

HOME TOWN

Talk

By R. C. THOMAS

Every year about this time, after school has been in operation for several weeks, the teachers and administrators of our school system begin anew the process of displaying some of the beginning-to-ripen fruits of their labors.

To the everlasting pleasure of every member of the Winters Lions Club Tuesday noon, Bob Gans, the music director of Winters High School, introduced this year's crop of "Snoflakes," a girls' vocal group, who gave a very enjoyable accounting of themselves. The Snoflakes group has been a major effort of the music department of the high school for several years. Each year as graduating members are lost, other members are added, so that the established identity of the group is unending. Here, under the guidance of experienced hands, many talents, which might otherwise go unnoticed, are found and developed. Group training and discipline are the key reasons for the program, but the enjoyment realized by the participants themselves is of no little matter. And, who knows, perhaps a career may be launched from such a humble beginning—it has been done.

For their first public appearance of the season, the Snoflakes Tuesday presented a medley of numbers consistent with the American Heritage program now being involved in the Winters High School. The numbers, "Winter Wonderland," "Ivory Palaces," "No Man Is An Island," "Night," "America, Our Heritage," and "Do, Lord."

Members of the group are Barbara Bolden and Dianna Kozelsky, sopranos; Dianne Buckner and Frances Saunders, altos; Pamela Bedford and Marion Burrows, second altos; Tamala Gans and Sharon Denson, tenors.

It is regrettable that the results of most of the training and teaching received by our public school students cannot be displayed publicly, as in such appearances by the Snoflakes, the high school band and the athletic programs. It would be difficult, to say the least, to present in public appearances, mathematicians, English scholars, embryonic scientists and historians. One attempt, and a valuable one, is the science fair presented each year by the students. But for the most part, the results of the training and teaching cannot be measured in a short span of time — the results are, mainly, projected far into the future. Thus, it remains highly important that our school systems hew to the highest line of excellence. And only with the undivided support of the public can this be done.

A few weeks ago nearly everyone could be found, at one time or another, out in the yard searching the sky for a satellite. We saw one of the latest ones several evenings, and sometimes a couple or three times a night, and then suddenly the curiosity wore off—or perhaps a stiff neck forced us to forget it. Now we don't know, or really care, if Echo II is still circling the globe. If it's still making its appointed rounds, the news of its travels is forced off the front page by the political campaign.

One youngster in our neighborhood, a pre-pre-schooler, has been bitten by the bug, though. She goes around singing "Twinkle, twinkle little star, I wanta know just what you are."

We flipped a computing lid last week! The results of our football predictions have grown steadily worse each week; last week we picked only three out of the ten games. One was suggested that we retire before it gets any worse. But how much worse can you get? Even pulling them out of the hat should give a better average than we've had thus far in the season. May start doing that to bring our average back up. We'll stick by our guns, though, until we finish the series. Here's what we say for this week:

- Air Force over Geo. Washington. Houston over North Texas.
- Rice over Texas Tech.
- Baylor over TCU.
- Arkansas over Texas A. and M. Texas over SMU.
- Colorado over Oklahoma.
- Texas Western over Hardin-Simmons.
- Navy over Notre Dame.
- Iowa over Kansas.

Mrs. Bill Mundy and little daughter, Debra of Fort Worth are spending this week with her parents, Mr. and Mrs. R. Q. West.



Masons Honor W. L. Pratt Here Thursday Night

In the fall of 1910 W. L. Pratt became a member of the Masonic Lodge at Bradshaw. Last Thursday night, fifty years later, members of the Winters Masonic Lodge honored him for those many years of service with a special meeting in the local lodge hall.

For the special occasion, the main speaker was the Rev. L. S. Perry, pastor of the Christian Church in Abilene. Perry is Eminent Grand Junior Warden of the Grand Commandery of Texas, a Masonic organization.

Earl R. Little of Winters, the District Deputy Grand Master for the Grand Lodge of Texas, made the presentation of a fifty-year pin and certificate to Mr. Pratt on behalf of the Grand Lodge of Texas. R. W. Balke, Master of the Winters Lodge, presented Mr. Pratt with a scroll signed by all Masons who were present. Approximately 60 Masons were in attendance, representing some 12 lodges.

Pratt is a thrice past master of the Masonic Lodge, having been master of the Bradshaw lodge for two terms, and master of the Winters Lodge for one term.

W. L. Pratt became a Mason in the Bradshaw Lodge No. 1017, in 1910, and later affiliated with the Ovalo Lodge when the Bradshaw organization demised. He was master of the Bradshaw Lodge in 1912 and 1913. In 1927, after moving to Winters, he affiliated with the Winters Lodge, and was elected master in 1942. He also became a member of the Chapter and Council at Ovalo, and completed his work in the York Rite of the Masonic Lodge in San Angelo. He joined the Masonic Order of the Mystic Shrine, Suez Temple, in San Angelo in 1959.

Mr. Pratt was born in Rockwall County October 3, 1877. He came to Taylor County 63 years ago, where he operated a stock farm and sold real estate. He also worked cattle at Albany for several years.

He was married to Ida Newby in 1903 at Audra, the townsite of which was two miles west of the present community of Bradshaw, which became a townsite for that section of Taylor County when the railroad came through. Mrs. Pratt died December 27, 1947.

After moving to Winters in 1927, Mr. Pratt continued in the real estate business.

He has two sons, Clyde of Knickerbocker, and Newby, of Colorado City; one grandchild, Pamela, of Colorado City.

ATTENDED FUNERAL

Grandchildren who attended the funeral for J. S. Neely were Mr. and Mrs. John Courvisier, Steve, Don and Suzanne of Colorado Springs, Colo.; Mr. and Mrs. Taylor Paul and Tommy, Mrs. Jim Winter and Jimmy, all of Tyler. Other relatives were Mr. and Mrs. H. L. Woody of Littlefield; Mr. and Mrs. T. E. Neely of Midland; Mr. and Mrs. T. E. Cloer of Tulia; Mrs. W. D. McCreery, Hayden and Lila, all of Dallas; Mrs. Harry E. Edmond of San Angelo.

FIFTY YEARS A MASON: W. L. Pratt

Pratt has been a member of the Masonic Lodge for 50 years. At a special meeting of the Winters Lodge last Thursday night he received a special fifty-year pin and certificate from the lodge. Shown presenting the pin to Mr. Pratt during the ceremonies is E. R. Little of Winters, District Deputy Grand Master.

(Photo by S. C. Strickland)

Dedicatory Service At Wingate Baptist Church Held Sunday

The Rev. Charles Carter of Abilene preached the dedicatory service at the Wingate Baptist Church Sunday afternoon, Oct. 23. The Rev. Charles Myers, pastor, spoke at the morning service and the Rev. Lee Butler of Iraan, the evening service.

Dedication of the new building began on Oct. 16, with the Rev. Woodrow McHugh of Vincent preaching Sunday morning and the Rev. J. H. Partain of Cedar Gap that night. The Rev. A. A. Watson of Buffalo Gap conducted the Wednesday night service.

Construction of the \$14,000 red brick building began on July 15 and the first service was held in the new church on Oct. 3. Interior of the building has mahogany panels and planters, beige walls with acoustical tile ceiling, fluorescent lighting and vinyl covered floors. Approximately 150 people may be seated in the auditorium. There are 82 resident members.

The new church was constructed on the site of the former church, a frame building. The building committee included C. J. Cornett, chairman, Bill Harmon, Bill Wheat, Mrs. O. I. Phillips, Hal Langford and Fred Cromley.

The church received \$500.00 on the new building from the Oldham Little Church Foundation in Houston, when the subscription of funds was begun last May.

John Gannaway, the oldest in years of membership, was present for the dedicatory service. Mr. Gannaway became a member in 1905 and his parents, Mr. and Mrs. J. W. Gannaway were charter members of the church which was organized in 1892. There were eight or ten charter members none of whom are living.

The Rev. Burt was the first pastor and services were held once a month in the school building until the frame building was erected in 1910.

TRANSFERRED TO PAMPA STATION

S. C. Strickland, a field gauger for Humble Pipe Line Co., has been transferred to Pampa where he will become assistant station operator for the company. He has been in Winters for more than six years.

Mr. and Mrs. Strickland expect to move next week to their new home in Pampa. They have one son, J. D., a senior student at North Texas State College at Denton.

FROM BROWNFIELD

Mr. and Mrs. D. H. Bagley and son, Troy of Brownfield spent Saturday night with her sister, Mr. and Mrs. Arthur Bates. On Sunday the group visited their uncle and aunt, Mr. and Mrs. M. D. Greer in Aspermont.

Rains Hamper Cotton Picking; 7987 Bales Ginned

The sun came out and dried the cotton following the rains of a few days ago, and the cotton pickers went back to the fields the latter part of last week. But rains in the area Tuesday night have again stopped the picking, and the gins have stopped or slowed down.

Up to Wednesday afternoon Winters gins had ginned 7,987 bales from the 1960 cotton crop, one of the best in several years.

Most sources estimate that this year's crop is from two-thirds to three-fourths harvested. Much, if not most, of the cotton to come in from now on, some sources said, will be harvested by mechanical strippers. Many farmers are defoliating in preparation for the strippers.

The good harvest weather this year, plus the big yield, shows a decided difference in the number of bales ginned compared with last year. Only 887 bales had been ginned by October 2, 1959.

There is also much difference in the amount of rainfall received during September and October of the two years. In 1959, 9.5 inches of rain fell in Winters during the first two fall months. Rainfall for the two months of 1960 has measured only 4.4 inches through October 25.

Total rainfall through October 25 for this year is only 22.1 inches compared with 31.82 through the month of October, 1959. Total for the whole year of 1959 was 38.42 inches.

Two Church Groups To Cooperate With Overseas Program

Youth of two Winters Churches, Methodists and Presbyterians, are cooperating with the Christian Rural Overseas Program (CROP) during the Halloween season and giving the citizens of Winters an opportunity to share in the war on hunger.

Instead of defacing property, or begging candy or food at Halloween, these young people will ask for contributions in taking part in Trick or Treat for CROP at Halloween. The gifts of money will go to help hungry people overseas through CROP.

They know that 25 cents will provide 19 children with bread and milk every day for one month. One dollar will give 15 children a cup of milk every day for a year.

The young people are eager to help and those in charge of the Trick or Treat solicitations ask the citizens of Winters to welcome them and give generously to them on the evening of October 29.

The youth asking for contributions will be identified by CROP arm bands.

BIRTH ANNOUNCEMENT

Mr. and Mrs. T. R. Hicks of Overton, former residents of Winters, are the parents of a baby girl, born Oct. 13. The baby weighed eight pounds two ounces.

RETURNED HOME

O. D. Bradford, who has been a patient in Hendrick Memorial Hospital in Abilene, returned home Sunday and is convalescing nicely.



DONALD CLANTON



TOMMY WEBB



EUGENE MATTHIS

WINTERS BLIZZARDS — These three Blizzards will play a big part in the game against the Bluecats at Coleman Friday night. Tommy Webb, who fills a guard spot, was high man with a score of 89 percent in the Ranger game. Donald Clanton will play tackle on offense against Coleman. Eugene Matthis will balance Webb in a guard position on defense.

ATTENDED OIL SHOW

Mr. and Mrs. W. O. Webb and daughter, Pamela were in Odessa Saturday afternoon to attend the 1960 Permian Basin Oil Show held at the Odessa Coliseum.

IN WACO

Mr. and Mrs. Bill Milliron spent the week end in Waco visiting with their daughter and family, T-Sgt. and Mrs. Bob McClelland.

District Leadership at Stake!

Blizzards Play In Coleman Friday

The Winters Blizzards and the Coleman Bluecats come to grips Friday night to fight for the undisputed lead in 7-AA schoolboy football.

Both teams have 1-0 records in district play and both are unscathed upon by league foes. Winters defeated Ranger 36-0 two weeks ago in the district opener, and were idle last week.

The Bluecats defeated Ballinger 14-0 last Friday night in Ballinger. Ballinger is in a second place tie with Cisco with a 1-1 record. Ballinger meets Ranger at Ballinger this week. Cisco gets a rest this week.

League standings are: Coleman, 1-0; Winters, 1-0; Ballinger, 1-1; Cisco, 1-1; Ranger 0-2.

The game this week between the Blizzards and Coleman will be the annual homecoming game for Coleman. Kick-off is at 8 o'clock, contrary to the original 7:30 starting time for conference tilts. Time change was agreed upon by the two schools to give ex-students of Coleman sufficient time to reach Coleman for the game. All other conference games will begin at 7:30 p. m.

With pre-conference tilts behind them, and one counter under their belts, Coach L. G. Wilson's Blizzards are ready to go for Friday night's game. They've had a week's rest, and are not dogged with injuries and are determined to bring home a victory from Coleman.

Coleman will "go for broke" Friday night, playing before a big homecoming crowd.

Wilson's probable starting line-up will include Crowe and Rodney Butts in the end slots; Donald Clanton and John Jackson, at tackle; Pee Wee Williams and Webb as guards, and Kerwyn Knapp over the ball at center. Johnny Caskey will quarterback and Robert Marks will be in the fullback spot. The Grissom Brothers, William, at left, and Steve at right, will fill the halfback positions.

For defense, the Blizzards will probably line up thusly: Mathis and Webb, G; John Jackson and A. L. Mitchell, T; Bruce Waggoner and Alvis Jackson, E; William Grissom and Knapp at linebacker spots; Caskey or Tommy Young and Jerry Dunn in the halfback spots, with Kenneth Crowe playing safety.

The Blizzards probably will be backed up by a good crowd of Winters boosters. Reserved seat tickets have been on sale at the school business office for several days, and the deadline for buying tickets will be noon Friday, it was announced.

Piggly Wiggly Will Hold Formal Opening Of New Remodeled Store This Weekend

After several months of planning and remodeling, the Winters Piggly Wiggly Store, owned and operated by Neal R. Oakes, will hold a formal opening Friday, Oct. 28, at the location on 339 South Main Street.

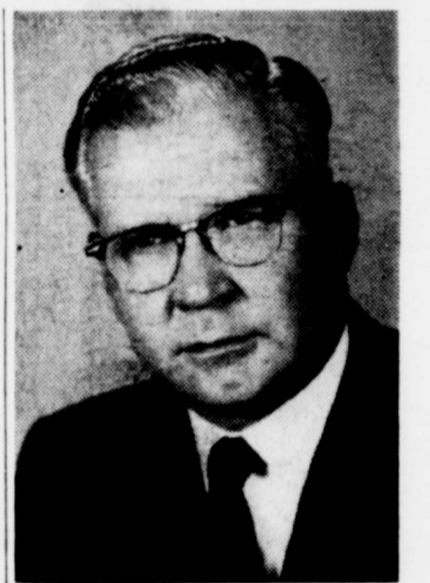
The building housing the food store has been completely remodeled, from roof to floor, and 3040 feet of floor space has been added to make a total of 8840 square feet of floor space. The building is surrounded by a 195x275 foot parking space. The storage room, which originally was built on the west side of the building, has been relocated on the north side of the building, under the same roof.

Inside the store, modern equipment, designed and manufactured by Piggly Wiggly Corp. especially for Piggly Wiggly Supermarkets, has been installed to provide convenient shopping for customers. The green and gold trimmed fixtures blend into the color combinations of the ceiling and walls, which were chosen by Mrs. Oakes. The colors were picked especially to conform to the products in the different sections of the store.

The ceiling is of acoustical material, installed in sections, with rows of fluorescent lighting designed to prevent shadows in any area of the store. The floor has been covered with tile.

To provide customers with a faster service, four check-out counters have been installed in the new store. Prior to remodeling, only three check-out counters were provided.

The building is completely air-conditioned for summer and winter operation. New departmental and section signs have been in-



NEAL R. OAKES
Supermarket owner

stalled, and the office has been moved to the southeast corner of the building, overlooking the entire store.

In the meat department, a new 10x12 meat vault has been installed, giving the store four cold storage vaults. The main entrance has been moved from the east side of the building to the south side, opening onto the high parking lot. A new modern front with new metal awnings has been built.

Several months ago, when the decision was made to remodel the Winters Piggly Wiggly, Mr. and Mrs. Oakes began making trips all over the state, inspecting food stores and supermarkets. Their plans were to bring to Winters a composite of all the good features they found in the many stores they visited. Mr. Oakes said. In their remodeling, special emphasis has been placed on locating departments and displaying goods for the convenience of the customers, he said. Nothing has been left undone which would add to the beauty and practicality of the store, Oakes pointed out.

The staff of Winters Piggly Wiggly, many of whom have been with the food store for several years, represents a total of 76 years of service. Staff and employees are Neal R. Oakes, owner and operator; Walker Tatum, manager; Don Oakes, produce and frozen foods manager; R. C. Good, market manager; Mrs. R. C. Good, market sales; Mrs. Marvin Seals, cashier; Mrs. H. F. Gerhart, cashier; Mrs. W. H. Dietz, cashier; Lonnie A. Fowler, stock and special display; Jessie Bailey, stock room and display; E. M. Steel, maintenance.

Many weeks were taken to complete the remodeling, because the store did not close even for one day from the day when the work was started until it was completed. Even in the middle of the remodeling, Mr. Oakes said, an attempt was made to satisfy and meet the desires and needs of their customers. Mr. Oakes and the en-

(Continued on page 5)



larged, adding 3040 square feet of floor space to make a total of 8,840 square feet of space. The building is surrounded by a spacious 195x275 foot parking area. The building has been completely re-

(Photo by Little)

"All the way with JFK and LBJ"



JOHN F. KENNEDY



LYNDON B. JOHNSON

**VOTE
DEMOCRATIC**
... from the Courthouse
to the White House!

John F. Kennedy AND Lyndon B. Johnson

Offer a Brand New Deal for a New Generation

Americans are on the edge of a new frontier.

A new day of hope and harmony is dawning — for all Americans — regardless of race, religion or region.

America has experienced a Republican Administration and a Democratic Congress. By a sense of overriding responsibility to the Nation, Democrats have made divided government work. But divided government will end in January.

The Democratic Party has nominated the most perfect ticket since Roosevelt and Garner.

KENNEDY is a man of power and personality.

JOHNSON is a master of the art of diplomacy.

For the young of heart they offer, not salesmanship, but VIGOROUS LEADERSHIP.

We can have faith in the future only if we have faith in ourselves. We are moving into perilous times ahead. Divided government must end. We must perfect our unity in order to form a more perfect union. Distractive

divisions between Executive and Legislative branches of our Government must be ended. We must end the division between our regions, the suspicions between our religions, the fears between our races, and the strifes between our classes.

A Government out of touch with the world is a government out of touch with its own people.

A Government continually caught by surprise abroad is a Government asleep at the switch — a Government napping through its responsibilities.

To those who threaten the peace and freedom of mankind, America must speak with a decisive voice—the voice of a nation fully united.

SUPPORT THE DEMOCRATIC PARTY — the party of the North, South, East and West.

BACK THE NEW DEMOCRATIC REGIME in a New Generation that will exceed the New Deal and the Fair Deal in its Social and Economic Aspects.



Junior Culture Club Met Thursday In Ward Home

Junior Culture Club held their regular meeting Thursday afternoon in the home of Mrs. and Mrs. Jerry Ward with Mrs. Rodney Cathey serving as co-hostess.

Mrs. Wendell Holmes presented the program "Community Planning for Disaster Relief and Civil Defense" and response to roll call was safety reminders.

Plans for the booth at the Halloween Carnival were discussed and the club voted to change the meeting time to 3:30 instead of 1 o'clock, however, the next meeting will be held at 1 o'clock in the home of Mrs. Henry Richardson. Refreshments of chocolate tarts

and coffee were served from a linen laid table centered with a jack-o-lantern and black candles at either side. Greenery surrounded the centerpiece.

Those present were Mesdames Charles Hester, Weldon Minzenmayer, Edward Bredemeyer, Rodney Cathey, Billy Joe Colburn, James Colburn, Bobby Drake, Hal Dry, F. P. Graham, J. E. Hinds, Wendell Holmes, Dennis P. e. Glendon Presson, J. R. Vague and Jerry Ward.

IN HENRY HOME

Mr. and Mrs. Hamp Henry and children of Evant, Mr. and Mrs. Al Allen and Children of Abilene spent the weekend visiting in the home of their parents, Mr. and Mrs. B. B. Henry.

Funeral Rites For Mrs. Vester Parrish Held In Wingate

Funeral services for Mrs. Vester Parrish, 48, longtime resident of Wingate, were held Sunday afternoon at 3 o'clock in the Wingate Baptist Church. The Rev. Charles Meyer, pastor, officiated and the Rev. Lee Butler of Iraan, former pastor of the Wingate Church, assisted. Burial was in the Wingate Cemetery.

Mrs. Parrish died early Friday evening in the Winters Municipal Hospital following an illness of several weeks.

A native Texan, she was born Olga Pearl Gamble at Shep January 12, 1912, the daughter of Hugh Gamble and the late Nora Gamble. She married Vester Parrish December 3, 1931 in San Angelo. Following their marriage they lived at Shep for several years, later moving to Wingate. Mrs. Parrish was a member of the Wingate Baptist Church.

Survivors include her husband, four daughters, Mrs. Raymond Burns of Pasadena, Karen, Brenda and Wandrae Parrish, all of the home; one grandson, Toby Burns of Pasadena; her father and step-mother, Mr. and Mrs. Hugh Gamble of Wingate; one brother, Royce Gamble of Fort Worth; three sisters, Mrs. L. O. Byrd, Mrs. Pete Franks, and Mrs. Clarence Carpenter, all of the Shep-Wingate Community. Pallbearers were Pete Davidson, Virgil Await, Merle Proctor, Ted Briley, Jack Waggoner and Bob Loyd.

Wesleyan Circle Had Salad Supper Tuesday Evening

Wesleyan Circle of the Woman's Society of Christian Service met Tuesday night in the fellowship hall of the Methodist Church for a salad supper and to observe the "World Week of Prayer."

Mrs. A. M. Nelson, chairman, presided for the business meeting and Miss Margarite Mathis was in charge of the program.

Miss Mathis gave information on Wesley Community Center in San Antonio and Estelle Briley also gave a report on the same subject. Mrs. Ray Elliott gave "Audio-Visual Programs Around the World," Mrs. Sallie Gray, "Literary Literature Programs Around the World," and Mrs. Eva Kelly, "International Missionary Service."

Members present were Mesdames A. M. Nelson, Eva Kelly, T. C. Stanley, Ray Elliott, Sallie Gray, Misses Margarite Mathis, Estelle Briley and three visitors, Mrs. Max Lewis, Mrs. G. W. Comegys and Miss Mary Beth Stanfield.

VISITED PARENTS

Mr. and Mrs. Sam Smith and daughter, Marsha Annette of Brownfield were visitors last week in the home of her parents, Mr. and Mrs. J. L. Wright in Wilmeth. They returned home Monday.

Johanna Whitfield Weds GERAL Dietz In San Angelo Oct. 15

Johanna Clevenger Whitfield, daughter of Mr. and Mrs. G. A. Clevenger of San Angelo, became the bride of GERAL Wayland Dietz, son of Mrs. S. B. Dietz of Crews Saturday, October 15, in the United Presbyterian Church USA in San Angelo.

The Rev. William Pryor, pastor of St. Mark Presbyterian Church, officiated.

The bride wore a blue and brown silk suit with black accessories and she carried a white Bible topped with white crysanthemums.

Miss Joanna Gurklis of Houston was maid of honor and Hyung-jin Jun of Dallas served as best man.

Following a wedding trip to Glenrose, the couple are making their home in Dallas where both

are attending the University of Texas Southwestern Medical College.

The bride attended Lindenwood College in St. Charles, Mo. where she was a member of Alpha Lambda Delta. She received her BS degree from Rice Institute in 1959 and was a member of the Sarah Lane Literary Society.

The bridegroom attended Southern Methodist University and the University of Texas. He is a member of the Phi Chi Medical Fraternity.

Parents of the bride were hosts at a wedding dinner at the Log Cabin Steak House following the wedding.

FROM POST

Mrs. Dean Cooper and children of Post spent the weekend visiting in the home of Mr. and Mrs. Lonnie Baldwin.

IN SAN ANGELO HOSPITAL

P. L. Harrison was admitted to Shannon Hospital in San Angelo Saturday. His condition was reported improved Wednesday.

Boy Scout News

Cub Scouts of Den 5 met Tuesday afternoon for their regular meeting in the home of Mrs. F. E. Campbell, den mother.

The Scouts elected Bruce Wallen scribe, Randy Holmes, denner, and Ricki Cummins, assistant denner. Trick and treat bags were made and refreshments were served by Zane Clifton to those men-

RETURNED HOME

Jack Pruette, who had been visiting his daughters, Lois at Erie, Penn., Louise at Newark, Ohio, and Dennis Pruette, who is an instructor in ordnance with the army at Aberdeen, Maryland, has returned to Winters to spend the winter months.

tioned and Gary Holmes, den chief, Charles Campbell, Jimmy Emmert, Jimmy Parramore and Mrs. Wendell Holmes, assistant den mother.



YOU ARE INVITED TO
Hear the gospel of Christ
preached in the love of Christ
in the church of Christ.
502 North Main Street

SERMON SUBJECTS, OCTOBER 30

10:00 a. m.—Charles Chandler, a guest speaker.
6:00 p. m.—Young men of the congregation.

LAWYER

merchant, doctor . . . they all trade with WADDELL CHEVROLET CO., S. Main. Every satisfied customer

TELLS

another and that's why WADDELL is one of the largest dealers in town.

THE

satisfied buyers are all over Winters. Go to WADDELL'S for the best cars, best deals and that's for sure, the

TRUTH!

<p>1960 Chevrolet Demonstrator</p> <p>1955 Chevrolet 6-cylinder, 4-door sedan, radio and heater.</p> <p>1953 Chevrolet 2-door Belair</p> <p>1959 Chevrolet 4-door Biscayne V-8, power glide, radio and heater.</p> <p>1950 Chevrolet 2-Door.</p>	<p>1955 Chevrolet Bel Air V-8 Sedan.</p> <p>1950 Chevrolet 1/2-ton Pickup.</p> <p>1954 Chevrolet Sedan.</p> <p>1955 Ford Sedan, Air Conditioned.</p> <p>1954 98 Oldsmobile Sport Coupe.</p> <p>1949 Cadillac 4-door Sedan.</p> <p>1951 Buick 2-door.</p> <p>1954 Ford V-8 1/2-ton Pickup.</p> <p>1951 Ford Dump Truck.</p> <p>1950 GMC Dump Truck.</p> <p style="text-align: center;">RAY SHAFER - Used Car Manager</p> <h2 style="text-align: center;">Waddell Chevrolet Company</h2> <p style="text-align: center;">Winters, Texas</p>
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Spectacular Savings

<p>RITZ NAPKINS PACKAGE 10¢</p> <hr/> <p>BAMA RED PLUM JAM 3 for \$1.00</p> <hr/> <p>GLADIOLA CAKE MIX 4 for \$1.00</p> <hr/> <p>SWIFT'S JEWEL SHORTENING 3 lbs. 59¢</p> <hr/> <p>GIANT CHEER PACKAGE 69¢</p>	<p>KIMBELL'S CHILI 49¢</p> <hr/> <p>KUNER'S KETCHUP 14-oz. Bottle 19¢</p> <hr/> <p>JELL-O 3 pkgs. 25¢</p> <hr/> <p>SWIFT'S PURE LARD 3 lbs. 49¢</p> <hr/> <p>PUREX QUART 19¢</p>
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LIGHT CRUST FLOUR 25 LBS \$1.75

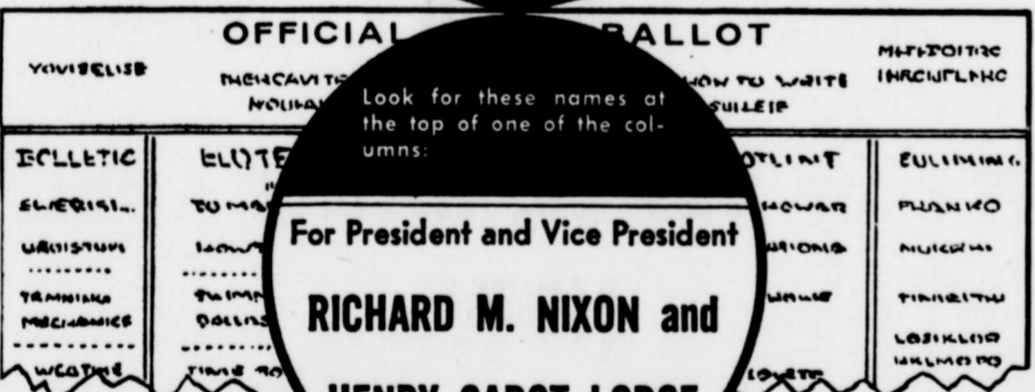
FOLGERS COFFEE 2 lb. Can \$1.29

<p>OUR VALUE TOMATO JUICE LARGE 25¢</p> <hr/> <p>LIBBY'S PUMPKIN 303 can 2 for 25¢</p> <hr/> <p>Wilson's OLEO 2 lbs. 19¢</p> <hr/> <p>OUR VALUE PEACHES 303 size 5 for \$1.00</p> <hr/> <p>STEEL'S HOMINY 3 for 25¢</p>	<p>HALF OR WHOLE HAMS POUND 49¢</p> <hr/> <p>ROAST BABY BEEF POUND 43¢</p> <hr/> <p>ALL BRANDS BISCUITS 2 for 19¢</p> <hr/> <p>WAPCO SNAP AND SHELL BEANS 2 for 25¢</p> <hr/> <p>PURE PORK SAUSAGE POUND 39¢</p>
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We Give B. & B. Discount Stamps

City Grocery

Vote as a Free American!
Vote the Ticket that is BEST FOR TEXAS
HERE'S HOW TO DO IT



1. Find the names of RICHARD M. NIXON and HENRY CABOT LODGE at the top of your ballot.
2. Leave the names NIXON and LODGE unmarked on the ballot; scratch all other names for President and Vice President.
3. To complete your ballot, leave the name of the candidate for whom you wish to vote for each office and scratch the rest.

WARNING!
You may be told that you cannot vote for Nixon and Lodge if (1) you voted in the Democratic Primary or (2) your poll tax receipt or exemption certificate is stamped "Democrat." THIS IS NOT TRUE. You CAN vote for any candidate you wish, no matter how you have voted, or not voted, in any previous primary or election. THIS IS YOUR RIGHT AS A FREE AMERICAN.

Vote November 8 for NIXON and LODGE

Texas Democrats for NIXON & LODGE, Allan Shivers, Chairman (Pd. Pol. Adv.)

CLASSIFIED ADS

Flowers for Sale

FLOWERS for ALL occasions. Orders wired anywhere any time. Mrs. A. D. Lee, Florist, Winters Flower Shop, Dial PL 4-2951 17-tfc

FLOWERS by wire anywhere, any time. Mrs. Floyd Grant, "Blossom Shop," Phone PL4-5964, all hours. 27-tfc

For Sale

SEE ROACH Electric for sales and service on TV and Radios. Furniture and Appliances. 1-tfc

FAST OR SLOW: Western Auto Store will charge your battery. 21-tfc

Machine Shop

Portable Welding Equipment Complete Machine Shop "CALL US FIRST" Spill Machine Shop Phone: Day PL4-6201 Night PL4-1396 or PL4-5515

Have you talked to us recently about automobile financing? Our present plan will save you money. —The Winters State Bank, Winters, Texas. 41-tfc

GET YOUR HUNTING AND FISHING LICENSE at Western Auto Store. Complete line of Hunting and Fishing Needs. 22-tfc

PHONOGRAPH SALES, needles, service, single records, kiddie records and albums. MAIN RADIO & ELECTRIC. Phone PL4-3349 21-tfc

FOR SALE OR RENT: Filling station and space for 9 trailer houses. W. J. Yates, Phone PL4-3311. 41-tfc

FOR SALE: 2000 pairs of fine boots and a house full of Quality Western Wear. Leddy Boot Shop, Abilene. 21-tfc

FOR SALE: '53 model 4 door Chevrolet, blue and white. Extra clean. Bell's Grocery, phone PL4-1534. 23-tfc

FOR SALE—Several lots in Winters and some in edge of city limits. W. J. Yates, Ph PL4-3311. 24-tfc

FOR SALE: Lot and improvements on corner South Frisco and West Commerce Streets in Winters further described as the South half of Lots 15 and 16 of Block 4 in Spill's Third Addition, locally known as the Dailey Property. Any interested purchaser should call or write to-wit ATTENTION TRUST DEPARTMENT, MR. DUKE, THE AMERICAN NATIONAL BANK OF AUSTIN, P. O. Drawer No. 97, Austin 61, Texas. Inspection of property by appointment only—Austin GR 25401. 31-tfc

Use Enterprise Classified Ads!

SUITS & DRESSES \$1.00

PANTS & SKIRTS & SHIRTS 50c

Henslee Cleaners

Western Auto

Is the Place to Buy

APPLIANCES!

Get 'em Now for Winter!

FREE Almanac Calendars.

FOR SALE

SAND, GRAVEL, TOP SOIL! Will break and level lots. Also Have Post Hole Digger! Have some good building sites from \$150.00 a lot and up. SEE

Garland Crouch
Phone PL4-1365 45-tfc



Radio & TV Service We Service All Makes! Satisfaction Guaranteed! Main Radio & TV Phone PL4-3349, PL4-1051 or after 6 p. m.: PL4-4971

YOU BETTER LOOK THESE OVER: 3-bedroom, S. Arlington St. 2-bedroom East Retner St. Nice Trailer House for sale. Stock Farm.

FRANK HUNTER REAL ESTATE FOR SALE: Upright piano. Jerry King, 807 Meeks Street. 1tp

FOR SALE: Windmill, large galvanized water tank, and concrete water trough, all to be moved from farm. Call PL4-2706. 31-3tp

FOR SALE: Rosetta wheat seed. C. L. Chapman, phone PL4-6511. 1tp

FOR SALE: 3 bedroom home, 228 North Church. Mrs. John Griffin. PL4-7808. 28-tfc

FOR SALE: Victor oats, Cardova barley and Concho wheat seed. T. B. Poe, 610 Commerce, phone PL4-1444. 25-6tp

FOR SALE: An ideal small stock farm, 135 acres in cultivation, excellent land, well terraced, 165 acres pasture with two earthen stock tanks, one new and one just cleaned out. Also one water well. 95 acre wheat allotment for 1961, will be sown as soon as dry enough to sow. 5 miles from Ballinger, on REA and school bus lines. Three-fourths minerals, and Federal Land Bank Loan established. Priced to sell now. Write Box 523, Ballinger, Texas, or phone 2-1303, Ballinger, Texas. 30-2tp

FOR SALE: 2-bedroom home, 1 block from school on North Main Street. Phone PL4-4199. 611 North Main, Jack Pierce. 30-2tp

LOT FOR SALE in Leeman addition on Mel Street. FHA-GI approved. Terms available. Phone PL4-1481. 30-3tp

FOR SALE: 627 feet on highway 320 deep. All or any part, cash or terms. At Winters west on Wingate Highway. G. T. Pounds, 1110 North Mockingbird, Abilene, OR3-2862. 25-tfc

FOR RENT: 2 room and 3 room furnished apartments. Also 1 bedroom, private entrance and private bath. Flora Reese, North Church. Phone PL4-1379. 23-tfc

FOR RENT: House, 5 rooms and bath, plenty water with electric pump, near pavement. One mile south Drasco. W. E. Mayhew. 30-tfc

FOR RENT: 2 bedroom house on East Wood St. Phone PL4-3893 or PL4-5501. Joe Cortez. 29-tfc

FOR RENT: 2-room and bath furnished house, \$25.00 month; 6-room house and bath at Bradshaw, \$30.00 month. Paul Gerlach, phone PL4-4211. 1tp

FOR RENT: 3-room house with bath, available Nov. 1. Mrs. G. C. Byers, phone PL4-3662. 1tc

FOR RENT: 2 room and 3 room furnished apartments. Also 1 bedroom, private entrance and private bath. Flora Reese, North Church. Phone PL4-1379. 23-tfc

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A THANK YOU

I would like to thank the many friends who patronized me with their photographic orders during the time I have been in Winters. As I have been transferred to Tampa, I will no longer be able to do your photographic work. — S. C. Strickland. 1tp

A business which is operating without a knowledge of its costs is riding to ruin.

FOR RENT: Furnished apartment with private bath. Jesse Wetzel, 307 West Pierce, phone PL4-3936. 1tc

FOR RENT: Small furnished house, 611 Tinkle. 1tp

FOR RENT: Furnished upstairs apartment with bath. Miss Lucy Kittrell, phone PL4-4099 or PL4-7024. 31-tfc

Wanted

WANTED: Scrap Iron, Cables, Metals. — BALLINGER SALVAGE COMPANY. 27-tfc

WANTED: Opportunity to earn your good will with quality, service and price. Leddy Boot Shop, Abilene. 21-tfc

WANTED: Dealer for Humble Service Station. See Bob Loyd. PL4-2400. 21-tfc

LADIES Start now to build your Avon Cosmetics business. Christmas Season is approaching, and you won't want to miss out on this opportunity. Complete training given. Write Box 1629, San Angelo, Texas. 1tc

Miscellaneous

GET YOUR FISHING and Hunting License at West Dale Grocery. 23-tfc

Winters Lodge 743

A F & A M STATED MEETING FIRST THURSDAY

Rueben Gehrels WINTERS AGENT Merchants Fast Motor Lines PL4-5955

BOARD, ROOM AND LAUNDRY for elderly people. Mrs. L. L. Merrill, 405 Van Ness Street. 17-tfc

DR. Z. I. HALE Optometrist



Winters, Texas OFFICE PHONE PL4-5604 TUES. - THURS. - SAT.

WILL DO DISC SHARPENING on oneway breaking plows and double cutters. Have portable machine. Ervin R. Wessels, Ph. PL4-4123. 14-tfc

John J. Swatchesue House Wiring . Air Conditioner Sales and Service Winters, Box 307, Ph. PL4-7494

GAS-TOONS

by ROY YOUNG



"By golly! There IS a difference in GULF CREST!" There's a BIG difference between POOR SERVICE and OUR SERVICE!

ROY YOUNG GULF SERVICE

We Give Frontier Stamps Phone PL4-1901 152 N. Main Winters, Texas

COLEMAN MONUMENT WORKS

EAST END 9TH STREET COLEMAN, TEXAS Authorized Dealers for Winnsboro Granite (Silk of the Trade), Texas Rose Granite, Dakota Mahogany, Georgia Granite Select, Oklahoma Granite and Vermont Granite (Barre Guild). We feel we are qualified by experience to help you select a memorial of distinction for your loved ones. Plant Phone 8276 W. A. Finlay John T. Curry Phone PL4-7221 Winters, Texas Night Phone 9-3421 H. C. Slate 30-tfc

Brazos Presbytery To Have Fall Meet Here November 1

The Presbytery of Brazos of the United States of America will hold its regular fall meeting at the First Presbyterian Church of Winters on Tuesday, Nov. 1, according to the Rev. Leslie E. Ellison, pastor.

This Presbytery is composed of pastors and ruling elders from each of the sixty congregations included in a geographical area stretching from Waco to Quanah and from Ballinger to Gainesville. Also included in this Presbytery are Fort Worth, Arlington, Denton, Wichita Falls, Abilene and Brownwood.

Approximately one hundred delegates are expected to attend this meeting which begins at 10 a. m. and which will conclude about 4 p. m. The moderator of Brazos Presbytery is the Rev. William Orton, pastor of the Austin Avenue Presbyterian Church in Brownwood.

Piggly Wiggly--

(Continued from page 1) tire staff have expressed appreciation to their customers for the manner in which they have accepted the inconvenience, if any, which might have been present during the long weeks of the remodeling.

Local contractors, material suppliers and service companies were used in the big remodeling undertaking, Oakes said. They include Winters Lumber Co., Alfrey Lumber Co., Higginbotham Lumber Co., Winters Sheet Metal Works, Swatschue Electric, West Texas Utilities Co., City of Winters Power Plant, Clarence Hill Sand and Gravel, Garland Crouch sand and Gravel, A. B. Spill Machine Shop, Sparkle-Lite, Inc., Mac Construction Co., Mathis Bros.

IN SMITH HOME Mr. and Mrs. Dalton Daugherty and sons of San Angelo spent Saturday visiting in the home of their aunt and uncle, Mr. and Mrs. C. G. Smith. Mr. and Mrs. B. R. Etheridge of Sweetwater spent Sunday in the Smith home.

WE CURE SICK WATCHES BAHLMAN JEWELERS

Dr. Robert Miller

VETERINARIAN

Office Phone PL4-6117

House Phone PL4-3085

OFFICE IN FIESTA

DRIVE-IN TOWER 42-tfc

PLUMBING SERVICE

Let Us Install a Central Heating Unit in Your Home!

3 Years to Pay! No Down Payment!

Winters Sheet Metal & Plumbing Phone PL4-9824 4-tfc

VFW, Auxiliary Gives Fountain To Local Hospital

Veterans of Foreign Wars Post 9193 and Auxiliary presented an electric water fountain to Winters Municipal Hospital last week.

C. C. Paske, senior vice commander and Mrs. James Crockett, Auxiliary president, made the presentation to Mrs. Rose Lang, hospital superintendent.

This is the third consecutive year a gift has been presented to the hospital by the VFW. In 1958 the reception room was furnished and last year bed lamps were bought for each room. Mrs. Weldon Collins is community service chairman.

Remodeling is underway at the hospital. Workmen have installed a new circuit of wiring and repaired the roof. The ceilings and floors will be refinished.

The kitchen has been rebuilt with new cabinets and sinks installed. The interior will receive new paint. The work is of necessity slow, because the hospital is maintaining the care of the sick as usual, said Mrs. Lang. After the remodeling is finished the public will be invited to visit.

Anyone, except an experienced tour director, who can get as many as four persons to do anything or be anywhere at the appointed time, is a genius.

Winters Schools Plan American Heritage Study

As a part of the regular planned American Heritage study, the Winters schools are working with out-side consultants and speakers planning the year's work for this project. The project is not to be considered a new course or an additional course, but will be an implementation of present courses with additional pointing toward

our basic freedoms. Mr. Ed Kirk, coordinator of American Heritage project from Abilene Christian College, met with the primary and elementary faculties on October 20, in a preliminary planning meeting.

Teachers and principals have visited Abilene, Sweetwater and Lampasas to observe several programs there and plans will begin with a faculty meeting at 4 p. m., October 27 in the high school auditorium. Speaker for this meeting will be Dr. McDonald Held of Howard Payne College, Brownwood.



EVERYTHING FOR THE FISHING FAN! Harrison's Auto Parts

For a Quick Meal TRY OUR Prepared Foods

HOT AND READY TO EAT

BEEF BAR-B-Q (All Meat)

BAR-B-Q SAUSAGE LINKS

PINTO BEANS

HOME MADE SALADS & POTATO SALAD

HAM SALAD

PIMENTO CHEESE

ALSO A COMPLETE LINE OF GOOD LUNCHEON MEATS & GROCERIES.

YOUR NEIGHBORHOOD GROCERY

WEST DALE Grocery & Ice 31-tfc

General Insurance! Real Estate!

Kendrick Insurance Agency Office PL4-3094 Res. PL4-3831

WHEAT SEED OAT SEED

WINTER GRASS SEED

Re-Cleaned and Certified

We are booking RANGE CUBES NOW!

Grinding and Mixing.

PURINA CHOW.

BARR & WRIGHT FEED AND SUPPLY

Ballinger, Texas



DR. McDONALD HELD

Dr. McDonald Held To Address Winters Faculty Oct. 27th

Dr. McDonald W. Held will speak to the Winters faculty Thursday, October 27, at 4:00 o'clock p. m. in the high school auditorium. Dr. Held will be the third speaker to appear before the Winters faculty concerning the American Heritage program and the public is invited to attend the meeting Thursday afternoon.

Dr. Held is the son of a Baptist minister and graduated from Mexia High School in 1927. He graduated from Baylor University with a major in speech in 1933, and received both the M. A. and Ph. D. degrees from Northwestern University.

He taught at Baylor University, Miami (Ohio) University, Northwestern University, Furman University (South Carolina), as well as other places. He went to Howard Payne College as Professor of Speech and chairman of the Division of Speech Arts in the fall of 1955.

Dr. Held has written many articles for the "Quarterly Journal of Speech," the "Southern Speech Journal," "Furman Studies," the "Educational Theatre Journal," and is listed in Who's Who in American Education, Who's Who in the South and Southwest and Directory of American Scholars.

For the past three years he has served as general chairman of the Howard Payne College Democracy in Action program, which last year received the top award nationally from the Freedom Foundation of Valley Forge for a campus program. He also wrote and produced a speech panorama, The Birth of a Democracy, which has received high praise.

Dr. Held is married and has four children, two girls and two boys. Both girls are in Howard Payne College, as speech majors. He is a member of the Kiwanis Club.

Dr. Vernon Yearby Guest Speaker At Baptist Convention

"The Democrats offer us Kennedy, the Republicans offer Nixon, Krushchev offers communism, and many offer other isms, but the remedy for the world is Jesus Christ," said Dr. Vernon Yearby, as he spoke at the final session of the District 16 Baptist convention held in Winters on Monday and Tuesday. Rev. B. T. Shoemaker was host pastor.

Dr. Yearby of Montgomery, Ala., from the Southern Baptist department of Evangelism, spoke on "Jesus the Master Evangelist," in keeping with the convention theme of "World Evangelism."

Also appearing on the evening program was Dr. L. H. Tapscoff of Dallas, state Brotherhood secretary, who spoke on the place of men in evangelism.

Rev. Bryan Ross of San Angelo, pastor of the Lakeview Baptist Church, and incoming president of District 16, also spoke on the program Tuesday night.

Other officers elected to serve the district for the coming year are vice president, Rev. J. H. Halford, pastor of the Immanuel Baptist Church in Talpa; clerk, Dr. Clifford Nelson of Brownwood, missions secretary; treasurer, Mrs. Thelma Wise of Brownwood; Sunday School, Rev. H. H. Hulise of Miles; Training Union, Benton Cain, music and education director of Coggin Ave. Baptist Church in Brownwood; Woman's Missionary Union, Mrs. Joe Brosig of Paint Rock; Brotherhood, E. M. Moss of Brownwood.

S. L. Tate, Jr., music and youth director of the Immanuel Baptist Church in San Angelo, was re-elected Convention music director. Dan Williams of Stephenville will head the Royal Ambassadors; Rev. Douglas Brown of Hamilton, stewardship; Rev. J. J. Jordan of Brady, evangelism; Rev. Raymond Jones of Santa Anna, church achievement; Dale Hore, music and youth leader of First Baptist Church in Brownwood, youth leader; Rev. Travis Gibson, pastor of Melwood Baptist Church in Brownwood, encampment; Dr. R. C. Tension of San Saba, relief and annuity; Rev. Presnell Wood of Goldthwaite, Baptist Standard; and Rev. Halford, 30,000 chairman.

The District 16 Convention will meet at the First Baptist Church

in Goldthwaite next year on Oct. 23 and 24 with Rev. Bryan Ross preaching the annual sermon.

Mansfield Fosters Honored On 25th Anniversary Sat.

Miss Virginia Foster honored her parents, Mr. and Mrs. Mansfield Foster with a surprise party Saturday evening in their home. Games of 84 were played and gifts were opened. A three tiered wedding cake decorated with pink roses, silver leaves and topped with a silver ornament holding numerals 25 centered the linen laid table. A second cake, in the shape of a yellow butterfly and a pink water lily floating in a pink glass service com-

pleted the table decorations. Refreshments of coffee, cold drinks and cake were served to Mr. and Mrs. Fred Graham, Mr. and Mrs. Otis Claxton and Lynn, Mr. and Mrs. Wesley Best, Mr. and Mrs. Barney Gibbs, Mr. and Mrs. Frank Simpson, Mr. and Mrs. Billie McCasland, Mr. and Mrs. Bud Harrison, Eddie and David, Mrs. Dock Aldridge, Jan and Vicki, Mr. and Mrs. H. O. Abbott, Mr. and Mrs. Malcom Holiday, Mr. and Mrs. Curtis McCarty and Arlena of Abilene, Mr. and Mrs. I. O. Brooks, Mr. and Mrs. L. J. Holder, Ronald, Royce and Rodney.

Mansfield Fosters Honored On 25th Anniversary Sat.

It may be possible to sleep on an empty stomach, but not on an empty pocketbook.

The good will of the employed is just as desirable as the good will of the trade.

Sammie Lou Jones Honored At Seated Tea Thursday

Miss Sammie Lou Jones, bride-elect of Sammy Albro, was honored at a seated tea Thursday afternoon in the recreation hall of the Wilmett Baptist Church. Hostesses were Mesdames R. L. Hill, Clarence Tharp, Ira McNeill, C. M. Gooch, J. B. Denson, J. L. Wright, Dee Gardner and Homer Tubbs. Mrs. Wright and Mrs. Hill greeted the guests and introduced the honoree, her mother, Mrs. Sam Jones, and Mrs. E. F. Albro, mother of the prospective bridegroom. The registry table, laid with

The Winters Enterprise, Winters, Texas, Friday, October 28, 1960

white linen, featured a white leather bride's book where Mrs. Joe Frank Albro presided. The tea table, laid with beige net over taffeta with applique fall leaves of various colors, was centered with an arrangement of queen's wreath in a crystal container. Other table appointments were of crystal. The linen laid gift table was centered with an arrangement of seasonal flowers. The greatest asset of a man or a business is the reputation for fair dealing. You say hello and first thing you know you are in trouble.

Mrs. Bud Parks Hostess For Be Busy Sewing Club

Mrs. Bud Parks served as hostess for the regular meeting of the Be Busy Sewing Club Monday afternoon in her home. Handwork was done for the hostess. Following a short business session, refreshments were served to Mesdames M. G. Roper, Etta Bryant, J. C. Martin, G. T. Shott, Bill Millhorn, S. P. Gray, W. H. Cain, Fred Poe, M. H. Hogan, B. G. Mills, George Seitz, Sherry and Keith Poe of Midland were visitors.

DOUBLE

FRONTIER STAMPS

with EVERY purchase



JOLLY TIME POP CORN 20-oz. 25¢

KRAFT'S CARAMELS CANDY 12-oz. 29¢

PORK ROAST . . . lb. 39¢

CURED HAMs Whole lb. 47¢

SHANK END lb. 45¢ ● BUTT END lb. 49¢

PURE LARD

8 lb. Bucket 99¢



MARYLAND CLUB

lb. 65¢

BETTY CROCKER, 16-oz. Brownie Mix 29¢

SOFT-A-SILK 32-oz. Cake Flour 39¢

HIP-O-LITE 2 FOR 49¢

LIGHT CRUST FLOUR 10 LBS 89¢

FRESHER.....TASTIER

PRODUCE

ORANGES 5 lb. bag 39¢

BANANAS POUND 9¢

CELLO BAG CARROTS 2 pkgs. 19¢

TOKAY GRAPES POUND 9¢

Delicious APPLES POUND 18¢

SPUDS 10 lb. Bag 49¢

HAMBURGER SLICED PICKLES QUART 29¢

TEXIZE LIQUID STARCH QUART 13¢

Golden OLEO 2 lbs. 33¢



DOUBLE FRONTIER STAMPS ON WEDNESDAY With the Purchase of \$2.50 or More!

DON'T MISS IT - HERE'S A REAL BUY! - DON'T MISS THIS - HERE'S A REAL BUY!

MORTON'S FROZEN APPLE, CHERRY, PEACH, COCONUT

PIES FAMILY SIZE 29¢

VEL DISH POWDER REGULAR SIZE 27¢

KRAFT'S PLUM PRESERVES 20-oz. 29¢

METZGER'S MILK 2 1/2 Gal. Cartons

79¢

DOUBLE FRONTIER STAMPS ON WEDNESDAY WITH CASH PURCHASES OR \$2.50 OR MORE!

Economy Food Store

USE OUR FREE PARKING ANNEX!



WINGATE NEWS

Mr. and Mrs. Patty Denson and Mr. and Mrs. Junior Denson spent the weekend with their parents, Mr. and Mrs. B. H. Denson.

The Smithson boys, sons of the late Tom Smithson, were dinner guests of Mr. and Mrs. J. W. Allen Sunday and attended the funeral of their cousin, Mrs. Pearl Parrish.

Mrs. M. T. Hensley is on the sick list.

Visitors with Mrs. Harter Sunday were Mrs. Murphy, Mrs. Lawrence Chapman of Winters, Lee and Molly Butler of Iraan and

Entirely new
For the first time,
anywhere!

First Lady
by BULOVA

Fabulous styling in burnished and Florentine finish makes these new FIRST LADY Watches feminine favorites. Precise, accurate 23 jewel movements make them proud possessions. And our special credit plan makes them so easy to buy!

From \$59.50

AS LITTLE AS \$1 A WEEK

FIRST LADY in a burnished tear-shaped case, 23 jewels, unbreakable mainspring, in yellow or white. \$59.50

FIRST LADY in a quiet simple circle case, 23 jewels, unbreakable mainspring, in yellow or white. \$71.50

BAHLMAN Jewelers

Charles and Mary Caster of Abilene, former pastors of the Baptist Church here. They were here for the Dedicator service and Rev. Butler assisted in the funeral of Mrs. Parrish.

Mr. and Mrs. Dean Holder, Jan. Amy and Kirk, of Abilene were here over the weekend to attend the funeral of Mrs. Vester Parrish and for the Dedicator Service at the Baptist Church.

Mrs. Ruby Bryan and daughter Melva went to Eastland Saturday to rent a house for Melva and Edward who will be moving there from Colorado City this week.

W. W. Wheat visited with Frank Teague Monday. Frank has been ill for several weeks and has spent part of the time in the Veterans Hospital in Big Spring, but is at home now.

Mrs. Bessie Dean was given a surprise birthday party last Thursday. Refreshments of cake and punch were served to several friends.

Mr. and Mrs. W. F. Matthews and boys visited in the W. W. Wheat home this weekend. Gladys also visited Mrs. W. D. Smith, Mrs. Harter, Mrs. M. T. Hensley, and Mr. and Mrs. Holder.

Among those who attended the home coming at the Baptist Church were Mr. and Mrs. Lloyd Compton, Mr. and Mrs. Dennis Poe, Winters; Mr. and Mrs. A. J. Dean and Mr. and Mrs. Bodine of Colorado City; Mr. and Mrs. Bill Polk, Stanton; Mr. and Mrs. Dennis Polk, Tahoka; the Dave Polks, the T. C. Polks, Mr. and Mrs. Dutch Briley and Bill, Abilene; Rev. Scranton, Abilene; the W. F. Matthews, San Angelo; the Lucion Jacksons, Abilene; the Webb Holders and Dean Holders, Abilene; the Troy Harters and Dennis Rodgers, Winters; the Gilbert Smiths, Midland; Mr. and Mrs. Russell, Abilene; Mr. and Mrs. Charles Carter, Abilene; Mrs. Syble Shaffer, Abilene; Mable Hall Sydney, Mrs. T. Allen, Blackwell; Rev. and Mrs. Partin, Abilene; Lee and Mollie Butler, Iraan.

The use of money is all the advantage of having money.

J. S. (Sid) Neely, Pioneer Resident, Died Saturday

J. S. (Sid) Neely, 89, pioneer resident of the Winters vicinity, died Saturday morning at 9 o'clock in Winters Municipal Hospital. He became ill early Friday morning and was taken to the hospital Friday night.

Born August 22, 1871 in Tennessee, the son of the late Mr. and Mrs. F. J. Neely, he moved with his parents to Charleston, Mississippi when he was a small boy. He came to Texas in 1895 settling in Williamson County. He was married to Mary Alice Holshouser in June 1897. In 1902 the family moved to Rannels County and in 1904 they moved six miles north of Winters where Mr. Neely has continued to live. Mrs. Neely died in January 1934, and a daughter, Jessie, died in 1939.

In 1935, Mr. Neely married Miss Ethel McCreary at Abilene.

Mr. Neely was known as an outstanding farmer and civic leader throughout his many years in Rannels County. He was a devoted Christian and was a member of the Methodist Church.

Funeral services were held Monday morning at 10 o'clock in the First Methodist Church with the Rev. Ray Elliott, pastor, officiating. Burial was in Northview Cemetery.

Survivors include his wife, two daughters, Mrs. Claude W. Mills of San Mateo, California, Mrs. Judson Prince of Fort Worth; six sons, Sidney of San Benito, Carroll of Cherokee, Iowa, James of Jacksboro, Gattis of Winters, Auburn Neely of Alice and Benton Neely of Garland; 23 grandchildren, a number of great grandchildren; one brother, Walter Neely of Bethany, La.

IN BOURNE HOME
Mr. and Mrs. T. D. Blackwell of Weslaco are visiting in the home of his sister, Mr. and Mrs. A. Bourne.

Lavera Williams Is Honored At Shower At Drasco Church

Pre-nuptial courtesy for Lavera Williams, bride-elect of Paul Tharp, was a gift shower Thursday at the Drasco Methodist Church.

Hostesses for the affair were Mesdames H. O. Abbott, Wesley Best, Frank Simpson, M. L. Dobbins, R. Q. West, Lonnie Saunders, Truett Smith, C. J. Nall, A. T. Williams, Misses Frances Saunders and Frances Stricklin.

Mrs. Abbott and Edna Mayfield greeted the guests and introduced the honoree, her mother, Mrs. D. W. Williams and Mrs. Clarence Tharp of Wilmeth, mother of the groom-to-be. Miss Stricklin presided at the register.

White and purple, chosen colors of the bride, were used in party decorations. The table, laid in white net over purple, was centered with a white cake topped with purple flowers and the inscription "Lavera and Paul, November 13."

Mrs. Truett Smith ladeled punch and Miss Frances Saunders served cake squares.

Approximately fifty guests registered.

Every woman wants something you can't afford. It may be money or diamonds.

LEGAL NOTICE

NOTICE TO RECEIVE WRITTEN, SEALED BIDS FOR THE PURCHASE OF USED TRUCK AND VAN OWNED BY THE WINTERS INDEPENDENT SCHOOL DISTRICT OF WINTERS, TEXAS.

Notice is hereby given that the Board of Trustees of the Winters Independent School District of Winters, Texas, will meet on the 8th day of November, 1960 A. D., at 8 o'clock P. M. at their regular meeting place, the same being the Home Economics Building of the Winters Public Schools, for the purpose of receiving written, sealed bids for the purchase of the following described used truck and van belonging to the said Winters Independent School District, to wit:

One 1951 model White Truck tractor motor No. 440350 and one 1943 model Checker van trailer serial No. VT538. This equipment may be seen at the bus garage of the Winters Independent School District, Winters, Texas, and will be sold as is.

Bid proposals may be received by contacting Johnny Bob Smith at the Business Office, located in the High School Building, Winters, Texas. The equipment must be removed from the school premises by the successful bidder within

five days from the date the award is made.

Bids should be accompanied by the full amount of the purchase price. Bids not accepted will be returned to the sender.

The said Board of Trustees reserves the right to accept or reject any bids submitted—for the best interest of the school.

DIRECTION FOR MAILING BIDS:

BID FOR THE PURCHASE OF USED TRUCK AND VAN TO BE OPENED TUESDAY, NOVEMBER 8, 1960, AT 8 O'CLOCK P.M. AT THE HOME ECONOMICS BUILDING, WINTERS, TEXAS. ADDRESS

THE WINTERS INDEPENDENT SCHOOL DISTRICT
P. O. BOX 125, WINTERS, TEXAS
ATTN: MR. JAMES B. NEVINS, SUPT.
OR: MR. JNO. W. NORMAN, PRES.

31-2tc

VISITED IN HICO

Mr. and Mrs. J. L. Pendleton returned home Friday from Hico where they had been visiting with relatives the past two weeks.

VISIT IN DALLAS

Mr. and Mrs. Sid Anderson spent the past weekend in Dallas visiting their son, Bobby, and attending the State Fair. They also saw "The Flower Drum Song" while in Dallas.

TO CLOSE OUT — 17

Ladies' Long Coats

They were much, much higher!

\$4.99 ea.

SNO BOOTS

Women's or Children's Weather-proof Shoes with warm fleece lining.

Children's \$2.98
Ladies' \$3.98

Chambray

Jeanie Blouses

By Blue Bell

Sizes 2 to 16 . . . Fine solid colors as well as plaids. 100% cotton for easy care. Short sleeves or roll up sleeves . . .

\$1.49 ea.

FOR FALL . . . Boys' Long Sleeve

SPORT SHIRTS

Sizes 2 to 16 . Prints or Flannels

\$1.49 ea.

LINGERIE

Half Price Sale

Nylon Gowns
Nylon Slips
Challis Gowns
Challis Pajamas
Dacron and Cotton Pajamas
Factory Irregulars

1/2 Price!

COLD WEATHER SPECIALS!

HENS Fresh Dressed	lb. 43¢
Wilson's Corn King Bacon	lb. 49¢
Ground Meat	3 Pounds \$1.00
Lean Boneless Stew Meat	lb. 49¢

TIDE

Regular Box

25¢

WHITE SWAN	Fresh Tomatoes	lb. 15¢
COFFEE	Apples Roman Beauty	lb. 12 1/2¢
lb. Can... 59¢	Yellow Squash	lb. 9¢

Sour or Dill Pickles	Qt. 19¢
Scott Tissue	Roll 10¢
Wortzel Crackers	2-lb. Box 39¢

Kleenex

200 Count Box

12 1/2¢

WHITE SWAN Apple Butter 3-lb., 12-oz. Jar	WILSON'S TAMALES CANNED 2 FOR 49¢	WHITE SWAN Pork & Beans Big 1 1/2-lb. Can
59¢		19¢

OAK FARM MILK

Gal. Jug **79¢**

Grade A Large EGGS Dozen 59¢	BELL'S GROCERY & MARKET
---	-----------------------------------

To Close Out
Sanforized . . . Vat Dyed
FATIGUE PANTS
\$2.98 Values . . Pr. **\$1.98**

CLEARANCE!
Men's Jackets
One group to pick from.
Values to \$7.95
\$4.99

NEW FOR FALL
Dressy Dresses
Woolens, cottons, rayons, tafetas . . . Sizes 5 to 13.
Compare with dresses up to \$10.95. Our Price . . . **\$6.90**

One rack of
Boys' JACKETS
AND SPORT COATS
Values to \$6.95 . To Close Out **\$2.98**

Boys' 100% Cotton
SWEAT SHIRTS
With collar and zipper front.
Sizes to 16 **\$1.00**

Women's Flannel
DUSTERS
Warm and Comfortable **\$1.98**

THE SURPLUS STORE

BRADSHAW NEWS

"Faith is the vital artery of the soul." —Watson.

Funeral rites were held Monday morning at the First Methodist Church, Winters, for Sid Neely, 89, who passed away Saturday morning at the Winters Hospital. Mr. Neely suffered a stroke Friday night. Burial was in the Northview cemetery at Winters. Survivors are his wife; two daughters, Mrs. Claude W. Mills of San Mateo, Calif., and Mrs. Judson Prince of Fort Worth; six sons, Sidney of San Benito, Carroll of Cherokee, Iowa, James of Jacksboro, Gattis of Winters, Auburn of Alice, and Benton of Garland; one brother, Walter of Bethany, La.; 23 grandchildren and a number of great-grandchildren.

Mrs. Fred Kraatz, Johnny and Carrie of Winters attended the services Sunday morning at the Moro Baptist Church.

Mrs. Boyd Richards and Jerene of Abilene; Mr. and Mrs. Fred Davidson and Misha Ann of Plainview; Mrs. Bill Shoemaker and Tommy of Lubbock, attended the morning services at the Drasco Baptist Church.

L. T. Bagwell was a visitor Sunday morning at Sunday School at the Drasco Methodist Church.

Romans 12:2 is the key verse to next Sunday's Sunday School Lesson. "Do not be conformed to this world, but be transformed by the renewal of your mind, that you may prove what is the will of God, what is good and acceptable and perfect." The following is by Francis V. Tannehill: "Our minds are constantly bombarded by the world. Almost as soon as we are born the world begins to influence our thinking. We begin to think as the world tells us to think. We accept as wisdom the advice, 'When in Rome, do as the Romans do.' Every selfish interest reminds us that in this world strangers are not welcome and saints are not

admired until after they are dead. "But we are living souls! And the soul of man is not something to be surrendered to the world with its mistaken ideas and false standards. It has infinite possibilities and it finds its life not in conforming to the world, but thru that power which transforms."

Special days next week are for: Mrs. Wesley Best, Llavona Mayfield Hellums, Vivian Edwards and Bobby Ray Middleton the 30th; Grandmother Newby, Nora Mae Green Brooks, Lloyd Grun, Brenda Gaston and a wedding anniversary for Mr. and Mrs. George Newby the 31st; Freddy Cornelius and a wedding anniversary for Mr. and Mrs. Pete Higgins the 1st; a wedding anniversary for Mr. and Mrs. Elmo Mayhew the 2nd; Jerry Sneed, Mrs. Hulie Webb and a wedding anniversary for Mr. and Mrs. Weldon Herley the 3rd; Sharon Cornelius and Rodney Little the 4th; Mrs. Nora Ledbetter and Ronnie Grun the 5th.

Mrs. Lena Reid visited last week at the E. J. Reids at Moro. The Kenneth Sneeds of Winters recently visited with Mrs. Lena. The E. J. Reids, the J. W. Allmands of Winters and the Bud Hickses of Abilene visited Sunday at the Verlon Reids of Big Spring.

Mr. and Mrs. L. H. Ryan attended the funeral of Carrol Anderson at Abilene Wednesday of last week. Mrs. Ryan has recently visited with daughter Pat who is a student at ACC.

Mr. and Mrs. Mack Wells of San Angelo were by the Billie McCaslands Oct. 16 enroute home from Mineral Wells where Mrs. Wells had been a medical patient for 9 weeks at a clinic. She is much improved.

Mrs. M. L. Dobbins of Drasco and Mrs. Allen Sikes of Coleman attended a bridal shower for Marc Knox at Burnet Oct. 15 in the home of Mrs. Charles Kroeger.

Mr. and Mrs. Vestal Robertson of Abilene visited Thursday of last week at the Lloyd Giles home at Drasco.

Mr. and Mrs. Claude Mayfield of Anson were in town Thursday of last week. They had the evening meal at the Barney Gibbs home.

Mr. and Mrs. Fred Davidson and Misha Ann of Plainview and Mrs. Bill Shoemaker and Tommy of Lubbock visited last week with the Bede Englands of Drasco.

Glenda Sneed of Abilene spent Friday night of last week with Linda and Rhonda Sneed at Drasco. Saturday Glenda's dad and mother, Mr. and Mrs. K. V. Sneed and Mr. and Mrs. T. O. Williams of Ballinger were at the Quinton Sneeds.

John Hardy and B. H. Green of Winters were at the Vyrion Woods Friday morning of last week. John had returned Tuesday from Kernman, Calif., where he had visited with his brother Andrew and family.

Monday of last week Mary Alice Webb of Moro celebrated her 6th birthday at home with her Dad, Mother, brothers Tommy and Larry helping her celebrate at supper time. Recently Mary Alice visited at Abilene at the Ollie Herringtons and George McIver.

Mr. and Mrs. Bob Rose and Opal of Inglewood, Calif., have visited at the Lily and Bill Butlers at Moro.

Mrs. Travis Downing and son W. T. have been to Kermit to visit with the Clide Sanderses. Mrs. Clide and two children accompanied them to Artesia, N. M., when the group visited the B

Evanses. The Johnny McMillans of Pasadena are at the Travis Downings on a two weeks vacation.

The Dick Bishops of Drasco have visited at the Rube Whiteleys of Crews where the Henry Brede-meyers of Odessa were visitors. Helen Bishop of Midland has recently been home at Drasco. T. G. Frick of Comanche was at the Jack Bishops last week.

Mr. and Mrs. Billy Joe Buchanan and Cy of Winters had Friday of last week dinner at the Joe Buchanans.

Mr. and Mrs. Richard Earl Saunders and Richla Kay of Irving have been at the Joe Saunderses also at San Angelo with Mrs. Lois McHurin.

Mr. and Mrs. Henry Webb were to Hobbs, N. M., Thursday of last week to visit the George Bateys. Granddaughter Dorothy accompanied them home for a visit. On their way back home Dorothy and the Webbs had supper at Odessa with the Robert Corrells.

Patty and Debby Saunders celebrated their fourth birthday at home Thursday of last week. Visitors at the celebration were Mr. and Mrs. Grover Orr; Mrs. Donnie Oaks and Susie of Winters and great-grandfather, Arb Bagwell. Mrs. Sallie Smith of Winters has recently visited at the C. W. Smiths.

Mr. and Mrs. Elmo Mayhew of Drasco visited Oct. 16 with Mr. and Mrs. D. B. Horn of Christoval at San Angelo where Mrs. Horn was a medical patient at the Clinic Hospital.

Recently at the Drasco Methodist Church a bridal shower was given Lavera Williams, bride-elect

of Paul Tharp. Hostesses were Mesdames Frank Simpson, R. Q. West, Lonnie Saunders, Horace Abbott, M. L. Dobbins, Charlie Nall, A. T. Williams, Truett Smith, Wesley Best and Misses Frances Stricklin and Frances Love Saunders. Angel food squares, punch and a variety of nuts were served.

Mr. and Mrs. Lee Little of Winters have recently visited with the James Littles. James has purchased a home at Arlington. Leroy is now out of the Armed Services and he and family are living in Redfield, Ark. Leroy is employed in a tractor house at Pine Bluff.

Ray Adams was home at Drasco for the weekend from Texas A. and M.

Jodie and Frances Stricklin visited Friday of last week at the Paul Waldens at Abilene.

Cecil Wood and son Cecil Roy of Decatur; F. B. Wood of Dallas and Mr. and Mrs. Fred Wood have recently visited with Mrs. Annie Phillips at Wingate.

James Meadow of Cross Plains visited at the home of Mr. and Mrs. Barney Gibbs Monday of last week.

Saturday Mr. and Mrs. Adron Hale visited with Aunt Viola Jones at the Sunny Dale Rest Home, in Abilene. They also visited at the Willie Joneses and the Lelon Bryans at Abilene. They helped their grandson, Brent Bryan, celebrate his 7th birthday that day. Sunday Mr. and Mrs. Bill Talley of Moro had dinner with the Hales.

J. D. Boykin of Robert Lee was in town Saturday. Mr. and Mrs. C. T. Conner of Tuscola had Friday of last week dinner at the Bud Harrisons.

Richard Grun and Willie Harrison of Abilene had Tuesday of last week dinner at the J. D. Harrisons of Guion. Willie also visited at the Ed Harrisons.

David Ledbetter called home Thursday night of last week from his base, Ft. Ord, Calif. David has been assigned to a clerk typist school for 8 weeks.

Dub Cooke of Lovington, N. M., was in town Saturday en route home from Brownwood where he visited his father, W. P. Cooke. Dub reports that Ross Badgett is in a Hobbs, N. M. hospital, seriously ill with cancer.

Mrs. Ed Harrison entered the Winters Hospital Monday morning as a medical patient.

Mrs. Clifford Lehman Hostess For Dale Sewing Club Tuesday

Mrs. Clifford Lehman served as hostess for the regular meeting of the Dale Sewing Club Tuesday at the club house. Quilting was done for the hostess.

Refreshments were served to Mesdames Charlie Adams, Carl Baldwin, Lloyd Compton, Clifton Davis, Reese Jones, Bill Mayo, Clarence Hambright, Tip McKnight, I. W. Rogers, August Stoecker, Wilbur Phelps, Ernest Smith, C. E. Whitmire, Marvin Traylor, Oma Traylor, Jack Whittemberg, Misses Emma Henniger, and Effie Lehman. Mrs. C. R. Hightower of Merkel, Mrs. Mary Woffard and Cindy and Marnan McKnight were visitors. The next meeting will be Nov. 8, with Mrs. Clifton Davis.

Hallowe'en Motif Used At Country Club Party Thurs.

Halloween motif was used in decorations at a dinner party held Thursday evening at the Winters Country Club for members and their wives. Hosts were Messrs and Mesdames E. T. Patterson, H. M. Nichols, K. K. Knapp, Rankin Pace, Art Kelly, Bob Best, Billy Joe Robinson, John Gardner, Dr. and Mrs. Roy Maddox.

Dinner was served buffet style and foursome tables, laid with white linen featured Halloween napkins. The mantle was decorated with orange and black crepe paper and a unique pumpkin head suspended from the ceiling completed the decorations.

Following dinner games of dominoes, canasta and bridge were played. Mrs. C. T. Rives Jr. was awarded high prize for bridge. Mrs. J. E. Roye, dominoes and Mrs. James West, canasta.

Those present were Mrs. Weldon Smith, Mrs. James West, Mrs. Bo Williams, Miss Pat Livingston, Ed Baker, Russell Lilly, Dr. and Mrs. C. T. Rives Jr., Messrs Kendrick, Neal Oakes, Leslie Goss, Raymond Lloyd, Bob Loyd, J. E. Roye, E. T. Patterson, Milton Bunker, W. B. McLeroy, H. M. Nichols, K. K. Knapp, Rankin Pace, Art Kelly, Bob Best, Billy Joe Robinson, Dr. and Mrs. Roy Maddox.

Use Enterprise Classified Adst

TOUCHDOWN VALUES for Hearty Fall Eating

COFFEE Instant Folger's 2-oz. **35c**

FLOUR Light Crust 5-lb. Box **39c**

NEW
Dottie's Biscuits
3 FOR **25c**

Our QUALITY MEATS ARE TABLE TREATS!

SHOULDER—ROUND OR RUMP
ROAST POUND **49c**

ROUND STEAK POUND **59c**

LOIN, T-BONE OR CLUB
STEAK POUND **49c**

CHUCK ROAST POUND **43c**

BEEF RIBS POUND **29c**

GROUND MEAT POUND **39c**

GOOCH'S ALL MEAT
BOLOGNA POUND **39c**

PORK SHOULDER
ROAST or STEAK POUND **43c**

IRELAND'S CHILI
1-lb. 3-oz.
57c

JELL-O
3 FOR **25c**

KEY STAMPS

Given With Every Purchase

Double Stamps on Wednesday with purchase of \$2.50 or more!



PREMIUM **CRACKERS** Pound Box **25c**

HI-Note TUNA CAN **15c**

METZGER'S **MILK** 2 1/2-gal. ctns. **79c**

King-Size COKE (Plus deposit) ctn. **29c**

ROSEDALE **PEACHES** No. 2 1/2 can **25c**

ZEE TOWELS BIG ROLL **25c**

H-C **ORANGE DRINK** **25c**



LIBBY'S GOLDEN **Whole Kernel CORN** 5 for **\$1.00**

AYWON **CUT GREEN BEANS** Can **10c**

MARSHALL **PORK & BEANS** 3 for **25c**



WRITE IN
Clyde Simmons
for
Tax Assessor-Collector
Of Runnels County
WHEN YOU VOTE ON NOVEMBER 8

- Born and reared in Runnels County
- B.A. Degree Texas Technological College
- Attended Draughon's Business College, Lubbock, studied bookkeeping.
- 7 years teaching experience in Runnels County.
- 15 years office experience.
- 3 years United States Navy in World War II.
- Formerly employed Runnels County ASC office.
- Life-time farming in Runnels County.

HE WILL APPRECIATE YOUR VOTE!



CASHWAY FOOD STORE

200 Tinkle Street - East of Waddell Chevrolet Co.

We Reserve the Right to Limit Quantities!





SALE!

SALE of DRAPERIES

Draw Drapes

Full size, expertly tailored drapes of rayon and acetate . . . 2 colors . . .

\$2.98 Pair

Boys' JACKETS

One group of boys jackets, sizes 3 to 12. Lined and unlined.

Values to \$9.95

\$4.95

HICKORY STRIPE COVERALLS

Children's sizes, 0-6, zipper front, gripper back, sanforized . . .

\$1.49 pair



B. F. GOODRICH KOROSEAL

Rainsteps

Frost color . . . fits all Cuban and low heels. Sizes 4 to 10 . . .

\$1.98 Pair

Men's Shoes \$9.95

200 Pairs including Jarman and John C. Roberts. Values to \$13.95. SAVE \$4.00 PAIR

Men's Curlee SUITS

Too hot . . . season late . . . we don't know the reason but our \$59.95 and \$69.95 CURLEE SUITS (1960 models) are going too slow! SAVE \$10.00 to \$20.00. TAKE YOUR PICK DURING THIS SALE . . .

\$50.00

Men's Walton SUITS

NEW DARK PATTERNS

These are called Student Sizes . . . but really fit all men up to size 38. \$29.95 values, now on sale!

(SAVE \$5.00)

\$25.00

BOLD BARGAINS!

Save like never before on lovely new dresses, coats and suits . . . during our SALE! Don't miss out!

SAVINGS IN EVERY FASHION DEPARTMENT!

SPECIAL DRESSES FOR FALL

Cottons, rayons, wools, brocades.

\$8.95

NEW LOW PRICES!

TOWNTONE QUILTS

For Skirts, Pedal Pushers, Robes

\$1.49 Yard

Matching Patterns (Not Pleated) 79c yard

SPECTACULAR SAVINGS!

OCTOBER GOAT SALE

SPECIAL PURCHASE!

We've "beat winter to the punch," with our sale of stunning coats that's as timely as it is terrific! Shop Now!

Ladies' Betty Rose Sample Line of DRESS COATS

Fall 1960 Styles . . . Values to \$49.95

\$25.00 Each

SALE OF BOYS' SWEATERS

(Lo-Holer Style)

Sizes 2-12 Sleeves . . . Bulky Knit Pure Orlon . . . Washable . . . \$2.98 Value

\$1.98

LONG SLEEVES \$3.95 Values . . . \$2.98

TOWELS

Closeout of broken towel sets. Here you will find \$2.98, \$1.98, \$1.69, \$1.49 and \$1.39 towels. Take your pick for only \$1.00 Tremendous values and you might find towels in this lot that would match sets you bought before.

\$1.00

Mission Valley GINGHAMS

Plaids and checks, deep tones (so good this fall), 45-inches wide, drip dry, sanforized. Regular \$1.39 per yard . . .

SALE PRICE

79c Yard

LEOTARDS TRETCH

Claussner's Full Fashioned Comfo Tights "Leotards" for street wear, ballet, sportswear, lounging. \$2.95 values.

\$1.98

\$2.95 VALUES!

Men's Briefs, T-Shirts, Undershirts, Shorts

3 FOR \$1.00

Save \$2.00!

One group of Knit Bulky Sweaters

In all colors and stripes! Values to \$7.95

\$5.95

Sale of Bed SPREADS

"FESTIVAL" Light Weight \$4.95 Cotton Spreads

"DIPLOMAT" Woven Satin Stripe.

One group of Fine Chenille Spreads

\$3.95

Men's Jackets

Heavy Twill with sanforized flannel lining . . . matches your khaki work suits . . .

\$5.95 Each

LADIES' SLACKS

Imported wool and corduroy slacks that are really underpriced at these prices.

\$2.98

BOYS' 3 to 8 CORDUROY Longies

100% Washable and Good for Cold Days!

\$1.00

Men's Slacks

Here is the buy for men who like all-wool flannel Slacks. We bought 300 pairs to get this low price. Regularly priced from \$8.95 to \$10.95. FOR THIS SALE . . .

\$6.90

Men's Western HATS

Pre-creased, 3/4 to 4-inch brims in lava (light color) or black. These are really the irregulars of Western Hats made by Stetson. If first quality they would be twice as high.

\$9.95 Each

Redwing Boots

10-inch oil tanned black chrome leather uppers with heavy leather insoles. Spring steel shank, rubber heel, moulded counter. We are overstocked on this \$16.95 boot . . . SAVE \$5.00! NOW . . .

\$11.95 Pair

HEIDENHEIMER'S

★ ★ ★
**DON'T
MISS
IT!**

GRAND OPENING

★ ★ ★
YOUR NEW MODERN

PIGGLY WIGGLY

OVER \$1,000.00 IN PRIZES AND MERCHANDISE FREE! Nothing to Buy! Just Register at PIGGLY WIGGLY!

100 Free Grocery Baskets! 10 Baskets Per Day! Starting Friday, 28th, Thru Sat., Nov. 5th!

FREE! FREE! Saturday, Oct. 29

Nothing to Buy - Come In and Register!

5-Piece Silver Service - \$150.00 Value

- G. E. TABLE RADIO
- LADIES' ELECTRIC SHAVER
- ELECTRIC CAN OPENER
- ELECTRIC PERCOLATOR
- ELECTRIC T. V. LAMP CLOCK
- ELECTRIC POP CORN POPPER
- ELECTRIC SOLDERING IRON
- CROWN JEWEL CHAFING DISH
- MIRRO HOT AND COLD SERVER

Chocolate
Cup Cakes
Served
All Day
Friday and
Saturday!

LOOK! LADIES!

\$1.00 Value, 51 Gauge, 15 Denier, 100%

NYLON HOSE FREE!

To the First 200 Ladies Visiting Our Store
Friday Morning!

300 Pair Will Be Given to the First 300 Ladies
Coming to Our Store Saturday Morning!

GANDY'S CHOCOLATE MILK SERVED FREE!

Friday and Saturday

We give you GREEN STAMPS

**FREE
PIGGLY WIGGLY
PENCILS**
Friday & Saturday

**FREE
COFFEE
and
COOKIES**
All Day Friday and
Saturday!

**FREE
BORDEN'S
ICE CREAM**
SERVED ALL DAY
Friday and Saturday

**FREE
Piggly Wiggly
BALLOONS
LOLLY POPS**
for the
KIDDIES!



SURPRISES, VALUES!!!



These Eleven Employees Represent

76 YEARS

OF FRIENDLY PIGGLY WIGGLY SERVICE!



MRS. MARVIN SEALS
... Cashier



MRS. H. F. GERHART
... Cashier



LONNIE E. FOWLER
... Stock and Special Display



MRS. W. H. DIETZ
... Cashier



WALKER TATUM
... Manager



R. C. GOOD
... Market Manager



DON OAKES
... Produce & Frozen Foods Mgr.



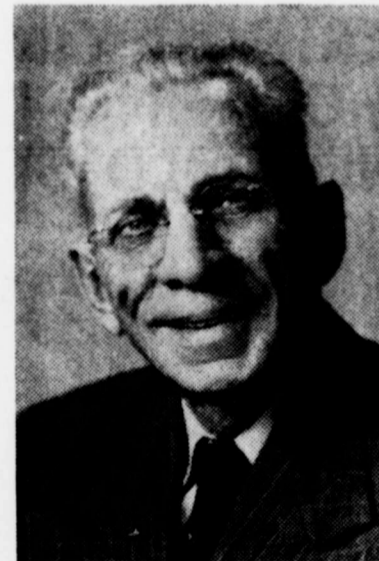
MRS. R. C. GOOD
... Market Sales



JESSIE BAILEY
... Stock Room and Display



MRS. DAVE CRIM
... Market Sales



E. M. STEEL
... Maintenance

Thanks to these Winters Business Institutions who helped us greatly in the building and remodeling of your
New PIGGLY WIGGLY SUPER-MARKET:

WINTERS LUMBER COMPANY
ALFREY LUMBER COMPANY
HIGGINBOTHAM LUMBER CO.

WINTERS SHEET METAL WORKS
SWATCHSUE ELECTRIC
WEST TEXAS UTILITIES CO.

CITY OF WINTERS POWER PLANT
CLARENCE HILL, Sand & Gravel
GARLAND CROUCH Sand & Gravel

A. B. SPILL MACHINE SHOP
SPARKLE-LITE, INC.
MAC CONSTRUCTION CO.

MATHIS BROS.

WINTERS PIGGLY WIGGLY

PIGGLY WIGGLY

GIVES YOU

S & H

AMERICA'S OLDEST,
MOST RELIABLE
STAMP PLAN



IT'S EASY TO
DECIDE WHICH STAMP
TO SAVE-LOOK AT ALL
THE REASONS WHY Piggly Wiggly
CHOSE S & H.

Double Stamps
Wednesday
With \$2.50 or More Purchase!

ONLY 1200 STAMPS fill your S & H book. You can get things faster.

YOU GET WHAT YOU WANT — when you want it. S & H has been redeeming stamps for over 60 years. GREATER VALUES FOR YOU. Compare stamp catalogues and you'll agree 'No value like S & H Values.'

MORE CHOICES FOR YOU. Over 1500 famous brand name products, including values no other stamp plan offers.

ONLY THE BEST FOR YOU. S & H is the plan preferred by thousands upon thousands. More than 20 million satisfied savers!

EASIER REDEMPTION FOR YOU. Attractive, conveniently located S & H Redemption Stores make redemption quick and sure — always a pleasure!

GET S & H GREEN STAMPS FROM THESE FIRMS:

Patterson Humble Service Station
Bradford Gulf Station

Winters Piggly Wiggly



WE GIVE
S & H
GREEN
STAMPS



YOU'LL LOVE IT!



DEL MONTE \$1.00 DAY SPECIALS!

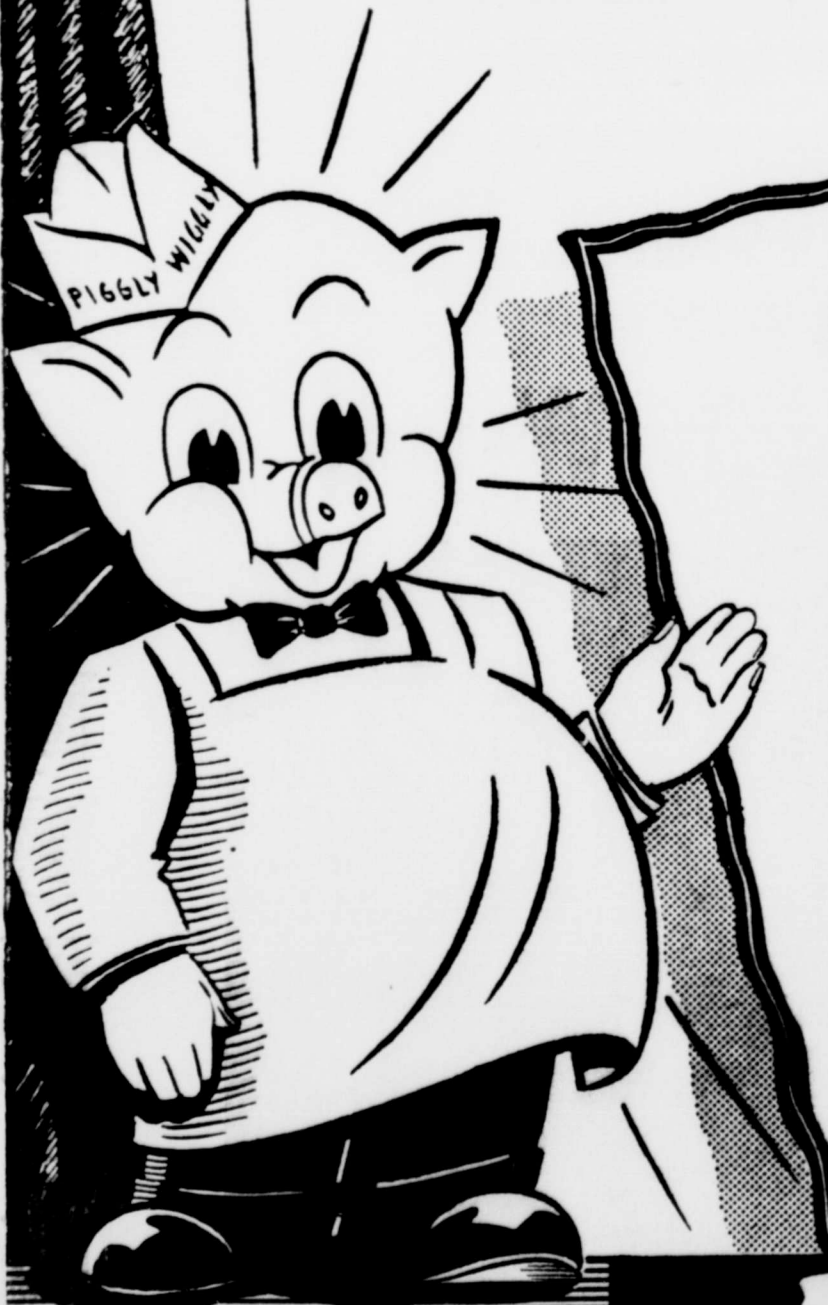
RHOMBE BEAUTY APPLES	10 lbs.	\$1 ⁰⁰
EATMOR CRANBERRIES	4 lbs.	\$1 ⁰⁰
YELLOW RIPE BANANAS	lb.	10 ^c
BELL PEPPER	lb.	15 ^c
KRISP CELERY	Stalk	15 ^c
YELLOW ONIONS	lb.	4 ^c
TEXAS ORANGES	5 lb. Bag	39 ^c
TEXAS GRAPEFRUIT	5 lb. Bag	39 ^c

FROZEN FOODS

6-OZ. WELCH GRAPE JUICE	5 Cans	\$1 ⁰⁰
MORTON FRUIT PIES	3 for	\$1 ⁰⁰
PATIO BEEF TAMALES	3 for	\$1 ⁰⁰
BEEF - TURKEY - CHICKEN Morton Pot Pies	5 Pkgs.	\$1 ⁰⁰
Morton's T. V. Dinner	3 for	\$1 ⁰⁰

Keith
**FISH
STICKS**
3 Pkgs.
\$1.00

PEACHES	303 Del Monte Sliced or Halves	5 Cans	\$1 ⁰⁰
FRUIT COCKTAIL	303 Del Monte	4 Cans	\$1 ⁰⁰
PINEAPPLE	211 Del Monte Chunks or Tidbits	5 Cans	\$1 ⁰⁰
PEARS	303 Del Monte	4 Cans	\$1 ⁰⁰
CREAM CORN	303 Del Monte	5 Cans	\$1 ⁰⁰
PEAS	303 Del Monte	5 Cans	\$1 ⁰⁰
Cut Green Beans	303 Del Monte	4 Cans	\$1 ⁰⁰
SPINACH	303 Del Monte	6 Cans	\$1 ⁰⁰
SAUERKRAUT	303 Del Monte	6 Cans	\$1 ⁰⁰
CATSUP	14-oz. Del Monte	5 bottles	\$1 ⁰⁰
FRUIT JUICES	29-oz. Del Monte	4 For	\$1 ⁰⁰
TOMATO JUICE	300 Del Monte	10 Cans	\$1 ⁰⁰



**GLADIOLA
FLOUR**
25-lb. Sack
\$1.69

**FOLGER'S
COFFEE**
2-lb. Can
\$1.19

MARYLAND CLUB
INSTANT COFFEE
6-oz. Jar . . **89^c**

ADAMS'
VANILLA
1 1/2-o. bottle
29^c

GLADIOLA
CAKE MIX
5 Boxes **\$1.00**

PRIZES, GIFTS, FUN.





GRAND OPENING

SWIFT JEWEL
SHORTENING
2 3-lb. Cans **\$1⁰⁰**

SWIFT
Vienna Sausage
5 Cans **\$1⁰⁰**

LADY FAIR
APPLE JELLY
5 16-oz. Jars **\$1⁰⁰**

BEST MAID
Salad Dressing
5 Pint Jars **\$1⁰⁰**

LADY BETTY
CUCUMBER WAFERS
5 15-oz. Jars **\$1⁰⁰**

KIMBELL'S
CHILI
2 No. 2 Cans **\$1⁰⁰**

MORTON'S
POTATO CHIPS
REGULAR 29c SELLER
4 Pkgs. **\$1⁰⁰**

FRITOS
REGULAR 29c SELLER
4 Pkgs. **\$1⁰⁰**

CARNATION
MILK
7 large cans **\$1⁰⁰**

KIMBELL'S
BISCUITS
15 Cans **\$1⁰⁰**

KIMBELL'S
OLEO
7 lbs. **\$1⁰⁰**

300 CAN KIMBELL'S
Cranberry Sauce
5 Cans **\$1⁰⁰**

SWIFT PREMIUM
Sli. Bacon
1-LB. PKG.
55^c

GOOCH SKINLESS
Wieners
2-LB. PKG.
69^c

YOUNG FAT
Dressed HENS
Pound **39^c**

SWIFT PREMIUM COOKED
HAMS lb. **49^c**
Ready to Serve!

DANKWORTH
Pork Sausage
2-lb. Sack **Only 79^c**

FED BABY BEEF SALE

ROUND
STEAK lb. **59^c**

CHOICE CLUB
STEAK lb. **55^c**

FAMILY STYLE
STEAK lb. **39^c**

CHUCK
ROAST lb. **39^c**

RUMP
ROAST lb. **49^c**

ARM
ROAST lb. **55^c**

SUNSHINE
HI-HO CRACKERS 1-lb. box **29^c**

DR. PEPPER
5 Cartons **\$1⁰⁰**
Plus Bottle Deposit

Santa Maria or Dairy Gold
MILK
HALF-GALLON CARTONS
2 FOR 79^c

BORDEN'S
MELLORINE
HALF-GALLON CARTONS
3 FOR \$1⁰⁰



SURPRISES, VALUES!!!





FROZEN FOODS—Designed and manufactured especially for Piggly Wiggly Stores, the frozen food and ice cream section of the recently remodeled Winters store covers 48 feet of floor space on the west side of the building. The equipment is green and gold trimmed, and is of the latest design, 1961 model fixtures. (Photo by Little)

Synthetic, Sewing Aids Boons To Making Curtains

The fresh-as-a-daisy floral prints blossoming in the stores are an incentive to bring the garden indoors with pretty new curtains.

Although there is a fairly good selection of readymade printed curtains, most homemakers will be sewing their own to get the color, pattern and size they want.

Some of the prettiest of the new florals are sheers, and many sheers are a combination of Dacron and cotton. The percentage of the synthetic fiber content is your clue to sewing it. If the Dacron or synthetic content dominates, treat it as though it were all Dacron.

Synthetic fiber fabrics are most successfully stitched if the thread is similar to the fiber: use nylon or Dacron thread with Dacron blends.

Insure Flat Seam

Use the smallest sewing machine needle you can, lengthen the stitch and loosen the tension on the machine so there will be about 10-12 stitches per inch. These precautions will help insure a smooth flat seam and reduce the danger of puckering.

Fraying can also be a problem, especially with sheer fabrics which will be laundered. Sewing experts recommend overcasting the fabric edges before precut panels are joined by seaming. Don't forget to trim off selvages.

As you shop for fabrics, bear in mind room requirements and the location of the window. In some rooms, the kitchen and bathroom for examples, curtains must be washable. Not all fabrics are.

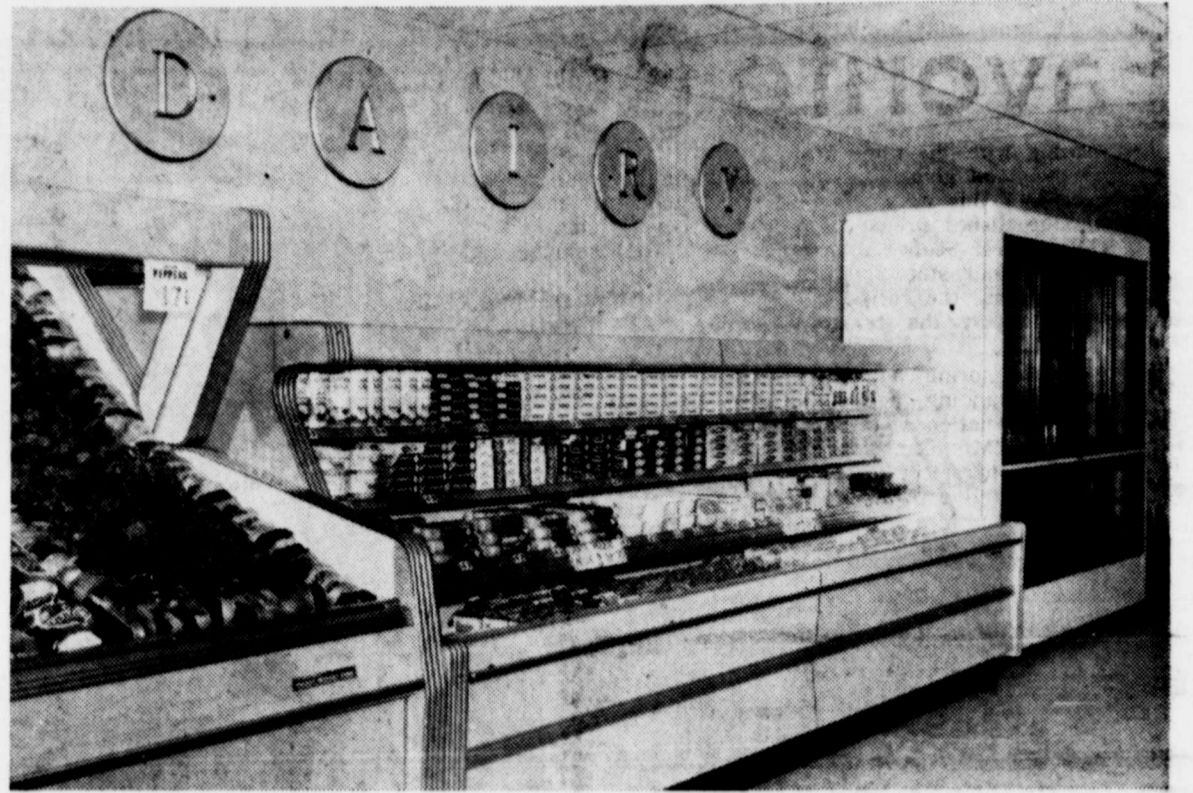
Even the synthetic fiber and cotton blend which we think of in dress fashions as wash-and-wear may not take kindly to the wash-tub in curtain construction.

One reason you should check washability is that many more hand-screened prints are showing up in lower price ranges in sheer as well as heavier weights. Dry cleaning is often recommended to preserve the pattern and coloring or to guard against shrinkage. Whether or not a fabric can be washed is not so important in the bedroom, dining room or living room.

New Aids

If you haven't made curtains recently, take time to look at the new aids which solve old problems.

One annoyance is the pleated heading which tips away from



DAIRY PRODUCTS—One of the most modern dairy products sections accentuates the convenient layout of the Winters Piggly Wiggly Store. The department covers 20 feet of space on the west side of the recently remodeled and redecorated building. (Photo by Little)

High Protein Diet, Exercise Are Vital To Good Reducing Program

Whether you are young or mature, excess weight presents a real problem.

The overweight teen-ager often suffers a lack of popularity while her slimmer sisters enjoy the social whirl that's part of growing up.

The older woman who carries around too many pounds courts ill health. She must also resort to wearing clothes that are too large to look smart.

The time to start reducing is the day you realize you've gained five pounds. It's easy to diet for the length of time it takes to lose that much. Additional pounds lengthen the reducing time so that many dieters become discouraged and give up.

The first step in reducing is, of course, to cut down on food intake. But it must be done wisely so that the important daily nutrients needed by the body (proteins, vitamins and minerals) are provided.

One food that can play an important role in any diet is unflavored gelatin. Not only does it supply the extra energy needed

when your caloric intake is smaller, but it is also an all-protein food. Three envelopes of this gelatin, taken daily in fruit juice, water, skim milk or bouillon will supplement the protein needs of the day without adding fat to the dietary intake.

Delicious and attractive low-caloric main dishes can be made, too, with unflavored gelatin, such as jellied meat loaf, molded salads and seafood molds. It's not difficult to stay on a diet if the foods you can eat are pretty and appetizing.

You get an extra beauty bonus, too, for gelatin helps considerably to improve the condition of your nails and hair.

Regular exercise should be an integral part of your reducing program. It will help you to lose the required amount of weight in the spots where you need it most while it tones your muscles and makes you feel alert and vibrant.

Don't adopt a defeatist attitude if you've gained weight. Dieting need not be a dreadful chore. With PROPER PLANNING, YOU CAN HAVE TASTY AND SATISFYING

Low Calorie Cheese Uses

For fruit pie topping that is low in calories simply beat cottage cheese until smooth. Add a small amount of sugar and a dash of grated lemon rind.

Cottage cheese fits into any meal of the day, even for breakfast in scrambled eggs. Allowing 2 tablespoons of cottage cheese to each egg. Cook in butter stirring occasionally, until desired firmness. Do not overcook.

Open-Face Sandwich

Let's face it! What? Why the open-face sandwich, of course. Try one of sliced cooked chicken, sliced tomatoes, and sliced cheese. Better yet, make three. Broil, five inches from heat, 5 to 10 minutes, or until cheese melts. Meanwhile heat 1 can (10 3-4 ounces) chicken gravy. Pour over hot sandwiches for a good 'n hearty lunch.

While the boss is sizing the help up, the help is sizing him up—and how.

MEALS. Add a few mild daily exercises, and before you know it—with no discomfort at all.

Farmers Using Soil Improving Crops

Bill Minzenmayer, secretary of the Runnels Soil Conservation District, reports that a good many farmers of the district are now using a winter soil improving crop in their cropping system. He said that the large acreage of dead cotton in the district indicates the need of these crops.

C. L. Drake, local Soil Conservation Service technician, said that the best control found so far for cotton root-rot, are crops that will improve the soil by adding large amounts of residues and

nitrogen back to the soil. A good winter legume such as Austrian winter peas or vetch and small grain, when managed for soil improvement, will help control cotton root-rot.

Drake said that the local ASC office offers cost-share assistance in planting Austrian winter peas, and the local SCS office would be glad to furnish technical assistance to anyone who needs it when they get ready to plant a soil improving crop.

MILK CUBES

Mothers will be surprised how much more milk children will drink if a few cubes of frozen milk from the ice tray are placed in a glass of milk.

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WINTERS LUMBER COMPANY

"Home-Owned For Home Owners"

Favorite Recipes From 1960 "Mrs. America" Contest

Cooperating with the Lone Star Gas Company in giving to the homemakers of this area the recipes for the dishes prepared by Mrs. Texas, Mrs. Seale Cutbirth, and the other four state finalists, we are reprinting the recipe bulletin published by the company recently.

"During the spring and early summer, outstanding homemakers across the nation were competing for the "Mrs. America" title. Conducted to select a homemaker representative of all homemakers, the "Mrs. America" Contest events are concerned with the many phases of homemaking. Contestants are also judged on personal appearance, poise, family life and community life. At the national finals of the contest, held in June, 1960, Mrs. Indiana was selected for the "Mrs. America" title.

"It is the privilege of Lone Star Gas Company to serve as a sponsor of the contest and to work with area and state finalists in Texas. Forty-five contestants participated in the five area finals held in various sections of the state. The five winners of these finals then participated in the Texas State Finals.

"Winner of the 'Mrs. Texas' title was Mrs. Seale T. Cutbirth of Brownwood, Texas. Mrs. Cutbirth is the wife of a doctor and the mother of four children ages six, five, three and one. Active in community affairs, she is twenty-eight years of age, a graduate of Baylor University and had a brief teaching career. At the national finals of the contest, she did indeed, bring honor to the 'Mrs. Texas' title for she placed among the top ten and was winner of the cake baking event.

"In the food preparation events of the state finals, contestants were required to prepare casserole dishes and to bake and frost cakes according to their favorite recipes. Under similar requirements at the national finals, Mrs. Texas prepared a casserole dish, a refrigerator dessert and baked and frosted a cake. Recipes for these casseroles, cakes and the refrigerator dessert are such choice ones, we share them with you.

"Our sincere congratulations to the homemakers who participated in all phases of the 'Mrs. America' Contest. Each of them is an attractive, capable homemaker making worthwhile contribution to her family and her community."

MRS. TEXAS
"MRS. BROWNWOOD"
Mrs. Seale T. (Betty) Cutbirth
NATIONAL FINALS RECIPES:
For her casserole dish, "Mrs. Texas" prepared the beef casserole prepared by "Mrs. Dallas" in the State Finals.
At the National Finals "Mrs. Texas" won first prize in the cake baking event.

Lone Star Spice Cake
Sift together—3 cups sifted flour
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon cloves
Cream—1 cup butter or margarine
Add, creaming until light and fluffy—2 cups sugar
Add, one at a time, beating well after each addition—4 egg yolks
Add—1 cup strawberry jam
Beginning and ending with dry ingredients, add dry ingredients to creamed mixture alternately with 1 teaspoon soda dissolved in 1 cup buttermilk
Mix well. Fold in 4 egg whites, stiffly beaten
1 cup pecans
1 teaspoon vanilla

Pour into 3 greased 9-inch pans. Bake in moderate gas oven (350 F.) 30 minutes. Remove from oven and let cool 5 minutes before removing from pans. Remove from pans and finish cooling on cake racks. Frost with sea foam frosting.

Note: This recipe is from the files of the home economics department of Lone Star Gas Company where it was titled Dorothy's Jam Cake. It is equally good when made with other berry jams and when frosted with caramel frosting.

Sea Foam Frosting
Combine in saucepan and cook over very low gas flame (175-200 F. dial setting on controlled burner) until frosting is fluffy and stands in peaks when beater is pulled out, beating with rotary beater or mixer (about 7 minutes)

3 egg whites
2 1/4 cups dark brown sugar, firmly packed
7 tablespoons water
dash salt
Remove from flame. Fold in 2 teaspoons vanilla.
Beat until thick enough to spread. Makes enough for top and sides of three 9-inch layers.

Caramel Frosting
In heavy skillet over medium gas flame (325-350 F. dial setting on controlled burner) caramelize (cook until melted and of rich brown color), stirring frequently 3 tablespoons sugar

Combine in saucepan 2 cups sugar
2 tablespoons light corn syrup
1 teaspoon baking powder
Add 2-3 cup milk
1-2 cup butter or margarine
caramelized sugar
Cook over medium gas flame (250-275 F. dial setting on controlled burner) until small amount forms a soft ball in cold water (234 F.) Remove from flame. Cool without stirring. Beat until creamy and thick enough to spread. Frosting becomes to thick to spread, add a few drops of warm water and mix well. Makes enough for top and sides of three 8 or 9-inch layers.

Strawberry Pink Cloud Dessert
Combine in large mixing bowl 2 packages strawberry flavored gelatin
2 cups hot water
2 packages (10 ounces each) frozen strawberries
Stir until strawberries have broken apart. Chill in gas refrigerator until thickened.
Fold in 1 eight-inch angel cake, crumbled

1 pint heavy cream, whipped and sweetened with 1-2 cup sugar.
Mix well. Pour into 13 x 9 x 2-inch pan or dish. Cover and chill in gas refrigerator until firm. To serve, cut in squares and garnish with strawberries and fresh mint leaves. Makes 16 servings.

STATE FINALS RECIPES:
Tuna Casserole
Melt in saucepan over very low gas flame (175-200 F. dial setting on controlled burner) 6 tablespoons butter or margarine
Blend in 6 tablespoons flour
1-8 teaspoon pepper
1-4 teaspoon salt
Stir in gradually and continue cooking until thickened, stirring occasionally 2 cups milk
Add 2 cans (6 1/2 ounces each) tuna, drained
1 can (17-ounce) green peas and whole onions
1 jar (2-ounce) pimiento strips
1 can (4-ounce) mushrooms
Line bottom of 2-quart casserole with 1-2 package (6-ounce) corn chips
Pour tuna mixture over corn

chips. Combine remaining corn chips, crushed
1 cup (1-4 pound) grated process American cheese
Sprinkle over tuna mixture. Bake in moderate gas oven (350 F.) 15 to 20 minutes or until topping is golden brown. Makes 6 to 8 servings.

Spice Cake
Sift together 2 1/2 cups sifted cake flour
1 cup sugar
1 teaspoon soda
1 1/2 teaspoons cinnamon
3/4 teaspoon nutmeg
3-4 teaspoon cloves
1 teaspoon salt
Add and beat 2 minutes 1 cup dark brown sugar, firmly packed
2-3 cup shortening
1 cup buttermilk
Add and beat 2 minutes 3 eggs

Pour into 2 greased and floured 9-inch pans. Bake in moderate gas oven (350 F.) 30 to 35 minutes. Remove from oven and let cool 5 minutes before removing from pans. Remove from pans and finish cooling on cake racks. Frost with sea foam frosting. Note: If beating with mixer, use medium speed. If beating by hand, use 150 strokes per minute.

Sea Foam Frosting
Combine in saucepan and cook over very low gas flame (175-200 F. dial setting on controlled burner) until frosting is fluffy and stands in peaks when beater is pulled out, beating constantly with rotary beater or mixer (about 7 minutes) 2 egg whites
1 1/2 cups dark brown sugar, firmly packed
1-3 cup water
dash salt
Remove from flame. Fold in 1 teaspoon vanilla.
Beat until thick enough to spread. Makes enough for top and sides of two 9-inch or three 8-inch layers.

"MRS. ATHENS"
Mrs. James Elmo
(Jean) Holmes, Jr.
Rice and Pork Casserole
Season 4 pork chops with salt and pepper
Place in shallow 2-quart casserole. Dissolve 2 chicken bouillon cubes in 2 cups hot water
Pour over chops. Add 1 cup uncooked regular rice
1-2 cup chopped green pepper
2 green onions, sliced
1 can (17 ounce) tomatoes
dash paprika
Cover tightly. Bake in moderate gas oven (350 F.) 1 hour. Makes 4 servings.

Lazy Day Cake
Sift together 2 1/2 cups sifted cake flour
1 1/2 cups sugar
3 teaspoons baking powder
1 teaspoon salt
Place in mixing bowl, stirring just enough to soften 1-2 cup shortening
Sift in dry ingredients. Add and beat 2 minutes 3-4 cup milk
Add and beat 1 minute 2 eggs
1 teaspoon vanilla
1-4 cup milk
Pour into 2 waxed paper lined 9-inch pans. Bake in moderate gas oven (375 F.) 20 to 25 minutes. Remove from oven and let cool 5 minutes before removing from pans. Remove from pans and finish cooling on cake racks. Fill with pineapple filling and frost with seven minute frosting.
Note: If beating with mixer, use medium speed. If beating by hand, use 150 strokes per minute.

Pineapple Filling
Combine in saucepan 1-2 cup sugar
1-3 cup sifted flour
2-3 cup pineapple juice
1 egg yolk, slightly beaten.
Cook over very low gas flame (175-200 F. dial setting on controlled burner) until thickened, stirring frequently. Remove from flame.
Add 1 tablespoon lemon juice
1-2 cup crushed pineapple, drained
Cool. Makes enough for between three 8 or 9-inch layers.

"MRS. DALLAS"
Mrs. G. V. (Betty) Mayfield
Beef in Casserole
Combine in skillet and cook over very low gas flame (175-200 F. dial setting on controlled burner) 5 to 10 minutes 1 pound ground beef
2 teaspoons sugar
2 teaspoons salt
1 can (16-ounce) tomatoes
1 can (8-ounce) tomato sauce
2 cloves garlic, crushed
pepper to taste
Combine 1 five-ounce package thin egg noodles, cooked and drained
1 cup sour cream
1 package (3-ounce) cream cheese
6 green onions chopped with some of tops
In greased 3-quart casserole, arrange meat mixture and noodle mixture in alternate layers with 1 cup grated American cheese
Bake in moderate gas oven (350 F.) 35 minutes. Makes 8 servings. May be prepared, stored in gas refrigerator and reheated just before serving. Note: This recipe was a prize winner in the 1959 Texas Beef Council Recipe Contest.

Rich Real Devil's Food Cake
Melt over very low gas flame (175-200 F. dial setting on controlled burner). Cool 3 squares (1-ounce each) unsweetened chocolate
Sift together 2 1/4 cups sifted cake flour
2 teaspoons soda
1-2 teaspoon salt
Cream together until light and fluffy 1-4 cup butter or margarine
2 1/2 cups light brown sugar, firmly packed
Add, one at a time, beating well after each addition 3 eggs
Blend in chocolate. Beginning and ending with dry ingredients, add dry ingredients to creamed mixture alternately with 1-2 cup buttermilk or sour milk
Add and stir until smooth 2 teaspoons vanilla
1 cup boiling water
Pour into 2 greased and floured 9-inch pans. Bake in moderate gas oven (375 F.) 35 to 40 minutes. Remove from oven and let cool 5 minutes before removing from pans. Remove from pans and finish cooling on cake racks. Frost with white mountain frosting.

White Mountain Frosting
Combine in saucepan and cook over medium gas flame (250-275 F. dial setting on controlled burner) without stirring, until small amount forms a firm ball in cold water (242 F.) 2-3 cup sugar
2 tablespoons plus 2 teaspoons water
1-3 cup light corn syrup
Pour in fine stream, beating constantly, over 2 stiffly beaten egg whites
Add 1 1-2 teaspoons vanilla
Beat until frosting stands in peaks. Makes enough for top and sides of two 8 or 9-inch layers.



PRODUCE SECTION — Don Oakes is manager of the new produce section of the recently remodeled Piggly Wiggly Store. Above is shown a portion of the produce department, which covers 42 feet of wall space on the west side of the building. (Photo by Little)

Seven Minute Frosting
Combine in saucepan and cook over very low gas flame (175-200 F. dial setting on controlled burner) until frosting is fluffy and stands in peaks when beater is pulled out, beating constantly with rotary beater or mixer (about 7 minutes) 2 egg whites
3-4 cup sugar
1-3 cup light corn syrup
3 tablespoons water
1-4 teaspoon cream of tartar
1-4 teaspoon salt
Remove from flame Fold in 1 teaspoon vanilla
Continue beating until thick enough to spread. Makes enough for top and sides of two 8 or 9-inch layers.

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1 can (8-ounce) tomato sauce
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2 teaspoons soda
1-2 teaspoon salt
Cream together until light and fluffy 1-4 cup butter or margarine
2 1/2 cups light brown sugar, firmly packed
Add, one at a time, beating well after each addition 3 eggs
Blend in chocolate. Beginning and ending with dry ingredients, add dry ingredients to creamed mixture alternately with 1-2 cup buttermilk or sour milk
Add and stir until smooth 2 teaspoons vanilla
1 cup boiling water
Pour into 2 greased and floured 9-inch pans. Bake in moderate gas oven (375 F.) 35 to 40 minutes. Remove from oven and let cool 5 minutes before removing from pans. Remove from pans and finish cooling on cake racks. Frost with white mountain frosting.

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"MRS. FORT WORTH"
Mrs. Joe Charles
(Mildred) McLure
Beef Casserole
Heat in skillet over medium gas flame (300-325 F. dial setting on controlled burner) 1 tablespoon butter or margarine

Add and brown 1 pound ground lean beef
Remove meat and add to fat remaining in skillet 1 teaspoon butter or margarine
Add and cook until soft 3 pieces celery, chopped
1 green pepper, chopped
1 large onion, chopped
Stir in 1 can (10 1/2 ounce) cream of mushroom soup
1-2 cup water
1-2 teaspoon salt
dash pepper
browned meat
Pour into 2 1-2 quart casserole. Cover. Bake in moderate gas oven (325 F.) 30 minutes. Sprinkle with 1 can (3-ounce) chow-mein noodles.
Continue baking 10 minutes. Makes 6 to 8 servings.

Chocolate Cake
Sift together 2 1-2 cups sifted flour
2 teaspoons soda
1 teaspoon salt
1-2 cup cocoa
Cream 3-4 cup shortening
2 cups sugar
Add one at a time, beating well after each addition 2 eggs
Beginning and ending with dry ingredients, add dry ingredients to creamed mixture alternately

with 6 tablespoons buttermilk
Add and mix well 1 teaspoon vanilla
1 cup mashed bananas
1 cup chopped nuts
Pour into greased and floured 10-inch tube pan. Bake in moderate gas oven (325 F.) 1 hour. Remove from oven and let cool 5 minutes before removing from pan. Remove from pan and finish cooling on cake rack. Frost with pecan praline frosting.

Pecan Praline Frosting
Melt in saucepan over very low gas flame (175-200 F. dial setting on controlled burner) 5 tablespoons butter or margarine
Add and cook 3 minutes 1 cup light brown sugar, firmly packed
Cool slightly. Add, beating well with spoon after each ingredient is added 1 cup confectioners' sugar, sifted
1-4 cup cream
1 teaspoon vanilla
1 cup pecan halves
Beat until thick enough to spread.

Fluffy Frosting
Combine 1 box (3 1-2 cups) confectioners' sugar, sifted
1-2 cup cocoa
Add 1-2 cup butter or margarine
dash salt
1 teaspoon vanilla
Add gradually, mixing until light and fluffy 1-2 cup cream
Makes enough for top and sides of two 8 or 9-inch layers.

"MRS. WORTHAM"
Mrs. W. M. (Christine) LeFebre
Huntington Chicken Casserole
Combine in saucepan, stirring until cubes are dissolved 3 cups boiling water
3 chicken bouillon cubes
Add and cook over low gas flame (200-225 F. dial setting on controlled burner) 15 minutes or until vegetables are transparent
1 large green pepper, chopped
1 large onion, chopped
3 large pieces celery, chopped
Add and cook 10 minutes 1-2 package (5-ounce) flat egg noodles
Add 1-2 can (10 1-2 ounce) cream of mushroom soup
1 can (2-ounce) sliced mushrooms
1 can (4-ounce) pimiento, chopped
2 cans (5 ounces each) boned chicken, chopped
1 cup (1-4 pound) grated process American cheese
salt and pepper to taste
Pour into 2-quart casserole.
Top with 1 cup (1-4 pound) grated process American cheese
Bake in moderate gas oven (350 F.) 15 minutes. Make 8 servings.

Banana Nut Loaf Cake
Sift together 3 cups sifted flour
3-4 teaspoon soda
Cream 3-4 cup shortening
2 cups plus 2 tablespoons sugar
Add one at a time, beating well after each addition 3 eggs
Beginning and ending with dry ingredients, add dry ingredients to creamed mixture alternately

to creamed mixture alternately with 1 cup butter milk
1 teaspoon vanilla
Add all at once 1 cup boiling water
Pour into 2 greased 9-inch pans. Bake in moderate gas oven (350 F.) 35 to 40 minutes. Remove from oven and let cool 5 minutes before removing from pans. Remove from pans and finish cooling on cake racks. Frost with fluffy frosting.

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Fluffy Frosting
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1-2 cup cocoa
Add 1-2 cup butter or margarine
dash salt
1 teaspoon vanilla
Add gradually, mixing until light and fluffy 1-2 cup cream
Makes enough for top and sides of two 8 or 9-inch layers.

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1-3 cup light corn syrup
3 tablespoons water
1-4 teaspoon cream of tartar
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Remove from flame Fold in 1 teaspoon vanilla
Continue beating until thick enough to spread. Makes enough for top and sides of two 8 or 9-inch layers.

"MRS. DALLAS"
Mrs. G. V. (Betty) Mayfield
Beef in Casserole
Combine in skillet and cook over very low gas flame (175-200 F. dial setting on controlled burner) 5 to 10 minutes 1 pound ground beef
2 teaspoons sugar
2 teaspoons salt
1 can (16-ounce) tomatoes
1 can (8-ounce) tomato sauce
2 cloves garlic, crushed
pepper to taste
Combine 1 five-ounce package thin egg noodles, cooked and drained
1 cup sour cream
1 package (3-ounce) cream cheese
6 green onions chopped with some of tops
In greased 3-quart casserole, arrange meat mixture and noodle mixture in alternate layers with 1 cup grated American cheese
Bake in moderate gas oven (350 F.) 35 minutes. Makes 8 servings. May be prepared, stored in gas refrigerator and reheated just before serving. Note: This recipe was a prize winner in the 1959 Texas Beef Council Recipe Contest.

Rich Real Devil's Food Cake
Melt over very low gas flame (175-200 F. dial setting on controlled burner). Cool 3 squares (1-ounce each) unsweetened chocolate
Sift together 2 1/4 cups sifted cake flour
2 teaspoons soda
1-2 teaspoon salt
Cream together until light and fluffy 1-4 cup butter or margarine
2 1/2 cups light brown sugar, firmly packed
Add, one at a time, beating well after each addition 2 eggs
Beginning and ending with dry ingredients, add dry ingredients to creamed mixture alternately

"MRS. WORTHAM"
Mrs. W. M. (Christine) LeFebre
Huntington Chicken Casserole
Combine in saucepan, stirring until cubes are dissolved 3 cups boiling water
3 chicken bouillon cubes
Add and cook over low gas flame (200-225 F. dial setting on controlled burner) 15 minutes or until vegetables are transparent
1 large green pepper, chopped
1 large onion, chopped
3 large pieces celery, chopped
Add and cook 10 minutes 1-2 package (5-ounce) flat egg noodles
Add 1-2 can (10 1-2 ounce) cream of mushroom soup
1 can (2-ounce) sliced mushrooms
1 can (4-ounce) pimiento, chopped
2 cans (5 ounces each) boned chicken, chopped
1 cup (1-4 pound) grated process American cheese
salt and pepper to taste
Pour into 2-quart casserole.
Top with 1 cup (1-4 pound) grated process American cheese
Bake in moderate gas oven (350 F.) 15 minutes. Make 8 servings.

Banana Nut Loaf Cake
Sift together 3 cups sifted flour
3-4 teaspoon soda
Cream 3-4 cup shortening
2 cups plus 2 tablespoons sugar
Add one at a time, beating well after each addition 3 eggs
Beginning and ending with dry ingredients, add dry ingredients to creamed mixture alternately

to creamed mixture alternately with 1 cup butter milk
1 teaspoon vanilla
Add all at once 1 cup boiling water
Pour into 2 greased 9-inch pans. Bake in moderate gas oven (350 F.) 35 to 40 minutes. Remove from oven and let cool 5 minutes before removing from pans. Remove from pans and finish cooling on cake racks. Frost with fluffy frosting.

Fluffy Frosting
Combine 1 box (3 1-2 cups) confectioners' sugar, sifted
1-2 cup cocoa
Add 1-2 cup butter or margarine
dash salt
1 teaspoon vanilla
Add gradually, mixing until light and fluffy 1-2 cup cream
Makes enough for top and sides of two 8 or 9-inch layers.

"MRS. WORTHAM"
Mrs. W. M. (Christine) LeFebre
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PRODUCE SECTION — Don Oakes is manager of the new produce section of the recently remodeled Piggly Wiggly Store. Above is shown a portion of the produce department, which covers 42 feet of wall space on the west side of the building. (Photo by Little)

Seven Minute Frosting
Combine in saucepan and cook over very low gas flame (175-200 F. dial setting on controlled burner) until frosting is fluffy and stands in peaks when beater is pulled out, beating constantly with rotary beater or mixer (about 7 minutes) 2 egg whites
3-4 cup sugar
1-3 cup light corn syrup
3 tablespoons water
1-4 teaspoon cream of tartar
1-4 teaspoon salt
Remove from flame Fold in 1 teaspoon vanilla
Continue beating until thick enough to spread. Makes enough for top and sides of two 8 or 9-inch layers.

"MRS. DALLAS"
Mrs. G. V. (Betty) Mayfield
Beef in Casserole
Combine in skillet and cook over very low gas flame (175-200 F. dial setting on controlled burner) 5 to 10 minutes 1 pound ground beef
2 teaspoons sugar
2 teaspoons salt
1 can (16-ounce) tomatoes
1 can (8-ounce) tomato sauce
2 cloves garlic, crushed
pepper to taste
Combine 1 five-ounce package thin egg noodles, cooked and drained
1 cup sour cream
1 package (3-ounce) cream cheese
6 green onions chopped with some of tops
In greased 3-quart casserole, arrange meat mixture and noodle mixture in alternate layers with 1 cup grated American cheese
Bake in moderate gas oven (350 F.) 35 minutes. Makes 8 servings. May be prepared, stored in gas refrigerator and reheated just before serving

12th Nationwide Observance To Feature Model Home Openings

Winters has hundreds of new homes and a drive through the Parkview, Sunlawn, Leeman and Hoppe additions will be a revealing experience. The well-kept lawns and new homes are proof that the homeowners take great pride in their property and that the home owners are a group of happy and contented families.

Many of these homes were opened to the public when they were completed far in advance of the week set apart as National Home Week.

Over 11,000 new model homes will herald the 12th observance of National Home Week, September 24-October 2, this year in what should prove to be the largest promotion of this nationwide event.

The National Association of Home Builders, with some 44,000 members across the country, will sponsor the program in cooperation with local electric utilities, contractors, banks and building suppliers.

Homes Featured

The electrical industry's total-electric Gold Medallion Homes will be featured at hundreds of previews and model home openings during National Home Week. These showcases of electrical excellence in its natural setting, the home, may appear either side-by-side in communities of homes or as individual residences opened to the public in suburban and metropolitan areas.

Home ownership in America has more than doubled since 1942. Today more than six out of every ten American families own their own homes. Both the home building and electrical industries are committed to the goal of providing well-designed, well-equipped homes, within reach of the budget of every American family.

Began in 1948

Back in 1948, the first National Home Week was celebrated in about 75 cities. Since then, the number of cities joining the observance has more than doubled. Proclamations by mayors and governors now recognize the week as a major event. Last year the value of homes exhibited during the September observance amounted to \$120 million. In Parades of Homes staged in over 100 cities, an average of 20 to 40 homes with an estimated individual value of \$14,000 will be shown at each event.

For the past three years local electric utilities have intensified their promotional support of Na-

tional Home Week, closely cooperating with local chapters of the National Association of Home Builders. It is estimated that over 7,000 home builders have signed up to participate in the Medallion Home program on the local level; they will be a potent factor in Fall campaigns aimed at home buyers.

Medallion Guide

On thousands of the homes shown during this celebration will be affixed the electrical industry's Medallion, offering assurance to potential purchasers that the homes in question is a fine investment today, with substantial resale value tomorrow.

National Home Week will conclusively demonstrate that Medallion Homes can be built in any style, size, price range or geographical location. A new home has long been known as one of the most important and carefully considered purchases a person can make in his lifetime. Utility specialists and builder personnel will go to great pains to point out the advantages of properly-planned wiring, decorative Light for Living, modern appliances, and, most important of all, space-saving electric heat in model Medallion Homes.

Ripe Olives In Appetizers

Serve mustard, chili or garlic-flavored ripe olives as before-dinner appetizer with glasses of tomato juice or any before-dinner libation.

Heat liquor from a 9-ounce can of olives with a teaspoon of dry mustard or chili powder; add olives, cover and let stand several hours. For garlic olives, peel and halve a clove of garlic, drop into a can and allow to stand a few hours or overnight.

Serve plain or flavored olives chilled in a bowl of crushed ice, or heated. For barbecues, simply turn olives and liquor into a small saucpan and set on edge of grill to heat thoroughly.

QUICK CASSEROLE

Quick casserole: heat frankfurter chunks or slices in a flavorful tomato sauce (canned or homemade) and mix with cooked rice.

Turn into a baking dish, top with grated cheese and finish in a moderate or hot oven.



HEALTH AND BEAUTY AIDS—One of the most completely stocked sections of its kind, the health and beauty aid and houseware section of the newly remodeled Piggly Wiggly Store, owned and operated by Neal R. Oakes, covers 48 feet of space in the southwest corner of the building. (Little Photo)

Fire Losses In U. S. Decrease Slightly During Last Year

Continued vigilance in the field of fire prevention is urged by the National Board of Fire Underwriters as the surest means of holding down fire deaths and property losses.

In a special Fire Prevention Week message, Lewis A. Vincent, general manager of the National Board, reminded there were 11,300 fire deaths last year, or 200 fewer than the 11,500 for 1958.

Fire losses in the United States last year aggregated \$1,047,073,000 a decrease of nine-tenths of one per cent under the \$1,056,266,000 of the preceding year, and the first downturn since 1950.

EFFORTS HELPED

"The intensive work of civic groups, fire departments, schools, churches, commercial establishments, and industrial concerns in promoting fire safety helped shave down last year's toll," Mr. Vincent said.

"The reduction in fire losses last year is all the more significant when you realize that 1959 was a big construction year, and the number of buildings in the United States, and their net worth, was greater at the end of the year

than at the beginning.

"Our fire prevention activities must not be limited to Fire Prevention Week, but must be an all-year-round activity," he declared. "There is no way of counting the untold number of fires that were halted before they started by the efforts on the part of people throughout the nation to reduce fire hazards," he added, "but the figure would have been much higher we know, without intensive fire protection work."

HOME INSPECTIONS

Mr. Vincent pointed to the Home Inspection Program conducted by the International Association of Fire Chiefs as one of the vital aids in fire prevention activity.

More and more communities are drawing plans under which the uniformed firemen of the local department inspect homes to point out potential fire hazards. The program is purely voluntary. Firemen inspect a home only if the householder desires the inspection to be made.

Around 15 million homes in the United States were inspected under the program last year with approximately 50 per cent of the fire departments in the nation participating in the work and it is expected that twice that number will be inspected this year.

If you want to make an easy job seem mighty hard, just keep putting off doing it.

Packaged Foods To Be Exhibited In Europe

Sharing ideas about delicious, convenient American packaged foods is one of the good will functions of American food manufacturers in exhibits abroad.

More than 100 manufacturers and producers are cooperating with the U. S. Department of Agriculture in presenting exhibits at the British Food Fair, London, England, Aug. 31-Sept. 17 and at the IKOFA International Exhibition of Groceries, Munich, Germany, Sept. 23-Oct. 2.

Purpose of these exhibits is to acquaint more Europeans with the versatility, economy and goodness of our packaged foods. America's colorful and tasty foods, such as frozen apple turnovers and frozen apple strudel evoke many comments and questions about them.

These products will be displayed at exhibitions, used in public demonstrations, and served at receptions for foreign food officials. Through these efforts grocery manufacturers hope to make such foods as popular in Europe as they are in America.

Use the Classified Section!

Never Go Away and Leave Children Alone; Rules Given for Baby Sitter

Children should never be left at home alone, the National Board of Fire Underwriters reminds.

The National Board gives these rules which should be followed when employing a baby sitter:

1. Parents and sitter should know one another.
2. Employ only sitters who have a sense of responsibility and who like children.
3. Try to have the same sitter regularly if possible, and one who lives nearby.
4. Have a preliminary interview with the sitter. Acquaint her with children and pets, especially the watch-dog.
5. Give instructions orally and leave them in writing.
6. Be sure sitter understands that in a fire emergency she should get the children out of the house, then call the fire department, then notify parents.
7. Show sitter all exits and how to get children out of house in case of fire.
8. Give the sitter the telephone number of the fire department, family doctor, and place to which they (parents or adult members of the family) are going; also,

what neighbor to call in the event of any emergency.

9. If there is no phone, explain to sitter other means of notifying fire department in case of a fire.

10. Caution sitter against permitting child to play with matches, electric cords, or other electrical appliances. Also, tell her to keep the child out of the kitchen, if possible.

11. If sitter is to bathe youngster make certain she has had such experience.

12. Leave a first aid kit with sitter and explain how to take care of simple burns, cuts, bruises.

Provide flashlights for use in case lighting should fail.

14. Always come home at the hour agreed upon; telephone if delayed.

15. Make suitable and safe arrangements for accompanying the sitter home.

KEEP DISH ANCHORED

A rubber jar ring glued to the bottom of your pet's feeding dish will keep the dish from slipping.

YOU Could Be Next!



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Barbecued Ribs Delicious Eating In Cool Autumn Days

During the delightful weather in early fall days, back yard barbecue is a delightful way to entertain friends after the game or at just any time. Molasses barbecued spareribs are savory and most inviting to the dinner feast.

Unsulphured molasses is a natural barbecue sauce addition. Since it is the pure concentrated juice of sugar cane, this sweetener has the ability of browning and giving a delicious and tender crust to spareribs. In flavor it goes well with the nip of vinegar, Worcestershire and catsup used in the barbecue sauce.

Barbecued spareribs are as much fun as a picnic. The succulent spareribs are a nibble treat and each taste is particularly enjoyable since the meat is baked with a sweet and pungent barbecue sauce.

There is no fuss and bother to barbecued spareribs. Put them meat side up in a baking pan and top with lemon slices and chopped onion. The spareribs are partially baked before the barbecue sauce is added to contribute mellowness of flavor.

Barbecued Spareribs

3 lbs. spareribs, cut into serving pieces
1 lemon, thinly sliced
1 medium onion, chopped
1-4 cup unsulphured molasses
1 tsp. chili powder
1 tsp. celery seed
1-4 cup vinegar
1-4 cup Worcestershire sauce
1 cup catsup
1-2 tsp. Tabasco
2 cups water

Place spareribs, meat side up, in shallow baking pan. Sprinkle with salt. Top with lemon slices and chopped onion. Bake in moderate oven (350 degrees) 30 min.

utes. Combine unsulphured molasses with chili powder and celery seed; stir in remaining ingredients.

Pour over spare ribs. Continue baking 1 hour longer, basting frequently. Yield: 4 servings.

Barbecued Turkey

Here's a wonderful way to top a day!

Allow 45 minutes to prepare the grill, and another 45 minutes for cooking. Start your barbecue fire, make sure all the fuel is burning, and let it burn down to a good bed of coals.

Remove quarter turkey from its protective wrapping, and put it on the grill 6-to-8 inches above the slow burning coals. Baste frequently with a Honey Orange Glaze made of a simple mixture of 1-2 cup honey, 1-4 cup orange juice, 1-2 cup brown sugar. (You might find it convenient to make your glaze in advance, even the day before. It will keep perfectly in your refrigerator.)

After about 15 minutes of cooking, your turkey will be nicely browned on one side. Turn it then and brown it on the other side for another 15 minutes, and rotate every 15 minutes thereafter for a total of about 45 minutes cooking time.

If you really adore that smoke flavor, place a sheet of foil over the turkey loosely while it is cooking. That's all there is to it.

With Poultry

Canned applesauce and whole cranberry sauce mixed together make a twosome that tastes good with roast duck, chicken or turkey.

EGGS ARE ADDED

When you see potatoes called "Duchess" on a restaurant menu, you'll find that the vegetable will be mashed with eggs added and that these are often put through a pastry tube and served with broiled meat or fish.



CANNED FOOD — On the east side of the recently remodeled Winters Piggly Wiggly Store, the canned foods section stretches 76 feet, displaying all types of brand name canned foods in convenient, eye-appealing display. The canned foods section, a portion of which is shown in the above photograph, is kept well-stocked for ease in shopping. (Photo by Little)

Agronomists Say Lawns, Shrubs Require Early Fall Feeding

Do you seem to be caught up with your landscaping chores for this time of year?

Agronomists suggest that you take a second look now as there are still many jobs which need to be done to keep lawns, flowers, vegetables and shrubs growing better the rest of the year.

For example, many fine lawns which started growing well may tend to lose some of their lush, green color.

This generally is the result of improper or insufficient food to keep them productive.

If your lawns seem to be faltering now, chances are that it needs an additional feeding of the proper plant food to restore it to life and keep grass growing well all fall. Many gardeners find that fall feeding of lawns pays extra dividends by encouraging greener, healthier, weed free turf.

The amount of fertilizer to use for this late application will be about half the normal feeding applied at other times of the year. Agronomists recommend a about one and three-quarter pounds of fertilizer for turf and trees (such as 10-6-4 analysis) for each 100 square feet of lawn space.

The fertilizer should not be applied while the grass is still wet with dew or when the weather promises to be particularly hot and humid. Always water thoroughly after each application.

There are other planting and feeding chores remaining around the home that need attention, too.

Feeding of roses should be continued about every four to six weeks. Distribute one-half cup of rose food in a shallow furrow around the plant to provide complete balanced nourishment necessary for strong healthy rose plants and hardy blooms.

Wire Beaters Best For Making Sauces

Small wire whips are inexpensive and indispensable in making many sauces; use it also when you are whipping up an envelope of instant potato granules. Interestingly enough a whip will make the potatoes whiter than will a spoon because with it a goodly amount of air is incorporated.

A poor way to try to get ahead is to block the way for the person behind.

Keep Garden Hose Handy On Farm

Do you live on a farm or any suburban community situated some distance from water mains, fire hydrants, or a fire department?

If so, the National Board of Fire Underwriters offers these suggestions to increase the fire safety of your home.

1. Keep a garden hose handy if you have water under pressure. Make sure your house has plenty of threaded faucets to which you can hook up the hose. Such a hose is effective in extinguishing small fires before they become big ones.

2. Have a back-pack pump in a handy place where you can get hold of it quickly. Such a tank holds five gallons of water and can be carried to a fire anywhere.

3. If you have fruit spraying or shrub spraying equipment, keep it in stand-by operation. Such equipment throws a good spray and can be used to advantage if fire breaks out.

4. Keep a ladder where it is quickly available to reach fires on roofs or for rescue purposes.

5. In sheds, outbuildings, barns, or other structures, have fire pails and buckets placed at strategic locations. Keep them filled with

Follow Short Cuts To Save Yourself From Many Tiring Chores

One of the deadliest autumn cleaning jobs is "Operation Kitchen." You can win the annual battle against dust and dirt minus many of the accompanying aches and pains by following some of the work, strain and energy-saving techniques developed by Wayne University's Home Economics Department.

A mop with a medium-length handle, for example, is a valuable aid when cleaning kitchen cabinets and cupboards. Many stores sell them under the name of bath splatter mop, but you can make your own by sawing off half of the handle from an old mop. Now you can reach the innermost depths of your cabinets without strain.

As a cleaner, use a tablespoon of sal soda concentrated in a quart of warm water. It emulsifies whatever grease has collected and will also erase any little spills without the usual rubbing and scrubbing. Whisk it away, rinse, and the job is done!

When cleaning low cabinets, sit on the floor or crouch... don't bend. For high cabinets—unless they're above average height or you're below—an in-between length tool will enable you to clean them without having to climb. If you do need elevation, use a step stool, not a chair or some other tip-able substitute.

Apply the same cleaning procedure to the oven, using the short mop and sal soda concentrated. Apply the sal dry on a damp mop for stubborn spots which call for scouring action.

Long-handled mops also save energy-burning reaches. Dipped in a solution of two tablespoons of sal soda per pail of hot water, they'll brighten high window pan-

water and hanging on hooks or brackets. Cover the pails to reduce evaporation. It's a good thing to have one pail for every 400 or 500 square feet of building area.

es in the kitchen and tile area, quickly and effortlessly.

Use the same combination for removing old wax from the linoleum floor before applying a fresh coat. When swabbing, keep your back straight. Lean forward from the ankles, not the hips.

HAVE PATIENCE

Don't stir hash — beef, corned beef or chicken—if you want to produce a rich brown undercrust. Cook slowly in a frying pan and have plenty of patience.

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SAC's Omaha Nerve Center Controls United States' Greatest Aerospace Force

Within a \$10,000,000 (M) Control Center at Offutt AFB, Neb., is Strategic Air Command Headquarters—nerve center of operations for controlling the United States' greatest deterrent aerospace force.

Providing 90 per cent of the free world's retaliatory force, SAC is controlled from a seven-story building which includes a three-floor Underground Command Post 45 feet below ground level.

From the Command Post General Thomas S. Power, SAC commander-in-chief, can order his strike force into action within seconds.

Using a red telephone, the senior SAC controller can talk directly to more than 70 command posts spread across the northern hemisphere. From a coded message each base receives notice of a practice alert or the real thing.

The red telephone is only one important apparatus in the Underground Command Post, however.

Another means of controlling

the SAC force is radio communications between SAC Headquarters and any of the command's tactical aircraft.

Termed "Short Order," the radio network's principal purpose is to exercise "Positive Control," the procedure which insures that nation's bombers, even when airborne, will not attack an aggressor unless specifically ordered to do so by the President.

The most impressive facility in the Underground Command Post is the control room—140 feet long, 39 feet wide and 21 feet high. Lining one wall the length of the room are giant panels, each eight feet wide and 20 feet high. The panels are mounted on trolley rails for ease in handling. The panels reflect all information needed to direct the global force in peace or war—world maps 16 feet across, weather maps, charts showing deployment of force, operational status of aircraft and missiles, current training exercises, etc.

SAC's emergency war plan changes daily as new information becomes known. The moment war starts, the panels are rolled into position to make the Command Post ready for action.

The Command Post has its own air conditioning system, water supply, emergency electrical power system, complete communications systems for teletype and voice transmission, and supply of emergency rations. These facilities allow the SAC Underground Command Post to be sealed off in case of an attack, providing all necessities for 30 days.

At one end of the main Command Post is the Computer Room housing International Business Machine (IBM) computers. The computers store all information pertaining to the SAC force, such as the status of aircraft and missiles, crews, bases, war plans and supplies.

Should war start, the computers would record progress of the strike force by means of punched cards. New information is processed automatically in minimum time, giving SAC immediate and constant knowledge of its strike force.

Construction of a target trajectory center as an addition to SAC Headquarters building is scheduled for completion in 1960.

In the trajectory center electronic equipment will compute the trajectory space data for SAC's net-

work of intercontinental ballistic missile bases.

Information compiled at the SAC trajectory center will be fed into the missiles' guidance mechanism, which directs the missile into its position in space for the release of its nose cone into the correct ballistic trajectory.

Another unusual feature in the Command Post is a closed circuit television system. Color television cameras are installed in the main Command Post, the intelligence air room and the global weather center. Receivers are located in the offices of General Power and his key staff members. The system is used to brief staff officers, eliminating the need for them to go to the several display rooms to gather information required for immediate decision.

Stationed at North American Air Defense Command Headquarters in Colorado Springs is a team of SAC officers headed by a SAC controller. This team is in constant visual contact with the SAC Command Post through another closed circuit television hookup to coordinate SAC and NORAD activities.

The multi-million dollar SAC Control Center was occupied in January, 1957.

Apple Pie That's Different and Fun To Make, Store

It is fun to make this fruited pie which never sees the inside of an oven, requires no exact measuring and lends itself to an original "design" of whipped cream. When it comes to eating this apple gelatin pie every one asks for seconds.

This fun-to-make pie can be made in the morning and stored in the refrigerator until dinner time. Then top it with whipped cream and dig in.

Apple Gelatin Pie

Crumb Crust:
1 cup lemon or vanilla wafer crumbs
2 tablespoons melted butter.
Combine crumbs and butter. Pack firmly against bottom of an 8" pie plate.

Stand whole wafers (about 10) around sides of plate to finish crust.

Chill until ready to fill.

Filling:
1 package apple flavored gelatin
1 large or 2 small apples, thinly sliced

Dissolve gelatin according to package directions and let cool until partially thickened . . . the con-

New Handbag Linings Are Chic

Not all the posh-and-poised handbags this season keep sophisticated appearances to the outside. Continental accents, unexpected compartments and elegant interiors give new handbags something to talk about inside and out!

Soft squashy swagger bags look serene and "tamed" in grained leather, then open to reveal an unexpected alliance with "Somali-leopard" linings that look "almost real."

Oblong bolster shapes have a custom look and conceal almost as many pockets as a small boy's trousers.

Deep spacious satchels, rounded shapes and roomy pouches add a fashionable note of balance to fall's fluid, understated silhouette. Leathers are luxurious in grained or smooth finish and display a new fashionable color richness in teakwood and other shades, the browns, deep vibrant reds, subdued greens, as well as bone, black and navy.

Fashion essence lies in the new roundness, in luxury of depth, myriad gussets that let you load with abandon while your handbag retains its well-groomed appearance. New gun metal accents give clasp and frames a well-bred, understated look.

The pouch shapes have a hand-crafted look—with front and rear dip-in pockets, buttoned in brass. Others have been highlighted with a gleaming anchor chain handle or slim brass strips to punctuate the bag's soft horizontal lines.

EAT SALAD FIRST

If you feel you eat too much at dinnertime, try eating your salad first.

It will take the edge off your appetite and you'll be less apt to eat large amounts of the other food served.

Use the Classified Section!

sistency of unbeaten egg white.

Spoon part of mixture into crumb-lined plate; top with apple slices and cover with remaining gelatin.

Refrigerate until firm.

Legal Notice

NOTICE TO RECEIVE WRITTEN, SEALED BIDS FOR LEASE OF OIL AND GAS LANDS OF THE CITY OF WINTERS, WINTERS, TEXAS.

Notice is hereby given that the City Council of the City of Winters, Winters, Texas, will meet on the 31st day of October, 1960, A. D., at 7:30 o'clock p. m. at their regular meeting place, the same being the City Hall of the City of Winters, for the purpose of receiving written, sealed bids for the leasing for oil and gas purposes the following described land belonging to the said City of Winters, to-wit:

A certain 24.48 acre tract of land, further described in the deed above mentioned, out of the M. Fitzpatrick Survey No. 492, Abstract No. 195, and being 5.6 acres of land more or less, described by metes and bounds as follows, to-wit:

BEGINNING at a point in the E. B. line of said 24.48 acre tract, 40 ft. North of the S. B. line of the N. W. 1/4 of said Survey No. 492, a 3/4" iron axle set in the ground;

THENCE West parallel to the said S. B. line of the N. W. 1/4 of said Survey No. 492, (a distance of 40 ft. North of such 1/4 survey boundary line), 650 feet to a 3/8" iron rod in ground, for the S. W. corner of this 5.6 acre tract;

THENCE North, parallel to the E. B. line of said 24.48 acre tract, 375 feet, to a point 40 ft. North of a 1" iron pipe set in ground by B. W. Claunch, County Surveyor;

THENCE East 650 ft. to the E. B. line of said 24.48 acre tract, at a point 40 ft. North of a 3/4" galv. pipe set in ground by B. W. Claunch, County Surveyor, heretofore;

THENCE South, following the E. B. line of said 24.48 acre tract, 375 feet to the place of beginning, and containing 5.6 acres of land more or less.

Said above described land being owned by the City of Winters lying in the City Limits of the City of Winters, Texas.

Said City Council shall receive and consider any and all written, sealed bids submitted for the leasing of said above described land and in the discretion of said City Council shall award the lease to the highest and/or best bidder submitting the bid therefor, provid-

ed that if in the judgment of said Council the bids submitted do not represent the fair value of such leases, said City Council may reject any and all bids and also well locations, oil properties and surface equipment shall be subject to approval of Railroad Commission, City ordinances applying and the City Council.

Bids not accepted will be returned to the sender.

DIRECTION FOR MAILING BIDS MARK IN THE LOWER LEFT HAND CORNER: BID FOR THE PURCHASE OF OIL AND GAS LEASE TO BE OPENED MONDAY, OCTOBER 31ST, 1960, AT 7:30 O'CLOCK AT THE CITY HALL, WINTERS, TEXAS.

ADDRESS
THE WINTERS CITY HALL
310 S. MAIN
WINTERS, TEXAS
ATTN:
MR. CHARLES W. HESTER
ADMIN. ASST.

29-3tc

WON'T SHRINK

A new type zipper is fashion's newest boon. It won't shrink or pucker, dries faster after washing.

USE LINENS OFTEN

Good advice on "company" linens: keep using them—don't save them! And launder often to prevent yellowing and fading.

MAKE AN OLD HOME . . .



ABC Payments arranged to suit your income

New, modern, more livable . . . and the value of your home is greatly increased.

Alterations for better appearance, comfort and convenience . . . whatever your needs, plans are carefully prepared.

Under the ABC Budget Payment Plan the cost of modernizing can be divided into as many as 36 monthly payments . . . arranged to suit your income. Come in now and talk it over . . . free estimates . . . no obligation.



WINTERS LUMBER COMPANY

"Home Owned For Home Owners"

P. O. Box 836 — Telephone PL4-5988 — Winters, Texas



Dial PL 4-2331

Day or Night Including Sundays or Holidays!

WHEN DESIRED AIR AMBULANCE CAN BE ARRANGED ANY TIME! — ANY PLACE!

SPILL BROS. CO.
Winters, Texas

CHILL CHASER



PORTABLE Flameless Electric HEATERS

Every House Has "Cold Spots" — Use a Portable Electric Heater to Warm These "Chill Spots"!

Flameless Electric PORTABLE HEATERS FOR EVERY PURPOSE



INSTANT HEAT!

West Texas Utilities Company

AN INVESTOR OWNED COMPANY



The Falcon Wagon for '61 gives you the same winning combination of size, room, gas economy and dependable operation that makes Falcon America's No. 1 compact. Plus loadspace over seven feet long . . . and a budget-loving price!

You never paid so little for a car that saves so much

One Year Newer, One Year Better!

Not even in the tremendously popular 1960 Falcon did you get so much value as you now can buy in the exciting, new Falcon '61! This freshly styled money-saver stretches nickels, dimes, dollars!

Who would believe a car so roomy, so beautifully appointed with new luxuries . . . so wonderfully comfortable for six grownups . . . would squeeze so many

miles out of your gas dollar? But the new Falcon does! Up to 30 miles on every gallon of regular gas, and 4,000 miles between oil changes.

And, with the new choice of power, you can pick the famous Falcon Six, or the new 170 Special* for an extra dash of power.

No other car gives you the winning combination of luxury and economy that you get in the '61 Falcon . . . sedan or wagon. The proof is at your Ford Dealer's, now!

*Optional at slight extra cost



Falcon Tudor Sedan gives you more of what you buy a compact for!



FORD Falcon '61

NO OTHER COMPACT MEASURES UP TO THE FALCON—WORLD'S MOST SUCCESSFUL NEW CAR. NOW AT YOUR FORD DEALER'S!

CROCKETT FORD SALES

WINTERS, TEXAS

Sweet Potatoes Welcome Addition To Any Meal

Sweet potatoes are always a welcome addition to any meal. Below are two favorite recipes for fixing them.

Peel 1 1/2 pounds of sweet potatoes, cut in half-inch slices and cook until brown on both sides in a mixture of 4 tablespoons of butter and 2 of molasses. When well browned, but not more than half cooked, remove to a two-quart casserole. Arrange in layers, seasoning each layer with bits of green pepper, pieces of mushroom, chopped ham, or any other left-over scraps of savory foods.

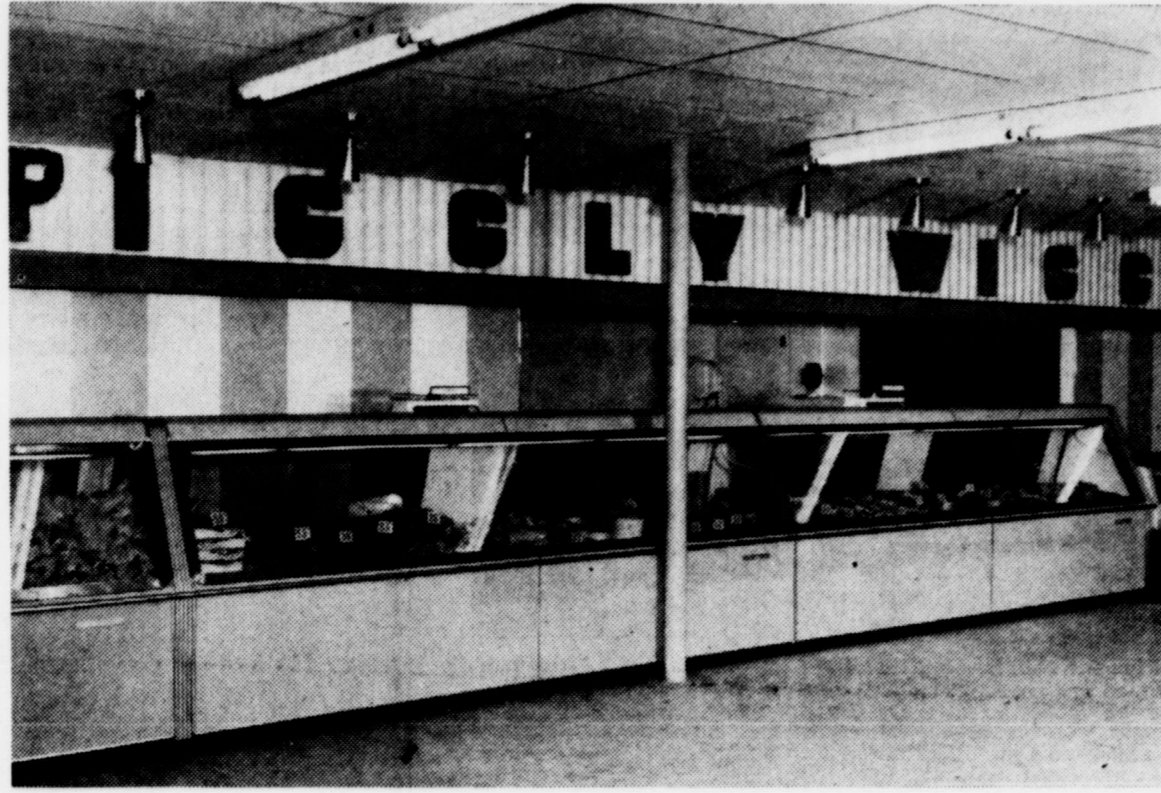
Add the butter and molasses. In the pan put 3 or 4 tablespoons of flour (add more butter if there

is not enough left to make a paste with the flour) rub the two smooth, and add by degrees two cups of rich, well-seasoned brown stock. Stir until it boils. Pour over the sliced sweet potatoes. Cover casserole and let cook 30 minutes in a moderate oven.

Sweet Potato Balls

6 cups riced sweet potatoes
3 tablespoons milk
Salt and pepper
1 teaspoon minced onion
1 tablespoon melted fat
3 egg yolks

Add the milk, salt, pepper, minced onion, melted fat and the beaten egg yolks to the sweet potatoes. Shape into balls about 1 1/2 inches in diameter, using 1 heaping tablespoon for each. Then roll the balls in finely sifted dried bread crumbs, next in beaten egg (use 1 egg and 2 tablespoons water beaten together) then in crumbs again. Fry in deep fat until golden brown. Makes 15 balls.



MEAT DEPARTMENT — The meat department of the newly remodeled Piggly Wiggly Store extends across the north end of the building. Fifty feet of all-new Piggly Wiggly meat display and service equipment includes a 20-foot self-service section, and a 30-foot service counter. R. C. Good, who has been with the Winters Piggly Wiggly Store since 1952, is manager of the meat department. (Little)

Congratulations—

NEAL R. OAKES

ON THE GRAND OPENING

OF YOUR BIG NEW WINTERS

PIGGLY WIGGLY

We are proud to have been asked to help
in this remodeling project.

ALFREY Lumber Co.
Winters, Texas

450 Ways To Use Electricity On the Farm and Home

Who would have guessed 25 years ago that we would ever find as many as 200 uses for electricity on the farm? Those were the days when seasoned electric company executives laughed as electrical engineers predicted some day U.S. farmers might use an average of 90 to 100 kilowatt hours of electricity a month!

Use of electricity today has passed the wildest dreams of 1935. Researchers in the United States Department of Agriculture now point to more than 450 different applications of electricity on the farm and in the home.

These new uses and big stepup in the consumption of electricity on farms is part of American agriculture's move to mechanize and substitute power and machinery for human labor both on the farm and in the home.

There have been real changes made from the early days when home use of electricity was limited almost entirely to lighting, powering the washing machine, and pumping water. From air conditioning to automatic water systems, rural electrification has made it possible for farm people, too, to live better electrically.

Radio, TV, clocks, refrigerators, freezers, stoves, washing machines, dryers, vacuum cleaners, water pumps, water and space heaters, dish washers, mixers, and lawn mowers are common everyday uses of electricity around the home.

In fact, there's little today that can't be done easier, quicker, and better electrically. USDA's list of uses for electricity in the farm home includes just about every conceivable household gadget under the sun.

There are burglar and fire alarms, fish bowl heaters, bed warmers, biscuit bakers, can openers, Christmas tree turners, cigar lighters, communication systems, deodorizers, dumb waiters, dust precipitators, fish scalers, flour sifters, fly traps, and foot warmers.

There are games, organs, pants and necktie pressers, pianos, shoe polishers, sirens, scissors, tooth brushes, wiener roasters, door openers, and even window openers, all operated with electricity.

Power Used in Homes
As you might suspect, electrical appliances and equipment used in the home outnumber those used in farming operations. This partly explains why three fourths of all electricity consumed on the farm today is used in the home.

However, technological developments of electrical equipment and the ever-increasing new uses now promise to boost the use of electricity to undreamed of levels around the farm. New ways of handling grain, feed, hay, and even milk are fast antiquating the fork, shovel, milk can, and bucket.

Feed carriers, barn cleaners, silo unloaders, hay and grain dryers, grinders, elevators, graders, dusters, sprayers, fences, flytraps, milkers, emery wheels, pumps, and fans, are only a few of the many ways electricity has replaced the hired man on the farm.

From molasses heaters to peach defuzzers, farmers are making new and varied uses of this unique and wonderful power that turns on and off automatically or at the flip of a switch.

Electro-magnets for catching pieces of metal, walnut dryers, bull exercisers, manure pumps, ox-grub removers, cattle trainers, orchard fans, sweet potato curers, beehive heaters, hog callers, fish barriers, earthworm catchers, humane electrocution of farm animals and poultry, and tank farming without soil all are some of the more unique uses for electricity on the farm.

Farmers, faced with the problem of getting adequate help on the farm, are finding new "electrical hands" a fair substitution for the hired man. Plenty of ever-ready electrical power, ready at the flip of a switch to be converted into light, heat, or power is a must for the widespread automation of work around the farmstead.

For instance, a single worker today in Georgia handles 30,000 broilers with ease. Another man in Florida cares for 10,000 laying hens and the 7,500 eggs they shell out a day.

Soilless Farming With Electricity
A hothouse method of soilless farming in Illinois produces a ton of succulent green forage annually in a space only 2 1/2 feet square.

A dairyman in California, using a double herringbone milking parlor and pipeline milker, can milk as many as 60 cows an hour, nearly 10 times the number that could be milked by hand.

A livestock farmer in Indiana pushes buttons and pulls switches and feeds 400 steers and 500 hogs in 10 minutes. This is a job that would keep five men with baskets and forks busy for a half day.

Benefits City Consumers
These efficiencies in farming have been made possible through the magic of rural electrification. Benefits pass on to urban consumers in terms of a bountiful supply of sanitary, high quality food products that literally jam the gro-

Honey Glaze For Ham Slice

Fix elegant baked ham with a zesty honey-raisin glaze. Select a thick slice of ham and bake about 30 minutes. Pour hot water over 1/2 cup light or dark seedless raisings and let stand about 10 minutes until extra plump.

Drain and chop with sharp knife or kitchen scissors. Combine with 1/2 cup honey, 1/4 cup prepared mustard and 1/4 teaspoon ground cloves. Spread over ham and bake about 30 minutes longer or until tender. Cut into diagonal slices to serve. Delicious with baked sweet potatoes and tender canned blue lake green beans.

A girl leaves the office to be married and before you can say Jack Robinson she is the mother of three children.

cery shelves.

Annual average power consumption by farm consumers on rural electric lines, as recent as 1958, stood at 3,816 kilowatts. On the basis of present-day increases, average farm consumption is expected to reach 5,600 kilowatts by 1963, and 10,800 kilowatts by 1975.

One thing sure, as more and more farmers turn to pushbutton operation of their farmsteads new uses and wider uses of electricity about the farm and rural home lie ahead.

Congratulations—

NEAL R. OAKES

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GRAND OPENING

of the New

WINTERS

Piggly Wiggly

Where Our Fine Products Are

Prominently Displayed

SHEDD - BARTUSH FOOD COMPANY

Dallas, Texas

Congratulations
to
NEAL R. OAKES
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GRAND OPENING

of his newly remodeled

PIGGLY WIGGLY

SUPERMARKET

**DANKWORTH
PACKING CO.**

BALLINGER, TEXAS



Where would you
live if your home
was destroyed?

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Depend on us for
Maximum Coverage
at Minimum Cost!

For a few dollars a year you
can be assured of having additional living expenses until your home is repaired or rebuilt. See us about this important insurance coverage now.

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The Insurance

Congratulations

to

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Upon the Completion of Your

Newly Remodeled

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THANKS for Selecting Us to Do the

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SWATCHSUE ELECTRIC

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Winters, Box 307 — Phone PL4-7494

AIR CONDITIONER
Sales and Service

SAC's Mission: To Remain Strong, Prevent War

Deterrence
Preventing war is an awesome task. It is SAC's mission. Today, the only way to prevent war is to remain strong enough that a potential enemy will not dare attack because he fears what will happen to his own land if he does attack.

This concept of preventing war by remaining strong is called deterrence. It is the key to everything you see, read, or hear about the Strategic Air Command.

The Aerospace Force
Today SAC has a force capable of such quick, devastating retaliation that no enemy will attack the Free World.

This force is composed primarily of manned bombers, the B-52 Stratofortress and the aging B-47 Stratojet. Rapidly augmenting these weapons are missiles. At present, SAC has the SM-65 Atlas intercontinental ballistic missile and SM-62 Snark intercontinental cruise missile.

This type force—a combination of bombers and missiles—is called an aerospace force. Soon this aerospace force of SAC will be strengthened by the SM-68 Titan ICBM and the B-58 Hustler medium bomber. In a few years, SAC will receive the SM-80 Minuteman

ICBM and the B-70 Valkyrie heavy bomber.

In the years to come, SAC's aerospace force will rely more and more on missiles and less on manned bombers. Then, as now, however, there will still be a requirement for both.

Missiles, because of their range and speed, will be effective deterrents to enemy aggression. So, too will supersonic manned bombers, such as the B-58 and later the B-70, because they can be recalled once launched and they can be diverted from one target to another should the need arise.

Linking the manned bomber and the missiles and combining the advantages of each without picking up any of the disadvantages of either is the air-launched missile.

SAC now has the GAM-77 Hound Dog missile mounted under each wing of its B-52G and B-52H heavy bombers. The air-launched Hound Dog can be fired at a target hundreds of miles away, permitting the bomber to either return to its home base or proceed to another target.

As with bombers and intercontinental missiles, SAC is also planning for an improved air-to-ground ballistic missile, the GAM-87 Sky Bolt, which will be faster and have more range than the Hound Dog. It will also pack more punch and be more accurate.

The Alert Concept
Today, as in the future, SAC will have its force of missiles and bombers on alert, ready to retaliate



Rhonda Fleming and Efram Zimbalist Jr. are romantically teamed in "The Crowded Sky," suspenseful Technicolor melodrama coming Sunday to the State Theatre. Rhonda portrays a voluptuous woman who breaks her marriage vows, blaming her infidelity on her husband's prolonged absences. Co-starring in the Warner Bros. film are Dana Andrews, John Kerr, Anne Francis, Keenan Wynn, Troy Donahue and Joe Mantell.

iate at an instant's notice should this nation be attacked. The command now has approximately one third of its bombers and tankers on a ground alert, ready to take off well within 15 minutes after receiving warning of an attack.

SAC's Atlas and Snark missiles are also on a ground alert, although they must ride out an attack before they are launched, since missiles cannot be recalled. This recall can, of course, be effected with SAC's manned bombers, since even after launch, they cannot attack an aggressor nation until ordered to do so by the President.

During the past year, SAC has tested a new alert technique, one which General Thomas S. Power, SAC Commander in Chief, feels is necessary during the next few years.

That technique is the airborne alert. Under this concept, a certain percentage of SAC's heavy bombers would be in the air at all times, ready to change course and proceed to their targets within seconds. The advantage of having these bombers in the air, of course, is that they cannot be destroyed on the ground by a sneak missile attack. Until this nation develops an adequate missile warning system, SAC feels the airborne alert is a must if we are to deter a potential enemy.

SAC has indoctrinated its crews in airborne alert procedures and found the technique a feasible one. Another method of preventing destruction of the SAC bomber force on the ground is dispersal. Under the dispersal concept, SAC plans to have no more than 15 B-52 heavy bombers and no more than 45 B-47 medium bombers at one base, thereby increasing the number of targets for a potential enemy.

In addition to its bases within the United States, SAC has bombers on alert throughout the world. SAC's "Operation Reflex" provides for bombers from the United States to fly overseas, stay on alert for a short time, then return to their home bases. Before returning, of course, the overseas alert bombers are replaced by other aircraft from U. S. bases.

The Professional Force
Lest the emphasis be mistakenly placed on equipment, SAC stresses that its most valuable asset is its hard corps of trained and dedicated professional personnel. Maintaining stability within its professional force is, however, a problem. In order to fight this problem and save the time and



James Stewart is attracted to lovely Lisa Lu, great new star out of the East, in William Goetz' "The Mountain Road," new Columbia release.

money required for training replacements for its skilled personnel who leave the Air Force, SAC favors a four-point program for personnel retention.

These four points are:

(1) **SPOT PROMOTIONS**—SAC feels the responsibility assigned to its senior and select crewmen should be rewarded by giving them higher ranks . . . but only so long as they maintain an extremely high standard of proficiency. Although SAC has four times as many crew members as it had in 1954, it still has the same number of promotion authorizations for the cream of the crop.

(2) **ALERT PAY**—B-52 crews average 122 days a year on 24-hour ground alert. SAC proposes to reward its alert crews with a token \$10 per day bonus for each 24-hour period they spend on alert—away from their families and ready to go whenever the signal should be given.

(3) **RESPONSIBILITY PAY**—Congress has authorized a small sum each month for certain Air Force personnel who have tremendous responsibility but who hold comparatively low ranks. This pay has not, however, been authorized by the Defense Department. SAC urges that its top crews, particularly its senior and select aircraft commanders, receive this pay. These men each command more TNT power than all the aircraft commanders who flew for the allies during World War II.

(4) **HOUSING**—The man who cannot find a place where he and his family can live will not remain in the Air Force. During 1959, some 56,000 SAC families did not have adequate housing available to them. SAC urges an increase in housing authorized by the Capehart-Rains Act. In addition, the command favors legislation to provide housing for lower grade airmen. These men are not eligible for government housing under present law.

Use of Civilian Airports
SAC has inaugurated a procedure for periodic training to familiarize some of its B-47 crews in operating from civilian airports and other military bases in the United States.

The B-47 Stratojets will be deployed from their regular bases to other airfields for short periods, making it impossible for any enemy to forecast the location of the SAC medium bomber force at any given time.

Periodic use of existing runways at other military air bases and civilian airfields offer a practical and economical way to disperse the medium force.

Dispersal of the B-47 force would go hand in hand with an airborne alert capability of SAC's B-52 Stratofortress heavy bomber force when such is required.

CAKE IN RING MOLD

If you have an 8 or 9-inch ring mold, you can bake an upside down cake in it, using half a package of cake mix (enough to fill a regular 8 or 9-inch layer-cake pan) for the topping.

SIMPLE OR DECORATED

Gloves for fall are decorated or simple, elbow length or short. Rhinestones, bows, buttons and bands are used as decorations. The top colors are wine, gold, brown.

TIME VARIES

Seven-minute frosting may need seven minutes of beating with a hand rotary beater but it may be ready with only four minutes of beating if an electric beater is used.

Use Enterprise Classified Ads!

GROOMING IS ASSET

Good grooming pays off in any career. A clear, well-scrubbed skin, shining hair, fresh neat clothes, well-manicured nails—these are valuable assets in any job.

Use Enterprise Classified Ads!

FRUIT NECTARS

Use canned whole fruit nectars as part of the liquid when making summer gelatin salads. It's an easy way to add extra flavor and a more substantial eating quality which gelatin mixtures often lack.

Use Enterprise Classified Ads!

USE THE MODERN WAY



TO BUY A MODERN CAR



...USE A BANK AUTO LOAN

More and more careful people who look before they borrow are using our low-cost bank auto loan plan. It's convenient, inexpensive, and the car insurance premium may be included in the financing. May we give you full details? Just phone; or better, come in!



The Winters State Bank

WINTERS, TEXAS

CAPITAL ACCOUNTS OVER \$425,000.00

Member Federal Deposit Insurance Corporation and Federal Reserve System

NOW FOR '61... 2 TOTALLY DIFFERENT TYPES OF CHEVY TRUCKS!




Rampside—roll your loads in and out. Nothing to lift!

Corvan—side loading height is only 14" from the ground!

1. REAR-ENGINE CORVAIR 95's—THE TRUCKS THAT BEGAN WITH 4 WHEELS AND A FRESH IDEA!

Here are high-capacity haulers that offer the most accessible load space you ever saw. Think of up to 1,900 pounds of whatever you haul riding on a highly maneuverable 95-inch wheelbase. This design's a beauty. Features 4-wheel independent suspension, integral body-frame build, thrifty air-cooled rear engine—all kinds of fresh new ideas about truck efficiency and economy.

TORSION-SPRING CHEVROLETS—WORTH MORE BECAUSE THEY WORK MORE!

You actually feel the advantages of independent front suspension in the almost total absence of I-beam shimmy and wheel fight. The driver rides easy, the load's better protected, tires take less abuse, the whole truck is subjected to far less damaging road shock and vibration. Efficiency goes up. Profits follow. Look over the whole line—both types of Chevy trucks. 



Wide choice of pickups includes six floorplans!

You've never seen a heavyweight handle so easily!

SEE THE GREATEST SHOW ON WORTH NOW AT YOUR LOCAL AUTHORIZED CHEVROLET DEALER'S!

Waddell Chevrolet Co.

SOUTH MAIN STREET — WINTERS, TEXAS

STATE Theatre

WINTERS, TEXAS

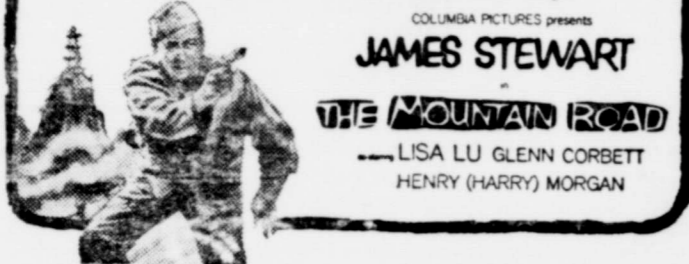
PHONE PL4-3441

BOX OFFICE OPENS 2:00 P. M. SATURDAY & SUNDAY
6:30 P. M. WEEK NIGHTS

FRIDAY and SATURDAY

October 28 and 29

You'll see it all...this epic saga of the scorched earth in all its flame and fury!



COLUMBIA PICTURES presents
JAMES STEWART

THE MOUNTAIN ROAD

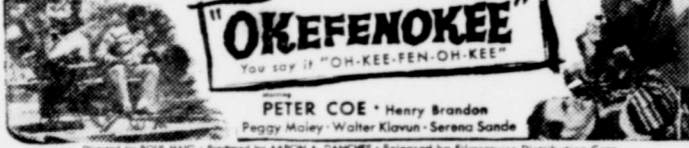
LISA LU GLENN CORBETT
HENRY (HARRY) MORGAN

MIDNIGHT SHOW SATURDAY NIGHT

October 29

BOX OFFICE OPENS 11:30 P. M.
ON THE SCREEN

RAW PASSIONS in the Hell Swamp of...



OKEFENOKEE

PETER COE • Henry Brandon
Peggy Malley • Walter Klaus • Sereno Sande

Directed by ROSS HASKIN • Produced by ARNOLD A. SANDERS • Released by Film Service Distributing Corp.

SUNDAY and MONDAY

October 30 and 31

THE NEW HIGH AND MIGHTY ADVENTURE THRILLER!

THE CROWDED SKY

starring **DANA ANDREWS** • **RHONDA FLEMING**
EFRAM ZIMBALIST, JR. • **JOHN KERR** • **ANNE FRANCIS** • **KEENAN WYNN**
and **TROY DONAHUE** From **WARNER BROS. TECHNICOLOR**

HALLOW'EEN MIDNIGHT SHOW

October 31

BOX OFFICE OPENS 11:30 P. M.



CURSE OF THE UNDEAD

starring **ERIC FLEMING**
KATHLEEN CROWLEY
MICHAEL PATE
and **JOHN HOYT**
BRUCE GORDON

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November 1

"HORA Y MEDIA DE BALAZOS"

Con ALL STAR CAST

ALWAYS THE BEST IN SELECTED SHORTS!
COLOR CARTOONS!

FIESTA

DIAL PL4-5954

BOX OFFICE OPENS
6:45 P. M.

Admission
Adults 50c — Children FREE!

Saturday Only

October 29



THE WILD AND THE INNOCENT

starring **AUDIE MURPHY** • **JOHNNIE ORIN** • **GILBERT BOLAND**
JIM BACKUS • **SANDRA DEE**
A UNIVERSAL-INTERNATIONAL PICTURE

Sunday Only

October 30



BURL IVES • **CHRISTOPHER PLUMMER**

Budd Schulberg's
WIND ACROSS THE EVERGLADES
From **WARNER BROS. Technicolor**

ALSO COLOR CARTOON