



"No receptacle is so shallow as the coffers of an heir." - Homer Lea

The Pampa Daily News

WEATHER

WEST TEXAS - Partly cloudy and warm through Tuesday with widely scattered mostly late afternoon and evening thunderstorms.

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PAMPA, TEXAS, MONDAY, JUNE 11, 1956

(8 PAGES TODAY)

Sunday 10 Cents
Weekdays 6 Cents

Tip-Top Texan



RALPH MCKINNEY
...hobby is Kiwanis Club

He's Head Of The Kiwanis Club Here

By FRED M. PARKER
Pampa News Staff Writer
A person that makes civic work his hobby is W. Ralph McKinney, president of the Pampa Kiwanis Club.

Capitol Hill Roundup

WASHINGTON (UP) - The House prepared today for a roll call vote on President Eisenhower's deeply-cut foreign aid program.

Defense: The Senate Military Appropriations subcommittee called some of the nation's top military leaders for a showdown hearing on two broad controversies: Production of B52 jet intercontinental bombers and inter-service squabbling.

BULLETIN
WASHINGTON (UP) - The Supreme Court ruled 4 to 3 today that a federal employee can be fired as a security risk only if he holds a "sensitive" position.

Ike Has 'Comfortable' Night; Condition Fine

Situation For G.O.P. Is Unchanged

By LYLE C. WILSON
United Press Staff Correspondent
WASHINGTON (UP) - President Eisenhower's hurry-up dash to Walter Reed Hospital and the emergency surgery he suffered in the small hours haven't changed things much, after all. The political situation is about the same. Republican-wise, not so among the Democrats.

Mr. Eisenhower remains the Republican choice for President in 1956. Barring complications, an off-chance, his attending physicians and surgeons report that he will be back on the job in a fortnight or so, fit to campaign and to continue in office.

Vice President Richard M. Nixon is the party organization's choice for No. 2 place and he's ready to run, too. But, for a time there, before returns were in on the President's operation, Republicans could have spoken truly the immortal words of Long John Silver: "We was shook." They were shaken badly when the prospect of a love-feast convention and the renomination of a popular president were clouded by what the President called a bellyache.

The Republicans are whistling again now, despite certainty that the Democratic campaign will hit all the harder the argument that Mr. Eisenhower's health does not warrant a second term. They will hit hard, too, at the position in which Nixon would find himself in a second term—just a head beat from the White House.

When the political events of the first full week of June fit into their proper perspective, however, it seems quite likely that the sensational news of Mr. Eisenhower's close brush with death will take second place to events among the Democrats.

Adlai E. Stevenson clouted Sen. Estes Kefauver a stunning blow in last Tuesday's California presidential primary. A great many sound political observers definitely count Kefauver out now. Their question is: What will Estes do? A likely answer would be that the senator would gang up with Gov. Averell Harriman of New York to stop Stevenson in next August's Democratic National Convention. That could be a tough combination.

Brushes Advice Aside
Harriman evidently believes the contest between Kefauver and Stevenson is over, with the man from Illinois winner by a mile. He told cheering union hat and cap makers over the week and his hat was in the ring as an active candidate.

Ralph first saw the light of day on Independence Day, 1920, at Iowa Park. He left there when he was six years old and moved to Pampa, where his family lived for four years.

Walks Planned To Speed Recovery

By MERRIMAN SMITH
WASHINGTON UP - President Eisenhower had a "comfortable" night's sleep and planned to take another short walk in his hospital room today to speed his recovery from his operation.

Sentimental Mamie Sets Up Meeting

By PATRICIA WIGGINS
United Press Staff Correspondent
WASHINGTON (UP) - Sentimental Mamie Eisenhower arranged a special meeting for her recuperating husband Sunday—a visit from their daughter-in-law, Barbara, who joined the Eisenhower family exactly nine years ago.

The President wished his son, Maj. John Eisenhower, and his pretty, brown-haired wife, Barbara, a happy wedding anniversary during a brief bedside visit which ended about 5:30 p.m. EDT.

Maj. Eisenhower had been almost steadily with his mother at the hospital since Friday afternoon. It was with Mrs. Eisenhower's approval that Barbara was brought up from Ft. Belvoir, Va., to visit "Dad" on the young couple's ninth anniversary.

The President and Mrs. Eisenhower will observe their own 40th wedding anniversary 19 days from today, on July 1.

Because of optimistic medical reports on the President, Maj. Eisenhower left the hospital with his wife to return to his post at Ft. Belvoir and to their four young children there.

Meantime, Mrs. Eisenhower was described by friends as "still quite tired." She planned to remain in her small two-room suite next to the President's where she could visit with him from time to time and "take things a bit easier" than the past hectic days.

Mrs. Eisenhower did not attend church Sunday because, as Press Secretary James C. Hagerty said, "She feels quite properly that her place is with the President... on his first full day since the operation."

Ed Myatt Tells: Why The Oilers Deserve Community Support

The Pampa Oilers are known all over the Southwestern League not only as the Oilers but as the Pampa Community Baseball Association.

Cooking School Starts Tomorrow

The Pampa Daily News' sixth annual all-electric cooking school will be held Tuesday and Wednesday in the Junior High School auditorium, with each two-hour session beginning at 1:30 p.m.

Demos Doubtful Of Rebellion In Dixie

By WILLIAM M. BATES
WASHINGTON (UP) - Democratic leaders said today the odds are against a Dixie rebellion this year despite rumblings of discontent from some southern elements of the party.

Harriman's Campaign Accelerates

By RAYMOND LAHR
United Press Staff Correspondent
WASHINGTON (UP) - Gov. Averell Harriman's campaign for the Democratic presidential nomination is moving at an accelerated pace less than a week after Adlai E. Stevenson and Sen. Estes Kefauver finished slugging each other in the presidential primaries.

The Harriman campaign conformed to all advance indications by getting airborne as soon as the primaries were over.

The New York governor labeled himself an active candidate this week end in a switch from his previous "inactive" role. Then, on the NBC television program "Meet the Press" Sunday, he expressed the belief that he would be the strongest Democratic nominee because of his background of experience in the Roosevelt and Truman administrations.

Harriman's next major move will come at Denver next week when he meets with supporters from 11 Western and Midwestern states.

Violent Weekend In Texas

By UNITED PRESS
A white youth was stabbed to death in Fort Worth by a pint-sized Negro who took \$1 from him during a weekend of Texas violence that cost 14 lives — mostly by drowning and traffic accidents.

At least six persons died violently in the Gulf Coast area. Four were by drowning and two by suffocation during a fire.

Lee Willis, a county road worker at Wichita Falls, was killed when he fell under the wheels of a gravel dump truck. Franklin Smith of Ben Wheeler, Tex., died in the collision of his pickup truck and a car in Tyler.

Two Drivers Killed
The drivers of two cars were killed in a head-on crash south of Cleburne. They were Sonya Brantley of Blum, Tex., and N. D. Gist of Cleburne.

David Duncan, 23-year-old Navy veteran, was drowned while swimming in the Brazos near Marlin. He was a Waco bank teller. Another drowning victim was Edward Kocich, 18, of Cotton Center, Tex. He was drowned in an irrigation pond while trying to learn to swim near his home 10 miles from Lubock.

A man identified as Richard H. Stroud of Plano, Tex., was killed when hit by an automobile near Fort Worth. Police held a 24-year-old Poolville, Tex., soldier home on leave from a Georgia camp.

The fire victims were James F. Hall and John S. Keepers, both of Houston and both 47. Their bodies were found at 5 a. m. Sunday after firemen put out a blazing fire at Hall's home.

The fire, which practically destroyed the Hall frame home, was discovered by a neighbor, Mrs. Sam Spampinato, who heard cries for help coming from the house.

Both Suffocated
Hall's body was found in a bathroom. Keeper was on the floor of a bedroom. County pathologist W. W. Coulter said both men were suffocated.

The drowning victims were Samuel E. Elliott, 18; Gerald E. Fox III, 17; Andrew Williams, 20, a Negro, and Kenneth Wayne Fritsche, 10, all of Houston.

Elliott and Fox were drowned in Lake Houston, near Huffman, Saturday. Two other youths — Donald R. Norwood, 16, and Elton Waller, 15—almost drowned but were pulled out by rescuers.

Elliott was drowned while attempting to swim to an island. Three other youths who were near by were unable to save him. Fox was drowned in another part of the lake while trying to save Norwood. The latter was pulled out by Lake Houston emergency corpsmen who heard his cries for help.

Waller went under in the third attempt about 50 feet from shore and was rescued by Gene Cartwright, 35, of Houston, and another, unidentified, man. Cartwright administered artificial respiration until the youth revived.

Williams was drowned in the surf at Galveston's west bay when a big wave flipped over an inner tube he was riding. A friend, Henry L. Diggs, 17, riding another inner tube nearby, tried to save him but was pulled under and had to break loose and swim to shore.

Chuckle Corner

By HAL COCHRAN
It's fortunate we don't have all the things we want in this world. We wouldn't have any place to put them.

The average crook looks the part says a judge. Because it's hard to keep a straight face when you're crooked?

A writer contends that love-making is a lost art. Some folks have made a science of it.

A youngster doesn't seem to know until he's grown up what the hooks are in closets for.

BULLETIN

WASHINGTON - UP - The House today approved a heavily slashed \$3.5 billion foreign aid bill to bolster 54 U. S. allies in the world struggle against communism.

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The Pampa Daily News

Women's Activities



MR. AND MRS. DON WEBB (Photo by Smith's Studio)

Former Pampan Is Married In Kansas

Miss Pat Rollins and Don Webb were married in the Persing Avenue Baptist Church, Wichita, Kans., at 10 a. m. May 28.

Parents of the couple are Mr. and Mrs. Charles L. Rollins of Wichita, and Rev. and Mrs. Collins Webb, of Wichita, formerly of Pampa.

The Rev. Collins Webb, father of the bridegroom performed the double ring ceremony under a rose-covered archway. Mrs. Veryl McGettrick sang the traditional, "I Love You Truly," accompanied at the piano by Mrs. English Wells.

The bride wore a ballerina-length gown of lace and net over tulle. She carried a white Bible topped with a bouquet of white carnations and baby rosebuds. The tradition of something old, new, borrowed and blue was carried out.

Miss Elaine DeBusk was the maid of honor. She wore a red and white ballerina-length dress and carried a colonial bouquet of red carnations.

Ted Gardner served as best man and ushers were David Finley and Leonard Newby.

Mrs. Rollins wore a pink linen dress with white accessories and a corsage of white carnations. The mother of the bridegroom wore a navy blue shantung suit with navy blue accessories and a corsage of white carnations.

Following the ceremony, a reception was held in the church parsonage. Assisting with the reception were Misses Virginia Mike, Mary Richardson, Gladys Shannon, and Mrs. Ted Gardner.

Ann Price Installed As Worthy Advisor Of Rainbow Girls

Miss Ann Price, daughter of Mr. and Mrs. Traylor Price of Pampa, was installed as worthy advisor of the Pampa assembly of the Order of the Rainbow For Girls, in an open ceremony in the Masonic Hall.

Others installed were Miss Dorothy Ann Ayers, worthy associate advisor; Miss Shirley Hankhouse, Charity; Miss Sylvia Grider, Hope; Miss Maynetta Loftus, Faith; Miss Carol Rose Miller, chaplain; Miss Glenda Finkelstein, drill leader; Miss Kay Sprinkle, Love; Miss Patty Hoover, Religion; Miss Lynne Brewer, Nature; Miss Mary Hefflin, Immortality; Miss Sharon Griffiths, Fidelity; Miss Sydna Morris, Patriotism; Miss Nancy Stevenson, Service; Miss Gail Pierce, confidential observer; Miss Marilyn Mills, outer observer; Miss Barbara Lunford, musician; and Miss Ann Boosa, choir director.

The ceremony was conducted by Miss Jerry Collins, installing officer; Miss Gaynell Grundy, marshal; Miss Carolyn Ford, recorder; Miss Cynthia Duncan, musician; Miss Rhona Finkelstein, chaplain; and Miss Martha Shewmaker, registrar.

Decorations in pink and white were used for the reception following the installation. The serving table was covered with a white linen-cloth and centered with an arrangement of pink daisies. Refreshments of cake, decorated in pink and white, punch, nuts and minis were served.

Miss Martha Shewmaker served the cake, and Mrs. Traylor Price, mother of the worthy advisor, presided at the punch bowl. About 60 persons attended the event.

She has difficulty with many tasks that an ambulatory woman can do—marketing, package-receiving, errands.

One hears of unusual exchanges made by women with real imagination. One woman reads to a bed-ridden friend in return for the manicure she can't do. Another babysits in the evening in return for a touch-up job on her hair.

Read The News Classified Ads

Friends Can Help With Beauty Aids

By ALICIA HART NEA Beauty Editor

Frequently the not-too-serious disabilities of the middle years can seem much more annoying when they interfere with the way one looks each day.

An example is the very familiar aches and pains a woman gets in her hard-working joints, particularly her shoulders and elbows.

One woman appeared for her daily turn at the supermarket with her hair obviously uncombed since the night before. She explained in a whisper that she had "housemaid's knee" in her shoulder, a complaint many women know all too well. She couldn't get her arms up to comb her hair and her husband's efforts had only confused the mess.

This kind of development brings to public knowledge, a pain that one would just as soon keep private.

When one has this kind of problem, or a permanent one, such as a partially disabled hand or a stiff neck, one can best meet it by making easy swaps with neighbors.

The needed task—combing the hair, a home permanent, a shampoo or a skirt fitting—can be done with assistance, in return for a task the neighbor has difficulty doing.

To make sure the swap is truly even and the friend isn't helping out just to be charitable, try to pick an employed wife or mother sufficiently oily, a daily shampoo is within reason, a great pleasure in muggy weather.

SOCIAL CALENDAR

- MONDAY**
- 7:30 — Pampa Duplicate Bridge Club in Elks Lodge.
 - 7:30 — Harrah Methodist WSCS in Fellowship Hall.
 - 7:30 — Sharp Group, First Christian, with Mrs. D. E. Bohlander, 945 Barnard.
- TUESDAY**
- 7:30 — B&PW Club in City Club Room.
 - 7:30 — Theta Rho Girls in IOOF Hall.
- WEDNESDAY**
- 9:30 — June Petty Circle, First Baptist, with Mrs. Ella Gurley, 420 N. Purviance.
 - 7:30 — Lutheran Ladies Aid in Parish Hall, 1221 Duncan.
 - 8:00 — Women of the Moose in Moose Hall.
- THURSDAY**
- 10:30 — Ladies Golf Association in Pampa Country Club.
 - 6:30 — OES Gavel Club with Mrs. Pearl Mitchell, 101 E. Virginia.
 - 8:00 — Rebekah Lodge in IOOF Hall, 210 W. Brown.

Short Hair Is Best For Mature Woman

By ALICIA HART NEA Beauty Editor

There is much value in the advice given to mature women that says: find what suits you and stick to it.

One field in which this is particularly true is the matter of hairstyle. It is to the women whose standard style is long hair, done up in a bun, that this column is addressed.

If one's hair begins to lose luster and act droopy, it may be time to have it cut off. Long hair is more difficult to care for, even if it's worn in a bun. It's harder to wash, takes longer to dry and a single strand that falls out is by far more conspicuous, both on the shoulder and down the drain.

Short hair can be shampooed with frequency, since a few rubs of the towel makes it dry enough to wear outdoors immediately. The scalp is easier to get at for treatments or massage. If one's scalp is



Imagine... That Young Mrs. Newed Is Actually WASHING Her Dainty Summer Cotton Dresses!

Someone Ought To Tell Her About Wash Tub Wilt Avoid That Wilted, Washed Out Home-Laundered Look



The New SANITONE

"Cotton Clinic" * Keeps Lovely Cottons Crisp and Fresh All Summer Long

Our Sanitone "Cotton Clinic" really means a special service designed to retain "store-freshness" through cleaning after cloning. Original colors, patterns and textures are restored. And, of course, Sanitone Dry Cleaning gets out ALL the dirt—every spot—every trace of perspiration. Avoid the drudgery... and the failure of home washing. Try us today.



* A Special Dry Cleaning Service for "Sick" Cottons

DeLuxe Dry Cleaners

315 W. Kingsmill Pick-Up & Delivery Dial 4-7444



MISS ANN PRICE (News photo)

Science Shrinks Piles New Way Without Surgery

Finds Healing Substance That Does Both—Relieves Pain—Shrinks Hemorrhoids

New York, N. Y. (Special)—For the first time science has found a new healing substance with the astonishing ability to shrink hemorrhoids and to relieve pain—without surgery. In case after case, while gently relieving pain, actual reduction (shrinkage) took place. Most amazing of all—results were so thorough that sufferers made astonishing statements like "Piles have ceased to be a problem!"

The secret is a new healing substance (Bio-Dyne*)—discovery of a world-famous research institute. This substance is now available in suppository or ointment form under the name Preparation H.* At your druggist. Money back guarantee.

*Reg. U. S. Pat. Off.

Together they've answered countless anxious calls for help, comforted the sick, delivered words of reassuring advice.

A Doctor and his telephone

by Don Davis, Telephone News Reporter

His hand is steady, his step is firm, his spirit is brisk. It's as if the passing years were bent on keeping Robert Crews eternally young, so that a life of dedicated service might continue on and on.

For, you see, Robert Crews is a doctor. Still active at 85, he's been healer, advisor and friend to his neighbors since before the turn of the century.

BRINGS BACK BYGONE DAYS

To sit and talk with Dr. Crews is to reminisce of the horse-and-buggy and the Model-T, to picture in your mind a lonely figure in the dead of night on his way to answer a call for help, to feel deeply grateful for such men who ask so little and give so much.

But Dr. Crews neither seeks full credit nor thinks it's due him. Not that he belittles his career. He is quite proud of it. He only insists he had help—and lots of

TELEPHONE TAKES OVER

To illustrate his dependence on the telephone, Dr. Crews' favorite story concerns a worried mother, a child sick with the croup, and a raging blizzard.

The mother's frantic telephone call came late at night. Could the doctor help her child who seemed to be growing worse every minute? With eight impass-

able miles of blizzard and deep snow between him and the child, Dr. Crews had to rely on the telephone.

DELINQUENCY IS ILLNESS

For fifteen months a team of Chiropractic doctors were given a free hand in a large State Reform School for boys.

Over six hundred boys were confined in this institution at the beginning of the program. At the end of the fifteen month experiment over half of the boys had been paroled. As their health improved and their central nerve lines Dr. Gordon Miller D.C.

of interference, their work, and grades in school improved and they began to exhibit a normal desire to cooperate, which had been absent. Thus, their conduct became normal making them eligible for parole.

Most delinquent children possess abnormal desires for which there is a definite physical cause and these desires impel them into trouble. It is true that love, demonstrative love, has a great value and I advise that it replace force and cruelty in our homes.

We need to remember that every effort must have a cause. Look for causes when we begin to notice certain undesirable effects. If our ignition system gets out of adjustment, our automobile will sputter and spit and not run right. Nor will our children's brains turn out the right answers when central nervous system needs adjusting.

Wrong answers, wrong desires, add up to a sick nervous system. And this indicates the need for special attention available only in Chiropractic care.

From this Reform School when the experiment was completed, came letters from every

Teacher, the dean, the superintendent, and the Chaplain, all commending the results and recommending that Chiropractors be placed in all Reform Schools so that they, too, could become half empty after only one year of Chiropractic corrections. Politically powerful enemies were able to prevent its universal adoption regardless of public welfare.

You need not let your children get that far down the road. Send them to a Chiropractor before they commit that crime.

Remember, sick nerves make sick brains and cause abnormal actions. Most children are sick—not bad. Give them a chance. Clear their nerve lines to clear their thinking. The desire to cooperate will return, as it did for these hundreds of boys released on parole.

A young co-ed, 18-years-old, came to the Miller Chiropractic Clinic suffering from frequent sick headaches across the eyes and back of her head with faint dizzy spells. She was growing nervous, had no appetite and painful period trouble. No amount of previous treatments had any effect. She recalled several bad falls while playing. We thought something had to cause her trouble. We made our spinal analysis and spinal X-Ray examination to locate the cause which when corrected, permitted a return to normal good health. No. 494.

For your own health's sake, investigate. You have nothing to lose except your bad health.

MILLER CHIROPRACTIC CLINIC
1421 N. Hobart Ph 4-8424, 4-8425
Office Hours
Mon. — Wed. — Fri.
9—12 and 4—7
Tues. — Thurs. — Sat. 9-12



Dr. Robert N. Crews, physician and family doctor for more than 60 years. His practice has touched the lives of thousands of friends and neighbors.

able miles of blizzard and deep snow between him and the child, Dr. Crews had to rely on the telephone.

He prescribed and explained treatment for the mother to give—then kept in touch by telephone until he was sure the child was out of danger.

Can you imagine the comfort and peace of mind Dr. Crews and his telephone brought that mother that night?

NO GREATER VALUE

We owe much to men like Dr. Crews. For telephone service to have shared so fully in his accomplishments is a high honor indeed. No service could offer a greater value than that of providing a day-and-night link between you and your doctor.

May Dr. Crews and his telephone be together for many years to come.

Southwestern Bell Telephone Company

CALL BY NUMBER... IT'S TWICE AS FAST



Mainly About People

Indicates Paid Advertising

Miss Jean Sims, daughter of Mr. and Mrs. John T. Sims Jr., NE of Pampa, was recently graduated from Colorado Woman's College in Denver with an Associate in Arts degree. While attending C.W.C. Jean was a member of Delta Tau Kappa, national scholastic and leadership honorary fraternity. Jean is a liberal arts major and plans to continue her studies this fall at the University of Oklahoma.

Jimmy Ray Baten and Dean Edwin Foose have been awarded the Students' Memorial Scholarship from the University of Texas Extension Association. They are presented to students who have an outstanding academic record in high school. Jimmy Baten was valedictorian of the 1956 senior class at

White Deer and Dean Foose was the salutatorian. Other members of the class who plan to attend the University of Texas are Jimmy Gray, Jerry Gray, Donald Carlson, Lyda Spears, and Ronald Rhodes.

Congressman Walter Rogers has been appointed to a five-member subcommittee to investigate traffic deaths. The committee will study all factors involved in the increasing number of traffic deaths. Gordon Alexander Frasher received a degree from Colorado A&M College June 8.

Benny F. Reeves, son of Frank Reeves of Route 1, McLean, is scheduled to complete recruit training at the Marine Corps Recruit Depot, San Diego, Calif., June 15. Upon completion of training, the new Marines are assigned to Camp Pendleton, Calif., for further infantry training, or to one of the many Marine Corps schools.

Chief of Police Jim Lunsford is attending a convention of Peace Officers in Ft. Worth.

County Commissioner Nat Lunsford is leaving this afternoon for Los Angeles, Calif., where he will visit friends and relatives.

Mr. and Mrs. C. W. Stowell, 815 N. Russell have returned from a vacation trip on the Gulf Coast.

Dr. and Mrs. Harry Loveless, 601 W. Foster, returned Sunday from Tyler where they attended the 41st annual convention of the Texas Chiropractic Association, which began Thursday and ended Saturday.

IKE HAS

(Continued from Page 1)

White House officials said the President definitely is in full command. He is expected to resume his "full duties" in about two weeks if there are no complications.

The 65-year-old Chief Executive underwent the major operation in the early hours of Saturday to relieve obstruction in the small intestine which might have caused fatal complications if it had not been bypassed.

President's Press Secretary James C. Hagerty set up a small staff office today in the third-floor ward of the hospital near the President's suite. But he emphasized the staff was to help with the President's duties, not to make decisions.

He said flatly that no "delegation of the power of the President or anything close to it" was involved.

The President was steadied by two hospital orderlies when he walked 15 feet from his bed to a chair Sunday but the steps were largely unaided. In the chair he propped his legs on an ottoman and took 10 minutes of deep breathing exercises.

Recovery termed "Excellent" Mr. Eisenhower's doctors, in their final Sunday bulletin, called his recovery "excellent" and "uneventful." He spent a "fairly comfortable" Sabbath. Pulse, blood pressure, temperature, and respiration were "essentially normal."

The President's improvement was so marked his brother, Dr. Milton Eisenhower, returned to his home in University Park, Pa. Maj. John Eisenhower, who had kept a hospital vigil with his mother, rejoined his family in their quarters at nearby Ft. Belvoir, Va.

However, a sentimental Mable Eisenhower had the young Eisenhowers brought to Walter Reed Army Hospital so they could visit briefly with the President on their ninth wedding anniversary.

John said he thought his father looked "just fine."

Hagerty said Mr. Eisenhower's first official business since his operation was to approve verbally a staff decision to postpone a White House conference of leading citizens on improving people-to-people contacts throughout the world.

Canceling Senator's Meeting Hagerty cancelled a meeting scheduled for today between Mr. Eisenhower and a group of Republican and Democratic Senate leaders to discuss the administration's House-slashed foreign aid bill. The meeting will be held later in the week. An aide will be selected to represent the President.

The White House was studying the question of what to do about the visit here in July of Indian Prime Minister Jawaharlal Nehru and a meeting in Panama June 25-26 which Mr. Eisenhower was scheduled to attend with the presidents of other American republics.

The Panama meeting might be postponed a few weeks if the President feels he would be able to attend at a later time.

Although the President gradually was concerning himself with official duties, he was not talking politics with anyone. Hagerty made this clear to reporters. He said he doubts that "anyone's going to discuss it."

Follows Previous Procedure This was the same pattern followed after Mr. Eisenhower's heart attack last Sept. 24 in Denver. There was no attempt to put pressure on him for a decision as to whether he intended to run for reelection. Mr. Eisenhower made the decision in his own time.

A similar reappraisal may be made again. However, the President's doctors already have said he will be physically able to seek reelection and should be able to resume full activity in four to six weeks.

A second brief walk for Mr. Eisenhower Sunday was considered and then rejected. Hagerty said the President said "once was enough."

Explaining the brief walk and chest exercises, Hagerty quoted a story told him by Dr. Isidor Ravdin, who signed the medical bulletins along with Maj. Gen. Howard McC. Snyder, the President's personal physician, and Maj. Gen. Leonard D. Heaton, Walter Reed commanding officer.

Ravdin, professor of surgery at the University of Pennsylvania Medical School and a major general in the Army Medical Corps Reserve, said doctors found in World War II that if they put a soldier to bed for a week without exercise he lost much of the toughening he picked up during seven months training.

First Baptist Starts Bible School Here

The First Baptist Church Vacation Bible School began today and will last through Friday. Classes for all boys and girls from the Nursery age of five through the Intermediate Departments will be held.

As a special attraction for the first day, Mr. Wayne Phillips, with his Shetland ponies, was there to give rides to all the boys and girls. Classes will be held from 8:30 to 11:00 in the morning, and refreshments of cookies and fruit juice will be served to the entire school each day.

Operation Was To Save Ike's Life

WASHINGTON (UP)—The President's operation was an emergency. It was performed in Saturday's early hours to save Mr. Eisenhower from possible death.

The reasons for the surgery were compelling. Deep in the abdomen, a short section of the tubelike small intestine had become inflamed and had swollen almost shut.

Wastes moving through the intestines were backing up. Unless a clear passageway could be restored quickly, the surgeons said, gangrene and "possible death" might follow.

Surgeons Bypass "Block" The trouble was located in the ileum, which is the name given to the lowest part of the small intestine. The ileum is about 10 feet long. But the inflammation—or obstruction—was limited to a 10-inch segment where the ileum empties into the large intestine.

To by-pass the block, the President's surgeons decided to perform an ileo-transverse colostomy. This tongue-twister simply means that a healthy section of the ileum—above the obstruction—is linked to a part of the large intestine, known as the transverse colon, so that a clear passageway is restored.

Maj. Gen. Leonard D. Heaton, the President's chief surgeon, said the operation, one hour and 53 minutes long, began with a six-inch incision in the abdomen, just to the right of the navel.

When the inflamed ileum was pulled out for examination, Heaton said it had "the consistency of a length of hard rubber hose." The passageway, normally an inch in diameter, had narrowed to "the diameter of the lead in a pencil."

Section Not Removed Swiftly, Heaton cut a 1½ inch hole in the ileum and a similar one in the transverse colon. The edges of the holes were then sutured together so that a clear passageway was re-established between the small and large intestines.

The 10-inch section of the ileum no longer will function. It will atrophy and shrink but not disappear.

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R. McPhillips Rites Are Set

Funeral services for Raymond Walter McPhillips, 62, of 428 N. Christy, will be held Tuesday at 2 p. m. in the First Christian Church.

Mr. McPhillips was born March 12, 1894, in Evansville, Ind. He had been a postman for 27 years, retiring in 1946, and was a member of the retired letter carriers association.

A veteran of W. W. I, McPhillips served in France and England. He met his wife in England during the war, where they were married and moved to the states after W.W.I.

A former resident of El Paso, McPhillips had moved to Pampa from Hobbs, N.M. in 1940. A member of the First Christian Church of Pampa, he had been associated for many years with the Loyal Men's Bible Class.

Survivors include his wife, Edith Frances McPhillips; four daughters, Mrs. O. G. Evers and Mrs. T. N. Watson of Lubbock, Mrs. S. C. Storch and Miss Edith McPhillips of Amarillo; three sons, Jim of Vallejo, Calif., Raymond Jr., and Tommy of Pampa; four sisters, Mrs. Bea Voight, Miss Chet McPhillips, and Miss Ruthette McPhillips of Evansville, Ind., Mrs. Grace Hayes of San Diego, and six grandchildren.

Funeral services will be held at 2 p. m. Tuesday in the First Christian Church of Pampa with Rev. E. Douglas Carver officiating. Burial will be in Fairview Cemetery.

Funeral services will be held at 10 a. m. Tuesday in the First Presbyterian Church, with Rev. Ronald Hubbard, pastor, officiating. Funeral arrangements are under the direction of Duenkel-Carmichael Funeral Home.

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Collisions Reported

Two collisions that occurred within the city limits Sunday night and Monday morning were reported to the local police departments.

The first of the two collisions occurred at 9:50 p. m. Sunday on Cuyler, 100 feet north of Foster. Edwin Eugene Hammons, 1017, Murphy, driving a '56 Oldsmobile, was in collision with James W. Hinkley, 501 N. Nelson, driving a '55 Dodge.

Damages to the Oldsmobile were estimated at \$150 and the Dodge encountered damages estimated at \$60.

The second collision occurred at 7:35 a. m. Monday on Cuyler, 200 feet south of Brown. Donald Wayne Lacy, 1084 Varnon Dr., driving a '56 Dodge truck, was in collision with a '54 Buick belonging to Willie Jarvis, 1900 Christine, which was parked at the curb.

Damage to the Buick was estimated at \$54 and the truck was reported to have been undamaged.

Hobbs Infant Rites Tomorrow

The infant son of Mr. and Mrs. Kenneth Hobbs, 2221 Hamilton, died at 1 p. m. Sunday in a local hospital.

Survivors are the parents and grandparents, Mr. and Mrs. Vernon Hobbs of Pampa and Mr. and Mrs. V. A. Knight of Houston.

Graveside services will be held at 10 a. m. Tuesday in the Baby Garden in Fairview Cemetery. Rev. Ronald Hubbard, pastor of the First Presbyterian Church, will officiate. Funeral arrangements are under the direction of Duenkel-Carmichael Funeral Home.

Graveside services will be held at 10 a. m. Tuesday in the Baby Garden in Fairview Cemetery. Rev. Ronald Hubbard, pastor of the First Presbyterian Church, will officiate. Funeral arrangements are under the direction of Duenkel-Carmichael Funeral Home.

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J. C. Crossman Rites Are Set

John C. Crossman, of Monroe, La., suffered a heart attack and died in his home at approximately 10:30 a. m. Sunday. He was an independent oil operator and had worked all over the central part of the United States.

Mr. Crossman was born in Antelope, Tex., July 31, 1891. He taught school in Oklahoma City and Edmond, Okla.

Survivors are Mr. Crossman's wife, Mrs. Sue Crossman of Monroe; two sons, J. C. Crossman Jr., Oklahoma City and Bill H. Crossman, Winston-Salem, N.C.; his mother, Mrs. Alice Crossman, 1030 Mary Ellen; three sisters, Mrs. H. E. Saunders, Pampa, Mrs. Fulton Gilchrist, Amarillo; four brothers, Hazel Biggs, Amarillo; four brothers, Owl Crossman, Spence Crossman, George Crossman, and Paul Crossman, all of Pampa; and four grandchildren.

The funeral will be held at 4 p. m. Tuesday in the First Baptist Church in Pampa with Rev. E. Douglas Carver officiating. Burial will be in Fairview Cemetery.

Funeral services will be held at 10 a. m. Tuesday in the Baby Garden in Fairview Cemetery. Rev. Ronald Hubbard, pastor of the First Presbyterian Church, will officiate. Funeral arrangements are under the direction of Duenkel-Carmichael Funeral Home.

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Absentee Ballots Available

City Manager Fred Brook reported this morning that absentee ballots for the \$2,810,000 city bond election to be held June 26 are available at the office of the City Secretary.

Anyone that will be unable to vote on June 26 is urged to contact the City Secretary or his deputy by June 22 to secure a ballot.

The election will be for the purpose of deciding if the city can sell bonds to build drainage and obtain necessary right-of-way for the Hobart Street underpass, make improvements to the parks and build a swimming pool near Carver School, improve the water and sewer mains, build an overhead storage tank in the north part of town, build and equip another fire station, and pave more of the city streets.

Read The News Classified Ads

Five Cases Set For June 18

County Judge Bruce Parker announced this morning that five cases are set for trial in County Court on Monday, June 18. The trials will begin at 10 a. m.

Cases set for trial are the state vs. Ray Carlson Wilson on a driving while intoxicated charge; state vs. Wanda Blackwell Wheeler on a driving while intoxicated charge; state vs. Roy Tom Phillips on a charge of driving while driver's license was suspended; state vs. C. E. Lozier on a charge of aggravated assault; and the state vs. Carl Jackson Cooper on a driving while intoxicated charge.

A young child can learn to identify the right driver for things in his own room if each one is painted a different color.

FAST RELIEF for Headache

 12 TABLETS 10c

Asthma Formula Prescribed Most By Doctors—Available Now Without Prescription

Stops Attacks in Minutes... Relief Lasts for Hours!
 New York, N. Y. (Special)—The asthma formula prescribed more than any other by doctors for their private patients is now available

The Pampa Daily News

One of Texas' Five Most Consistent Newspapers

We believe that one truth is always consistent with another truth. We endeavor to be consistent with truths expressed in such great moral guides as the Golden Rule, the Ten Commandments and the Declaration of Independence.

Should we, at any time, be inconsistent with these truths, we would appreciate anyone pointing out to us how we are inconsistent with these moral guides.

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Shaming Davy

Governor Langlie of Washington was a participant in a recent radio discussion on "The Pros and Cons of the Tennessee Valley Authority." And he made several points concerning TVA that deserve wide currency.

First of all, he said the federal government has put \$1.9 billion into TVA over a 22 year period. That money came from the federal treasury, and thus the property of all the taxpayers. Only \$142 million of it has been returned to the treasury by TVA.

The TVA pays no interest at all on the money the federal government advances. At the modest figure of 2½ per cent TVA has been subsidized to the tune of \$314 million on the money advanced.

TVA pays no taxes whatsoever to the federal government. And, while Governor Langlie did not mention the fact, it pays relatively small sums in lieu of taxes to local government — much smaller sums than a business-managed utility system doing a comparable business would pay.

To be fair, it should be stated that not all of the \$1.9 billion of taxpayer-investment in TVA was for power. Much of it was for flood control and other such purposes. But, even making the fullest possible discount for this, it is evident that TVA is a very expensive luxury indeed, so far as the country at large is concerned.

Governor Langlie also said: "I am sure that Davy Crockett would turn over in his grave today if he knew that the people of the Tennessee Valley were taking a handout year after year from the Federal Government." These people are put in the position of dependents, who must look to the people of all the rest of the country to pay a part of their electric power bills. And, in principle, there is no difference in that than in looking to others to pay a part of our food bills, our clothing bills, our entertainment bills, or any other living cost.

THE NATION'S PRESS

THE PATH OF DEATH

(The Tidings)

The purge of Stalin's ghost has the pundits puzzled. The bewilderment without doubt stems from the callow cynicism of the abrupt volte face. An effrontery that forgets complicity in crime or that explains it away in terms of abject fear before the ruthlessness of Stalin, hardly elevates the present company of the Kremlin to an estate worthy of either confidence or respect.

Nor is anyone really taken in by the new approach, at least in so far as its possible propaganda value is concerned. Faithful party members squirm with the tortuous twist but dutifully, if awkwardly, flip the required somersault. The analysts learnedly ponder the new line as a gesture to Tito, as a pleasant lull for the further infection of neutralist nations, as a return to Popular Fronts which had such fabulous payoffs in the past, even as a breathing space to lighten the Soviet economy in planned abundance for the Russian people.

In all this they detect a return to Lenin's line which rigorously shook off all threat of Russian isolation, wanted windows open in all the countries of the world, and a show of cordiality so subtle as even to deceive the cliche. What cannot be taken by what they plan again to win by peace, in the artful dodging of groups in every land dedicated to national suicide. War has been swifter in the past, but war is unthinkable today in the shadow of nuclear nightmare. Subversion is slower but as sure.

A dissenting voice in this analysis is that of Eugene Lyons writing last week in Human Events. Mr. Lyons is a qualified observer. He was a Communist in the twenties when the Party was anathema to the West. He broke his ties in the early thirties when it became fashionable to fawn on the filthy thing. His early book "The Red Decade" reveals his keen understanding of the evil he now abhors. His

analysis of the new tactic is a lone dissent in the present chorus. It is unthinkable, he argues, that even the Kremlin could consider the innocence of the West so glibly, after the sordid story of half its history, as to gain once more the sympathy of the unwarlike for the idealistic pretensions of Communism.

Yet that is what it is doing and, amazingly, what it is winning. The friendly smiles at Geneva and at New Delhi, the good-will junkets, the trade agreements, all these in cold calculation, Mr. Lyons argues, are giving to the ruthless gang what it needs most in a troubled hour—prestige and honors abroad to bolster its tottering position at home. These the Free World confer in supine surrender of the one hope left to us, the awakening of a stir of liberty among the slaves.

That liberty still breathes in Russia, Mr. Lyons finds, is evident in the unrest, reported in trickles of news, to be found in the army, in the Party itself, in the new technical intelligentsia, and in the ranks of youth, youth disillusioned with the factories and the electric stations who feel again the hunger of the soul-searchers in Russia's mystic past. There is a restlessness in all these groups because of the past injustices, because of the failure of present hopes. We only mock their hour of deliverance with eagerly maneuvered invitations and overly contrived welcomes. For Communism will be overthrown at home or not at all.

There is much to dwell upon in Mr. Lyons' thesis. Rather than using every recourse to undermine the new regime, to link it with Stalin's now admitted crimes, to cry out our continuing detestation of the madness, we choose to receive the culprits as honored guests, to widen our business interests, to fawn upon and flatter them. And therein lies the death of hope not only for the Russian people but for ourselves.

about the same sort of a deal—except, instead of a chaotic auction, it's called Social Security. He runs us nags through the ring once when he collects our Social Security taxes. But, come the time to pay off, he won't have a dime of this left, having long since thrown it to the winds while piling I.O.U. on top of I.O.U. in the cash box. (W. Rulon Williams, for 10 years chief actuarial consultant for the Social Security Board, was quoted recently as saying that our present system is "bequeathing great liabilities instead of assets.") So back into the ring we'll be going again to raise the cash to make the Social Security checks good. Wonderful system this, eh what? But a little hard on us boys?

It's what a worker does, not what he is capable of doing, that shows in the record of achievement. Loudly dressed people have the affect of leaving a bad taste in one's eye.

BETTER JOBS

By R. C. HOILES Beliefs That Result in War

I am continuing to quote from an article published in the June issue of "The Freeman" magazine under the heading of "Peace and World Government" written by Edmund A. Opitz.

If the reader did not read the first one, suggest that he get yesterday's issue and read it.

I know of no article that would do as much to eliminate war as this article if enough people read it and understand it. From here on Mr. Opitz is speaking.

"The general argument for world government uses the logic of simple arithmetic: If a local police force is a feasible arrangement to deter individuals from disrupting the peace of the local community, why not a world police to deter nations from disrupting the peace of the world community? The first step in answering this question must refer to the facts mentioned above, which point to the conclusion that world government is impossible for geographic and ethnic reasons. 'Maybe it's impossible,' comes the rebuttal, 'but that does not prove it is illogical.' How does one answer the person whose 'logic' is undismayed by the impossibility? Consider an analogy from engineering, the case of a suspension bridge. In a giant bridge, something like 90 per cent of the strength of the materials is used to bear the weight of the bridge, and only about 10 per cent is used to bear the weight of the traffic. It is in the order of nature that there is no more than 100 per cent of anything, and with the structural materials now available there is a limit to the length of a suspension bridge. It is somewhat under one mile. One may speak of a 'two-mile suspension bridge' but it refers to no reality other than black marks on paper or vibrations in the atmosphere. 'World government' is in the same category and for much the same reason.

"The point may be driven home by the oyster, whose powers of multiplication are such, we are told, that if all the progeny of a single pair lived and bred for one year there'd be a mass of oysters larger than the earth. It is neither the oyster's logic nor lack of it that prevents this from happening, but the realities of the oyster's environment. In a brilliant essay on "The Size of Living Things," biologist Julian Huxley tells us that 'size, which we are apt to take for granted, is one of the most serious problems with which evolving

life has had to cope.' We are not overwhelmed by oysters or other things because Nature employs the 'feedback' principle; it maintains an ecological balance with its built-in governors.

"Man is not his own law; he is a creature of limited possibilities. Neither he nor his societies can escape the limitations reality imposes on everything. From the fact that a thousand-foot suspension bridge is an easy feat of engineering there is no logical way to draw the inference that a thousand-mile bridge is possible. Similarly, the fantasy of world government has no logical connection with either the theory or the fact of local government.

"But this is not to dispose of the possibility of a world police authorized by a coalition of nations. This is more than a possibility, as witness Korea, but it is one that recommends itself to thoughtful people? Some doubts come to mind.

"The projected world military police force — unless it frightens everyone into submission, in which case it will be the most extensive tyranny in history — will conduct military operations. It is possible to gain a hollow semantic victory for 'peace' by labeling war a police action, as was the case with the episode in Korea. But the peace men want is not merely the absence of war — much less is it the 'peace' gained by the cheap expedient of calling war by another name. Peace is the enjoyment, by persons in society, of the full exercise of their faculties within the limits set by the equal rights of others.

"This condition is easy enough to visualize, as an idea; it is impossible or next to impossible to achieve in practice — for this reason: Man has predatory impulses, and in some men these impulses predominate. Peaceable men desire to exercise their faculties and enjoy the fruits of their labor, but predatory men want to enjoy the same fruits. There is a conflict here, which well-disposed men seek to resolve in their favor by setting up a police force to protect the peaceful business of society against predators. In order that this constabulary may do its job, it is given a social grant of power to curb predation."

(To be continued)

A friend of mine, over in Los Angeles wrote a mystery story about a bunch of cops who couldn't find a body. Then they lost the chief suspect. And they finally came to the conclusion that the suspect had lost his mind. But the studios refused to buy it because, they said it was UNBELIEVABLE. JONATHAN YANK

Party Line



National Whirligig

Nixon's Nomination Assured By Ovation

By RAY TUCKER

WASHINGTON — Richard M. Nixon's nomination as President Eisenhower's running mate was nailed down by the ovation he received when he addressed the Washington convention of the National Citizens for Eisenhower Committee. The only principal speaker at this affair was President Eisenhower himself, Press Secretary James C. Hagerty and Nixon.

There was never any doubt about Nixon's popularity with the grassroots, professional politicians, and the so-called "backroom boys." They like Dick, for they regard him as one of them.

Every poll taken by National Chairman Leonard W. Hall and by newspaper canvassers has shown that the GOP workers, from the national to the local level, want Nixon on the 1956 ticket.

Although it may be held against the Californian in certain pro-Eisenhower circles, the Vice President is also popular with the Brick-er-McCarthy, Midwest American Firsters. It may have escaped notice, but Senator "Joe" McCarthy has come to Nixon's defense on the Senate floor several times in recent months.

It may be significant, too, that it was the McCarthy faction in the Wisconsin state convention which denied renomination of Senator Alexander Wiley largely because of his support of the Eisenhower foreign policy as Chairman of the Senate Foreign Relations Committee. Wisconsin isolationists will not go along with Wiley, but they will accept Nixon.

Thus, Nixon on the ticket may appeal to conservatives and isolationists who are not completely satisfied with the Eisenhower-Dulles foreign program. In short, Nixon is a balance wheel asset rather than the liability which his enemies claim him to be.

This consideration is not lost on President Eisenhower who has turned out to be the shrewdest politician to inhabit the White House since F.D.R. The particular fear about Nixon's renomination, and which numerous White House advisers shared, was that he would be unpopular to millions of nonprofessional voters, who helped to sweep Eisenhower into office in 1952. The anti-Nixon enemies were supposed to consist of independents, liberals of no Party affiliation, labor and certain racial groups. It would be foolish to try to pretend that the National Citizens for Eisenhower Committee is a truly representative body of nonpartisan voters. It was organized in 1952 with the able and attractive Walter Williams as its head to serve as a sort of "popular front" for Eisenhower. It was a catch-all organization. It was an extremely effective movement. Without its support, Ike might have lost the nomination to the late Senator Robert A. Taft of Ohio. This group represents Republicans, Democrats and independents who believe in Ike Eisenhower, even though they may dislike his political and Presidential identity. They have a sort of "papa" complex toward him, as so many people once had for Franklin D.

The Doctor Says

By EDWIN J. JORDAN, M. D.

Three good questions concerning fibroid tumors of the womb are submitted by N.S.

Although the subject has been discussed previously, fibroids of the uterus or womb are so common among women over 35 years of age that the subject has to be discussed again even though no startling new information or a cause of treatment has arisen.

Mrs. S. S. asks "Can a woman with fibroid tumors get pregnant? Does a fibroid tumor turn to cancer? Does this kind of tumor ever disappear without surgery?"

MANY A WOMAN with a fibroid tumor does conceive, have a normal period of pregnancy and give birth to a healthy child without complications. It is nevertheless true that some fibroids are so large or so located that they may interfere with conception or lead to miscarriage.

Sometimes, therefore, a problem is posed. It is occasionally possible to remove a single fibroid from the womb and there are cases in which such a removal has been followed by completely successful pregnancy, something which seemed impossible before.

Fibroid tumors themselves are not cancerous but are made up of a combination of muscle and scar-like tissue. Furthermore, while fibroids may be important on their own account they do not often turn into cancer.

IT IS PERHAPS not quite correct to say that fibroid tumors disappear without surgery. It is true however, that they may never have to be operated on because the symptoms are not severe enough and furthermore these symptoms may vanish, particularly after change of life. Perhaps the fibroid does not disappear entirely but at least it does not require surgery.

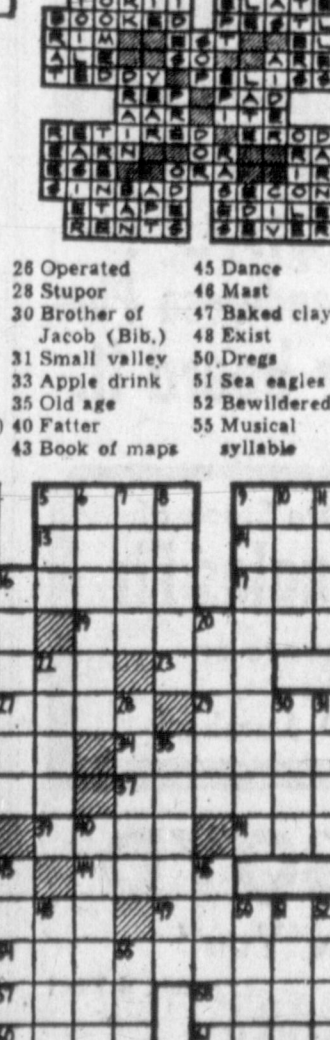
MOPSY



Timely Topics

- ACROSS 1 Week parts 2 Twelve months 3 Day part 4 Auctions 5 Body of water 6 Pronoun 12 Plastic ingredient 6 Bird 7 Employers 8 Reposes 14 Mouth (ab.) 9 Ironical writers 15 Seal hunting places 10 Heroic 17 Twitching structure 11 Curved 28 Stupor 45 Dance 18 Biblical weeds 16 Eye 30 Brother of 47 Baked clay 19 Large bird 18 Eye 31 Small valley 50 Dregs 21 Vend 20 Ceremonies 33 Apple drink 51 Sea eagles 22 Baked 22 Musical instruments 35 Old age 52 Bewildered Jones? Or Nathan Hale? 23 Regrets 24 Blood (prefix) 40 Fatter 55 Musical syllable 25 Draw forth 25 Wing-shaped 43 Book of maps
- DOWN 1 Fine dirt 2 Region

Answer to Previous Puzzle



Fair Enough

Story Of Revolt In France Was Released

By WESTBROOK PEGLER

New York — Wythe Williams broke the story of a mutiny in the French army at Soissons after Nivelle's grand offensive of April, 1917 had failed with 105,000 casualties. It was very hard to break stories of military disasters and Wythe got this one through to Collier's by mailing carbon copies from scattered letterboxes. It raised hell in France and some reporters who hadn't got it tried to throw it down. Oddly the details of this dramatic piece have almost slipped from his mind, but Wythe, now resting in the North Hudson hospital at Union City, N.J., and feeling terrible again, clearly recalls with special pleasure old man Clemenceau's decision that he was not to be thrown out of France for two reasons. First, Clemenceau said, the story was true, and second, Williams was a friend of his.

Subject to correction in detail, a lot of French soldiers mutinied, defied their officers, looted some grog-shops and shouted in the streets after they had been hauled back from a horrible ambulance along the Chemin Des Dames. Nivelle had planned to smash the German armies, which seemed discouraged by the stalemate and had news from home. The British were to follow up with an offensive to the north and then the Italians were supposed to hit the Austrians, who by then had a substantial stiffening of German.

Nivelle led off, but after 24 hours a pack of civilian politicians drove out from Paris and called off show although Nivelle insisted that his great losses would yield dividends in gains which would immediately enlarge as the Germans fell back. Back in Soissons with nothing to show for their losses the poilus broke discipline and stories spread down the line that Petain, who had relieved Nivelle, ordered decimation. In decimation the troops count off and every tenth man falls out to be shot regardless of his individual record.

Williams called his story for Collier's "The Battle of the Ridges" and it was an explosion. The French were excellent spies, but they seemed to practice decimation in mail censorship too. So a journalist could shove out forbidden stuff by mailing many carrels. Of course, if he had no such friend as Clemenceau, he might find himself homeward bound in a few days. The British read every piece of mail.

There were many great American reporters with the American French and British armies. Just the other day I saw a propaganda letter in The Times from Norman Draper, the public relations man for the meat packers in Chicago who was the AP's man and the dresiest dude (on expense account) this side of the Prince of Wales.

He got an American 45 and emptied it through a one-inch wooden door of a little stone roadside tool-house where the French guardhouse details stored their picks and shovels. He chewed that door to splinters. There was nothing wrong about the deal except that I happened to be inside, shattering from a raw sleet. Those slugs, about the size of sweet pickles, whipped from wall to wall and gave me black and blue spots through a heavy canvas coat lined with sheepskins which I had bought for 100 francs, or \$20, from a wagon sergeant named Dodge who had won another in a crap-game.

Lincoln Eyre, of the New York World, a handsome brute who spoke French beautifully and knew a lot of French generals and politicians, was another star and Fred Ferguson of the U.P. and Archie Parks of the I.N.S., cocky little roosters, were all over the story all the time. Then there were George Fattolo, of the Saturday Evening Post, a great writer, and Floyd Gibbons, a wild, loud, gravelly adventurer who eventually was hit in the face and lost an eye. Floyd went looking for trouble. That was why he crossed on the Laonia when she was torpedoed off Queenstown and tried to stow away on a Zeppelin which the British had received in reparations and was tuning up for a flight to New York. They caught Floyd and threw him off and the Zep went down in flames the next time they took her up. They had lost he was bad news and he certainly was.

In a book about the early days in Paris Williams described a native scene in which a bicycle cop at the opera emptied his little pistol at a German plane called a Taube in the first bombing raid. The observer carried the bombs by hand over the side and tried to aim them when he let go. They did no harm.

Clemenceau liked American correspondents. He had come here for Le Temps during the civil war and covered the fall of Richmond for Emile Zola. Later he practiced medicine in Greenwich Village and taught French and horsemanship at a girl's school in Stamford, Conn. He wore black kid gloves because he had excruciating.

Wythe has had more of the best jobs in journalism than any other man I ever knew. He landed in London on leave from the World the night King Edward died and the World cancelled his leave and put him to work right away. He was in Paris and at the front for The Times and Collier's and laier had big jobs with the Public Ledger and The Saturday Evening Post.

"I knew you as a brat around The Minneapolis Tribune when your old man was a star and I was a cub," he said. These celebrities of journalism and radio-TV give me a strangling laugh. They all have leg-men, assistants and researchers. It seems uncouth to cover a story in person. I always preferred to cover my own — and make my own mistakes.

Hankering

Russians To Rewrite Their Own History

By HENRY McLEMORE

Russian historians have just been ordered by the Kremlin to stop whatever they happen to be doing, and get to work rewriting the story of the Motherland.

It's a rush job, New histories, with Stalin changed from a hero to a villain, must be ready for school children before the Little Red Schoolhouses open for another term. I feel sorry for the Rusky historians. That's a real ornery assignment. Just imagine how you'd feel if you were an American historian and the country suddenly decided that our national heroes, past and present, should be painted as rascals.

How would you like to sit down and start making a disreputable scoundrel of, say, George Washington? Or Lincoln? Or John Paul Jones? Or Nathan Hale? Can you imagine putting your name on a book entitled, "George Washington — Follown of the Potomac"? Or, "The Minute Men and How They Gooped at Lexington?"

It would be tough, even with Siberia hanging over your head, to start a history with a chapter like this: "No account of George Washington would be complete unless it told of the notorious gambling joint Washington operated for years in the smokehouse at Mount Vernon. It was known as 'George's Joint,' and was open for business twenty-four hours a day, even during the darkest days of the Revolutionary War." It was here that Ben Franklin — another scoundrel, by the way — is said to have blown a bundle to John Adams at the craps table, and Thomas Jefferson won a huge sum from Lafayette at faro.

FOR REFLECTION

...with JAMES C. INOUBERTIZEN President, Spiritual Mobilization

"An elderly man... caused chaos at Calgary's spring horse show and sale," according to a recent Canadian Press dispatch from Calgary, Alberta.

"The affable old boy... bid actively on many of the better animals.

"At the end of the day he... had been top bidder on nineteen bays.

"Come the reckoning—the time to put up the cash... Cash? The old boy did not have a dime..."

"All accounts... had to be revised and the nineteen horses... sent through the auction ring again."

When I read this, I was reminded of another "affable old boy" known as Uncle Sam who works

THE CRACKER BARREL

A friend of mine, over in Los Angeles wrote a mystery story about a bunch of cops who couldn't find a body. Then they lost the chief suspect. And they finally came to the conclusion that the suspect had lost his mind. But the studios refused to buy it because, they said it was UNBELIEVABLE.

JONATHAN YANK

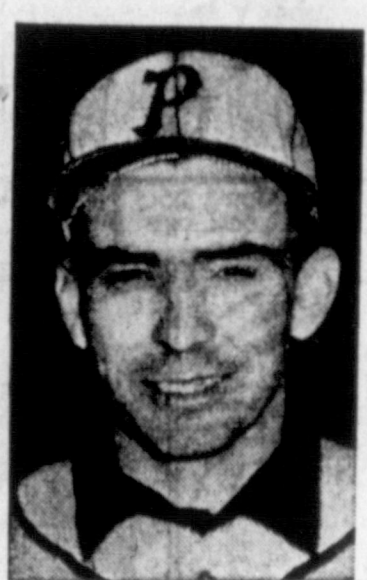
WIDE, WIDE OPEN



Cubs Surprise Everybody In Downing Phillies Twice

By FRED DOWN
The Chicago Cubs have discarded their "patsy label" and ranked today as the new "surprise team" of the major leagues.

Up the 11-inning opener with a single that scored Pete Whisman from third base, Miksa had homered in the first inning to give the Cubs their other run off Curt Simmons. Vito Valentinetti, who took over for Warren Hacker in the ninth, picked up his third win and second in three days.



Second Year As Skipper

The playing manager for the Oilers, A. B. Cross, started his professional baseball career in 1947, in Alexandria, La., his home town.

Tag Team Match To Be In Main Event

Wild Red Berry, the colorful wrestler from Pittsburg, Kansas, and Gene LaBelle will tangle against Jesse James and Rip Rogers, in a tag team main event tonight at the Top of Texas Sportsman Club arena.

The Golden Terror will try his luck against Red Berry in a one fall, 15 minute time limit which will be the third event of the evening. Matches start at 8:30 p.m.

New Head
SOUTH BEND, Ind. (UP)—Greg Rice, former star distance runner, is the new president of the University of Notre Dame National Monogram Club.

STAY ON THE RIGHT SIDE, BROTHER!
That center line is your life line! The road-hog who straddles it invites oblivion—yours as well as his! He should stay over, or stay off the road!
"Careless driving is deadly KID STUFF!"

USED TIRE CENTER HALL & PINSON TIRE COMPANY
700 W. Foster — Ph. 4-3881

The Pampa Daily News
4th Year
THE PAMPA DAILY NEWS
MONDAY, JUNE 11, 1956

Hurdler Breaks Record

By LLOYD LARRABEE
AUSTIN (UP)—Versatile Eddie Southern, University of Texas freshman sensation, was almost too versatile this spring, if that's possible.

Face Distance
Littlefield was as awed as other track observers when Southern paced the distance between each of the 10 hurdles in exactly 12 steps — no more, no less, and marked himself as the top contender for an Olympics berth in the 400-meter hurdles.

Exactness Pays off
That exactness paid off with For the 400-meter distance—about 3.5 yards shorter than the 440-yard distance Southern was clocked in 51.2 seconds, only 3 seconds slower than the mark held by Russia's Yuriy Lituyev.

Tag Team Match To Be In Main Event
Wild Red Berry, the colorful wrestler from Pittsburg, Kansas, and Gene LaBelle will tangle against Jesse James and Rip Rogers, in a tag team main event tonight at the Top of Texas Sportsman Club arena.

STANDINGS

Major League Standings By UNITED PRESS American League

Team	W.	L.	Pct.	GB
New York	32	19	.627	...
Cleveland	27	21	.563	2 1/2
Chicago	24	19	.558	4
Boston	24	24	.500	6 1/2
Detroit	25	25	.500	7
Baltimore	24	27	.471	8
Washington	22	31	.415	11
Kansas City	19	30	.388	12

Sunday's Results

Washington 12 Detroit 9 (1st)
Washington 12 Detroit 9 (2nd)
Kansas City 7 Baltimore 3
New York 4 Cleveland 0
Chicago 4 Boston 2

Saturday's Results

Chicago 4 Boston 0
Baltimore 4 Kansas City 1
Baltimore 7 Kansas City 5
Detroit 5 Washington 3 (10 inn.)

Monday's Probable Pitchers

Kansas City at Washington (2, 7-11)
Chicago at Detroit (2, 7-11)
Kellner (2-2) vs Stone (2-1) and Grob (2-5)

SOUTHWESTERN LEAGUE

Team	W.	L.	Pct.	GB
Hobbs	35	18	.660	...
Plainview	32	20	.615	2 1/2
El Paso	30	22	.577	4 1/2
Midland	29	25	.537	6 1/2
San Angelo	28	28	.519	7 1/2
Carlsbad	28	30	.484	12
Roswell	22	30	.423	12 1/2
Ballinger	21	29	.420	12 1/2
Clovis	20	30	.400	13 1/2
Pampa	18	28	.391	15 1/2

Oilers Drop A Doubleheader To Ballinger, 5-4, 13-3

The Pampa Oilers in one of their worst slumping streaks, so far this season, dropped a doubleheader to the Ballinger Westerners, 5-4 and 13-3, Sunday afternoon, in Oiler Park. This was the Oilers fourth and fifth straight setback.

FIRST GAME

BALLINGER	W	R	E	P	A
Cappelli, ss	5	2	2	2	0
Wise, rf	5	2	2	0	0
Magi, lf	5	1	1	1	0
Moore, cf	5	0	2	0	0
Scales, 1b	5	0	4	0	0
Jones, c	3	0	0	4	0
Giel, 2b	4	0	1	3	5
Werneke, 3b	4	0	0	1	8
Bonine, p	4	0	1	0	1
Lippold, p	0	0	0	0	0
TOTALS	10	8	13	27	14

The Oilers broke lose for another score in the third as Dale Scales doubled off the center field fence driving in Vance Magi.

SECOND GAME

BALLINGER	W	R	E	P	A
Cappelli, ss	5	1	0	0	4
Wise, rf	5	3	2	0	0
Magi, lf	3	3	2	0	0
Moore, cf	3	1	1	1	1
Scales, 1b	5	1	2	0	0
Jones, c	4	1	3	0	0
Gill, 2b	4	1	2	2	0
Werneke, 3b	5	1	0	0	2
Mason, p	4	1	1	0	0
TOTALS	38	18	14	21	9

The Oilers in the seventh were only able to pick up one lone marker. Shortstop Joe Kritschmar, just obtained on option from Shreveport, Saturday, tripled and which developed into a big controversy in that the Westerners thought Kritschmar was on third came across the plate when Jim Robinette grounded out to first.

FIRST GAME

BALLINGER	W	R	E	P	A
Cappelli, ss	5	2	2	2	0
Wise, rf	5	2	2	0	0
Magi, lf	5	1	1	1	0
Moore, cf	5	0	2	0	0
Scales, 1b	5	0	4	0	0
Jones, c	3	0	0	4	0
Giel, 2b	4	0	1	3	5
Werneke, 3b	4	0	0	1	8
Bonine, p	4	0	1	0	1
Lippold, p	0	0	0	0	0
TOTALS	10	8	13	27	14

Ballinger in the ninth picked up the decisive winning run. Wise doubled to deep left field. Magi sent a grounder to Oiler Kritschmar who threw the ball wide to A. B. Cross at first who couldn't keep hold of the ball. Then Cross threw wide to Martin trying to get Wise as he crossed the plate.

SECOND GAME

BALLINGER	W	R	E	P	A
Cappelli, ss	5	1	0	0	4
Wise, rf	5	3	2	0	0
Magi, lf	3	3	2	0	0
Moore, cf	3	1	1	1	1
Scales, 1b	5	1	2	0	0
Jones, c	4	1	3	0	0
Gill, 2b	4	1	2	2	0
Werneke, 3b	5	1	0	0	2
Mason, p	4	1	1	0	0
TOTALS	38	18	14	21	9

The Oilers in the fourth picked up two well needed runs. Robinette homered well over the center field fence. Brusco doubled to center field driving in Cross. Brusco later tried scoring from second as James singled but was tagged coming into the plate by Westerner catcher Ken Jones.

FIRST GAME

BALLINGER	W	R	E	P	A
Cappelli, ss	5	2	2	2	0
Wise, rf	5	2	2	0	0
Magi, lf	5	1	1	1	0
Moore, cf	5	0	2	0	0
Scales, 1b	5	0	4	0	0
Jones, c	3	0	0	4	0
Giel, 2b	4	0	1	3	5
Werneke, 3b	4	0	0	1	8
Bonine, p	4	0	1	0	1
Lippold, p	0	0	0	0	0
TOTALS	10	8	13	27	14

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WIN THIS TOO IN ADDITION TO YOUR PASS!

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Find Special Gifts For Dad At Friendly B & B Pharmacy



SHOP CONVENIENTLY FOR FATHER'S DAY — There are literally thousands of gift ideas that will please Dad on Father's Day at B & B Pharmacy, the neighborhood drug store with the down town location, Ballard at Browning, 4-5788. Electric razors, cameras and accessories, smoker's supplies, watches, bill folds, and many, many more. Shop at your leisure from 8 a.m. to 10:30 p.m. seven days a week, and pause in your shopping to enjoy refreshments at B & B's complete fountain. If you are rushed, telephone B & B's gift department, let one of the skilled sales ladies help you select the appropriate gift, then gift-wrap it for you. Shop B & B. You will like this store.

There's only one thing wrong with Dad. Not that he isn't a "good guy." He is. But he acts so embarrassed when you try to tell him about it.

Many, many children have that trouble.

Soooo, B & B Pharmacy has gone all out to get all the things to help you tell Dad how much you think of him on Father's Day.

Shop Nights

You find just about everything Dad would like to have at B & B Pharmacy, Ballard at Browning, any time from 8 a.m. to 10:30 p.m. seven days a week.

Shop at your convenience and let B & B Pharmacy gift wrap your selections for you. Then, if those hiding places are scarce, let B & B deliver your gifts to you (or to Dad) at the time you designate. B & B maintains free city-wide delivery.

You can browse through the big B & B gift department, or you can shop the busy-man's way. That is, you can telephone the B & B gift department, tell one of the trained sales ladies what you want to give Dad, and have her select and gift-wrap it for you. Of just give the sales lady an idea for a gift and let her select the appropriate present and gift wrap it for you.

There are thousands of gift suggestions in the big gift department, and each one of them will make Dad happy Father's Day.

Electric Razors

For instance: a Shick "25" electric razor. Just in time for Father's Day B & B has a special offer on this razor: a \$7.50 trade-in allowance for the old electric razor! Next Sunday he will reach for his old razor and find the new Shick "25". What a way to start any day!

Other electric razors you will find at B & B include Remington, Norelco, Ronson, Duet, and Karshave, the electric razor that plugs

into the cigarette lighter on your automobile.

If Dad likes his shaves with shaving cream and his safety razor, give him the Gillette Set with razor, blades, and a Columbia recording of Great Moments in Sports, the sounds and voices of top sporting events and athletes, including Babe Ruth, Lou Gehrig, Jack Dempsey, Joe Louis and many others.

Cameras, Accessories

Every Dad wants more and more pictures of his family and camera to take the pictures. For him B & B has cameras by Brownie, Argus, Kodak Duaflex, Stereophonics, the Brownie Holiday Flash camera with bulbs and film; movie cameras by Keystone and Brownie.

Of course B & B features flash attachments, camera accessories, film for all cameras.

For Dad and pictures of him on Father's Day, remember B & B's 24 hour film developing service. Jumbo sized pictures in just 24 hours! Bring your Father's Day pictures to B & B before 3:30 p.m. Monday, and pick up your jumbo sized prints after 4 p.m. Tuesday! Dad will enjoy them Tuesday night!

Pipes, Tobaccos

Dad, in his leisure hours, enjoys a good pipe, and B & B has them!

On The Record

HIGHLAND GENERAL HOSPITAL NOTES

Saturday Admissions
Mrs. Lois Davis, 501 N. Frost
Mrs. Arlene Ballard, White Deer
Mrs. Leta Mae Wilkerson, Pampa

Robert Hausen, 616 N. Roberta
Miss Sandra Wilson, Borger
Mrs. Carrie Rogers, Wheeler
Ray McMillen, 1325 Duncan
Mrs. Betty Wallace, 839 S. Russell

Mrs. Frankie Hodges, Borger
Mrs. Wanda Lee Lewellyn Amarillo

J. W. Lewellyn Amarillo
Mrs. Mary Johnson, 731 Naida

Dismissals
T. E. Mathis, 817 E. Locust
E. L. Lantron, Stinnett
Henry Parks & Gary & Gregg, 1030 S. Sumner
Mrs. Myrtle Gage, Pampa
Mrs. Pauline Durham, Skellytown
Mrs. Mildred Stanley, 848 S. Dwight

W. W. Arwood, Borger
H. O. Darby, 2001 Mary Ellen
John Hilton, Brisco
Mrs. Mary McPherson, Headley

SUNDAY Admissions
W. H. Akers, 113 N. Nelson
Mrs. Elizabeth Malone, 307 E. Browning

Mrs. Mary Jo Tolbert, Pampa
Mrs. Shirley Jean Belt, 317 E. Ballard

Mrs. Eva Patton, 706 E. Malone
Mr. B. E. Phillips, 1030 S. Wilcox
Johnnie Haynes, 734 S. Somerville

T. J. Brewer, 105 E. Tyng
Mrs. Willie Stevens, Kermit
Mrs. Anna Richey, Skellytown
Mrs. Jessie Willis, Skellytown
Mrs. Inahus Krimes, Skellytown

Dismissals
Miss Virginia Bonnette, 1035 S. Barnes
Mrs. Mabel Rapatine, White Deer
Mrs. Jewel Stevens, Borger
Mrs. Myrtle Prigmore, 1145 Terrace

Mrs. Marie Parks, 1030 S. Sumner

Mrs. Leta Mae Wilkerson, Pampa
Mrs. Edna Stegall, Phillips
Miss Barbara Archer, Lefors
Elmer Smith, Panhandle
Mrs. Lula Foster, Pampa
Mrs. Frances Gilson, Pampa
Mrs. Eunice Nolte, 725 N. Nelson
Mrs. Dixie West, 609 N. Frost

CONGRATULATIONS
Mr. and Mrs. W. L. Davis, 501 N. Frost, are the parents of a boy, born at 7:27 a.m. Saturday weighing 7 lb. 9 1/2 oz.

Mr. and Mrs. Gene Ballard, White Deer, are the parents of a girl, weighing 6 lb. 5 1/2 oz., born at 2:04 p.m. Saturday.

Mr. and Mrs. Harvey Halome, 307 E. Browning, are the parents of a boy, born at 8 a.m. Sunday, weighing 7 lb. 5 1/2 oz.

Mr. and Mrs. Leroy Belt, 317 S. Ballard, are the parents of a girl, weighing 6 lb. 1 1/2 oz., born at 10:39 p.m. Sunday.

Eggs of the snapping turtle are good food, but must be fried as they will not boil hard.

Adaptability of the common mallard has made it world's chief wild duck. It will breed almost anywhere if unmolested.

Robber flies feed on some of the worst pests that plague mankind, but have no taste for warm-blooded creatures.

Flowers in the amorphophallus plant release a penetrating odor of rotting fish or meat.

The baby hippopotamus weighs about 100 pounds at birth and can swim before it can walk.

Florence Chadwick was the first woman to swim the English Channel both ways.

Highlands, located 4,118 feet above sea level, is the highest incorporated town in North Carolina.

Straight stem, curved stem, big bowls and smaller ones. To go with pipes B & B features humidors, tobacco pouches, ash trays — pipe-sized ones and small ones. Maybe Dad would prefer cigarettes, a box of his favorite cigars, cigarette lighter. B & B has them.

Have you thought of a good-looking, tough, durable Amity Bill Ford? There's one styled for every Dad. Roomy, places for cards, pictures, identification.

For Dad's vacation for business trips he will appreciate a Trip-O-Kit, a carrying case perfect for toilet articles, extra keys, other small articles he has to find in a hurry.

Reliable Prescriptions

Other good ideas for Dad include toilet sets by Seaforth, Tawn travel kits, Times Watches, "Of The 1950s" Eau de Cologne, after shave lotion, travel alarm clock.

For Dad, the out-of-doors chef there are the barbecue cooking tools, barbecue stove, table with carrying case.

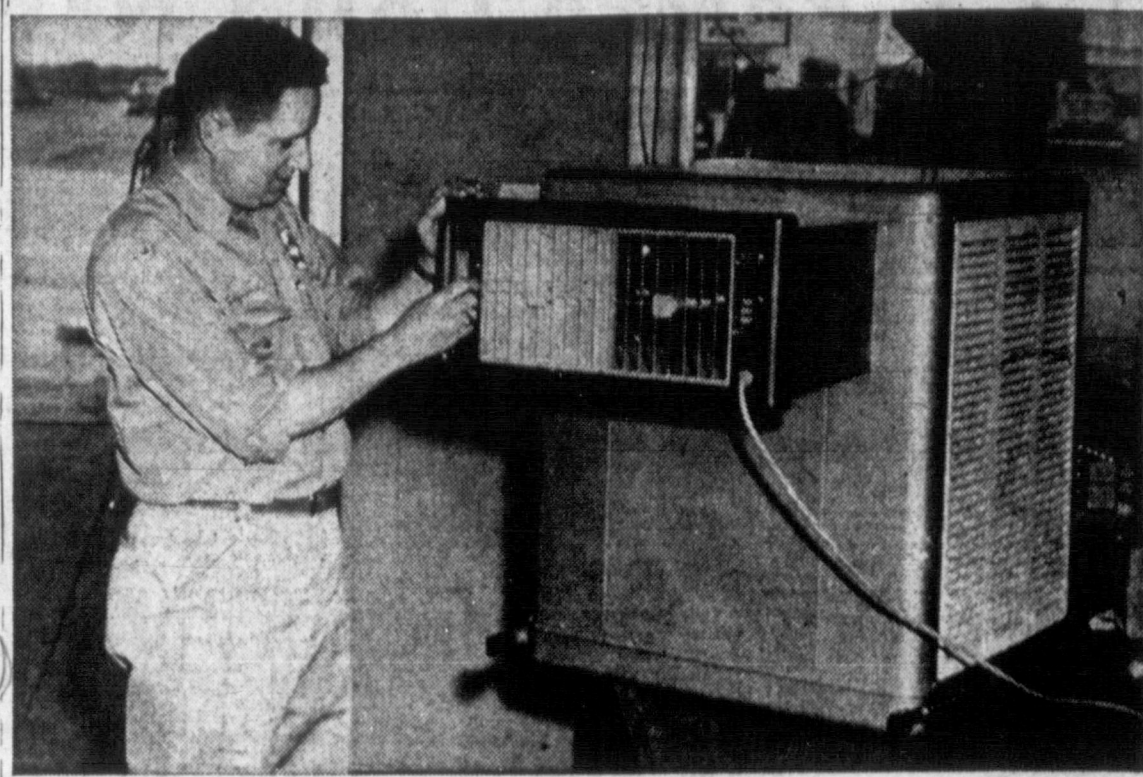
B & B Pharmacy day in and day out gives Dad one of his most prized gifts: the knowledge that here skilled, experienced pharmacists always are on duty to compound prescriptions exactly as your doctor orders them.

Here fresh drugs are kept under conditions and temperatures recommended by the manufacturers.

Here the registered pharmacists, F. L. Stone and Vaughan Young, give first attention to prescriptions, the most important function of the drug store.

Come to B & B Pharmacy, Ballard at Browning, 4-5788, for your prescriptions, to browse through the gift department to enjoy refreshments at the complete fountain. You will like B & B always.

Hall & Pinson Offers Wright Coolers, Services All Makes



EXPLAINING WRIGHT AIR COOLER BREEZE CONTROL — Leymond Hall, owner and operator of Hall & Pinson Tire Co., 700 W. Foster, 4-3521, explains how Breeze Control operates and saves electricity. Hall & Pinson, with 11 years' experience in the evaporative air cooler business, service every make and model of cooler, handles the complete Wright line. Wright features include: four air speeds, adjustable grilles, two-tone decorator colors, push button controls. Talk over air coolers with Leymond Hall, and let him show you Hall & Pinson's stock of seat covers, used tires. His knowledge of air coolers, tires, seat covers can make your summer more fun.

It's cool and pleasant all summer long with your Wright Air Cooler from Hall & Pinson Tire Co., 700 W. Foster, 4-3521.

Wright, the evaporative air cooler in decorator colors, transforms your broiling hot home, office, trailer, business place into a refreshing shelter.

Wright builds air coolers for every size home or other building. There is a model designed exactly for your home, camp, trailer, office.

Save With Wright

And with the Wright you save and save and save. 1. Wright is priced low and is built to serve for years. 2. Wright saves on hour electric bill because Wright has breeze control.

Breeze control saves for you like this: you set the push button controls for the breeze you want, high, medium high, medium or low. The less breeze you want, the less electric current you use and the lower your electric bill is!

Modern Wright Air Coolers are designed to be modern for years. Push one button to turn on the motor; push another to ventilate your home without cooling; push a third to cool your home with water and the recirculating pump.

The longer cooler life, service-free performance and maximum cooling efficiency of Wright are yours with this guarantee:

"We guarantee all Wright Air Coolers to be free from defects in factory workmanship or material under normal use and service."

Hall & Pinson Skill

Your Wright Air Cooler becomes more valuable with your installation and service by Hall & Pinson, 700 W. Foster, 4-3521. Leymond Hall, owner and operator, and his co-workers have developed their skill and experience in 11 years in the air conditioner field. Hall & Pinson is one of the oldest firms in Pampa in the evaporative cooling field.

Hall & Pinson service all makes and models of air coolers, in-

stalls new pads in all makes and the largest in the State of Texas, which Leymond Hall maintains to help you select your new seat covers from those which fit your make and model of automobile.

Hall & Pinson experts will install your seat covers correctly — so you will get all the wear out of your seat covers. Then the covers will add beauty as well as longer life to your car.

There are plastic, fabric, and other seat covers. Made by Arthur Fulmer in hundreds of colors and combinations in the special order department. Here you can match the color of your car or the color of Midway's latest gown!

Used Tires

Also see Hall & Pinson's stock of used tires. It's gigantic! Good used tires, with many thousands of miles of service, to fit just about every size wheel, including those hard-to-get sizes.

Come in to Hall & Pinson Tire Co., 700 W. Foster, 4-3521. A visit here will make you glad.

Largest living starfish is the sunflower starfish of the North Pacific coast, which reaches a diameter of two feet or more.

Decorative Colors

Wright's four-position breeze control provides four distinct air speeds for round-the-clock cooling comfort, and adjustable grilles direct air exactly where you want it. The two-tone decorator colors harmonize beautifully with your home.

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At Hall & Pinson see the tremendous stock of seat covers, one of

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B & B PHARMACY BALLARD AT BROWNING



COOKING SCHOOL INSTRUCTORS

MISS FERN BRANNEN

Pampa Daily News Presents All-Electric Cooking School

The Pampa Daily News' annual all-electric cooking school will get underway at 1:30 p.m. Tuesday in the Junior High School Auditorium. The second and final session will begin at 1:30 p.m. Wednesday. Each meeting will last two hours.

Miss Fern Brannen, outstanding home economist, will conduct the school, with Miss Joy Parnell of Pampa assisting. Miss Brannen is a home service director and Miss Parnell home service advisor, for Southwestern Public Service Company.

No charge will be made for attending the school and which will feature up-to-date recipes and efficient modern cooking practices. Highlight of Wednesday's session will be the awarding of prizes donated by Pampa merchants. To receive the awards, housewives must deposit coupons received at the first session in local participating stores.

The grand prize will be an electric range, to be given by C&M Television and Appliances. Other awards will be three \$7.50 baskets of groceries from Ideal Food Stores; three \$5 gift certificates from Your Laundry and Dry Cleaners; a \$15 gift certificate from Behrman's Ladies Apparel; a Presto electric skillet from Monarch Hardware; and an automatic electric fryer - cooker from White's Auto Stores.

Miss Brannen will demonstrate

cooking on an electric range and explain how cooking with electricity gives a full-flavored taste to all types of dishes. She will discuss all phases of cooking, demonstrating easy preparation of food. Food balance and nutrition will be explained, and many household time-saving hints will be given.

Tuesday's session will feature an oven meal of standing rib roast, peas and carrots casserole, potato nests and up-side-down cake, as well as a surface meal of chicken spaghetti, frozen vegetables, rice and tomatoes and caramel apples. Using the oven for making baked Alaska sundaes, how to broil ham steak and how to make sweet potatoes with fruit using the broiler will be demonstrated.

The oven meal to be featured Wednesday is of barbecued chicken, green bean casserole, baked rice, banana nut bread and celery seed bread. The surface meal will include frozen mixed vegetables, frozen scrambled eggs and macaroni luncheon dish. Broiler demonstration will be on kebabs, and the oven dish to be featured is coconut quickies.

Miss Brannen will demonstrate the step-by-step preparation of these dishes and women attending the school may follow the recipes in the Special Pampa Daily News cooking school section.

Mom-Teens Give Praise To Ham Dish

Quick food stunt - that's Ham 'n Cheese on a Bun. Whether it's Dad's Monday night bowling team or junior's hungry crowd on Sunday night, it's a treat hard to beat. This dish actually performs a double purpose. It features leftovers from the refrigerator and provides wholesome fare for the male population in the household.

Ham 'n Cheese on a Bun
2 cups coarsely chopped cooked ham
3 large English muffins
3 tablespoons melted butter or margarine
3 tablespoons flour
1 1/2 cups milk
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 cup grated sharp cheddar cheese

1 10-ounce package frozen asparagus spears, cooked
Paprika, if desired
Split English muffins and toast under broiler. Melt butter or margarine. Stir in flour and gradually add milk, stirring constantly until mixture thickens. Add salt, pepper and grated cheese. Stir until cheese melts. Combine ham and cheese sauce. Arrange cooked asparagus spears on toasted muffin halves and spoon ham-cheese mixture over each. Yield 6 servings.

Cooking School Prizes

- \$259.95 ELECTRIC RANGE
C&M Television and Appliances
- THREE \$7.50 BASKETS OF GROCERIES
Ideal Food Stores
- THREE \$5 GIFT CERTIFICATES
Your Laundry and Dry Cleaners
- \$15 GIFT CERTIFICATE
Behrman's Ladies Apparel
- \$27.50 PRESTO ELECTRIC SKILLET
Monarch Hardware
- \$39.95 Automatic Electric Fryer-Cooker
White Auto Stores

Recipes For June 12

OVEN MEAL

- Standing Rib Roast
- Peas & Carrots in Casserole
- Potato Nests
- Up-Side-Down Cake

SURFACE

- Chicken Spaghetti
- Frozen Vegetable
- Rice and Tomatoes
- Caramel Apples

OVEN

- Baked Alaska Sundaes

BROILER

- Ham Steak
- Sweet Potatoes with fruit

RECOMMENDATIONS FOR ROASTING MEAT

1. Wipe meat with damp cloth. Wash fish and fowl carefully. Never let meat, fish or fowl stand in water, or they will lose their flavor.
2. Place in shallow uncovered pan, fat side up. Rub lean meat with shortening. Season. Do not add water.
3. Put into a cold oven, and cook at a constant, moderate temperature (300 degrees F. to 350 degrees F.) for required time. Basting is not necessary.

PEAS AND CARROTS IN CASSEROLE

- 2 pkg. frozen peas & carrots
- 1 can cream of celery soup
- 1/2 cup water
- 1 teaspoon Worcestershire sauce

POTATO NESTS

1. Shape well-seasoned mashed potatoes into mounds about 3 inches across on a buttered baking sheet.
2. Make "nest" in center of each leaving it about 1/4-inch thick at bottom and making sides about 1/4 inches high.
3. Brush with melted butter.
4. Heat thoroughly in oven (edges of "nest" will be delicately browned); then fill with any other cooked vegetable or creamed mixture.

UPSIDE-DOWN CAKE

- 1 Simple Cake recipe or 1 package white cake mix
- 4 tablespoons butter
- 1/2 cup brown sugar
- 1 cup diced or sliced fruit
- Marachino cherries

SIMPLE CAKE

1. Melt butter in 8" x 11" x 2" baking pan over LOW or MEDIUM heat.
2. Add sugar and spread mixture over bottom of pan.
3. Arrange fruit and Maraschino cherries over mixture in bottom of pan.
4. Pour cake batter over fruit (pan should be about 2-3 full).
5. Bake in preheated oven at 375 degrees F. for 35-40 minutes, or with an oven melt for 1 hour.

BASKET SUPPER

- Sliced Tomato
- Skinless frankfurter bread twists
- Broiled Corn
- Celery sticks and parsley
- Green onions
- Fresh Fruit
- Beverage
- Milk

BREAD TWISTS

- Make strips from a pastry mix. Roll out dough and cut in 1/2" strips. Brush on pineapple glaze or chili sauce and butter. Diagonally wrap frankfurters with pastry strips. Brush with melted butter and bake until light brown and tender.

CHICKEN SPAGHETTI

- Cook in deep well cooker of electric range or 4 quart utensil until brown and crisp.
- 2 slices bacon, finely cut
- Add and brown lightly in bacon fat
- 1-3 cup minced onion
- 1/2 cup minced green pepper
- Add
- 3 cup chicken broth or chicken bouillon
- 1/2 cup cut-up pimento
- 1/4 cup toasted shaved almonds (optional)

FREEZER WILL PAY FOR ITSELF EASILY

One of the most attractive features of the home freezer is the budget-minded homemaker is the indisputable evidence that the freezer will pay for itself, and do it in less than three years.

The savings in food costs alone in a recent survey averaged more than \$112 a year, while some families participating in the survey reported food savings of more than \$250 a year.

OTHER SAVINGS OFFERED

In addition to the benefits obtainable by buying and storing large quantities of food when quality is high and price low, the freezer offers many other chances to save money.

For example, the freezer completely ends the food spoilage and waste problem. And this is no small amount, for it has been estimated that the average family wastes 10 per cent of its food budget in spoilage and waste.

STORE LEFT-OVERS

While it is not an economic value directly, the fact that the freezer makes it possible to store leftovers and make them into planned-over meals, adds to its saving value. The family gets tired of the same thing night after night, and rather than keep serving them the same old thing, there's a temptation to throw food out. The freezer ends this, for you just freeze the left-overs and wait until it's just the thing that the family wants.

The cost of operating the family automobile is less when you have an electric home freezer. You cut down the number of food shopping

Freezer Will Pay For Itself Easily

trips considerably, because you shop with a freezer when it suits your convenience, and can be worked in with another trip.

BUY AT LOW PRICES

The home gardener, or people who live in areas where produce farms are numerous, of course, make a large savings on fruits and vegetables, inasmuch as they are able to purchase at the lowest price and peak of quality and then store the foods for the high price periods.

Sudden company is mighty expensive, too, without a home freezer. Such occasions normally call for grocery expenditures above the average, but not so when you have a freezer. Cakes, pies, appetizers, vegetables, meats, even complete meals can be ready at a moment's notice.

FOOD SAVING GREATER

Large families have found that the monthly payment for credit purchase of a freezer often is no greater than the food saving that is made possible through complete use of the storage and freezing facilities afforded.

You eat better and spend less with a food freezer, and, what's more, you shop less and save more.

Frost can be brushed or scraped off the interior surface of the freezer with a smooth hard plastic or wooden paddle or fiber brush. Do not use metal knives, scrapers, or sharp pointed instruments for these are apt to damage the interior surfaces of the freezer.

Proper Preparation Of Vegetable For Freezing

It is necessary to blanch or scald vegetables before they are frozen to slow or stop action of the enzymes. Until vegetables are picked, the enzymes have helped them to grow and mature but after picking, they cause loss of flavor and color.

Once these growing processes have been checked effectively by blanching, vegetables will retain their natural flavor, color and texture all the time that they are stored in your home freezer.

There are two blanching methods that are used most - boiling and steaming.

In the boiling method, heat at least one gallon of water for each pound of vegetables to a rolling boil. Be sure the utensil is spotlessly clean and free of any soap residue. Then place the vegetables, after they have been washed and prepared in a wire basket, colander, or cheesecloth bag, and immerse completely in boiling water.

SEE ACCOMPANYING CHART

Blanching time starts as soon as the vegetable is lowered into the boiling water. The vegetable chart on this page shows you the exact time for blanching every type of vegetable.

The steam method of blanching is done in a vessel that is about one-third full of water that has been brought to an active boil. You use less water in this method for the vegetables should NOT touch the water when done this way. Be sure the vessel is clean and free of residue of any type.

CHECK TIME ON CHART

Suspend the vegetables above the boiling water in a wire basket and put a tight-fitting lid on the vessel. The blanching time begins when steam starts to escape from under the kettle's lid. Blanch the vegetables according to the time called for on the vegetable chart.

If a pressure cooker is used as a blanching vessel, be sure the petcock is left open so that pressure will not be built up in the utensil. Vegetables are not blanched under pressure.

CHILL THEM QUICKLY

After blanching, the vegetables should be chilled quickly by immersion in ice water. After cooling, drain on paper or cloth-lined tray, package, seal and put into your home freezer immediately.

Only vegetables which are ordinarily eaten raw, and which should be crisp and firm, such as: lettuce, cabbage, celery, tomatoes, cucumbers, onions, and radishes, do not freeze satisfactorily.

Plan in advance, so that vegetables are moved as quickly as possible from garden or market to the freezer to be sure of top flavor and texture the year-round.

Plan Ahead For Outdoor Cookery

Whether you cook food on the spot or pack it at home and take it along, it always tastes better cooked in the open.

Our pioneer settlers have given us old-fashioned methods of outdoor cookery and barbecue, so why not carry on his wonderful tradition which is so much a part of the American family?

Plan ahead for those outdoor feasts where everyone has a finger in the pie. Whether it's a Girl Scout party for the children or just an old-fashioned family gathering in the backyard, try Liverwurst Burgers with Bacon. Make sure there is plenty for seconds - there's sure to be a call.

- Liverwurst Burgers with Bacon
- 1 1/2 pounds liver sausage
- 8 slices of bacon
- 1 1/2 cups crushed corn flakes
- 1/2 cup minced onion
- 1 tablespoon horseradish

Mash liver sausage and combine with corn flakes, onion and horseradish. Mix well. Shape into 8 patties. Wrap each patty with a slice of bacon, fasten with a wooden pick. Place patties on rack above a bed of hot coals. Grill the patties on one side until lightly browned. Turn. Grill on second side until the patties are browned, and the bacon is done. Serve immediately. Yield: 8 servings.



MISS JOY PARNELL

"Quick 'N Fun" Meals Give More Time For Sun Capers

It's high time you were outdoors. That's why we suggest you get on the "Quick 'N Fun" band wagon, so you will have more time for capers in the sun.

A bit of planning "now" will help to free you from that hot stove. With less time spent on preparation, less bother, and more short cut foods available, there will be more time to play outside with the children, putter in the garden, golf, ride, hike or build that new patio barbecue.

Part of your "Quick 'N Fun" plan should be to schedule menus well in advance so marketing centers around the foods you intend to serve. Always carry a list and shop early, during the crowd-less hours of the day.

The second part of your plan should include plenty of fruit, fresh vegetables and easy-to-handle protein foods such as frankfurters and some of the great variety of luncheon meats. Packaged pastry and muffin mixes or pre-baked rolls will round out menus with a minimum of oven time.

Families with growing children, career mothers, "girl Fridays", and all perennial sun worshippers will readily agree that the following "Quick 'N Fun" meals will star as favorites.

BRUNCHTIME

- Fresh Strawberries
- Waffled Frankfurters
- Poached Egg
- Beverage

Maple Syrup

- Milk (add cereal for children)

WAFFLED FRANKFURTERS

Use your favorite waffle mix or batter recipe. Slice skinless frankfurters into very thin strips or circles. Spoon part of batter onto waffle iron. Place strips of frankfurter dots a half-inch apart on top of batter. Add covering spoonful of batter, being careful not to overload, and bake until indicator registers "finished" or steam disappears. Top with poached egg or serve with maple syrup.

When you have a yen for something fast and different:

- YAPPIN' YAMS
- Pineapple Sandwich Salad
- Yappin' Yams
- Garden Sweet Peas
- Vegetable Relishes (celery, radish rosettes)
- YAPPIN' YAMS

Cut open sweet potato or yam - about three quarters through. Score skinless frankfurters in three strips, also about three quarters through. Place frankfurter in the yam openings with scored side out. Brush with butter or bacon drippings, and bake in moderate oven for 45 minutes or until tender. Just before removing from oven, top with marshmallow - which will toast brown and slightly spread.

In another version, you may omit the marshmallow and substitute a pineapple glaze made of one

tablespoon of pineapple, juice blended with 1/2 teaspoon of flour and a tablespoon of brown sugar. Brush over frankfurter during last 10 minutes of baking time.

Served individually in baskets, this meal will be a treat to families planning early evening outings. Cheers will go up when they realize the time saved in washing dishes and silverware.

BASKET SUPPER

- Sliced Tomato
- Skinless frankfurter bread twists
- Broiled Corn
- Celery sticks and parsley
- Green onions
- Fresh Fruit
- Beverage
- Milk

BREAD TWISTS

Make strips from a pastry mix. Roll out dough and cut in 1/2" strips. Brush on pineapple glaze or chili sauce and butter. Diagonally wrap frankfurters with pastry strips. Brush with melted butter and bake until light brown and tender.

Smoked ham may be stored at zero degrees or lower for one month. Freezing is not recommended for bacon. These meats have a large amount of fat, and thus have a tendency to become rancid.

Good quality poultry will keep in a freezer for a year.



GRAND PRIZE

Evert Carmon, owner of C&M television, proudly displays the General Electric Range which he will give away at the Pampa Daily News' all-electric cooking school. The two-day school will be held in the Junior High School auditorium June 12 and 13 from 1:30 to 3:30 p.m. Everyone is invited to this free school. (News Photo)



Selecting Right Model, Style Of Home Freezer Is Vital

Selecting the right model and style of home freezer, like any other long term investment, is a matter for serious consideration. You'll find that you have a choice of dozens of makes and sizes, and, if you haven't any previous experience to call on, you're going to be momentarily bewildered. However, by seeing as many models as possible, talking to friends who have home freezers, and reading as much as you possibly can about freezers, you'll be able to make a wise decision.

Large and reputable firms are in the freezer manufacturing business, so there is little risk if you choose a well-known name. The mechanical qualities that you are looking for in your freezer are relatively simple. You want adequate insulation, tight closure of the lid or door, and a properly engineered freezing mechanism.

SPACE IS IMPORTANT
The matter of size of your freezer, and whether it will be an upright or chest model, depends on how extensive a freezer program you are planning and how much floor space you have available for the freezer. For farm families — estimates have been made that a farm family will need from 4 to 6 cubic feet of storage space per person. For suburban families — who freeze some food and buy frozen food in large quantities, might be 6 or 8 cubic feet per person.

The upright freezers occupy a smaller floor space. Food freezes faster in upright models that have freezing coils in each shelf. Other models with roll out style shelves make foods stored at the back more accessible. Storage space is now provided in the door of many models.

SHAPE IS CONSIDERATION
The shape of the chest type freezer makes storage space available in its every nook, cranny, and corner. Removable baskets keep foods to be used soon, at one's fingertips. Cartons containing similar foods may be stacked together so that each food is readily accessible.

If you are planning to use your freezer for short term storage only, then a small model will meet your needs. As a matter of fact, the freezer compartment of a two-zone refrigerator can handle this task for you, but it deprives you of the



CHEST TYPE FREEZER — The chest type freezer with its counter-weight top, offers an additional work space as well as large storage capacity.

money-saving opportunities afforded by real freezer management.

COMBINATIONS OFFERED
A natural outgrowth of the two-zone refrigerator was a combination freezer-refrigerator, in which the freezer occupies a separate section, behind a common door. This appliance grew out of the fact that families are using twice as much frozen food as they formerly did. Freezing units, therefore, have started to take over some of the space formerly used for storing fresh food.

These freezer-refrigerator combinations, designed primarily for small families or apartment dwellers, usually provided around 3.5 cubic feet of freezer space which will hold up to 125 pounds of frozen foods.

SERVES TWO PURPOSES
Then came the next logical de-

velopment in freezer progress — a small upright model that was a freezer. Although it occupies only 24 inches of wall space, and is just over a yard tall, this model will hold up to 300 pounds of frozen foods in its 4 cubic feet of storage space. It serves two purposes, too, for its height makes it convenient to use the top as a work space.

A full-scale freezer program calls for the large models. Size of the family and available space in kitchen or utility room, and just how much money you want to save are the important considerations from here on out. Your personal taste dictates whether you will have an upright or chest type.

MATTER OF TASTE
The modern day models of the large freezers are departmentalized. There are handy racks for a "first in, first out" arrangement of commercial frozen foods, in-the-door compartments for additional storage space, pie and cake racks to avoid crushing these delicacies, and many other features which make it a simple matter to reach any food item at once.

There is an electric automatic range to fit every family's cooking needs. These range from the deluxe for the large family, or the homemaker who does lots of entertaining, to the standard model for those families of average size and food preparation requirements. The economy models for the family which must watch the budget, but desires to enjoy the advantages and benefits of modern electric cooking. The built-in ranges can provide as many of the additional benefits as desired above the normal cooking desired. These electric range units and oven can be positioned to give the maximum amount of convenience for the homemaker and at the same time fit the motif and decor of the kitchen and home.

There is an electric range to fit the needs for your family.

Danish Fish

Smart cooks who are constantly seeking new recipes will find a great deal of interest in this Danish fish pudding. It is easily adapted for the use of almost any fish that is available although white, meaty fish is the best. It can be served as the main course of a dinner or lunch and has excellent possibilities as the basis for a smorgasbord buffet. Along with assorted cheeses and smoked and salted fish, a few salads, and meat balls.

DANISH FISH PUDDING WITH MUSHROOM SAUCE

- 1½ lbs. cod fish or haddock
- 1 teaspoon salt
- ¾ cup cream or undiluted evaporated milk
- 2 egg whites
- 3 tablespoons fat
- ¼ cup finely diced onion
- 3 tablespoons flour
- 1½ cups well-seasoned chicken broth
- 1-16 teaspoon powdered thyme
- ½ teaspoon pepper
- 1 - 3 oz. can sliced broiled mushrooms
- 1 tablespoon lemon juice

Put fish through food chopper, using finest knife. Add salt and evaporated milk, blending well. Beat egg whites until stiff but not dry and fold into fish mixture. Pour into 1 quart baking dish. Bake in small saucepan over moderate heat. Add onion and cook, stirring frequently, about 1 minute. Stir in flour. Add chicken broth, seasonings and contents of can of mushrooms. Cook, stirring constantly, until sauce thickens. Add lemon juice. When fish pudding is done, serve immediately with the hot mushroom sauce. Makes 4 to 6 servings.

Many cheeses can be successfully frozen. However, cream cheese and cottage cheese do not freeze as satisfactorily as sliced cheeses and cheese spreads. Some cheeses have a tendency to crumble when thawed.

Modern furniture accounts for about 60 per cent of all furniture manufactured this year.



UPRIGHT FREEZER — Here is one of several styles of freezers you may choose. Shelves in the door of the upright freezers keep small packages and cans quickly available and save space in compartment for larger items.

Future Range Surface Units Are Automatic

The surface units on the future electric range may be as automatically temperature controlled with the same exact precision as the thermostat which controls the electric oven.

Many of today's electric ranges have one thermostatically controlled surface unit. This new innovation offers the maximum in temperature control to attain the perfection in the food being cooked. The operation of these new temperature controlled units is also the most simple. When you put your food on to cook, you set the control to the heat desired to do the cooking. When the unit first comes on, it heats to its full wattage until it reaches maximum heat, and then the thermostat cuts the unit down to the temperature needed for cooking, and then controls heat in the unit until the food is cooked.

With this type unit there is no overflow, no burned foods, no charred dried out foods to clean from the pan.

Dryer Pays Its Own Way

"The average family will save enough on clothing and linens to pay for an electric clothes dryer in just over two years," says Miss Fern Brannen, home service director for Southwestern Public Service.

"This savings is realized through the need for fewer articles and realizing longer wear from these articles," the home economist explained. When you have an electric dryer it is not necessary to have the large supply of clothing items required when you must depend on fair weather for line drying. You can dry your clothes anytime with an electric dryer and take them right out of the dryer ready to wear.

"This feature is most favorable for families with infant or small children because they outgrow their clothes before the clothing articles wear out," Miss Brannen pointed out.

Electric dryer dried clothes retain greater strength than line dried clothes. The wear and tear on clothing and linen articles while being line dried reduces the tensile strength many times faster than dryer drying. Fabric strength retention insures that the items taken from your electric dryer will give the maximum length of wear, another savings in dollars and cents. Also, dryer dried clothes retain their original colors and texture.

SAVINGS SHOWN BY SURVEY

"A dryer-owning family invests only about ½ as much in clothing as does the family without a dryer," stated the home service advisor. "This was brought out in a recent study by the Westinghouse Electric Appliance Division which showed that: the investment for baby clothes in the family with a dryer amounted to only \$29, while non-users laid out an average of over \$75 for infant wear. A seven-year old boy required only \$42 worth of clothing in the dryer family, while \$88 was required by families not owning a dryer. The average clothing cost for a nine-year old girl averaged \$71 for the dryer-owning families, and over \$122 for families not owning electric dryers.

All the dryer families estimated that they paid for their electric dryer in just over two years," she concluded.

Stains in the bottom of a tall slender vase can be removed by using tea leaves soaked in vinegar. Drop the moistened leaves into the base and shake until the stain disappears.

Better Living At Budget Prices

Westinghouse Appliances

SAVE TIME AND MONEY. Big Economy Oven cooks a party dinner all at once, or a complete family meal on one rack! Double-thick Fiberglass insulation holds heat so effectively that oven uses current only 7 to 10 minutes of every hour. Exclusive Twin Broiler cooks steaks "to order" — rare and well-done at the same time.

GIVES BIG COOKING CAPACITY. Four fast Corox Units cook simple family meals or "special occasions" dishes far faster, easier. 36-inch range features family-sized oven which cooks a full meal, makes 4 cakes on one rack. Automatic controls set as simply as a watch.

GIVES MORE CONVENIENCE IN LESS SPACE. Big-range capacity in just 30 inches! Full-width family-sized oven cooks a full meal, bakes 4 cakes on one rack. Look-in Door lets you see your baking without loss of oven heat. Infra red heat for fast, flavor-sealed broiling.

DOUBLE-OVEN MODEL BAKES AND BROILS AT SAME TIME — Or lets you bake and roast at different temperatures. Cook in quantity in the larger oven. Prepare everyday meals in the smaller oven. Both ovens have Fiberglass Miracle Seal that shuts out disturbing air currents, distributes heat evenly throughout for perfect baking in any rack position. Smooth porcelain interior makes cleaning easy. Handy deep-well cooker for French frying raises to surface as additional unit. Electronic Unit makes surface cooking automatic—watches the pot so foods can't burn.



REFRIGERATORS

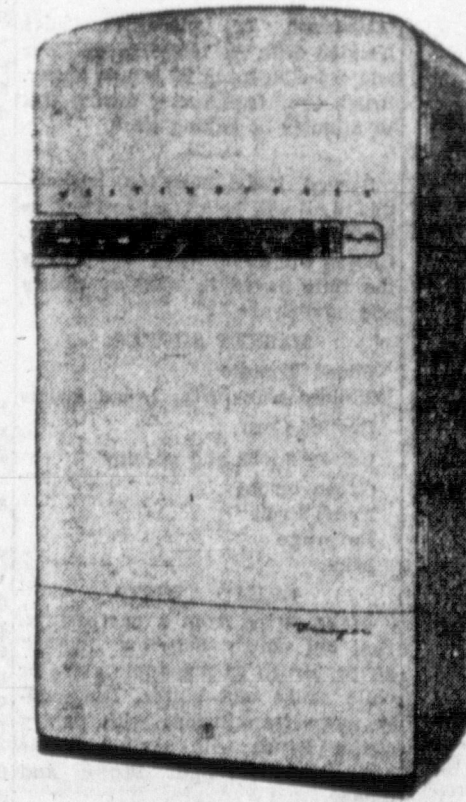


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MODERN TREASURE CHEST — A home freezer is a modern treasure-chest for children. Ice cream, cakes, cookies are always on hand. A big help to mothers, too, for frozen treats while tasty to eat are also usually healthy, too.

The Electric Range Makes Life Easier

The modern electric range makes life easier for the homemaker because of the control she has over the range operation and it is different from any other kind of range. The electric range provides heat without flame - controlled heat that goes directly into the utensils and the food.

Modern versions come in pleasant colors that blend with the rest of the kitchen decor. In the "built-in" ranges, counter-top surface units are complemented by built-in ovens, placed at convenient height to avoid stooping. In a large household you can have two oven units if you wish, instead of just one - or two surface unit sections that will take care of as many as 8 utensils at one time.

In the conventional electric ranges, there are models where all in one oven - that is, bake and broil, roast and broil, or bake and roast. Each section has its own controls. In other words, you can roast a turkey and bake a cake at the same time, in the same oven - and have each come out perfectly. Another model has an adjustable elevator oven rack that moves up and down at the flick of a lever. It's easy to adjust the height for a steak without burning your fingers. Some models are small to save

space - will fit into 30 inches - yet have a good big oven that will bake several dozen rolls at once.

Most electric range models have automatic controls that permit "cooking without looking" - or without the homemaker even being at home. She can feel perfectly safe about being away, because heat "on" and "off" controls are electric. There are deep well cookers for stews and other foods which require long, slow cooking. This feature has many other uses - including sterilizing the baby's bottles. Some models include such features as portable griddles which plug into the control panel and are stored in the range drawers when not in use.

Regardless of the model, with an electric range cooking is clean, so the kitchen stays clean longer, too, and comfortably cool. And with it, the bride can cook meals far better than Grandma used to make.

Modern furniture accounts for about 60 per cent of all furniture manufactured this year.

"Two Hours From Plant To Freezer" Recommended In Freezing Vegetables

Soon the food preservation season will be with us and more food will be frozen in this area than ever before because more people have food freezers and because more vegetables will be grown.

Speed in handling is an indispensable factor in getting quality products. The "two hours from plant to freezer" rule is heartily recommended. Vegetables which stand longer will not be as tender nutritious and good flavored as garden fresh ones. While washing vegetables thoroughly sort them for size.

SCALDING IS "MUST"
Scalding vegetables is a "must". Never omit this step if you want good frozen vegetables. Scald only enough vegetables to fill one carton at a time because live stem or boiling water cannot penetrate evenly through larger amounts. Any large utensil with tight fit-

ting cover plus a fine mesh wire basket can be used for scalding vegetables, or vegetables can be tied loosely in cheesecloth. Have at least one gallon of briskly boiling water in a kettle into which the basket or cheesecloth of vegetables is placed. Scalding time is counted from the moment lid is put back on the kettle.

Immerse In Ice Water
Immediately after scalding comes the cooling off period, and quick effective cooling makes the better frozen product. Immerse the vegetables in ice water for as long as they were in the boiling water. Then drain on several thicknesses of clean absorbent toweling. Spread vegetables and shake on toweling to remove all water.

Packaging materials - and all the following comments on "Packaging" apply to both vegetables and fruits - must be moisture-

vapor-proof. Dozens of quality materials meet that specification, including rigid cartons, tin cans (if lacquered on the inside), special glass freezing jars and polyethylene bags. Polyethylene bags are a general favorite since they are as convenient as they are safe. The bags can be washed and re-used providing they are free from pin pricks and holes. Seal the fruit and freeze it as quickly as possible.

CARE IN PACKAGING
A reasonable amount of care must be taken when packaging in polyethylene bags to prevent bruising the food, especially fruits. Air is worked out by pushing the fingers over the top of the food in from bottom to top. The opening is squeezed shut by pressing fingers over the top of the food in the bag. The bag is closed by gently twisting the neck several times into a "goose-neck" and then folding it over. The package is sealed with freezer-type closure bands or string. Ordinary rubber bands will not withstand low temperatures.

With rigid containers, some allowance must be made for expansion. The amount of head room differs depending on the size and type of container and with fruits, on the sweetening method. Because vegetables and fruits can NEVER be refrozen, package sizes should be selected with the family's needs in mind. For example, a pint of either fruits or vegetables will usually serve three or four, and a quart from six to eight. A pint of frozen fruit will make a skimpy eight inch pie, and a quart "four generous individual shortcakes."

As is to be expected, some fruits and certain varieties freeze better than others. But most give worthwhile results - except whole citrus fruits. Slices, sections and juices of fruits, however, are delicious.

WASH FRUIT THOROUGHLY
A thorough washing continues to be one of the most important steps in freezing fruits. Low-growing fruits and all wild fruits should be washed twice or more to remove all dust and sand.

No more than a quart of berries or a pound of large fruit - should

be washed at a time. One minute is the limit for washing time because water soaked fruits result in a disappointing frozen product.

Draining fruit is a step that calls for "stepping on it". Immediately after being washed, it is spread on a tray or utility dish covered with several thicknesses of clean absorbent toweling. If possible, tray should be placed in the refrigerator for about one hour to cool and firm the fruit.

TO PREVENT DISCOLORING
Be quick about it also when peeling apples, apricots, peaches and pears. Since they all discolor rapidly once the skin is removed, this preventive measure is recommended. Peel and slice these fruits directly into a solution of 3 table-spoons lemon juice to each gallon of cold water. Fruit should not remain in the solution more than one minute. Afterward it should be rinsed in cold water and drained.

Sweetening is a matter of personal taste, of course, but generally speaking many fruits retain better flavors if sweetened before freezing. Sweetening always comes after fruits have been washed, drained and cooled.

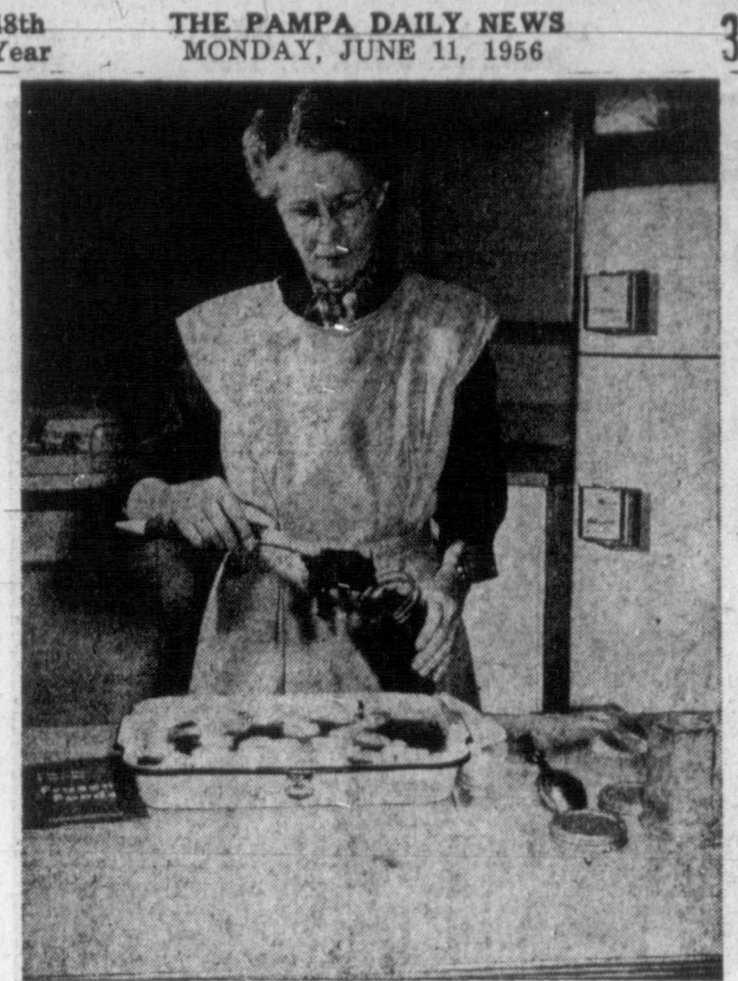
When a recipe calls for "dry sugar" method of sweetening, the sugar can be added in either of these two ways:

1. Fruit is transferred carefully to a bowl - no more than a quart at a time - and then sprinkled with sugar. A clean flour sifter will give more even distribution. To mix, fruit is lifted gently through the sugar with a slotted wooden spoon.

2. Fruit and sugar, in that order are added alternately to the container: first, one fourth of the fruit, then one fourth of the sugar, until the container is filled. The container may be shaken occasionally to distribute the sugar, but one should avoid putting pressure on the container.

SYRUP MOST SATISFACTORY
The syrup method of sweetening is most satisfactory if the fruit is to be used as a sauce, and it is preferred for apricots, pears and figs.

Most fruit-by-fruit directions us-



THEN PACKAGE — After the greens have been heated and cooled, package them in freezer jars or any airtight, moisture-vapor-proof container and leave one-half inch headspace. Seal according to type of container being used and label with name of vegetable and date.

usually specify some one of the following:

- Very thin - 1 cup sugar to 4 cups boiling water
- Thin - 1 cup sugar to 3 cups boiling water
- Medium - 1 cup sugar to 2 cup boiling water
- Heavy - 1 cup sugar to 1 cup boiling water

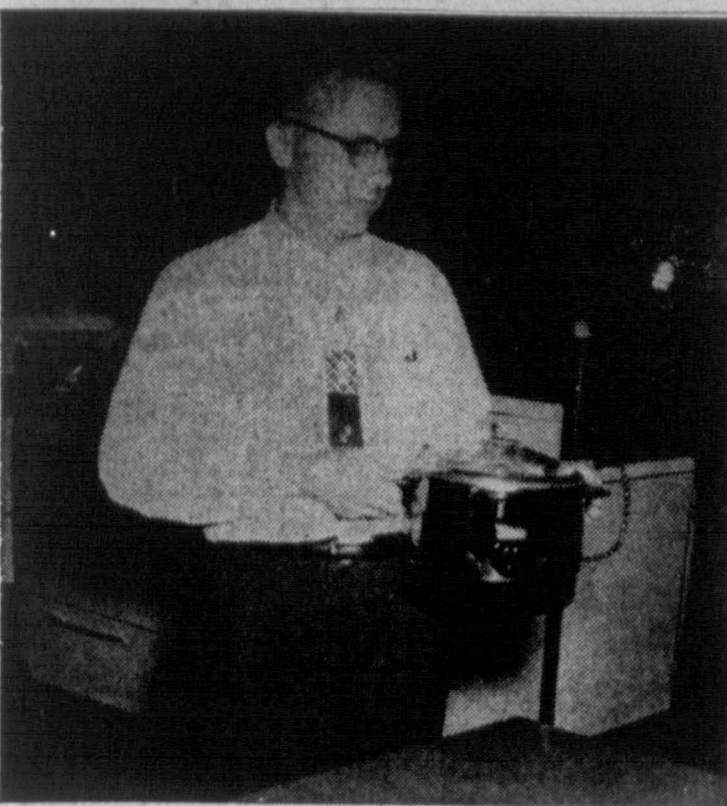
Regardless of how "thin" or "heavy" the syrup, the sugar should be added to the boiling water and cooked until it is thoroughly dissolved. Syrup must always be cold before it is added to the fruit. The simplest way to use syrup is to fill the container with fruit first and then cover with syrup.

Seal the fruit and freeze it as quickly as possible.

If you have no dining room, you can effectively separate a dining area with a change or rug color and texture. This is subtle. Few notice exactly what it is, but they get the feeling of another room within the living room.

You've probably got your summer wardrobe in hand by now. But what about the lingerie that goes with it? Do you have the right half-slips, bras and slips for your summer dresses? This is the time to check.

Seasoned pork sausage will keep from one to three months in a freezer. Unseasoned, unsalted sausage can usually be kept up to three months.



PRIZES GALORE

Joe Singleton, who works in the appliance department of White's Auto Store, 109 S. Cuyler, looks over the Automatic Electric Fryer-Cooker which the firm will give away as one of the many prizes at the sixth annual Pampa News all-electric cooking school, June 12-13, beginning at 1:30 p.m., in the Junior High School auditorium. Plan now to attend both days and learn the latest cooking hints of Miss Fern Brannen, noted home economist. (News Photo)



COOL THEM QUICKLY — This demonstration agent plunges a basket of greens that have been blanched into a container of ice water.

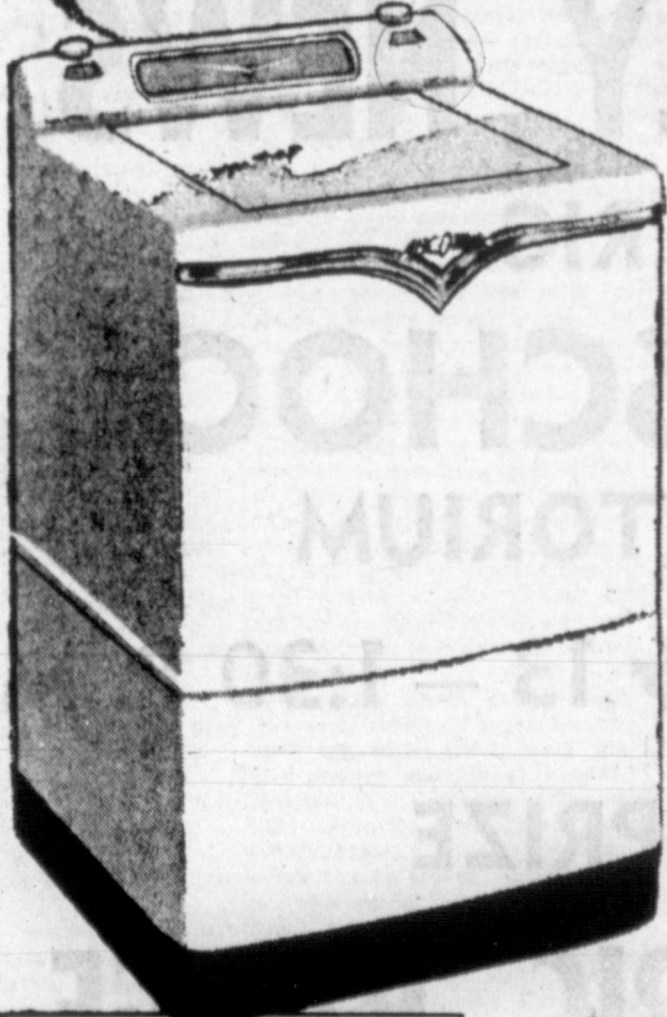


WHEN BOILING WATER is used for blanching vegetables for freezing, use a kettle that can be covered and one that will hold at least a gallon of water.

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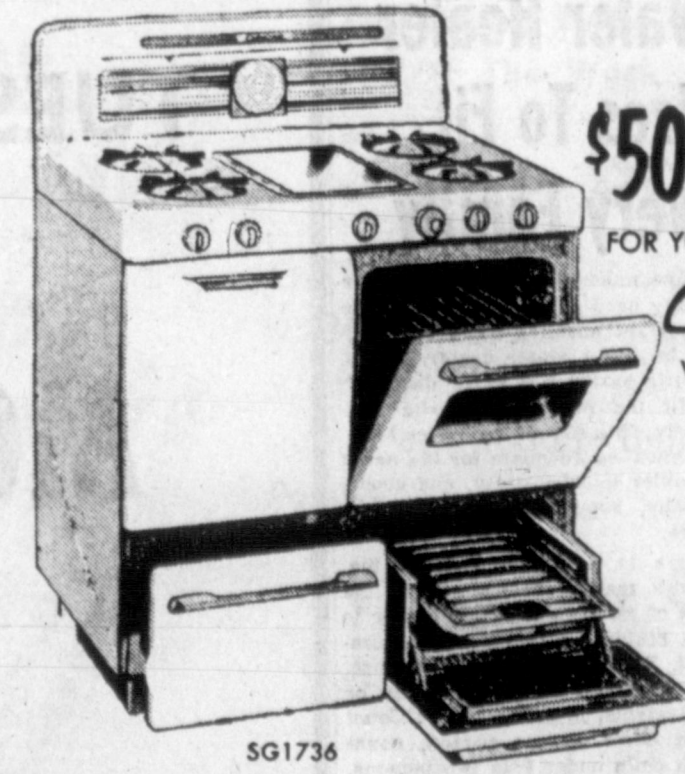
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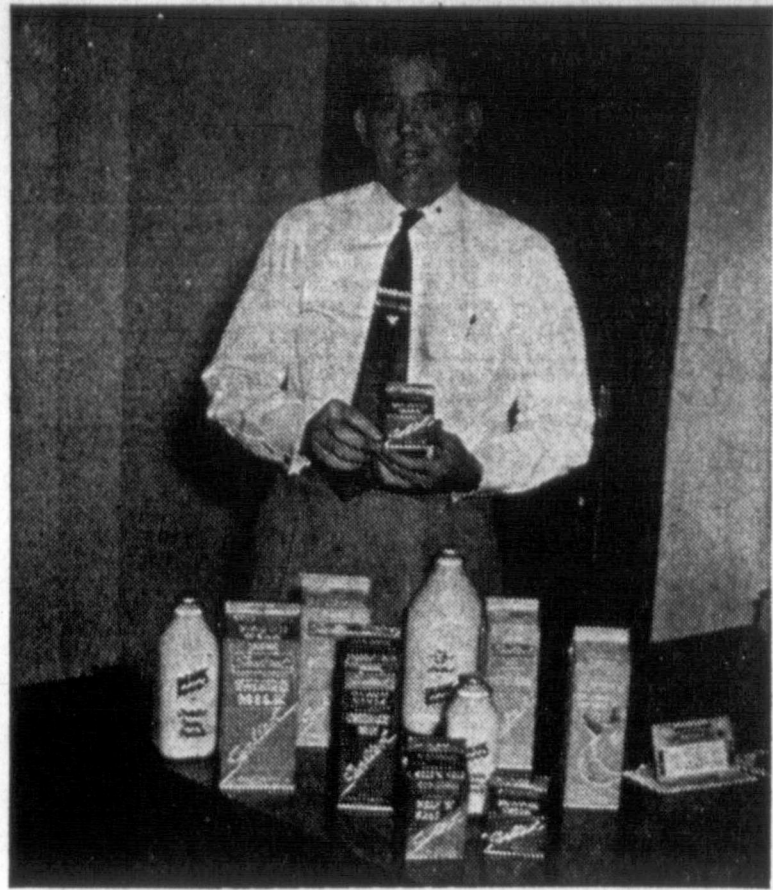
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DAIRY PRODUCTS

C. C. Henry, local manager of Plains Creamery, displays the complete line of Plains Dairy products to be featured at the Pampa Daily News Cooking School to be held Tuesday and Wednesday at the Junior High School Auditorium. (News photo)

Foreign Recipes
Using Plentiful
Ground Beef

Ask any native-born Italian about lasagna, and he'll tell you that it is ribbon-shaped macaroni, cooked, and usually served with cheese and a rich meat and tomato sauce. Ask any American about lasagna, and if he has ever eaten it he'll tell you it is a wonderful-tasting, meat sauce, and macaroni combination, ideally served for luncheon, supper, dinner, or mid-night snack. Identify it as you wish, but by all means try the ground beef sauce, and macaroni mixture. You'll find it a delightful, easy-to-prepare family meal and a happy menu choice when entertaining, too.

LASAGNA

- 1 cup finely chopped onions
- 1 clove garlic, minced
- 1/4 cup olive oil or melted drippings
- 1 1/2 pounds ground beef
- 1 1/2 teaspoons salt
- 1/4 teaspoon black pepper
- 1 No. 2 1/2 can Italian-style tomatoes
- 1 8-ounce can tomato paste
- 1-3 cup water
- 1 8-ounce package lasagna noodles, cooked according to package directions
- 1/2 pound Ricotta cheese or large curd cottage cheese
- 1/2 pound Mozzarella cheese, sliced
- 1/2 cup grated Romano or Parmesan cheese
- Cook onions and garlic in fat until soft and yellow; push to side of pan, add meat, and continue cooking until meat is thoroughly browned. Add salt, pepper, tomatoes, tomato paste, and water. Simmer until thickened, about 2 hours. Arrange one-third of the cooked noodles in a greased baking pan, 12 by 9 1/2 by 2 inches. Top with one-third each, Mozzarella, Ricotta, and meat sauce. Repeat procedure twice. Sprinkle Romano or Parmesan over top layer. Bake 350 degrees F. 30 minutes. Cut in squares to serve. 8 servings.

In Sweden, they're called kyott-bullar; in Germany, they are known as fleisch-loesse; in Italy they're referred to as polpetta, and in English speaking countries,

they're known as meat balls. Actually, there are as many recipes for meat balls as cooks preparing them, and each version varies slightly. Sometimes all beef is used; sometimes pork and-or veal is mixed with the beef.

Belgian meat balls, occasionally made of cooked meat by the economical Belgian housewife, are cooked in stock with onions, potatoes, and mixed herbs. Here's the recipe for the Belgian one-dish meal:

- BELGIAN MEAT BALLS
- 2 cups bread cubes (about 2 1/2 slices)
- 1/2 cup milk
- 2 green onions, chopped, including tops
- 1-3 cup fat
- 2 pounds ground beef
- 2 teaspoons salt
- 1/4 teaspoon pepper
- 1/2 teaspoon nutmeg
- 3 eggs, separated
- 1 quart bouillon, about
- 24 pickling or pearl onions
- Flour
- 8 small potatoes
- Bouquet garni chopped parsley
- Soak bread cubes in milk. Brown onions in 2 tablespoons fat, then mix with beef, bread, salt, pepper, nutmeg, lightly beaten egg yolks and 1-3 cup bouillon. Fold stiffly beaten egg whites into mixture. Shape into balls, 1 inch in diameter, and roll in flour. Brown in remaining fat. Add bouillon to cover, then add onions, potatoes, bouquet garni made by tying in a cheesecloth bag, 1 sprig parsley, 1/2 teaspoon thyme, 1 bay leaf, 10 peppercorns, and 1 clove garlic, sliced. Cover and simmer until potatoes are tender, about 30 minutes. Discard bouquet garni, pour into serving dish and sprinkle with chopped parsley, 8 servings.

A good way to use up left-overs is to serve kabobs. These are small pieces of cheese, cold meat, pickles or any other tidbits lined up on a toothpick or skewer.

Corn on the cob freezes satisfactorily. However, it takes up more space and there is a greater loss of flavor when it is not cut from the cob.



PARTY AT FINGERTIPS — Often you have a schedule that prevents you from preparing dishes for your party at the last minute. The freezer takes care of this for you now. Prepare your foods for future use; wrap them and freeze for future use. Here is a strawberry Charlotte russe ready for serving which will be frozen for later serving.

College Tests Prove Dryer
Outshines Sun And Breeze

Today, a woman who makes a career of managing her home and rearing her children is a homemaker, not an old-fashioned housewife. Modern electrical appliances have brought about this revolution. What household appliance has contributed most to promote the change from housewife to homemaker? Opinions on that may differ, but the automatic clothes dryer is one answer.

Never in the history of household equipment has an appliance been more warmly welcomed by woman. The reason for this enthusiastic acceptance is that homemakers and their husbands quickly recognized its labor, time - saving and convenience features. The fortunate owner of an automatic dryer is freed from lifting heavy baskets of wet clothes; carrying them to the line; reaching, stooping, bending and stretching to hang clothes on the line and to remove them. A dryer owner has banished the nuisance and hardships of waiting for a good wash-day; rushing to bring clothes in from a sudden shower; rewashing because of broken lines, smoke and soot, dust, insects; and draping clothes all over the house in the winter-time or during inclement weather. She no longer walks forty miles a year to hang clothes, and she saves 20 eight-hour work days a year.

RESEARCH PROJECT
CONDUCTED

Consumer was quick to recognize the work and time a dryer would save, but there were many questions in the minds of prospective buyers. Would the dryer wear out clothes? Would yellowing and fading occur in a dryer? Was a dryer safe for synthetic fabrics as well as the traditional cottons and linens? Was there more shrinkage in the dryer than in line - drying? Since the dryer uses heat, would it be a safe appliance? Would lint and moisture be a serious problem. The Household Equipment Research Staff at Ohio State University conducted a study to get the answers to some of these questions. Results of the study show that (except for a small amount of shrinkage in a few fabrics such as cotton knits) dryer - drying is definitely more satisfactory than out-of-doors drying in sunshine and breeze.

TENSILE STRENGTH AND
WEIGHT TESTS

One indication of the wear a fabric receives is tensile strength loss. The raveled strip method set up by the National Bureau of Standards for determining tensile strength loss was used in the study. In both outdoor and in-dryer tests, the results obtained were variable and inconclusive, except that they indicated that any fabric deterioration which occurred was the result of the washing process, not the drying. In some cases, there was a high percentage of tensile strength loss and a low percentage in others. All articles tested were observed for visible worn spots. Rayon blouses washed, and dried in the dryer and out-of-doors fifty times showed much fraying, while those merely soaked and dried by both methods showed little visible wear — indicating that the washing, not the drying, method was responsible for fraying of seams. No other of the articles showed visible wear.

Weight loss is another indication of wear. In general, articles dried out-of-doors lost a higher percentage of weight than those dried in automatic dryers. Lint, a natural result of wear in cotton and linen fibers, is of deep concern to new users of dryers. In this test, the lint was collected, and the weight of the amount of lint from fifty washings and dryings of an eight-pound load of clothes was only

eight grams. The homemaker has never seen the lint blown from clothes when they are line-dried, hence does not realize that the same thing happens when dried out-of-doors. Lint simply disappears unrecognized in the air.

WHITENESS RETENTION AND
SHRINKAGE

Women traditionally have believed that clothes must be dried out-of-doors for whitening, fluffing, and fresh air effects. With the use of a color reflectometer it was found in a few items that whiteness retention was only slightly superior in out-of-doors drying. Dryer-dried articles ranged from whiter-than-new to less-white-than-new but not to the extent that it was noticeable to the naked eye. For all practical purposes white clothes remain just as white when dried in a dryer as when dried out-of-doors. Color retention in colored fabrics was far superior in dryer-dried articles to that of articles dried out-of-doors.

When drying cotton knit items, it was found advisable to remove them from the dryer while slightly damp and stretch them into shape.

To offset possibly shrinkage in materials which inherently shrink, one laundry expert has commented the consumer could buy larger items than needed, since a size 4 is no more costly than a size 2.

A CAUTION OF OVERDRYING

There is no necessity of overdrying clothes in an automatic clothes dryer. All the homemaker need do is set the dials for the predetermined correct time for various fabrics. Overdrying results in deep-set wrinkles which are difficult to remove in ironing. Although no published research has been done on overdrying, it is expected that continued overdrying would remove the natural moisture content, causing the fibers to become brittle, and eventually wear out the fabric faster. Overdrying can and should be avoided.

OTHER BENEFITS TO THE
DRYER USER

With an automatic dryer, fewer linens and clothes are needed. And items which can be worn every other week if line-dried, can be worn every week when dryer-dried. There is no waiting for clothes to be washed and line-dried. Inven-

tory of sheets, towels, tablecloths, diapers, and particularly children's clothing can be reduced substantially.

What homemaker has never wished for more time; time for community activities; for management; child care; for leisure? The owner of an automatic dryer can have three hours added to her week. Micro - motion films taken of a homemaker hanging four items of clothing, approximating two pounds, show that a total time of 84 seconds was required. Placing an entire eight-pound load of clothes in the dryer and setting the controls require only 12 seconds. It is expected that hanging an eight-pound load of clothes would take 28 times as long as placing it in a dryer. Time is also saved by the dryer since many articles need no ironing. Sprinkling of clothes to be ironed is eliminated by drying clothes to the degree of dampness required for ironing.

Although energy used in hanging clothes has never been measured, it is estimated that 10 times as much energy is used as in loading and unloading a dryer. In the Ohio State University study, 625 steps were taken to hang an eight-pound load of clothes while only 3 steps were taken to place the load in the dryer. Carrying, lifting, stooping and stretching are eliminated with a dryer.

Because a dryer (1) saves energy — no more lugging, stretching or stooping, and many clothes require no ironing; (2) gives better results — clothes are fluffier, softer, not faded or soiled from hanging on the line; (3) saves time — many garments need no ironing, no



OPPORTUNITY TO SAVE

The freezer compartment of a two-zone refrigerator offers small family some of the opportunities for saving to be found in a freezer and allows planning for expanded use until they grow into the freezer size family.

time wasted hanging or taking in clothes, no rewashing of clothes (falling from the line); and (4) saves money — fewer clothes and linens are required, the modern homemaker cannot afford not to own an automatic dryer.



ATTEND 6th

PAMPA DAILY NEWS

ALL-ELECTRIC

COOKING SCHOOL

JR. HIGH AUDITORIUM

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BIG GRAND PRIZE

MODERN ELECTRIC RANGE

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LIVE BETTER...Electrically





SYRUP PACK — Here is one of three methods for packing fruit for storage in freezers. Pour sweetened syrup into the container so that it covers the fruit.



SUGAR PACK — This is another method for packing fruit for storage in freezers. Sprinkle the berries with sugar, mixing one part of sugar for four parts berries.

Most Fruits Will Freeze

Nearly all the fruits grown in the United States will freeze in a satisfactory manner, and thus, you are provided an excellent opportunity for economizing and for giving your family fresh fruit the year 'round.

Your public service company home service department and your county home demonstration agent can provide additional help with your plans to freeze fruit by advising you as to the varieties which grow and freeze best in the area in which you live.

REMOVE BRUISED PIECES
Choose the fruits you plan to freeze with utmost care. Fruit keeps its flavor and freezes best when it is picked at the height of its maturity. Make sure that all bruised pieces are removed, and examine all the fruit carefully before and after washing.

Work with a small quantity of fruit at one time. The freezing process is so fast that even though it seems you are working with just a little, you will be able to do the entire batch much faster than you can finish the job with any other preserving method.

TO PREVENT DISCOLORING
Using small quantities is dictated by the fact that fruit tends to become soft and soggy quickly, and when you are ready to eat your frozen fruits, you want them to look as tempting as they did the moment they were picked.

Some fruits discolor quickly through oxidation, too, and this problem is best avoided by using small quantities at one time. To avoid discoloring, you can dip the fruit immediately after peeling into a solution of three tablespoons of lemon juice in a gallon of cold water.

fruit freezing chart

fruit	how to prepare
Apples	Peel, core, cut into eighths. Soak (bleach) for 1 1/2 minutes. No sugar or syrup needed.
Blackberries	Wash, stem, add 1 lb. sugar to 4 lbs. berries, or cover with thin or medium syrup.
Blueberries	Wash, stem, stem. Add 1 lb. sugar to 4 lbs. berries — or can be frozen without sugar or syrup.
Cantaloupe	Remove seeds and rind; slice, cube, drain. Place cellophane dividers between layers in packing.
Cantaloupe, sour	Wash, stem, drain, chill and pit. Add 1 lb. of sugar to 5 lbs. of fruit.
Cherries, sweet	Wash, stem, drain, chill and pit. Use thin syrup or 1 lb. sugar to 3 lbs. fruit.
Cranberries	Wash, stem and sort. Sugar or syrup unnecessary.
Currants	Add 1 part sugar to 3 parts fruit.
Dewberries	Clean, wash, sort. Pack with a thin syrup.
Gooseberries	Wash, stem. Add 1 lb. sugar to 3 lbs. fruit.
Grapes	Wash, stem. Cover with thin syrup before sealing.
Peaches	(See "Discoloration," Pages 17-18). Peel, pit, slice. Cover with thin syrup or use 1 part sugar to 3 parts fruit.
Pears	Peel, core, cut into quarters. Cover with thin syrup.
Pineapple	Peel, cut into 1/2 inch slices. Remove core, stem, eye, core. Pack slices whole between cellophane dividers. Can be packed with or without sugar or syrup.
Raspberries and Raspberries, whole	Wash, stem, pit and quarter. Cover with thin or medium syrup.
Raspberries, sliced	Add 1 part sugar to 4 parts berries.
Raspberries, whole	Same as above, but whole raspberries may be packed in thin syrup, if desired.
Rhubarb	Wash in ice water, cut in 1/2 inch pieces, pack dry, without sugar or syrup.
Strawberries, sliced	Wash in ice water, stem, slice in pieces 1/2 inch. Mix 1 part sugar to 4 parts berries.
Strawberries, whole	Wash in ice water before copping. Pack in thin syrup or 1 lb. sugar to 4 lbs. berries.

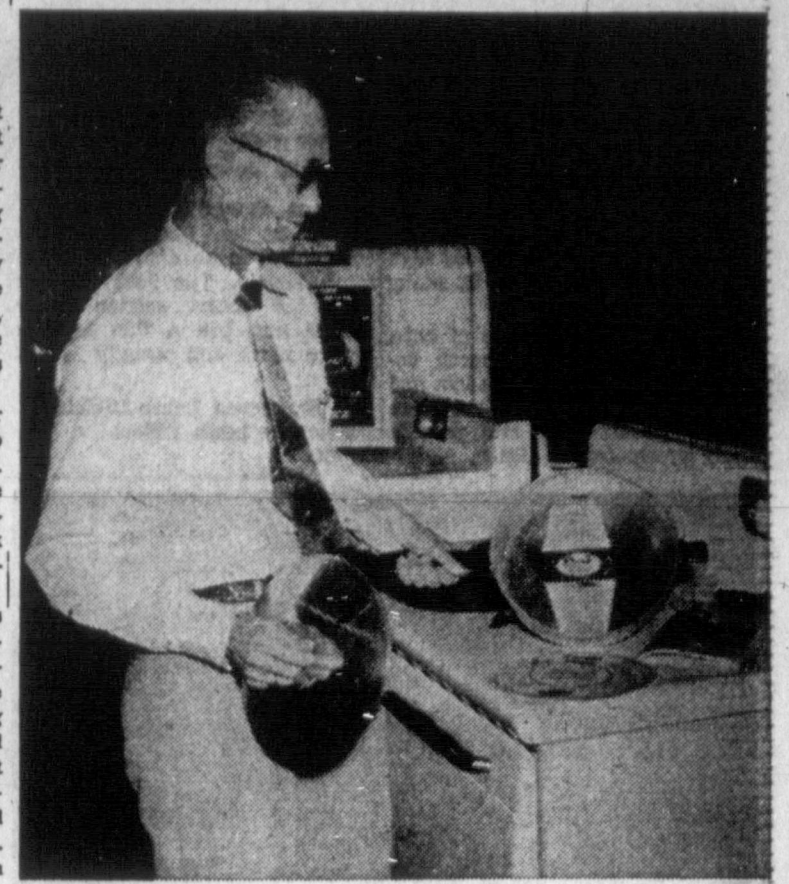
Avoid Those Dishpan Hands

Oh, those dirty dishes! What homemaker has not uttered that statement, and particularly after completing an especially delightful meal, and the once appetizing table stares back with an unbelievable number of dirty, dirty dishes. And, somewhere in the kitchen one, maybe two or three, bottles of lotion for the purpose of keeping Mrs. Homemakers hands soft and lovely.

The chore of cleaning up after the "three-a-day" amounts to an almost unbelievable total time. The homemaker with the average family must clean some 18,000 dirty dishes each year, and the task consumes 10 days of the homemaker's time.

And think of the lady who has passed her Golden Wedding Anniversary! Whew! Think of the number of times she has faced a table loaded with dirty dishes. During her married life she was washed 1 1/2 million dirty dishes and spent over 2 1/2 years of that Golden half-century wielding a dishrag, and buying lotion for "prettier hands".

The modern homemaker with the automatic electric dishwasher has none of the worry of "dishpan hands" or the work or time consumed in completing this distasteful chore after each meal. It is simple as this: rinse the dishes, place them in the dishwasher, turn on the switch, and join the family for those pleasant moments which can come only when a family can be together.



ELECTRIC SKILLET

V. E. Ballard, manager of Monarch Hardware, displays the electric skillet which will be his gift as a prize during the Pampa Daily News annual all-electric cooking school to be held in the Junior High School auditorium Tuesday and Wednesday. (News photo)

Recipes For June 13

OVEN MEAL

- Barbecued Chicken
- Green Bean Casserole
- Baked Rice
- Banana Nut Bread
- Celery Seed Bread

SURFACE

- Frozen Mixed Vegetables
- Frozen Scrambled Eggs
- Macaroni Luncheon Dish

BROILER

- Kebabs

OVEN

- Coconut Quickies

DIRECTIONS FOR OVEN MEAL

1. Arrange foods in a cold oven; meat and vegetables on lower shelf; dessert and bread on upper shelf.
2. Turn oven switch to 350 degrees F. and cook for 1 hour or until chicken is tender.

CATSUP BARBECUE SAUCE

- 2 medium onions, chopped
- 4 tablespoons fat
- 1/2 clove garlic, grated
- 1/2 cup catsup
- 1 bouillon cube dissolved in 1 cup water
- 2 tablespoons Worcestershire sauce

Salt and pepper to taste

* Cook onion in fat until golden, add rest of ingredients. Simmer for 30 minutes. Use as a sauce for turkey broilers, chicken, short ribs, hamburger.

OVEN BARBECUED CHICKEN

Cut 2 1/2 to 3-pound ready-to-cook broiler into serving pieces and brown in 1/4 cup salad oil or fat. Place in shallow baking pan, pour over 1 1/2 to 2 cups Catsup Barbecue Sauce. Bake, uncovered, in 325 degrees F. oven, 1 hour or until tender. If sauce thickens too much, thin with a little water.

GREEN BEANS IN CASSEROLE

- 2 pigs, frozen green beans
- 1 can mushroom soup
- 1/2 cup water
- 1 teaspoon Worcestershire sauce
- 1/2 cup grated cheddar cheese

1. Break frozen beans apart by pounding packages before opening. Put in casserole dish.
2. Pour in other ingredients, except cheese, and mix.
3. Sprinkle cheese on top.
4. Cover pan and bake with oven meal.

BAKED RICE

- 1 cup rice
- 2 cups water
- 1 teaspoon salt
- 2 tablespoons butter or margarine

Combine rice, water, salt and butter in 1 1/2 quart casserole; cover. Bake in oven 400 degrees F. for 30 minutes or with oven meal.

BANANA NUT BREAD

- 2 cups sifted all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 cup shortening
- 1/2 cup chopped nuts
- 1 teaspoon vanilla
- 1 cup sugar
- 2 eggs
- 2 medium sized bananas

1. Sift together flour, baking soda, and salt.
2. Blend together shortening and vanilla extract. Gradually add sugar, creaming until light and fluffy. Add eggs one at a time.
3. Mash bananas.
4. Add bananas alternately with dry ingredients. Add nut meats.
5. Pour into greased 9 1/2 x 5 1/2 x 3 inch loaf pan. Bake in 325 degrees F. oven 1 hour.

CELERY SEED BREAD

- 1/2 teaspoon salt
- Dash of cayenne pepper
- 1/4 teaspoon paprika
- 1/4 teaspoon celery seed
- 1/2 cup butter or margarine, softened
- 1/2 cup salt, cayenne pepper, paprika, etc.

and celery seed to butter; blend well.

1. large loaf unaliced bread
- Remove all crust from bread. Cut down the middle lengthwise a little more than 1/2 through the loaf. Cut loaf crosswise a little more than 1/2 through at about 2-inch intervals. Spread butter mixture over the entire surface and in cuts of loaf. Place on baking sheet. Bake in oven 275 degrees F. for 30 minutes. Serve hot.

FROZEN VEGETABLES

- 1 pkg. frozen vegetables
- 1 tablespoon butter
- 2-4 tablespoons water

It is not necessary to use a lot of water, only 2-4 tablespoons, because of the controlled heat. Use a covered sauce pan. Turn switch to HIGH heat until steaming, then to LOW.

FROZEN SCRAMBLED EGGS

To Freeze:

1. Beat 2 eggs until well blended but not frothy, add 1/2 cup homogenized milk or light cream and 1/2 teaspoon salt, blend. Pour into ice cube tray (16 sections) and freeze. Remove in tray from food freezer, let stand at room temperature about 5-10 minutes. Release frozen egg cubes and place in moisture - vapor proof material, label and place in food freezer.
2. Beat 2 eggs until well blended but not frothy, add 1/2 teaspoon salt, blend. Pour into ice tray (16 sections) and freeze. Follow directions as above for storing in food freezer.

TO THAW AND COOK:

1. For eggs frozen with milk or cream, remove 2 egg cubes for each egg to be used, from the food freezer. Melt 1/2-2 tablespoons butter or other fat, as desired, in skillet on HIGH being sure butter is spread around to cover bottom of skillet. Add frozen cubes, switch to THIRD, stir constantly until cubes are melted. As mixture cooks, gently scrape cooked portion with spoon or pancake turner from bottom of pan. When all mixture is cooked but still creamy, remove from heat and serve immediately.
2. For eggs frozen without milk or cream, remove 2 egg cubes for each egg to be used, from the food freezer and place in bowl. Measure 1 tablespoon milk or light cream for each egg and add to egg cubes. Let stand until egg cubes can be broken up and mixed with liquid to make a thick mush, 5-8 minutes. Melt 1/2-2 tablespoons butter or other fat, as desired, in skillet on HIGH, being sure butter is spread around to cover bottom of skillet. Add egg mixture, switch to THIRD, and stir constantly until mixture is melted. As mixture cooks, gently scrape cooked portion with spoon or pancake turner from bottom of pan. When mixture is all cooked but still creamy, remove from heat and serve immediately.

MACARONI LUNCHEON DISH

- 1/2 pound link sausage
- 1/2 pound ground beef
- 1 onion, chopped
- 2 carrots, sliced
- 1/2 cup sliced celery
- 1/2 cup chopped green pepper
- 3 cups canned tomatoes
- 1 1/2 cups uncooked macaroni
- 1 teaspoon sugar
- salt & pepper to taste

Cut sausage into 1-inch pieces. Cook in deep well cooker or large skillet until lightly browned. Pour off excess fat. Add ground beef and fry until nicely browned. Add remaining ingredients and mix well. Cover, simmer on LOW heat for 30 minutes or until macaroni and vegetables are tender. Serve.

Peanut Butter Chiffon Pie

This pie might well have been invented strictly for the children — except that it's sure to be favored by grown-ups as well!

A chiffon pie with rather more substances than most, it's flavored lightly but distinctly with peanut butter — which makes a particular taste treat when flavor-blended with the crisp, Corn Flakes crust. Chill this no-bake pie thoroughly, and then just before serving, top with chopped nuts and sweetened whipped cream.

PEANUT BUTTER CHIFFON PIE

- 4 cups Corn Flakes
- 1/2 cup butter or margarine
- 2 tablespoons sugar

FILLING

- 3 tablespoons unflavored gelatin
- 1 cup cold water
- 2 eggs, separate
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/2 cup peanut butter
- 1/2 teaspoon vanilla flavoring
- Crush Corn Flakes into fine crumbs. Blend butter and sugar. Stir in Corn Flakes crumbs; mix well. Press evenly and firmly around sides and bottom of 8-inch pie pan. Chill.

Soften gelatin in 1/4 cup water. Beat egg yolks slightly; combine with 1/2 cup of the sugar, 1/4 cup water and the salt. Stir in softened gelatin. Cook over boiling water until thick and fluffy, beating constantly with rotary beater. Cool until slightly thickened. Beat egg whites until foamy, add remaining 1/2 cup sugar gradually, beating until stiff but not dry. Fold into peanut butter mixture. Spread in pie shell. Chill until firm. Just before serving top with chopped nuts and sweetened whipped cream. Yields 1 8-inch pie.

KEBAB BROIL

- 4 wieners
- 4 pickles
- 4 small white onions
- 1 can loaf meat
- 1 small jar stuffed green olives
- 1 small can crabapples

Alternate wiener, onions and pickles on two skewers. Alternate cubes of loaf meat, olives and crabapples on two skewers. Place on broiler pan rack and broil 4 minutes on each side about 4 or 5 inches from broiler.

COCONUT QUICKIES

- 1-3 cup sweetened condensed milk
- 1 4 oz. package shredded sweetened coconut
- 1/2 teaspoon vanilla extract
- 1-8 teaspoon almond extract, if desired
- Piscé milk, coconut, vanilla and almond extract in a medium mixing bowl. Mix until blended (on mixer at a low speed). Drop by tablespoonful on greased 14 x 10 inch baking sheet.

Bake in oven 350 degrees F. for 8-10 minutes. Remove from oven and let stand 5 minutes before removing from pan. Makes 15 cookies.

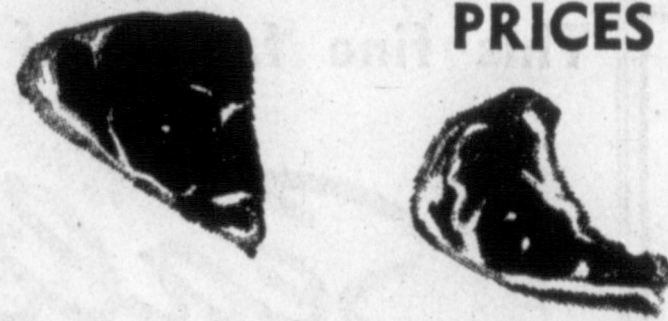
If moist canned coconut is used, 1 1/4 (4 ounce) cans will be required for this recipe. For a more attractive cookie when using moist coconut, be sure top surface of cookie is not too smooth before placing them in the oven. Increase baking time of cookies to 12-15 minutes.

Tests have proved zero or below to be satisfactory temperatures for freezing and storing home-size packages.

If you want it, the telephone company will get you a phone with a dial that lights up. It would be useful for a bedroom telephone for a person who is ill.

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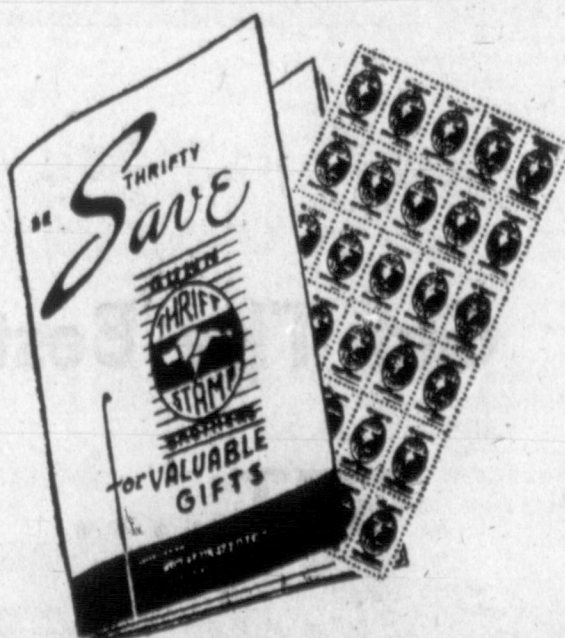
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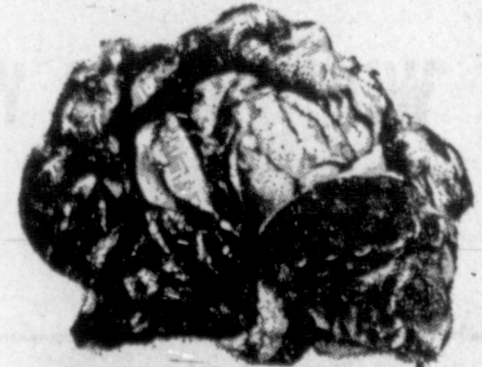
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Recipe For Barbecued Lamb Is An American Favorite

In many European countries lamb is the meat served most often. Lamb also stands high on the list of favorites in many American homes.

For a change in flavor and saving on the budget, try this economical lamb dish made from lamb riblets. The cut is taken from the breast section of the animal and has a thin layer of tender meat and usually a little fat.

Barbecued Lamb Riblets
3 pounds lamb riblets
Salt

Brown the lamb riblets in own fat or a small amount of lard or sauce and cook slowly on top of drippings. Cover with barbecue range or in a slow oven (300 degrees F.) for 1 1/2 hours or until tender. Yield: 6 servings.

Barbecue Sauce
1 medium onion
2 tablespoons vinegar
2 tablespoons brown sugar
1/4 cup lemon juice
2 cup catchup
3 tablespoons Worcestershire sauce
1 cup water
1 teaspoon salt
Few grains red pepper

Brown onion in butter and add remaining ingredients; mix thoroughly. Pour sauce over riblets and cook as described above.

Questions On Meat

Know the types of meat cuts and the methods by which they're cooked.

Whether you're celebrating your first or thirty-first anniversary, knowledge of meats and their proper method of cookery is important to bring out the flavor and quality of each individual meat cut.

With this in mind, a true - false quiz has been prepared to test your knowledge of meat cookery methods.

1. Cooking in liquid is a moist method of meat cookery used in the preparation of the less-tender cuts of meat, although for variety tender cuts of meat are sometimes cooked by this method. T or F
2. Braised meats can be cooked to the medium or well done stage. T or F
3. If a meat cut is roasted fat side up, basting is eliminated. T or F



GIFT CERTIFICATE

The Pampa Daily News Cooking School is coming up next Tuesday and Wednesday 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. Lillian McWright, who is holding a certificate in her hand. (News Photo)

Lamb Rounds Dress Up With Jelly Glaze

How many times have you caught yourself serving the same stereotyped meals?

Use a bit of ingenuity in planning week-day meals. Let your extra planning culminate in a dish like lamb rounds with jelly glaze.

LAMB ROUNDS WITH JELLY GLAZE
2 pounds ground lamb
1 cup soft bread crumbs
2 tablespoons grated onion
1 egg, beaten
2 teaspoons salt
1/4 teaspoon pepper
3 tablespoons minced sweet pickles
1/2 cup milk
2 to 3 tablespoons lard or drippings
1/4 cup currant jelly

Combine bread crumbs, onion, egg, salt, pepper, pickles and milk. Add to meat and mix thoroughly. Shape into 8 patties. Brown on each side in lard or drippings. Top each patty with 1/2 tablespoon currant jelly. Cover tightly and cook slowly for 30 minutes. Yield: 6 to 8 servings.

Oven Is A Time Saver

Every homemaker enjoys having an afternoon off from kitchen duties and still serve her family a delicious, nutritious meal.

"The oven in an electric range is the homemaker's answer to precise, automatic and unattended food cooking", asserts Miss Fern Brannen, home service director for Public Service. "It is the time saver of the era and at the same time the uniform heat distribution and accurate temperature control insures consistent delicious results in baking, roasting, or preparing an entire meal for the family."

Proper use of the automatic timing devices on some ranges gives more free time to the homemaker since she can prepare her food, put it in the oven, set the timer and leave home for those extra free hours. During the time she enjoys her freedom, the oven switches on automatically, cooks the food for the pre-determined time, shuts itself off, and when the homemaker returns, the dinner is ready to serve piping hot, and every food product cooked to perfection.

In addition to saving time, the economist stated that oven meals are an economic saving, also. "It costs very little more to cook an oven meal than one or two products", she said. Range handbooks offer suggestions for oven meals and a little searching in cookbooks will reveal many foods which cook for the same time and at the same

temperature. The insulation on all six sides of the electric oven provides another time saver. The homemaker who is going to be away from home all day may put her food in the oven early in the morning and the insulated oven will keep it at the same approximate temperature until the oven comes on and then when the food has finished cooking, the oven keeps it warm until served.

Another saving for the homemaker is in the shrinkage of the foods cooked in an electric oven. Roasting meats can be done at a moderate controlled temperature which means less shrinkage and more palatable meats. The time required to cook the meat depends on the size of the roast, its temperature when placed in the oven and the doneness desired. Pork roast should always be well done.

"The homemaker who isn't using the oven for complete meals is missing half the benefits of automatic electric cooking", Miss Brannen said. A simple oven meal which could be cooked with one setting of the temperature control and timer is meat loaf with lima beans, or stewed tomatoes and a baked pudding. Cooking time is 1 1/2 hours. Accompaniments to a roast being baked for three hours might be squash, or hominy, and stewed fruit, which is in plenty of liquid. Scalloped dishes, vegetables, and quick breads hold prom-

Children's Treat Found In Beef Log

Energy - building protein is needed by children to promote growth of the body. One of the best ways to receive this body-building protein is through meat, which supplies high-quality protein.

Stuffed Red Log's an easy-day dish to prepare and one the children are sure to enjoy.

If this recipe passes the small-try and teenage test, it's sure to be a winner in any home.

STUFFED BEEF LOG
2 pounds ground beef
1/2 cup rolled oats
1/2 cup chopped onion
1/2 cup milk
1 egg, beaten
2 teaspoons salt
1/4 teaspoon pepper

Combine ingredients in order given. Mix thoroughly. Shape into convenient position on the short-time oven meat list.

When you buy your electric range, estimate your baking needs and get the model with as much oven space as you will need. Plan now to get the full advantage of completely automatic, time - free electric cooking.

tangle about 10"x16" on aluminum foil. Make Sausage Stuffing. Spread stuffing evenly over the meat. Roll as a jelly roll and place seam side down on rack in roasting pan. Bake in a moderate oven (350 degrees F.) for 1 1/2 hours. Yield: 6 servings.

SAUSAGE STUFFING
1/2 pound ground fresh pork
1 medium potato, grated
1 egg, beaten
1 1/2 cups bread crumbs
1/4 teaspoon salt
1 1/2 teaspoons poultry seasoning
Combine ingredients and mix well.

Label all cartons and packages correctly, giving full description of contents and date placed in freezer. Keep an inventory of stored foods.

Fruits should be tree or vine ripened for freezing as they are best in flavor. Choose good quality, fully ripened and firm fruit for freezing.

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"Leisure Living" With Home Freezer

We say that the life of today's homemaker with her modern electrical equipment is very different from the life of her grandmother. Today's homemaker who owns a freezer finds herself very frequently buying and baking in the quantities of her ancestor. It is not only economical but time saving to buy larger quantities of food and package them for the freezer in meal-size portions to fit the size of your family.

For instance, whipped cream can be frozen in individual servings by spooning small mounds on to a tray, frozen and packaged. Only as many mounds as needed may be taken from the freezer bag, and the rest remains for the next salad or dessert. Many canned fruits are delicious eaten partially frozen such as fruit cocktail. Many times a homemaker can purchase gallon sizes, freeze the fruit in ice cube trays or muffin tins, then serve only as much as desired from the pack-

age. **BAKE, THEN FREEZE** Baking may be done in double or triple amounts, for it takes little more effort to make several cakes, pies, or pans of rolls than it takes to assemble ingredients and mix for just one. Baking becomes more fun, because the homemaker will experiment, trying those recipes collected and ideas of her own that she never had time before to try. More variety in meal planning is possible for the "left-over" prob-

lem can be eliminated. **FROZEN BARBECUE FLAVORFUL** A large roast can be served once, then sliced and frozen in meal size portions. Its next appearance may be days later in the form of a flavorful hot beef sandwich or as barbecued beef. The barbecue sauce may also be made in quantity and frozen in amount needed for individual meals. Even the extra meat juices from a roast or broiled steak may be frozen in ice cube trays, packaged in a plas-

ON PACKAGING MEATS — Every steak, chop, or meat patty will keep its individuality if two pieces of waxed paper or freezer wrap are placed between meat cuts when packaging for the freezer. Just the amount you wish to use may be removed and the pieces quickly defrosted or cooked from the frozen state. (See second picture from right). A pad of moisture, vapor proof wrapping paper placed against bony areas of some cuts of meat protects against puncturing of freezer wrap, keeping meat free from freezer burn.

tic bag and used a few cubes as needed for gravies or for seasoning vegetables, soups, or for broiling in which rice or noodles are cooked. Fresh vegetables and fruits take only a fraction of the time for preserving by freezing compared to canning. The homemaker conserves even more time and money by packaging in the way that fits the size and preferences of her own family. If they can eat their weight

in fried okra, she can blanch the okra, cool and then cut for frying before packaging. **MEATS CAN BE KEPT** Little effort is needed months later for the homemaker to prepare a vegetable for the table. It is most convenient if meats are packaged for quick defrosting. A double layer of cellophane, freezer paper placed between steaks or layers of chicken or fish will allow the homemaker to quickly break pieces apart and start cooking them from the frozen state, or after a very short defrosting period. Hamburger patties may be made and packaged in the same way, w-

iches to be used at home, try open-faced styles that can be heated under a broiler unit, or finished just before serving by adding lettuce or tomato along with the top slice of bread. A party can be a party for the hostess, too, if the fancy sandwiches are prepared days or weeks in advance and frozen. Fancy cakes, candies, cookies, and other desserts for birthdays and holidays take to the freezer, also. Sandwiches may be made up in a week's supply, "production line" style with the family members helping out, or box lunches might be assembled. Sandwiches in a lunchbox will thaw out by lunch time. For quick thawing of sandwiches to be used at home, try

When a homemaker really uses her freezer to its fullest advantage, it can solve many of the problems presented by our modern way of living. It can be a super market at your finger tips, and it never closes.

FREEZE WHIPPED CREAM



YOU CAN FREEZE YOUR PIES — Packaging a pecan pie for the freezer, using freezer cellophane with an overwrap of stockinette. Label may be slipped between the two wrappings. Alternate packing material might be freezer foil (second picture) using



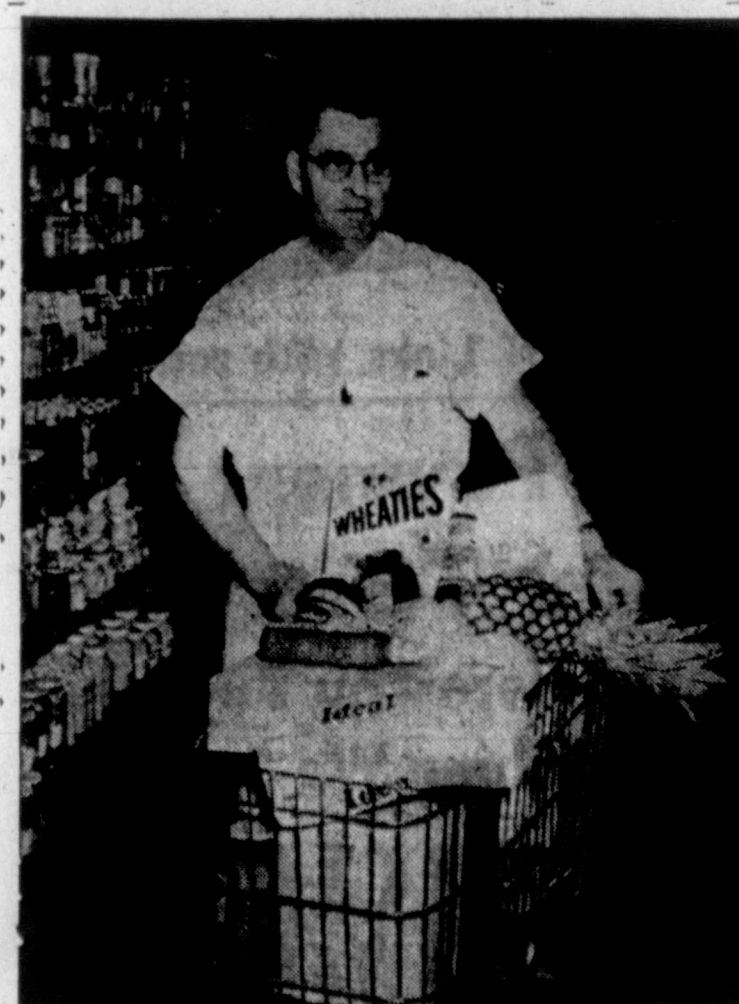
drug wrap. Label package with freezer pencil, marking on freezer tape. The smile will be just as big when it's time to bring the pie out of the freezer to serve unexpected guests. Convenience makes the freezer a necessity whether you entertain all the time or for unexpected company only occasionally.



Lard Yields Light Delicate Doughnuts

The French originated the idea, but Americans have adopted it. The well known French Doughnut is now an American favorite. Made tender and delicate with the most versatile shortening, lard, these doughnuts can be served at either an afternoon coffee or a morning brunch. **French Doughnuts** 3 tablespoons lard 1/4 teaspoon salt 1 cup hot water 1 cup sifted enriched flour 3 eggs 1/2 cup lard for deep-fat frying Confectioners' Frosting Add lard and salt to hot water and bring to a boil. Add flour all at once and stir vigorously until mixture forms a ball. Cool. Add

eggs, one at a time, beating thoroughly after each addition. Chill dough 1 hour or longer. Press dough through a pastry tube onto 3-inch rounds of brown paper which has been greased. Have lard heated to 365 degrees F. and lower doughnuts into lard with paper side up. Fry until brown on one side. Remove paper, turn and brown on second side. Cool on cake rack and sprinkle with confectioners' sugar or glaze with a thin confectioners' sugar frosting. Yield: 10 to 12 doughnuts. 1 cup sifted confectioners' sugar Dash of salt 2 tablespoons water 1/4 teaspoon vanilla Combine ingredients and mix until smooth. Spread on doughnuts.



FOOD BASKET PRIZE

A basket of groceries valued at \$7.50 is the prize to be given by Ideal Food Store No. 1 and identical prizes will be given by the No. 2 and 3 stores at the annual Pampa Daily News all-electric cooking school to be held Tuesday and Wednesday at the Pampa Junior High School auditorium. Above, displaying the groceries is Hugh Peoples, manager of Ideal No. 1. (News photo)

Broiler Meals Give Variety

A perfectly broiled steak is the quickest way for a woman to win a man's heart. The broiler in an electric range is the surest way to gain the gourmet's delicate touch in preparing delicious foods from simple broiled vegetables to the more expensive steaks and chops. Whether the broiling is done under the oven unit or in a separate compartment, the glowing red coils match the performance and palatable results attained with a charcoal grill. A simple adjustment for the correct distance of the meat from the coils cooks your steak to the exact doneness you desire. Broiling steaks and chops is not the only benefit and use of the broiler. "It is the wise homemaker who plans a complete broiler meal for each time the broiler is used", says Miss Fern Brannen, home service director, Southwestern Public Service Company. The home economist offers this broiler meal suggestion: scored ham slice, broiled sweet potato halves, and apple rings with marshmallow in the center. Or you might wish to try salmon steaks, with cooked potato slices, and tomato halves arranged around them on the broiler pan.

for rare to medium, place the steak closer, so that the outside is brown and crusty and the inside yet a pinkish color. Broiler meals are a boon for families who love outdoor cooking and campfire broiled foods. When company comes, and the meal must be prepared that stretches supplies on hand, you might try ground beef patties placed about 2 inches below the broiler unit until they are brown on one side. Then turn the patties and place precooked potatoes and halves of tomatoes brushed with melted fat or canned asparagus and peach halves around them. Broil until the patties are done, and serve with hamburger buns in best picnic fashion to eagerly awaiting family or guests. Best results from broiling procedure can be had only when proper foods are broiled. Thick steak and lamb chops are good examples while pork and veal should be cooked in moist heat and not broiled. Previously cooked vegetables or squash, tomatoes, and onions are good bets, while cauliflower, beets, uncooked whole sweet or white potatoes are more effective cooked on the top unit. When you start to purchase your new electric range, check the position of the broiler and its capacity. If your family is one that dotes on broiled food, it may be wise to choose a model that has a separate broiler.

"Don't waste the drippings from the meat being broiled", the home service advisor urged. "String beans, canned asparagus, may be placed below the broiler rack in the pan and served with the juices of the meat over them." Fruits such as peaches, pears, oranges, grapefruit halves, apricots, pineapple rings, etc., add essential minerals and vitamins to your completed broiler meal," she said. For the steak you want to use for a Cupid's dart, buy a well-marbled sirloin or club and prepare it with the correct trimmings for tonight's dinner. Have salad greens ready to toss into his favorite salad, and slice thick slabs of homemade bread to top off his dream steak dinner. Of course, you will want to check your range instruction booklet to get the exact broiling time and distance to place the meat from the broiler unit to attain the precise doneness your man desires. For the true steak lover, the steak will be one to two inches thick. Slash the fatty edges of the steak about every inch. This keeps the meat from buckling as it broils but take care, any cuts into the meat means juices lost. The distance the top of the meat is from the broiler coils determines whether the steak is rare, medium, or well done. For well done steak, place the top of the meat 5 inches from the unit;

Liver Dish So Good... So Easy...

Warm weather often brings with it the thought that less food is needed. It is true that less of the energy-producing foods are necessary, but it is just as essential that the diet be well balanced in the warmer months as during the winter. Liver is recommended because of its high nutritive value. In Liver Fricassee, a delightful new flavor twist is found, one not usually associated with variety meats. It's delicious; try it and see for yourself.

Methods Of Meat Storage

To some homemakers, new and old alike, proper storage of meat in the home may be a problem. To keep meat at its best, here are some of the necessary recommendations to follow for meat storage in the home. Fresh meat should be stored uncovered or loosely covered in the coldest part of the refrigerator. The meat should not be washed since a slight drying on the surface of the meat actually increases its keeping quality. Frozen meat should be carefully wrapped to exclude all air and stored at 0 degrees F. or lower to be at its best. Refreezing meat is not a recommended practice because of variation in the treatment of the meat before and after freezing. Cured and smoked meats should be stored in the refrigerator in the packages in which they are purchased. Refrigeration is essential since the keeping quality of these mild cured meats closely resembles the keeping quality of fresh pork. The freezing of modern-type hams is not recommended. In some exceptional cases the ham may be frozen but should not be stored for more than 1 month. Cooked meats should be stored in as large pieces as possible, covered in the refrigerator. Covering prevents further drying of the meat which already has lost some moisture in cooking.

LIVER FRICASSEE 1 pound sliced liver (beef, pork, lamb or veal) 1/2 teaspoon salt 1/4 teaspoon pepper 1/4 cup flour 1/4 cup bacon drippings 2 cups canned tomatoes 2 medium chopped green peppers 6 small chopped white onions 1/2 teaspoon celery salt 1/2 teaspoon poultry seasoning Cooked rice Dredge liver with seasoned flour. Brown in hot bacon drippings. Add tomatoes, peppers, onions and seasonings. Cover and simmer about 45 minutes. Serve with cooked rice Yield: 4 to 6 servings.



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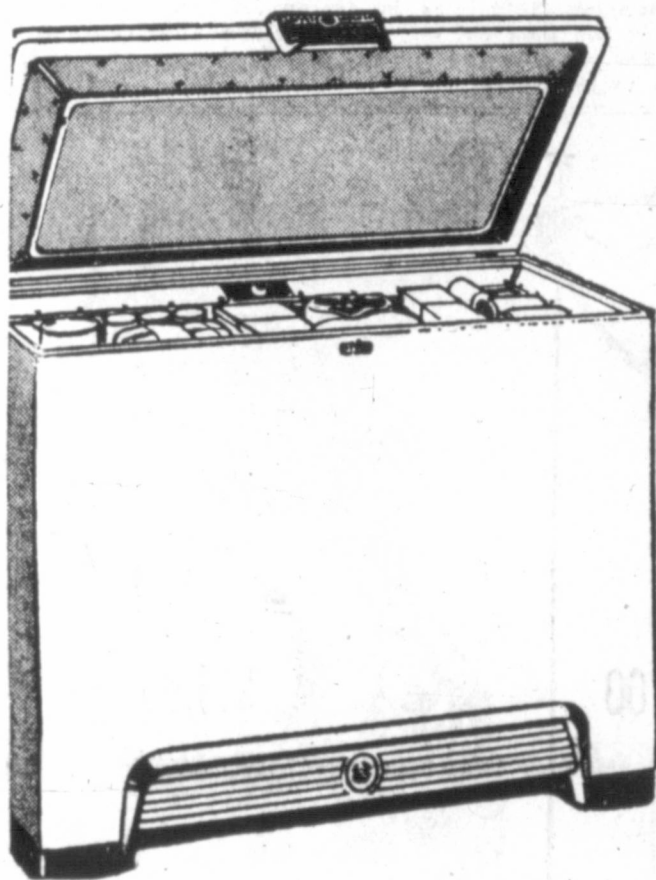
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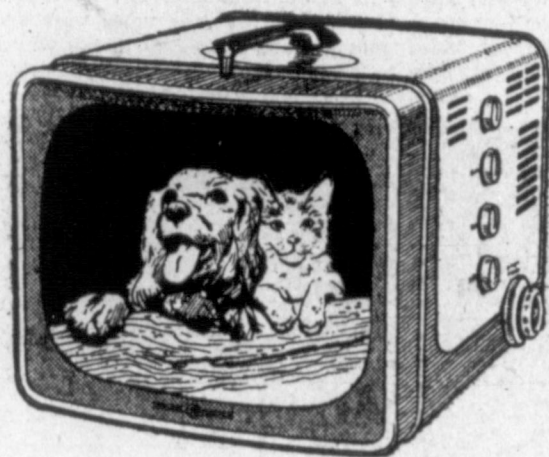
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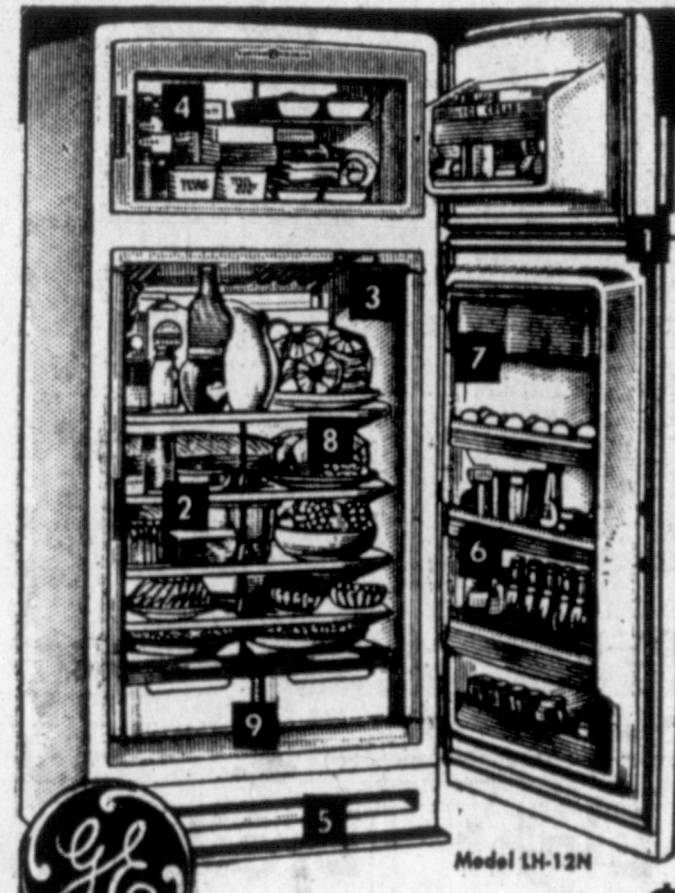


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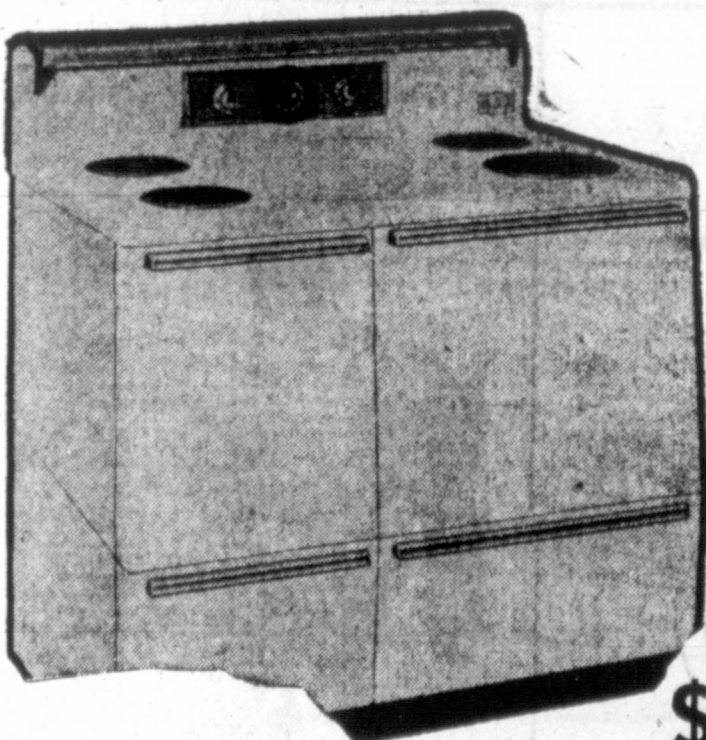
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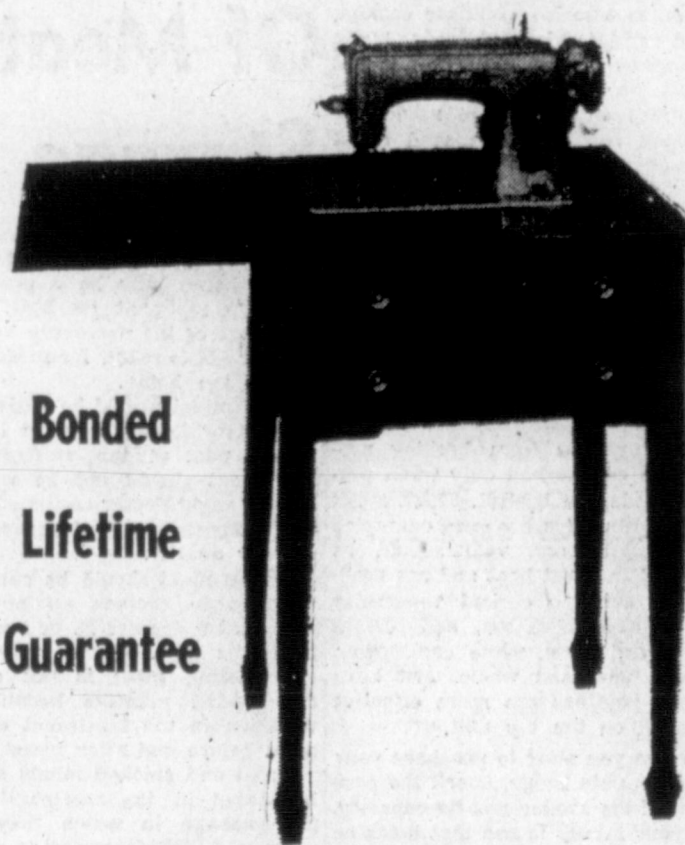
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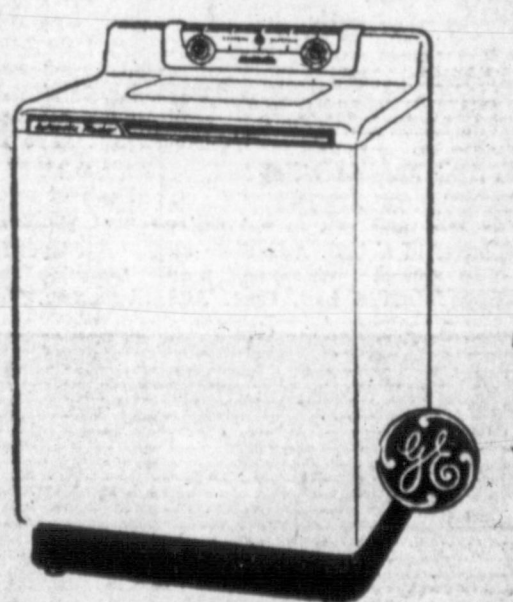
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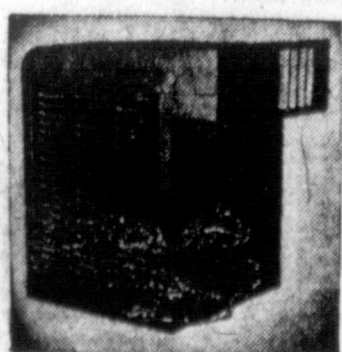
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