once. Yields 6 servings.

Flash floods, which cannot be forecast, usually stem from thunderstorms.



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