

Wife Of Red Defector Taken Back To Russia By Force

The Pampa Daily News

FIRST WITH THE TOP OF TEXAS NEWS AND PICTURES
PAMPA, TEXAS, MONDAY, APRIL 19, 1954 (40 PAGES TODAY)

The spirit and soul of all reformations is free discussion. —Campbell

WEATHER
WEST TEXAS — Partly cloudy, cooler
Panhandle Monday afternoon and night
and South Plains Monday night and Tues-
day.

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Demos Charge Nixon Cops French Courage

Reds Win Section Of French Airstrip

By WILLIAM D. LAFFLER
United Press Staff Correspondent
Communist Indo-Chinese rebels gained more territory Monday in their drive toward the heart of the French-held garrison at Dien Bien Phu.
Jumping from an outpost which they seized in violent fighting with French and loyal Indo-Chinese troops Sunday, the Reds drove the defenders off the northern end of the main airstrip.
Brig. Gen. Christian de Castries ordered the area abandoned to the Reds because the cost of keeping it was too great in supplies and manpower.
But the French said the loss of the northern part would not disrupt the dropping of parachute reinforcements and supplies because the defenders control the southern end of the strip.
As the Reds inched forward, time ticked off against Red Gen. Vo Nguyen Giap, whose force must take Dien Bien Phu before the Geneva conference starts a week from Monday if the Communists are to win a propaganda battle.
Moscow radio broadcast again an offer by Ho Chi Minh, bearded leader of the insurrection in Indo-China, to negotiate a truce with the French. French officials ignored Ho's previous offers because they were not sent through official channels.

Other international developments:
VIENNA
At least 22 persons were reported dead or missing in the Austrian Alps, where new avalanches have been reported. Ten of the missing persons are school children.
LONDON
Left wing Laborite Aneurin Bevan received new support in his fight (See AIRSTRIP, Page 3)



DOESN'T LIKE PHOTOGRAPHERS — Charlotte (once Charles) McLeod, 24, of Dyersburg, Tenn., lands on the floor of a New York hotel lobby, left, after taking an unsteady swing at a photographer with her umbrella. The former GI who had just returned from Denmark where she underwent a sex-conversion operation, was still angry, but cooperative when another photographer snapped her picture, at right.

Solons Fired Over Speech Last Week

WASHINGTON, April 19 —UP— Democratic congressmen Monday stepped up their attack on Vice President Richard M. Nixon's statement that American troops might have to be sent to Indo-China if the French pull out.
Democrats charged Nixon encouraged the French to abandon the Indo-China war and demanded that President Eisenhower tell Congress if the vice president spoke for the administration.
The thundering controversy over the possible use of American troops in Indo-China was certain to come up for discussion in Augusta, Ga., where Secretary of State John Foster Dulles reports to President Eisenhower Monday on his recent London and Paris talks.
Diplomats here guessed Nixon's off-the-record but later much-publicized speech had an unsettling effect on Dulles' effort to achieve a united Allied front on the eve of the Geneva meeting with Russia and Red China.
It already was kicking up a fuss at home. In press releases Sunday, Democratic congressmen attacked the statement and Republicans tried to soft-pedal it.
Meanwhile, a Navy spokesman said U. S. aircraft carrier is due in Indo-China momentarily with a load of Corsair fighters for the French force of American South Korea formally announced it will attend the Geneva meeting, meaning all 16 allies now are signed up and ready to go.
Dulles declined to comment on the Nixon remarks when he returned to Washington Sunday from a brief vacation at his Duck Island retreat on Lake Ontario. He went to the lake directly after returning from Europe and said he had not read about Nixon's speech and indeed has been "out of touch" with all foreign policy problems for several days.

Pleas For Help At Airport

Wife Of Red Defector Sped Out Of Australia By Force

SYDNEY, Australia, April 19 —UP— The petite blonde wife of Soviet diplomat Vladimir Petrov, who renounced his Red homeland, was marched aboard a plane here Sunday, the day DeMolay boys run the city and county government.
Mrs. Petrov lost her shoes in the angry, struggling melee. Her guards marched her straight on to the plane, ignoring her protested cries, "My shoes."
Enraged spectators at one point rolled the gangway stairs away from the plane in an attempt to prevent the Soviet guards from boarding. They threatened the Soviet diplomat who escorted the Petrov party to the plane.
But through it all, the sobbing woman did not make the appeal to Australian security guards that would have saved her an appeal to join her husband in political exile here.
There were reports that legal action might be taken to remove Mrs. Petrov from the plane when it landed again, but it was not certain what steps were available. She was obviously tired and worn to the point of near exhaustion as she walked to the plane. Several (See PLEADS, Page 3)

DeMolays Ready To 'Run City'

"Mayor" Lee Ledrick and "County Judge" Michael Price Tuesday lead their city and county "officials" into Pampa's annual DeMolay Day, the day DeMolay boys run the city and county government.

All city "officials" will meet at 8:30 a.m. in the office of James Cowen, city director of public works while county "officials" will have a shorter working day — they don't meet till 10 a.m. in the county courtroom.

From Cowan's office, city departmental "heads" will go out on the job with the regular officials while "City Manager" Terry Forrester gets prepared for the regular city commission meeting, slated for 10 a.m. in the city commission room.
County Clerk Charlie Tut will swear in all the county officials the first thing. A county commissioners court meeting will then be held under the supervision of Commissioner Arlin Carpenter, while other "officials" take over their posts.

Sometime between 2:30 and 3:30 p.m. the DeMolays will hold a city commission meeting of their own at which time they will make suggestions. All "officials" — city and county — will be on duty for the regular working day.
There will be 35 county "officials" and 36 city "officials" participating. But 19 of the city ones will be policemen and firemen.

Banks To Close

Pampa's banks — The First National and Citizens Bank and Trust company — will be closed Wednesday for San Jacinto Day. The post office, city and county offices are expected to be open as usual.

Yacht Basin Blast Damage Estimated At Million Dollars

LAPORTE, Tex., April 19 —UP— An explosion inside a boat shed at the LaPorte yacht basin Sunday touched off a blast that destroyed 25 cabin cruisers moored there.
Only a westerly wind, which blew the flames seaward, prevented the fire from spreading to other boat sheds packed with sleek cruisers and yachts.
Total damage, was estimated as high as \$1 million.
The explosion occurred aboard the 40-foot yacht "Gretchen B" owned by Farrell G. Huber, a construction company executive from Houston.
Cause of the blast was not immediately determined. There was no one aboard the Gretchen B at the time.
"I don't think the explosion was from equipment aboard," Huber said, noting it was inspected Friday to prepare it for a fishing expedition. "If my boat exploded, I've got a feeling that it was sabotage."
He said insurance agents were investigating the possibility of sabotage.
M. S. Seaton, office manager for the yacht basin here, said damage might run as high as \$1 million, though "insurable" damage probably would be between \$500,000 and \$750,000.
Hotspot, Maytag, Bendix and Tappan, Joe Hawkins 848 W. Foster Ad.

Tribute Paid Pyle

IE SHIMA, April 19 —UP— Two off-key bugles sounded here Sunday to the memory of Ernie Pyle, American newspaperman who was killed by a Japanese machinegun bullet nine years ago after landing with the Seventh Infantry Division. Pyle chose to cover the hand-to-hand fighting on the relatively minor Iwo Jima rather than the larger battle at nearby Okinawa.

New And Old Recipes Will Be Demonstrated At News School

New-fashioned and old-fashioned recipes will be demonstrated by Mrs. Ruth D. Knight, at the fourth annual Pampa Daily News all-electric cooking school Tuesday and Wednesday. Both two-hour sessions will begin at 1:30 p.m. in the junior high school auditorium.
"I'm not just trying to bring something new," Mrs. Knight explained. "You can remodel old well-established foods. The recipes we will present are 'effective and practical, not different or intricate,' she pointed out. "The experienced as well as the inexperienced can master the recipes I give."
Mrs. Knight's demonstrations will be on recipes printed in the cooking school supplement of today's issue of The News. Housewives attending the school are requested to bring the tabloid with them.
One of the highlights of the school will be a presentation of how to make a flier wedding (See COOKING SCHOOL, Page 2)

Drop In Claims Anytime

ST. CLAIRSVILLE, Ohio, April 19 —UP— Dairy farmer John Zuzak was checking stock in his fields Sunday when a voice from out of the blue asked for directions to Pittsburgh.
Zuzak said he heard the whir of an airplane and looked up to the face of a helicopter pilot who calmly asked: "Mister, can you tell me the way to Pittsburgh?"
Zuzak, less startled to speak, merely pointed northeast.
"Much obliged and a happy Easter," the pilot said and whirled out of sight.

Like To Hear Dulles Report

AUGUSTA, Ga., April 19 —UP— Secretary of State John Foster Dulles files here from Washington Monday to report to President Eisenhower on the status of the cold war and discuss measures the nation is prepared to take in Indo-China.
The meeting was considered extraordinary because government leaders seldom visit the President at his vacation retreat at the Augusta National golf club here.
Dulles was due to arrive in the President's plane, the Columbine, about 11 a.m. est., and confer with the President for two to three hours before flying back to Washington. The President and the secretary of state planned to hold part of their discussion during lunch.
The two men were believed certain to bring up the statement made Friday by Vice President Richard M. Nixon that it might become necessary to send U.S. troops to Indo-China.
Dulles declined in Washington remarks. He said he had not read about Nixon's speech and had been "out of touch" with all foreign policy problems for several days.

'Glasspox' Epidemic Spreading

By UNITED PRESS
A "glasspox" epidemic of mysterious pitted automobile windows spread eastward across the nation Monday from the Pacific Northwest where hundreds of car windows have been pocked in recent weeks.
The cause of the so-called "ghostly" phenomenon had not been determined but, whatever it is, one atomic scientist said it is not radiation.
It was likely that some of the latest reports came from persons who — excited by publicity — took a hard look at their windshields and found old pits caused by gravel or little boys with BB guns.
Over the weekend reports of unexplained windshield damage were made in such widely scattered areas as Wisconsin, Texas, Illinois, North Carolina, Indiana, Michigan, Ohio and British Columbia, Canada.
"I don't think the explosion was from equipment aboard," Huber said, noting it was inspected Friday to prepare it for a fishing expedition. "If my boat exploded, I've got a feeling that it was sabotage."
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Iceberg Gets Cool Reception

MIAMI, April 19 —UP— Florida gave a cool reception Monday to the most unwelcome visitor it could possibly have — an iceberg.
The chunk of chills was already in Florida waters when spotted Sunday by the U. S. Trinity, which radioed the Coast Guard.
The iceberg, six feet long and jutting two feet from the water, had crept 300 miles off Cape Canaveral on the Atlantic Coast midway between Jacksonville and Miami.
It is believed from a hardware store we have it, Lewis Hardware.

Burglary Nets Thieves Nothing

Police today were investigating the burglary of the Clover Recreation club, 117 S. Caylor, in which nothing was taken.
Sometime during the week end, someone forced open the front door of the club and then broke open a cigar machine money box, but, luckily, no money was in the box.

Cops Have Slim Lead On Rapist

FORT WORTH, April 19 —UP— Suburban Haltom City police theorized Monday that a rapist who attacked a 15-year-old baby sitter Saturday night lives "within a few blocks" of the scene.
The girl told Haltom City Police Chief W. D. Roberts that the man was frightened off after the attack when the telephone rang. It was the girl's mother calling.
The girl was caring for two small boys and their infant sister. Her attacker crawled through a living room window after first peering through it about 12:30 a.m. Sunday and asking one of the boys if his father were home, the girl said.
The girl said she had taken the two boys into the living room after hearing a noise. She said the attacker forced the two boys into a rear bedroom and told them to stay there or he would kill them.
The girl, who suffered ugly red first witnesses, said she was grabbed by the man. He said in an interview he would demand to know why they didn't stop the irregularities, why they didn't mention them in testifying for "favors."

High Winds Stir Dust

By UNITED PRESS
A cool front carrying little cold air, but accompanied by strong northerly winds stirred up dust over the entire Panhandle Monday in the wake of the state's spell of pre-Easter rains.
Weather bureau reported Panhandle visibility generally at a quarter-mile to a mile from blowing dust. Forecasters said, however, the dust shouldn't move further east than Abilene or Wichita Falls.
The front lay during the morning across the southern portion of the Panhandle and extended into eastern Oklahoma. It was moving slowly southward, but was not expected to affect noticeably any other parts of Texas but the South Plains and the Red River Valley.

Mexico Devalues Currency Second Time In Two Years

MEXICO CITY, April 19 —UP— The Mexican government devalued the peso for the second time in five years effective Monday, dropping the peso from 11.8 American cents to eight cents.
In announcing the devaluation, Treasury Minister Antonio Carrillo Flores said it was the international opinion that the United States would succeed in averting a major depression, although "it is thought the process will be difficult."
"The domestic factors which influence the monetary situation were and, in general, are, satisfactory," he said.
Public reaction to the devaluation was immediate. Remembering the soaring prices following the last drop in the peso's value, in June, 1952, housewives jammed markets and grocery stores Monday.
They concentrated on purchases of imported canned goods and other items from abroad.
Carrillo Flores said the "crisis" came between April 9 and last Wednesday, when Mexican banks closed for the Easter holiday. They reopened Monday.
The Bank of Mexico warned that a greater than normal drop in its gold and exchange reserves was starting, with heavy purchases of dollars by Mexican capitalists, he said.
He said private investments had fallen off in the last 18 months. As a result, he said, bank deposits

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McCarthy Huddles With Probe Panel

WASHINGTON, April 19 —UP— The Senate investigating subcommittee called a secret meeting with Sen. Joseph R. McCarthy Monday to try to settle some preliminary rows so the Army-McCarthy hearing can get going on schedule Thursday.
Among the issues up for discussion were McCarthy's demand for the right to cross-examine all witnesses and his complaint about the premature release of the Army's formal charges against him.
There also was a chance the subcommittee would ask McCarthy to submit a formal, written statement of his side of the case — possibly by a certain deadline — as the other principals in the case are doing.
Temporary subcommittee chairman Karl E. Mundt (R-S.D.) said he expected subcommittee counsel Roy M. Cohn and executive staff director Francis P. Carr to submit their statements Monday.
Cohn said in New York that an announcement about these would be made. But Mundt said he doubts whether the statements would be made public immediately even though the Army's brief had been published.
Monday was McCarthy's first meeting with the subcommittee since he picked a special committee for the investigation. The Wisconsin Republican returned only Sunday from an extended vacation in the Southwest.
McCarthy, Cohn and Carr to a lesser extent, Carr were accused by the Army of using "improper means" to get favored treatment for a drafted subcommittee investigator, Pvt. G. David Schme. McCarthy countered that the Army tried to "blackmail" him into dropping an investigation of alleged Red penetration of the military.

Tax Files Opened To FHA Probers

AUGUSTA, Ga., April 19 —UP— President Eisenhower Monday opened income tax files to the Senate Banking and Currency committee investigating corruption in federal loans to privately financed housing units.
The President, by executive order, directed that the committee, under chairman Homer E. Capehart of Indiana, be given access to income, excess profits and gift tax returns for the years 1942 through 1953.
The President authorized inspection of returns only in connection with the committee investigation of loan projects under section 608 of the nation's housing act. This is the section covering insurance of loans on privately-financed housing units.
His order did not apply to title one of the same act having to do with insurance of small loans on home improvements, both sections of the law are under a nationwide investigation by the housing and home finance agency.

ROP Group Will Be At Geneva

SEOUL, April 19 —UP— President Syngman Rhee agreed Monday to send South Korean delegates to the Geneva conference but predicted the April 26 parity would prove the best chance of trying to deal with the Reds.
The South Korean president said that war and not words was the only language the Chinese Communist understands but voiced hope that his divided country would be united peacefully.
Rhee has said before he would never agree to a coalition government with the Communists and, apparently, he would settle only for removal of North Korean Premier Kim Il Sung's Red government and incorporation of all Korea under the ROK flag.
"It must be a unification under full democratic auspices, and it must include the complete withdrawal from our soil of all Chinese Communist forces."
Foreign Minister Pyun Yung Tai and his eight-man delegation left immediately for Geneva. They will fly to Tokyo Thursday afternoon to make connections for the trip to Switzerland.
Rhee, who received a letter from President Eisenhower Sunday, said he had been given detailed assurances from the United States that South Korea's view would be respected at Geneva.

Hollyday To Testify Scandal Quiz Opens

WASHINGTON, April 19 —UP— The Senate Banking committee will launch public hearings Monday on the multi-million-dollar housing scandal in which a former government official now has been accused of taking money for "favors."
Chairman Homer E. Capehart (R-Ind.) called ousted federal Housing Commissioner Guy T. O'Hollyday and assistant Commissioner Clyde D. Powell as his first witnesses.
He said in an interview he would demand to know why they didn't stop the irregularities, why they didn't mention them in testifying for "favors."

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WD FFA Teams Capture Honors

WHITE DEER — (Special) — The dairy cattle and crops judging teams of the White Deer chapter of Future Farmers of America took honors at the District contest held in Canyon recently. The teams placed fourth in a field of six. As individual contestants, Maynard Kotara and Otis Frost were tied for third place in seed certification. Frost was also the second high individual out of 35 contestants.

The crops team is Maynard Kotara, Otis Frost, Harold Isaacs, and George Collins, alternate. The dairy judging teams attending the district contest held in El Paso recently, where they won high individual and team honors. The team placed second out of 10 teams contesting for district, and 11th out of 37 teams. Competing with 156 boys, Alvin Kalka received first place honors in judging Guernseys.

Members of the dairy cattle judging team are Harice Freston, Alvin and Melvin Kalka. Both teams, along with the livestock judging team, will enter the regional contest to be held in Lubbock, April 24. G. Gaston is advisor of the White Deer FFA.

VITAL STATISTICS

HIGHLAND GENERAL HOSPITAL NOTES

Admitted

H. R. Miller, Canadian

Mrs. Billie Ferguson, 324 S. Tig

Sharon Jane Talon, 105 S. Hobart (also dismissed)

Mrs. Nell Turpin, 975 Brunow

Mrs. Mattie Gifford, Star Rt. 2

M. Kirby, 1225 E. Francis

Mrs. Yennie Bridwell, 716 Roberta

Henry Rondau, Lefors

Mrs. Clifford Northcott, 1836 Coffe

Mrs. Helen Brantley, 316 S. Tig

Kenneth Edwards, Lefors

Mrs. Juanita Bates, 425 Short

Noah Crow, 915 E. Scott

Louis Barnes, 631 N. Faulkner

Baby Michael Brown, Pampa

C. E. Martin, 821 Montagu

Mrs. Lucy M. Horner, Route 1

Mrs. Mickey St. Aubyn, 1218 E. Browning

Mrs. Nettie Lee Claferbaugh, 736 Dean Drive

Mrs. Ozenar Thomas, Connelly Apt.

Rev. O. C. Curtis, 515 W. Kingsmill

B. P. Kenner, 1188 Neel Road

Mrs. Kay Hunt, 525 S. Cuyler (also dismissed)

Tom Morgan, 603 Maple

Mrs. Mary E. Williams, Lefors

Discharged

Jerry George, 1317 E. Foster

Mrs. Ruth Baxter, 515 Short

Ray Irby, Boxer

Mrs. Etta Cox, 857 E. Frederic

Amia Cook, Skellytown

Mrs. Opal Downs, 814 Christine

L. T. Newman, 1023 S. Wilcox

Mrs. Bonni Ray, 828 Zimmers

Mrs. Bernice Nicholson, 305 S. Nelson

Elizabeth Ann Trotter, 427 Hughes

Cheryl Wheeler, 1205 E. Foster

Mary Hubbard, 1229 E. Foster

T. R. Swingard and Teddy, White Deer

J. H. Coker, 427 Lefors

Joanette Williams, 415 Oklahoma

Freddie Graves, 514 1/2 Harlem

Mrs. Mildred Taylor, 115 1/2 Harlem

Mrs. Jeanette Fish, Alnared

Mrs. Callie Peden, Lefors

Mrs. Lula Belle Jack, Skellytown

Mrs. Dolores Tucker, 1309 E. Frederic

T. P. Snow, Route 1

Richard Bradley, Wheeler

H. E. Williams, White Deer

Mrs. Avis Wilson, 304 N. West

Johnnie and Arnold Wardner, Lefors

Mrs. Louise Wilson, 212 Canadian

W. J. Lambright, 314 N. Wynne

Mrs. Nell Turpin, 925 Brunow

Frank Eason, Pertyon

L. A. Barber, 901 E. Francis

B. A. Wesner, White Deer

Mrs. Billie Ferguson, 324 S. Tig

Hattie Mae Williams, Pampa

Troy Seare, 13 Brunow

Helen Jones, Pampa

Mrs. Marcella Thompson, 111 S. Ballard

Mrs. Viola Cotton, 1129 E. Francis

Kenneth Edwards, Lefors

District Scouters Meet Tuesday

A film on Scout camping and adoption of a new system of awarding merit badges will be on the agenda of the monthly meeting of the Santa Fe District round-table. Get-together will be held at 7:30 p.m. Tuesday in the Palm Room of City Hall, according to Phil Piques, district Scout executive.

Harry McWaters, district commissioner, late this morning said that Elmer Ratliff would be in charge of the film; Mrs. R. E. Smith, the demonstrators "fair"; and Clifford Dunham, the Cub leader.

Announcements will also be made by the district camping and activities committee and the Philmont Scout leaders committee, he said.

A new system on merit badges, Piques said, will be: he boys go to the Scoutmaster, Scoutmaster signs a card, boys go to the "counselor," boys and "counselor" work on badge together, "counselor" signs card and sends it back to Scoutmaster, Scoutmaster arranges a troop review and card is presented to the boys.

RE Board Will Honor Guests

Pampa's Real Estate Board will host two officers of the Texas Real Estate association at a 8:30 p.m. reception at the Hotel Pampa. Johnson's cafe, advised Quentin Williams, board president.

The guests will be Vincent J. Schmidt of Galveston, president; and Ervin W. Luedtke, executive secretary. Both men are expected to speak.

The meeting is open to board members and their guests.

PLEADS

(Continued from Page One)

Among the Russian spectators insisted her actions indicated she has been drugged before being brought to the airport.

Two airline hostesses helped her up the ramp leading to the plane. After she was pushed inside the aircraft, spectators jerked the steps away before her bodyguard could enter.

Kidnapping Charge

Mrs. Petrov charged last week that her husband had been kidnapped. She said the Australian government lied in saying he had abandoned communism and exposed a spy ring.

Petrov was third secretary at the embassy in Canberra and she was an embassy stenographer.

Mrs. Petrov appeared frantic and near collapse when she left the airport building to walk the last few yards to the ramp.

She was weeping as she stumbled along. Her Russian bodyguards gripped her arms firmly.

Russian-speaking anti-Communists swarmed about her, apparently trying to help.

Cries Out in Alarm

Mrs. Petrov was heard to cry out in Russian:

"I don't want to go! Save me! Save me!"

She also cried out, "My shoes, my shoes!" she had lost them in the melee.

Some newsmen thought she appeared drugged.

Police had to clear the crowd before the ramp could be brought back to the plane so her escort could board.

Some women lining the fence cried, "don't go, Evs. They'll kill you."

AIRSTRIIP

(Continued from page one)

for leadership of the British Labor party. Britain's largest union offered a resolution opposing German membership in the European army and the cooperative party annual conference backed Bevan by voting to oppose rearming of the Germans.

TOKYO

The Japanese coast guard proposed the U. S. Navy study the effects of radiation on marine life following the next hydrogen explosion. The Coast Guard also suggested that the Navy use radioactive dust in an effort to learn more about little known currents of the central Pacific Ocean.

Kiwians To Build Scout Rifle Shelter

The Borger Kiwanis club will build a permanent-type shelter for the 10-point rifle range at Camp El-o-wah, the Adobe Walls Council Scout camp north of Canadian.

The week end of May 1-2 has been scheduled for the job, Paul Beisenherz, council Scout executive, announced late this morning. The slab for the range has already been laid.

ANORA
DIAL 4-2569

— Ends Tonight —
9 FEATURES!
Wm. Holden
"Moon Is Blue"
Jeff Chandler
"Smugglers Island"

LAVISTA
DIAL 4-4011

— Now Wed. —
Marjorie Main
Percy Kilbride
"Ma and Pa Kettle at Home"

— Now Tues. —
Vin Johnson
"Sage of Red River"

News & Cartoons

Record Number Of Council Scouts Register For Camp

A total of 732 Boy Scouts, the largest number in history, was registered late this morning for attendance of one week at Camp El-o-wah, the Adobe Walls Council Scout camp north of Canadian.

Paul Beisenherz, council Scout executive, today pointed out that just two of the 50 available campsites were still unassigned. There are 10 campsites on hand for each of the five weeks of camp.

Camp gets underway May 30 and Beisenherz, thinking of the record registration, exclaimed, "It's really something!" Last year 640 Scouts attended, which was a record until then.

The executive late this morning was awaiting word from council Scoutmasters to determine how accurate the registration figures are.

The Boy Scout organization bought the camp property in 1948 and built the lodge in 1949. In 1950, the Texas Fish Game and Oyster commission built the jacks, the spillway of which is now being repaired following high winds and heavy rain last fall.

REGISTRATION

(Continued from page one)

8:30 a.m. at the high school. The first session will open in the school auditorium with a musical program by the Pampa High School band under direction of Bill Trevino. Dr. E. Douglas Carver, pastor of the First Baptist church, will give the invocation, after which Pampa Boy and Girl Scouts will present the colors.

Kinnard and Mayor Tom Rose will give addresses of welcome, with the response being given by Mrs. Orville K. Smith, Christmas.

Committee reports will be heard, starting at about 9:30 a.m. Following the group of Kansas business men will be the presentation of the conference theme, "Concerted Action; Richer Dividends for Every Child," by Mrs. Corneille.

Mrs. Whaley will make the principal address. They will be introduced by the state and national program. She will be introduced by Mrs. W. D. deGraess, Amarillo.

"Youth's Part in Democracy" will be discussed by a youth panel, composed of high school students, John Teed, Ben Sturgeon, D. I. Wilkinson, Jan Baker, Sheila Chisholm and Marjorie Hall, with James Pippet as moderator. They will be introduced by Jack Edmondson, principal.

Jimmy Bond, Ed Dudley, Gene Martindale, Bob Patterson, a n.d. Buddy Attaway will provide lunch-music at noon in the school gymnasium.

At the second session, opening at 1:25 p.m., Dr. Tom M. Johnston, pastor of the First Methodist church, will give the invocation, followed by local unit reports by district vice presidents. Dr. Emmitt D. Smith, Canyon, will speak on "Workshop Coordinator."

The agenda for the third session, starting at 3:30 p.m., will include introduction of life members, announcement of awards, credential report, evaluation of workshops by Dr. Smith, invitation for the district conference and courtesy resolutions.

The conference will close with a tea at 4 p.m., with Miss Edith Kr. supervisor of the Pampa school's Home Economics department, as hostess.

Wichita C Of C Visitors Slated To Arrive Thursday

Approximately 200 Kansans, traveling in a 16-car special train, will arrive at 11:40 a.m. Thursday. The group of Kansas business men will be on their annual good will tour, sponsored by the Wichita Chamber of Commerce. They will remain in Pampa until 12:30 p.m.

A big reception will be awaiting the group upon their arrival, according to Jeff Bearden, chairman of the Pampa chamber's Goodwill and Reception committee.

Leon Watkins of the Wichita chamber said that each April Wichita businessmen have an urge to go visiting their neighbors and make new acquaintances and make new ones.

They will be on the trip four days, visiting cities in Kansas, Oklahoma and Texas, traveling as far as El Paso and Juarez.

Accompanying the Wichitans will be a 10-piece band, the chamber's quartet and Scotty McLan, who plays nine instruments, including a Scotch bagpipe. Favors and notices will be distributed to children during their stay here.

The visitors will be met at the train by Goodwill committee members and will be escorted up Cuyler street to the La Nora theater. There they will be welcomed to the city by President Clinton Evsaffer which Mayor Tom Rose will present the key to the city.

When they board the train prior to departure a group of pretty Pampa girls will present them with "Top of Texas" literature and souvenirs.

SCHOOL

(Continued from Page One)

cake. "It is an effective home idea," Mrs. Knight stated. "You don't have to be a decorator to do it."

Another item to be featured will be frozen foods, which Mrs. Knight says is one of the greatest and most revolutionary changes for the homemaker and which has thrown out a lot of established practices. Mixes will also be included on the program.

During the school, electric appliances will be displayed and demonstrated on the stage. The modern electric range, with its automatic features, conveniences, safety, and economy, has made it a matchless method of preferred cooking by the woman who cares," stated Mrs. Knight.

Appliances and gift certificates, valued at more than \$600, have been donated by local merchants and will be awarded to housewives attending the school.

Attendance Record

MARGANTON, N. C. — Illness forced Arthur M. Ingold to miss the annual stockholders meeting of the First National Bank here for the first time in 55 years.

FAST HEADACHE RELIEF

1st Choice of Millions

St. Joseph ASPIRIN

100 Tablets Bottle 49¢

Business Men's Assurance Company
Life, Health, Hospitalization, Educational Annuity

Mrs. J. Ray Martin
107 N. Frost Ph. 4-9428

Closed Wednesday

We Will Be Closed All Day
Wednesday April 21
IN OBSERVANCE OF

San Jacinto Day

Take Care of Your Banking Needs Tuesday

FIRST NATIONAL BANK CITIZENS BANK & TRUST CO.

INDO CHINA - The World's Oldest War (b)



The war went badly for the French and by early 1949, they were looking for an easy out, without surrender. They thought they had the answer in 41-year-old, fun-loving Bao Dai. Hereditary emperor of Annam, he had been deposed by the Viet Minh in 1945.

Hoping that his followers were more against French colonialism than for Communism, France tried to woo the natives with a ruler of their own. So Bao Dai was installed as "chief of state" of Viet Nam — under French Foreign Office "guidance." Choice of Bao Dai seems to have been something less than a master stroke.



Playboy Bao set up his court in Dalet, a summer resort, where he spent most of his time shooting tigers. His wife, and five children, remained at his luxurious villa at Connet, on the French Riviera.

Martha Wayne



I CAN'T WAIT UNTIL YOU'RE ANNE... WHEN SHALL WE GET MARRIED, CAROLING?

ANYTIME YOU SH, CAROL... THE SOONER THE BETTER!

Scouts' Regional Meet This Week

A total of 47 Scouters from the George Newberry, Dr. and Mrs. Adobe Walls Council is expected to leave Pampa at week's end for the annual Region 9 meeting in Houston.

And 23 of them are Pampanas, according to Paul Beisenherz, council Scout executive. Session is scheduled for Friday and Saturday and will include delegates from the three-states region (Texas, Oklahoma, New Mexico).

Five planes have been donated for the trip, Beisenherz said. Donators are Halliburton Oil Well Cementing Company, Southwestern Public Service, Cabot Companies, Shamrock Oil and Gas Corporation and Panhandle Lumber Company.

Pampanas slated to fly down for the meet are Mr. and Mrs. Don Cain, Mr. and Mrs. W. B. Weathered, E. Roy Smith, Mr. and Mrs. J. E. Sheldhamer and C. A. (Lefty) Huff.

Construction Jobs Available

An estimated 50 jobs were open this morning in the Pampa office of the Texas Employment Commission.

About two-thirds of them were for one construction job, the building of an elevator in Hoover, according to Bill Ragsdale, local TEC manager.

Continuing, Ragsdale stated that unemployment is on the downgrade, "It's dropping over the nation," he said, "and that's definitely true here." Unemployment peaked in early February, he recalled.

On the whole, Pampa's employment situation is "doing pretty good," Ragsdale figured, pointing out that "we're keeping 18-20-25 jobs on hand most of the time."

Other jobs available today were mostly comprised of the white collar and laboring types, Ragsdale concluded.

The American golden-eye duck is commonly known as the whistler because of the sound made by its wings during flight.

Pampanas In THD Meet

Six delegates from Pampa are in Austin today to meet Tuesday with the Texas Highway department on highway improvements.

Representing the city are W. D. Varnon, commissioner, and James Cowan, city engineer, Judge J. B. Maguire Jr. is the county's delegate, Chamber of Commerce representatives are Fred Thompson, chairman of highway committee; Clinton Evans, president; and E. O. Wedgeworth, manager.

Services Held For Mrs. Lon Sanders

CANADIAN — (Special) — Funeral services for Mrs. Lon Sanders were held at 2 p.m. Saturday in the First Baptist church, Canadian. Rev. Sanford Cole officiated, and burial was in the Canadian cemetery under the direction of Shickley Funeral Home.

Mrs. Sanders, a longtime resident of Hemphill county, died Thursday in her home at 700 Kingman, Canadian. She is survived by her husband; two sons, Homer and Leonard Sanders; and four grandchildren.

Funeral services were Logan Owens, Emery Vignal, Claude Cook, Bill Flewelling, Jim Reid, and John Wilkinson.

McLean Services For Wyatt Youth

McLEAN — (Special) — Funeral services for Arnold Lynn Wyatt, 13, son of Mr. and Mrs. E. E. Wyatt, McLean, have been scheduled for 3 p.m. Tuesday in the First Baptist church, McLean.

Arnold died Saturday afternoon in Worley hospital. Afflicted with hemophilia, a rare blood disease, the boy had only been able to attend school two years.

Dr. Buell T. Wells, pastor, will officiate at the last rites. Burial will be in Hillcrest cemetery under the direction of the Claborn Funeral home.

Teacher Group Feted



WHITE DEER — (Special) — The Caron-Armstrong County unit of the Texas State Teachers Association, which includes White Deer, Skellytown, Panhandle, Groom-and-Glaude, was honored recently with a western-style dinner in the White Deer Cafeteria. Mrs. Horace Ledbetter was in charge of the decorations. The contest play, "Ario Da Capo" was presented as the entertainment feature.

Read The News Classified Ads.

COMING Rodeo Grounds PAMPA

2 Days Only
April 28 - 29
The Pampa Elks Club Presents

BAILEY BROS. AND CRISTIANI
COMBINED CIRCUS

THE WORLD ITS FIELD ITS TRIUMPHS REACH BEYOND THE SEAS!
THE COLOSSUS OF ALL AMUSEMENTS

All New
100 AMERICAN STARS
INDIAN AND SIAMESE ELEPHANTS
30 CLOWNS

ELPHANTS STREET PARADE 11:00 A.M.
TWICE DAILY 3&P.M. 10:00 P.M.

BACK TO PRE-WAR PRICES - ADULTS \$1 • CHILDREN 50¢
50¢ ALL THROUGH PLUG TAX

Excise Tax Cuts Effective April 1

Excise Tax Cuts Effective April 1

HERE'S HOW TAX CUTS WILL REDUCE YOUR TELEPHONE BILL...

Tax cut on long distance saves you 12% on most calls.

There is no change in basic rates but the tax cut gives you a real saving.

Tax cut on local service saves you approximately 5%.

Now your bill for local service will be less, too.

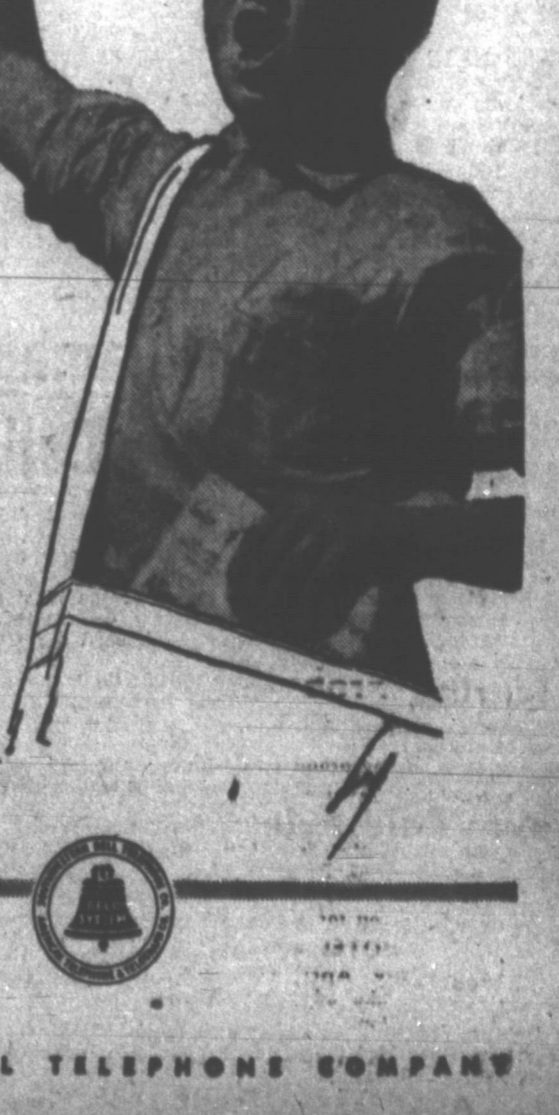
The full benefit of these tax cuts, voted by Congress, comes to you. Not a penny goes to the telephone company.

The tax reductions apply to all telephone service billed to you on or after April 1.

This is good news for all telephone customers. Now it costs even less to "talk it over" by long distance. And your local service, too, is an even bigger bargain.

NOW... AN EVEN BIGGER BARGAIN

SOUTHWESTERN BELL TELEPHONE COMPANY



First Baptist Society

The following Baptist Church Society members...

The Mary A. in the home of 1004 Huff Road. To open, the 50th anniversary of Mrs. Shirley and Mrs. Mrs. P. A. the Bible at Joseph.

Mrs. Waite meeting with Refreshment by Mrs. Lois Bell and Mrs. Rupert.

Mrs. Robert led the prayer meeting.

Mrs. C. E. Bible is a book "Young and A Short Bible" the meeting by Mrs. Those attend Herman and Homer Taylor C. Howard.

The Ethel home of 1319 Mary.

Mrs. Lloyd business of a season of Mrs. Bob she received the Bible at the meeting by Mrs. Those attend Flayer, C. Jones, Ralph and Howel, hostess.

The Ruby, Mrs. B. T. Lease, Mrs. W. I. Ing prayer, a short book preceding that which was H. Tucker, from the first study book tiny.

GRA

My Dear I read your paper, you give good My prof My grov work state-for cooing ho We was for her, A how to ge printed in Dear L. V Unless number-e telephone informal daughter you would on a cert her. If y fairly an success. At lions. Be hours you frequent so at once will have ing with ing a or your ing the r and her Refrain ple or as Little sa cookies er on be let. Litt nice to WANTS Dear GR I have your as them y I we you any I wo to keep Also I between county. I lo love h daught So w where I th

Dear I You please! Depart The one to giving

First Baptist Women's Missionary Society Circles Hold Meetings

The following circles of the First Baptist Church Women's Missionary Society met this week for programs of Bible study:

The Mary Alexander Circle met in the home of Mrs. T. O. Trout, 1004 Huff Road.

To open the meeting the group joined in singing "Jesus Saves." Mrs. Shirley Nichols led in prayer, and Mrs. W. R. Bell introduced Mrs. P. A. Scoggins who taught the Bible study on the character of Joseph.

Mrs. Walter Roush closed the meeting with prayer.

Refreshments were then served to Mrs. Scoggins, Roush, Nichols, Bell and the hostess.

Mrs. Rupert Orr, 404 Hill Street, was hostess this week to the Edith Doyal Circle.

Mrs. Robert Hogan, chairman, led the prayer which opened the meeting.

Mrs. C. E. Powell taught the Bible lesson from Chapter 4 of the book "Young People of Destiny."

A short business session followed the Bible study period and then the meeting was closed with prayer by Mrs. R. T. Eudaley.

Those attending were: Mmes. Herman Whitley, R. T. Eudaley, Homer Taylor, Robert Hogan, A. C. Howard and the hostess.

Mrs. O. A. Davis concluded the meeting with prayer.

Those present were: Mmes. W. H. Lewis, T. V. Lane, J. H. Tucker, O. A. Davis, J. R. Moss, A. French, S. T. Halpain and one visitor, Mrs. L. R. McKenzie.

The Darline Elliott Circle met in the home of Mrs. E. Douglas Carver, 1708 Charles, with Mrs. Doshia Anderson opening the meeting with prayer.

Mrs. C. L. McKinney taught the Bible lesson from the book "Young People of Destiny," Chapter II, entitled "Joseph: Forgiveness and Reward for Faithfulness."

The meeting closed with prayer by Mrs. J. H. Richey.

Those attending were Mmes. C. L. McKinney, E. L. Glenn, Doshia Anderson, L. H. Greene, A. A. Day, J. G. Ramsey, L. H. Simpson, J. H. Richey, James Hopkins and the hostess.

The Geraldine Lawton Circle met with Mrs. C. L. Wilson, 640 N. Sumner.

The group sang "Jesus Saves" to open their meeting, followed by a prayer by Mrs. H. M. Stokes, WMS president.

The Bible study was under the direction of Mrs. Wilson, who brought a study of the life of Moses.

The closing prayer was led by Mrs. Parker Mangham.

Refreshments were served to Mmes. L. H. Norman, Fred Hinkle, O. D. Burba, H. M. Stokes, Dewey Johnson, E. L. Hassell, J. L. Burba, Joe Mullins, Parker Mangham and the hostess.

The Letha Saunders Circle met in the home of Mrs. Bob Allford, 1601 Duncan.

The meeting was opened with prayer by Mrs. W. S. Marsh.

Mrs. J. C. Vollmert taught the Bible study from the Scriptures found in Judges 6-8.

The meeting closed with prayer by Mrs. George Vineyard.

In addition to those mentioned above, the following attended: Mmes. G. E. Groninger, Maude Brockway, Ernest Aray, W. J. Drace, and Ham Luna, who was a visitor.

The June Petty Circle met with Mrs. A. McClellan, 308 N. Barka.

Mrs. O'Bannon opened the meeting with prayer.

The Bible study period was led by Mrs. O. B. Schiffman and was a study of the book "Young People of Destiny." Sentences prayers by the members closed the meeting.

Those present were Mmes. Hulle Beard, Edwin Finson, O. B. Schiffman, J. E. O'Bannon, E. Stidham, Jennie Kenney, R. W. Tucker, Dell Scafie, Cora Patterson, Ella Gurley and the hostess.

The Ethel Hardy Circle met in the home of Mrs. Jeff Bearden, 1319 Mary Ellen.

Mrs. Lloyd Hayes conducted the business of the circle, followed by a season of sentence prayers.

Mrs. Bob Tripplhorn conducted the Bible study period in which she reviewed the events related in the Bible study book "Women of Destiny in the Old Testament."

The meeting closed with prayer led by Mrs. C. M. Howe.

Those attending were Mmes. Hayes, Cecil Dalton, John Jones, Ralph McKinney, Bob Sympson, Howe, Tripplhorn and the hostess.

The Ruby Wheat Circle met with Mrs. F. T. Halpain, on the Sinclair Lease.

Mrs. W. H. Lewis led the opening prayer, which was followed by a short business session.

Mrs. T. V. Lane led in prayer preceding the Bible study session, which was conducted by Mrs. J. H. Tucker. The study was taken from the first chapter of the Bible study book "Young People of Destiny."

The Rubby Wheat Circle met with Mrs. F. T. Halpain, on the Sinclair Lease.

Mrs. W. H. Lewis led the opening prayer, which was followed by a short business session.

Mrs. T. V. Lane led in prayer preceding the Bible study session, which was conducted by Mrs. J. H. Tucker. The study was taken from the first chapter of the Bible study book "Young People of Destiny."

GRACE FRIEND

My Dear Mrs. Friend

I read your column in the paper every day and I think you give good advice.

My problem is this: My grown daughters are working away in another state for the past 18 months is coming home soon for a visit.

We want to have open house for her. Will you please tell me how to go about this. Should we printed invitations? E. W. Dear L. W.

Unless you are having a large number of guests, you may not wish to telephone the invitations or write informal notes saying that you would like her friends to call on a certain date for a visit with her. If you are going to invite a fairly small group, it would be correct to telephone the invitations. Be sure to state at what hours you want the guests to call. Frequently the hours are staggered so that everyone won't come at once and so that the honoree will have a better chance of visiting with everyone.

Ask a few close friends of yours or your daughter's to assist during the party. This will leave you and her free to receive at the door.

Refreshments may be very simple or as elaborate as your choice. Little sandwiches are nice as are cookies or little cakes. Have either or both. Serve punch and coffee. Little candies or minis are nice to serve as are salted nuts.

WANTS TO BOARD CHILD

Dear Grace Friend

I have read friend sent you also your answers and enjoy reading them very much.

I would like to ask a favor of you and this is it.

I would like to get a license to keep children in my home. Also I would like to take a child between 3 and 9 to keep for the country.

I love children and have a large house with just me and my daughter who works days.

So would you please tell me where I can go to see about it.

I thank you so very much.

Mrs. B. P.

Dear Mrs. B. P.

You will have to make an application at the County Welfare Department.

The department will send someone to inspect your home before giving you a license.

Let This Man Help Solve Your Hearing Problem!

HEINZ REACH Trained Acoustician

If you have a hearing problem you are cordially invited to come in for a free test of your hearing by our factory trained Acoustician.

This is your opportunity to talk with a hearing aid expert about your personal hearing problem. You are welcome to bring a friend or a member of your family. If you now wear a hearing aid, bring it with you for FREE cleaning and adjusting.

HOTEL ADAMS, PAMPA

Wednesday, April 21, 11:00 a.m. to 5 p.m.

We urge you to take advantage of this opportunity. There is no cost or obligation.

2909 B Washington, Amarillo, Ph. 4-9448

ACOUSTICON REACH CO.

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HEINZ REACH Trained Acoustician

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ACOUSTICON REACH CO.

Music Week Opens In Shamrock Today

SHAMROCK — (Special) — The Annual Music Week in Shamrock will open Sunday, May 2 with a Vespers Program at 3 o'clock in the Clark Auditorium. Guest artists will be Mr. and Mrs. Al Skoog of Borger. A spokesman of the Fine Arts Club who sponsors the annual event announced the program this week.

Mrs. Skoog will be remembered in Shamrock as Miss Patsy Ruth Rippey. She and her husband recently returned from Sweden, where they have been studying on a scholarship they earned.

On Monday night, May 3, Mrs. Cabot Brannon will present a group of sophomore music students in a recital at Clark Auditorium at 8 p.m.

Tuesday night will be Annual Home Night, when local artists will go from home to home to present their program. Homes that will be open to the public on that night will be announced later.

On Thursday evening the Shamrock Irish Band will be presented, by Band Director Robert Reeves in a concert in Clark Auditorium.

Legion Auxiliary Hears About Mexico

American Legion Auxiliary enjoyed a program on Mexico led by Mrs. Jack Graham when it met recently in the American Legion Hall.

Mrs. Lyle Stout had on display a number of articles representing the chief products of Mexico. An observation game resulted in Miss Charlie Neal Young winning the contest. Miss Young showed colored slides of interesting scenes in Mexico. She had taken these pictures when she was vacationing in that country.

The business was conducted by Mrs. Joe Shelton, the vice president. The Convention call was read announcing the District Convention at Borger April 24th and 25th. All members are urged to attend any or all sessions. The voting delegates will be Mmes. F. W. Shotwell, Joe Shelton and Wayne Washburne. Alternates, Mmes. J. M. Turner, Diamia Wood and Frank Yates.

All members are urged to attend the Council's Club party May 10, honoring all club presidents.

Mrs. Yates, hostess, served refreshments in the Easter motif.

Garden Club Studies Annuals

SHAMROCK — (Special) — Annuals were the subject of the April meeting of the Shamrock Garden Club on Tuesday. Hostesses for the afternoon were Mrs. Charles Palmer and Mrs. Bedford Harrison in the Harrison home.

Mrs. Lennie Burks, president, presided over business session. Mrs. Dave Skidmore, chairman of the park committee, reported that the spring planting at the park has begun and that construction of rest rooms, a project being shared by several civic organizations, should begin this week.

Plans were made for a table setting party to be held in May at the Armory.

Mrs. H. T. Fields led the discussion on the planting and care of Annuals. Roll call was to name the favorite annual and why. Mrs. Burks spoke on Garden Therapy.

President-elect Mrs. Virgil Agan named the committees which will serve during the coming year.



MISS BETTY JOYCE SCOTT, bride-elect of Donald Noble Ewan of Wichita, Kansas, is shown above center, with her fiancé's mother, Mrs. J. D. Ewan, left, and her mother, Mrs. George W. Scott, right, at a lovely announcement tea Saturday afternoon in the Scott home at 1304 Mary Ellen. The wedding is planned for June 19 in the First Methodist Church with Dr. Ronald Meredith of Wichita, Kansas, officiating. (News photo by T. D. Ellis)

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Professor Of Art Is AAUW Speaker

A. G. Kieselbach, associate professor of art, West Texas State College, will be the guest speaker at the meeting of the Pampa Branch of American Association of University Women Tuesday at 7:30 p.m. in the City Club Room. Miss Virgie Denton, chairman of the Arts Committee, has arranged the program.

Mrs. Kieselbach, a member of the W. T. faculty since 1946, earned his B.S. from Kent State University in Ohio, and his M.A. degree from George Peabody College. He has done advanced study toward his doctorate at Pennsylvania State College. "Understanding Modern Art" will be the subject of his talk. He will use an opaque projector to show in color the work of many famous artists.

During a short business session the newly elected officers will be installed. Miss Sibyl Turner, president and Mrs. Mack Hiatt, Jr. as secretary.

Hostesses will be Mrs. James Poole, Miss Alma Wilson and Miss Faye Ann Porter.

Skelly Fifth Graders Have Wiener Roast

SKELLYTOWN — (Special) — The pupils in the 5th grade room enjoyed a wiener roast on the creek this week. They left immediately after school and returned about 6 o'clock. Games of baseball were enjoyed with everyone participating.

Those attending were Sharon Harris, Betty Morgan, Wanda and Joy Helber, Carolyn McOee, Ronnie Hess, Donald Hoskins, Joe Downs, Allen Heaton, Lee Kimball, Thom Lester, Jerry Doyle Braddock, Jerry Fitch, Jim Bird, Dich Hanna, Kenzie Carter, Donald Glenn Carter, Karen Jean Fitch also Mmes. J. R. Fitch, Don Carter, Sam Lester and Miss Wilma Watkins.

Karachi, capital of Pakistan, has had a population increase of over 400 per cent in five years, from 300,000 to 1.2 million.

Mrs. Lunsford Is Hostess To HD Club

Worthless Home Demonstration Club met April 18 in the home of Mrs. Nat Lunsford, 910 Wilks, with Mrs. Ruby Lunsford as hostess. A covered dish supper was planned for May 1 in the home of Mr. and Mrs. O. G. Smith. A basket weaving school will be held in agent Helen Dunlap's office April 19 at 1:30.

Members brought home-made aprons and drew numbers for their prizes. Mrs. Milton Wylie, a former member, was received into the club as a new member. Pictures were made of the group in their aprons.

Refreshments of punch, cookies and Easter eggs in nut cups were served to Mrs. P. G. Turner, M. L. Robinson, Noah Cude, O. G. Smith, J. C. Payne, Ray Robertson, Marion Roberts, Roy Tinsley, J. L. Carlton, Nat Lunsford and one new member, Mrs. Milton Wylie.

The next meeting will be with Mrs. E. Engle, west of town, May 7 at 2 o'clock.

New Permanent Gives Soft Natural Wave

By ALICIA HART, NEA Beauty Editor

Since the beginning of permanent waving, hair styling concepts have changed so that it's now hard to believe anyone would have allowed her hair to be twisted into cork-screws.

But because only wealthy women could afford the involved, time-consuming process, the tight curls produced by the first permanents started a style trend that long outlasted the original process.

In fact, to this day, some women on think a very tight wave indicates a good permanent. But women who could afford the best changed to the more natural processes as they became available.

First, it was the machineless permanent; then, about 12 years ago, the cold wave was introduced. Since then, hair stylists have been striving to create coiffures that are more natural looking and more manageable. Today, the trend is toward smooth, flowing waves that accent the hair's beauty rather than artificial arrangements.

To achieve this effect, some women set their hair nightly rather than chance getting a permanent that will be too tight.

Of interest to them will be the news that a maker of a cold wave process has introduced a permanent that claims cannot be over-processed. In other words, there's no chance of your getting too tight a curl from this permanent.

The new process, now available in beauty salons throughout the country, contains a special ingredient that acts as a monitor so that the waving lotion can achieve the maximum of curl without danger of the action going beyond that desired limit.

A special froth that's rinsed on the hair to lock the permanent in and at the same time return the hair to its normal state is another of its features. After the froth is applied, the hair seems straight but will fall into waves with a touch of one's hand.

Therefore, the company points out, one will no longer have to wait through several shampoos to achieve the desired softness.

An incidental feature of the process is that it flushes the hair so thoroughly that it brings out high lights that one might never have thought her hair possessed.

Helen Perdue Feted With Bridal Shower

SKELLYTOWN — (Special) — Miss Helen Perdue, bride-elect of Eugene Willis, was recently honored with a bridal shower in the Skelly Schuler club home. Hostesses were Mmes. Grayley Malone, Russell Davidson, Iris Colley, Henry Gentry, R. T. Davis, Floyd McCoy, Bill Eubanks and Misses Yvonne McCoy, Donna Eubanks and Mary Ann Karlin.

Miss Donna Eubanks presided at a decorated guest register. The guest register was a bride's book, which was a gift from the bride.

The refreshment table was laid with a lace cloth over blue. A large punch bowl centered the table, which was surrounded with guests. Napkins carried out the wedding motif with bride and groom and "Helen & Eugene" were lettered in gold. Lighted blue tapers and chrysalis appointments completed the arrangements. Mrs. L. F. Karlin and Mrs. Bill Eubanks presided at the table. Punch, cookies and cheese wafers were served.

The gifts were displayed on a table laid with a white cloth with blue streamers of ribbon at each end. About 60 guests attended.

MATURE PARENT

By MRS. MURIEL LAWRENCE

Mr. Brown is a young architect and father. Because he's a junior member of his firm, his assignments are usually routine.

One afternoon opportunity knocks. Building plans for a large factory are laid upon his desk. He is reminded of an idea for window designs he once discussed with his boss and is planning to ask if he can adapt it to the big factory's building plans.

Mr. Brown is concentrating on this important business when Mrs. Brown calls from their suburban home to remind him to take the early train. "I didn't want you to forget," she says. "that tonight is the night Pammie is playing the Good Fairy in her school play."

They are not gifts of his own important affair. Mrs. Brown becomes excited. Indignantly, she warns her husband that unless he is at Pammie's school play, he will be neglecting his paternal responsibilities and the big factory's building plans.

Mr. Brown is concentrating on this important business when Mrs. Brown calls from their suburban home to remind him to take the early train. "I didn't want you to forget," she says. "that tonight is the night Pammie is playing the Good Fairy in her school play."

Easter Holiday Tea-Showers Honors Bride-Elect Miss Ann McNamara

Miss Ann McNamara, daughter of Mr. and Mrs. A. D. McNamara, 1012 N. Somerville, who is home from El Paso where she is teaching, was honored yesterday afternoon with a shower and tea in the Russell Chisholm home at 800 N. Gray Co-hostesses with Mrs. Chisholm were Mmes. B. J. Grubbon, W. B. Herr, Mae Dillman, W. H. Waddell and M. F. Roche.

Miss McNamara and Joseph Di Cosimo, who is also teaching in El Paso, plan to be married June 10 in the Holy Souls Church.

The bride-elect's chosen colors of yellow and white were used on the serving table which featured a bridal party before a miniature altar. Tiny yellow candles outlined the bridal aisle of the scene and a bank of lemon leaves against a

Included in the houseparty were the bride-elect's mother, Mrs. D. McNamara, her grandmother, Mrs. Harold Allendorf, Assisti with the serving were Jeanne Chisholm and Cecilia Saunders of A arillo. Other out of town guests included Mmes. R. J. Kiser, E. Hogge, Jack Edwards, J. M. Saunders and Cecilia.

Mrs. Vernon Tarbet Guest Of Honor At Shamrock Reception

SHAMROCK — (Special) — "get ready" reception was held the home of Mrs. Charles Brock with Mrs. Vernon Tarbet as guest of honor on Thursday afternoon. Hostesses for the afternoon were Mrs. J. D. Clay, Mrs. Bill Titt, Mrs. A. J. Reid, Mrs. John Bon Mrs. D. C. Hale and Mrs. Brown.

Guests who called were served from the lace-over-blue-drap serving table an arrangement of tulips, iris, and baby breath flanked by pink candies. Tiny dispensers complete with safety-pins decorated the pink and blue cake. Guests were registered in a book shaped to carry out the theme.

Addie Fern Lick and Mr. Fred Genett.

Read The News Classified Ads.

The Pampa Daily News Women's Activities



MARRIED — (Lefors Special) — Mr. and Mrs. W. T. Hill of Lefors announce the marriage of their daughter, Melba Joyce, to Shelby Ray Cogdell, son of Mr. and Mrs. R. C. Cogdell of Tallulah, La. The wedding was solemnized April 9 in Clovis, New Mexico. The bridegroom is employed by the Cabot Co. They will make their home at 406 N. Purviance, in Pampa.

Easter Holiday Tea-Showers Honors Bride-Elect Miss Ann McNamara

Miss Ann McNamara, daughter of Mr. and Mrs. A. D. McNamara, 1012 N. Somerville, who is home from El Paso where she is teaching, was honored yesterday afternoon with a shower and tea in the Russell Chisholm home at 800 N. Gray Co-hostesses with Mrs. Chisholm were Mmes. B. J. Grubbon, W. B. Herr, Mae Dillman, W. H. Waddell and M. F. Roche.

Miss McNamara and Joseph Di Cosimo, who is also teaching in El Paso, plan to be married June 10 in the Holy Souls Church.

The bride-elect's chosen colors of yellow and white were used on the serving table which featured a bridal party before a miniature altar. Tiny yellow candles outlined the bridal aisle of the scene and a bank of lemon leaves against a

Included in the houseparty were the bride-elect's mother, Mrs. D. McNamara, her grandmother, Mrs. Harold Allendorf, Assisti with the serving were Jeanne Chisholm and Cecilia Saunders of A arillo. Other out of town guests included Mmes. R. J. Kiser, E. Hogge, Jack Edwards, J. M. Saunders and Cecilia.

Mrs. Vernon Tarbet Guest Of Honor At Shamrock Reception

SHAMROCK — (Special) — "get ready" reception was held the home of Mrs. Charles Brock with Mrs. Vernon Tarbet as guest of honor on Thursday afternoon. Hostesses for the afternoon were Mrs. J. D. Clay, Mrs. Bill Titt, Mrs. A. J. Reid, Mrs. John Bon Mrs. D. C. Hale and Mrs. Brown.

Guests who called were served from the lace-over-blue-drap serving table an arrangement of tulips, iris, and baby breath flanked by pink candies. Tiny dispensers complete with safety-pins decorated the pink and blue cake. Guests were registered in a book shaped to carry out the theme.

Addie Fern Lick and Mr. Fred Genett.

Read The News Classified Ads.

ANYTHING LESS is yesterday's car! . . .

Come drive NUMBER ONE in power! Most powerful and safest to drive of all V-8's . . . 235 H.P. FirePower, rated NUMBER ONE engine in America! Here, too, is the NUMBER ONE no-clutch drive, most powerful and most automatic of them all . . . PowerFite! Be NUMBER ONE on the road in the record-breaking Daytona Beach winner of the '54 NASCAR tests!



The power and look of leadership are yours in a Chrysler

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Everything You Need to . . .

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ON DUTY AT ALL TIMES 7 DAYS A WEEK 8 a. m. to 10:30 p. m.

DOUBLE GUNN BROS. THRIFT STAMPS On All Prescriptions!

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Let This Man Help Solve Your Hearing Problem!

HEINZ REACH Trained Acoustician

If you have a hearing problem you are cordially invited to come in for a free test of your hearing by our factory trained Acoustician.

This is your opportunity to talk with a hearing aid expert about your personal hearing problem. You are welcome to bring a friend or a member of your family. If you now wear a hearing aid, bring it with you for FREE cleaning and adjusting.

HOTEL ADAMS, PAMPA

Wednesday, April 21, 11:00 a.m. to 5 p.m.

We urge you to take advantage of this opportunity. There is no cost or obligation.

2909 B Washington, Amarillo, Ph. 4-9448

ACOUSTICON REACH CO.

The Pampa Daily News

One of Texas Five Most Consistent Newspapers

We believe that no 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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Phony Science

A world renowned astro-physicist, Dr. Hermann Bondi of London's Kings College, has a new theory on the state of the universe. According to the Bondi hypothesis, the universe always has existed and always will exist.

The more generally accepted scientific theory is that some five billion years ago all matter was a great expanse of gas of incredible heat, and that the universe formed suddenly as an explosion. Some of the matter congealed into stars and planets as things cooled off. This theory holds that as the universe was born, so some day will it die.

Dr. Bondi's theory however, maintains that although individual parts of the universe may grow and die, the universe itself is infinite and everlasting.

Few laymen would feel qualified to explore much beyond this somewhat ridiculous oversimplification and attempt to choose between the two scientific theories. But of real interest to all non-scientists is Dr. Bondi's own opinion of this theory. He isn't completely satisfied with it. It is set up, he says, "so that attempts to disprove it may lead to the truth."

In that quotation lies the meat of phrase "scientific method." True science doesn't have an emotional interest in its theories: it is interested only in determining whether the theories are correct or incorrect.

In a recent book, "Social Problems and Scientism," by Professor A. H. Hobbs of the University of Pennsylvania, the author argues that there is a vast difference in the approach of physical scientists, such as Dr. Bondi, and the techniques of most so-called "social-scientists," whom he accuses of borrowing the prestige of scientific terminology without employing scientific methods.

The social scientists believe that problems of human relations, of marriage, economics, government and community living, can be solved by scientific equation, just as physical science solves problems in geology or chemistry. A famous example are the Kinsey Reports, which equate sex with chemistry, measure morals with numbers and gauge emotions with percentage.

Professor Hobbs maintains that when the physical scientist, such as Dr. Bondi, advances a new theory, the hypothesis is subjected to long and exacting testing, including efforts to disprove it, in order to arrive at the truth. In many fields of social science, however, according to Professor Hobbs, great effort is directed to selling the public on the desirability of theories with little or no effort spent in testing the theories for truth.

In the process, Professor Hobbs contends, social scientists borrow freely from scientific vocabulary, speak glibly of "laboratories and clinics" that don't exist, and point to "case histories" that have little more scientific validity than the testimonials in Hadacol ads.

Permanent Record

The thousands of country weekly and smaller city daily newspapers in the United States stand in a unique position.

Absolutely nothing takes the place of the hometown paper. It leaves a printed record of community life and activity that can be found nowhere else.

For an example, take the Reese River Reveille of Austin, Nevada, published in the geographical center of a state having a population of less than 2 persons to each of its 109,000 square miles of area.

The Reveille has been published continuously since May 16, 1863, two years after the first telegraph line across Nevada replaced the Pony Express.

The files of the Reveille, preserved in the courthouse vault, are said to be the only complete files of any Nevada newspaper dating back to territorial days.

All of which points up the fact that the local newspapers in every corner of our country furnish a deathless record of the people and area they serve.

Local history is recorded and preserved by the country press of the nation — hopes, aspirations, facts, drama, marriages, births, deaths, political events, legal records — the whole chain of human activity.

A town without a local newspaper is like a phonograph without a record.

Industry's Profits

A report, based on a Department of Commerce data, reveals that during the seven-and-a-half years ending last June 30th, American corporations earned a total profit of \$261,000,000,000. What happened to the money will come as a surprise to many.

First of all, close to half of it — \$120,000,000,000 — went for taxes. Expansion of facilities took \$33,000,000,000, and replacement of worn-out facilities accounted for \$49,000,000,000. This left \$59,000,000,000, less than one-quarter of the profits, which went to shareholders — the people whose savings made the existence of industry possible. And much of that also wound up in the tax collectors' hands, via the personal income tax route.

All of us have a big personal stake in policies that help to maintain prosperous, progressive enterprise — and government has the biggest stake of all.

CHIP IT'S NOT FAIR? GET BOSSED BY YOUR TEACHER AND YOU ONLY HAVE MOM!

BETTER JOBS

By R. C. HOILES

A Statesman Sees Dangers in State Education

I want to continue to quote the warnings issued by Alvin Wingfield, Jr. on state education. Mr. Wingfield is a candidate for U. S. Senator in the North Carolina Democratic primaries. I quote from his presentation:

"When the problems of our country and city governments in operating their schools seemed almost insurmountable during the Great Depression, an attempt was made to solve them by turning the operation of the schools over to the State government. It should be perfectly obvious that the problems of our schools now are no smaller than the problems then, even if they are different. Some problems may have been solved by the centralization of power in the hands of higher government authority, but more and worse new problems were created. Now the people of the whole state must argue about matters which previously could be solved at the local level. It is much harder to find solutions that are satisfactory for a whole state than solutions which are satisfactory for a city or county, so agreement is always harder to reach and sometimes impossible. Most of our people are simply compelled by the press of other responsibilities to give up the attempt to do anything about the problems of the schools and leave them in the hands of administrators in Raleigh far removed from the influence and control of the people. If people are forced to submit to conditions which they do not like, to allotments of appropriations which seem to them unfair, to certification requirements which needlessly harass their teachers and divert their efforts from more useful channels, to choices of textbooks which would amaze and disturb them, if they had time to study what their children are being taught, and to many other unpleasant outgrowths of state government control."

"The high authorities of the State school system speak rather frequently about their problems. As they list their problems, I suggest you ask yourself about each one of them, 'Would I have this problem if the control of the schools were not centralized in Raleigh?'"

"Some people are now even recommending that we try to solve our present school problems by seeking what is called 'Federal Aid' from Washington, D. C. We haven't seen any school problems at all so far compared to the problems that would grow out of that tragic mistake."

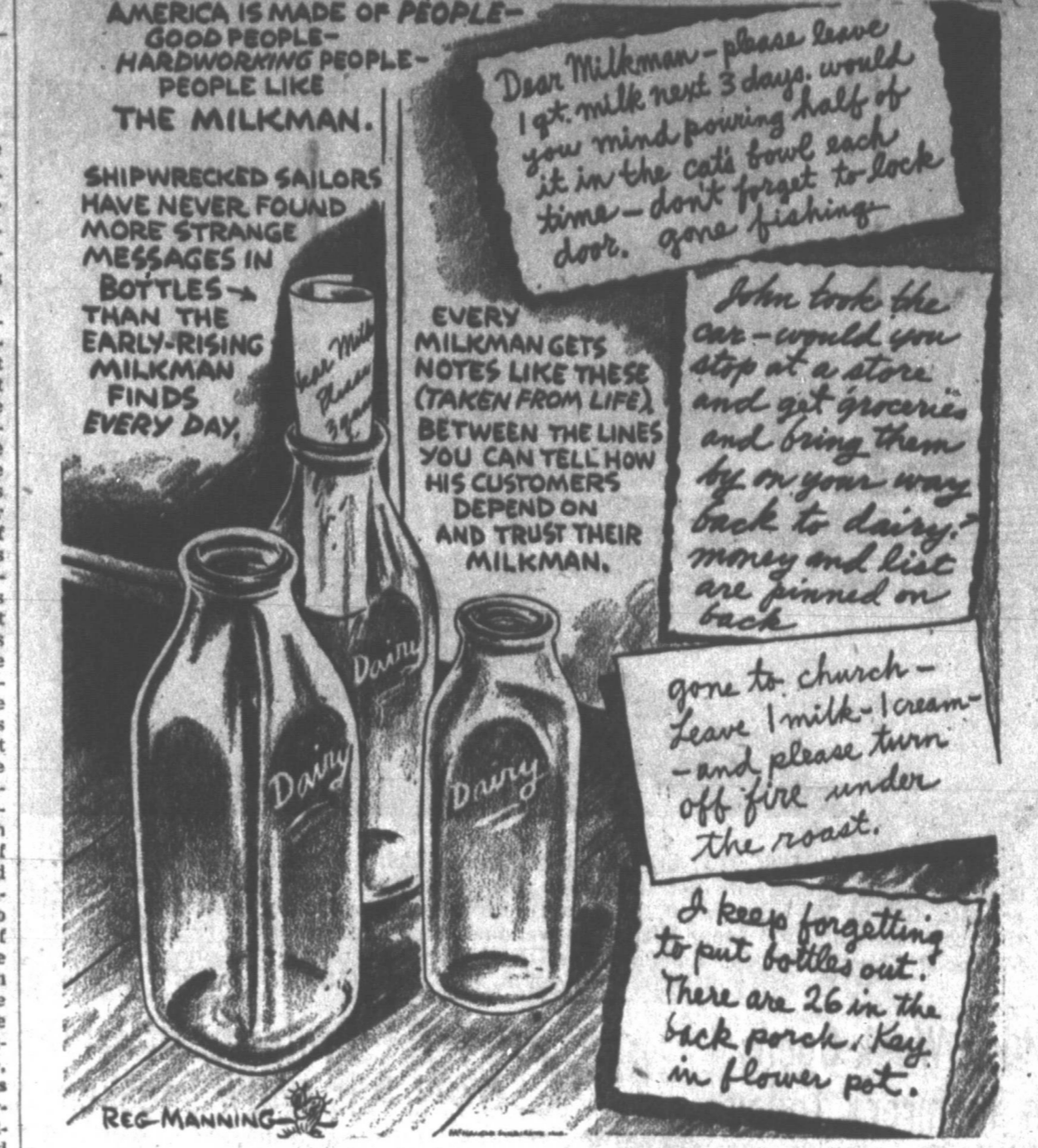
"Cannot Teach Dangers of State There is another and perhaps more far-reaching consequence of the control of the education of children by political authority at any level. Political authority cannot teach the dangers of political authority. A basic idea of the founders of the United States, particularly of Thomas Jefferson, the founder of what we now call the Democratic Party, was that governments, although absolutely necessary to protect liberty and administer justice, contained in themselves the seeds of the worst evils that could be inflicted on mankind. Therefore, governments must be restrained from increasing their power over citizens. Thomas Jefferson said, 'In matters of power let no more be said of confidence in man, but bind him down by chains of the Constitution.' Even the control of local government will prevent schools from teaching without reservation this necessary distrust of all governments, which was the essence of American liberty. Only schools which have nothing to fear and nothing to gain from any political authority can pass the torch of freedom on from generation to generation. Only schools which provide scholars and teachers true 'academic freedom'."

"It happens that I am a Protestant, believing in freedom in matters of religious doctrine as in other things, but I must take note here that the Catholic schools are one of the favorite targets of the leaders in the movement to give governments total power over our lives and property. The Catholic schools do not teach their pupils that governments should be supreme. They teach them that God should be supreme, and that God has made laws which no government can violate or repeal. I am sorry that we do not have Methodist and Baptist and Presbyterian and Lutheran and Episcopalian and other denominational or non-denominational religious schools to teach children their versions of the supremacy of God instead of governments. In the absence of those other schools, I am glad that this country has at least had its Catholic schools to retard our decline from liberty to dictatorship."

"As our schools have come under the control of higher and higher political authority, they have inevitably taught our children more and more to trust political authority instead of distrust it, and to look to it to solve their problems and take care of them. Look into some of the textbooks being used in courses in history, economics, and sociology if you would like to see what I mean. This generation is being prepared to vote for more and more increase of governmental authority and control of their lives and business on the excuse that it will solve their problems; whereas if the truth were known, those problems are usually the result of previous instances of unjustified and unwise use of the power of government."

(to be continued)

The "Ordinary" Americans



National Whirligig... U.S. Has No Adequate Defense Against Hydrogen Bomb Blast

By RAY TUCKER

WASHINGTON — Although it is 18 months since the first hydrogen bomb was detonated, the American people are appallingly ignorant of defensive measures against a weapon which can destroy New York City. And the Federal Civil Defense Administration has no definite or clear-cut program for meeting such a crisis, according to state and municipal authorities alarmed at the prospect.

When the A-bomb constituted the only threat against the civilian population, Val Peterson's civil defense experts adopted the theory that the best defense was to seek underground shelter in cellars, subway, and home-made backyard caves. It was the same sort of escape the British sought during blitz raids by conventional planes and old-fashioned bombs. It guaranteed only flimsy security.

INCREASED HAZARDS — Now that the far more devastating H-bomb threatens to be introduced into warfare, taking underground cover has become an obsolete system. Radioactive particles and mixed gases would penetrate any refuge. Catastrophic debris would barricade exits even after the danger from contamination had vanished.

Official and unofficial samplings of numerous areas throughout the country reveal an amazing lack of interest and concern over A and H-bomb attacks. Hardly anybody has any idea of the kind of medical treatment necessary for radiological illnesses or after-effects, not even physicians and nurses.

As proof of this fact, which the Civil Defense Administration has learned from its own surveys, it is only necessary to ask yourself: Why sign out the H-bomb and your neighborhood instead of watching a television program.

COMPLETE EVACUATION — Now that the infinitely more murderous H-bomb is an actuality, the Peterson defense for the 70 critical

urban and industrial areas, which have a population of 70,000,000 people is complete evacuation. A "take-to-the-hills" program has supplanted the old plan of "take cover."

But this scheme, although it sounds eminently practical, has basic weaknesses. Even with the proposed and unbeginning radar fence in Arctic regions, which furnish the fastest route for Russian bombing of our beehive industrial centers — from Boston and New York to Detroit and the automobile capital's supply centers — the maximum warning notice would be only six hours. As of today, it is about one hour at the most.

IMPOSSIBLE TO EMPTY CITIES IN TIME — Every study indicates that it would be impossible to evacuate New York City and the metropolitan area in such a short time. Even Washington, the nation's capital, could not be emptied of its population in six hours. Both cities are hemmed in by rivers with vulnerable tunnels and bridges as the only avenues of exit.

Accepting the evacuation idea as a possible solution here are numerous questions which Defense Administrator Peterson and his staff cannot answer: Where would the 70,000,000 evacuees be housed in the countryside? How would they be transported to safety, in view of the tragic experience in France in 1940?

How about evacuating the ill, the aged and the hospitalized? Who would mobilize the transportation, housing and feeding facilities, assuming that trolleys, buses, private cars and food agencies survived the first blasts?

Ironically, these are questions which nobody seems to be asking. But even if they did ask them, nobody at Washington or elsewhere seem to know the answers!



The March issue of the United Nations Bulletin casually mentioned the fact that the United States signed out the Genocide Pact. Investigation proved this to be true. The United States signed it in Paris on December 11, 1948. The Pact virtually sends self government in the United States. Many alarmed citizens ask IF WE ARE NOW BOUND BY IT. Apparently we are. For the text of the Pact stipulates that it "shall come into force on the thirtieth day following the date of deposit of the twentieth instrument of ratification OR ACCEPTANCE." That date was reached on June 12, 1951. It is true that the United States Senate has not ratified the Pact. Inlander the terms of the Pact, does it need to? Wasn't the signature given by America's U. N. representative an act of accession? If it was, the Pact is now in force and our freedoms have been bartered away without our even knowing it. Jonathan Yank

They Know Too Much... Marriage Counsellors First On List Of Hank's Pet Hates

By HENRY McLEMORE

"Almost every time I pick up a publication I discover that I have a problem I don't know I had before. To put it another way, I would enjoy the bliss that is ignorance unless someone called my attention to the dangers and pitfalls of living out a life span."

Examples: Should Wives Cook Breakfast? That in a magazine with 22,000,000 readers. Can You Do Without an Afternoon Nap? That in a magazine with almost as many readers. With the Hydrogen Bomb? Asked by a fellow back of a typewriter who isn't sure himself.

Then a thousand questions, big and small, are asked: People should a teen-ager date a college sophomore? Should she call a boy on the phone? Should she kiss a date goodnight? Do you have a precious stamp in your attic? Do your draperies match your carpet and your sofa? Do you know how to cook breakfast? That in a magazine with 22,000,000 readers.

Let's take a look at the article on whether wives should cook breakfast. One of the spokes in the wheel that turns the world is the generally-accepted fact that wives cook breakfast, lunch, dinner, and all other snacks. I don't say wives want to. Anyone that I would say that a man wants to get up and hustle all day to make a living. But it's a fact. But why should some man or woman, who is going through the same accepted trial, remind us that all isn't cakes and pies?

I wish to present to our good citizens a few good reasons why we as citizens should support our home industries. First of all they are heavy tax payers, they help support our schools, they help pay our roads, they are always among the first to come forward to help in time of disaster. What can we do to help? I will mention a few things that will help some. Let us consider our home dairying industry. The producers and processors interests are like the same as yours and mine, they pay their fair share of taxes and employ labor, and in many ways contribute to the welfare and progress of our city and county as a whole. The same yard stick does apply to each and every one of our industries. Patronize home products.

There is some very important work for our citizens to do in the way of making Pampa one of the cleanest and best regulated cities in the Panhandle. Let us begin by suggesting to our commissioners that they be more diligent in the spending of the taxpayers' money. It is my opinion if the present rate of spending continues to increase in the future, as it has the last few years it will be only a question of time until our thriving city will look like a ghost city. It is not that our commissioners do not have the best interests of our city at heart, but they appear to be following the path of the wandering calf. I have pointed out many instances of loose spending and many gifts as handed out to our city fathers. It is to be expected that some one might get the adverse opinion of the true intent of the items discussed. For instance, the secretary of the Fairview Cemetery is not a private concern, and is not operated for profit and that his interest along with the other officers is to beautify the cemetery. Our city fathers might look on it with pride. I am proud to make this point clear as it is a worthy project, never-the-less, our city fathers exceeded the true intent of the gift in making this gift of some eight thousand dollars, and many other gifts at taxpayers' expense.

We have many just and worthy causes that we as good citizens should help support and maintain. But I deny the right of any set of men to collect money by taxation and spend the same for any purpose other than the public welfare. These gifts, dues, subsidies and what have you are as first cousins to communism and are contrary to our free American way of life.

In conclusion I will say my aim is to strive to make this world a better place in which to live. The world is my country, my aim is to do good.

Frank Carter
1324 Frederic

BID FOR A SMILE

College Professor — Have you been through college? Not unless I passed through at night on my way here. I'm from Kansas, you know.

The Judge asked why the case wasn't settled out of court. "I'm sorry — That's what we were doing, your honor, until the case transferred."

Question that bothers every married man: Why aren't all bastards rich?

After a hard day at the office, a man went home to his wife and said: "Man — Have you a kiss for Daddy?" "Child — No." "Man — I'm ashamed of you. Your Daddy works hard all day to bring home a little money and you behave like that. Come on now, where's the kiss?" "Looking him right in the eye, the three-year-old said, "Child — Where's the money?"

The rickety old wagon was creaking slowly through 5th Street, the aged horse idly picking his way along. The wagon was loaded with wooden tubs of flowers. This was a wagoner's first authentic proof that spring has come to New York. There was an empty space at the curb in front of Inskip's motor agency, where you can buy a Rolls-Royce, a Bentley or other handsome motor cars if you just happen to have \$10,000 or more in your pocket. The man walking alongside the wagon stared the horse to the curb. He glanced down the window and saw an attractive young woman feasting her eyes on a glittering Rolls. At a sedate desk, a man was signing a check and, presently, he tore it from his check book and handed it to a salesman. He and the girl then came out to the sidewalk, smiling.

"Flowers, lady?" the vendor asked.

"Not today," the man said.

"I know how it is," the flower man said. "Buying a Rolls for your wife kind of stops all other things for awhile. Permit me to give her a corsage for luck with her new car."

"Gravely she fashioned a few flowers together, gravely she accepted them. The three bowed in each other. A little sidewalk drama of Manhattan was over. The couple walked away — jauntily.

Musical Matters

- ACROSS 1 That 2 Black Magic 3 Crosby 4 Take me out to the 5 Nips 6 Gypsy Rose 7 Gun (slang) 8 Skeleton parts 9 Away 10 For fear that 11 Inferior 12 Tainted 13 Peculiarity 14 Encounter 15 Encore 16 Baseball 17 Officials (coll.) 18 Observed 19 Brother of 20 Jacob (Bib.) 21 Mineral spring 22 Click-beetle 23 Laundry 24 Jargon 25 Ridicule 26 Abstract being 27 Decays 28 Heroic poetry 29 Knock 30 Egg-shaped 31 Lacking 32 Leave-taking 33 Lamprey 34 Passage in the brain 35 Seed vessel 36 Theatrical sign 37 Organ of smell 38 Disorder 39 Pull

Answer to Previous Puzzle

Answer to Previous Puzzle: A 10x10 grid with words placed in it. Words include: NIP, GYPSY, ROSE, GUN, SKELETON, AWAY, FEAR, INFERIOR, TAI, PEE, ENCOUNTER, ENCORE, BALL, OFFICIALS, OBSERVED, BROTHER, JACOB, MINERAL, CLICK, LAUNDRY, JARGON, RIDICULE, ABSTRACT, DECAY, HEROIC, KNOC, EG, LACK, LEAVE, LAMPREY, PASSAGE, SEED, THEATRICAL, ORGAN, DISORDER, PULL.

MOPSY

DO YOU HAVE SOMETHING EXTRA STOVING? THE CURRENT GUY JUST MOVED NEXT DOOR.

Vertical text on the right edge of the page, partially obscured and difficult to read.

Oilers Down Ex-Pros in Exhibition Windup, 24-4

Oilers Compile 4-2 Record in Spring Slate

By WALT SWITZER
Pampa News Staff Writer

It was a perfect day for baseball, but the Pampa area Ex-Pro would much rather have settled for a good checker game Sunday. The Oilers went on a hitting spree at Oiler park before a small Easter crowd to massacre the former professional baseball players, 24-4, in a seven-inning game.

From the start of the game through the first two and one-half innings it seemed as though it would be a good game, but after that the Oilers went on their wild scoring spree. In a pre-game ceremony, John Clark, president of the Pampa Optimist Club, presented the Oiler baseball club with a horse shoe wreath in appreciation of allowing all proceeds of Sunday's game to go toward Little League and Oiler baseball programs in Pampa. The Optimist Club is sponsoring the two kid baseball programs.

Oiler manager Doug Lewis was the recipient of the wreath, which the Oilers opened the game by scoring two runs in the first frame when Joe Fortin, after taking a called strike, slapped his fielder's glove for a home run, scoring Mack Molberg ahead of him. Molberg had walked.

However, the Oilers came back in their half of the inning to take a 4-2 lead, with Glenn Lawson, Doug Lewis and Curtis Hardaway crossing the plate. The Oilers then were aided by two singles, two bases on balls, a hit by pitcher, a sacrifice and a wild pitch to take a 10-2 lead.

The Oilers scored four more in the third on four hits, including doubles by Dick Hutzler and Krueger.

In the fourth inning the Oilers scored seven more, adding two in the fifth and seven again in the sixth.

Bob Warren pitched three and one-third innings for the Ex-Pro's.

SPORTS

PAMPA NEWS, MONDAY, APRIL 19, 1954 Page 5

Harvester Pacing 1-AA

Coach Deek Woldt's Harvester baseballers went on top of the heap in the District 1-AA race today as a result of sweeping all three games played over the weekend.

The Harvesters surprised Amarillo on Friday and they followed up the following day to take both ends of a doubleheader with the Borger Bulldogs, 17-5 and 10-1.

The three wins give the Harvesters a 4-1 record in 1-AA play, one-half game in front of second place Amarillo, who has a 4-2 district mark.

The Harvesters will see action four times this week. They meet Panhandle in a non-conference game tomorrow at Oiler Park. Then the Oilers and Oilers will meet the Lubbock Westerners in a three game District 1-AA series this weekend. First game of the series will be untelevised at Oiler Park Friday afternoon. The second and third games of the series will be played in a doubleheader at Lubbock Saturday afternoon.

Both the Tuesday and Friday games at Oiler Park will start at 3:30 p.m.

Amarillo and Lubbock are pressing the Harvesters for the 1-AA lead. The Oilers in second place, are one-half game back and Lubbock, in third, is 1½ games back with a 2-2 record.

Plainview is fourth with a 1-4 slug and Borger trails with 1-4. The feature games of this week's schedule are the 3-game series between pace setting Pampa and the Lubbock Westerners.

Amarillo will not see 1-AA action this week. But the Oilers will have a busy weekend. They meet Childress Friday night at Childress and then host the same club in a doubleheader Saturday.

Following is the District 1-AA scoreboard:

DISTRICT 1-AA STANDINGS		
Team	W	L
Amarillo	4	2
Lubbock	2	2
Plainview	1	4
Borger	1	4

Full Season Standings

Team	W	L	Pct.
Harvester	4	1	.800
Amarillo	3	2	.600
Lubbock	2	2	.500
Plainview	1	4	.200
Borger	1	4	.200

Team Last Week's Record

Pampa 19; Amarillo 5; Borger 1; Amarillo & Lubbock 4; Plainview 1; Lubbock & Plainview 2. Tuesday - Panhandle at Pampa. Friday - Lubbock at Pampa, Plainview at Borger. Friday night - Amarillo at Childress. Saturday - Childress at Amarillo (2 games), Pampa at Lubbock (2 games), Borger at Plainview (1 game).



GOOD LUCK - In a pre-game ceremony to yesterday's Little League benefit game between the Oilers and Ex-Pro, John Clark, right, president of the Pampa Optimist Club, presents Oiler Manager Doug Lewis a "horse shoe wreath" as a token of good luck for the 1954 West Texas-New Mexico League season. The presentation was made to the Oiler baseball club in appreciation of its allowing all proceeds of yesterday's game to go into Little League and Pony League program of which the Optimist Club is sponsoring. (Staff Photo)

STANDINGS

By UNITED PRESS TEXAS LEAGUE

Team	W	L	Pct.	GB
Shreveport	11	1	.917	-
San Antonio	6	5	.545	4½
Borger	6	5	.500	5
Fort Worth	5	5	.500	5
Tulsa	5	6	.455	5½
Houston	2	7	.222	7½
San Antonio	0	8	.000	8

Chicago (Harshman 0-1) at Detroit (Hoeft 0-0). Philadelphia (Shantz 1-0) at Washington (Shea 0-0), night. (only games scheduled.)

NATIONAL LEAGUE

Team	W	L	Pct.	GB
Cincinnati	4	1	.800	-
Philadelphia	4	1	.800	-
New York	2	2	.500	1½
Brooklyn	2	2	.500	1½
Chicago	2	2	.500	1½
Milwaukee	2	3	.400	2
St. Louis	1	3	.250	2½
Pittsburgh	1	4	.200	3

Monday's Schedule

Team	W	L	Pct.	GB
Tyler	5	0	1.000	-
Austin	4	1	.800	-
Corpus Christi	4	1	.750	1½
Waco	2	2	.500	2½
Temple	2	3	.400	3
Harlingen	2	3	.400	3
Galveston	1	4	.250	4
Bryan	0	5	.000	5

Monday's Schedule

Team	W	L	Pct.	GB
San Antonio	4	1	.800	-
New York	2	2	.500	1½
Boston	2	2	.500	1½
Philadelphia	2	2	.500	1½
Washington	2	2	.500	1½
Cleveland	2	3	.400	2
Baltimore	2	3	.400	2
Chicago	2	3	.400	2

Monday's Schedule

Team	W	L	Pct.	GB
Washington	9	0	1.000	-
Detroit	6	3	.667	-
Chicago	6	3	.667	-
New York	5	4	.556	1
Boston	4	4	.500	1½
Philadelphia	3	5	.375	2
Washington	2	6	.250	2½
Cleveland	2	3	.400	2
Baltimore	2	3	.400	2
Chicago	2	3	.400	2

Monday's Schedule

Team	W	L	Pct.	GB
New York	8	0	1.000	-
Chicago	7	1	.875	-
Baltimore	6	1	.857	-
Philadelphia	4	2	.667	1
Boston	3	3	.500	1½
Washington	3	3	.500	1½
Cleveland	2	4	.333	2
Baltimore	2	4	.333	2
Chicago	2	4	.333	2

Monday's Schedule

Sports Sizzle To Twin Wins Over Dallas

By UNITED PRESS
Shreveport's six Sports continued their torrid Texas League pace to lead the loop by a full four games Monday with an 11-1 record after two weeks play.

San Antonio surged ahead of Dallas for second place by taking both ends of a doubleheader between Oklahoma City 9 to 2 and 4 to 0, while the Eagles were dropping an Easter Sunday twin bill to the high-flying Sports, 1 to 13 and 5 to 7.

Five games back with 500 records were Beaumont and Fort Worth. The Cats moved into a share of a place in the first division by edging the Exporters in two overtime games Sunday, both by 2 to 1 counts.

Tulsa stopped Houston 6 to 2 in a night game to grab the series from the visiting Buffs by winning three out of four games.

Monday night's schedule finds the southern clubs swinging to the next city on their northern circuit, with Beaumont moving to Dallas, Shreveport journeying to Fort Worth, Houston meeting cellar-dwelling Oklahoma City and San Antonio visiting Tulsa.

Shreveport batters jumped on Eagle starter Howard Anderson for hits and six runs before he could retire a man in the first inning. That spelled victory for the Sports as they went on to bang 13 hits and 15 runs to Dallas' lone hit.

San Antonio put together top fighting pitching and timely hitting to shove Oklahoma City further into the cellar with losses in both games. The Missions thus took the series 3 to 1.

Tulsa took three games out of four with Houston, being the only night game in the league Sunday behind Clyde King's fine three-hit pitching.

Fort Worth was a rude host indeed as they nipped Beaumont in both ends of a doubleheader in the third straight overtime for the two teams.

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Braves Fall, Twice Greengrass Puts Redlegs In Lead

By CARL LUNDQUIST
United Press Sports Writer

The right-handed pitching which Cincinnati was seeking to become a strong first division contender may have been sitting on the bench in full view of Manager Birdie Tebbetts all the time.

"We can be pretty tough as we are, but give us a little more right handed pitching and we could give everybody trouble," said Tebbetts as he praised the Cincy power hitting.

Well, thus far, right handers have started every game but one and Cincinnati is tied for first place with the Phils at four victories and one defeat.

Big Jim Greengrass was a genuine heavyweight at bat, driving in four runs with a three-run homer and single in a 6 to 4 first game victory, then driving in two more in the 5 to 3 second game sweep at Milwaukee before he went out with a pulled muscle in his back.

However, it was believed he would not be out of action for long.

Winning on Come-Back

In the opener, Howie Judson, who had been heavy on bats but was brought back from the minors after winning 11 straight games without a defeat at Tulsa last season, gained the victory with relief from Herman Wehner. They combined to give Milwaukee six hits.

The Phillies, who have been getting phenomenal pitching, swept to 6 to 0 and 7 to 1 victories over the Pirates as Robin Roberts scored his first victory with a four-hit performance.

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TOP HITTERS

By UNITED PRESS
Leading National League

Player	Club	AB	R	H	Pct.
Greengrass	Cin	18	5	11	.611
Jackson	Chi	19	8	11	.579
Jones	Phi	16	4	9	.563
Baker	Chi	16	7	9	.563
Adcock	Milw	20	2	9	.450

Home Runs

Player	Club	HR
Campanella	Dodgers	3
Jensen	Red Sox	3
Zernial	Athletics	3
Russ	Batted In	3
Greengrass	Redlegs	11
Baker	Cubs	8
Jackson	Cubs	7
Bell	Redlegs	7
Ennis	Phillies	6
White	Red Sox	6
Dropo	Tigers	6

Runs

Player	Club	R
Bell	Redlegs	9
Jackson	Cubs	8
Sauer	Cubs	7
Baker	Cubs	7
Adams	Redlegs	6
Glynn	Indians	12
Jackson	Cubs	10
Greengrass	Redlegs	11
Avila	Indians	10
White	Red Sox	9
Baker	Cubs	9
Adcock	Browns	9
Jones	Phillies	9

Pitching

Player	Club	IP	R	E
Maglie	Giant	2-0	0	0
Maglie	Phillies	2-0	0	0
Gromek	Tigers	2-0	0	0

Sunday's Star

Jim Greengrass of Cincinnati who drove in six runs in 6 to 4 and 5 to 3 victories over Milwaukee before going out with a lame back in the third inning of the second game.

UT Holds Big Lead in SWC

By UNITED PRESS
The University of Texas Longhorns, apparently well on their way to another Southwest Conference baseball championship, play a couple of games this week but only one of them will have any title riding the crest of a 6-1 record in loop play. The Longhorns will face Southern Methodist, co-champion with Texas last year, at Austin Saturday.

SMU, winner of only half the four games it has played in league action, hosts Baylor Wednesday at Dallas in the week's first loop game.

Other conference action of the week finds Rice at Waco for Friday and Saturday games with Baylor and Texas A&M playing Texas Christian at Fort Worth Saturday.

The Aggies are in second place with a 4-3 record after bowing to Texas 6 to 2 in one of only three loop games played last week. TCU whipped Rice twice, 9 to 0 and 1 to 0, to grab third place with a 4-4 record. Baylor at 2-4 and Rice at 1-5 round out the standings.

Non-Conference play gets under way Monday at Beaumont where Rice meets Lamar Tech. Tuesday, Texas meets Sam Houston at Austin and on Wednesday Texas A&M plays Texas Lutheran at Seguin. In non-conference play last week, TCU also broke even against another, downing Sul Ross 10 to 6, then losing to the Lobos 5 to 4.

Fisherman, Correlation to Run

NEW YORK, April 19—UP—Determine if the Kentucky Derby is expected to test his famed stretch run against Correlation, the current favorite for the Rose Run, in the \$100,000 added Wood Memorial at Jamaica.

Determine Carries 196

SAN FRANCISCO, April 19—UP—Andrew J. Crews of the Determine a spindly-legged colt which has already earned the country's top 6, \$185,000 this year, was being readied for the Kentucky Derby tria Monday after proving he could carry the roses classic's weight of 120 pounds at Bay Meadows Saturday

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GOOD LUMBER

LYNN BOYD

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gon was creek 4th Street, the king his way as loaded with w... These authentic proof me to New empty space of Inskip's mo- you can buy a mley or other if you just 000 or more in man walking m steered the He glanced in an attractive her eyes on t a sedate dress, i a check and, r from his check to a salesman, m came out to s. the vendor aso man said. "is." the flower. s a Rolls for stops all other Permit me to for luck with- tioned, a few ravelly she ac three bowed to sidewalk draw was over. The ay—Janvily.

who'll take occasional nuds on the mound. Michael NDS pitcher, who had a good year with Lubbock in 1951 before going into service, and Outfielder Bobby Fernandez, no stranger to anyone in the club.

First base appears to be clinched by Bud Reagan, 19 years old, a fine rookie from Los Angeles, discovered playing winter ball by Lynn. He's 6-1, weighs 185 pounds and also can play the outfield.

Ernest C. Leslie is a fixture at second base and should be one of the slickest keystones in the circuit. He's 5-7, stands 5-11, and weighs 161. He'll remind fans of Joe Gordon, although he's not a strong hitter. He is a fine pivot man on double plays and can go to his right or left equally well. He's listed at 165 pounds and is a veteran.

Two players are fighting it out for third base, both of whom probably will be kept. Joe Augustyn, 24, limited service, stands 6-1 and weighs 155 pounds. He hits the long ball. The other candidate is Loyd Lucas, 21, limited service, 5-10 and 165 pounds. Last year at Kingsport, Tenn., he stole 78 bases. He has a strong arm and is a fast runner. He is a fine pivot man on double plays and can go to his right or left equally well. He's listed at 165 pounds and is a veteran.

At shortstop, Jose Juarez and Dalton Touchet are fighting it out. Pitching is far from settled at this time.

The catcher will be Earl 'Mooney' Hochstetler, a heavy catcher who stood in 1951 and with Austin in 1952, but only average with Denver in 1953. He's one of four winners. The others are Lynn,

Tyler Remains Unbeaten In Big State League Race

By UNITED PRESS
The Tyler Tigers, with a five-run outburst in the sixth inning, captured their fifth straight victory against no losses to pace the Big State League Monday.

The Tigers jumped on luckless Bryan Sunday for an 8 to 6 Easter victory. Bryan has yet to win a contest to match their five losses. In other action, Austin nipped Galveston 5 to 4, Corpus Christi banged Temple 11 to 6, and Waco submerged Harlingen 8 to 1.

Bryan jumped to a three-run lead in the first inning, combining a walk with five singles. Tyler bounced back with a single tally in their half of the first and tied the game with two runs in the third. Bryan then regained the lead with a lone run in the fifth only to see it dwindle when Tyler came to bat in the sixth.

Austin remained firmly entrenched in second place when Lee Roy Jones retired the last three Galveston batters to salvage the Pirates' fourth victory. Austin led 3 to 2 going into the last inning, but an error and a double narrowed the margin to one run. Jones was called in to relieve starter Billy Hee and squelched the rally. Jim Logan, who went the route for Galveston, was touched for seven hits.

Corpus Christi clung to third place as it chalked up victory number three against one loss. Jim Fairchild led a 13-hit Clipper at-



DADDY'S REMEMBERED - Billy Behrens, 33 months restless four day savings bonds from Ed Fite, president of the Texas Sports Writers Association, at Dallas, Tex. The bonds were presented on behalf of the association in memory of Bill's father, William Barry Behrens, Dallas Times Herald sports writer, who died of polio last fall. (NEA Telephone)

back with four hits, while Jimmy Jones, Chit Bigham and Bob Meyer clouted homers to aid the cause. Dick Strombach, the first of four Temple pitchers, was the loser.

Roger Sawyer spaced four stoney hits to pitch Waco into fourth place with two victories and two defeats. Waco collected 14 hits, including three singles by Ronnie Boone. The Pirates tied the game in the second inning with a three-run barrage.

Monday's schedule sends Waco to Austin, Tyler to Temple, Galveston to Harlingen and Bryan to Corpus Christi.

Scores by innings:

Team	IP	R	E
Corpus C.	001 502 003	-11 15 2	0
Temple	000 301 001	-6 11 3	0
Sims	Parra (9) and Peacock;		
Strombach	Damico (8), Sandefur (4), Greasick (7) and K. Jones.		
Harlingen	000 000 001	-1 4 0	0
Waco	030 000 23x-3	14 1	0
Neison, J. Gomez (8) and			
Bonovich; Sawyer and Paepke.			
Bryan	300 001 002	-6 7 0	0
Tyler	102 005 00x	-8 11 1	0
Dryden, Newberry (4), Hinkle (6) and Carver; Spyker, Zraggan (7) and Mitchell.			
Galveston	000 200 1-1	-4 10 3	0
Austin			

The Jackson I Wins

THEY'RE NOT ROAST!
HOT THE ROD AN' SPOIL THE CHILE...
VERY CLEVER... A LOT OF FOLKS WOULDN'T UNDERSTAND THAT!
LIKE WHO FOR BRAWWERS?
PHWAP... YOU GOT ANY WORSE WOUNDS ON YOU?
IT IS LOVELY... THESE ARE A FEW THINGS I MIGHT LIKE TO CHANGE... MR. JACKSON WOULD NEVER EAT OFF ONE OF THOSE LITTLE COUNTER THINGS!
AND I'D WANT SOME SORT OF WALL BETWEEN HERE AND THE DINING ROOM... AIDA OR WHAT EVER YOU CALL IT!
THINGS FOR YOU, MAYBE, BUT NOT GOING ALONG FINE FOR ME!
HOLD UP ON THAT FLOOR, MICE? THE MAN SAYS HE'D NEVER BUY IF WE DON'T PUT AT LEAST A FOOT OF SOUNDPROOFING OVER THAT BASEMENT GAME ROOM!
THOSE MUST BE SOME PARTIES YOU KIDS HAVE!

Blondie

PLEASE DON'T BE SO MAD CAUSE I FORGOT TO KISS YOU THIS MORNING, DEAR
BUT, DARLING, IT WASN'T THAT I DIDN'T WANT TO KISS YOU YOU KNOW THAT
GIVE ME THAT PHONE
SMACK!
OKAY, SHE'S BEEN KISSED-NOW WE CAN GET BACK TO WORK!

Alley Oop

I'M GLAD WE WENT OOOO-A BACK TO OOK. SHE'D HAVEN'T BEEN PRETTY UPSET ABOUT ALL THIS...
INCIDENTALLY, WE MIGHT CHECK MOO TO MAKE SURE THE TIME-MACHINE DON'T LOSE HER LIKE IT DID HER BOY FRIEND.
THINGS OKAY HERE... WHAT ARE YOU GETTING ON THE SCREEN?
UMMA... NEEDS ADJUSTMENTS... AH! NOW IT SEEMS TO BE CLEARING UP.
LOOK! IT'S OOP!
RETURNING TO HIS ROOM AT THE BLACKTON, VIC CALLS HIS CLIENT, JO-ANN SPRAAM, AND...

Bo

SCURRY THE NEW KID IN JUNIOR'S NEIGHBORHOOD WHO'S A NATURAL BORN ARTIST, HAS CREATED A NEW STYLE IN T-SHIRT DECORATIONS AMONG THE YOUNGER SET.
THAT'S A SWELL PICTURE OF BO- THAT KID MUST BE SUCH A GOOD LIKENESS!
MOM DOESN'T LIKE IT.
I THOUGHT YOU SAID FOLKS WOULDN'T LIKE MY PICTURE ON THE KIDS' T-SHIRTS... YOU'RE JUST JEALOUS, KITTY!
GREEN DOESN'T KNOW THE HALF OF IT YET!
COME ON AND TELL SHOW YOU!

Bull Sawyer

LOCKER ROOM...
LATER:
FINAL CALL FOR FLIGHT IS TO FORT WORTH, LOS ANGELES.
JUST IN TIME!
THUNDERING! I'VE LOST MY LOCKER KEY!

Crissie Weir

THE EARTHINGS ARE IN THE EXECUTION CHAMBER!
START THE MACHINERY OF DEATH!
WH-WHAT HAPPENED?
GIRLS AND BLADWIE VEGG DROP INTO A WINDOWLESS ROOM BENEATH THE TEMPLE OF THE PYRAMID PEOPLE.

Mutt & Jeff

JEFF IS VISITING HIS HILLBILLY RELATIVES AT THEIR PLACE IN THE MOUNTAINS.
GOSH! COUSIN LEMUEL IS SLEEPING AGAIN!
ZZZZ
HOW COME PEOPLE SLEEP SO MUCH HERE IN THE HILLS?
WA-A, CITY FOLK DO THEIR SLEEPIN' ALL AT ONE TIME!
WE JES' DO OURS AS WE GO ALONG!
ZZOOP-ZZ

Stuart Little

TH' PARK IS SO LOADED TODAY! WONDER WHY NOBODY'S SITTING ON THIS BENCH?
IT'S A SWELL DAY T' UNLAX IN TH' SUN AN'... SEE UPE!
CLINK CLINK
A LITTLE METHOD I DEVISED TO RESERVE THIS BENCH FOR MY AFTERNOON SISTA, GUY NOR!
GENTLEMEN, I WANT YOU TO MEET MY NEPHEW, GROVER LIVERMORE FROM ENGLAND...
SPORTSMAN, NOVELIST EXTRAORDINARY...
AND OWNER OF ONE OF THE JOLLIEST VEHICLES I'VE EVER HAD A GO AT! TALLY HO!

Sue Q. Smith

MOM GOT SOME GOLD FISH FOR OLIVER FLEAS!
IT SAYS TO MIX THOROUGHLY IN WARM WATER!
LIMP! THEY JUST DON'T WANT TO TAKE A BATH!

OUT OUR WAY By J. R. Williams

IT'S A POTENT PERFUME ALL RIGHT!
SMAM-PAN! OH, HOW THE SMELL OF FRYIN' FOK CHOY NEAR SUPPER TIME WEAKENS A GUY'S LEGS GAVE AWAY!
LOOK, HOOPLE! YOU MIGHT KID THE COPS, BUT THAT WHEED SCREAM LAST NIGHT WAS JO CAT WITH HIS TAIL CAUGHT IN THE FENCE! YOU'VE RIGGED UP SOME SCREWY NOISE INVENTION, AN' I'LL HAVE YOU CLINKED FOR RUININ' POOR ERTY VALDES AROUND HERE!
GARD, BAXTER! ARE YOU TAKING A MAIL ORDER DETECTIVE COURSE? WHERE ARE YOUR FALSE WHISKERS AND FLASHLIGHT? NOW THAT IT'S GARDEN TIME, ARE YOU HANING ALL THE NEIGHBORHOOD BUSINESS THUMB-PRINTED?
AH!
YOU CAN'T WIN, BAXTER = 4-14

Steve Canyon

CANYON, I CAN SEE YOU DON'T APPROVE MY DECISION TO ALLOW MAINE WILDWOOD TO LEAVE THIS ISLAND ON THE NEXT TRANSPORT!
SHE'S THE CLOSEST THING TO EVIDENCE I HAVE TO PIN DOWN THE FACT THAT THE CHINESE REDS ARE HAULING DOPE OUT ON TRAMP AIR LINES SUCH AS INDIA AIR!
YOU HAVE NO TANGIBLE PROOF - NO EVIDENCE! HOW CAN YOU BRING HER TO TRIAL?
FRANKLY, SIR, I DON'T KNOW - BUT IF YOU WILL CALL THE DOCTOR, THE SECURITY OFFICER AND THE PADRE TOGETHER, WE MIGHT WORK SOMETHING OUT!
BY THROWING THE LAW, MEDICINE AND THE CHURCH INTO THE FIGHT, YOU HOPE TO BOX ME, EH? ... OKAY, CANYON, BUT THEY'LL SURELY SIDE WITH ME - I CAN HAVE THEIR ARMED FORCES RADIO-SHUT OFF SO THEY CAN'T HEAR THE STATEWIDE BASEBALL GAMES!

Vic Flint

PLenty! FOR ONE THING, I'VE DISCOVERED PATCHES - THOMPSON WAS ONE OF YOUR FIANCÉ'S BOYHOOD BUDDIES!
AT LEAST HE WAS A SLEAZY LITTLE SOB CAT KEN WAS RAISING TRED A PICTURE RIGHT ON PATCHES' FACE, THAT TOOK THE '37 OUT OF THEIR FRIENDS!
NOW DO YOU SEE WHY PATCHES LONGED FOR GREASE PAINT - AND REVENGE ON KENT?
YES, VIC. NOW HOW DO YOU PATCHES?

Little Doc

WHAT'S THE IDEA OF THAT FEATHER DUSTER?
I'M TESTING!
TESTING WHAT?
MY NEW NATORIC BONNET?

Wash Tubbs

BOBBY, YOU MUSTN'T GO OUT TO THE GARAGE AND TALK TO THE NEW CHAUFFEUR ANY MORE!
BUT WHY? EASY'S NICE, AND I LIKE HIM! HE'S THE ONLY MAN I CAN TALK TO!
DR. SORRY, I... I HAVE MY REASONS FOR FORBIDDING IT! HAVING YOU BEING FAULK AND I CAN DO THINGS TOGETHER, YOU HATE ME, DON'T YOU?
NO, THANKS YOU'RE NOT BEING FAULK! YOU HATE ME, DON'T YOU?
THAT'S NOT TRUE!
IT IS! I KNOW IT IS! YOU WANT LET ME DO ANYTHING I LIKE TO DO!
DR. SO SORRY FOR, BOBBY DEAR!

Boots

IT'S YES! BUT GAMES COOLED OFF ON THAT CROON FELLER - SO WE AIN'T GOT NOTHIN' T' FRET ABOUT!
IF DORY ONLY KNEW!
NOW WHERE IS WITHERS'S OFFICE - ? - HERE IT IS!
WHY, HELL O, MRS. WOODEN!
OH-HI MR. WITHERS! TEN! I'VE MENT-MINDED ME! PLEASE EXCUSE ME FOR BARGING IN LIKE THIS!

Mickey Finn

YOUR TRAINER IS BRINGING HIM OUT RIGHT NOW, PAUL!
YES! AND WE'D BETTER ALL STAND BACK - HE MAY HAVE A LITTLE TROUBLE CONTROLLING HIM!
FIT HIM AGAIN, HILDA!

Freckles

GENTLEMEN, I WANT YOU TO MEET MY NEPHEW, GROVER LIVERMORE FROM ENGLAND...
SPORTSMAN, NOVELIST EXTRAORDINARY...
AND OWNER OF ONE OF THE JOLLIEST VEHICLES I'VE EVER HAD A GO AT! TALLY HO!
BA-ZORK!

Sue Q. Smith

SURE! I GUESS SO...
GEE, MUSCLES A BEAUTIFUL BALLET?
BUT IF HE REALLY WANTED TO CATCH HER HE'D WEAR TRACK SHOES!

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Table listing television programs for KPDA-TV Channel 10 and KGNC-TV Channel 4, including shows like 'Panhandle Postscripts', 'World News', and 'Sports Review'.

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Table listing radio programs for KPND and KPAT, including shows like 'Family Worship Hour', 'Western Serenade', and 'Musical Clock'.

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17 Cosmetics 17
AS ADVERTISED in Vogue by Evelyn Hayes. Try before you buy. Pure non-allergic Beauty Cosmetics. Cosmetic District distributor. Mrs. L. E. Schubert, 312 Hamilton St. Phone 4-7191.

18 Beauty Shop 18
MARGUERITE invites your patronage for beauty work of excellent quality. Call 4-2581 for Marie or Dina for all types of beauty work. Hillcrest Beauty Shop, Phone 4-7191.

19 Situation Wanted 19
WANT to care for an invalid or aged person in my home. Can furnish references. Phone 4-9222.

21 Male Help Wanted 21
MEN with car wanted to deliver small goods in city. Apply 202 N. 1st St. Phone 4-1199.

25 Salesmen Wanted 25
To a \$50 or \$75 a Week Salesman Who Should Be Earning \$100 or More

25 Salesmen Wanted 25
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30 Sewing 30
DRAW DRAPERIES, fur tapes and stencils, alterations, specialty. General Sewing, 208 Yeager.

34 Radio Lab 34
EXPERT Television repair by trained technicians on all makes and models. 7400 N. Cuyler. Phone 4-7191.

39 Painting 39
FOR PAINTING, paper hanging and work in general. Call 4-7191.

42 Painting, Paper hng. 42
PAINTING and paper hanging, all work insured. Call 4-7191.

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50 Building Supplies 50
Shopsmith for Sale. New complete, with bench assembled. Ready for use.

66 Upholstering 66
Call 4-7541 at 1914 Alcock. Upholstering & Furniture Repair at Brummett's.

Advertisement for Jimmy Hado's services, featuring a cartoon illustration of a man and a woman. Text includes 'They'll Do It Every Time' and 'By Jimmy Hado'.

Advertisement for household goods, featuring a cartoon illustration of a man and a woman. Text includes 'Household Goods' and 'Featuring'.

Advertisement for a vacuum cleaner, featuring a cartoon illustration of a man and a woman. Text includes '69-A Vacuum Cleaners' and 'Kirby Vacuum Cleaners'.

Advertisement for a car, featuring a cartoon illustration of a man and a woman. Text includes '69-1963 Buick Wildcat' and 'Ford Sales'.

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103 Real Estate for Sale 103
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In every way its all new... TV's greatest advance in power, performance and eye-appeal. The all-new Super Cascade long distance chassis. TV's greatest advance in power and performance. Brilliant reception "Close-in" or farthest "Fringe," thanks to all-new picture power... all-new stepped up sensitivity noise-elimination... all-new locked-in stability... and use of amazing new advanced printed circuits.

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Yes, it's true, your homes deserve the very best... and that's always Admiral.

You can get these beautiful sets in table models... in combination sets... in 12- or 32-channel VHF or UHF tuners.

And another great feature of Admiral TV sets is that you can get them with all new rectangular 24" tube which gives you the largest viewing pleasure ever. Stop by at Hawkins Radio and TV Lab today. Remember they are located at 817 S. Barnes and are also specialists in the field of radio and television repair services.

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Doolittle Raiders End 12th Reunion

GALVESTON, April 19—UP—Twenty-one men who went with Gen. Jimmy Doolittle on the famed raid over Tokyo in 1942 ended their 12th annual convention Sunday by releasing 21 of their members now doing missionary work in Japan.

The Doolittle group, which launched the first offensive move against the Japanese during World War II by flying twin-engine B-29 bombers off the aircraft carrier U.S.S. Hornet, voted to send part of its treasury to the Rev. Jacob DeShazer in Japan.

DeShazer, a bombardier on the mission which caught the Japanese napping, was captured following the bombing and held a prisoner for 40 months. Following his release, he decided to enter the ministry and sought work in Japan.

Some 80 men went on the raid, but 20 were killed or died later. Some were unable to attend the convention because of business reasons. II by flying still in the Air Force, many at overseas bases. The group attending was led by Doolittle, now retired from service.

The raiders elected Col. Richard Knoblauch of Milwaukee, Wis., as chairman for 1954-55. Knoblauch, stationed at Shaw AFB, S.C., succeeds Col. John Hilger of Arlington, Va. The chairman is the group's only officer.

Spurned Husband Slays Spouse

LAREDO, Tex., April 19—UP—A 30-year-old husband who had quarreled with his wife shot her three times as she was walking home from Easter mass Sunday, tried to kiss her as she lay wounded, and then again when she turned her lips away.

The fourth shot killed her. The husband was Pablo Diaz, who shot his pretty 17-year-old wife a block away from the church.

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Service Cleaners Offer Expert Cleaning At Economical Rates

Service Cleaners offer you expert cleaning service at a low, economical rate. Suits and plain dresses can be cleaned for 75 cents and pants, skirts, shirts and sweaters are renovated for only 50 cents. They give you one of the best cleaning services in town at these low rates and yet they give you too, a city wide free pick-up and delivery service that will save you time and expense.

You will find too, that you get only the best in courteous service and trained personnel are employed so that you get the best workmanship possible on your best clothing. When you bring in a nice dress or suit, you want that suit or dress to get the very best possible attention. And Service Cleaners assure you that you get only the best when you leave your clothing with them. Modern machinery and materials are used to give the best job possible.

The Service Cleaners have been located in the same place, 312 S. Cuyler, for nearly twenty years. And the location is one of convenience to any shopper. Oliver Jones, owner and operator of Service Cleaners, located at 312 S. Cuyler. You can get wonderful premiums with these stamps and you save money too.

If you can't get down town to drop your clothing by at Service Cleaners, just give them a call. They will come to your home and pick up your clothing. They will come to your home and pick up your clothing.



WATER TRAVELERS — Mary Ann Gleason compares scale models of the 96-foot Savannah, first steamer to cross the Atlantic, and the 990-foot superliner United States as transatlantic steamship travel celebrates its 133th year. In 1819, it took the Savannah, with 50 aboard, over 30 days to reach Ireland. Today the United States, with 2500 persons aboard, makes the trip in 4 1/2 days.

Mexican Calf Has 1 1/2 Heads

TAMPICO, Mexico, April 19—UP—A calf with a head and a half that eats simultaneously with its two mouths was the center of attraction Friday for Tampico cattle-men.

The seven-month-old calf, which weighs 33 pounds, was brought here from a ranch near Santiago Tuxtla, in southeastern Veracruz state.

National Retail Lbr. Dealers Association Aids The F.H.A.

For some months the National Retail Lumber Dealers Association has been assisting the Federal Housing Administration in tightening up its regulations so as to prevent irresponsible individuals from defrauding the public by misusing FHA's Title I repair and maintenance program, according to a statement by H. R. Northup, Executive Vice President of the Association.

"Scores of retail lumber and building material dealers, who normally help home owners improve and modernize their properties with the aid of Title I loans, have complained about the illegitimate activities of itinerant individuals who invade their localities and mislead the public into signing exorbitant contracts," Mr. Northup said.

"The Title I program, properly administered, is a thoroughly sound and desirable means of extending credit assistance to families who want to modernize and repair their homes and repay the cost over a period of time.

"It is our hope that the Title I Program will be properly safeguarded in the future so that its benefits can be enjoyed by all who need and merit them."

Traffic Jam To End All Traffic Jams Predicted

DETROIT, April 20—UP—The Detroit Free Press is working hard to ward a traffic jam to end all traffic jams.

It's just this simple. The auto industry is turning out more miles of cars than the nation is adding to its road system each year.

All the cars and trucks produced since World War II, if placed end to end, would stretch for 74,000 miles — three times around the earth. Yet the number of miles of roads has held at a fairly constant three million since shortly after World War I.

The Automobile Manufacturers Association estimates that all the cars and trucks in the nation, based on registrations for the various states, would make a line 220,000 miles long.

Another Rub — This means that there is a mile of cars bumper to bumper for every 1 1/2 miles of road. But that isn't the real rub.

It comes from studies which show that 88 per cent of all travel in the U.S. is limited to just 700,000 miles of highway.

So on Sunday afternoon at 2 p.m. if all the motorists who travel on these 700,000 miles decided to go for a drive there would be a mile of cars for every 3 1/2 miles of road. And that goes for every highway and paved street in the area.

What is the nation doing about this congestion? For one thing it is spending a record amount of money each year for roads. Last year, for example, some \$2 billion were spent for highways and improvements. But we're getting only half as much for our money because costs have doubled since 1941. Based on the 1953 dollar, according to Arthur O. Ditts, president of one of the largest auto financing firms, it means we are spending less than we did before the war.

Yet since 1945 the nation has added 24 million cars and 4 million trucks to its highway fleet. The American Association of State Highway Officials estimates it would take \$50 billion to correct current highway deficiencies. Even if the money were available it couldn't possibly be spent in a year or two because of various limiting factors such as the weather, manpower and machinery.

What Ditts suggests is a 10-year program building up to a \$10 to \$12 billion maximum outlay. All this would be spent for new roads. Another three billions would be needed for adequate upkeep of the present road system.



For the last time—you can't come!

Ranger Goes On Trial Today

BROWNSVILLE, Tex., April 19—UP—Capt. Alfred Y. Allee of the Texas Rangers goes on trial Monday, charged with assault with intent to kill South Texas political boss George B. Parr.

The trial is the latest in a series of legal moves, charges and counter-charges, in politically turbulent domain of Parr, the "duke of Duval" county.

The charges against Allee grew out of an incident in the Jim Wells county courthouse after Parr had been charged with brandishing a pistol at a political foe, Parr was later tried and found guilty of that offense, and was fined \$100.

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Escaped Con Leaves Trail

CANON CITY, Colo., April 17—UP—Armed guards Saturday picked up the trail of escaped convict Fermin Espinosa, an axe murderer who formerly lived in Texas, two miles north of the Colorado penitentiary.

Escaped Con Leaves Trail

A guard was thrown around the Orchard Park area, where the trail was found, and searchers began looking through every house and building. Espinosa escaped Friday.

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The Pampa Daily News

VOL. 1—NO. 4

PAMPA, TEXAS, MONDAY, APRIL 19, 1954

(32 PAGES TODAY)

Cooking School Ready To Open



Mrs. Ruth D. Knight

Mrs. Ruth Knight Well Known To Patrons Of Cooking School

Making a return engagement in Pampa, Mrs. Ruth D. Knight, one of the nation's leading home economists, will be the conductor of the fourth annual Pampa Daily News All-Electric cooking school Tuesday and Wednesday in the Junior High School auditorium.

Mrs. Knight is one of the best known personages in her field. She has taught in two of the previous cooking schools here.

She also has conducted similar schools throughout the South-

west and has been associated with Inez Galloway's Food Fashions, Wichita, Kans., the past six years. She has taught many schools for that firm in Kansas City, Dallas, Fort Worth, Oklahoma City, Amarillo, Lubbock and El Paso.

Literally thousands of homemakers have come away from her demonstrations with new ideas of cooking styles and recipes; tasteful treats for their families.

The showing of ways in which to save money and at the same time cook better is one of the primary features of Mrs. Knight's demonstrations.

Her training in the fields of cooking and home economics include academic as well as actual experience.

A graduate of Ohio State University, Columbus, O., she received a degree of Bachelor of Science in home economics. Her specialties are household equipment, demonstrations and foods.

Other schools which she has attended include Texas State College for Women, Denton, and Oklahoma A&M, Stillwater.

Mrs. Knight, who is a member of the American Association of University Women and the Texas Home Economics association, likes to spread her knowledge of good nutrition.

Those who have watched her past demonstrations claim she will delight you with her pleasing manner and homey witticisms.

How To Flute

Want to flute a cucumber or a banana to make a vegetable or fruit salad look pretty? Just draw a sharp-tined fork lengthwise down to cucumber or banana, then cut crosswise in thin round slices. If the cucumbers are to be used as a garnish, sprinkle them with minced parsley. If the banana slices are prepared in advance, cover them with citrus juice to keep them a good color.

Ground Beef Casseroles Quick, Easy

One of the grand features of ground beef is that it may be prepared in so many different casserole dishes. Likewise, many of these casseroles are of the quick and easy variety, a wonderful aid to today's busy homemaker.

A ground beef and noodle combination is just such a casserole, says Rossie Ann Gibson, home economist. To prepare this dish simply brown the ground chuck and combine with cooked noodles. Season with tomato sauce, minced green pepper and heat in a moderate oven for about 45 minutes.

Ground beef and rice are another team. Again brown the beef, then combine with cooked rice, sautéed celery and minced onion. Add a can of undiluted condensed mushroom soup and bake in a moderate oven for about 35 minutes.

For still another dish, brown the ground beef with minced onion. To it add 1 No. 303 can of tomatoes. Season with Worcestershire sauce and salt. Place in a casserole, top with a layer of thinly sliced raw potato, a layer of whole kernel corn and one of lima beans. Sprinkle the top with grated cheddar cheese and bake in a moderate oven for 45 minutes or until vegetables are cooked.

News Course Set To Start Tuesday

Pampa housewives by the hundreds will pick up information on cooking and prizes for the kitchen — and other rooms of the house — at The Pampa Daily News Fourth Annual All-Electric Cooking School Tuesday and Wednesday in the Pampa Junior High School auditorium.

Homemakers from Pampa and the Top o' Texas area, already well-known for their culinary ability, will learn even more about the art at the cooking school to be conducted by two of the ranking home economic and cooking equipment experts in the nation.

Sessions, featuring up-to-date 1954 recipes, will get underway at 1:30 p. m. each day and last for two hours. There will be no charge or tuition.

The awards have been contributed by 20 Pampa merchants and include more than \$700 worth of prizes, to be given away both days of the school.

Big Awards To Be Given At School

Awards valued at more than \$600 are being contributed to the fourth annual Pampa Daily News all-electric cooking school by 19 local merchants. The donations will be presented to housewives attending the two-hour sessions beginning at 1:30 p. m. Tuesday and Wednesday in the junior high school auditorium.

During the first session, door prizes will be presented. Coupons, which are to be deposited with cooperating business concerns, will also be passed out. On the basis of these coupons, the grand awards are to be given the second day of the school.

The prize list includes:

General Electric range donated by The Electric Supply.

A \$25 gift certificate, presented by Behrman's Shoppe.

Shoes with matching bag, valued at \$25, awarded by Smith's Quality Shoes.

Two grocery baskets of \$7.50 value given by Ideal Food Stores Nos. 1 and 2.

A set of Wearover pans, totaling \$24.95, contributed by B. F. Goodrich company.

An Arvin sandwich toaster, worth \$29.95, donated by Pampa Furniture company.

Furr Food Store's award of two \$7.50 baskets of groceries.

Frances Denney cosmetics amounting to \$25, to be awarded through a gift certificate by B&B Pharmacy.

A deep fryer, retailing at \$34.95 contributed by Monarch Hardware company.

A \$14.95 Nelly Don dress, donated by Murfee's department store.

Bentley's clothing store award of a \$25 gift certificate.

A \$25 certificate of Du Barry cosmetics from Cretney's Drug Store.

White Auto Store's award of a \$24.95 Stewart Warner table model radio.

Six \$2.50 certificates from Your Laundry and Dry Cleaners.

Transportation for Mrs. Ruth D. Knight of Lubbock, cooking school head, is being made available by (See AWARDS, Page 2)

Printed Recipes Aid In Classes

Demonstrations of the recipes appearing in this section of the Pampa Daily News will be presented by Mrs. Ruth D. Knight during the cooking school Tuesday and Wednesday in the junior high school auditorium.

To receive the more valuable awards, housewives must deposit coupons, received at the first session, in local participating stores. The gifts will then be presented during the Wednesday class.

Mrs. Ruth D. Knight, home economic expert, will demonstrate on an electric range many tasty dishes for easy preparation. Assisting her will be Miss Margaret Nelson, electric equipment specialist who is associated with Southwestern Public Service Company.

This will be a return engagement for Mrs. Knight and Miss Nelson on the Pampa "household hint" circuit. Mrs. Knight last year taught the latest recipes and culinary ideas to an estimated 2,000 persons in the third annual cooking school. Miss Nelson assisted her.

Cooking officials believe what Mrs. Knight has to offer will be of great interest to Pampa housewives. Scores of cooking hints will be explained and food will be prepared during the classes.

She is to take up all phases of cooking including main dishes, desserts and appetizers. And she will give step-by-step demonstrations on how to prepare each. The cooking equipment specialist will explain why cooking with electricity gives a full-flavored taste to all types of dishes.

The recipes of the dishes which the cooking teacher is to demonstrate appear in this section of The Pampa Daily News. Housewives are requested to carry the section with them to the sessions so that they may better follow the action as it is carried out.

Mrs. Knight urges all those attending the school to take home the ideas they see and hear and try them out on their families. "You will be surprised how much your family goes for something different," she says. "And, with the proper equipment, they are easy to prepare."

The stage of the junior high (See COURSE, Page 2)

Miss Nelson Will Aid At News School

Assisting with instructions in the 1954 Pampa Daily News All-Electric Cooking School will be Margaret Nelson, home service advisor.

Miss Nelson will serve as Mrs. Ruth D. Knight's assistant throughout the two days of the school. Classes will be conducted daily from 1:30 p. m. to 3:30 p. m. in the Pampa Junior High school auditorium.

A graduate of Texas Technological college, where she specialized in home economics, she received a degree in that field. She also attended Sul Ross college, Alpine.

Miss Nelson has previously con-



Miss Margaret Nelson

ducted schools in Pampa and Groom and has made numerous house calls informing housewives about all-electric cooking equipment. She is well known in this area.

Before entering the demonstration field, Miss Nelson conducted a three-month all-electric equipment training course in Amarillo in association with the Southwestern Public Service company. She still is affiliated with that company.

Fruit Balls

MORTON'S BESTYETT HONEY FRUIT BALLS

Grind ½ cup each dried apricots, figs, pitted prunes, 1 cup pitted dates. Mix well with 2-3 cups MORTON'S Bestyett honey. Form 1 1/2 balls, roll in shredded coconut.

Available In 1955 . . .

Electronic Range Will Bake Cake In 3 Minutes

MANSFIELD, Ohio — UP—Speedy home-cooking with electronics is now a reality.

Homemakers soon may get an electronic range which will bake a cake in three minutes, do a four-pound roast in 20, bake biscuits in less than two, or potatoes in five.

And neither the oven nor cooking utensils get hot!

The electronics range was introduced by the Tappan Stove Co., after being given three-meal-a-day tests in 25 Mansfield homes.

The company said the ranges will be in production by 1955, and will cost about \$1,000 at first, although the cost is expected to decrease as production increases.

Food is cooked by ultra-high frequency waves which affect only the food, which must be placed in non-metallic containers, a company spokesman said. The Mansfield house-

wives used either paper, pottery or glass oven ware.

The range, which can be built into the wall or stand free as a conventional stove, has the oven at waist height, and the controls at eye level. At present it is built with two burners. The makers feel that homemakers will do so much more oven cooking that only two burners will be needed.

Tappan said electronics cooking would make drastic changes in the kitchen. Housewives testing the ranges found for instance that they set the table before they put dinner in the stove, otherwise the meal was done before the plates were down.

The oven has one drawback—no broiler. The cook will just have to use either a skillet or grille to broil the steak.

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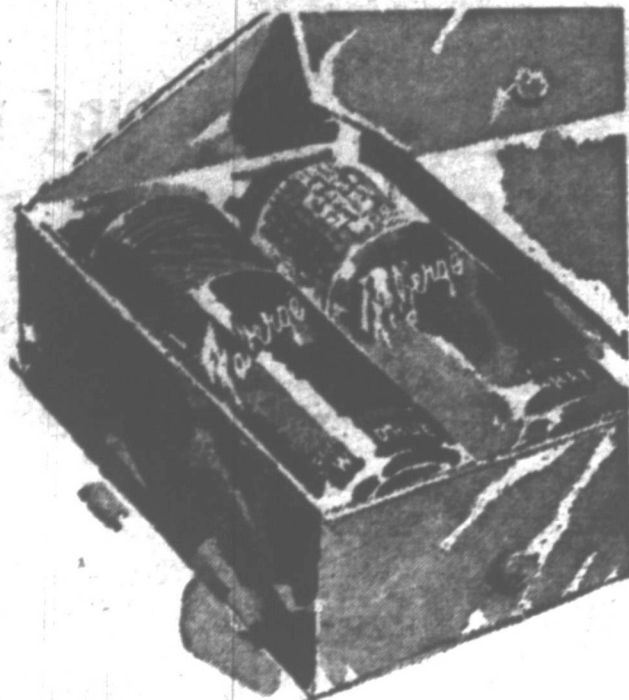
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A MARVEL of cosmetic science! This utterly modern cream helps give beautifying moisture back to the skin! With Tussy Moisture Cream, you'll have a dew-drenched, younger look. Make-up goes on smoother, clings far longer.

USE IT AS A NIGHT CREAM and a foundation, for a complete moisture beauty treatment. It's non-greasy; can't stain.

A little lasts a long time.

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4 oz. size, only \$5 plus tax

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her two favorite
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see your skin
look
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day...

with famous
DUBARRY
Beauty Preparations
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It's... so pleasant... to cleanse your skin with DuBarry Cleansing Cream or DuBarry Penetrating Cleanser, both designed to float away dirt and make-up in mere seconds... to freshen with DuBarry Skin Freshener... to beautify and protect with rich DuBarry Crème Superbe. Takes so little time... makes such a big difference in how pretty you look!



DuBarry Cleansing Cream, 1.25 to 3.50
DuBarry Penetrating Cleanser, 1.50
DuBarry Skin Freshener, 1.00 to 3.50
DuBarry Crème Superbe, 2.75 and 5.00
DuBarry Special Cleansing Preparation (for extra-thorough cleansing), 1.25 (prices plus tax)


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- 3. EXTRA DIVIDENDS WITH GUNN BROTHERS THRIFT STAMPS!**



IDEAL'S AWARDS

at the Pampa Daily News

TWO-DAY COOKING SCHOOL

2

\$7.50 BASKETS

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- Delicatessen
- Frozen Foods
- Meat
- Produce
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Ideal Food Stores Have Adopted This Policy:

Keep every day prices low — just as low as possible — and keep quality high! That is why you save first on IDEAL'S every day prices.

Share profits on specials — to help you bank extra savings IDEAL offers attractive specials! That is why you save the second way: on specials.

Give extra dividends — IDEAL offers you still another savings: on Gunn Brothers stamps. You get stamps with every purchase — and on Wednesday you get double stamps on \$2.50 or more. With the stamps you get valuable premiums — your third way of saving at IDEAL.



Shiny Glaze Fine On Beef Brisket Dish

A hint is taken from baked ham servings for this beef brisket dish. After being cooked in water to cover, the brisket is placed in a roasting pan, stuck with whole cloves and covered with a glaze paste. After it's been slipped in the oven for about 30 minutes, it comes to the table with a shiny glaze.

GLAZED BEEF BRISKET
3 pounds beef brisket
Lard or drippings, if needed
1 cup water
1 cup brown sugar
1 tablespoon flour
1 teaspoon dry mustard
1/4 cup vinegar
Whole cloves
Brown meat slowly in own fat or small amount of lard or drippings. Pour off drippings. Add water, cover closely and cook slowly 3 hours, or until tender. When tender, remove from liquid and place on rack in open roasting pan. Cover with a glaze made by combining brown sugar, flour, mustard and vinegar. Stick with cloves. Place in a slow oven (300 degrees F.) for 30 to 45 minutes or until glaze is set. 6 to 8 servings.

COURSE

(Continued from Page One)
School auditorium is to be set with the most modern electrical equipment and appliances, all to be shown by Mrs. Knight and her assistant.
Among them will be some of the prizes that will be given away at the second session. Interspersed with the awarding of prizes and the preparation of foods will be discussions of food balance, nutrition and household hints.
Included in the list of prizes to be given away are an electric range from Electric Supply; \$25 gift certificates from Behrman's, Bentley's, Cretney's and E. & B. Pharmacy; shoes and bag from Smith's Shoes; two \$7.50 grocery baskets from Ideal Food and Furr Food; a \$24.95 set of Wear-ever utensils from E. F. Goodrich; six \$2.50 gift certificates from Your Laundry and Dry Cleaners; a \$29.95 sandwich grill from Pampa Furniture; a \$34.95 Westinghouse deep-fryer from Monarch Hardware; a \$14.95 Nelly Don dress from Murfee's; and a \$24.95 Stewart Warner radio from White's Auto.

AWARDS

(Continued from page one)
Culberson Chevrolet company.
Other business concerns participating in the event are Sunshine Dairy, Morton Foods, Dromedary Mixes, Campfire Products, Penguin Frozen Foods, and Dottie's Quikie Cookies.

Mediterranean Hamburgers

SATURDAY NIGHT SUPPER
Get out of the usual way-to-cook Hamburger rut; and try this snappy new recipe!
Mediterranean Hamburger
Mashed Potatoes
Broccoli Sajad
Bread and Butter
Fresh Pears with Cream Cheese
Beverage
MEDITERRANEAN HAMBURGERS
Ingredients: 1 pound ground chuck beef, 4 pitted green olives (any size), 2 flat anchovy filets, salt.
Method: Divide beef into 8 even portions. Flatten each portion so it will be 3 1/2 inches across. Chop olives and anchovies and sprinkle over 4 of the patties. Cover with remaining 4 patties and press edges together. Heat a medium-sized iron skillet until very hot; sprinkle lightly with salt; arrange hamburgers in skillet and cook over high heat for 2 minutes on each side; turn heat very low and cook another minute if you want hamburgers rare in center, longer for medium or well-done patties. Serve at once. Cooking the hamburgers this way will get the kitchen smoky, but it's worth it because they taste so good!
Note: Use anchovy filets from a 2-ounce can for this recipe; put the remaining anchovies and their oil in a small jar, cover tightly and refrigerate. Use some of the drained anchovies in greensalads or in a cream-cheese spread.

Although cancer strikes mostly adults, it killed more children between 8 and 15 years of age last year than any other disease. Help fight cancer by supporting the American Cancer Society Crusade.

Old-Style Country Meal Features Ham

Ask your friends to an old-fashioned country supper next time you are entertaining. Their taste buds will start working at the very idea. To most of us "country supper" conjures up so much. Family comfort, old friends, places to remember with loving nostalgia. And wonderful dishes! Great slices of baked ham, goldenbrown corn fritters crisp and sizzling from an iron kettle, the tantalizing taste of home-pickled peaches. That's an old-time country supper that's easy to repeat — especially if you bring it up to date to make kitchen work easy.

The country suppers I remember especially were the ones when we had unexpected company. "We'll put another board in the table," my mother would say and sometimes as many as twenty would sit down. But chances are that in 1953 you'll have four, maybe six. So instead of a whole or half baked ham, you might choose one or two ham steaks, needing no advance preparation, broiled to goodness quickly and easily. Easy to carve, too.

Pickled peaches? They always had a place of honor on the old-fashioned preserving shelf. But if you have none stored away, open a can of peaches and glaze them with a little butter and sugar under the broiler while you are heating the ham.

Corn fritters? Make them the easy way and use pancake ready-mix for the batter and a can of vacuum-packed whole-kernel corn. The pancake mix speeds up preparation, and its special blend of flours give crisp and tender fritters that will not absorb excess fat if they are carefully deep-fried.

If you have one of those divine electric fryers you can prepare the fritters right in front of your guests — even let company take over. If not, the old iron kettle is still a good utensil — especially if you use a deep-fat frying thermometer.

Want another country supper menu? How about thick slices of roast fresh pork for the meat? For dessert, serve peach fritters made with pancake ready-mix batter. Dust the fritters lightly with superfine granulated or confectioners' sugar and a dash of cinnamon.

Or serve roast beef and hot potato salad for the main course; make the peach fritter the dessert and accompany them with a hot orange sauce.

That's real American eating!

GOLDEN CORN FRITTERS

Ingredients: 1 cup pancake ready-mix, 1 egg (beaten), 1/4 cup milk, 2 cups drained canned whole-kernel corn.
Method: Add beaten egg and milk to pancake ready-mix, mixing until fairly smooth. Fold in whole-kernel corn. Drop by spoonfuls into hot deep fat (350 F.) turn when brown on under side. Total cooking

time is about 3 minutes. Drain on absorbent paper. Serve hot with maple-blended syrup. Makes 12 fritters.

PEACH FRITTERS

Ingredients: 1 cup pancake ready-mix, 1 tablespoon sugar, 1 egg (beaten), two-thirds cup milk, 8 drained canned peach halves.
Method: Stir together pancake ready-mix and sugar. Add beaten egg and milk, mixing until fairly smooth. Dip drained peach halves into batter. Fry in hot deep fat (350 F.); turn when brown on underside. Drain on absorbent paper. Serve sprinkled with superfine granulated or confectioners' sugar with roast pork or serve as dessert with a hot orange sauce. Makes 8 fritters.

Swiss Rabbit Good Dish For Parties

Hermine Oberli Dolder comes from Switzerland and at a Swiss breakfast party in New York she told us how to make Fontina, or Swiss Rabbit. It's a perfect dish for a party as all the guests dunk squares of toast on forks into the large bowl of bubbling Fontina and then eat the delicious stuff.

There is a fondue Neuchateloise, made with wine, and this one from the Valais district of Switzerland, made with milk.

FONTINA OR SWISS RABBIT

(Serves 4)
Two teaspoons caraway seeds (optional), 2 tablespoons butter, 4 tablespoons flour, 4 cups milk, 1 pound Switzerland Swiss, shredded, (approximately 5 cups), 2 teaspoons salt, 2 pinches nutmeg.

Soak caraway seeds in hot water for 15 minutes. Melt butter in saucepan, add flour and stir over low fire until well blended. Dissolve gradually with the milk, add the strained caraway seeds and bring almost to the boiling point. Blend in cheese gradually, stirring until it has completely dissolved and fondue starts bubbling.

Season with salt and nutmeg. Serve on hot toast or in heated patty shells, preferably one at a time. Keep balance of fondue hot, but not boiling.
If possible, serve in chafin dish and place in center of table. Guests gather around it and dunk to their heart's content. Would make a welcome end to a Halloween party.

Suicide in Jail

WEATHERFORD, Tex., April 13—James Howard Hargrove, 31, of Fort Worth, killed himself in the Weatherford jail Sunday 1 1/2 hours after he had been arrested on a charge of driving while intoxicated. He was found slumped in his cell by his leather "iron-bar" about seven feet from the floor.



HOUSEWIFE'S DREAM—a four-piece set of Hallite by Wear-Ever, with a \$24.95 value, has been donated to The Pampa Daily News all-electric cooking school by E. F. Goodrich company. Above, R. C. Wells, manager, inspects one of the pans which has a revolutionary hang-up feature on the handle. Each piece of the set is aluminum with a copper lid. The two-day cooking school opens Tuesday and the above set is one of the gifts to be awarded to housewives attending. (News Photo)



COOKING SCHOOL AWARDS — from Pampa Ideal Food Stores No. 1 and 2 will be two \$7.50 gift certificates for groceries. Above, Bessie Kosonen, 429 1/2 N. Cuyler, Ideal No. 1 clerk, checks off a basket of groceries similar to what may be purchased with the certificates. However, the recipient will be able to choose the items she desires, advised managers Hugh Peoples and John Schlumbach. The fourth annual Pampa Daily News all-electric cooking school will be held April 20 and 21. The gifts will be awarded to those attending. (News Photo)

Slow Roasting Described As Clue To Delicious Roast Beef

- MENU
- French Onion Soup
- Standing Rib Roast of Beef
- Twice-Baked Potatoes
- Harvard Beets
- Molded Gelatin Salads
- Hard Rolls
- Butter or Margarine
- Cherry Pie
- Beverage

When preparing a roast you want the finest possible serving — one that's juicy, tender and cooked to the exact degree of doneness your family likes. Actually roasting meat the modern way is the simplest of all meat cookery methods.

For instance, take a standing rib roast of beef. Here's all you do. Set your oven regulator at 300 degrees F. and keep it at this constant temperature through out. A roast cooked at this low temperature means just this to you. The meat will be more uniformly cooked, the cooking losses will be moderate, the meat will be highly palatable, the roast plump and full, and the fat not charred.

Perhaps you still "sear" a roast to hold in the juices. Using a high temperature at any time during cooking increases the meat losses. Just the same as searing, "basting" is outmoded. The method of placing the meat in the pan has taken the place of basting, making roasting the less work for you. Simply place the roast fat side up on a rack. In the case of the standing rib, a rack is not necessary because the rib bones hold the meat up off the bottom of the pan.

Salt the roast whenever you wish

before, during or after cooking. It makes no difference. If you have a roast meat thermometer use it. Insert it in the center of the thickest muscle, but neither in fat nor in bone. It will clearly indicate when the roast has reached the degree of doneness you desire. And in busy homes that's a highly important point. If dad likes his roast beef rare, that doesn't mean medium done.

The following time-table gives

Rare	300 F.	15-20 Minutes
Medium	300 F.	22-25 Minutes
Well Done	300 F.	27-30 Minutes

Allowing the meat to stand in a warm place for 20 to 30 minutes after it is cooked makes the roast easier to carve. Here's a tip to aid in carving. When you buy this roast have the backbone separated from the ribs close to and parallel to the backbone. Then after roasting, the backbone is easily removed in the kitchen.

Carving

In carving place the roast before the carver with the cut surface up and the rib side to his left. The carver then inserts the fork with the guard up between the two

ribs. Beginning at the outside edge of the large end of the roast he draws the knife across the roast to the rib side. Slices should be about 9-8 of an inch thick. Each slice is loosened by cutting along the bone with the knife tip. As each slice is cut it is steadied with the fork and lifted on the platter or to another hot platter.

Vegetable And Beef Pie

What is a meat pie? It's a stew with a topping. In this case the topping, a flaky, tender biscuit dough, also lines the casserole. If you have the little individual casseroles, be sure to use them. The biscuit dough, cut diamond-shaped, can be placed in the casseroles, the stew added, then the longest points of the diamond cleverly folded over each pie.

- 1 1/2 pounds beef for stew
- 1/4 cup flour
- 1 teaspoon salt
- 1/2 cup pepper
- 3 tablespoons lard or drippings
- Water to cover
- 3 medium potatoes cubed
- 10 small whole carrots
- 10 small whole onions
- 2 cups canned or cooked peas
- Biscuit dough
- Dredge meat with seasoned flour and brown slowly in lard or drippings. Add only enough water to cover. Cover closely and cook slowly for 1 1/2 hours. Add vegetables, except peas, and continue cooking until meat is tender and vegetables are done. Pour off cooking liquid and thicken for gravy. (Allow 1/2 cup gravy for each serving.) Combine meat, potatoes, carrots, onions, peas and gravy. Line individual casseroles with biscuit dough cut in diamond shapes. Fill with meat and vegetable mixture and fold biscuit dough over top. Bake in a hot oven (425 F.) for 15 to 20 minutes or until biscuits are browned. 3 to 4 servings.

BISCUIT DOUGH

- 2 cups sifted enriched flour
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 4 to 6 tablespoons lard
- 1 1/2 to 3/4 cup milk
- Sift together flour, baking powder and salt. Cut in lard until mixture has fine even crumb. Add enough milk to make a soft dough. Turn onto a lightly-floured surface and knead for 1/2 minute. Pat or roll 1/4 inch thick.

The ancient Greek city state of Sparta issued iron coinage to prevent commercial interests from corrupting its warlike traditions. The heavy, clumsy money discouraged business transactions.

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polished cotton in sherbet colors



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Party dress of beautiful simplicity. Wear it over crinolines for waltzing; wear it without for luncheons and teas. Sizes 7 to 15.

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a dress for SUMMER FUN



\$10⁹⁵

Three-tiered, flounced skirt and low, round neckline make this cotton broadcloth a sure success, for gayety in and out of doors. Sizes 7 to 15.

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BORDER PRINT BROADCLOTH HALTER DRESS \$8⁹⁵

Empire silhouette dramatizes this colorful print. You'll wear it everywhere because of its easy, rust lines. Sizes 7 to 15.

Behrman's

"Exclusive But Not Expensive"



BENTLEY'S CLOTHING STORE — is one of the local merchants participating in The Pampa Daily News fourth-annual all-electric cooking school, by donating a \$25 gift certificate. A housewife attending the school will be awarded the certificate and may take it to any of the above Bentley's sales ladies for her prize. They are, from left to right, seated, Ruby Sillyman, Jimmie Jordan, and Margaret Nichols. Josephine Young is standing behind. The school will be held Tuesday and Wednesday in the junior high school auditorium. (News Photo)

Sausages And Mush Are Basis For A Hearty Breakfast Menu

BRUNCH MENU

- Mixed Fruit Cup
- Sausage Patties
- Fried Mush with Currants
- Syrup
- Coffee
- Tea
- Milk

Here's a breakfast combination you may have forgotten. It's the good old-timer combination of sausage patties and fried mush. Remember when grandmother, or perhaps, mother, served this two-some? Reviye their wonderful flavor combination at Sunday breakfast or make it a surprise treat next time you have brunch guests.

For a special treat you'll want to add currants to the mush. These are added to the boiling water before the corn meal. In place of molding the mush in a loaf pan, prepare clever round servings. To do this, wash and scald thoroly an empty fruit or vegetable can. Rinse with cold water, then spoon the mush mixture into the can. Chill the mush. If serving for brunch you will want to prepare the mush the night before and chill.

When ready to pan-fry, carefully remove the other end of the can and push the molded mush from the can, slicing it into uniform servings about one-half inch thick. Flour the slices and then brown in the sausage drippings.

Take your choice of the type sausage you want to serve. The round patties made from fresh bulk pork sausage are attractive with the mush rounds. Plan on about 1 pound of sausage for four servings. Country-style is another choice. You'll recognize this in your market as one long, continuous link, wider in diameter than the sausage links. This may be cut any length you desire. Of course, the third choice is sausage links. Plan on 3 or 4 of these for each serving.

All types of sausage are prepared in same way. You might call it a reverse braising process. The sausage is placed in a heavy fryingpan with 2 or 3 tablespoons of water. The meat is covered tightly and allowed to steam for about 10 minutes. At the end of this time the cover is removed and the sa-

sauges lightly browned on all sides.

SOUTHERN SAUSAGE Breakfast

1 pound bulk pork sausage
 1/4 c currants
 3 cups boiling water
 1/2 teaspoon salt
 1/2 cup corn meal
 Flour

Add currants to boiling water. Cook 5 minutes. Add salt and corn meal, stirring constantly. Cook until thickened. Pour mush into greased 8 by 8-inch loaf pan. Chill. Shape sausage into 4 patties, about 1/2-inch thick. Brown patties slowly on both sides. Pour off drippings. Cover and continue cooking slowly for 20 minutes. Slice mush 1/2 inch thick. Dredge slices in flour and brown in sausage drippings. 4 servings.

Biscuits, Beef Make Good Team

Since both beef and biscuits are top food favorites this recipe teams the pair. Seasoned ground beef is rolled up (jelly-roll fashion) in a biscuit dough, baked and served with a creamy mushroom sauce.

GROUND BEEF ROLLS

1 1/2 pounds ground beef
 1 cup chopped onion
 1 tablespoon lard
 1 cup mashed potatoes
 2 tablespoons milk
 1 egg
 1 teaspoon salt
 1/4 teaspoon pepper
 1 cup sifted enriched flour
 1 teaspoon baking powder
 1/2 teaspoon salt
 1 tablespoon lard
 1 egg
 1 tablespoon water

Brown meat and onion in lard. Mix with potatoes, milk, egg, salt and pepper. Mix flour, baking powder and salt. Cut in lard and add egg and water. Roll out to 1/8 inch thickness. Spread filling on pastry and roll. Slice in 2-inch pieces. Bake in greased pan in moderately hot oven (400 F.) for 20 minutes or until done. Serve with mushroom sauce. 6 to 8 servings.

MUSHROOM SAUCE

2 ta. is butter or margarine
 2 tab. flour
 1 cup milk
 1 teaspoon salt
 1/4 teaspoon pepper
 1 small can sliced mushrooms

Melt butter or margarine and add flour, mixing well. Add milk and seasonings and cook until thick. Add mushrooms to cream sauce.

Michigan's death rate reached an all-time low in 1953 when it dropped to less than nine deaths for every 1,000 persons living in the state.

Prepared In Jig Time... Career Girl Or Housewife Can Make Use Of Quickie

YUMMY QUICKIES

Whether you are a career girl or a busy homemaker these delicious jiffy specials will be a boon! boon! boon! to your active schedule because they can be prepared in jig time.

STOKLEY'S HONOR BRAND
 Chicken Pie
MORTON'S Potato Chips
SUNSHINE Cottage Cheese
HONOR BRAND Fruit Dessert
DOTTIE'S Quickie Cookies
STOKLEY'S Honor Brand Chicken or Tuna-Pie is found at the frozen food cabinet at your grocery. The pie, serving for one hungry person, is in its own aluminum pie pan all ready to be put on cookie sheet and slipped into a 425 degree F. ELECTRIC oven 30 to 40 minutes.

MORTON'S always fresh Potato Chips offer texture contrast to soft, creamy foods which we eat so frequently. Potato chips are good summer food because they supply some of salt needed in body fluids and lost by excessive perspiration, try this suggestion: Open bag of **MORTON'S** potato chips, place on cookie sheet; sprinkle generously with garlic salt; slip into moderate 350 degree oven approximately 5 minutes, or until heated through.

SUNSHINE cottage cheese is high in protein and low in calories. It is a wonderful "tuck-in" for salads and sandwich fillings. Try this suggestion: **SUNSHINE** cottage cheese as an important side dish; seasoned with Accent, salt, and pepper, little salad dress-

ing with chopped olives or chopped green pepper.

Frozen Fruit Dessert with DOTTIE'S QUICKIE COOKIES
 1 pkg. **HONOR BRAND** frozen strawberries

1 can frozen pineapple chunks
 Let strawberries thaw and pineapple partially thaw. Place pineapple in sherbert dishes, then a layer of strawberries and top either with **SUNSHINE** whipped cream or ice cream and serve with — **DOTTIE'S** Quickie Cookies.

To the housewife, and the busy career girl, too, **DOTTIE'S** Quickie Cookies are a real time-and-energy-saver. The frozen cookie dough takes just 10 minutes to bake. This "slice and bake" feature of Dottie's Cookies makes it perfect for hurry-up party treats. Each 8-ounce bar makes up to 3 to 3 1/2 dozen cookies. Just slice, while frozen, place on lightly greased cookie sheet and bake 375 degrees F. 8 to 10 minutes. There are four delicious brands to choose: almond butter, oatmeal pecan, chocolate pecan and butter-scotch nut.

Can cook all four kinds of cookies without having to cook the whole bar. Open wrapper at one end of roll or bar, fold back wrapper, slice off as many of one kind as you wish. Rewrap roll and replace in freezing compartment. The dough can be thawed and refrozen without damage. All flavors, but the Oatmeal Pecan, can be thawed and rolled for cutting fancy cookies, if desired. The Almond Butter can be thawed and mixed with chocolate chips for another version of a delicious cookie.

Girls, our hats are off to this **DOTTIE FERGUSON** of Greeley, Colo., who was just a housewife like you and me, whose idea of a delicious frozen cookie grew from her kitchen to a \$27,000 plant.

Treat Guests With Barbecued Chicken

PATIO SUPPER
JESSIE-JEWELL Barbecued Chicken
CAMPFIRE Pork and Beans
MORTON'S Potato Chips
 Relish Plate
DOTTIE'S Quickie Cookies
JESSIE-JEWELL BARBECUED CHICKEN

Thaw a whole chicken or a box of chicken parts; season with salt, pepper and paprika; dust with flour. Brown in about 1-3 cup fat in cooker or skillet. Place browned chicken in shallow baking dish, and pour barbecue sauce over it; bake uncovered in 350 degree F. ELECTRIC oven for approximately 1 hr. OR if desired, pour barbecue sauce over the browned chicken in the skillet and simmer 30-45 minutes.

BARBECUE SAUCE
 1/2 cup water
 1/2 cup catsup
 1 tsp. salt
 2 Tablespoons Worcestershire sauce
 1 tsp. chili powder, if desired
 2 onions, sliced
 2 Tbsps. brown sugar
 2 Tbsps. vinegar
 1/2 tsp. black pepper

Saute onion slices in small amount of fat then add remaining ingredients and simmer until blended, then pour over browned chicken.

CAMPFIRE PORK AND BEANS BAKED

Delish just to open, heat and serve.

VARIATION: Saute a medium sized chopped onion and about 1/2 of a green pepper chopped in a small amount of bacon fat. Add 2 Tablespoons brown sugar, 1/4 tsp. mustard, dry and 1/4 cup catsup. Put 1 15 1/2-oz. can Campfire Pork and Beans in baking dish or bean pot blending with above mixture. Bake in 350 degree F. ELECTRIC oven 45 minutes to 1 hour.

Cranberry Meat Balls Are Tasty

Forget about limiting cranberries to just Thanksgiving and Christmas feasting. Try this unusual main dish of meat balls in cranberry sauce.

CRANBERRY MEAT BALLS

1 pound ground beef
 1 1/2 cups soft bread crumbs
 1/4 cup milk
 1 egg
 2 tablespoons chopped onion
 1/4 teaspoon nutmeg
 1 1/2 teaspoons salt
 1/4 teaspoon pepper
 1 (16 ounce) can cranberry sauce
 1/2 cup vinegar
 1 tablespoon cornstarch

Soak bread crumbs in milk; add slightly beaten egg, onion and seasonings. Mix with ground beef. Shape into 20 balls; roll in flour and brown in 1/4 cup lard or other fat. Drain off excess fat. Break up cranberry sauce with a fork and combine with vinegar. Add to meat balls, cover and cook over low heat for 5 minutes, turning once. Remove balls to hot platter and thicken liquid with cornstarch mixed with 1 1/2 tablespoons cold water. Top balls with hot sauce. 4 servings.

Cancer Tops War Deaths
 Cancer last year killed 227,000 Americans, nine times as many as were slain during three years of fighting in the Korean war. Fight this cruel enemy by giving to the American Cancer Society's 1954 Crusade.

Freezer Vegetable Variety



Vegetables lend themselves to quick freezing at home in a variety of preparations you could never find in your local grocery store. And an on-hand stock in your freezer proves mighty handy for that could-be frantic time when unexpected friends stay for dinner.

Accent, a "must" in the cooking of vegetables for immediate service, does just as much for vegetables to be frozen. Recent research shows that it not only brings out natural flavors, but holds those flavors as well as color and texture through long periods of frozen storage. In fact, it slows down even more than freezing itself, the process of change in foods. So get Accent-minded in your freezing as well as your cooking at home. It improves the natural flavors of all the foods you serve.

Stuffed Baked Potatoes

Scrub uniform sized baking potatoes; rub skins with butter or margarine. Wrap each potato in aluminum foil; bake in hot oven (450 F.) 45 minutes. Cool enough to handle. Cut slice from tops; scoop out pulp, saving shells. Mash pulp, adding 1 tablespoon melted butter for each potato. Season to taste with salt, pepper, and Accent. Whip in enough hot milk to make mixture light and fluffy. Re-fill shells. Cool; wrap in freezer-weight aluminum foil; freeze. Re-heat in moderate oven (350 F.) about 40 to 45 minutes. If desired, tops may be sprinkled with grated cheese before re-heating. (Storage time: 3 to 4 months).

Zucchini Creole

4 cups cubed zucchini squash
 1 (No. 308) can tomatoes
 1 teaspoon salt
 Few grains pepper
 1/2 teaspoon Accent
 2 tablespoons butter or margarine

Cook squash in small amount boiling, salted water 5 minutes. Arrange alternating layers of squash and tomatoes in aluminum foil baking dish, sprinkling each layer with salt, pepper, Accent, and dots of butter or margarine. Cool; cover; seal; label; freeze. To re-heat, sprinkle buttered bread crumbs on top; bake in moderate oven (325 F.) 45 minutes.

Vegetable Aspic Salad

2 envelopes unflavored gelatine
 1 can condensed tomato soup
 2 cups tomato juice
 1/2 teaspoon salt
 1/2 teaspoon Accent
 1/2 teaspoon Worcestershire sauce
 1 tablespoon lime juice
 2 cups mixed, diced cooked vegetables

Combine gelatine and soup in top of double boiler. Cook and stir over boiling water until gelatine dissolves. Remove from heat; add remaining ingredients, except vegetables. Chill until slightly thickened. Fold in vegetables. Spoon into individual aluminum foil freezing cups; cover; seal; label; freeze. Or spoon into oiled sections of muffin pan, wrap pan in freezer-weight aluminum foil; freeze. Serve on salad greens. Makes 1 quart.

*Trade name for pure monosodium glutamate.



**"FEATURE
ATTRACTION"**

PAMPA DAILY NEWS

**ALL - ELECTRIC
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RUTH KNIGHT



**MARGARET NELSON
ASSISTING**

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1:30 P. M.

Tuesday & Wednesday

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Bake Day Before Marriage . . . Brides Get Good Start With A Wedding Cake Like This

By RUTH D. KNIGHT
Dromedary Wedding or
Anniversary Cake

3 1-lb. packages DROMEDARY
white cake mix
4 teaspoons rose extract
2 teaspoons almond extract
Wooden board, 18 inches by 14
inches by 1/2 inch

These layers can be baked, cooled, wrapped and frozen until ready to ice the wedding cake; or

Day before wedding bake cake. Heat ELECTRIC oven 350 degrees F. Grease cake pan 12 inches by 8 inches by 2 inches, line bottom with waxed paper; grease. Then in large bowl, prepare 2 1-lb. packages Dromedary White Cake Mix according to instructions on the package, add 1 tsp. rose water and 1/2 tsp. almond extract with last beating. Bake 45 to 50 minutes in 350 degree F. ELECTRIC oven, or until done. Cool on cake rack approximately 5 minutes. Loosen edges of cake with spatula, turn out; remove waxed paper. Make 3 more cakes this way.

Cover wooden board with white, slick paper, securing with scotch tape.

To Assemble: For bottom tier, place two cakes side by side on wooden board; use third cake for second tier and one-third of the last cake for top tier; use left-over pieces to fill cracks and level off cakes. Shave off any bumps with sharp knife. Make desired frosting. Frost bottom tier; center the second tier on top; frost; center the top tier; frost.

(Note: A smooth layer of frosting may be put over cake, then let stand until set, or overnight, and refrost cake.) For a SILVER ANNIVERSARY cake, suggest tossing silver dragees (tiny candy balls) on the cake where desired. Top cake with bride and groom, which can be purchased at bakery. Suggest at the corner of each tier that a small fresh flower like a daisy be secured with a bit of the frosting and place amilax around base of cake. The following frostings may be

used for the cake by tripling the recipes:

Butter Frosting
1-3 cup soft butter or shortening
About 1/4 cup milk or water
3 cups sifted confectioners sugar
Dash of salt
1 tsp. vanilla extract
With electric mixer or wooden spoon, thoroughly mix fat with salt and 1 cup confectioners' sugar and milk or water alternately, beating till very smooth, and of spreading consistency. Add vanilla. (A 1-lb. box of confectioners' sugar equals 3 1/2 cups of sifted.)

Fluffy Frosting
1/2 cup granulated sugar
1-3 cup white corn sirup
1/4 tsp. cream of tartar
2 unbeaten egg whites
1/4 tsp. salt (pinch)
2 tablespoons water
1 teaspoon vanilla extract

Mix all ingredients together, except vanilla, and put in a saucepan direct over unit with switch turned to third, a low heat. Beat with an electric mixer until frosting stands in peaks. Remove from heat; add vanilla and beat until firmer peaks. If do not have controlled heat, use double boiler with boiling water in bottom but not touching the upper bowl.

Morton's Bestyette Honey Frosting
1/2 cup Morton's Bestyette Honey
2 egg whites, beaten
1/4 tsp. cream of tartar
Dash of salt
1 tsp. vanilla extract
Bring the 1/2 cup honey to a boil, then pour over the 2 egg whites which have been beaten with salt until frothy then cream of tartar added and beaten until stiff but not dry. Gradually add hot honey; Add vanilla. This frosting will re-tossing silver dragees (tiny candy balls) on the cake where desired. Top cake with bride and groom, which can be purchased at bakery. Suggest at the corner of each tier that a small fresh flower like a daisy be secured with a bit of the frosting and place amilax around base of cake. The following frostings may be

If you prefer to fill and frost cake before freezing, use a butter type frosting. Otherwise, freeze cake unfrosted; then thaw and frost as you wish.

To keep a FROSTED cake attractive, freeze unwrapped until frosting is hard; then wrap for freezing.

When ready to wrap cake, set it on piece of cardboard cut to size and covered with foil or waxed paper. Wrap cake in freezing material (cellophane, foil, Pliofilm, etc.) and heat-seal or seal with freezing tape.

To prevent cake's getting mashed in freezer, store after wrapping, on cake rack of freezer. If your freezer hasn't such a rack, put cake in sturdy cardboard box or tin.

To thaw unfrosted cake, remove from box, but do not unwrap. If cake is frosted, unwrap before thawing. A large cake will thaw in about 2 hours.

Spaghetti, Meat Sauce Tasty Dish

When having friends over for an informal supper, bring on a large platter of this Spaghetti with Meat Sauce. You'll find it's a wonderful blend of flavors. Simply serve with a large tossed garden salad and toasted garlic French bread.

SPAGHETTI WITH MEAT SAUCE
1 pound ground beef
2 tablespoons lard or drippings
1 clove garlic, chopped
2 cups tomato pulp
1 pimiento, minced
1 No. 2 can mushrooms, if desired
1 teaspoon paprika
1 teaspoon salt
1/2 pound spaghetti
Boiling salted water
Parmesan Cheese, if desired
Cook ground beef in lard or drippings until crumbly but not hard. Add garlic, tomato pulp, pimiento, mushrooms and seasonings. Cover and simmer 45 minutes. Cook spaghetti in boiling salted water, rinse and drain. Place on hot platter and pour meat sauce over spaghetti. Sprinkle with grated Parmesan cheese, if desired. 4 to 6 servings.

Read The News Classified Ads



A NELLY DON DRESS — has been donated to The Pampa Daily News all-electric cooking school by Murlee's department store. Above, Mrs. Violet McAlfee dresses a store model in one of the summer line styles of these dresses. A housewife attending the school will be awarded a \$14.95 certificate which will purchase a Nelly Don dress in any size, any color, any style. The two-day school begins Tuesday. (News Photo)

Beef Quickie

Club day, shopping or whenever you arrive home late and there's the family dinner to prepare, cubed beef steaks come to the rescue. Here's a bit different way to prepare them.

BREADED CUBED BEEF STEAKS
1 pound cubed beef steaks
1/2 teaspoon salt

1/4 teaspoon pepper
1-3 cup fine cracker crumbs
1 beaten egg
3 tablespoons lard or drippings
Combine salt, pepper, and cracker crumbs. Dip cubed steaks in egg and then in crackers. Melt lard or drippings in frying pan. Brown cubed steaks on both sides, cover closely, and cook slowly for 30 minutes, or until tender. 4 servings.

MORTON FOODS' PRODUCTS

Again Featured At The Pampa Daily News ALL ELECTRIC

COOKING SCHOOL By Mrs. Ruth Knight

Treat Yourself to the Wonderful

FLAVOR OF

MORTON FOODS

Fresh Stocks At Your

FAVORITE GROCERS!



Delicious
with every
salad



"WITH THAT
WONDERFUL FLAVOR"

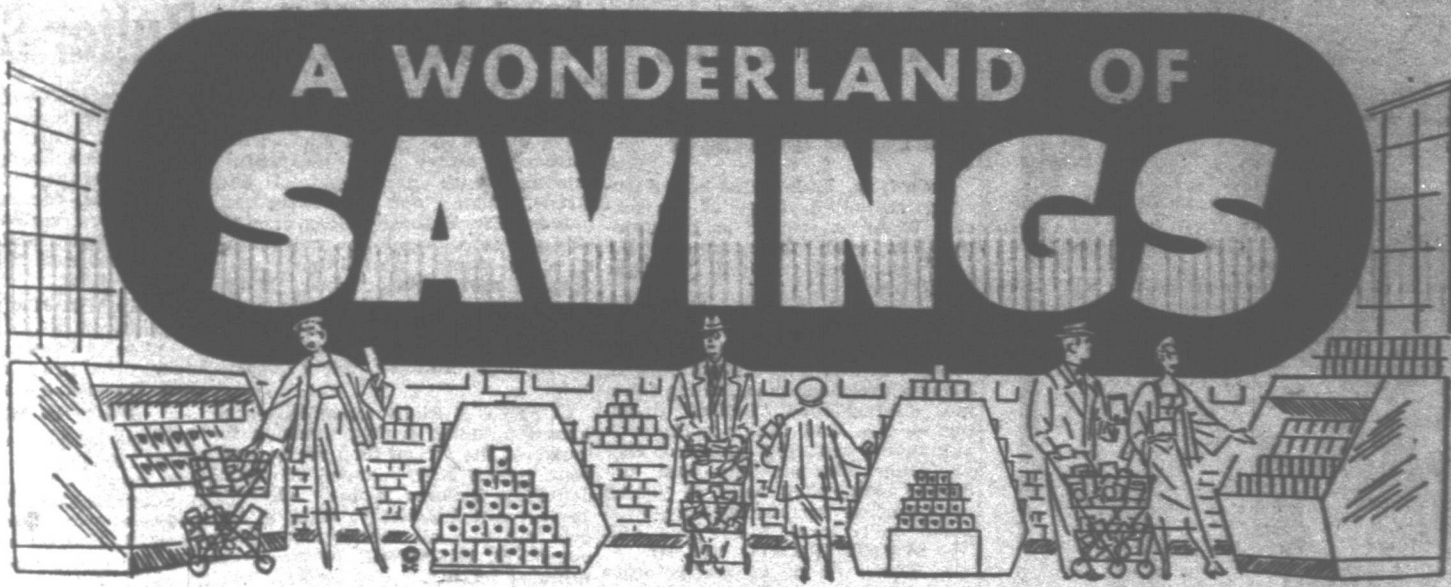


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OUR AWARDS AT THE
 PAMPA DAILY NEWS
 All Electric **COOKING SCHOOL**
2 \$7.50 GROCERY BASKETS

FURRR FOOD STORES.

Reddy Kilowatt Says . . . Modern Features Of Electric Cooking

IT'S FAST
High speed surface unit glows red-hot in 30 seconds.
There's heat in all units the instant your finger snaps the switch or pushes the button.
The oven preheats — at the exact heat you want — in a matter of minutes. And the oven signal light tells you when the preheating is finished.
Controlled heat gives you fast heat. The setting you want is the one you get instantly, without adjusting.

IT'S SAFE
No danger if your electric range is on by accident.
No fumes or flames with an electric range. It's matchless and there are no pilot lights.
No flickering flames to be blown out by sudden gusts of wind.
No oxygen from the air is required to produce electric heat.

IT'S CLEAN
Electricity is a force, not a fuel. When you cook electrically, no fuel is burned in your kitchen. That means no dirt or grime, or grease streaks on your walls and curtains.
The bottoms of your pots and pans stay shiny bright.
Spillovers burn off instantly. Drip trays are quickly removed for a fast cleaning.

IT'S THRIFTY
All the heat goes into the cooking task. There is no heat loss due to flicker of a flame or space between the heat and the utensil.
Whole meals can be prepared in deep well cooker and oven, economizing on the use of electricity.
Controlled temperature reduces shrinkage. You get the food you cook when you cook it electrically, you don't cook it away.
Walls and curtains have to be cleaned less frequently — much less — lowering cleaning and decorating costs.

IT'S COOL
The temperature in your kitchen

will not be raised more than one degree — on the hottest day — when you cook electrically.
Your electric oven is completely insulated on six sides. The heat stays in the oven and out of the room.

IT'S AUTOMATIC
Your meals can start cooking while you are out and stop cooking while you are away when you cook electrically.
A controlled appliance outlet will put your coffeemaker to work in the morning, have a cup of coffee ready for you when you get up.

LABOR SAVING, TOO
Pot watching and oven peeking are ended. Just set the heat you want, put your timer to work and leave the rest to the capable hands of Reddy Kilowatt.
Deep well cooker meals cannot burn or scorch once they're set on low heat.

IT'S EASY
There's nothing new to learn when you switch to electric cooking. The good cook becomes a better one when she is using an electric range.
Perfect heat control assures perfect cooking results. Food failures that inaccurate heat brought about are a thing of the past.

IT'S MATCHLESS
Yes, and it's flameless and fumeless, too.
There is no cooking method known that equals the convenience, efficiency and dependability of an electric range.
Matchless in beauty — matchless in its performance.
Pre-set heating elements assure you of exact cooking temperatures.
Full oven insulation guarantees that all of your heat will be cooking the food — not the cook.

Since 1947, more than 8,000,000 American housewives have switched to this modern cooking method.

GO MODERN. . . GO ELECTRIC.

It Reads Delicious . . . Mrs. Knight Gives Recipes For A Complete Oven Meal

By **EUTH D. KNIGHT**
Oven Meal
JESSIE-JEWELL Frozen Chicken, Oven Fried
Baked Potatoes
HONOR BRAND Green Beans
SUNSHINE Cottage Cheese Salad
Brown 'n' Serve Rolls
DROMEDARY BAKED ALASKA
MORTON'S BESTYETT Iced Tea
Jessie-Jewell Oven Fried Chicken
Thaw frozen cut-up chicken. Combine, in paper bag, flour and seasonings.
For every 2-lb. chicken, allow 1/4 cup flour, 1 teaspoon paprika, 1 teaspoon salt, 1/2 tsp. pepper.) Add chicken, 2 or 3 pieces at a time; shake.
Melt 1-3 cup fat in baking pan. (Salad oil may be used.) Place chicken, skin down, in baking pan, in a single layer.
Bake in 400 degree F. ELECTRIC oven for 1 hour. Turn chicken after the first 30 minutes of baking and cook the remaining 30 minutes, totalling one hour.
Oven-fried chicken saves time and effort when you're cooking for a crowd; this procedure achieves the pan-fried taste the oven-easy way.
JESSIE-JEWELL Frozen Chickens also come in ready-to-cook parts, such as breasts, drumsticks, wings, thighs, etc. **TO THAW:** Remove from freezer to food compartment of refrigerator overnight. Thaw in the package. For quicker

method, remove chicken from carton; thaw in cold water until pliable, 1 to 2 hours.
Baked Potatoes With Chive-Cream Cheese
Scrub medium-sized smooth baking potatoes (new potatoes are not suited to baking.) Dry and rub with fat. Wrap each in squares of Wear-ever Aluminum foil, folding at either end to secure. Place on oven rack and bake with chicken, 400 degrees for 1 hour.
Make cross in potato skin with knife, immediately after potatoes are removed from oven so steam can escape. Squeeze to fluff centers. In place of pats of butter, suggest spooning mound of whipped cream cheese with chives. Mash a 6-oz. triangle of cream cheese with chives, adding about 2 tbsps. of cream. The remainder of the chive-cream mixture may be put in a covered container and kept in refrigerator. Good to spread on crackers.
To clean potato skins, suggest a plastic mesh pad; it will clean potatoes jiffy quick — and save your manicure, too. Just rinse pad under water, and it is clean — ready to wash dishes, pans.)

VARIATION: try **MORTON'S CORN CHIP DEVILED POTATOES**
Bake potatoes as above. Cut potatoes lengthwise into halves. Scoop out insides, whip, add 1 tsp. salt and 1-3 cup barbecue sauce

for 3 medium-sized potatoes. Refill shells and top with grated cheese and crushed **MORTON'S** corn chips. Heat in oven until cheese is melted.
Honor Brand Green Beans
Place 1 package **HONOR BRAND FROZEN GREEN BEANS** in casserole dish with 1/2 cup water. Season with salt and pepper. Sauté 1 medium onion, chopped fine with 2 buttons chopped garlic in bacon drippings. Pour on top of beans. Cover and cook with oven meal.
Sunshine Cottage Cheese Salad
1 package lemon-flavored gelatin
1 cup hot water
1/2 cup cold water
1 cup **SUNSHINE** cottage cheese
1/2 cup **MORTON'S BESTYETT** Salad Dressing
1 1/2 tablespoons vinegar
1 cup chopped raw spinach
1-3 cup diced celery
Salt and pepper
1 Tbs. finely chopped onion or 1 tsp. onion juice, if desired
Dissolve lemon gelatin in 1 cup hot water; add 1/2 cup cold water, vinegar, Morton's salad dressing, salt and pepper. Blend well. Pour into refrigerator tray. Quick-chill in freezing compartment (without changing control) 15 minutes, or until firm 1 inch from edge but soft in center. Turn mixture into bowl, whip until fluffy.
Fold in chopped raw spinach, cottage cheese, celery and onion. Pour into 1-qt. mold or 6 individual pyrex custard cups. Grease with Morton's salad dressing. Chill until firm in refrigerator (not freezing unit) 30 to 60 minutes. Unmold on salad greens.
NOTE: Suggest tender raw mustard and spinach leaves instead of lettuce or endive on which to bed salads.
Brown 'N' Serve Rolls
Remove from package. Place entire package, or number desired, on greased cookie sheet. Brush rolls with melted butter. Sprinkle top of rolls with Caraway, Poppy or Celery seeds. Bake in 400 degree F. ELECTRIC oven for 10 minutes, or until desired brownness.
Dromedary Baked Alaska
(This is cake, ice cream and meringue, browned together in hot oven.)
Make a **DROMEDARY** white or yellow cake, following directions on package. Bake in 8 by 8 by 2-inch square cake pan in 350 degree F. ELECTRIC oven 40 minutes. Cool.
Cut a rectangle shape pint carton of ice cream into six slices and place on top of cool cake.
Beat 4 egg whites until fairly thick, adding 1/2 cup confectioners' sugar. Put cake and ice cream on a bread board; or 2 thicknesses of brown paper on a cookie sheet. Spread ice cream and cake completely with meringue. Be sure the ice cream is completely covered. Bake in a 450 degree F. ELECTRIC oven 5 to 8 minutes, or until meringue is browned. Serve at once.
Or, if desired, before putting cake-ice cream-meringue in the oven, put in freezer uncovered for one to two days without covering. When ready to serve, bake as above instructed.

Macaroni Tastes Delicious With Chops, Tomato Sauce

National This-and-That week used to leave us cold. Perhaps you've felt the same way. But we've discovered that often you get food bargains during these promotions, and so we feel we should pass the latest one on to you. It's National Macaroni Week from October 15 to 24. These "Weeks" had a curious way of beginning on Thursday and ending on Saturday, including ten days!

to 50 minutes, stirring occasionally. About 10 minutes before chops are cooked through, cook noodles this way. Add 1 tablespoon salt to rapidly boiling water. Gradually add noodles so that water continues to boil. Cook uncovered, stirring occasionally, until just tender. Drain in colander. Serve pork chops and tomato sauce over noodles. Makes 4 servings.

One fine way of serving macaroni is cool weather is with pork chops and tomato sauce. The savory flavor of the meat and tomatoes are fine complements for the bland egg noodles over which they go.

We like this dish, too, because you cook the chops and sauce together in one large skillet. If you use one of the handsomely designed modern utensils you can bring it right to the table. Cook the noodles in a matching saucepan and bring that on "as is" too. Egg noodles and other macaroni products are fine to alternate with potatoes and rice on dinner menus. They're so easy to cook at the last minute — even a bride can't spot them if she remembers only one rule. Don't overcook.

They are so easy to taste-change, too. Here are some of our pet variations for buttered cooked egg noodles — wide or thin. Sometimes we toss them with poppy seed or toasted slivered almonds, or both. Sometimes with lightly fried onion and green pepper. Sometimes we sprinkle them with freshly grated Parmesan cheese or finely chopped parsley, or both.

Every once in a while someone asks us how to eat spaghetti! We usually say that it is quite correct to cut the long strands with the fork. But if you want to go in for the spoon-and-fork technique, here's how to do it.

With your fork in your right hand and your tablespoon in your left, spear a few strands of spaghetti on the tines of your fork. Hold the end of the fork against the bowl of the spoon; then twist your fork so as to entwine the spaghetti into a ball that can be easily placed in your mouth. We almost said, "small" ball, but we refrained; somehow or other that wad of spaghetti has a way of growing larger very fast. But cheer up, several rehearsals and you'll master that technique.

PORK CHOPS WITH TOMATO SAUCE AND NOODLES

Ingredients: 1 tablespoon fat, 4 shoulder pork chops, 1 clove garlic (peeled and minced), one No. 2 can (1 pound and 4 ounces) tomatoes, 1 can (about 6 ounces) tomato paste, 1/2 teaspoon salt, 1/4 teaspoon dried crushed oregano, 1 tablespoon salt, 3 quarts boiling water, 8 ounces (about 4 cups) medium egg noodles.

Method: Melt fat over moderate heat in a large skillet. Add pork chops and garlic. Brown chops on both sides. Add tomatoes (including juice in can), tomato paste, 1/2 teaspoon salt and oregano. Cover and cook over low heat 40-

Tid-Bit Time

REFRESHMENT AND TID-BIT TIME

ORANGE MILK PUNCH
Combine and beat well:
1 cup **MINUTE MAID** orange juice
3 cups **SUNSHINE** milk
4 Tablespoons granulated sugar
Serve icy cold. Serves 4 tall glasses.

CIRCUS COOLER

1 can 6-oz. **MINUTE MAID** Fresh Frozen Lemonade
1 can 6-oz. **MINUTE MAID** Fresh Frozen Grape Juice
Add water to juices, following directions on cans. Fill glasses with crushed ice. With a small pitcher pour Lemonade carefully down the side of each glass until it is 1/2 full. Add Grape Juice. Colors will give a "marbling" effect. Serve with straws, but do not stir. Will serve 8-10.

Read The News Classified Ads

Green Peas — A Year 'Round Favorite Canned For Many Uses



Courtesy of Ball Brothers Company

The green vegetable which may be counted upon to please most palates at any time of year is small, sweet green peas. That's why wise home canners always put up a plentiful supply when the fresh home-grown ones are available and use them not only as a main vegetable dish, but also in salads, soups and casseroles. It's an economy and convenience to have home-canned peas on hand.

Peas will be the first thing that many of you will be putting up this year. Perhaps you will enjoy a family project. "Many hands make light work," and Daughter might help with such details as picking and shelling. Sonny or Dad might even contribute a few moments.

Can Them Often

Watch your own garden or the market for fresh peas that are green throughout, tender and sweet. When they are just the way you like them for cooking and serving, they are just right for canning.

If, like so many others, you are relying upon your home garden for peas, can just a few jars each day. This way you can put up peas immediately after they have been picked at the peak of their perfection.

Peas are a low-acid food and should be canned under pressure because hotter than boiling temperature is needed for destroying the spoilage-causing bacteria within a reasonable length of time. A steam pressure canner or cooker is preferred for large quantities but you can use a pressure saucepan for canning a few pint jars at a time if the gauge is accurate and you add 20 minutes to the processing time. The homemaker in the picture is going to be sure her peas will keep for yet another reason — she is using easy-to-test Dome-lids and bands so that she will know the jars are safely sealed.

Canning Peas Simple Process

Directions for canning peas are simple. Wash the pods and drain, lifting them with your hands and allowing the water to drain from them. Shell out the peas and, if you like uniform sizes, grade them for size. Rinse, cover with boiling water. Boil small peas 3 minutes, large ones 5 minutes.

Pour the peas into hot fruit jars, leaving one inch headspace. There should be enough liquid, either from the water in which the peas were boiled, or just plain boiling water, to cover them in the jar. The pack should be loose enough to allow easy heat penetration.

Run a knife down the side of the jar to remove air bubbles. Add salt to season if you like, one-half teaspoon per pint, and then place Dome lid and band on jar, twisting the band to snug fit but not forcing it. Use your pressure canner or saucepan according to instructions and process the peas 40 minutes in canner, 60 minutes in saucepan, at 10 pounds pressure.



PAMEA FURNITURE COMPANY — Owner Don Foster plugs in the fully-automatic Arvin sandwich toaster for a check before donating it to The Pampa Daily News all-electric cooking school. An area housewife attending the school will be awarded the gift. The school will be held Tuesday and Wednesday in the junior high school auditorium, with the two-hour sessions beginning at 1:30 p. m.

Before You Buy Any Electrical Appliances — See The New 1954 KELVINATOR LINE

ELECTRIC RANGES

PRECISION HEAT CONTROL — Microtube surface units cut minutes from every surface cooking operation. Set the switch for the exact heat you want. Almost at once the unit is fully heated, ready to go. If you reduce heat the change is almost instantaneous. No wasted heat, no wasted power.

PICTO-HEAT switches tell the complete surface cooking story at a glance. Markings tell: (1) When surface units are operating; (2) Intensity of heat; (3) Heat pattern on any surface unit.

EVEN-BAKE, EASY CLEANING OVEN — Cleanest, safest, most efficient oven designed. Equipped with new self-cleaning, rod-type bake element—a single element loop around oven floor gives even, accurate over all heat.

REMOVABLE OVEN BOTTOM — Offers new oven cleaning ease. It consists of pan placed beneath the bake element to catch all drippings. It can be removed, washed, replaced in a moment.

BIG RADIANT BROILER — with bright reflector to intensify heat radiation. It provides perfect charcoal-like broiling.

BONUS BROILER — Bake and Broil at the

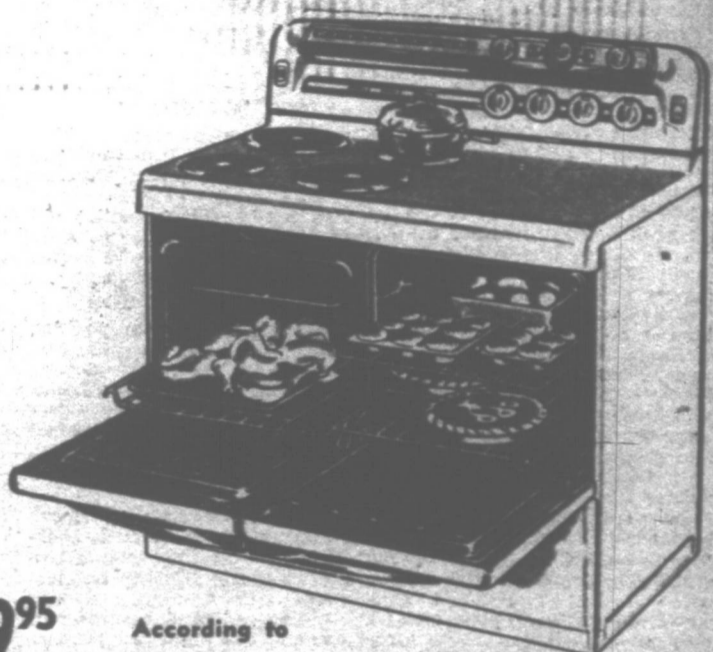
same time! Left-hand compartment is quickly converted into a second high-speed radiant broiler you can use while baking or roasting.

EASY-ROLL STORAGE DRAWER — big full width drawer to hold your most-used cooking utensils.

Illustrated Model \$399.95

Others \$189⁹⁵ to \$499⁹⁵

According to
Size and Features



ELECTRIC REFRIGERATORS

All 1954 Models

Defrost Automatically

MAGIC CYCLE Automatic Defrosting is superior in four ways:

FASTER — "Wrapped In Cold" freezer is designed for faster defrosting. Warm refrigerant is directed into all five freezer walls at the same time! Frozen foods stay far below freezing!

SIMPLER — Set the magic cycle dial to the time of day. Magic Cycle will defrost refrigerator automatically at night. You have nothing to do!

SAFER — Defrosting is done so quickly it's safer for frozen foods. Even Ice Cream stays solid!

MORE ECONOMICAL — Magic Cycle requires no heating elements for defrosting. It utilizes natural heat from the refrigerating mechanism. With no power consuming elements Magic Cycle operates at lower cost.

KITCHEN-PLANNED FEATURES:

BUTTER CHEST — outfront storage for one pound of butter with door to prevent odor contamination.

DOOR SHELVES — easy to reach storage for eggs, baby foods, other small items.

ROLL OUT DAIRY SHELF — does away with shifting and shuffling containers and bottles, gives convenient access.

WRAPPED IN COLD FROZEN FOOD CHEST — offers faster freezing, safer cold! Ideal for all frozen foods, even hard-to-keep ice cream.

HANDY MEAT TRAY — keeps meat in one place safely, neatly, conveniently. Easy to reach. Just slide Meat Tray forward and make selection.

Models \$219⁹⁵ to \$529⁹⁵



B. F. Goodrich Features The Most Convenient Terms In Town! — SEE GOODRICH!!!

ELECTRIC HOME FREEZERS

Kelvinator Home Freezer, because of new achievement in space saving design, have more useful storage capacity for the amount of cabinet space than any other freezer. Space-engineered for full use of space.

CHEST MODELS: Use space-saving wrapper type condenser for increased food capacity and maximum operating efficiency. Surface of exterior walls are used to dissipate heat removed from foods. High speed freezing section is separated from storage compartment by metal grid. Counter high chest has safety signal light, 2-way lid catch with lock, spring lift lid, temperature control and air seal lid.

UPRIGHT MODELS — All storage space is easily accessible. Four shelves keep food at convenient levels and permit food to be classified and stored by type. Exterior walls are of welded rust-proof steel with wrap-around construction. Outside air and moisture are sealed out. Other features include cold han, molded balloon-type door gasket, trigger action latch with locking provision, temperature control, drain opening.

Models \$399.95 to \$499.95



Models
\$249⁹⁵
To
\$449⁹⁵

B. F. GOODRICH AWARD
at the 2-Day All-Electric Cooking School
\$24.95 Set of Wear-Ever Cooking Utensils

B.F. Goodrich
TIRES - BATTERIES
108 S. Cuyler — Phone 4-3131



PAMPA'S FURR FOOD STORE — is one of the merchants donating awards for The Pampa Daily News all-electric cooking school, Tuesday and Wednesday. Above, Leon Bradshaw, 723 N. Banks, and Neal Britnell, assistant manager, fill a basket with groceries similar to what may be purchased with the two \$7.50 certificates a housewife will receive at the school. (News Photo)

Frankfurters Favorites For Snack Or For Dinner

A small fry's version of Utopia might well be a place where he could have "hot dogs" at every meal!

Mom thinks the versatile frankfurter is pretty wonderful, too. She knows that thrifty all-meat franks are ideal for a family dinner, a school day lunch or a snack any time of the day. She knows, too, that frankfurters are among the most economical of all meats because there's no shrinkage and no waste.

"Hot dogs," as produced by reputable sausage makers, are fully as nutritious as the meats from which they are made. They contain the same high quality protein, vitamins and minerals as found in the most costly cuts of top grades of meat.

Here's a thrifty dinner casserole combining flavorful franks with noodles, peas or green beans and a rich cheese sauce. With this tasty meal-in-one dish, sure to be a favorite to serve is a crisp salad.

FRANKFURTER DINNER CASSEROLE

6 frankfurters
4 ounces medium noodles
3 tablespoons butter or margarine
½ cup chopped onion
Flour, salt, pepper
1½ cups milk
1 teaspoon Worcestershire sauce
1 cup shredded mild cheddar cheese
1 cup canned green beans or peas (8 oz. can)
½ cup catsup
Cook noodles in boiling, salted water until tender, about 5 minutes. Drain and rinse. Meanwhile, melt butter or margarine and in it fry onion until golden brown. Stir in 3 tablespoons flour, 1 teaspoon salt and ½ teaspoon pepper. Gradually add milk and cook, stirring constantly, until thickened. Add Worcestershire sauce and cheese and stir over low heat until cheese is melted. Add cheese sauce and drained green beans or peas to noodles. Pour into greased 1½ quart casserole. Cut franks in half crosswise and place on noodle mixture; spread with catsup. Bake 30 minutes at 350 degrees F. 4 servings.

FRANK FAVORITE

"Some like it hot; some like it cold..." Either way, you can be sure potato salad will be a hit when its menu partner is the zesty frankfurter. Here's the tested recipe for old-fashioned hot potato salad dressed up with slices of franks:

Franks With Hot Potato Salad
6 frankfurters
4 medium potatoes
½ cup chopped onion
½ cup chopped green pepper
Bacon drippings or other fat
½ cup water
½ cup cider vinegar
Salt, pepper, sugar
Cook potatoes in skins until tender. Peel and dice (there should be approximately 4 cups). Brown onion and green pepper in a little hot fat; add water and vinegar. Slice franks crosswise and combine with potatoes and dressing. Heat and season to taste with salt, pepper and sugar. 4 to 6 servings.
A good main dish for town-to-earth budgets is barbecued franks.
BARBECUED FRANKFURTERS
3 porked frankfurters

2 tablespoons fat
¼ cup chopped onion
1 tablespoon sugar
1 teaspoon dry mustard
½ cup catsup
4 teaspoons vinegar
½ cup water
Cook onion in fat until tender. Add other ingredients and simmer, covered, 10 minutes. Add franks and simmer 15 minutes longer. 5 servings.

Vegetables Go With Pot Roast

With so much less-tender, grass-fed beef available at budget prices, recipes for beef take on great importance. You'll find the 47-page pamphlet "Meats For Thrifty Meals," prepared by the Bureau of Human Nutrition and Home Economics of the Department of Agriculture, a great help.

To get it send 15 cents to the Superintendent of Documents, United States Government Printing Office, Washington 25, D.C. Ask for Home and Garden Bulletin No. 27.

Here is a recipe from the pamphlet. The pot roast with vegetables is a timely Sunday dish. The three steps in making pot roast of a less tender cut. (1) Brown the meat for rich flavor, (2) then add ½ cup water, cover and cook slowly until the meat is tender, (3) add vegetables during last hour of cooking.

POT ROAST WITH VEGETABLES
Select a piece of beef weighing 3 to 3½ pounds from the chuck, shoulder, rump, or round. Sprinkle the meat with salt, pepper, and flour, and tie or skewer into compact shape. Brown the meat in a heavy pot, and use suet if the meat is very lean. Then slip a low rack under the meat to keep it from sticking to the pot.

Add ½ cup of water, cover with a close-fitting lid, and cook slowly over a low fire for 2½ to 3 hours or until the meat is tender when pierced with a fork.

During the last hour or when the meat is almost tender, add onions, carrots, or potatoes. Cook until both meat and vegetables are tender, then remove them to a serving platter and keep hot. Make gravy with the drippings.

Cancer eventually will strike one of every five Americans according to present rates. Strike each by supporting the American Cancer Society.

The United States Department of Agriculture in Washington reports beef, cheese and potatoes are tops on the list of plentiful foods. Among other popular foods on the list are turkeys, onions and honey. Here's the complete official national list:

Beef, honey, turkeys, cheese, raisins, dairy products, potatoes, salad oils, onions, shortening.

STUFFED CUBE STEAKS
One pound of cubed steak (about 3 steaks), 1 cup chopped celery and leaves, ½ onion, chopped, 2 tablespoons fat, 1 cup soft bread crumbs, salt and pepper to taste,

Easy Recipe For Delicious Potato Salad

Here it is, Ladies, the best darned potato salad recipe of the season. When we tried it on our family they said, "MMMMmm, the old fashioned Church Supper kind!"

Yes, indeed it is the kind that the best cooks in the town used to bring to church suppers. It's secret? Marinating the potatoes in French dressing, then folding them into old-fashioned "boiled" dressing — the kind that's made rich and savory with dry mustard, sugar, cider vinegar, egg and undiluted evaporated milk. If you've been longing for just such a potato salad, we're proud to say this is it.

SUPER POTATO SALAD
4 cups cubed cooked potatoes (about 1½ pounds boiled in jackets and peeled and cut in ½ inch cubes)

1 cup diced celery
2 to 4 teaspoons finely grated onion (pulp and juice)
¼ teaspoon French dressing
1 teaspoon salt
2-3 to ¼ cup cooked salad dressing

2 hard-cooked eggs
Put potatoes, celery and onion into large mixing bowl. Pour over French dressing; mix gently until vegetables are coated. Cover; refrigerate 2 to 3 hours. Just before serving, sprinkle with salt. Add cooked salad dressing; mix gently. Garnish with sliced eggs.

FRENCH DRESSING
3 tablespoons salad oil
1 tablespoon cider vinegar
½ teaspoon salt
¼ teaspoon pepper
Shake ingredients together to blend. Makes ¼ cup.

COOKED SALAD DRESSING
1 teaspoon flour
2 teaspoons sugar
1 teaspoon dry mustard
¼ teaspoon salt
Few grains cayenne
1 tablespoon salad oil
1 egg (slightly beaten)
2 tablespoons cider vinegar
½ cup undiluted evaporated milk
2 tablespoons cider vinegar

Mix flour, sugar, mustard, salt and cayenne together in top of double boiler. Gradually blend in oil. Blend egg and 2 tablespoons vinegar; add to oil mixture. Cover over hot, not boiling, water and stir constantly until thickened — about 5 minutes. Remove from heat; cool. Stir 2 tablespoons vinegar into milk; beat into cooked mixture until smooth. Makes ¼ cup.

Beef Brisket Savory With Onion Sauce

With beef supplies plentiful one cut you'll want to serve often is beef brisket. This cut is prepared by cooking in liquid the same as a beef stew.

According to meat expert Rossie Ann Gibson, to prepare this dish simply place the meat in a heavy utensil and completely cover it with water. To provide a tempting variation add vegetables and seasonings to the meat. For example, add 1 cup diced carrots and ½ cup diced celery, 2 teaspoons salt, 6 peppercorns, 6 whole cloves to the meat. Cover and cook slowly, for 3 to 4 hours.

At the end of this time, remove the meat from the broth and place in a shallow baking dish. Spread beaten egg over the meat, sprinkle with dry bread crumbs and brown in a moderate oven for about 30 minutes.

Serve the brisket with a zestful onion sauce prepared by browning 2 tablespoons of sugar in 1 tablespoon of lard. Add to this 2 medium onions, sliced, and cook until tender. Then add 1 tablespoon of flour, 1 cup meat broth, 1 teaspoon vinegar and ½ teaspoon salt. Cook until smooth.

Beef And Cheese Are Plentiful

little sage, if desired.
To prepare the stuffing, cook celery and onion in 1 tablespoon of fat a few minutes, add bread crumbs and seasoning, and mix thoroughly. Put a mound of stuffing on each steak, roll and fasten with skewer or tie in place.
Brown the stuffed steaks in the remaining fat, cooking slowly and turning so that they are evenly browned. Cover and finish cooking until tender on top of stove or in 350 degrees F. (moderate) oven. Takes about 1 hour. Serve with pan drippings.

Here's Recipe For Delicious And Appetizing Butter Bread

CRUSTY BUTTER BREAD

Use white or whole wheat bread; leave crusts on. Spread slices with softened butter or margarine (sprinkle with garlic salt if desired), then cut crosswise in halves. Place these slices, crust-side up, in a bread pan (or make a case from aluminum foil). Spread more butter over top crusts and sprinkle with sesame or poppy seeds. Bake in moderate ELECTRIC oven (350 degrees F.) for 15 to 20 minutes. Serve piping hot.

COFFEE'S Flaky Crust Pie is a frozen unbaked fruit pie which is found at the frozen food section at your grocer's. It comes in four delicious flavors: apple, cherry, apricot and blueberry. It is in its own pie pan all ready for a 400 degree F. ELECTRIC oven for 30 minutes baking.

How does this sound to you? Bake a pan of cornbread from DROMEDARY Cornbread Mix, following directions on package. Cut in squares and split. Put in between cornbread and top spoonfuls of CAMPFIRE Brand Beef Stew with Vegetables. (I ate creamed chicken between squares of cornbread at a banquet.) Another time, put CAMPFIRE Brand Beef Stew with Vegetables in 9 inch pyrex pie plate or small baking dish and top with canned biscuits. Bake in 450 degree F. oven 10 minutes.

Now this really is a good combination:

CAMPFIRE Chili with long macaroni or spaghetti. Cook desired amount of spaghetti in boiling salted water until tender; drain and run warm water over it. Put in baking dish and pour over it CAMPFIRE Brand All-Beef Chili. Place in moderate 350 degree F. Electric oven until thoroughly heated.

REDDY KILOWATT SAYS

Breakfast means breaking the fast, and he recommends eating a good breakfast, getting started the first thing in the morning on **VITAMINS AND VITLLES.**
MINUTE MAID Frozen Orange Juice

Frozen Waffles with **MORTON'S Bestyett Honey MINUTE MAID Fresh-Frozen orange juice** is orange juice so good you can almost taste the sunshine. 1 6-oz. can makes 1½ pints, or the juice equivalent of 12 oranges. Empty contents of can in pitcher and add 3 cans of water; stir and drink.

Partify **MINUTE MAID** by frosting juice glass... Dip the rims of juice glasses in the orange juice, then granulated sugar and chill in refrigerator.

FROZEN WAFFLES

Reheat by placing sections, still frozen, in pop-up toaster; or put on a cookie sheet or on the racks in your ELECTRIC oven 350 degrees approximately 15 minutes or until thawed and hot. Serve with butter and Morton's Bestyett honey.

Select the frozen waffles at the frozen food cabinet at your grocer's; or, bake your own waffles, cool, wrap in moisture-vapor-proof paper, heat, seal and freeze.

MORTON'S BESTYETT HONEY CREAM

In a small bowl put 1 cup honey; stir in slowly until well blended ½ cup light SUNSHINE cream. Serve with hot waffles. YUMMY!

FINIS FOR YUMMY QUICKIES

Serve the Gingerbread

Washington Loved! Now simply add 1 cup of water to a package of DROMEDARY Gingerbread Mix, and out of your oven comes the same delicious old-time gingerbread loved by Washington and all his distinguished guests. For this is Washington's mother's own treasured recipe that DROMEDARY has the exclusive privilege of using. Try this for a company dessert!

Cut fresh DROMEDARY gingerbread in squares and split in half. Whip ½ pt. SUNSHINE cream until perky, folding in 2 Tbsps. honey or molasses. Place bottom half of gingerbread on dessert plate. Top with whipped cream and a layer of bananas. Put gingerbread top on and repeat. 6 servings with 1 pkg. Dromedary gingerbread.

Devil Eggs — And Bake In Mushroom Sauce



FOR lunch on a May day, spread the sunny atmosphere at your table. How? With peppy deviled eggs, baked in a sauce of cream of mushroom soup.

This is a luncheon dish you can practically fix while you prepare breakfast. That is, you can cook the eggs then. And later, devil the yolks with sippy seasonings. Some tips on the eggs will help to give best results. Have the water simmering instead of boiling as eggs cook. Otherwise they may be tough. Cool the cooked eggs quickly by running cold water over them; this helps prevent yolks turning dark. And cool eggs are easier to shell and to cut.

Eggs baked in a mushroom sauce, with a generous sprinkling of cheese, have real melt-in-your-mouth flavor. A crisp salad of greens, radishes and cucumber accompanies the eggs nicely. Last course, rhubarb betty with cream.

Baked Deviled Eggs With Mushroom Sauce

6 hard-cooked eggs, cut in half lengthwise
2 tablespoons mayonnaise
1 teaspoon prepared mustard
Dash salt and pepper
Dash Worcestershire sauce
1 can (1½ cups) condensed cream of mushroom soup
¼ cup milk
½ cup shredded sharp processed cheese
Blend egg yolks, mayonnaise, mustard, salt, pepper and Worces-

tershire sauce; stuff into egg whites. Place eggs in a small shallow baking pan. Blend soup and milk, pour over eggs; sprinkle cheese on top. Bake in a moderate oven (375° F.) about 30 minutes or until lightly browned. 6 servings.

SOUP SCOOPS

Celebrate Mother's Day With **Steak-Burger**: Dad or the teenagers might well grill a steak dinner in honor of the "Lady of the House" on Mother's Day. The steak can be a mighty fine version, when made with a pound of ground beef and a can (1½ cups) of beef gravy. Just mix the beef with ½ cup of gravy, ¼ cup fine dry bread crumbs, 1 tablespoon minced onion, salt and pepper. Shape this into a large burger, about 1 inch thick. Broil until done and well browned. Pass remaining gravy to pour over burger. Dad can carve meat and serve with buttered green peas and fruit salad.

Reduce. Sip Bouillon or Consommé: If you're trying to lose weight, keep canned bouillon or consommé on hand for a nutritious snack. To prepare as a hot beverage, mix with an equal amount of water; heat. Serve with a wedge of lemon if you like. One cup of either beverage equals about 30 or 40 calories; and it contributes protein. Doctors often include these as "free foods" on low calorie diets.

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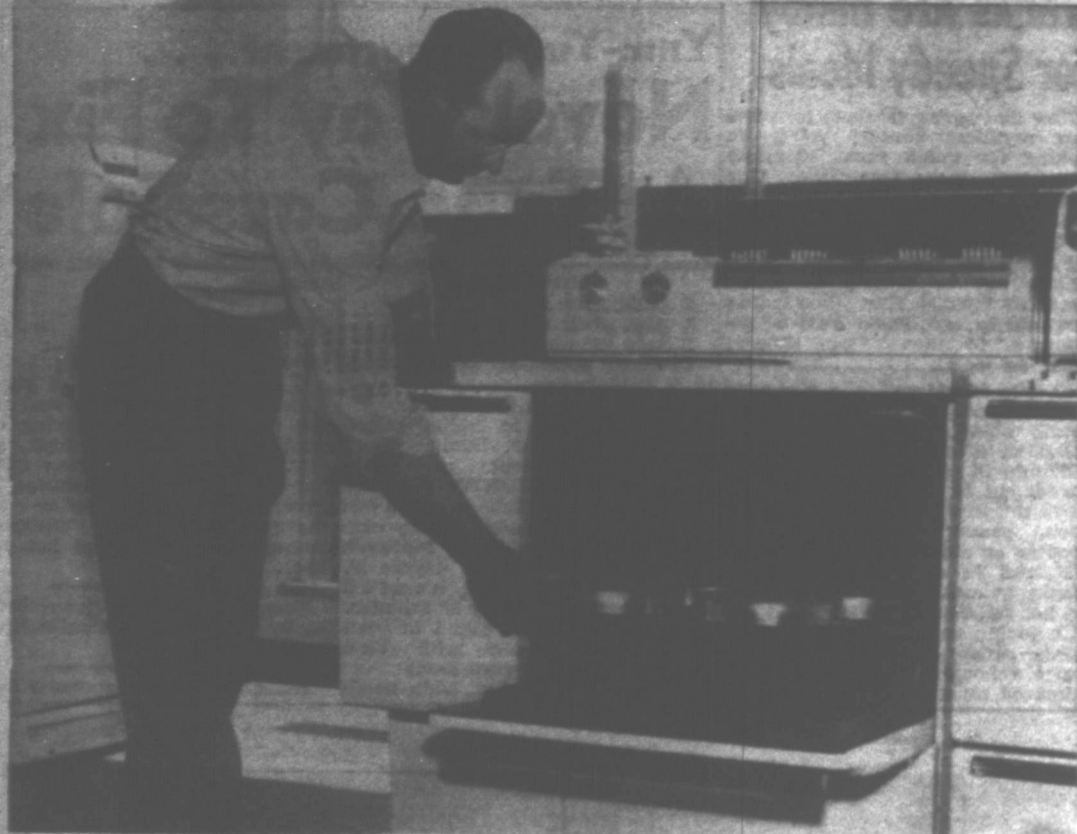
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FOR THE COOKING SCHOOL — Pampa area housewives will have a chance to receive the above G. E. range at the fourth annual Pampa Daily News cooking school. The event is scheduled for April 20 and 21, with Mrs. Ruth D. Knight of Lubbock, cooking specialist, in charge. Latest recipes and methods will be taught, along with budgeting, household hints, and food balance. Above, "Suds" Southard, owner of the Electric Supply company, which is donating the range, shows how a four-layer cake is baked in it. (News Photo)

Chicken With Pineapple Is Dish With Hawaiian Accent

The Hawaiian Islands produce beautiful pineapple. We've eaten it there in many of their native dishes. However, most of us use the canned product in our homes for the lovely land of the hula dancers — and like it.

QUICK CHICKEN CURRY WITH GLAZED PINEAPPLE

(Makes 6 servings)
One medium onion, diced, 1/2 cup sliced celery, 1/4 cup butter or margarine, 1 1/2 tablespoons curry powder, 2 cans cream of chicken soup, 2 cups diced or canned chicken, 1/2 cup sour cream, 1/2 cup chopped or sliced almonds, 2 tablespoons chutney, 1 No. 2 can (2 1/2 cups) pineapple chunks, hot or fluffy rice.

Cook onion and celery in 2 tablespoons of the butter until soft and delicately golden. Sprinkle with curry powder and blend in soup and chicken. Heat thoroughly and stir in sour cream. Heat through but do not boil. Melt remaining 2 tablespoons butter and toss in the almonds. Stir and cook until golden. Remove. Mix chutney into pineapple chunks,

CHICKEN LIVERS WITH PINEAPPLE

(Makes 6 Servings)
Two pounds of chicken livers, 1/2 cup soy sauce, 1/2 cup salad oil, 1 No. 2 can pineapple chunks, 1 cup split blanched almonds.

Cut chicken livers in halves, dip them in soy sauce and brown lightly in oil. Add pineapple chunks and almonds. Heat for a minute, then pour on sauce. Cook for 2 minutes. Serve with rice.

SAUCE
Four tablespoons cornstarch, 1 No. 2 can pineapple juice, 1/2 cup vinegar, 1/2 teaspoon salt, 1/2 cup sugar.

In saucepan mix cornstarch with small amount of pineapple juice. Add remaining pineapple juice and other ingredients. Cook, stirring constantly, until slightly thickened.

Read The News Classified Ads

New Way To Fix Delicious Meat Sauce

MENU

- Tomato Juice
- Smoky Sausage
- Spaghetti Sauce
- Tossed Salad
- Hard Rolls
- Butter or Margarine
- Ice Cream
- Brownies
- Coffee
- Tea
- Milk

For meat sauce and spaghetti fans, here's a grand new find. It's a savory meat sauce that features smoky sausage. This makes an excellent serving for an informal dinner. Remember this for an easy supper idea when teen-age members of your family want to have friends in.

Long, gentle simmering of the meat and other ingredients allows for outstanding mingling of the flavors. To prepare, sausage links (one pound for 4 to 6 servings) are cut diagonally into bite-size pieces. They are then combined with minced onion, green pepper strips, mushrooms and sliced stuffed olives. Garlic salt is used as a seasoning. Liquid is one can each of tomato sauce and tomatoes.

"Naturals" that go with meat sauce and spaghetti fit in with this meat dish also. Start with a tomato juice cocktail, sprinkled with celery seed. Team with hard rolls, with toasted French bread or with garlic bread, as you prefer. Add a tossed green salad. A simple dessert can be ice cream and brownies and plenty of hot coffee.

SMOKY SAUSAGE SPAGHETTI SAUCE

1 pound smoked sausage links
2 tablespoons lard or drippings
1/2 cup minced onion
1 green pepper, cut in thin strips
1/2 pound fresh mushrooms or 1 small can mushrooms
12 stuffed olives, sliced
1/2 teaspoon garlic salt
1 8-ounce can tomato sauce
1 No. 2 1/2 can tomatoes
1 8-ounce package spaghetti
grated Parmesan cheese, if desired

Slice sausage links diagonally in 1/2-inch pieces. Cook sausage, onion, green pepper and mushrooms in lard or drippings until lightly browned. Add olives, garlic salt, tomato sauce and tomatoes. Simmer at least 2 hours. Cook spaghetti in boiling salted water until tender. Rinse and drain. Serve sauce over spaghetti and sprinkle with grated Parmesan cheese, if desired. 4 to 6 servings

Cooks Outstudy Men

ORONO, Me. — UP — There's no doubt about which sex is doing the studying at the University of Maine. The University tolled up grades for the last semester and found that women students averaged 2.69 and the men 2.28. A perfect average is four.

Sweet Potato Ham Loaf Is A Dish Easy On The Pocketbook

Like to entertain but have bud- get worries? Then let's talk to Mrs. Howard L. Coffman, Jr., of Columbus, O. She has solved her problems. "Don't think you have to splurge the next time you're having friends over," she advises. "You can still invite them to a home-cooked meal if you choose main dish that looks festive, yet actually saves precious pennies."

Sweet Potato Ham Loaf is such a money-saving dish. Ham and sweets combine beautifully in a loaf that carries a unique economy story with its tasty combination of rolled oats and deft seasonings. The oats are important for they absorb much of the meat juice that bubbles out so easily. When sliced, the loaf has a core of sweet potatoes in the center of each slice of ham.

SWEET POTATO HAM LOAF

(Make 8 servings)

Ham Loaf: Three-quarters pound ground fresh pork, 1/2 cup rolled oats (quick or old-fashioned, uncooked), 1 egg, beaten, 1/2 cup milk, 1/4 teaspoon pepper, 1 teaspoon dry mustard.

Filling: (One large cooked sweet potato.

For the ham loaf combine all ingredients well. Pack about 3/4 of mixture onto bottom and sides of loaf pan, a one-pound size. Lay cooked sweet potato, cut in quarters, inside meat lining. Cover with remaining ham loaf mixture. Bake in a moderate oven, 350 degrees F., for 1 hour. Let stand 5 minutes before slicing. Serve with hot sweet-sour sauce if desired. Make sauce by mixing together in saucepan 1 cup brown sugar, 1/4 cup vinegar, 1/4 cup water, 1/2 teaspoon salt and 1/4 teaspoon dry mustard; cook about 10 minutes, stirring frequently.

CRUSTY MEAT-FILLED ROLLS

(Makes 6 servings)

Six oblong hard rolls. Meat Filling: One pound ground beef, two-thirds cup quick rolled oats, uncooked, 1 egg, 1 1/2 teaspoons salt, 1/2 teaspoon dry mustard, two-thirds cup tomato juice, 3 table-

spoons finely chopped onion, 6 slices sharp processed cheese. Cut off the top crust of each roll. Hollow out the inside to make a shell. Combine all ingredients for meat filling except cheese. Divide the filling in six portions; pat each portion into a hard roll shell. Bake in moderate oven, 350 degrees F., 20 minutes. Top each meat-filled roll with slice of cheese and continue baking 2 or 3 minutes until cheese softens.

Good Beef Loaf For Family Meal

FAMILY DINNER:

- Good Beef Loaf
- Baked Potatoes
- Mashed Yellow Turnips
- Green Peas
- Bread and Butter
- Apple Crisp
- Beverage

GOOD BEEF LOAF

1 egg
1/2 cup milk
2 tablespoons minced parsley
4 teaspoons finely grated onion (pulp and juice)
1 teaspoon salt
dash of pepper
1 teaspoon Worcestershire sauce
1/2 teaspoon prepared mustard
1 cup soft bread crumbs
1 pound ground round steak
1 tablespoon chili sauce

Method: Beat egg lightly; add milk and beat enough to combine. Stir in parsley, onion, salt, pepper, Worcestershire sauce and mustard. Add bread crumbs (remove crust from bread before crumbing). Allow to stand about 5 minutes. Add beef and mix enough to blend. Pack into small loaf pan (3 by 7 1/2 inches, measured across top); turn out on greased oven-proof platter or shallow baking pan. Spread chili sauce over top and sides of loaf. Bake in moderate oven (350 F.) over 45 minutes. Serve with natural pan gravy. Makes 4 servings.

Freezer Vegetable Variety



Vegetables lend themselves to quick freezing at home in a variety of preparations you could never find in your local grocery store. And an on-hand stock in your freezer proves mighty handy for that could-be frantic time when unexpected friends stay for dinner.

Ac'cent, a "must" in the cooking of vegetables for immediate service, does just as much for vegetables to be frozen. Recent research shows that it not only brings out natural flavors; but holds those flavors as well as color and texture through long periods of frozen storage. In fact, it slows down even more than freezing itself, the process of change in foods. So get Ac'cent-minded in your freezing as well as your cooking at home. It improves the natural flavors of all the foods you serve.

Stuffed Baked Potatoes

Scrub uniform sized baking potatoes; rub skins with butter or margarine. Wrap each potato in aluminum foil; bake in hot oven (450° F.) 45 minutes. Cool enough to handle. Cut slice from top; scoop out pulp, saving shells. Mash pulp, adding 1 tablespoon melted butter for each potato. Season to taste with salt, pepper, and Ac'cent. Whip in enough hot milk to make mixture light and fluffy. Re-fill shells. Cool; wrap in freezer-weight aluminum foil; freeze. Re-heat in moderate oven (350° F.) about 40 to 45 minutes. If desired, tops may be sprinkled with grated cheese before re-heating. (Storage time: 3 to 4 months).

Zucchini Creole

4 cups cubed zucchini squash 1/2 teaspoon Ac'cent
1 (No. 303) can tomatoes 2 tablespoons butter or margarine
1 teaspoon salt
Few grains pepper

Cook squash in small amount boiling, salted water 5 minutes. Arrange alternating layers of squash and tomatoes in aluminum foil baking dish, sprinkling each layer with salt, pepper, Ac'cent, and dots of butter or margarine. Cool; cover; seal; label; freeze. To re-heat, sprinkle buttered bread crumbs on top; bake in moderate oven (325° F.) 45 minutes.

Vegetable Aspic Salad

2 envelopes unflavored gelatine 1/2 teaspoon Ac'cent
1 can condensed tomato soup 1/2 teaspoon Worcestershire sauce
2 cups tomato juice 1 tablespoon lime juice
1/2 teaspoon salt 2 cups mixed, diced cooked vegetables

Combine gelatine and soup in top of double boiler. Cook and stir over boiling water until gelatine dissolves. Remove from heat; add remaining ingredients, except vegetables. Chill until slightly thickened. Fold in vegetables. Spoon into individual aluminum foil freezing cups; cover; seal; label; freeze. Or spoon into oiled sections of muffin pan, wrap pan in freezer-weight aluminum foil; freeze. Serve on salad greens. Makes 1 quart.

*Trade name for pure monosodium glutamate.

Let Youngsters Get Own Breakfast



DURING THE SUMMER MONTHS, encourage the youngsters in your family to get their own breakfast. Saves you time (allowing a few extra "winks" each morning) and helps establish good eating habits in the children. The trick is to have food on hand that is quickly prepared. So that the satisfaction the youngsters get from preparing the meal is greater than the work involved. Try it and see if this doesn't step up breakfast consumption in your home!

A perfect, balanced morning meal—supplying all necessary nutrients at very little cost—is this "QUICK 'K' BREAKFAST":

- Orange (or other) Fruit Juice
- A bowl of Fresh, Crisp Cereal
- Buttered Toast
- Milk

Use the new Sugar Frosted Flakes cereal and the youngsters need of milk or cream. Because this new cereal is pre-sweetened with specially blended sugar and tania mixture (ANS)



BEHRMAN'S GETS READY FOR SCHOOL—Above, B. M. Behrman of Behrman's Shoppe, signs a \$25 certificate which will be presented to a housewife at the fourth annual Pampa Daily News all-electric cooking school, slated for April 20 and 21. The certificate may be used to purchase merchandise at Behrman's ladies' ready-to-wear shop. (News Photo)

Franks Are Handy For Speedy Meals

Now that spring is about to round that mythical corner, you'll be looking for quick meal ideas to give you more free time. One handy helper is frankfurters. Here are some suggestions for using franks in speedy meals:

Franks in main dishes: Add franks cut in chunks to baked beans or Spanish rice. Slice franks and add to escalloped corn or potatoes or to macaroni and cheese; bake as usual.

Franks in salads: Add sliced frankfurters to either hot or cold potato salad, macaroni or rice salad, or a tossed green salad.

Franks in sauces: Heat franks—sliced, cut in chunks or left whole—in mustard, sour cream or barbecue sauce; serve on cooked noodles or rice.

Franks in sandwiches: Heat franks in water or brown in a little hot fat. Serve in buns and top with pickle relish, cole slaw, barbecue sauce or a mustard-onion sauce (chopped onion mixed with prepared mustard).

Yum-Yum Department . . . Novel Way To Fix A Tuna Casserole

Tuna Casserole in The Chips with MORTON'S

2 cans tuna fish
1 pkg. shell macaroni
2 cups medium white sauce
Chopped pimiento, approximately 2 Tablespoons
MORTON'S potato chips.
Cook macaroni in boiling salted water until tender. Drain. Blend with tuna, pimiento and white sauce. Top with MORTON'S potato chips, crushed. Make a crown around the outer edge of the casserole by standing whole Morton's chips. Place in 350-degree F. ELECTRIC oven until heated through, approximately 15 minutes. (This casserole will stand in oven for an hour or more with the oven temperature very low.)
Potato chip topping adds need-

ed crunchiness to a soft textured casserole.

White Sauce
1 Tablespoons butter
4 Tablespoons flour
2 cups SUNSHINE milk
½ tsp. salt — Dash of pepper
Blend butter and flour and salt; add milk gradually, stirring constantly. Cook over low heat, stirring. (To make a cheese sauce, you would add grated cheese, approximately ½ cup after the above mixture had thickened; cheese will melt in the hot mixture).

Keep me.ingue pie from breaking by slicing it with a knife dipped in cold water.

Read The News Classified Ads

Say 'Happy-Birthday' With A Delectable Blue-Ribbon Cake

Birthday Party Menu
Blue Ribbon Devil's Food Cake
Ice Cream
Mints
Nuts

There's no more wonderful way to say "Happy Birthday" than with this homemade double layered Blue Ribbon Devil's Food Cake. It's all the more special if it's generously covered with the rich chocolate icing and served with dips of ice cream.

For novel little edible holders for your birthday candles do this. Roll plump marshmallows in corn syrup. You can use varied colored marshmallows if you like. Then roll the syrup-coated marshmallows in plain or in toasted coconut. These give you little snowballs, ready to have the candles placed in the top of each. Serve your cake on a large platter and surround with the snowball candles.

You'll find this cake is feathery light and tender because lard is the shortening agent. Cakes made with economical lard stay fresh and moist for days. Likewise, you'll find this shortening produces the finest pastries and biscuits — just like grandmother used to make.

BLUE RIBBON DEVIL'S FOOD CAKE

½ cup sugar

Dromedary Bunny Cake
Make three tall layers from Dromedary white, yellow or Devil's food cake mix, according to direction on package. Frost with one of the three frostings given, tinted light pink. Make bunnies from marshmallows: cut marshmallow in half for face, whole marshmallow for body and ¼ marshmallows for feet. With a toothpick dipped in red food coloring, make face and 4 buttons on body. Make ears from ordinary typing paper about 1½ inches tall; shade slightly with red crayon. Ears are put into marshmallow head by clipping a small opening with scissors. Suggest cake baked in round layers, 9 inches. Make about six bunnies and stick to the icing, circling the cake.

(NOTE: This is a precious cake for children any season of the year. I hope you will be able to com to the cooking school to see this cake built.)

Cakes Are Simple To Freeze
You can store unfrosted cakes 3 to 6 months; frosted cakes about 3 months. Sponge, butter or Dromedary packaged mixes (which is a butter type cake) freezes fine — do not need special cake recipes for freezing.

Lima Bean Soup
FAMILY LUNCH
Here's a nutritious soup with good old-fashioned lima bean flavor to serve your family with a sandwich for lunch.
Ham Sandwiches on Rye Bread with Tomato Relish

CREAMY LIMA BEAN SOUP
2 cups cooked large dry lima beans
4 cups milk
2 tablespoons finely diced onion
2 tablespoons finely diced carrot
2 tablespoons butter or margarine
1 teaspoon salt
½ teaspoon pepper
1 tablespoon chopped parsley

Method: Put drained lima beans through coarse strainer or grind. Heat milk in top of double boiler. Cook onion and carrot in hot butter 5 minutes. Add to hot milk along with lima beans. Cook over boiling water 10 minutes. Stir in salt and pepper. Divide parsley among 4 soup bowls. Pour hot soup over it. Serve at once. Makes 4 servings.

¾ cup cocoa
1 cup milk
2 teaspoons vanilla
Combine sugar, cocoa and milk and beat until smooth. Cook, stirring constantly, 5 minutes or until thick. Add vanilla. Cool.

½ cup lard
1 cup sugar
2 eggs
2 cups sifted cake flour
1-8 teaspoon salt
¾ cup milk
1 teaspoon soda dissolved in 3 tablespoons boiling water.

Line bottom of three 9-inch cake pans with waxed paper. Cream lard, add sugar. When thoroughly creamed add eggs and beat well. Add sifted flour and salt alternately with milk. Add cooled chocolate mixture. Mix well, adding the soda and water mixture last. Pour batter into cake pans. Bake in moderate oven (350 degrees F.) for 30 to 35 minutes. Cool and frost with chocolate icing.

Chocolate Icing
1 tablespoon butter or margarine
4 cups confectioners' sugar, sifted
1 egg
3 tablespoons milk
¼ teaspoon vanilla
1-8 teaspoon allspice
¼ teaspoon nutmeg
½ teaspoon cinnamon
3 squares unsweetened chocolate, melted
1-8 teaspoon salt

Cream butter thoroughly. Add sugar gradually and cream together. Add egg, milk, vanilla, spices and chocolate. Beat with rotary beater until well blended. Continue beating until consistency to spread.

Everybody Will Like This Cake
Make three tall layers from Dromedary white, yellow or Devil's food cake mix, according to direction on package. Frost with one of the three frostings given, tinted light pink. Make bunnies from marshmallows: cut marshmallow in half for face, whole marshmallow for body and ¼ marshmallows for feet. With a toothpick dipped in red food coloring, make face and 4 buttons on body. Make ears from ordinary typing paper about 1½ inches tall; shade slightly with red crayon. Ears are put into marshmallow head by clipping a small opening with scissors. Suggest cake baked in round layers, 9 inches. Make about six bunnies and stick to the icing, circling the cake.

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SUNSHINE DAIRY — is participating in The Pampa Daily News all-electric cooking school Tuesday and Wednesday, by providing the milk used during the school. Above, Doyle Hopper, (left) sales manager, and "Pinky" Vineyard, (right), owner, examine some Sunshine milk cartons before putting them on the "filler," also shown above. Site of the cooking school will be the junior high school auditorium, with Mrs. Ruth D. Knight of Lubbock and Miss Margaret Nelson of Pampa in charge. (News Photo)

First Came From Orient . . . Tea Adds Zest To Any Meal

By RUTH D. KNIGHT
It is an art to make good tea. When it was first brought from the Orient to England people did not know what to do with it, so they boiled the tea, threw away the water and chewed the tea leaves. The main thing is to preserve the delicate flavor of tea.
How to Make Perfect Tea
1. Use a teapot of glass, earthenware, pottery, china or silver.
2. Scald teapot with boiling water; drain.
3. Measure tea into teapot (1 teaspoon for 1 measuring cup of water). Bring measured, freshly drawn cold water to a galloping boil; pour into teapot. Let steep 4-5 minutes to develop full flavor. Dilute to desired strength with boiling water.
For ICED TEA: Double the amount of tea. Pour, freshly made, over ice in tall glasses. Or use regular strength tea and pour over "tea cubes," (tea frozen in ice cube trays). Serve iced tea with sugar and lemon slices; garnish with fresh mint leaves, if available.

Grape juice (about 2 tablespoons) added to a glass of tea is an interesting variation.
Here's how to get a collection of attractive crystal tall iced tea glasses. With each 4-oz. package of either BESTYETT TEA or MORTON'S TEA purchased, you can get one of these beautiful iced tea glasses free.
The Chinese think our GI is "nuts" because —
"He boils tea to make it hot Puts ice in it to make it cold Adds sugar to make it sweet Puts lemon in to make it sour And then says: "Here's to you" and drinks it himself."
MORTON'S BESTYETT TEA PUNCH
Will serve 50 people)
(Marks 1 1/2 gallons of liquid)
1 cup water
2 cups sugar
Cook to a syrup. Combine with the following:
5 cups strong tea (2 tps. Morton's Bestyett Tea to 1 measuring cup)
2 cups grape juice
1 cup MINUTE MAID orange juice
1 cup maraschino cherries, if desired
1 cup lemon juice

2 cups pineapple juice (soda pop could be substituted);
Here is a good recipe with tea as the base:
1 qt. gingerale added last just before serving.
Add sufficient ice water to make the 1 1/2 gallons of liquid.

Suggestion For Vegetable Meal

Honor Brand Frozen Vegetables In Deep Well Cooker
Select 3 packages of Honor Brand frozen vegetables: suggest lima beans, corn and broccoli. Remove from package; place each vegetable in the frozen form on a square of aluminum freezer foil. Season with salt, pepper and butter. Wrap each vegetable separately, making the drug store wrap, or pinching together to seal. (This saves pans and heat.)
Put 1 cup water in bottom of deep-well cooker. Place the three vegetables in the cooker. In the pudding pan, which comes in deep wells with most electric ranges, put 1/2-lb. cheese, cut in chunks. Place on top of wrapped vegetables.
Turn switch to high until steaming, approximately 10 minutes, then to simmer position. Cook vegetable meal until done, approximately 30 minutes. Place vegetables on platter or chop plate with the yellow corn in the center. Pour the melted cheese over vegetables.

Dutch Dish Made With Clams, Broth

Around Lancaster, Pa., you'll find real Pennsylvania Dutch cooking. We were there recently and are still smacking our lips.
Here's the type of hearty fare we had. This recipe came from a "Dutch dinner" the American Spice Trade Association gave to food editors recently.
BRETZEL SUPP MITT CLAMS
(Pretzel Clam Bisque)
(Serves 6)
1 7-ounce can minced clams and liquor
2 cups canned clam broth
2 cups milk
1/2 teaspoon ground thyme leaves
1/2 teaspoon salt
1 teaspoon garlic salt
1/2 teaspoon ground black pepper
2 tablespoons grated onion
2 tablespoons dried parsley flakes
4 tablespoons butter or margarine
2 tablespoons flour
1/2 cup light or heavy cream
Paprika
12 large pretzels
Drain clams. Place liquor in sauce pan. Add broth, milk, thyme, salt, garlic salt, black pepper, onion and parsley. Simmer very gently for 5 minutes. Do not allow to come to a full boil. Melt 2 tablespoons of the butter or margarine in saucepan. Stir in flour.
Remove from heat and gradually stir in 1 cup of the milk mixture. Add remaining milk mixture, heat and stir until slightly thickened. Add minced clams, cream and remaining butter. Heat thoroughly and serve sprinkled with paprika. Crumble pretzels over soup when serving.
Here's another good Pennsylvania Dutch recipe:

SCHNITZEL BEANS
(Serves 6)
1 pound fresh snap beans
4 strips lean bacon
2 large onions, chopped
2 cups chopped fresh tomatoes
Salt (to taste)
1 teaspoon whole basil leaves
1-8 teaspoon ground black pepper
1 cup hot water
Cut beans into 1-inch pieces. Fry bacon until crisp. Drain and put aside. Saute onions in bacon fat until soft, but not brown. Add remaining ingredients and simmer covered, for 1/2 to 3/4 of an hour or until beans are very tender. Serve topped with the crumbled bacon.

Individual Pot Roasts Savory

How would you like to serve individual pot-roasts? That's what you would have when you purchase cross-cut beef shanks. Just as their name implies, they are small pieces of beef made by cutting across the shank bone. Here they're temptingly tamed with a vegetable gravy.
BEEF SHANK POT-ROASTS-VEGETABLE GRAVY
3 pounds cross-cut beef shanks
1/2 cup flour
3 teaspoons salt
1/2 teaspoon pepper
3 tablespoons lard or drippings
1 onion, finely chopped
1 cup water
2 cups chopped carrots
1 green pepper, chopped
1 cup chopped celery
Dredge meat in seasoned flour and brown on all sides in lard or drippings. Add onion and water. Cover closely and simmer 3 to 4 hours or until tender. Add vegetables and cook about 10 minutes. Remove meat and vegetables and make gravy from liquid in which meat and vegetables have cooked, 6 servings.

Train Cancer Specialists
During the last six years, the American Cancer Society has helped finance training of 538 young doctors as cancer specialists. The 1954 ACS Crusade will provide funds for continued programs of research, education and service.

Treat Your Family With This Delicious Veal Salad Tropical

- MENU**
Veal Salad Tropical
Potato Chips
Relishes
Hot Rolls
Blueberry Tarts
Beverage

Meat salads fit into many menu plans. The satisfying combination of chilled meat cubes, vegetables or fruits is becoming more and more popular. With the salad you need merely to add such easy accompaniment as potato chips, tomato wedges, a hot vegetable if desired, rolls and a dessert.

Lettuce
Salad greens for garnish
Combine veal, celery pineapple, pickle and salt. Mix together mayonnaise, French dressing and mustard. Add to salad ingredients. Mix lightly. Just before serving peel bananas; dice or slice 1/4 inch thick. Fold carefully into mixture. Garnish with crisp salad greens.
Use 1 to 2 fully ripe bananas . . . yellow peel flecked with brown.

Veal is one meat that combines particularly well with a wide variety of fruits and vegetables. You'll want to try the Veal Salad Tropical (below) which combines the diced cooked veal with diced celery, pineapple, sweet pickle and diced, ripe banana. They're moistened with a mixture of mayonnaise, French dressing and prepared mustard.

Leftover veal cubes from a roast may be used. It's wise to buy a generous roast. Serve it hot the first day, in a refreshing salad for a second meal.

Follow the same principles in preparing a meal salad as any fresh vegetable salad. Be sure to cut the meat in easy to eat pieces. The same is true with the vegetables and fruits used in the salad. Wait until right before you are ready to serve, then lightly toss the chilled food with your chosen dressing.

Greens
Consider various greens for adding a new note to your salad. In addition to lettuce use curly endive, chicory, escarole. Vegetables to add variety to your salad might be green pepper, cauliflowerettes, cooked peas, pimento, green beans or kidney beans. The flavor of veal is grand with Bing cherries, apricot, pineapple, toky grapes, apples, bananas, peaches. Chopped nuts such as pecans or English walnuts add texture interest. Raisins and dates, likewise, may be used in fruit salads. Chopped celery adds a crispness to meat-fruit salads you will want to include.

Dressings are another important part of your salad. Fruit-meat salads are often moistened with mayonnaise or a fruit dressing such as pineapple, lemon or lime. Applesauce blended with mayonnaise makes a delightful choice for a pork or ham salad. French dressings go well with moist vegetable salads.

VEAL SALAD TROPICAL
1 to 1 1/2 cups diced, cooked veal
1/2 to 1 cup diced celery
1/2 cup drained, diced pineapple
2 tablespoons chopped sweet pickle
1 teaspoon salt
1 tablespoon mayonnaise
1 tablespoon French dressing
1 tablespoon prepared mustard
1 cup sliced or diced ripe bananas

Yank Recipes Produce Good, Tasty Cookies

In the basement of Miner Grant's general store in Old Sturbridge Village, Mass., a colorful re-creation of a typical Yankee town of the 1790's, 60-year-old Mrs. Eleanor Allen bakes dozens of cookies a day. Using authentic Yankee cookie recipes dating back as far as 1750, she turns out rich, fat, soft-inside-hard-outside ones. "Zulus" and "Quakers" are the most popular.

OLD STURBRIDGE ZULUS
(48 large cookies)
2 cups sugar
6 ounces chocolate, melted
1 cup rich sour milk
1/2 cup shortening
2 eggs
2 teaspoons vanilla
3 cups flour
1 teaspoon salt
1 teaspoon soda
1 cup broken walnuts
1/2 cup raisins (or other dried fruit).
Combine the sugar, chocolate and shortening, add the vanilla. Add the eggs, beaten, then sour milk. Sift dry ingredients and stir into first mixture, beating until smooth. Add nuts and fruit. Bake at 375 degrees.

QUAKERS
(24 large cookies)
2 cups brown sugar
1 cup shortening (preferably butter)
2 teaspoons vanilla
2 eggs
2 cups flour
3 cups prepared oats
1 1/2 teaspoons soda
1 teaspoon salt
Melt the shortening and add to sugar. Add beaten eggs and vanilla, beating until well blended and smooth. Combine flour, soda, salt and sift. Add oatmeal to first mixture, then add dry ingredients. Dip hands in sugar, pinch off balls of the dough, place in cookie pan and pat more sugar over the top of each. Bake at 375 degrees until light brown.

Read The News Classified Ads

Pot Roast Seasonings

The combination of seasonings in this recipe produce an outstanding pot-roast flavor. With current abundant supplies of beef in your market, pot-roasts will wisely be a frequent item on your shopping list.

SAVORY POT-ROAST
4-pound beef rump or chuck pot-roast
2 onions, sliced
1 clove garlic, sliced
2 tablespoons lard or drippings
Salt and pepper
1/2 cup raisins
2 bay leaves
1 cup boiling water
Brown onions and garlic in lard or drippings. Brown meat on all sides. Season. Add raisins, bay leaves and water. Cover tightly and simmer 3 hours or until tender. Add liquid if necessary. Remove meat, strain and measure liquid. For each cup add 2 tablespoons flour. Cook until thickened, stirring constantly. Serve gravy with meat.

Green Beans Popular When Home Canned and Garnished



Courtesy of Ball Brothers Company

"Finish your green beans . . . or no dessert!"
Does that sound familiar?
Green beans can be good, good enough to tempt the appetite of a finicky child, or, for that matter, a husband who leans too much toward a meat, potato and pie diet. Especially if the green beans you serve have been canned in your own kitchen and then prepared for serving with an extra garnish!

Process Under Pressure
Choose crisp, meaty stringless beans. The beans in the pods are tiny at this stage. Wash the pods clean, then drain. If you're washing the vegetable in a pan, two or three changes of water should be used. Lift the beans out of the pan each time into a bowl or onto a clean surface and then pour out the water.
Snap off stem ends and cut or break beans into even pieces. Cover with boiling water and boil from 3 to 5 minutes. Pack the hot beans into hot jars. Add one teaspoon salt to each quart if desired and cover with boiling water. Put Dome lid on jar and screw band tight. Process pints 20 minutes and quarts 25 minutes at 10 pounds pressure. If you are canning beans which are near the shell-out stage, add 20 minutes to processing time.

Ways of Serving
When you serve the beans, serve them plain one time and "dressed up" another. One way to "dress them up" is to open the jar, heat the beans for 15 minutes, drain, season with salt, pepper and butter, and garnish with sliced raw onion rings.
Sweet-Sour Sauce, Tomato Sauce, Cheese Sauce, a touch of pork or bacon fat and bits of crisp bacon or salt pork are other ways of making green beans tasty. Serve green beans in salads, soups, stews and casseroles, too.
Try these variations and you'll find yourself actually running short on home-canned green beans! So put up plenty of them this summer. Remember—you save by canning your own!



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Mrs. Ruth Dobbs Knight

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In Mrs. Knight's Recipes

To Capture the Zing of Spring
Drink Sunshine Buttermilk



Sunshine Dairy Foods



IT'S FOR THE SCHOOL. — Above, Mae Plummer of B & B Pharmacy, makes out a gift certificate for \$25 which will be donated to The Pampa Daily News fourth annual all-electric cooking school. A housewife attending the school will receive the certificate with which she may purchase Frances Denny cosmetics. The cooking school begins Tuesday in the junior high school auditorium. (News Photo)

Ham Slices With Cranberry Sauce Is Always A Favorite

Ham Slices with Cranberry Sauce
HONOR BRAND Minted Peas
HOMINY AU GRATIN
 Frozen Lemon Pie with SUNSHINE whipped cream
HAM SLICES
 2 center ham slices, $\frac{3}{4}$ to 1 inch thick (each)
 1 can cranberry sauce
 $\frac{1}{4}$ cup water
 Whole cloves
 Score fat around ham slices at inch intervals. Stud the edge of the ham with whole cloves at intervals. Cut cranberry sauce in $\frac{1}{2}$ inch slices. In a shallow baking pan put one ham slice; add slices of cranberries; put the other ham slice on top, then add remaining cranberry slices. Add the $\frac{1}{4}$ cup water. Cook uncovered for 1 hour and 15 minutes in 350 degrees F. **ELECTRIC** Oven.

HOMINY AU GRATIN WITH MORTON'S CORN CHIP TOPPING
 1 $2\frac{1}{2}$ size can hominy (large)
 $\frac{1}{2}$ lb. mild cheese
MORTON'S Texeas Corn Chips, small package
 2 tps. sugar
 Dash Paprika
 $\frac{1}{2}$ tsp salt
 $1\frac{1}{2}$ cups seasoned white sauce
 $\frac{1}{4}$ tsp. Worcestershire sauce
 Drain hominy and place in buttered casserole. Grate cheese, setting aside about 4 tablespoons for topping. Blend the remainder of the cheese with $1\frac{1}{2}$ cups medium white sauce, sugar and Worcestershire sauce. Pour the sauce over the hominy and cover with the remaining cheese, paprika and crushed corn chips to cover well. Bake 1 hr. and 15 minutes in 350 degrees F. **ELECTRIC** oven with ham.

HONOR BRAND GREEN PEAS
 Place 1 to 2 packages of frozen Honor Brand green peas in casserole with about 1-3 cup water, salt, dash of thyme, lump of butter and a big sprig of fresh mint, if available, otherwise teaspoon of dried mint leaves.
FROZEN LEMON PIE WITH SUNSHINE WHIPPED CREAM
 1 egg and 2 egg yolks
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ pt. SUNSHINE whipping cream
 Peel of $\frac{1}{4}$ lemon, cut in strips
 $\frac{1}{4}$ cup lemon juice

$\frac{1}{2}$ cup crushed vanilla wafers
 In saucepan, beat 3 egg yolks well; add all but 1 tablespoon of sugar, lemon juice and peel. Cook slowly over low heat 10 minutes, or until thick, stirring. Chill; remove peel. Beat egg white until stiff, but not dry; beat in remaining sugar; fold into custard. Whip cream and fold in.
 Butter ice cube tray; coat with $\frac{1}{4}$ cup of the crumbs; pour lemon mixture into tray and sprinkle top with remaining crumbs. Place in freezing unit and freeze at coldest setting 2 to 4 hours, until mixture is firm; then set control for slightly colder than ordinarily maintained. To serve, cut diagonally to make pie shaped pieces. Top with whipped cream. Serves 6 to 8.

Snap Beans

Adding butter while snap beans cook, makes them taste out-of-this world!
Golden Fish Fillets
Mashed Potatoes
Quick Buttered Snap Beans
Carrot Slaw
Bread and Butter Beverage
QUICK BUTTERED SNAP BEANS
 1 10-ounce package French-style frozen green (snap) beans
 $\frac{1}{2}$ cup boiling water
 $\frac{1}{2}$ to $\frac{3}{4}$ teaspoon salt
 2 tablespoons butter
 Pepper
 Put frozen snap beans in saucepan. Add boiling water and salt; bring quickly to a boil, separating beans with fork. Add butter and cover; keep boiling gently, stirring a few times, until tender and there is no more liquid in pan — about 10 minutes. Add more salt, if desired, and pepper to taste. Makes 3 to 4 servings.

About 1800 scientists are working on some aspect of cancer. Much of their work is supported by the American Cancer Society. Lend your help by giving to the ACS Crusade.
 —Read The News Classified Ads.

Paper Plates Cut Hours Of Clean-Up Time

Nobody enjoys dishwashing, especially after a party. At our house we use paper plates not only for parties, but also for family meals. Two hungry young boys can use a lot of plates, you know.
 But we aren't the only ones. Marie Mahar, a top New York fashion model, uses them, too. She gives parties as easily as she poses for pictures. With as few as four guests or as many as 15, she finds serving on paper plates cuts clean-up time to a mere matter of minutes.

She puts plenty of paper plates on the table. Guests use whatever ones are most convenient. The ideal combination is a stack of nine-inch plates in an attractive printed pattern and a stack of six or seven-inch plates and paper bowls in solid colors.
 "What combinations of plates I use," she explains, "depends on the time of the year and what I serve." You can change them from party to party and thus always be sure of a table setting that will be different from the last without having to resort to expensive floral arrangements for variety.

There are patterned plates of some parties, with floral designs or quaint Pennsylvania Dutch designs or those that simulate the pattern and color of knotty pine; for other parties plates in solid colors, or pastel shades or tones such as Mediterranean blue, Rembrandt red, glade green or Coronation gold.

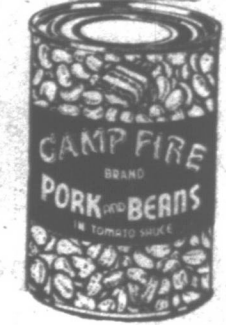
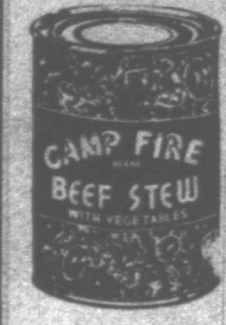
Clean Before Storing
NEW YORK — UP — Dirt and grease are the perfect food for moth larvae. That's why the first rule of preventing moth damage is to make sure that clothing and blankets are clean before storing. Use soap and water when possible and store freshly washed items in sealed bags or packages.

Wash fabrics with crease-resistant finish in warm rather than hot water.

New Taste Found In Skillet Steaks

To please a hungry family what could be better than tender round steak? For a subtle flavor, in this recipe the beef steak is cut into rectangular pieces, then wrapped around carrot sticks and slowly cooked, along with potatoes and onions, in mushroom soup.
SKILLET STEAK DINNER
 1 $\frac{1}{2}$ pounds beef round steak, cut $\frac{1}{2}$ inch thick
 $\frac{1}{2}$ cup flour
 1 teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
 $\frac{1}{4}$ cup lard or drippings
 4 or 5 small carrots, cut in strips
 4 peeled potatoes

4 small onions
 1 can mushroom soup
 Cut steak into pieces about 3 by 5 inches. Combine flour, salt and pepper. Dredge meat with seasoned flour. Place 3 or 4 carrot sticks on each piece of steak. Wrap steak around carrots and fasten with a wooden pick. Brown rolls slowly on all sides in lard or drippings. Add potatoes and onions to steak and pour mushroom soup over all. Cover closely and simmer in a slow oven (300 F.) or on top of range $1\frac{1}{2}$ to 2 hours, or until meat is tender and vegetables are done. 4 servings.

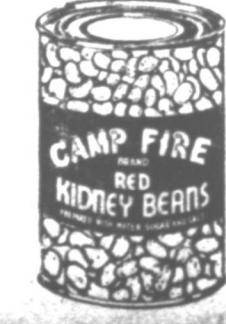
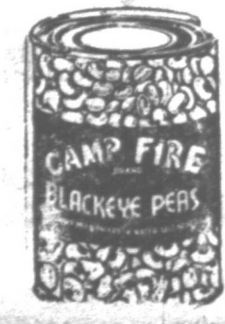


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 Pampa Daily News Electric Cooking School.
 Junior High Auditorium, April 20 and 21



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COOKING SCHOOL DONATION — of White Auto Store is a Stewart Warner table model radio. Above, Chester Martin, assistant manager, plugs it in for a check before presenting the award to The Pampa Daily News cooking school, to be held Tuesday and Wednesday. Prizes and awards for the school, contributed by local merchants, have a total value of more than \$600.

Vary Each Pot Roast Serving

When mealtime calls for a flavorful, homey dish, a beef pot-roast is a unanimous answer. With abundant supplies of beef on the market, pot-roasts are an especially wise purchase today.

Just because pot-roasts are classed in one general group is no reason why they must all be prepared alike, points out meat expert Rossie Ann Gibson. First of all there is a variety of cuts to use — beef arm or blade pot-roasts or rump cuts are excellent.

The cooking method used for pot-roasts — known as braising — also offers opportunity for variation because it calls for liquid and each liquid adds its own particular flavor to the meat. It might be tomatoes, tomato juice or other vegetable juice, milk, sour cream, cream, diluted vinegar or meat stock.

you might have a Swiss pot-roast for a variation. To prepare this dish, dredge the meat with seasoned flour. Then brown well on both sides in lard or drippings, using a heavy utensil such as a Dutch oven or a heavy frying-pan with a cover. Slice 2 or 3 medium onions and place slices on meat. Then add liquid, tomato juice or canned tomatoes. For a 3 to 4-pound pot-roast 1½ to 2 cups of tomatoes will be sufficient.

Then cover the utensil closely and let the pot-roast cook slowly until tender, about 3 or 4 hours. When pot-roast is done, remove from pan and thicken the liquid for gravy.

Introduced Installments

The installment buying system was introduced into the United States by the furniture house of Cowperwait and Sons, in New York City, in 1807.

Taking a cue from Swiss steak

Taffy Roll-Ups

(Makes 8 muffins)

Two and one quarter cups prepared biscuit mix, 2 tablespoons sugar, two-thirds cup milk, 1 teaspoon cinnamon, 2 tablespoons melted butter, ½ cup New Orleans-type molasses, ½ cup sugar, ½ cup raisins.

Stir biscuit mix, sugar and milk together vigorously with fork. Turn out on floured board and knead lightly. Roll out into oblong 8 inches by 12 inches. Sprinkle with cinnamon. Blend butter, molasses, sugar and raisins. Spread the rolled-out dough generously with about half this mixture and roll into long jelly roll. Cut into 8 equal slices.

Place remaining mixture by spoonfuls in bottoms of 8 greased muffin cups. Place slices of dough in prepared cups. Bake at 375 degrees F. (moderately hot oven) 15 to 20 minutes. Let cool in pans 5 minutes, loosen and remove. Serve hot.

Crunchy Pretzels Go Well With Chocolate, Ice Cream

Ever use pretzels to make a pie crust? Sounds dizzy but tastes great — crunchy, not too sweet and certainly new. We picked up this one traveling thru Pennsylvania, a big pretzel state.

PRETZEL-CHOCOLATE ICE

Cream Pie

1 package semisweet chocolate pieces
5 marshmallows cut in bits
¾ cup pretzel crumbs
1 tablespoon shortening
2 to 3 pints vanilla ice cream
½ cup chocolate syrup

Melt chocolate pieces in top of double boiler over rapidly boiling water. Add marshmallows and stir until blended. Add pretzel crumbs. Blend. (To make crumbs, roll pretzels with rolling pin between two layers of waxed paper.)

Grease an 8 or 9-inch pie plate with shortening. Pack pretzel-chocolate mixture firmly to bottom and sides of pie pan and let stand until firm. When ready to serve, fill with ice cream and top with a drizzle of chocolate syrup.

PRETZEL CRUMB PIE

1-4 cups pretzel crumbs
¼ cup granulated sugar
¼ cup melted butter or margarine

To make crumbs, roll pretzels between two layers of waxed paper. Stir in sugar. Add melted but-

ter and mix thoroughly. Press mixture firmly on bottom and sides of lightly greased 9-inch pie plate. Bake in hot oven (400 degrees F.) for 12 minutes. Cool. Fill with lemon pie filling and top with meringue.

Yam Pie Dish

From the Cajun country right in the heart of Louisiana comes this mellow pie for your Sunday dinner. It is something new to most of us.

YAM COCONUT PIE

1½ cups mashed, cooked Louisiana yams
3 eggs, beaten
¾ cup sugar
½ teaspoon salt
1 cup toasted, shredded coconut
¼ cup chopped peanuts
2 cups milk, scalded
1 9-inch unbaked pie shell

Combine yams and eggs; beat well. Add sugar, salt, coconut and peanuts; mix well. Gradually add milk and stir until all ingredients are combined. Turn into unbaked pie shell and bake in hot oven (450 degrees F.) 10 minutes. Reduce heat to 325 degrees F. and bake 40 minutes, or until silver knife inserted in center comes out clean.

Summer Timesaver



"SUMMERTIME AND THE LIVIN' IS EASY" or at least we try to make it so—as far as food is concerned. Quickies that are cool and refreshing make meals more enjoyable—and make lazy summer days more pleasant.

Instant ice-chocolate drinks are "tops" during this season because instant-cocoa mix is a timesaver in preparing delicious and nourishing beverages. The Chocolate Milk Shake pictured here is new and different, and if bananas are Junior's favorite fruit, he will really go for this combination. It consists of instant cocoa mix, milk, and mashed bananas blended together for a mouth-watering drink!

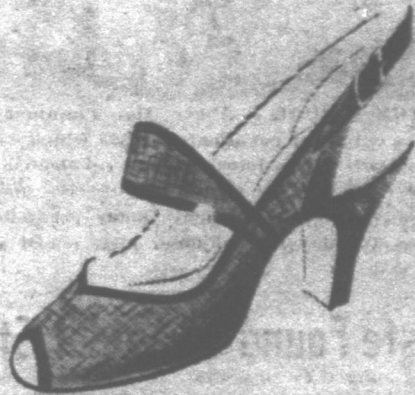
CHOCOLATE BANANA MILK SHAKE

1 cup instant cocoa mix
¾ cup hot milk
¾ cup strained banana pulp
¼ teaspoon vanilla
dash of salt

Combine cocoa mix and hot milk in bowl. Stir until cocoa mix is dissolved and mixture is smooth. Add banana, vanilla and salt. Mix until blended. Chill. Add 3 tablespoons sauce to tall glass of chilled milk and stir until blended. Makes 1½ cups sauce. This sauce will keep for at least 4 days if stored, covered, in refrigerator. (ANS Features)



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COOKING SCHOOL AWARD — Frank Smith of Smith's Quality Shoes displays the type of gift he donated to the Pampa Daily News Cooking school, slated April 29 and 31. The award will be \$25 shoes and purse set, like the Queen-Quality mesh and patent leather pumps with matching purse shown above. (News Photo)

Escaloped Turkey, Noodles

Use leftover turkey or chicken (to taste) for this pleasant dish.

Escaloped Turkey and Noodles
Tossed Salad Greens with French Dressing
Bread and Butter
Fruited Gelatin Beverage

ESCALOPED TURKEY AND NOODLES

1 tablespoon salt
3 quarts boiling water
8 ounces medium egg noodles
1 cup drained cooked diced celery
2 teaspoons celery seed
¼ cup butter or margarine
4 tablespoons flour
2 cups milk
1 cup diced cooked turkey
Salt, pepper and poultry season-

Method: Add 1 tablespoon salt to rapidly boiling water; gradually add noodles so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Turn cooked noodles into greased 1½ quart casserole. Sprinkle with celery and celery seed. Melt butter over low heat; add flour and blend. Gradually add milk and cook until thickened, stirring constantly. Add turkey, salt, pepper and poultry seasoning. Pour over noodles and celery. Bake in moderate (350 F.) oven 25 to 30 minutes. Makes 6 servings.

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Most Men Like Steaks Best Of All Meat

Country-fried steak's a man's dish anytime. The tender steak is so right served with a mound of mashed potatoes and its own rich gravy. With the abundance of beef on the market today, here's a hearty dish you'll want to proudly serve often to dad and the family.

Country-Fried Round Steak
1½ pounds beef round steak, cut ½ inch thick
¼ cup flour
1 teaspoon salt
¼ teaspoon pepper
4 tablespoons lard or drippings

Cut steak into individual servings. Dredge thoroughly in flour, seasoned with salt and pepper. Brown in lard or drippings, cover, reduce the heat and cook very slowly about 30 minutes, or until tender. Remove cover and allow meat to continue cooking until surface is crisped. Remove steak and make gravy from drippings, if desired. 6 servings.

Shrimp Creole

SKILLET MEAL
EASY SHRIMP CREOLE
¼ cup finely chopped onion
¼ cup finely chopped green pepper
2 Tablespoons shortening or oil
1 can (1½ cups) condensed tomato soup
½ cup water
1 teaspoon vinegar
Dash of tabasco sauce (use more if hotter sauce is desired)
Dash black pepper
1-lb. frozen or fresh shrimp, cooked
3 cups cooked rice (1 cup uncooked)
Cook onion and green pepper until soft in shortening on 3rd heat. Add soup, water, vinegar, tabasco sauce and black pepper. Cook over low heat about 15 minutes, stirring occasionally. Add cooked shrimp, cook 5 minutes more.
Pour shrimp and sauce over hot rice. 6 servings. Rice may be molded in a fish mold.

Frankfurter Squares With Vegetables



Serve creamed new green peas and carrots shortcake style with Frankfurter Squares. This thrifty main dish is an appetizing way to keep the food budget in line.

Watch the pleased look of pleasant surprise on the faces of those around the table when you bring on a colorful platter like the one pictured above. The spicy "frank" flavor in the hot flaky biscuits plus fresh garden peas and carrots make a delightful hot main dish for dinner.

Not only will this dish be a compliment winner for you but also a welcome relief for a weary food budget. This flavorful and colorful dish can be served to your family for less than 15 cents a serving.

Feature this meal-in-a-dish with a giant tossed salad or a fresh fruit salad, glasses of cold milk, and a generous wedge of apple pie. This is a perfect dish to serve when you've spent too much time shopping or afternoon guests have kept you from preparing your planned menu. Stop at your bake shop for the apple pie when you do not have time to bake one. The baker is a friend to many, many homemakers as these busy spring days become filled with activities.

Remember, for extra food value, too, bake with enriched flour. It's a good feeling to know you are supplying your family with three B-vitamins and food iron. The milk and vegetables also add nutrients to make Frankfurter Squares with Vegetables offer generous amounts of food value.

FRANKFURTER SQUARES WITH VEGETABLES

2 cups sifted enriched flour
3 teaspoons baking powder
1 teaspoon salt
¼ cup shortening
2 frankfurters, cut into ½ inch pieces
¾ to 1 cup milk

Sift together flour, baking powder and salt. Cut or rub in shortening until mixture is crumbly. Add frankfurters, mixing lightly. Add milk to make a soft dough. Turn out on lightly floured board and knead gently 30 seconds. Roll out ¼ inch thick. Cut with floured biscuit cutter or sharp knife. Bake on ungreased baking sheet in hot oven (450°F.) 10 to 12 minutes. Split biscuit squares in half and serve with creamed peas and egg rots. Garnish with parsley.

Makes about 12 1½-inch biscuits.

Delay Is Fatal

One-third of the 227,000 cancer deaths last year was due mainly to delay in detection and treatment, the American Cancer Society says.

Support the ACS educational and fund-raising Crusade.

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CRETNEY DRUG STORE — Montie Ritter puts out a display of DuBarry cosmetics, \$25 worth of which will be awarded at the Cretney's is one of 16 local merchants participating in the event, to be held Tuesday and Wednesday in junior high school auditorium. (News Photo)

Bacon, Egg Sandwiches Always Good

School sandwiches and cookies are big items these days.

BACON AND EGG SANDWICHES

(Makes 1 1/4 cups)
Four hard-cooked eggs, chopped, 1/4 cup crumbled crisp fried bacon, 1/4 cup mayonnaise, 2 tablespoons chopped sweet pickle, 1/4 teaspoon salt, dash of pepper.

In a bowl, combine eggs, bacon and mayonnaise; mix well. Stir in pickle, salt and pepper. Turn into a refrigerator jar; cover and chill. Spread filling on buttered enriched bread for sandwiches.

SUGAR CRISPIES

(Makes 7 1/2 dozen)
One and one-half cups sifted flour, 1/4 teaspoon salt, 1/2 teaspoon soda, 1 teaspoon water, 1 cup butter or margarine, 1/2 cup brown sugar, firmly packed, 1/2 cup granulated sugar, 1 egg, unbeaten, 1 teaspoon vanilla, 2 1/4 cups candy-coated puffed wheat, 1 cup chopped pecan meats.

Sift flour once, measure, add salt and sift again. Dissolve soda in water. Cream butter, add sugars gradually, and cream together until light and fluffy. Add egg and vanilla and beat until blended. Add flour gradually, then add dissolved soda and blend well. Fold in candy-coated puffed wheat and nut meats. Drop by teaspoon on ungreased baking sheet. Bake in moderate oven (375 degrees F.) about 12 minutes.

Coronation Plum Conserve—A Spread To Win Order of Merit for Mothers



Courtesy of Bell Brothers Company

As "purple" spreads to their majesties, Your Family, you're always on the lookout for recipes which will bring you new acclaim. Here's one to do the trick. It is named in honor of this year's great event in Britain, the Coronation of Queen Elizabeth. Naturally, it's a spread to a queen's taste. It's hard or impossible to buy, and it is economical when you make it yourself.

The spread is Coronation Plum Conserve and it's so easy to make you will want to put up the recipe more than once this summer, whenever choice, firm-fleshed plums are available. For quickest, easiest, and neatest sealing, use pint or half-pint fruit jars and seal them with Dome lids or zinc caps.

Here's the recipe:

Coronation Plum Conserve

- 2 quarts seeded plums
- 1 large stick cinnamon
- 1 lemon
- 6 cups sugar
- 1/2 teaspoon salt
- 1 cup raisins
- 1 cup nut meats

Cook plums until soft with pulp and grated rind of lemon, salt and cinnamon. Add sugar and raisins. Cook until thick. Remove cinnamon. Add nuts. Pour, boiling hot, into hot jars. Put on Dome Lid and screw band tight.

Refreshment Suggestions

Refreshment Time with

DOTTIE'S QUICKIE COOKIES

MINUTE MAID PUNCH
Take your choice of flavors of DOTTIE'S QUICKIE COOKIES, which you find in 8-oz. packages at the frozen foods section of your grocery store: BUTTERSCOTCH NUT, CHOCOLATE PECAN, ALMOND BUTTER or OATMEAL PECAN. Slice desired amount from the frozen cookie dough; place on lightly greased cookie sheet. Bake 375 degrees 8 to 10 minutes. 1 8-oz. package makes 3 to 3 1/2 dozen cookies.

For an effective variation, thaw a package of ALMOND BUTTER Dottie's cookie dough; cut or pinch off small ball, roll; place on lightly greased cookie sheet. Vary with green and red maraschino cherries cut in two and pecan halves. Place

cherry or pecan in the middle of cookie, pressing slightly. Bake as directed on package. Transfer from cookie sheet when done.

All four flavors of DOTTIE'S QUICKIE COOKIES are delicious!

Party Punch

MINUTE MAID PARTY PUNCH
2 cans (6-oz.) MINUTE MAID Fresh-Frozen Orange Juice
1 can (6-oz.) MINUTE MAID Fresh-Frozen Orange and Grapefruit Blend
1 bottle (1 pt.) ginger ale
Add water to Minute Maid juices, following directions on cans, just before serving, add ginger ale.

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Campfire Chili

Campfire Chili Casserole With Corn Chips

1 No. 2 can CAMPFIRE Brand Chili
1 (15 cent) pkg. MORTON's Texe Corn Chops
2 chopped onions, medium-size (about 1/2 cup)
1 cup grated cheese
Line casserole with layer of corn chips, chili, onions and cheese in order given. Repeat process for second layer. Bake in moderate ELECTRIC oven (350 degrees F.) for 20 minutes. Serves 8-8.

Those Small Cars

TROY, N. Y. — UP—Motor vehicle officials believed two women must have had dieting on their minds when they reported the weights of their cars. One listed her car at 150 pounds and the other said she drove a 120-pound auto.

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Thoughtful Child

HARTFORD, Conn. — UP—Susanna Fruchtmann, aged four, was licking a giant lollipop in a crowded elevator. "Don't get Daddy and me sticky," advised her mother. "Oh, I won't," said Susanna. "I'll just stick the other people."

Mistletoe is the state flower of Oklahoma.

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TRANSPORTATION FOR COOKING SCHOOL HEAD — will be provided by Culberson Chevrolet, Inc. Above, Jim Finnell, manager, stands beside the four-door 1954 Bel Air model, of Ivory and Turquoise to be used by Mrs. Ruth D. Knight while she conducts the school here Tuesday and Wednesday. Site of the school will be the junior high school auditorium. She will be assisted by Miss Margaret Nelson of Pampa. (News Photo)

Cherry Sauce Is A Menu Magic

Versatility is one of the chief characteristics of this sweet cherry sauce which has so many uses. Make up the sauce and have on hand for occasions large or small.

- MAGIC CHERRY SAUCE**
- 1 cup Western dark or light canned sweet cherries (pitted)
 - 1 cup cherry juice
 - 1 teaspoon grated orange rind
 - 1/4 cup honey
 - 1/4 teaspoon red food coloring
 - 2 tablespoons butter
 - 1/4 teaspoon vanilla extract
 - 1/4 teaspoon lemon extract
 - 2 tablespoons cornstarch
- Pit cherries and set aside. Mix cornstarch with a little fruit juice and combine with other ingredients in saucepan. Bring to a boil and cook and stir for 4 minutes. Add cherries and serve... sometimes hot, sometimes cold.

Here are suggestions for ways to use Magic Cherry Sauce:

1. As filling for cream puffs. Last minute fill puffs and add a dash of thick sour cream before putting back top of puff. Elegant dessert for party fare.
2. For a glamorous dessert: Make an angel food cake from a prepared mix. Top with chilled sauce on the fresh cake.
3. Filling for birthday cupcakes. Cut off top and scoop a little cake out. Fill with sauce, replace top of cake and top with a small lighted candle.
4. Serve over nutmeg custard — unmolded in a sherbet glass.
5. Pour warm over ice cream for the unexpected drop-ins on a busy evening.
6. Serve over pancakes hot from the griddle. A spoonful of sour cream will complete this different brunch dish.
7. Serve over waffles, topping with heavy sweet or sour cream. Add coconut to the waffle batter.

Facts Of The Kitchen... Reddy's Electric Range Quiz

(Questions and Answers on Modern Electric Cooking)

Q. Do I have to learn to cook all over again?

A. No. The absolute accuracy of electric cooking makes the good cook a better one. Just do as your favorite recipes say. They'll turn out perfect every time.

Q. How much will it cost to cook electrically?

A. Seven cents a day for the average family. But the savings you'll make in less food shrinkage, less curtain washing and less wall scrubbing make electric cooking most economical.

Q. Are foods better cooked electrically?

A. Much better, you use much less water than you do with other cooking methods and the rich vitamin and mineral content of your foods stay in them instead of being washed down the drain.

Q. Isn't electric cooking slow?

A. No! High speed surface units glow red hot in 30 seconds. Accurate heat control with all of the heat going into the pan actually makes electric cooking fast.

Q. Don't I need special pots and pans?

A. No. It is best if the bottom of the pan fits the surface unit, in order that all of the heat goes into the cooking. You have to waste heat with old-fashioned cooking methods, but you don't have to with electricity, so cover the whole unit with your utensil.

Q. Do I need a double-boiler on surface units?

A. No. A double-boiler is used on other ranges to control the heat. The accurate heat control of an electric range plus the even heat distribution makes it possible to cook all your custards, cereals, pie fillings and other foods in a regular saucepan.

Q. Is it easy to clean an electric range?

A. Easier than any other kind. Spillovers burn off, and the drip tray can be removed in an instant and cleaned with soap and water. You can wipe off your electric range with a white towel.

Q. Suppose I accidentally leave a unit on?

A. It's perfectly safe, no damage will be done.

Q. Do I have to stay in the kitchen while I'm cooking?

A. No. The automatic oven control will start and stop a meal while you are miles away. And the timer for the surface units will tell you when cooking is done, after you have set it.

Q. How about basting oven-cooked meats and fowl?

A. A thing of the past. There is no open flame to dry the air or air currents to cause the meat or fowl to dry out and shrink.

Q. Do I have to have my house re-wired?

A. You do have to have a 3-wire 220 volt range circuit to provide the necessary power for your range. Your Reddy Kilowatt Dealer will arrange this for you.

Flank Steaks Are Good Eating

An up-to-the-minute tip to the home baker who makes it her business to know good meat buys is a meat pounder or the edge of a to buy beautiful, bountiful beef heavy saucer. Brown on all sides. Another tip is to get acquainted in a little hot fat. Mix Worcester with flank steak. Here's a hint for shire sauce with 1/2 cup water; cooking flank steak — cut it into add to meat. Cover and cook over individual servings and prepare like this:

- DEVILED FLANK STEAK**
- 1 flank steak
 - 2 tablespoons flour
 - 1 1/2 teaspoon salt
 - 1 teaspoon pepper
 - 1 teaspoon dry mustard
 - 1 1/2 teaspoons Worcestershire sauce

Have meat man score flank steak; cut into four pieces. Com-

Never Too Cold
It never gets too cold to snow. Snow has fallen at the South Pole when the temperature was 65 degrees below zero. In temperatures below zero, snow falls in the form of needles rather than flakes.

Largest sunspot ever observed
appeared in January, 1947, and covered an area of 6,300,000,000 square miles, or about 30 times the surface of the earth.

Peaches In Salad Is A Tasty Dish

Californians are very proud of their cling peaches and use them in many ways. You may enjoy this salad invented by one of our western readers.

- UNIQUE STUFFED PEACH SALAD**
(Serves 5)
- 10 canned cling peach halves
 - 1 3-ounce package cream cheese
 - 1 3-ounce can deviled ham
 - Salad greens
 - Tart French dressing
- Drain peaches thoroughly. Blend cheese and ham and heap into half the peaches. Top with remaining peach halves, pressing together. Serve on greens with French dressing.

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Gleem 36c

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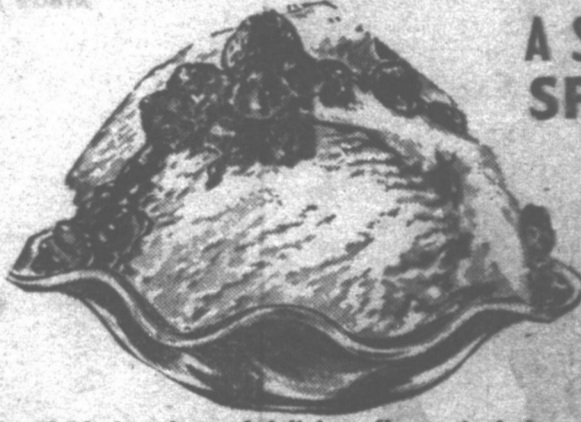
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Quickie Meats in Cans Quickly Self Styled



MAIN dishes using meats in cans are simplified by the canner but become personal achievements at home by quickie final touches. Pictured above are new styles of serving Vienna sausage, beef stew and, yes, deviled ham in molded salads.

Vienna sausages, beef and pork blended, strike a congenial note with whole kernel corn. The corn seasoned with chili powder and chopped onion and topped with Vienna sausage is ready when heated.

Beef stew provides two servings to the can. So open the number of cans according to the dinner group and heat to serving temperature. Then border the stew with toasted bread triangles.

Deviled ham mixed with hard cooked eggs and crisp seasoning vegetables then molded in unflavored gelatin is excellent for summer food platters. The recipe may be doubled for buffets, and goes along with your favorite potato salad.

Vienna Sausage and Chili Corn

1 1-pound can whole kernel corn	2 tablespoons butter or margarine
1/2 cup chopped onion	1/4 teaspoon chili powder
	2 4-ounce cans Vienna sausage

Drain corn; add onion with liquid to skillet or saucepan. Boil rapidly until liquid is reduced to 1/4 cup. Stir in corn, butter and chili pow-

der. Add Vienna sausage; heat to serving temperature. **YIELD:** 2 to 4 servings.

Easy Beef Pie

1 1-pound can beef stew	Bread slices, toasted
2 tablespoons melted butter or margarine	

Heat stew to serving temperature; turn into shallow casserole or serving dish. While stew is heating, toast bread; butter lightly. Cut each slice of bread into 4 triangles; arrange buttered side up in border around edge of serving dish.

Deviled Ham 'n' Egg Molds

1 envelope unflavored gelatin	2 3/4-ounce cans deviled ham
1/2 cup cold water	1 1/2 teaspoons grated onion
1/2 teaspoonful salt	1/2 cup finely diced celery
2 tablespoons lemon juice	1/4 cup finely diced green pepper
1/4 teaspoon Tabasco	1/4 cup diced pimiento
1/2 cup mayonnaise or salad dressing	1 hard cooked egg, chopped

Soften gelatin in cold water. Place over boiling water and stir until gelatin is dissolved. Stir in salt, lemon juice and Tabasco; cool. Stir gelatin mixture into mayonnaise; blend in deviled ham. Mix in remaining ingredients. Turn into 6 individual molds or a 3-cup mold; chill until firm. Unmold; serve with potato salad. Garnish with tomato wedges. **YIELD:** 6 servings.

Croquette Sauces Pot Roast Always A Favorite Dish

Imagination goes a long way in planning and preparing attractive meals. For instance, these crisp-coated beef croquettes served with a different sauce each time can add variety to your menu in a thrifty manner. Consider serving them with a tomato, barbecue, mushroom or cheese sauce, or with creamed peas or other creamed vegetable.

ECONOMY CROQUETTES

1 pound ground beef	1 cup grated carrots
1 cup fine moist bread crumbs	1/4 cup grated onion
1 egg	1 teaspoon salt
1-8 teaspoon pepper	Dry bread crumbs
Milk	

Lard for deep-fat frying

Combine all ingredients, except dry crumbs and milk. Divide into 12 parts and shape into croquettes. Roll in crumbs then in milk and again in crumbs. Cook until brown in deep hot lard at 365 degrees F. Drain on absorbent paper. If desired, serve with hot tomato sauce. 6 servings.

Fruit-Filled Veal

1 1/2 pounds veal round steak, cut 1/2 inch thick
12 dried prunes
12 dried apricot halves
3 tablespoons flour
1 teaspoon salt
1/4 teaspoon pepper
3 tablespoons lard or dripping
1/4 cup water

Cut veal in pieces about 3 by 5 inches. Remove bone. Soak prunes and apricots in water to cover for 15 minutes or until soft and plump. Remove seeds from prunes. Arrange 3 prunes and 2 apricot halves on each piece of veal. Roll individually and tie with string or fasten with wooden pick. Mix flour, salt and pepper and roll veal birds in the mixture. Brown in lard or

Beef Pie Recipe

Meant for you. That's what individual casseroles seem to say. And here's a beef filling for the casseroles of which you'll boast. In the recipe below, boneless beef stew meat is gently cooked in water to cover, with vegetables added at intervals — long enough only to be just tender. The beef and vegetables in gravy are then placed in the casseroles and mashed potatoes are tubed around the edge.

INDIVIDUAL MEAT PIES

1 1/2 pounds beef for stew
1/4 cup flour
3 tablespoons lard or drippings
Salt and pepper
10 small whole carrots
10 small whole onions
2 cups canned or cooked peas
2 cups mashed potatoes

Dredge meat in flour and brown slowly in lard or drippings. Season. Add only enough water to cover. Cover closely and cook slowly for 1 1/2 hours. Add vegetables, except peas, and continue cooking about 45 minutes or until meat is tender and vegetables are done. Pour off cooking liquid and thicken for gravy. (Allow 1/2 cup gravy for each serving.) Combine meat, carrots, onions, peas and gravy. Arrange in individual casserole dishes. Force mashed potatoes through a pastry tube around the edge of each casserole dish. Place in a hot oven (450 F.) or under broiler until potatoes are browned. 4 to 6 servings.

drippings. Add water, cover and cook in a slow oven (300 F.) or simmer on top of range 45 minutes, or until meat is tender. 6 servings.

Four-fifths of all fatal accidental poisonings occur in the home and one-third of these are to children under four. A University of Illinois health education specialist recommends keeping poisons or dangerous drugs separate from the much-used bathroom medicine cabinet.

Lamb Dishes Made With Thrifty Riblets

- MENU**
- Lamb Riblet Stew with Cauliflower and Green Peas
 - Molded Lime Salad
 - Toasted French Bread
 - Butter or Margarine
 - Lemon Sponge
 - Coffee
 - Tea
 - Milk

One of the thriftiest buys in many meat markets today is lamb breast. With your retailer's help the lamb breast may be cut down into the individual ribs for easy preparation. Your market man simply removes the breast bone, then cuts down between the ribs into the resulting meaty riblets.

These riblets may be prepared either by braising with a small amount of liquid, or cooking completely covered with liquid as in a stew. In both cases, slow cooking is emphasized. Rapid cooking dries out the meat. Keep the temperature below the boiling point — just so the liquid simmers.

Barbecued Riblets

Barbecued riblets are a good example of the first cooking method, braising. Purchase approximately 3 pounds of lamb riblets for six servings. Brown the riblets on all

sides in lard of drippings, then season with salt and pepper. To the meat add 1 chopped onion, and lightly brown. Mix the remaining ingredients for the barbecue sauce: 2 tablespoons each of vinegar and brown sugar; 1/4 cup of lemon juice; 1 cup catsup, 3 tablespoons Worcestershire sauce, 1 cup water, 1 teaspoon salt, and 1/2 teaspoon red pepper. Pour the sauce over the meat, then cover closely. Let the riblets simmer on top of the range for 1 1/2 hours or until they are tender. If you prefer, you may prepare the barbecued riblets in your oven, kept at a constant low temperature of 300 degrees F.

Plain braised riblets make another tempting serving. All you do is brown them thoroughly in 2 or 3 tablespoons of lard or drippings, then add from 1/4 to 1/2 cup of water. Cover the meat closely and let it simmer until tender. Other liquids may be used in place of water such as tomato juice or a thin mint sauce. (Add fresh or crumbled dehydrated mint leaves to a heated vinegar-sugar mixture). This makes an especially tasty liquid for cooking the lamb riblets or for lamb shoulder chops.

Lamb stews are another favorite dish with many folks. Any number of combinations of vegetables may be used with the riblets. To serve four purchase 2 pounds of riblets. Plan on 1 1/2 to 2 hours cooking time. For one stew, brown the riblets or not as desired, then add water to cover and simmer for 45 minutes. At the end of this time, add whole onions to the meat and whole carrots. Cook for an additional 45 minutes. Fifteen minutes before the end of cooking add cabbage wedges. For serving, remove the meat and vegetables and thicken the liquid for gravy. Potatoes, green beans, celery, turnips, lima beans all go well with the flavor of lamb. Or cauliflower and peas may be combined with lamb as in the following recipe.

LAMB RIBLET STEW

3 pounds lamb riblets
3 tablespoons lard or drippings
Salt
Pepper
1 head cauliflower, broken into flowerets
1 No. 2 can or 1 12-ounce package frozen peas, cooked

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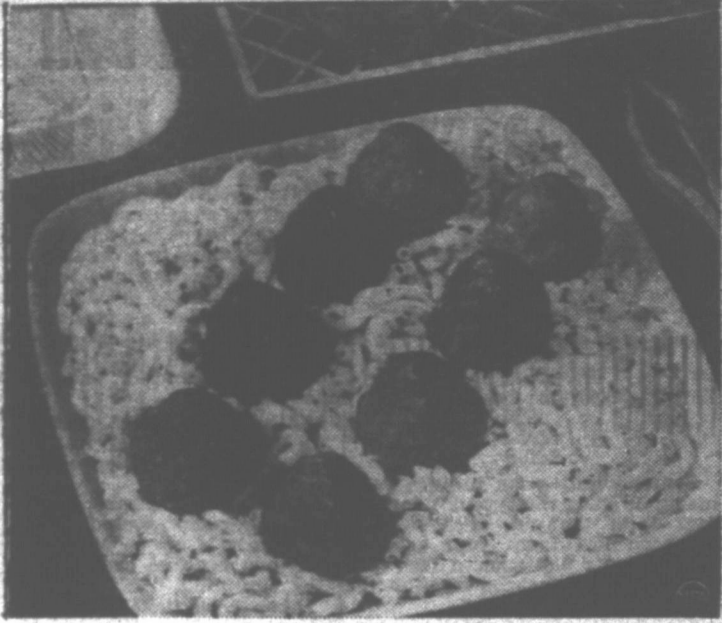
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CRAB CROQUETTES and macaroni served Trenton, N. J., style make a fine meatless meal for Lent.

Spaghetti Dish

When buying beef for grinding are you in the habit of asking for round steak? If you are, then you're missing an opportunity for saving yourself money and at the same time having a juicier, more flavorful beef loaf or patty or dish such as this Spaghetti-Hamburg. It has been found that meat containing 25 per cent fat is best for these purposes. For that reason, boneless cubed beef is suggested — the meat you select for beef stews. Save lean round steak for Swiss steak and the many other popular braised beef dishes.

SPAGHETTI-HAMBURG
1 pound ground beef
1 teaspoon salt
1/2 teaspoon pepper
3 tablespoons grated onion
1 small can mushroom pieces
1 No. 2 can prepared spaghetti
Cook meat until crumbly and brown but not hard. Add seasonings and mushrooms. Fold in the spaghetti and beat until the flavors are blended, 4 servings.

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SPRING SALAD BOWLS bring you a real taste of the season, root spring fever, and are packed with vitamins and minerals.

Steak Rolls Will Please Family

Have fun introducing new dishes to your family. Such a dish as Steak Wraparounds is sure to cause favorable comment for rolled up inside the steak is bacon and dill pickle. The rolls are cooked in a catchup sauce.

STEAK WRAPAROUNDS

1 1/2 pounds beef round steak, cut 1/2 inch thick
6 slices bacon
3 dill pickles
Salt and pepper
Flour
2 tablespoons lard or drippings

1/4 cup catchup
1/2 cup water
1 teaspoon Worcestershire sauce
Cut steak in 6 rectangular pieces. Lay slice of bacon on each piece, then half a dill pickle. Roll and fasten with wooden picks. Roll in seasoned flour. Brown in lard or drippings. Make a sauce by combining catchup, water and Worcestershire sauce and pour over meat. Cover and cook slowly for about 1 hour. Thicken liquid for gravy, if desired. 6 servings.



EASTER "BOUQUET" of taste and eye appeal for your dinner is composed of glazed ham, tiny white onions and green asparagus.

Campfire Spaghetti

CAMPFIRE Brand Spaghetti in Tomato Sauce with Cheese with Tiny Meat Balls
HONOR Brand Frozen Green Vegetables

Crusty Butter Bread
COFFEE'S Flaky Crust Apple Pie
MORTON'S Bestyett Tea

CAMPFIRE brand Spaghetti in Tomato Sauce with Cheese is a 15-oz. can with approximately 4 servings. Open two cans, pour into baking dish, for meat balls made from 1-lb. ground beef. Season beef with 1 tsp. salt, pepper, 1 tsp. onion juice or onion salt. Form into small balls and brown in small amount of fat on medium heat. Place meat balls on top of Campfire Spaghetti in sauce and heat in moderate oven. Top with

chopped olives if desired, when ready to serve.

In cooking frozen vegetable it is not necessary to thaw. Carton may be tapped to loosen frozen vegetable, making it easier to get into saucepan for cooking. Just cover the bottom of the pan with salted water, approximately 1/2 cup put in frozen vegetable. Cover. Cook on high heat until it steams then reduce to simmer until tender. When cooking strong-flavored vegetable like broccoli, lift lid on pan a few times at the first of the cooking to drive off sulphur compounds in vegetable which decompose quickly.

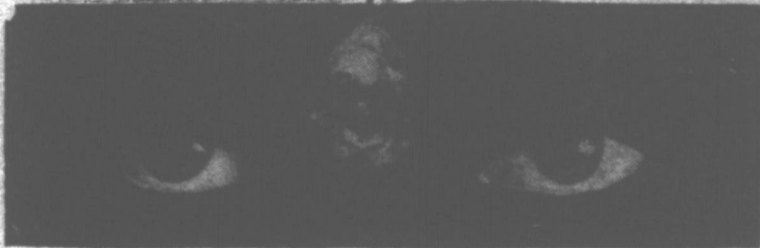
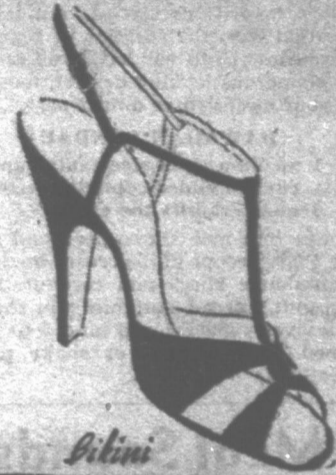
Herbert Hoover made his fortune as a mining engineer in Asia, Africa, and Europe.

An electromagnetic pump has no moving parts.



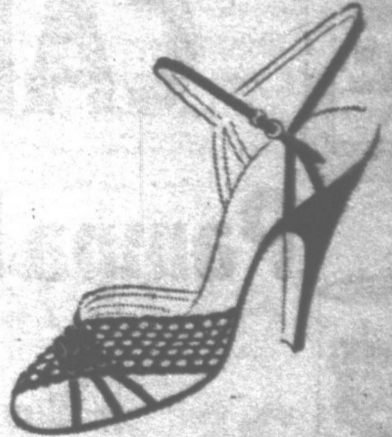
DOUBLY DELICIOUS after the austerity of Lent, this Pineapple Refrigerator Cake makes an ideal Easter dessert.

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Cook Beef Cubes With Mushrooms

Beef cubes meant only for a stew? No longer is this their sole spot in menus. Today you'll find an appealing dinner dish when you brown these chunky beef cubes, then cook them in a little liquid with sliced mushrooms.

BRAISED BEEF CUBES WITH MUSHROOMS

1 1/2 pounds beef, cut in 1-inch cubes
 3/4 cup flour
 1 teaspoon salt
 1/2 teaspoon pepper
 3 to 4 tablespoons lard or drippings
 1/2 cup water
 1 pound mushrooms, sliced

Flour: Dredge the meat with seasoned flour. Brown slowly in lard or drippings. Add water, cover and cook slowly for 1 hour. Add sliced mushrooms, cover and continue cooking until meat is tender and mushrooms are done, about 30 minutes. Thicken cooking liquid with flour for gravy. 6 servings.

Easy Desserts

EASY DROMEDARY DESSERTS QUICK CARAMEL FROSTING FOR DROMEDARY YELLOW CAKE

1/2 cup butter or margarine
 1 cup brown sugar, packed
 1/4 cup SUNSHINE milk
 1 1/2 to 2 cups sifted confectioners' sugar

Melt butter in saucepan; add brown sugar; boil over low heat 2 minutes, stirring constantly. Add milk; continue stirring until mixture comes to boil. Remove from heat; cool. Add confectioners sugar, beating well after each addition, until of spreading consistency. Fills and frosts 2 8-inch or 9-inch layers.

HONEY-COCONUT BROILED FROSTING

Combine 1-3 cup MORTON'S BESTYETT honey, 1/4 cup melted butter, 1 cup shredded coconut. Spread over top of 8 by 8 by 2 inch DROMEDARY cake. Broil slowly, watching closely to prevent coconut from burning (about 3-5 minutes.)

DROMEDARY BLARNEY STONES

Cut squares of DROMEDARY cake and frost top and sides with soft butter frosting then roll in chopped peanuts.

LACY SUGAR FOR DROMEDARY GINGERBREAD

On top of cake, place open-patterned lace paper doily of same size, with top side down. Sift confectioners' sugar over entire top; then carefully lift off doily. You'll have a lacy design.

Steak Sauce

Here's a new taste thrill in an old standby. Cubed beef steaks, or as you may call them "minute" steaks because of their quick preparation time, are cooked with a zesty barbecue sauce for a winning combination.

BARBECUED CUBED BEEF STEAKS

4 cubed beef steaks
 1/4 cup flour
 salt, pepper, 3 tablespoons of lard or drippings
 1 medium onion, chopped
 1 tablespoon vinegar
 1 tablespoon brown sugar
 2 tablespoons lemon juice
 1/2 cup catsup
 2 tablespoons Worcestershire sauce

1/2 cup water
 1/2 teaspoon salt
 1/4 teaspoon pepper

Dredge the steaks with flour. Season. Brown the steaks on both sides in lard or drippings. Add chopped onion and brown lightly. Mix remaining ingredients and pour over steaks. Cover and cook slowly until meat is tender, about 35 minutes. 4 servings.



SAY "ALOHA" to winter, and welcome springtime with a colorful Hawaiian party. Hawaiian Male tops off the island meal.

Yorkshire Pudding Good With Roast

A perfect companion piece of 3 minutes after second egg is added. For lovers of this garnish, here's a variation equally as tempting. Sprightly seasoned ground beef is added to the pudding, thus turning it into a main dish serving.

YORKSHIRE BEEF SQUAKES

1 1/2 pounds ground beef
 1 1/2 tablespoons grated onion
 1 teaspoon chopped parsley
 1 teaspoon finely chopped chives
 1 clove garlic, finely chopped
 2 teaspoons salt
 1/4 teaspoon pepper
 1/2 teaspoon cloves

Combine all the above ingredients and mix well.

1 cup lard, drippings or melted suet

1 cup sifted enriched flour

1/2 teaspoon salt

1 cup milk

2 eggs

1/4 teaspoon freshly grated nutmeg

1-2 teaspoon mace

1-2 teaspoon cayenne pepper

Put lard, drippings or melted suet in a shallow baking pan (8 by 12 inches). Sift flour and salt together. Moisten with milk to form smooth paste. Add whole eggs, one at a time, beating thoroughly. Add spices and beat mixture 2 or 3

minutes after second egg is added. Heat the pan with lard, drippings or melted beef suet in oven until hot but not smoking. When hot, pour in half of flour-egg mixture, quickly spread meat mixture over it as evenly as possible. Pour remainder of egg mixture over it and bake immediately in a hot oven (400 to 425 F.) until pudding has risen and set, about 30 minutes. Lower temperature to moderate (375 F.) and continue baking for 25 minutes. 6 servings.

Before you put a small looped, pile or hooked rug into soapuds, baste a six-inch strip of muslin along one edge. This strip, folded over the clothesline, can be fastened for drying without leaving deep clothespin grooves in the rug itself.

Home washing can ruin some multi-layer "can can" petticoats. They should be sent to professional cleaners who have the equipment for replacing stiffening agents which may come out in the laundry process.

A microtron is a miniature "atom-smasher."

The east and west zones of Germany are separated by the Elbe river.



YOUNG DANISH LADY is offering open-faced sandwiches and Danish blue cheese.



THEY ALL SCREAM FOR ICE CREAM—The ice cream supply at a Cleveland, Ohio, hospital is dwindling and here's the reason—the six Teets children had their tonsils removed at the same time. Dr. Jerry A. Zinn, at right, handled the surgery, after the hospital staff set up two surgery rooms. In three hours the operations were completed. Left to right: Pricella, 11; Douglas, 9; David, 8, and Shirley, James and William, all 7.



HEAP OF BUTTER—Some of the 85 million pounds of butter stored by the U. S. in Chicago, Ill., gets the once-over from W. C. Baker. The government has about 340 million pounds of butter stored throughout the nation.

Blueberry Pie

COMPANY SUPPER

Baked Ham
 Stuffed Sweet Potatoes
 Cooked Vegetable Salad Bowl with Crisp Greens
 Thin sliced Rye Bread and Butter Pickles

Pantryshelf Blueberry Pie Beverage
PANTRYSELF BLUEBERRY PIE

Pastry for 9-inch double-crust pie
 3 tablespoons quick-cooking rice cereal

1 cup sugar
 1/4 teaspoon cinnamon
 4 cups drained canned blueberries

1 tablespoon lemon juice
 1 tablespoon butter or margarine

Method: Roll out pastry and place bottom crust in pie plate. Mix together the rice cereal, sugar and cinnamon. Pour over the blueberries and mix lightly with fork. Pour berry mixture into pie plate, arranging evenly over the bottom. Sprinkle with lemon juice and dot with butter. Cover pie with top crust. Bake in hot (400 F.) oven until crust is golden brown and filling has boiled, about 35 minutes. Serve warm or cold.

Note: Be sure to drain blueberries well before measuring, reserving the juice for other use. Four No. 303 cans (16 or 17 ounces) will be needed for this recipe.

Fun For Cooks

Adventurous cooks find great fun in trying new recipes. This Puerto Rican Pot-Roast is sure to capture the imagination for the surface of a heel or round pot-roast (boneless wedge-shape cut from lower part of beef round) is slit at intervals and alternately filled with stuffed olives and salt pork. It's cooked in tomato juice, with a resulting flavorful tomato gravy.

PUERTO RICAN POT-ROAST

3 pound beef heel of round pot-roast

1 small bottle stuffed olives
 1 slice salt pork, cut 1/4 inch thick
 2 tablespoons lard or bacon drippings

1/2 cup hot water
 1 cup tomato juice
 1 medium onion, chopped

Salt and pepper

Cut small slits in both surfaces of the meat at 3-inch intervals. Stuff slits alternately with olives and inch strips salt pork. Brown meat in lard or drippings. Add water, tomato juice and chopped onion. Cover tightly and simmer gently 3 hours or until tender. Thicken liquid and serve the tomato gravy with the meat.

One of every two homes in America will be struck by cancer, according to estimates of the American Cancer Society which is seeking \$20,000,000 for cancer control this year.

Cancer has risen from eighth place as a cause of death in 1900 to second place in 1954. Help combat this disease by supporting the American Cancer Society's 1954 Lung Cancer, which is increasing faster than cancer of any other site, took 22,000 lives last year.

Vegetables Give Beef Stew Variety

Cause for celebration. Beef is plentiful. The variety of beef cuts available makes it possible for you to serve a different cut of beef every day for over a month. But one dish you'll want to serve time and again is the famous beef stew. Here it has taken on a slightly different look with the vegetables being frozen lima beans and whole kernel corn.

BEEF STEW WITH CORN AND LIMA BEANS

1 pound beef for stew
 3 tablespoons lard or drippings
 1 onion, chopped
 1 clove garlic, minced
 1 No. 2 can tomatoe
 1 1/2 teaspoons salt
 1/4 teaspoon pepper
 1 cup canned or frozen lima beans

1 cup whole kernel corn
 Brown beef cubes in lard or drippings. Add onion and garlic and brown lightly. Add tomatoes and seasonings. Cover and cook in a slow (300- D) or simmer on top of range for 1 1/2 to 2 hours. About 30 minutes before serving, add lima beans and corn. Cover and simmer until done. Thicken liquid for gravy, if desired. 4 servings.

Everybody Likes A Good Pot Roast

Beef pot-roasts are dishes you can come back to again and again. Among the pot-roasts in your market are arm and blade, heel of round, standing and rolled beef rumps. They're all prepared by slow braising — browning first, then adding a little liquid, covering and cooking slowly until tender. In this case, a boneless beef rump is braised with a variety of vegetables.

ROLLED BEEF RUMP POT-ROAST WITH VEGETABLES

3 to 4 pound beef rump pot-roast
 3 tablespoons lard or drippings
 Salt
 Pepper

1/2 cup water
 6 medium potatoes, cut in half
 6 small onions
 6 medium carrots, sliced
 6 stalks celery, cut in 1-inch pieces

Brown meat on all sides in lard or drippings. Season. Add water, cover closely and simmer about 2 hours, adding more water if necessary. Add vegetables and continue cooking 45 minutes or until meat is tender and vegetables done. Serve with gravy made from cooking liquid. 6 to 8 servings.

The 652 cancer clinics in the U.S. are double the number existing ten years ago but many more are needed. Help fight cancer by supporting the American Cancer Society Crusade.

Lung cancer, which is increasing faster than cancer of any other site, took 22,000 lives last year. Help combat this menace by giving to the American Cancer Society's 1954 Lung Cancer Crusade.

Timetable For Broiled Steak

- MENU**
 Shrimp Cocktail
 Broiled Porterhouse Steak
 Grilled Bacon
 Mushroom Wheels
 Lyonnaise Potatoes
 Buttered Peas
 Fruit Salad
 Hard Rolls
 Butter or Margarine
 Ice Cream Sundaes
 Coffee
 Tea

That's the good news for Father. With the abundance of beef on the market, it is a simple matter to make it a reality.

If you consider broiling meat difficult remember this. Follow two or three steps closely and you'll have the finest results. First, for broiling always purchase steak cut at least 1 inch thick. If cut thinner, steak is best prepared by pan-broiling.

Second, broil steak at a moderate temperature. Place it on your broiler rack, then adjust the pan so that the top surface is 2 to 3 inches from the heat. A 1-inch steak should be 2 inches, a 2-inch steak, 3 inches from the heat.

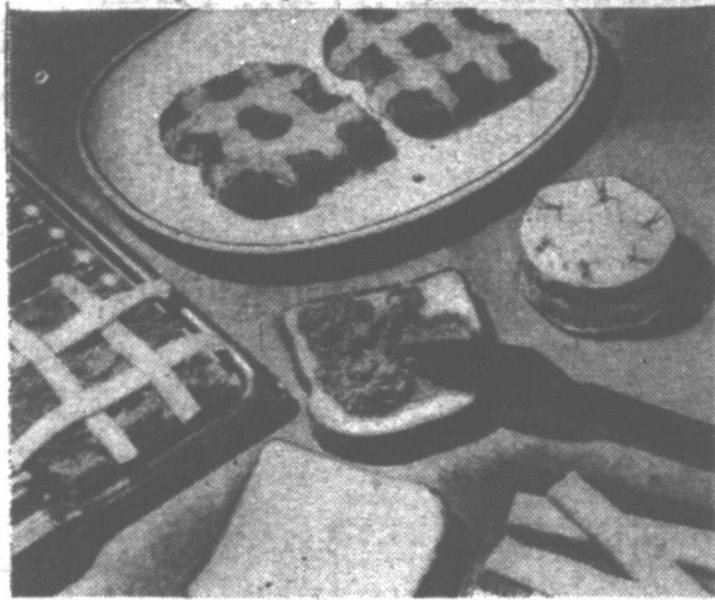
Here's where you need a dependable time-table. Follow these times quite closely. For a porterhouse, T-bone or sirloin steak cut 1 inch thick allow 20 minutes for rare done, 25 minutes for medium done; 1½-inch steak, 30 for rare, 35 for medium; 2-inch steak, 40 minutes for rare, 45 for medium.

Broil the steak until it is well browned on the surface, then season with salt and pepper. With a fork inserted into the fat, turn the steak over and finish cooking on the second side. Season and the steak is ready to serve.

You'll note that it is recommended that meat be seasoned after it is browned. This is because seasoning tends to retard the browning process. Plan your meal time serving so you'll have everything on the table by the time the steak is broiled. This is important as broiled meats cannot wait, they must be served piping hot.

Garnish your steak platter with these clever bacon, mushroom wheels. They're broiled right along with the steak.

Speedy Satisfaction



SCOTCH PLAID DEVILED HAM AND CHEESE SANDWICHES are a nourishing any-time-of-the-day snack for family or guests. It's Underwood's zestfully seasoned deviled ham that assures you a taste-treat supreme! This versatile ham blends so well with relishes, eggs, jams, peanut butter! Try this cheese combination. So good!

SCOTCH PLAID DEVILED HAM AND CHEESE

- 4 slices white or whole wheat sandwich bread
- 1 can (2¼ oz.) Underwood Deviled Ham
- 4 slices process American cheese

Generously spread each slice of bread with Underwood Deviled Ham. Cut cheese slices in strips and crisscross over deviled ham to give plaid or checkered effect. Broil few minutes until cheese begins to soften and melt. Serve at once while hot. Makes 4 servings. (ANS Features)

- Bacon-Mushroom Wheels**
 16 large mushrooms
 4 slices bacon
 1 tablespoon melted butter or margarine

Wash mushrooms. Remove stems and save for future use. Arrange a mushroom cap on a small wooden pick, a half slice of bacon, folded to about 1 inch in width, and another mushroom cap. Brush mushroom with melted butter or margarine. Place on broiler rack with steak and broil about 5 minutes on each side or until bacon is done and mushrooms are browned. 4 servings.

Huge Family

If all the progeny of a single pair of houseflies reached maturity, they would, if gathered together at the end of the summer, fill a space of about a quarter of a million cubic feet.

First Aviation Patent

Laurence de Gusmao, a Brazilian priest, was the recipient of the first aviation patent. It was granted to him by the King of Portugal after the priest had made a successful balloon ascension at Lisbon.

Pie-Pan Loaf Is New Way To Prepare Ground Beef

- MENU**
 Pie-Pan Beef Loaf
 Buttered French Green Beans
 Green Garden Salad
 Hard Rolls
 Butter or Margarine
 Fresh Sliced Peaches with Cream
 Butterscotch Brownies
 Iced Tea
 Coffee

Ground beef is a good buy during these days of plentiful beef. Now is the time to use your artistic ingenuity to prepare tempting new and different and tasty ground beef dishes. And the unusual dishes to prepare with this versatile meat are many, certainly no need for monotony in budget-minded meals.

For instance, this Pie-Pan Beef Loaf (recipe below) is an outstanding example of a tempting variation. It's a beef loaf in the form of a pie and boasts a bread stuffing. The stuffing is not just an ordinary stuffing. Buttered crumbs are seasoned with chopped celery, minced onion, parsley, celery seed and a bit of marjoram.

In this case the meat loaf becomes the crust of the pie. Seasoned ground beef is molded in a pie pan with the edges turned under to form a crust around the edge. The pie is filled with the stuffing and baked. Near the end of cooking, bacon slices are placed across the top of the pie.

You'll find it interesting to bake ground beef mixtures in other cooking utensils also. Use your little muffin pan. Mold the meat in the pans, then top them with a combination of catchup, brown sugar and dry mustard for a glaze. Custard cups provide for larger individual servings. Or use your ring mold and serve the dinner vegetable in the center of the mold.

PIE-PAN MEAT LOAF

- 1½ pounds ground beef
- 1½ teaspoons salt
- ¼ teaspoon pepper
- 1 cup chopped celery
- 1 tablespoon minced onion
- 1 tablespoon minced parsley
- 1 tablespoon butter or margarine
- 2½ cups bread crumbs
- ¼ teaspoon marjoram
- ¼ teaspoon celery seed
- 1 teaspoon salt
- 1-8 teaspoon pepper

Water or stock
 3 slices bacon
 Combine ground beef, salt and pepper. Line a 9-inch pie pan with pepper. Line mixture, allowing 1-inch to overlap the edge. Cook celery, onion and parsley in butter or margarine for a few minutes. Add bread crumbs, marjoram, celery seed, salt, pepper and enough water or stock to moisten. Place in center of meat and fold edge of meat over dressing to give "crust" effect. Bake in moderate oven (350 degrees F.) for 15 minutes. Top with bacon slices and continue cooking 30 minutes or until meat is done and bacon crisp. 6 servings.

Apples Go Well On All Occasions

More and more, men and women who are avoiding excess weight, are cutting down on rich desserts in favor of apples and other fresh fruit, cheese and crackers. As a snack, apples provide vitamins and minerals and very few calories — another boon to waistline watchers. Bartlett pears from Washington State are good eating, too. Try them spiced.

SPICY PEARS

(Yield: 6 pints)

Five pounds ripe Bartlett pears (about 15 pears), 3 cups water, 2 cups sugar, 1 teaspoon ground ginger, 1 teaspoon ground nutmeg, ¼ teaspoon whole cloves, 3 2-inch sticks cinnamon, ¼ cup white vinegar.

Heat sugar and water to boiling. Add spices and vinegar and cook for 5 minutes. Remove cloves and cinnamon sticks. Peel, halve and core pears. Pack in pint jars and cover with hot spicy syrup. Remove air bubbles from jars, wipe clean and seal.

Process in boiling-water bath for 20 minutes. Keep level of water at least one inch above tops of jars. Remove from canner and cool. Keep well separated and away from drafts. Store in cool, dry place.

Read The News Classified Ads



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Take a Cue From the Tropics



JUICY RIPE CANTALOUPE served with velvety ice cream is undoubtedly already a favorite dessert at your table, but have you tried this combination with the addition of a generous topping of crunchy toasted coconut? Until you have, you can't guess how good it is. It makes a glamorous looking dessert, too—one that you can serve proudly at your most deluxe dinner party.

HAWAIIAN SUNDAE

- 1 medium-sized ripe cantaloupe
- 1 1/2 cups shredded coconut, toasted*
- 1 quart vanilla ice cream

Slice cantaloupe in 1-inch slices, peel, and remove seeds. Cut each ring in half. Place scoops of ice cream in chilled serving dish. Garnish with cantaloupe slices and coconut. Makes 6 servings.

*To toast coconut, spread out thinly in shallow baking pan. Place in moderate oven (350° F.) and toast 5 to 7 minutes, or until delicately browned. Stir coconut or shake pan often to toast evenly. (ANS Features)

Broiler Meal Sounds Good

Meat Patties Spoon the following mixture into CAMPFIRE Spaghetti with Sauce the indentation and broil about 10 minutes more:

Peach Halves To 1-lb. ground beef, add 1 tsp. salt and slightly beaten egg. Shape into fat round patties. Make in-1 crushed bud, or rub the skillet indentation on one side. Place on with garlic before putting in but-broiler rack with the indented side ter. Add 1 Tablespoon Worcester-shire sauce and 1 tsp. Barbecue sauce.

In the broiler pan, place 1 to 2 cans of CAMPFIRE spaghetti with tomato sauce and cheese. Place peach halves which have been broiled on top of broiler brushed with MORTON'S salad dressing. Broil 10-12 minutes. Turn and dressing.

Slice Of Ham Will Highlight Brunch Menu

- MENU**
- Fruit Juice
 - Broiled Ham Slice with Peach, Marshmallow Garnish
 - Creamed Eggs
 - Nut Rolls
 - Butter or Margarine
 - Coffee Tea Milk

"Come for brunch." This is a nice way to have a few folks in for a bite to eat. For this breakfast-lunch combination meal that's becoming so popular a broiled ham slice makes an ideal center for your meal. You might garnish the ham with broiled peach halves topped with marshmallows. Add to your menu creamed eggs, a hot bread and plenty of coffee or milk.

This provides a menu that takes only limited time to prepare. You can hard-cook the eggs in advance then slice and heat them in a white sauce. The recipe below for sweet rolls provides a tempting addition to your meal. This leaves only the ham to broil (garnish is prepared at the same time) and the coffee to make.

For broiling a 1/2 to 1 inch ham slice, place the meat on the broiler rack, then adjust the pan so that the top surface of the meat is 2 inches from the heat. Cook a 1/2 inch ham slice for 5-6 minutes. If the ham is sliced 1 inch thick, plan on a total of 16 to 20 minutes cooking time.

Broil the peach garnish along with the ham. Place a marshmallow in the center of each Melba peach half, then when you turn the ham, arrange the peaches on the rack along with the meat. This gives just time enough to toast the marshmallows and to heat the peaches through. Marshachino cherries or jelly might be used in the center of the peach halves in place of the marshmallows.

Or here's another combination—smoked ham slice with pineapple rings. When the ham is nicely browned, turn and place pineapple slices on the broiler rack with the meat. Brush the pineapple with

Luncheon Meat-Cheese Ball Combination Is A Tasty Dish

- MENU**
- Luncheon Meat-Cheese Balls
 - Cream Sauce
 - Whole Kernel Corn
 - Frenched Green Beans with Toasted Almonds
 - Tomato-Cucumber Salad
 - Corn Sticks
 - Butter or Margarine
 - Fresh Fruit
 - Assorted Cookies
 - Coffee
 - Tea
 - Milk

Something different to liven your menu. Is that what you're looking for? With the aid of a can of luncheon loaf from your grocer's shelf, here's just such a dish you can prepare—luncheon meat-cheese balls.

This is a variation of meat croquettes. The crisp-coated balls of luncheon loaf, cheddar cheese and onion provide plenty of wonderful eating. They are served with a medium cream sauce.

In deep-fat frying the meat balls, keep the lard at a temperature of 360 degrees F. It is wise to use a thermometer to make sure that this temperature is maintained. However, if you do not have one, you can test temperature by dropping a 1-inch cube of bread into the lard. At 360 degrees F. the bread cube will brown in exactly 1 minute.

After deep-fat frying the croquettes, strain the lard thru cheesecloth to remove any food particles. Cover the lard closely and store in a cool place for future use.

Canned luncheon loaves have numerous other spots in summer menus. For instance, the loaf may be topped with a brown sugar-

ham drippings and sprinkle the top with brown sugar.

Still another fruit to combine with ham is blue plums. As a variation the ham may be baked in this manner. Place the ham slice, cut 1 inch thick, in a shallow baking dish and stick with cloves. Sprinkle with brown sugar and pour over it 1-3 cup plum juice. Bake in a slow oven (300 F.) for 1 hour, turning once. At the end of 1 hour, place blue plums on the ham and return to the oven for an additional 15 minutes cooking.

mustard glaze or a fruit glaze and heated in a moderate oven; the loaf may be cubed and combined with vegetables in a creamed dish; it may be ground and made into patties for broiling or baking; diced or cut into julienne strips and combined with fruits or vegetables for a main dish meat salad; or sliced for picnic or snack time sandwiches.

LUNCHEON MEAT-CHEESE BALLS, CREAM SAUCE

- 1 12-ounce can luncheon meat ground
- 1/2 cup grated sharp cheese
- 2 tablespoons grated onion
- 1 egg
- 1/2 cup cracker crumbs
- 1/2 cup milk
- 1 cup corn flakes, crushed
- Lard for deep fat frying
- Combine luncheon meat, cheese, onion and cracker crumbs and form into eight small balls. Dip in milk and roll each in crushed cornflakes. Fry in deep lard (360 degrees F.) until golden brown. Remove from lard and drain. 4 servings.

Cream Sauce

- 2 tablespoons butter or margarine
- 2 tablespoons flour
- 1 cup milk
- 1 teaspoon salt
- 1-8 teaspoon pepper
- Melt butter or margarine and add flour, stirring until well blended. Add milk and season. Cook until thick, stirring constantly. Serve over luncheon meat-cheese balls.

Veto Powers

The President of the United States may veto any bill, regardless of its character. He may veto both public and private bills, but he cannot veto separate items of bills.

Fixed Look

The eyes of an owl are fixed in its head so that they cannot be moved and, in order to change its line of vision, the bird must change its position.

Ever try adding butter-browned diced onions to cooked carrots for a quick taste change?

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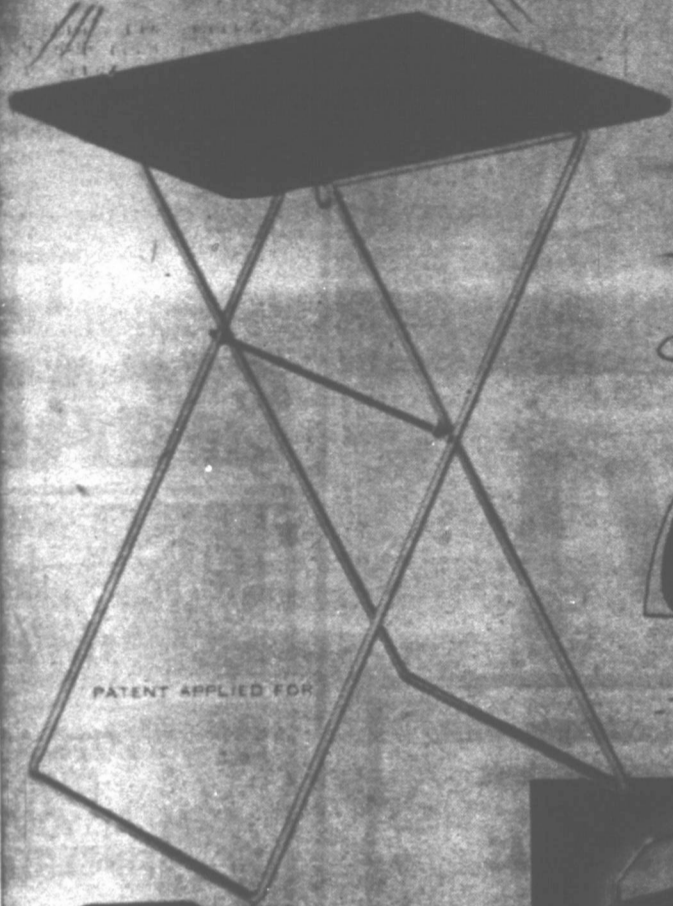
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HANDI-tables solve the bane of the hostess' existence — plate balancing acts and spills, rings on the piano from tumblers which had no place to go, card tables littered with ash trays and drinks.

HANDI-tables can be brought out and set up in an instant by the side of a chair or card table, or anywhere indoors or out, to hold refreshments, ash trays and score pads.

These featherweight, rigid steel tables have one-piece tops which will not fold when they are picked up and will not allow moisture to drip through. A raised rim gives further protection to rugs.

There is no problem of protecting HANDI-tables themselves for they are washable and rugged. Tops are lithographed in crotch walnut design with washable, liquor-resistant lacquer finish. Frames are bronze-plated. Frame and top fold flat to fit in a convenient carrying and storage rack. Filled rack requires only 5" x 14" floor space. The attractive rack can be set in any convenient spot and holds folded tables compactly when they are not in use.

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ELECTRIC DEEP FRYER — Delbert Groves, salesman for Monarch Hardware, shows off the electric deep fryer, valued at \$29.95, that will be given away as a prize during the annual Pampa Daily News cooking school, slated Tuesday and Wednesday afternoon in the Pampa junior high school auditorium. Here Groves plugs in the fryer, checks it over and puts it on display. This is one of the many prizes that will be given away. Mrs. Ruth Knight, assisted by Miss Margaret Nelson, will conduct the school as she has done in the past. (News Photo)

Ring-Molded Dish Hints At Festive Celebration

RINGS FOR SPRING MENUS
There's something festive about a ring-molded dish... something that suggests a party. Build a one-platter main course around this—**JELLIED TUNA SALAD WITH MORTON'S BESTYETT SALAD DRESSING**

2 cans chunk-a-1/2 tuna (2 cups)
1/2 cup chopped olives
1 envelope (1 Tbsp.) unflavored gelatin
1/4 cup cold water
2 chopped hard-cooked eggs
2 tablespoons capers
1 Tbsp. minced onion or onion juice
2 cups MORTON'S Bestyett Salad Dressing

Combine tuna, olives, eggs, capers and onion. Soften gelatine in cold water in glass measuring cup. Set cup in pan of boiling water, stirring occasionally, till gelatine dissolves. Stir into salad dressing. Mix well with tuna mixture. Pour into 1 1/2 qt. ring mold which has been lightly greased with Morton's Bestyett Salad Dressing. Chill until firm. Unmold on chop plate.

Fill center with tomato quarters and avocado slices. Surround ring with MORTON'S Potato Chips, bundles of HONOR BRAND cooked asparagus tips or whole green beans.

HONOR BRAND FROTHY SPRING FRUIT PIE
1 pkg. HONOR BRAND thawed and drained fruit or berries
Juice from fruit and added water to make 1 cup, heated
1 pkg. lemon or orange flavored gelatine
3 eggs, separated
Pinch of salt
1/4 cup granulated sugar
1 9 inch pie shell, baked and cooled

In a sauce pan over low heat put 3 slightly beaten egg yolks; gradually add 1 cup hot (not boiled) juice and water; cook until slightly thickened (about 3 minutes). Remove from heat and add 1 pkg. lemon or orange flavored gelatin. Stir until gelatin is dissolved; chill until syrupy; add drained fruit or berries. Beat 3 egg whites until foamy.

Barbecued Lamb Riblets Make Appetizing Dish

MENU
Barbecued Lamb Riblets on Rice
Barbecue Sauce
Tossed Garden Salad
Buttered Cut Green Beans
French Bread
Butter or Margarine
Peanut Butter Ice Cream Pie
Beverage

Barbecued meats have found an important role in modern entertaining. And on your list of barbecued meats, you'll want to include succulent barbecued lamb riblets. This dish presents a perfect mingling of flavors, and is ideally served over a bed of fluffy white rice.

If you are not familiar with lamb riblets, here's how your market man prepares them from a lamb breast. He removes the breast bone, then he cuts down between the ribs with the resulting meaty riblets.

Thrifty Dish
For another serving the thrifty riblets may be prepared as a stew. Use a heavy utensil with a tight-fitting cover for preparing this dish. Brown the riblets or not as desired. Then add water to completely cover them. Seasonings can add a new touch to your stew. You might add bay leaf, parsley, thyme, marjoram, cloves, celery seeds or dill seed.

Vegetable combinations can add a different touch to your stew also. Consider the many different vegetables available such as green pepper strips, tomatoes, green beans, potatoes, peas, cauliflower, onions, carrots or brussels sprouts. When choosing vegetables for your stew keep an eye on shapes and colors so your platter will make an attractive picture on the table.

Add the vegetables just long enough before the meat is cooked so they are tender. Cook the meat slowly during the entire cooking time. Let it simmer, but never reach the boiling stage. Cooking time for the riblets will be from 1 1/2 to 2 hours.

For the barbecued dish the lamb riblets are prepared by the braising cookery method. Simply brown the riblets first, then add the barbecue sauce, cover them tightly and cook until tender.

BARBECUED LAMB RIBLETS
3 pounds lamb riblets
Salt
Pepper

Brown lamb riblets in own fat. Season. Cover with barbecue sauce and cook slowly on top of range or in a slow oven (300 degrees F.) for 1 1/2 hours, or until tender. 8 servings.

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

Brown onion in butter and add remaining ingredients for barbecue sauce.

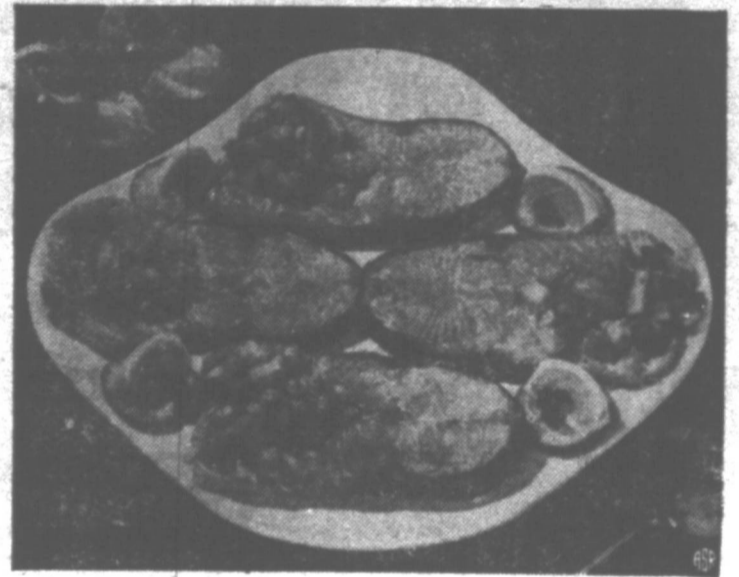
Swiss Steak Is Always Popular

Here's a trick for varying your Swiss steak serving. Arrange the tender braised steak, cut into individual servings, over a bed of fluffy rice and garnish with green pepper rings.

SWISS STEAK SUPREME
1 1/2 pounds beef chuck or round steak, cut 1 inch thick
1/4 cup flour
1/4 teaspoon pepper
2 teaspoons salt
Lard or drippings
1 onion, sliced
1 No. 2 1/2 can tomatoes
1/2 teaspoon Worcestershire sauce

1 green pepper, cut in rings
3 cups cooked rice, if desired
Dredge both sides of the steak with seasonings. Brown on both sides in lard or drippings. Add onion, tomatoes and Worcestershire sauce. Cover and simmer for 2 1/2 to 3 hours, or until tender. Cook pepper rings 5 minutes. Serve steak on a bed of fluffy rice, if desired. Garnish with pepper rings 6 servings.

Salmon Puts You In The Pink



What homemaker doesn't reach for color appeal in her May-time menus. Baked Red Salmon with Creole Stuffing as a dinner entree adds that gay note and truly puts the homemaker in the pink as an artist in combining colorful foods.

The creole bread stuffing features olives and green peppers to give it a piquant flavor and adds to the nutritive value of the dish. Made with soft, fresh bread cubes, it's an idea for stretching the goodness of salmon and makes it a budget dish.

Creole Stuffing for Salmon Steaks
1 1/2 tablespoons melted butter or margarine
1/2 cup chopped celery
3 tablespoons chopped green pepper
2 1/2 cups soft bread cubes, 1/2" size
4 salmon steaks, 1/2 inch thick

3 tablespoons chopped staked olives
1/2 teaspoon pepper
1/4 teaspoon paprika
1 tablespoon lemon juice
3 tablespoons hot water

Melt butter in a skillet. Add celery and green pepper and sauté until tender. Pour over soft bread cubes, olives, pepper and paprika. Add lemon juice and water and mix well. Arrange steaks in a greased baking pan. Place 1/2 cup of stuffing in each of the openings formed by the ends of the steak. Bake in a moderate oven (400° F.) for 30 minutes. Yield: 4 servings.

with the salt; gradually add sugar while beating egg whites. Beat until stiff, then fold into whipped gelatin and fruit mixture, turn into baked pie shell and cool. Serve with whipped cream if desired.

One-Fourth Saved
About one-fourth of those who have cancer are saved by surgery or radiation treatment. Contributions to the American Cancer Society campaign will help save more lives.

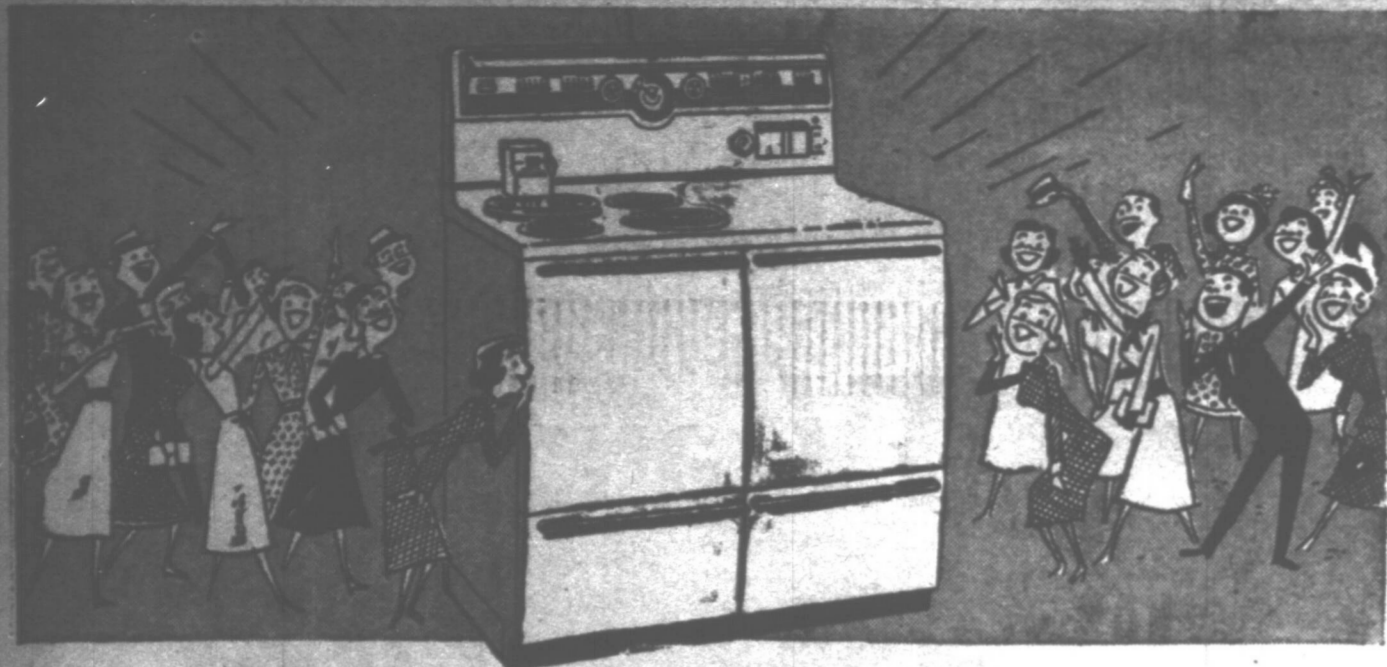
Cancer cures are being effected by surgery and radiation today that were not possible by treatment methods of ten years ago, the American Cancer Society says. Support the ACS Crusade.

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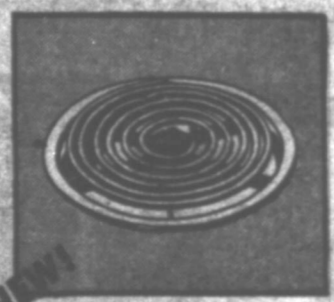
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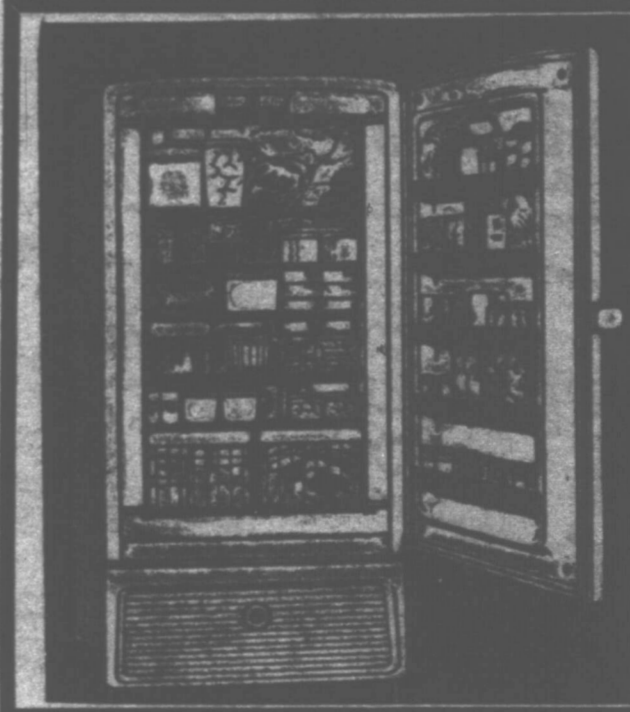
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