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NEW TAX BITE The Deducts Due To Hit You Soon

WASHINGTON (AP) — No, the government is not planning to take a big chunk of tax out of one of your next paychecks to catch up with the retroactive tax increase Congress has passed.

Moreover, the odds are that you will not have to come up with a big bundle of cash next April when you file your return.

These are the best answers now available to the questions naturally raised by the fact that the tax just passed applies to individuals' income back to April 1.

Here is what will happen:

Fifteen days after President Johnson signs the bill, as he is likely to do, your employer will begin withholding 10 per cent more from your pay than he does now. That means 10 per cent more of the tax, not 10 per cent of your income. If you are in one of the two lowest tax brackets, forget the whole thing. The 10 per cent surtax does not apply to you.

The extra withholding will not, in most cases, cover the extra tax owed. The arithmetic is simple: 10 per cent extra withholding for half a year equals five per cent for the whole year, but the surtax amounts to 7½ per cent for the whole year because it applies to three-fourths of the year.

Bus most people on withholding have more taken out of their pay than they will owe in taxes. Many arrange this deliberately, so they will get refunds.

A Treasury spokesman had this advice for you, if you want to come out next April about where you are now:

Look at your first paycheck after the new withholding goes into effect and figure out how much more is being taken out. Then ask your employer to increase the added withhold by half. For example, if \$10 more is being taken out of your pay, ask that it be stepped up to \$15.

Then, when setting-up time comes next year you should be about even with your pre-surtax situation—entitled to about the same refund, or liable for about the same amount of extra tax.

Gales Lash Florida

MIAMI, Fla. (AP) — Tropical storm Brenda, still shy of hurricane strength, forced a 24-hour postponement Saturday of the biennial yacht race from Newport to Bermuda.

With gale winds lashing a 300-mile wide area, Florida created hazardous boating conditions from Florida to the Carolinas and far out to sea. Her highest winds near the center were estimated by a hurricane hunter pilot at 70 miles an hour.

Brenda was centered 425 miles west of Bermuda and moving erratically toward the northeast. Steering currents were weak and weather conditions did not favor a rapid buildup of the storm.

The Weather Bureau said it likely would reach minimal hurricane strength of 74 miles an hour and Bermuda interests were warned to keep in touch with future advisories.

A field of 152 yachts was poised for the race to Bermuda.

Reviewing the . . .

Big Spring Week

. . . with Joe Pickle

Capricious weather charged through the area last weekend like a bull in a china closet. Several areas were blessed with fair to good rains; some immediately south of town were soaked and even washed. Then came a devastating wind with sustained blows of 60 mph and more, inflicting damage to windows, roofs and siding in town and to trees. In the farming area, hundreds of acres of young cotton were either covered with drifting sand or saw the tender plants literally seared to the ground. Consequently, there was a substantial amount of spot replanting during the week.

One result of the localized downpour which amounted to as much as five inches five miles south of the city was filling Cosden lake to overflowing. Lake J. B. Thomas, the main source of supply for the Colorado River Municipal Water District, again was skipped, getting only 25 of a foot increase. Ironically, in a year that has been running substantially ahead of normal rainfall, the lake has made its smallest catch through the first six months of any such period since it began impounding water. Nevertheless, it remains 45 per cent full and has about 90,000 acre feet in reserve.

In a week that was otherwise fairly quiet, the Big Spring Cowboy Reunion and rodeo ripped off

(See THE WEEK, Page 6-A, Col. 7)

In Today's HERALD How About Gun Sales?

Law enforcement officers give their views on proposed control of firearms. See Page 1-D.

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SHOWERS

Clear to partly cloudy, with isolated thunder-showers Monday afternoon. High today 88, low tonight 65, high tomorrow 90.

Korea Claims Sinking Of A U.S. 'Spy Ship'

TOKYO (AP) — Communist North Korea declared a spy ship dispatched by "U.S. imperialist aggressor troops" sank with all hands in the Yellow Sea Saturday under fire from North Korean patrol boats.

An English-language broadcast from Pyongyang by the official Korean Central News Agency told of the alleged sequel to North Korea's seizure last Jan. 23 of the U.S. intelligence ship Pueblo, still held with 52 American crewmen. Independent confirmation was lacking.

U.S. DENIAL

The Pentagon in Washington denied an American ship had been sunk off Korea. Phil G. Goulding, assistant defense secretary, said: "No U.S. vessel has been involved in any such incident."

Fragmentary information on an SOS from a South Korean fishing boat suggested it might have been the craft to which the broadcast referred.

A U.S. spokesman in Tokyo said he was informed by the 314th Air Division command post in Korea a distress signal had been picked up from one of the fishing fleet, but the report did not specify the time or the boat's location.

FISHING GROUNDS

The North Korean account said the "spy ship" was sunk about dawn near Boopo, also known as Pukpo, a small west coast fishing village 18 miles southwest of the North Korean city of Haeju. It said nothing about the size of the vessel or how many men might have been aboard.

The area is near Yunpyung Island, one of the favorite fishing grounds of South Korean fishermen. Many South Korean craft have been seized by the North Koreans in that area in the past few months.

Turnpike Drivers Yield Many Guns

NEW BRUNSWICK, N. J. (AP) — New Jersey Turnpike officials disclosed Saturday that they have confiscated 78 handguns from motorists during the first five months of the year. Police also seized a hand grenade from one motorist.

Elections May Return France To Stability

PARIS (AP) — In a switch from the ferment of social revolution that ripped the nation as little as two weeks ago, France is expected to show political stability in the election of a new National Assembly Sunday.

Excesses in the student revolt, street fighting and far left appeals for razing of the old social order jarred the essentially conservative French people.

Strikes by from eight to ten million workers and leftist demonstrations that shook President Charles de Gaulle's 10-year-old regime led to fears of a popular front takeover.

Public opinion polls indicate the reaction has been to stabilize political positions. The polls have shown a shift of only 1 to 2 per cent, mostly within closely allied political groupings.

De Gaulle is not directly involved and has taken no official

U. S. Troops Shifted For Saigon Defense

VIOLENCE IN TEXAS

BY THE ASSOCIATED PRESS
An outbreak of accidents and violence in Texas Friday night and Saturday caused the total of violent deaths to soar. Most of the deaths came in traffic accidents.

The count started at 6 p.m. Friday and will continue until Sunday midnight.

A late count showed 27 persons perishing, 17 in traffic and four others from other causes.

Last Call On Govt. Silver

WASHINGTON (AP) — The Treasury Department takes another big step on Monday toward the day when it ultimately will get out of the silver business.

That's the deadline for persons holding silver certificates to present them to the department and get silver in return.

They must be presented at either the New York or San Francisco Assay Offices by the regular 3 p.m. closing time to claim silver. The Treasury has served formal notice that no time extension will be granted.

Even persons waiting in line—if there is a line—at 3 p.m. won't get a chance to redeem their certificates. But officials don't expect a line to develop on the last day.

After Monday no more silver will be available to the bearer on demand but the department will continue to sell it to domestic industries.

European Force Reduction Sought In NATO Confab

WASHINGTON (AP) — Secretary of State Dean Rusk left Saturday for Iceland and a NATO meeting that is expected to produce an appeal to the Soviets for a mutual scaling down of forces in Central Europe.

What further to do about Communist East Germany's new tightening over access to Berlin also is to be taken up by the foreign-policy chiefs gathering for the June 24-25 semiannual ministerial meeting of the North Atlantic Treaty Organization Council.

Rusk, who had a final brief conference at the White House before flying to Reykjavik, said he plans to lunch Sunday with West German Foreign Minister Willy Brandt. He left open the possibility that he may go on to Bonn after the Iceland sessions.

Rusk, Brandt and the foreign ministers of Britain and France—the other two big Western

Capital City Under More Red Pressure

SAIGON (AP) — Thousands of U.S. troops have been pulled in from the countryside to defend the perimeter of Saigon against increasing enemy pressure. U.S. military sources disclosed Saturday.

The redeployment is a countermeasure designed to cut off infiltration routes and ground assaults and to deter enemy gunners who have terrorized the capital and its three million people with rocket and mortar fire since May 5.

SERIOUS VIEW

The troop shift indicates that the U.S. Command takes a serious view of the threat to Saigon and illustrates the changed fortune of the South Vietnamese capital this year.

Except for occasional terror bombings and shelling, Saigon had existed for years relatively untouched by the battles that surged through the rest of South Vietnam. But with the Tet offensive early this year, the Viet Cong and North Vietnamese brought the war to the heart of Saigon—a band of guerrillas even managed to invade the U.S. Embassy.

PEACE TALK PRESSURE

The enemy's "peace talks" offensive that began May 5 brought more street fighting and more shelling of Saigon and its outlying areas. Senior U.S. officers believe the enemy is attacking Saigon to demoralize its people and to strengthen Hanoi's hand in the Paris peace talks.

It was not disclosed how many U.S. troops were involved in the newest response to enemy pressure, but it was believed that about 3,000 infantrymen were newly assigned to man the outer limits of the capital while another sizable number was deployed further out to guard approaches to the city.

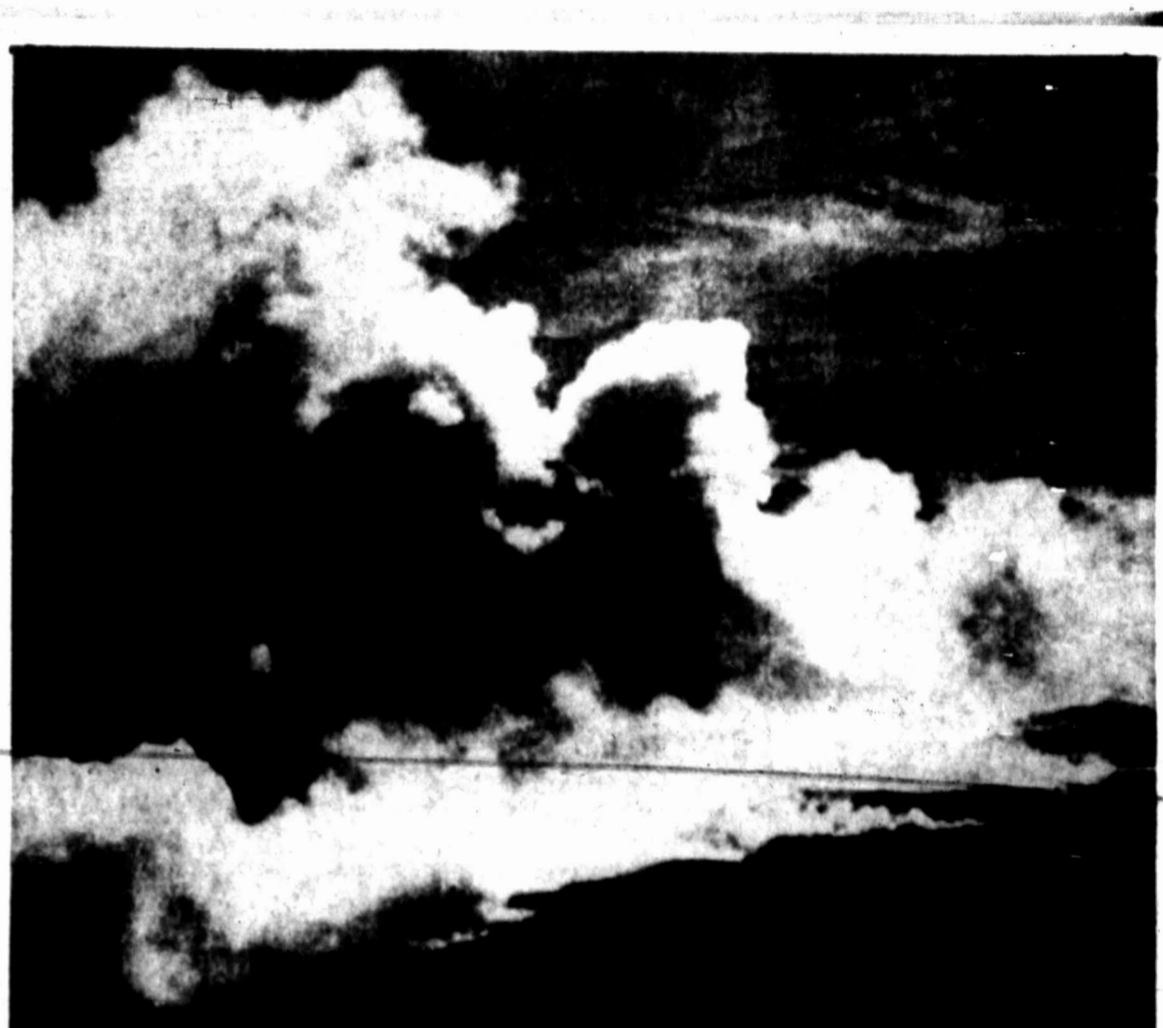
A senior U.S. officer confirmed some troops had been shifted and said: "A troop redistribution is going on to get better balance. Some troops are being moved in closer to Saigon."

PATROL ACTIONS

Informants said the troops were not taking up static positions but were carrying out sweep and patrol actions in areas near the capital.

In one such action Friday, paratroopers of the U.S. 191st Airborne Division killed 35 enemy in a fight northwest of Saigon. One American was killed and 36 were wounded in the fighting in which the paratroopers were supported by artillery, air strikes and helicopter gunships.

Government sources, said the Viet Cong is increasing the number of its divisions around Saigon from three to five with the two new divisions composed of local guerrillas and North Vietnamese regulars. The sources said prisoner interrogations and captured documents indicate the Viet Cong plans a third offensive on Saigon in July.



Brush Fire Blackens Mountain Area

Vast clouds of smoke billow up from a brush fire raging out of control in rugged mountainous land 50 miles northwest of Los Angeles. The fire, on Bald Mountain near Gorman, is one of two in the Los Angeles National Forest. Highway 99, the main traffic artery between Los Angeles and Bakersfield, was closed temporarily.

5,000 Present For Climax Of Rodeo

Approximately 5,000 gathered Saturday night for the final performance of this year's Big Spring Cowboy Reunion and Rodeo.

Frisky horses and rough-and-tumble bulls gave trouble in the saddle bronc busting and bull riding events. Only two riders managed to score times in the bull riding contest. Bronc riders had to be switched around on the program when one horse fell inside the chute. No one was hurt in any of the events.

\$5,000 PRIZES

Tom Hadley from Kerrville announced the rodeo. He said 162 cowboys and cowgirls competed for \$8,000 in prize money during the four-night run.

Billy Buschhorn and his dancing horse Muchacho, Earl Whorton and his Monkey "Wet-back" and clown Kahun Kidd

(See detailed results of rodeo events on Page 6-A.)

and John Routh provided entertainment between the events.

In one of the most keenly-contested events — calf roping — Glenn Franklin, House, N.M., the current world's champion, is on his way to another world's title, as he edged by Jack Kirkpatrick of Post and Jimmy Cooper, in 23 seconds flat to beat their tie of 23.9, to take top honors as first place calf roper. Coming up in fourth place was Tim Prather of Post, with 24.2.

GIRLS' RACE

Little Ann Lewis, Sulphur, Okla., captured first place in the girls' barrel racing — and was a favorite with the rodeo crowd. The 10-year-old lass' total timing for the events was 35.76. She was followed by Martha Josey, Karmack, with 35.87; Debbie Ferguson, Petersburg, with 36.01; and Patli Prather, Post, 36.16.

Several local girls had good

Venice Shaken By Earth Tremors

VENICE, Italy (AP) — Earth tremors shook Venice Saturday and sent hundreds to their boats on the lagoon to get away from falling masonry. A number of old buildings were damaged.

Two tremors hit the canal city in quick succession. No one was reported injured.

Buildings swayed especially in the San Giuseppe-Castello quarter, probably the poorest in the city. Many roofs and chimneys were damaged. Hundreds of women, men and children fled on gondolas and other boats.

Crews Fight Brush Fires

LOS ANGELES (AP)—Highly trained Indian suppression crews were flown in Saturday to join the fight against wind-whipped California brush fires sweeping across thousands of acres in rough mountain country.

Two large fires raged in Southern California's Angeles National Forest, where five firemen were injured Friday. A third blaze roared onward in the Los Padres National Forest of west-central California.

All were out of control. Some outbuildings have been but no communities or country homes have been threatened thus far, forest officials said.

More than 250 Indians, Airborne from Arizona and New Mexico, were rushed to the biggest of the Southern California fires, which has blackened more than 28,000 acres in the Liebre Mountain district, a valuable watershed 50 miles northwest of Los Angeles. This blaze briefly closed U.S. 99, main highway linking Los Angeles and Bakersfield, near Castaic.

Twenty miles away, near Bouquet Canyon Reservoir, the burned area apparently had been stabilized at about 3,500 acres by 450 firefighters.

The central California fire in the Los Padres forest grew steadily to 2,100 acres after an overnight flurry. This blaze started Thursday in grasslands 17 miles southwest of King City. Half of the 950 men fighting it were drawn from the Army's Ft. Ord and Hunter Liggett Military Reservations.

Poor People Will Defy Removal From Capital

WASHINGTON (AP) — Leaders of the Poor People's Campaign steered a steady course Saturday toward a collision with the federal government over their right to stay in Resurrection City.

Waving a "permit" from American Indians to the parkland now occupied by the shantytown headquarters of the campaign, the Rev. Ralph David Abernathy said the campaigners have no intention of leaving Resurrection City at present.

The official permit to camp on the land, granted by the National Park Service, expires at 8 p.m. Sunday and Abernathy, president of the Southern Christian Leadership Conference which is sponsoring the campaign, said he had received no word that it would be extended.

When Monday dawns with the campaigners still living in their plywood huts, a clamor is certain to arise on Capitol Hill for their forcible removal. Several House members have served notice they will demand enactment of a law calling for immediate evacuation.

That such a confrontation is building was made clear by Abernathy at a news conference when he said the weekend will be devoted to getting the campaigners ready "for serious business on Monday."

Abernathy accepted the Indian "title" to Resurrection City from George Crow Flies High, a Mandan Indian from North Dakota Resplendent in full Indian regalia that jarred slightly with his sun glasses. Chief Crow Flies High said the land had been stolen from the Indians by the white man but that the Indians had never relinquished title to it.

Tindol May Be Released Following Court's Ruling

By SAM BLACKBURN
Unless something unusual develops which local legal authorities do not anticipate, the 15-year prison sentence of James Tindol, Big Spring, could terminate sometime in the near future.

Tindol is in the state penitentiary serving a 15-year sentence imposed on him for murder with malice. He has been in prison since April 26, 1960.

FOUND GUILTY
He was found guilty of the murder on Valentine Day, 1960, of Walter Gatlin. Gatlin was beaten so badly in a fight that he died. Tindol and his brother, John, were charged with the death and indictments were voted against both men. James was placed on trial, March 23, 1960, and the jury found him guilty.

John was not tried and three years later, Ed Jones, then district attorney, dismissed the case for what he termed "lack of evidence."

James filed a petition for release from prison on a writ of habeas corpus in the U.S. District Court of the Northern District of Texas at Abilene. The district court refused his petition. He carried the matter to the Fifth Circuit Court of Appeals which has reversed the finding of the lower court and granted the writ. He claimed he had been deprived illegally of his right to appeal.

In its judgment, the Circuit Court ruled that Tindol had been deprived of his right to a statement of fact and to the assistance of counsel on appeal.

However, the court stated that these things alone do not entitle themselves require Texas prison authorities to release the man from prison.

"Should Texas," the circuit court ruled, "grant appellant a meaningful appeal, the constitutional infirmity rendering his detention illegal would be cured."

NO WAY
According to local authorities, that's the rub. As far as anyone can find out, there is no effective way left for the state to afford Tindol a "meaningful appeal."

The Circuit Court of Appeals goes on to warn that it is reversing the ruling of the Abilene court and remanding the case with directions that the district court enter such orders "as are appropriate to allow the state a reasonable time to afford the defendant meaningful appeal or to grant him a new trial."

Otherwise, said the high court, the prisoner must be discharged.

And the way things look to local court officials, that's what

is most likely to happen.

It is pretty well agreed by the court here and by officers of the court that no meaningful appeal for Tindol is possible at this time. The other alternative open would be to grant the man a new trial.

Wayne Burns, present district attorney, is of the opinion that any attempt to retry Tindol at this late date would be impossible.

"Where are the witnesses?" asks Burns. "It's been over eight years since the incident. Even if Judge Ralph Caton should order a new trial, I do not see how the state could proceed."

IMPRACTICAL
Judge Caton agrees that a new trial is impractical and would accomplish nothing.

He also believes that it is impossible for the state to afford Tindol what the Circuit Court of Appeals calls a "meaningful appeal." He said that the stenographic notes of the trial have been destroyed.

"There is no way," said Judge Caton, "this court or anyone else can comply with the court's recommendation. No statement of facts can be compiled that would be accurate or effective or even acceptable to the Criminal Court of Appeals."

The Circuit Court of Appeals, in its summation of the case, related that after Tindol had been tried and convicted, his court-appointed counsel gave notice of appeal.

"After the motion for a new trial was overruled and before appellant was returned to the penitentiary (on April 26), his counsel conferred with him and members of his family, telling them that in order to appeal appellant would need to provide \$200 to \$250 to pay the court reporter to prepare the 'Statement of Facts,'" counsel told appellant he would appeal for him and did not indicate he would charge for the services.

"The transcript, without the Statement of Facts, was filed with the Texas Court of Criminal Appeals, and the judgment was affirmed, Tindol v. State, No. 34,497 (Tex. Cr. App. Apr. 4, 1962). No counsel appeared for appellant or filed a brief for him."

"An indigent," ruled the court, "is entitled to an appeal with a transcript of the proceedings. At the time of the appellant's conviction, Texas law provided a statement of fact would be furnished to an indigent defendant. Although the appellant failed to file the required affidavit of inability to pay, there is no evidence that counsel informed him of his right to a state-supplied statement of facts."

These facts do not support a conclusion that the failure to request a statement of facts was due to the petitioner's deliberate conduct or that there was a knowing waiver of his rights."

FACT
Local authorities also point out another facet in Tindol's case.

He has been in the prison since April 26, 1960. He has served eight years of his original sentence of 15 years. Under prison "good time" rules, if Tindol has been a satisfactory prisoner, he has probably served more time than many other prisoners who have already been released.

He has already been in prison 98 months and lacks, at the most, only seven months of having served the minimum "good time" to equal a 15-year prison sentence.

Another phrase in the circuit court's ruling, which causes confusion, is the definition of what the court means by a "reasonable time" for the state to comply with its order.

49 Get Wings In Webb Graduation

In flight line ceremonies at Webb AFB Saturday, 49 new jet pilots received their wings and certificates of aeronautical rating. They were members of Undergraduate Pilot Training Class 68-H.

During dining in ceremonies held in the Webb Officers Open Mess Friday night, a ward were presented to four of the students. 2nd Lt. Tommy W. Casey was awarded the Academic Award; the Flying Training Award went to 2nd Lt. Larry R. Strimple, Capt. George A. Spurger Jr., won the Officer Training Award; and the AIT Training Command "Commander's Trophy" went to Capt. William E. Boston III.

Named as distinguished graduates were Capt. Boston, 1st Lt. Herbert H. Guyton III and 2nd Lt. Michael R. Gallagher, Casey and Strimple.

Speaker at the dining-in was Col. Daniel James. Speaking to the graduates at the commandant's coffee Saturday was Marine Corps Brig. Gen. Robert G. Owens Jr. Three of the students were Marines.

Graduation members of the class, their aircraft, major command and base of assignment follow:

Capt. William E. Boston III, F-4 Phantom II, T-47, Hamilton AFB, Fla.; 1st Lt. Herbert H. Guyton III, F-4 Phantom II, T-47, Hamilton AFB, Fla.; 2nd Lt. Michael R. Gallagher, F-4 Phantom II, T-47, Hamilton AFB, Fla.; 2nd Lt. Tommy W. Casey, F-4 Phantom II, T-47, Hamilton AFB, Fla.; 2nd Lt. Larry R. Strimple, F-4 Phantom II, T-47, Hamilton AFB, Fla.; 2nd Lt. George A. Spurger Jr., F-4 Phantom II, T-47, Hamilton AFB, Fla.

Gun Exchange Touches Off Denver Melee

DENVER, Colo. (AP) — A Negro youth and a policeman exchanged gunshots in a shopping center parking lot early today, which produced nearly three hours of disturbances in which police had to use tear gas to disperse crowds in two parts of the city.

Nathan Jones, 19, of Denver was taken to a hospital where he was reported in serious condition with neck and abdomen wounds. Patrolman Robert Moravek, whose head was grazed by a bullet, was treated and released.

After police used the gas to control crowds that were throwing rocks and bottles at them and breaking store windows, Police Chief George Seaton called a pre-dawn news conference to describe the night's incidents as calm settled over the city.

Seaton said one person had been arrested and charged with looting.

The trouble began shortly after midnight, Seaton said, when a police car was summoned to Holly Shopping Center in northeast Denver to investigate a fight in a parking lot where 200 persons were milling about.

As the police car drew up the crowd parted, Seaton said, and Jones approached the car. Moravek asked the youth if he was hurt.

"The youth apparently bent over and reached for the car," Seaton said, "and when he did Moravek noticed the butt of a revolver tucked at his waist."

"The Negro reached for the gun and as he reached Moravek ducked and felt a pain in his head and saw blood coming down," Moravek then raised up and shot four times, hitting the Negro twice, once in the neck and once in the abdomen.

Big Damages Asked In Jayne Mansfield Death

NEW ORLEANS (AP)—A \$4.8 million damage suit has been filed in federal court here in connection with the death of actress Jayne Mansfield.

Persons filing the suit included W. W. Pigue, seeking \$1.3 million as guardians of the actress' daughter, Jayne Marie. Others in the suit are actor Matt Cimber, guardian of another child, Antonio; and Bernard Cohen and Jerome Webber, co-administrators of the Mansfield estate. Cimber is seeking \$2.7 million and the administrators \$275,553.

The blond actress was killed here in June of 1967 when the car in which she was riding collided with a trailer truck. The driver of the car and Mansfield's agents also were killed.

The suit alleges that the accident was the fault of three drivers involved:

Ronnie Harrison, driver of the

Mansfield auto; Richard Rambo, driver of the truck; and James McLeland, operator of a fogging truck which was operating near the accident scene.

STEMS FOR TIMEX WATCHES GRANTHAM'S 305 MAIN

Two Named In Grain Charges

LEVELLAND, Tex. (AP) — Felony charges of removal of grain from a public warehouse were filed Friday against two Levelland grain warehouse operators.

Charges were filed here against James Smith and in Whiteface against Mikey Guetersloh. The men are business partners.

The accusations capped an investigation of the warehouses in Levelland and Snyder operated by the men.

The charges were filed by Raymond Houtchens of the Texas Department of Agriculture's Lubbock office. F. W. Williams of Austin, an agent of the department, said last week records of grain worth \$175,000 to \$250,000 were under investigation.

Smith was freed on bond of \$3,000 and Guetersloh on \$6,000 bond.

The specific charge is removal of grain from a public warehouse without the return and cancellation of a receipt issued to represent such grain.

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Monday... "As In The Days of Noah"
Tuesday... "The Danger of Our Perilous Times"
Wednesday... "Enemies Within Our Gates"
Thursday... "Tools of The Enemy"
Friday... "God's Answer To Your Problems"
Saturday... "The Christian's Combat Equipment"
Sunday (6:00 P.M.)... "Behold, He Cometh"

14th and Main
Church of Christ

Crossword Puzzle

ACROSS

1 Illinois city
8 Highlanders
13 Tedious repetition
14 Subjects
16 Wreathed
17 Arabian drum
18 Cuckoo
19 — mater
20 Before
21 Mother—
22 Angler's gear
24 Greek island
28 Sun symbol
29 North Carolina resort town
29 Bridge bid; compound
31 Flexible twig
33 Bright color
34 Hair piece
37 Lettuce
38 Wonder
39 Indian weight
40 — at the switch
42 Cluster
44 Decamps; 2 words
46 Action
50 German philosopher
51 Fallacy
53 Malay boat
54 Central state; abbr.
55 Hundredth; abbr.
56 Spanish hero
58 Panelion

DOWN

1 Pass in Sierra
2 Being
3 Overawe
4 Take — from me
5 Medicine
6 Digs up
7 Fiery
8 Intimidate by glaring; 2 words
9 Small shelter
10 Socket for roof beam
11 Men from Lhasa
12 Hunt for scrap
13 Intended
15 Tenuous
20 WW II theater
23 Plant
25 Sheep
26 Candian tree
28 More agreeable
30 Construct
32 Classified; 2 words
34 More eccentric
35 Hawaiian, for example
36 Town in Montana
38 Absolute ruler
41 Dine
42 Cutting tool
43 Bouncy leap
45 Crumb
47 Like a bear
48 Enumerates
49 Bangles
52 Oak — nuclear center
55 Put on airs
57 Abysmal
60 Verbal contraction
61 Goddess of plenty
62 Knock

Puzzle of Friday, June 21 Solved

THE BIG SPRING HERALD

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Indiana GOP Scraps Over Nomination

INDIANAPOLIS, Ind. (AP) — 11 Gov. Robert L. Rock upset the Democratic state organization to win the nomination for governor by two votes Friday in a wild state convention, which brought a fist fight on the podium.

Rock won over State Rep. Richard C. Bode, backed by the state organization, 953-951.

There were contests in only two other nominations for state office.

Sen. Birch Bayh, D-Ind., was unopposed for renomination.

The fight on the chairman's podium came when a group seeking national convention delegates for Sen. Eugene J. McCarthy for president moved to replace four delegates chosen in district caucuses the night before.

Rep. Ray J. Madden, convention chairman, ruled the motion defeated on a quick voice vote. Then one McCarthy supporter charged the stand.

A young man who identified himself as Dennis J. Shorthouse of Indianapolis punched a state Democratic party employee. Police wrestled Shorthouse into submission but released him on condition he and his associates, linked with Democratic Voters for a New Direction, leave the hall.

Most Indiana delegates to the national convention are considered aligned with Vice President Hubert H. Humphrey but officially are uncommitted.

Nixon Wins S. Carolina

COLUMBIA, S. C. (AP) — The South Carolina Republican Party disclosed at a news conference today that the state's 22 national convention delegates, meeting Friday night, pledged their votes to former Vice President Richard Nixon.

In going to Nixon, as had been expected, the delegates dropped the favorite son candidacy of Sen. Strom Thurmond.

Thurmond said in a news statement, "I have recommended that we endorse" Nixon, "and the delegates have concurred."

He said he was endorsing Nixon as "the best hope" against domestic lawlessness, a no-war in Vietnam, runaway spending, loss of world influence, rising living costs, and strategic military inferiority.

Texas Guardsmen Start Training

FT. HOOD, Tex. (AP)—Nearly 6,000 National Guardsmen from 47 Texas cities will gather June 23 at North Ft. Hood for the first summer camp of the 72nd Infantry Brigade.

The unit was created in January as part of the general reorganization of the Army National Guard. Its units came from the 49th Armored Division, which was deactivated.

The 15 days of training will end July 7.

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- Covers in One Coat On Most Surfaces
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- Spray, Brush or Roller
- Easy Application, Easy Clean-Up
- 1100 Colors

\$4.95 VALUE \$3.19 GALLON

4-Inch Wall Paint Brush \$1.49

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- Dries in 30 Minutes
- It Breathes, Won't Chip, Peel or Blister
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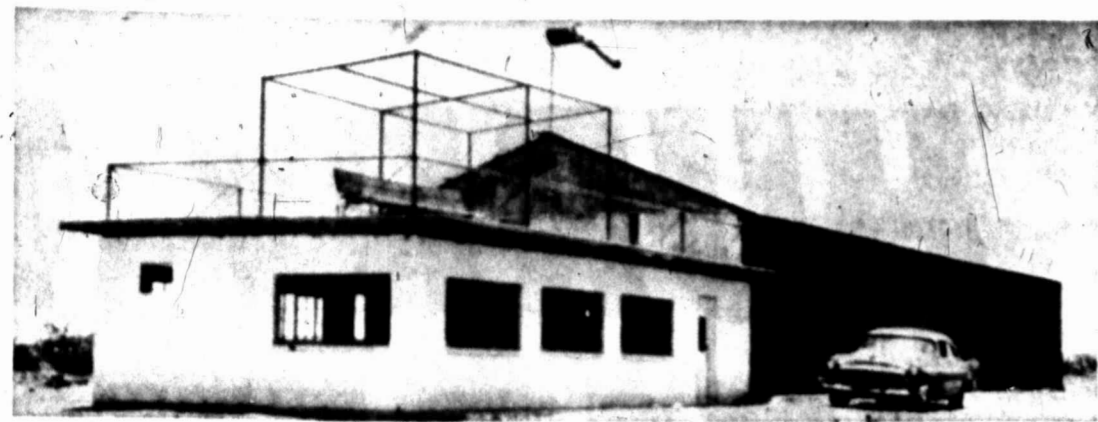
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New Clubhouse At Gliderport

The new clubhouse at the Moss Creek Gliderport, currently under construction, will feature an observation deck, so that glider enthusiasts may view the activities of the Signal Mountain Soaring Society on weekends. The club hopes to fly again this weekend, weather permitting.

WINGS OVER BIG SPRING

Webb Aero Club Elects New Slate Of Officers

By JERRY MONSON
The Webb Aero Club elected new officers at a general membership meeting Wednesday. Taking over the helm as president is Frank Borner, who replaces Harry Brooks. Other officers are Al Trent, vice president; Gene Haggerty, operations officer; Bob Frerechs, assistant operations officer; John Hussey, flying safety officer; Carolyn Harrell, secretary; and Paul Kessler, maintenance officer. Still serving as ex-officio members of the board of governors are Gordon Caulfield, custodian; George Montgomery, manager; and Brooks. In other Aero Club activities, the F-86 monument at Howard County Airport will be dedicated July 4 by Col. William C. McGlothlin Jr., wing commander, Webb AFB. The aircraft has been cleaned, painted and fenced off by members of the club.

FM 700 Road Project Is Over Half Completed

Reconstruction of FM 700 into a multi-lane road from Goliad Street westward to US 80, is about 54 per cent completed. The contractor has used up 73 per cent of his allotted time on the job. Construction on the road began March 15, 1967. The contract to Jarbet Co. of San Antonio, was awarded in February of that year. It called for the expenditure of \$1,113,320.32, rebuilding 3,027 miles of FM 700 to expand it to a four lane highway. The original contract called for 330 working days to complete the job. Included in the program was the construction of an overpass at the point where FM 700 and US 87 intersect at the south edge of the city. According to the resident engineer for the Texas Highway department, this overpass is now completed. It will be opened within a relatively short time. At the point near the National Guard Armory on the west end of the road, the route abandons the old right-of-way and swings across the open country to the north. This is an entirely new road. Where it passes at the foot of Scenic Mountain, a new bed had to be carved out of the rocky base. Instead of proceeding on the west to intersect US 80 north of Webb AFB, the new road will join US 80 near the Desert Sands Motel. The highway department here would not speculate on the probable completion date on the project. Good weather now prevailing is rapidly expediting the work, the highway department engineer's office said.

Attendants Become Teachers At Big Spring State Hospital

How attendants have been converted into "teachers" is outlined in an article by Big Spring State Hospital staff members for the June issue of "Hospital and Community Psychiatry," an internationally distributed magazine. The report, prepared by Dr. Preston E. Harrison, superintendent; Dr. Harry C. Davis, chief clinical psychologist; and Robert H. Von Rosenberg, hospital improvement project supervisor, appears under the title of "Aides Teach Adult Education Courses."

It grew out of an effort to meet the need for adult education despite limited funds. Consultants were employed to work with attendants in setting up teaching programs. Hospital officials discovered that aide educational background did not necessarily reflect on abilities as teachers, and how effectively the attendants presented the subject matter. "They helped the patients to understand and learn," said the article. "By themselves, they devised many novel approaches. The hospital considers teaching a regular part of the attendants' daily work, and they, in turn, have accepted it as a meaningful part of their activities."

A few highlights of the report include: "The importance of education as an adjunct to therapy is recognized throughout the country by professional educators as well as mental health workers. Besides special education classes for adolescent patients, many hospitals have also set up adult education classes. In many instances, the latter programs are supported by federal monies. One problem in Texas has been that state funds are too limited to hire several trained teachers for the same hospital, and thus the programs cannot reach a wide segment of the hospital population." The report said. In order to hold adult education classes with the hospital, it was decided that unit attendants could be utilized as teachers. The staff at the hospital felt that the federal funds which were received for adult education would pay for consultants and were not sufficient for trained teachers. A training program was set up for the attendants with the consultants, David King and Mrs. Star Warford, instructors at Howard County Junior College in Big Spring, and staff members. The program is a cooperative effort of the Big Spring Independent School District, Texas Education Agency, Hospital Improvement Project, and the State Hospital. To establish grade levels of the patients, the hospital's psychology department gave the Wide Range Achievement Test on the basis of the test. 50 patients were selected for the first classes held. Five small classes were started with each on a different level. Grade groups used were illiterate, first grade, second grade, third and fourth grades, and fifth and sixth grades. Classes are being added as the patients progress. "We think most of the learning can be directly attributed to the trust the patients have in the attendant teacher and the manner in which the teachers relate to them. We found that the attendant's intellectual ability does not determine their success as teachers, and we also found that any patients except the acutely psychotic can benefit from the classes," the article said. "The lessons used are based on rehabilitation, with emphasis placed on taking these patients from whatever level their memory of education might be to as far as they are mentally capable of learning. The curriculum is geared toward adult learning, rather than a child's program. "The consultants for the project do not dictate the manner in which the attendant should teach, but try to give them ideas on how to improve the techniques they are using. This approach works much better because the attendants know their patients and how to reach them."

Taylor's Son Is Featured

The photograph of a Houston government official recently appeared in the Houston "West Side Reporter." That in itself is not out of the ordinary, but the photo was taken 36 years ago where Clarence Oliver Taylor was three-years-old. Taylor is presently employed as superintendent of the Houston Post Office Fairbanks branch and lives in the city with his wife and four daughters. He is the son of Mr. and Mrs. C. E. Taylor, Knott, and the grandson of Mrs. Jewell Smith. Taylor's picture and a biographical sketch appeared in a column titled "Looking Back" in the Houston newspaper.

CARPET Remnants
ALL SIZES
BELOW
DEALER'S COST
JAY'S
CARPET STORE
On Gregg Across From Safeway

Irrigation Farms Have Top Income

WASHINGTON (AP)—Cotton farmers in the High Plains of Texas had record net incomes last year, the Department of Agriculture reports. The figures were made public by the department in an analysis of costs and returns of farmers in three major cotton-producing areas of the United States. Among producers of irrigated cotton in Texas, the report showed, the average 1967 net income was \$22,140, compared with \$18,130 in 1966 and the 1961-65 average of \$33,738.

For nonirrigated cotton in the Texas Plains area, the average net income last year was \$15,885, compared with \$14,107 a year earlier and the 1961-65 average of \$8,962. The Mississippi Delta area showed an average net of \$37,761 last year for nonirrigated production, the second highest in record, compared with \$37,141 the year before and the 1961-65 average of \$33,738. The only other irrigated cotton area examined in the report was the San Joaquin Valley in California. The net income last year was \$31,389—the third highest on record—compared with \$26,243 a year earlier and the 1961-65 average of \$28,968. "Substantially higher prices for cotton lint and larger government payments per farm were the major reason net farm incomes increased despite greater outlays for production inputs and lower production per farm," the department said.

It's the things we put in a Valiant that make it work so well in West Texas heat

We have a radiator... so the engine stays "water cooled" to resist rapid wear in hot weather (it makes air conditioning nearly twice as effective). We also put in about 1/3 more steel (for your protection). You still get about 21 miles per gallon. Instead of a cheap automatic transmission you have to shift... we'll put in a fully automatic 3-speed Torqueflite. Along with standard vinyl upholstery, we put in plenty of leg, head and shoulder room for your comfort. Prices start at only \$1995 (with radiator and drive shaft).

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P8 Circuit Places 29

BERKELEY, Calif. (AP)—Southern California and Villanova each placed seven track and field performers on the National Collegiate Athletic Association's 105-man All-American team, which was announced Saturday. California placed six on the team and the Pacific Eight Conference led the nation with 29. The team was named by the NCAA rules committee. The Southern Californians who made the team are hurdler Earl McCullough, sprinter Lennox Miller, 440-relay runners O. J. Simpson and Fred Kuller, pole vaulter Bob Seagren, hurdler Geoff Vanderstock and triple jumper Tim Barrett. Making the team from Villanova were hurdler Erv Hall, steeplechaser Tom Donnelly, middle-distance runner Dave Patrick, 400-meter runner Larry James and mile-relay runners Harde Davis, Ken Prince and Hal Nichter.

Respiratory Ills Still Lead List

For the second consecutive week, upper respiratory ailments head the list of diseases reported to the County Health Unit. Thirty-eight cases were reported. Other reports taken from area physicians and hospitals include: 19 gastroenteritis; 17 tonsillitis; 12 bronchitis; 10 flu; 9 strep throat; 4 gonorrhea; 1 mumps; 1 measles; 1 impetigo; 1 infectious hepatitis; 1 viral meningitis.

Baptist Men Have Ice Cream Supper

WESTBROOK (SC)—Westbrook Baptist Brotherhood observed family night Thursday at the church with an old-fashioned ice cream supper. Guest speaker for the evening was the Rev. Calvin Gustin of Oak Street Baptist Church in Colorado City. Thirty seven attended.

On Baylor Faculty

WACO, Tex. (AP)—Dr. R. Louis Bright, a Nobel prize winner and associate commissioner for research in the U.S. Office of Education, has been named to the Baylor University faculty.

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\$\$\$ SAVE! \$\$\$

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ONLY \$24.99

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Now scrub, wax and polish floors. Even shampoo rugs with this one appliance!

- SCRUBBING, WAXING AND POLISHING BRUSHES**—Scrub floors like they've never been scrubbed before. Versatile brushes also apply wax and polish floors to a high luster.
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ONLY \$24.99

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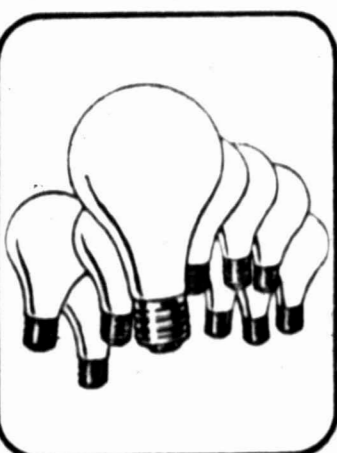
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2 DAY SALE

MONDAY 9 A.M. TO 9 P.M.
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- Full Range Dimmer Switch
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- Outdoor Flood Light Holder
12 Only. Reg. \$2.49 ea. **\$188**
- Hall Light Fixture
Reg. \$5.99 ea. **\$188**



Big Wards value!
60-100-W. bulbs.
10 FOR \$100

Wards buys in volume — you save! Frosted inside to give bright, shadowless light with a minimum of glare.

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- Pendant Light Fixture
2 Only. Reg. \$48.99 **\$2188**

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- Keeps Fire Wood Off Ground. Reg. \$29.99 **\$1500**
- Black Fire Tongs.
3 Only. Reg. \$2.99 ea. **\$100**
- Fireplace Tool Set
Includes—Poker, Shovel and Stand. Values to \$13.95 **\$500**

FIREPLACE ENSEMBLE

- Includes Screen, Andirons, Tool Set. Reg. \$28.95 **\$1388**
- Brass Pulldown Fixture
5 Only. Reg. \$18.99 **\$900**

T.V. and Stereo

- Early American Maple Console Stereo
100-Watt Peak Power
1 Only. Reg. \$419.95 **\$16900**



Our \$139.95 TV with 18" diagonal screen
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Everything for great pictures and reception! 2 antennas, big 6-inch speaker, more! Dark Gray cabinet.

MODERN CONSOLE COLOR TV

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2 Only. No. 2207. Reg. \$50.00 ea. **\$2500**
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2 Only. No. 7311. Reg. \$69.95 ea. **\$3000**
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- 1 Only. Reg. \$99.95 **\$4500**
- Matching Chairs ea. **\$1950**

- Twin Size Headboards
Values to \$11.95 ea. **\$588**

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2 Only. Reg. \$39.95 ea. **\$2000**

ODDS AND ENDS COFFEE and END TABLES

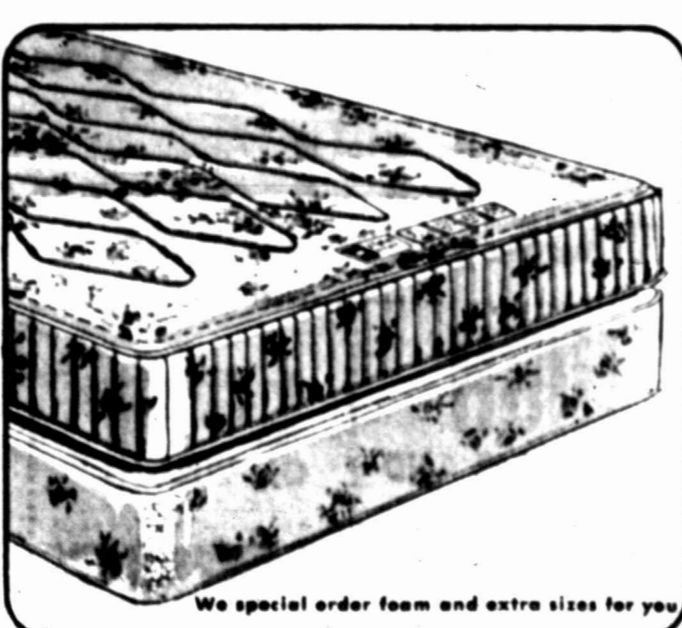
- Values to \$57.50 ea. **\$2488**

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Naugahyde. 1 Only. Reg. \$229.95 **\$16988**



18 cu. ft. frostless refrigerator-freezer

- No more defrosting, ever
 - New side-by-side design
 - Meat keeper and crisper
 - Butter and cheese keeper
 - Giant 224-pound freezer
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16 LB. AUTOMATIC WASHER

- 12-Cycle—Pushbutton
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Handles Service for 8. 1 Only. Reg. \$149.95 **\$7900**

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- Holds Up To 600 Lbs. of Frozen Food. Reg. \$269.95 **\$19999**

Eye-Level Cooking Center Range

- Easy Clean Oven. Electric Oven Timer. 1 Only. Reg. \$289.95 **\$20900**

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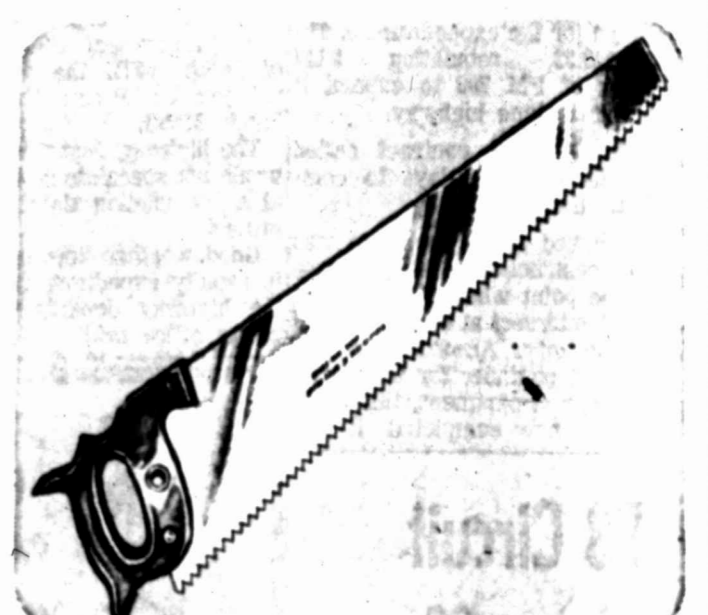
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- Special saw steel and straight back blade. Eight teeth per inch... precision set for fine cuts every-time. Molded handle. REG. \$2.99 **\$100**

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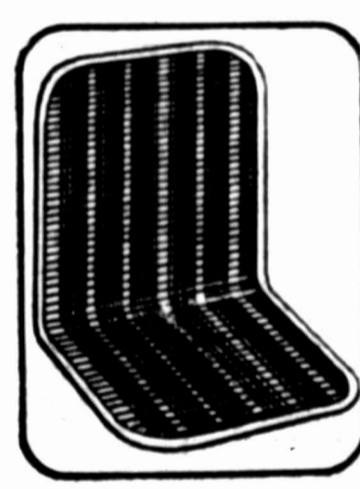
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Inner-spring coils let air circulate between rider and seat for a cool, comfortable ride. Handsome multi-plaid.

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Per Gal. In 2-Gal. Pail

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Best Signature '700' 30-gallon gas heater



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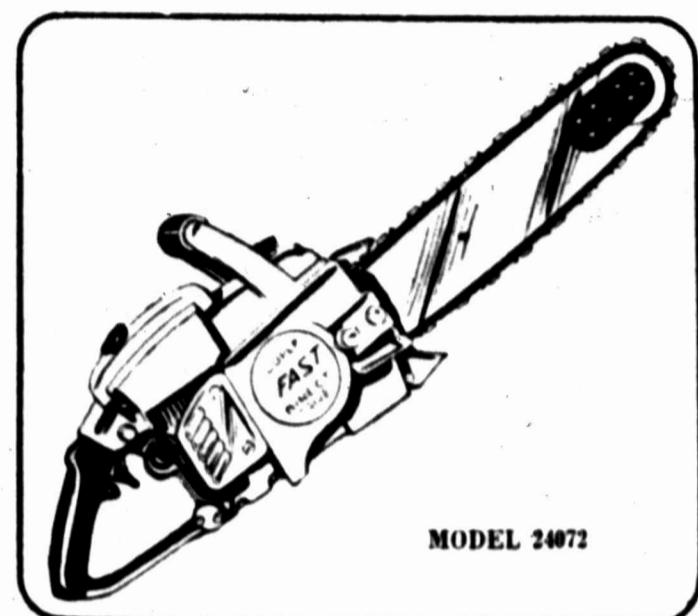
- Automatic flame control senses your needs
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Wards finest Signature water heater. The more hot water you use the faster it heats a new supply (43.7 GPH at 100° rise). 100% safety pilot. Stainless steel cold water inlet tube is rust-proof.

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Our Best Quality Fully Lined 46x63 Reg. \$8.49 **\$4.88**

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White Only Size 41x63 Inch Reg. \$2.79 **\$1.00**

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POLYESTER SHEER DRAPES

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Pinch-Pleated Drapes Assorted Sizes and Colors Reg. to \$8.99 **\$3.00**

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Round or Square in Decorator Colors. Reg. \$2.99 **\$1.00**
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Chemical With Title Enough To Kill Best Against Brush

A chemical compound with a jaw-breaking name is the best bet for economical control of mesquite, according to the Soil Conservation Service, which is assisting several land owners in aerial spray programs.

This goes under the name of trichlorophenoxyacetic acid. If that calls for another deep breath, just refer to it as 2,4,5-T.

OUT-GROWS SELF

The product is a hormone which causes the mesquite to grow itself past the stored food supply in the root system. This causes the canopy to die and also a large amount of the root system, explained Chesley Wilson of the SCS. It does not hurt pasture cover, and conversely may even benefit because it serves in some respects as a fertilizer.

Under certain circumstances, other methods of chemical and mechanical control are more effective, but by and large the aerial application of 2,4,5-T pays best economic dividends. Spraying does not eradicate, but rather it controls or retards brush.

PRECISE STRENGTH

One half of a pound of 2,4,5-T in one gallon of diesel fuel oil and enough water added to make a four-gallon mixture is the recommended strength for one acre. Weakening the mixture or enriching it will not give the desired results on mesquite.

Wilson stressed the importance of keeping the mixture agitated until it is applied, for separation occurs easily.

The chief reason for control of heavy mesquite infestation is

that water normally gobbled by the brush goes instead to the grasses and other pasture cover. Also, the defoliation lets in the sunlight which is almost as important to the grass as water. After spraying, it is advisable to let a pasture rest to give beneficial plants a chance to be well established.

TIMING IMPORTANT

Timing is important in aerial spraying, which should be applied during a period when mesquite is growing vigorously, usually 40 to 90 days after the leaves appear on the tree. If there is much small brush growing beneath the larger trees, the degree of control effected may be of shorter duration. Wilson said that the SCS would be pleased to advise with any land owners regarding brush control.

Among those who have applied the spray this spring are B. F. McGettis, Lorin McDowell (1,280 acres), Mrs. M. M. Edwards (600 acres), Cecil Phillips (640 acres), and Lee Read (300 acres). Several others are planning to spray.

Report Progress On Robt. Lee Dam

The cut for the last section of core trench underlying the dam for the lake above Robert Lee will begin Monday, O. H. Ivie, manager of the Colorado River Municipal Water District, said Saturday.

Approaches for a detour in State Highway 158 were paved Thursday, and starting Monday morning, traffic will be routed

over this loop until the new re-routed section of SH 158 around the south end of the dam is completed about 45 days hence.

The detour was necessary to prevent the contractor, Clement Bros., from delaying work on the dam so that the target of starting the closure by Oct. 1 can be met.

Other phases of the district's construction program are progressing well, said Ivie. Roland Scherer, who is raising the oil well mounds in the upper basin of the new lake, has installed a sluice of railroad tank cars down the side of a steep hill so that rock for rip rap can be made accessible.

Approximately 18 miles of a 36-mile project of 33-inch pipeline between Big Spring and the Martin County well field pump station have been laid. The contractor, Panhandle Construction Company, is now out of the worst of the sand and rock.

Ivie said that indications are that bids for three sections of pipeline, ranging from 21-inch to 42-inch diameter, will be opened sometime in the latter part of July.

Water Dist. Stays Ahead On Revenue

Through May, the Colorado River Municipal Water District was running behind on water deliveries and ahead on revenues.

This was due in part to monthly fixed charges which cities pay regardless of consumption and to somewhat increased use of water by oil companies, some of whom also pay on contract quantities whether they use that much or not.

Through May, revenues amounted to \$1,120,446, compared with \$1,096,334 for the first five months of 1967. Member cities of Odessa, Big Spring and Snyder paid in \$566,904, or \$27,000 less than for the comparable period last year, although the consumption total was 2,312,072,000 gallons or 485,000,000 less than for the initial five months a year ago.

The oil companies paid \$518,889, up \$50,000, and used 8,000,000 more gallons.

Except for 17 million gallons, all the water delivered in May came from Lake J. B. Thomas. May deliveries to the member cities included 1,211,100,000 gallons to Odessa, 888,032,000 to Big Spring, and 212,940,000 to Snyder.

Total operating expenses in five months amounted to \$335,956, or \$19,000 less than for the initial five months of 1967. After a \$138,999 required reserve, this left \$645,490 to be applied to debt services.

Danny Given A Solo Part

Danny Johnson, son of Mr. and Mrs. Herbert Johnson Jr., 604 E. 23rd St., has been selected to sing the tenor solo in "Regina Coeli" at European performances of the All-Student Chorus this summer.

The All-Student Band, U.S.A. Orchestra, Chorus and Jazz Group is under the sponsorship of Shenandoah Conservatory of Music, Winchester, Va. Johnson was chosen to perform with the chorus on the basis of his musical performing ability.

The groups are now en route to Scotland and from there will travel on the continent, performing in cities along the way. The tour will last a month.

Minor Accidents On Police Report

Nine minor accidents were reported to police Friday.

At 607 Holbert, the cars of Janice Tallant, 607 Holbert, and Gordon Gilbert, 606 Holbert, were in collision; at Third and Goliad, cars driven by Lola Roskos, 108 W. 12th, and Taylor Miller, 806 Ohio, ran together; at Fifth and Main, Robert G. Schlumbohm, Webb AFB, and Robert Atkins Fletcher, Sterling City Route, were involved in an accident.

Ruth Ellen Russell, 1403 Tucson, and Iris Goodbrake Tollett, 606 Hillside, were involved in a collision at the Veterans Administration Hospital parking lot; at the College Park Shopping Center, the car of Betty Caldwell, 2508 Carol, and the parked car of Roy C. Brooks, 605 Circle, were involved in a mishap; in the 200 block of Owens, cars driven by Carol Ann Pitts, No. 46 OK Trailer Park, and Reginald Wayne Robertson, 206 E. 13th, ran together.

At Sixth and Gregg, the car of Michael Wayne Childers, Route 1, Box 277, was involved in an accident with a car that left the scene; cars driven by James Boyd Neff, 1513 Lancaster, and Kenton Henry Fish, 907 Mountain Park, collided at the Park Hill Elementary School on Canyon Drive; and at Northeast Ninth and the Snyder Highway, a car driven by Ed B. Villareal, 504 NE 9th, ran into a wire fence.

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Well Servicing Group To Meet

Oil Well Servicing Contractors of the Permian Basin area will hold a meeting in Odessa Tuesday evening. The session is to be in the Flame Room of Pioneer Natural Gas Company offices at 519 North Lincoln, beginning at 7:45 p.m.

The meeting will be directed toward federal excise tax problems, and the speaker will be Lee Criswell, CPA. Kenneth Nunley and Brooks Harman, attorneys, also will take part in a panel discussion.

Chairman of the association is Joe Giroir, vice chairman is Pat Ramsey and secretary-treasurer is Charley Wash.

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Ham Operators Help Find Child

Nine units of the Five Watters Citizens Band Radio Club were instrumental Friday in locating a four-year-old boy who had wandered from his home.

Police said Saturday that without the help of the units, Johnny Bailey, grandson of Mr. and Mrs. Charles Bowen, 1404 Wood, would not have been located as quickly as he was. The lad wandered off from Wood Street about 4:30 p.m. and was located at 8:30 p.m. on Kentucky Way, none the worse for his adventure.

HAMILTON

OPTOMETRIC CLINIC

AND

PRESCRIPTION LENS LABORATORY

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106 West Third Dial 263 2501

Wallace Is Confident Of Wide Support

JACKSON, Miss. (AP) — George Wallace came to the finale of his Southern drive Saturday with a prediction that people of all races will support him for president in November.

He received an enthusiastic welcome here.

Wallace headed back to Florida to close the tour Saturday night with two speeches at Pensacola.

This is one of the Deep South states considered most likely to give him its electoral votes. His visit brought a turnout of 700 persons for a \$25 dinner and an audience of 8,500 for a political rally afterward.

Wallace told the whistling, cheering, flag-waving crowd at the rally that the election of a Republican president would leave the nation still traveling "down the road to socialism just like we're going now."

A vote for the presidential candidate of either major party would be wasted, he said, because "there's not a dime's worth of difference between any Republican contender and any Democratic contender."

AERIAL SHOW STAGED Webb Officers Are Decorated

Several thousand people witnessed a thrilling aerial demonstration on Webb's flightline Saturday after graduation ceremonies for UPT Class 68-H.

Bob Hoover, of North American Rockwell Company, flew his bright yellow P-51 Mustang through an assortment of exciting maneuvers. A slow roll on take off, an inverted pass only a few feet off the runway and one wheel landings were only a part of the precision aerial demonstration.

Hoover flew in a business suit without a parachute and amazed the spectators with his low level aerobatics.

Several Webb officers were decorated during the graduation ceremonies. Capt. Phillip H. Raigin was awarded the Distinguished Flying Cross (First Oak Leaf Cluster) and the Fifth through Ninth Oak Leaf Clusters to the Air Medal for extraordinary achievement while flying missions over North Vietnam.

Capt. Arthur Saboski was presented the DFC, the Bronze Star with V Device and the Fourth through Thirteenth Oak Leaf Clusters to the Air Medal for heroism as a forward air controller and air liaison officer in the Republic of Vietnam.

Capt. Richard L. Cassell received the DFC and the Purple Heart. Capt. Cassell was wounded when he crashed while on a reconnaissance mission over Vietnam. He was wounded by North Vietnamese 50 caliber machine gun fire.

Marine Capt. Dennis R. Fitz was awarded one Silver and Four Gold Stars in lieu of a 17th, 18th, 19th, 20th, and 21st Air Medal and one Gold Star in lieu of a 22nd Air Medal. He was also presented a Gold Star in lieu of the 23rd Air Medal for heroic achievement while serving as a Naval Flight Officer.

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An Established Newcomer Greeting Service in a field where experience counts for results and satisfaction.

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Big Spring (Texas) Herald, Sunday, June 23, 1968 7-A

in the Republic of Vietnam Webb Brig. Gen. Robert G. Owens Jr., U. S. Marine Corps, witness the graduation of the decorated Capt. Fitz and present three Marine Corps Student graduates to complete training at

R

WHAT IS HISTOPLASMOSIS?

It is a fungus infection of the lungs contracted by breathing contaminated dust. It is more likely to be found in rural areas than in urban, since this fungus affects animals also. It tends to be a comparatively mild, but chronic, sickness. Most cases offer no serious problem.

Its danger is that it can be confused with tuberculosis and some people having it are afraid to go to a physician fearing a tuberculosis diagnosis. Never have any fear when visiting a physician. The least he can do is to help you live longer and more comfortably.

YOUR DOCTOR CAN PHONE US when you need a medicine. Pick up your prescription if shopping nearby, or we will deliver promptly without extra charge. A great many people entrust us with their prescriptions. May we compound and dispense yours?

CUNNINGHAM AND PHILLIPS

905 JOHNSON DIAL 267-2506

PRESCRIPTION CHEMISTS

Coin Machines Burglarized

Police are investigating a burglary of coin-operated machines which occurred Friday night at the Lakeview Washateria, 700 Wyoming.

Hosea Banks, 1106 NW 7th, operator of the laundry, told police approximately \$1 in coins was missing but there was an undetermined amount of damage to three coin boxes on the washing machines.

Steve Baker, 1707 Yale, told police a watch valued at over \$100 was taken from the bedroom of his home.

Clay Ingram, 1906 Johnson, reported the theft of a tire and wheel valued at \$40 taken from his pickup truck while it was parked at his home during the night.

A car stereo and a .30 caliber pistol were taken from a car owned by Jay Rose, Gainesville, while it was parked on the south end of the Ramada Inn parking lot.

A .22 caliber pistol was also missing from the pickup truck of Jim L. Phillips, 1785 Jennings, officers said. Police are continuing their investigations.



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The Herald will place a copy of each paper in a special, handy plastic bag which may be picked up when you return home from your vacation.

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Don't Miss Any Of The Local Happenings While You're Gone!

Be Sure To Order Your Herald Vacation-Pac Before You Go!



MISS PER

7-7331, by days and Sundays. service all these

Picnics Planned For Unit Patients

Residents of three units at the Big Spring State Hospital will be treated this week to picnics, according to Mrs. Mary Cochran, volunteer coordinator.

Monday, the Stanton volunteers will take patients of Unit 3 to the City Park for an ice cream and cookie party, and on Friday, Midland volunteers will take Unit 6 and part of Unit 9-A to the City Park for a picnic.

OUR DEEPEST THANKS

We sincerely extend our thanks to our many friends for their tender sympathy, flowers, donations and many kindnesses during our recent sorrow in the loss of our beloved son, husband, father and brother, Don. Your deeds will be remembered always.

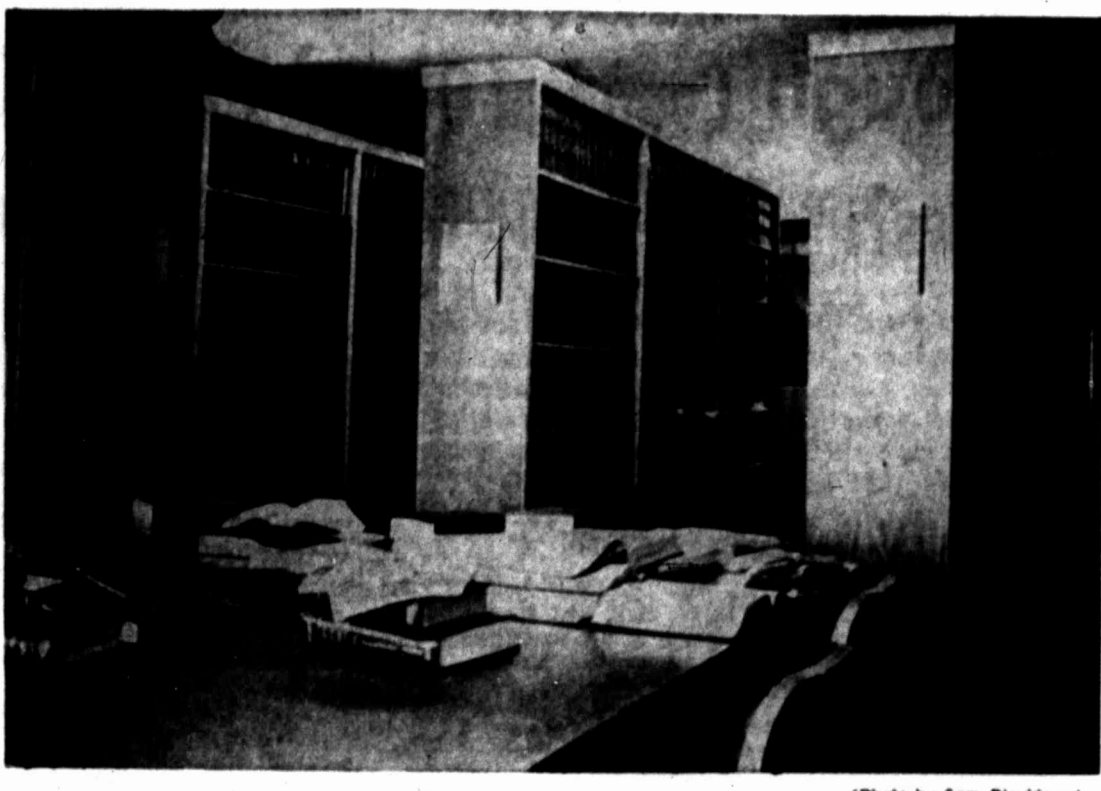
Mr. & Mrs. Doc Wilkinson, Tommy, Sharon & Stacey

Horoscope Forecast

FOR TODAY AND TOMORROW

—CARROLL RIGHTER

GENERAL TENDENCIES: This can show others that you are a person who has lots of vim and vigor. ... **MOON CHILDREN** (June 22 to July 21) Get out to those meetings where you can exchange ideas with clever people and thus make quick progress in the future. ... **LEO** (July 22 to Aug. 21) Do what a higher-up expects of you even though you can't see the point in this work so far as you are concerned monetarily.



(Photo by Sam Blackburn)

HOWARD COUNTY LAW LIBRARY FACING TWO PROBLEMS

Financial bind and space difficulty confronts institution

County's Law Library Has Problems Of Space, Money.

By SAM BLACKBURN
Howard County Law Library, rated by attorneys as one of the best in West Texas and recognized as one of the pioneer institutions of its kind in this part of the state, has problems.

It is suffering growing pains and ultimately will have to have more space than the big room on the third floor of the Howard County Courthouse where it is now located.

Because of its growing pains, it is also suffering from financial indigestion. This is to be cured by a period of austerity, during which the bookshelves which now accommodate about 5,000 volumes of lawbooks, will not be adding many new volumes.

The law library is widely used by attorneys who have cases in the court and need quick access to reference works. It is also a big help to out-of-town lawyers

who come to the court here and do not want to lug along a lot of books.

The library also serves students of law and it is a reading room for a number of lay citizens, who find the perusal of the case reports and court decisions good reading.

Lawbooks are being distributed as rapidly as they can be turned out by publishers. Hardly a day passes that the office of the district court clerk doesn't get one to half a dozen new volumes which have to be added to the library.

Reports on trials and new laws are also bolstered by inserts which go into books on hand and which amend decisions already handed down in other cases.

Since lawbooks are expensive—few cost less than \$10 and many cost several times that amount—the 5,000 or more vol-

umes represents possibly \$60,000 or more.

Howard County Bar Association is proud of its library and it is a showplace to which out-of-town attorneys are always taken by Big Spring barristers. The enthusiasm that the lawyers have for the library, plus the flood of lawbooks rolling off the press plus the high price that such books cost, is the story back of the law library's present money difficulty.

SHELVING NEEDED

The flood of books pouring in week after week and year after year poses the looming problem of what can be done to provide more shelving.

Until the backlog of bills for books already on hand is absorbed, which attorneys say will not take too long, the expansion problem is no longer pressing. And some lawyers say that additional room can be found in the room now occupied to store additional books.

Howard County Law Library came into existence in September, 1951. At that time the county was occupying the old courthouse. The County Commissioners at the request of the bar association authorized the creation of the library and in October the commission also appropriated \$500 to get the library going.

A provision that a supplemental fee of \$1 would be collected on all civil cases (with one or two exceptions) filed in the district and the county courts, was approved. These dollars would be placed in a special fund and would be expended to pay for law books for the library.

The funds would be administered by a committee from the county bar.

Later on, when the legislature had so authorized, the fee was hiked to \$5 per case. As a rule, the system now brings in about \$4,000 annually for the law library fund. As new books are bought, the county auditor authorizes payment for the books out of the funds. No tax money goes to support the library.

Income has dwindled since in the past few years and the number of new law books being released seems to have increased. The price of the books is higher than back in 1951.

The county has provided shelving for the library and made other improvements as needed. If new space turns out to be essential, probably this will be paid for as a part of the courthouse maintenance operation.

LIBRARIAN

One of the deputies in the office of the district clerk is official librarian for the law library and is paid a small additional salary for her extra services. She receives the books, unpacks them, stamps them "Howard County Law Library" and deposits them on the right shelves.

Since lawyers appear to be careless about replacing the books they have consulted, the big double library reading table is often stacked high with volumes. These have to be replaced in their proper places on the shelves. The librarian takes care of this chore.

In the past, it was permitted for an attorney to take a book from the library to his office, when occasion arose. Now, however, all reading of the books has to be in the library, or perhaps, into the county or district courtroom when the attorney needs to read some part of the book to the judge and jury.

Lawyers said that for many years after it was established, particularly after Dec. 10, 1953, when the new courthouse was put in service and the library established in its present quarters, the Howard County Law Library was rated the best this side of Dallas.

Three Of 35 Cases Set Down For Trial

Three criminal cases have been tentatively set down for jury disposition this week. Judge Ralph Caton Friday afternoon called the lengthy docket of 35 cases and when all motions and other actions were out of the way, three cases had been scheduled.

First case to go to the jury at 10 a. m. Monday is a charge of habitual burglary, pending against Carol Wayne Follis. If the jury finds Follis guilty as charged, his punishment will be automatically fixed at life in prison. This is the law in Texas for habitual offenders.

The second case involves another defendant, Roy Broadwell, accused of burglary repeater. A

repeater offender who is found guilty receives a sentence equal to the maximum punishment the law provided for the offense for which he is charged. Maximum penalty for burglary is 12 years in prison. This will be Broadwell's lot if he is found guilty.

The third case on the docket slated for this week is against Albino Ortega. He is accused of being a former convict apprehended in possession of a prohibited weapon. A former convict who is caught carrying a pistol can be indicted for a felony under Texas law.

A fourth case, only marked a tentative, is a charge of armed robbery against Roy L. Goswick. This defendant will be tried possibly if the three other cases are cleared away before Friday. Goswick is charged with having held up a couple and to have taken their camper.

LETTER

Prosecution Of Criminals Is Needed

The citizens of this city are becoming aware that the crime rate is steadily growing worse and that people are unable to live a happy, healthy normal life due to this problem.

Habitual criminals, no matter who they are and regardless of race, color or creed, should be prosecuted vigorously and cast off from society so that other respectable citizens can live in peace physically, mentally and socially.

Burglary appears to be the more predominant crime in our city, and people are aware, so something must be done about it. Any individual who habitually commits such a crime is sick and needs to be placed in an institution and kept there as a protection for other people.

There should be no leniency because in such case "once a thief, always a thief." Ideas of a criminal nature cannot be erased from such individuals' mind and they are a menace to society and to themselves.

I am sure that the law enforcement authorities will cooperate with us in every way possible to help eliminate this problem in addition to others so that citizens can have a secure welfare and a better town.

MRS. RUBY KING
203-A NW 3rd

Crash Kills Two

AUSTIN (AP) — Tony Flores, 20, and Henry Trevino, 16, died Saturday when their automobile spun out of a hairpin turn and crashed into a creek. Officers estimated they were traveling at a high rate of speed.

YOUR MONEY

By CHARLES E. BEIL
How many times have you said, "I heard someone else comment, 'I just can't seem to save anything.' Living costs are high, and they just seem to eat up your earnings."

Experienced financial counselors have some expert advice on this matter of not being able to save. Human psychology enters into the picture. There's always a need for money in your pocket (or checking account). This doesn't mean that you're wasting money or being extravagant. You can spend sensibly and still use up all the cash available.

So then how do you save? The answer is that you must save BEFORE you pay your living expenses, not after. If you plan to save what's left over at the end of the month, generally you'll find there's nothing left. The answer is to put your savings aside first... then learn to live on what remains. It's surprising how many people find that they can live on \$25 or \$50 less per month, providing it's put away in savings and not in your wallet.

Start this savings-first plan yourself. Open an account with us this week, however small the amount. It will add up fast!

FIRST FEDERAL SAVINGS and LOAN ASSOCIATION
5th and Main Streets

DIRNDL WRAP



This is The "Number One" Wrap Dirndl. One size fits all. Just wrap it on! In prints and solids.

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Plenty of FREE PARKING

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Smart plaids in the season's newest, most vibrant colors. Crisp fabrics of dacron, wool and mohair combines with perfect fit to assure your neat appearance through the hot summer months ahead.

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J. Capps & Sons, Ltd.

Elmo Wasson

the men's store

UNFINISHED FURNITURE

Ideal For Antiquing!



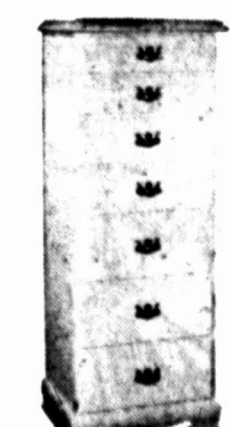
28-INCH Mates Desk

\$34.95



40-INCH Deacon's Bench

\$24.95



7-DRAWER LINGERIE CHEST

\$29.95

BIG SPRING FURNITURE
110 MAIN



30-INCH BAR STOOL

\$4.95

DIAL 267-2631

UF Budget Hearings Slated Monday, Tuesday

R. J. Ream and Harold Davis will receive the United Fund Golden Rule and Golden Rule award at the budget hearing Monday, for their part in the 1967 campaign.

The United Fund agencies will present their budgets to the screening and budget committee Monday and Tuesday evenings, and following the hearings, the 1968 fund goal will be set.

Members of the committee are R. W. Thompson, John Taylor, John Currie, Clyde McMahon Sr., R. J. Ream, and Jimmy Taylor.

The agencies meeting with the committee Monday are: The American Red Cross, 6:30 p.m.; Big Spring Milk and Medicine Fund, 7 p.m.; Salvation Army, 7:15 p.m.; West Side Youth Center, 7:30 p.m.; Dora Roberts Rehabilitation Center, 7:45 p.m.; Summer Recreation Program, 8 p.m.; Texas United Fund, 8:15 p.m.

Fines Assessed

Fines totaling \$282 were assessed in corporation court through Friday. Of that amount, there were 15 cases of intoxication for \$215, and five traffic violation cases for \$67.

Bridge Test

—CHARLES H. GOREN

Q. 5—Neither vulnerable, as South you hold:
♠42 ♥9532 ♠AJ94 ♦98
The bidding has proceeded:
North East South West
1♠ Pass 1NT Pass
2♥ Pass ?
What do you bid now?

Q. 6—Both vulnerable, partner opens with one no trump, and you hold:
♠A984 ♥Q105 ♠AJ842 ♦8
What is your response?
Q. 7—Neither vulnerable, as South you hold:
♠AJ752 ♥KJ4 ♦83 ♠AKQ
The bidding has proceeded:
North East South West
1♠ Pass 3♠ Pass
3♥ Pass ?
What do you bid now?

Q. 8—Both vulnerable, as South you hold:
♠K10 ♥AKQJ4 ♦7 ♠J8642
The bidding has proceeded:
North West North East
1♥ 2♦ 2♥ Pass
What do you bid now?

(Look for answers Monday)

BI... SECTION... U... Go... SACRAM... It's still... until the... resembles a... head... coach... Pay... ford is a... could be... together... The Oly... long way... nal compos... Jordan say... hit head... the streng... 100 F... Jordan... evaluation

Cardinal... throw fr... day that... Jackson... On the... er get t... 76E... L... W... PHILAE... General... of the... been on... cials of... trying to... per-star... W... The 76e... ing to... question... ers meet... The lab... foot-l... Lakers... forchie... Clark... substantia... however... for the... Jerry We... Owner... and Gen... Ramsay... away th... player in... tional B... They ma... choice... Chambe... officials... their an... The mne... portedly... \$250,000... more in... Ramsay... didn't per... son when... NBA cha... by Boston... off finals... he isn't e... Another... berlain... as part... of lion... claims to... the 76ers... demand... such a c...

Odds Are Dropping On Frazier Fight

NEW YORK (AP) — Joe Frazier no longer is rated a cinch to beat Mexico's Manuel Ramos in their heavyweight title fight at Madison Square Garden Monday night.

As the fighters finished their training in the Catskill Mountains, betting support showed up for the challenger and bookmakers started taking action both ways.

Up until the last day or so, the odds favored Frazier at 4-1 and "out." That meant the strong chin and a punch. He's bookmakers, illegal here, would give you 4-1 if you wanted to bet on Ramos but they wouldn't accept any wagers on Frazier. They're taking bets working nearly a week with Ramos.



(AP WIREPHOTO)

Record Breaker

Wade Bell of the Oregon Track Club breaks the tape and the AAU meet record with a smashing time of one minute, 45 and five-tenths seconds while competing in the 800-meter run at the National AAU Track and Field Championships in Sacramento Friday night. Behind Bell is second place winner Mark Winzenried, Monroe Track Club.

Ray Meek Hurls Talons To International Title

Ray Meek pitched the Talons Defensively, the Talons were to an impressive 12-0 victory over the T-Birds in International Little League play here Friday night.

The win left the Talons with an 11-1 record while the T-Birds are 7-5.

The Talons made the most of 12 hits, with Butch Shook, Jodie Allred and Frank Houser getting three each for the winners.

The victory gave the Talons the International championship.

Talons	ab	r	h	T-Birds	ab	r	h
Huser	ct	1b	2	Pittman	2b	2	0
Smith	2b	2	0	Waters	lf	0	0
Shook	3b	3	3	Soverly	lf	0	0
Alford	c	3	3	Jacobs	3b	0	0
Houser	ss	4	3	Pitts	ss	0	0
Meek	p	4	0	Brackett	c	0	0
Thompson	lf	2	0	Smeris	cf	0	0
Braden	lf	2	0	Gray	p	0	0
Roy	rf	2	0	Cyr	rf	0	0
Fowler	2b	2	0	Wingate	lf	0	0
Schuer	cf	2	0	Totals		24	4
Lang	rf	2	0				
Ryder	lf	2	0				
Totals		22	12			322	349-112
							000 000-0

Salem Rings Up Fifth Triumph

Salem Baptist continued unchecked in Church Softball league play here Friday night, turning back Kentwood Methodist, 10-1.

The Salem team is now 5-1 in the race and taking on every appearance as a pennant winner.

In other action, Hillcrest Baptist won a slugfest from the Catholic church, 13-11, although out, 11-4.

Shut out in the first inning, the Hillcrest team counted in every round thereafter.

In the opening contest, Ray Walker smashed two doubles for Salem. Jerrold Walker, with three doubles, accounted for five runs batted in. Jimmy Anderson was also a big help with a double and a single.

In the second contest, Ronnie Clementsen had two hits for Hillcrest. Charles Boardie was a power at bat for the Catholic team, breaking loose for three safeties.

Paul Jenkins had two doubles for the losers in that one while Francis Johns and Albert Valencia each accounted for two hits.

The Catholic pitchers stayed in hot water because of a control problem. The walked eight and hit five batters.

Kentwood is now 2-5 in the race. Hillcrest won its first game of the year, compared to six defeats. Catholic is 2-4.

Hillcrest and Matthews; Martinez, Robertson, and Johnson; and Johnson, Robertson, and Johnson.

Giants Shelled By Chippers, 9-1

The National Pee-Wee League Chippers collected six hits and shelled the Giants, 9-1, in a baseball game here Saturday. The Bombers managed but two safeties off winning hurler, Hank Adams. Brian Robertson received for the loss.

Robertson collected one of his team's hits, while C. Rhotan scored its lone run. D. Thomas was the biggest slugger for the winners, going two-for-two at the plate and scoring twice.

Chippers	ab	r	h	Giants	ab	r	h
Stockton	c	1	1	Travali	ss	1	0
Adams	1b	2	2	Cusey	lf	1	0
Shelton	2b	1	1	Rhotan	3b	1	0
Berry	3b	1	0	Sunday	cf	1	0
Wilkinson	lf	1	0	Welborn	c	1	0
B. Brown	cf	1	0	Fish	2b	1	0
Owens	cf	1	0	Orr	cf	1	0
Ferris	rf	1	0	Smith	rf	1	0
D. Brown	lf	1	0	Bryant	lf	1	0
Allyn	rf	1	0	Dixon	2b	1	0
Sanders	lf	1	0	Madrox	cf	1	0
Balder	lf	1	0	K. Rhotan	rf	1	0
Peckover	rf	1	0	Yankers	lf	1	0
Totals		14	9	Totals		11	1
Chippers				Giants			

Miss Bardahl Rule To End?

DETROIT (AP) — Fifteen sleek hydroplanes began trials Monday to try to top and break Miss Bardahl's iron grip on the Gold Cup, granddaddy of power racing.

Mrs. Evelyn Bardahl Manchester's Miss Bardahl has won four of the last five Gold Cup races, including last year at Seattle, Wash. The swift hydroplane, with Bill Schumacher at the helm, won five of eight races on the powerboat circuit last year to win the overall championship.

Last Sunday, Schumacher and Miss Bardahl took the Madison Cup at Madison, Wis.

The big boats have until Friday to qualify for the Gold Cup, which begins with preliminary heats at noon Sunday. A crowd of more than 100,000 spectators is expected for the race.

In the last Gold Cup race, Chuck Thompson died while driving Smirnoff, after winning two earlier heat races. Mirra's Slovak went on to win in Mirra's Club.

Several racing changes and safety provisions have been made this year. Where six boats formerly raced in each heat, only five will be allowed this year, following a recommendation by the safety committee of the American Powerboat Association.

Like Old Man River, Pietrangeli Rolls On

ROME (AP) — At the ripe old age of 35, Italy's Nicola Pietrangeli has become the seemingly eternal Davis Cup player.

In a country where cycling and soccer stars rise and fade fast, he has been going strong for the past 15 years. Last week he played his 151st Davis Cup match for what must be a world record.

In the process, Pietrangeli powered his team into the European Zone final against Spain in between Davis Cup matches and tournaments. Pietrangeli has become a fashion-trend setter, a radio commentator, a polo shirt salesman, a knight of Italy's highest order, a tennis teacher and somewhat of a national hero.

But he has steadily resisted turning professional, mostly because of strong pressure from the Italian Federation, which offered him a teacher's job. "What I can't understand is that people will not accept that I lost a match," Pietrangeli complains. "After all, I am getting older and my legs do bother me sometimes."

Angels Shade Yanks, 10-2

A home run by Rondle Brock and Mike Gamboa's triple swung the issue as the Angels topped the Yanks, 10-2, in Sophomore Teen-Age Baseball league competition here Friday night.

The game was tied as late as the sixth inning, at which time the Angels broke through for seven runs.

D. Wood also had a triple for the Angels, one of two hits he garnered. David Kohanek smashed two safeties for the losers. He divided time on the pitching rubber with J. Bartlett.

The win was the fourth in six starts for the Angels while the Yanks are winless in four starts.

Off the field, Pietrangeli displays a scintillating personality. He dresses elegantly, hobnobs with actors, actresses and the Rome based jet set.

Pietrangeli says he will remain at the service of Italy's Tennis Federation as long as it feels he is needed.

His greatest concern is training a crop of young players to replace him and Australian born Martin Mulligan, who now plays for Italy in the Davis Cup. "I have run after enough rubber balls for Italy," he says. "It soon will be time for others to take over."

Angels	ab	r	h	Yanks	ab	r	h
McCoy	rf	2	2	Barton	ss	4	0
Wood	2b	4	2	Agri	lf	2	0
Brock	1b	4	1	Osburn	3b	4	0
Gamboa	3b	4	1	Hill	c	2	0
Lowry	rf	3	1	Bartlett	lf	2	0
Carley	cf	3	1	Miller	cf	0	0
Brinson	c	4	1	Kennedy	lf	1	0
McKee	ss	4	1	Avolio	2b	1	0
Primo	3b	2	0	K. Wood	lf	2	1
Holliday	lf	1	0	Wright	lf	3	0
Goswick	2b	1	0	Smith	rf	1	0
Levy	rf	1	0				
Roy	lf	1	0				
Totals		33	10	Totals		33	4
				Angels		10	2
				Yanks		2	0

FIGHT RESULTS

FRIDAY NIGHT
MILAN, Italy — Angel Robinson Garwood, 143, Cubes, outpointed Paul Armstrong, 140, Los Angeles, 10.

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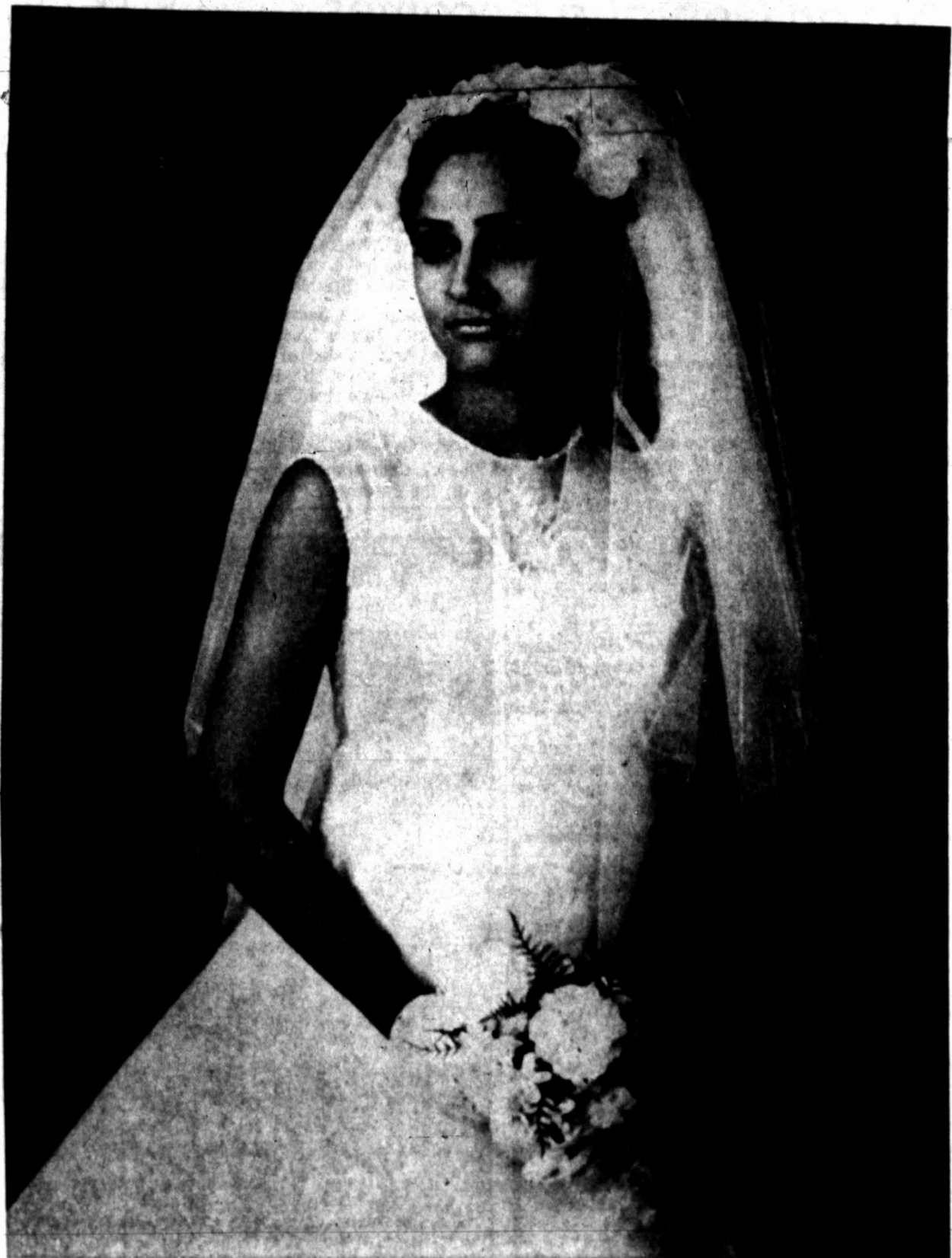
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MRS. ROBERT WAYNE BAGWELL (Photo by Gittings)
(THE FORMER SUSAN JEAN CONIGLIO)



MRS. EDWARD STANLEY MACLEOD (Photo by Corley's Studio)
(THE FORMER NAN COTHAM)

June Continues As The Month Of Brides

Women's
News

Big Spring Herald
SECTION C
BIG SPRING, TEXAS
SUNDAY, JUNE 23, 1968



MRS. STEPHEN CRAIG WILSON (Photo by Frank Brandon Photography)
(THE FORMER SUE FANNIN)



MRS. DOUGLAS OWEN STELTER (Photo by Howard's Studio)
(THE FORMER SHARRON ELIZABETH CREIGHTON)

Nuptial Vows In Midland Ceremony

Miss Donna Louise McDonald and John Bob Pyeatt Jr. exchanged nuptial vows Saturday evening in a single ring ceremony in the sanctuary of the Church of God, Midland. The Rev. George Ivy of Lubbock officiated.

The bride is the daughter of Mrs. Martha L. Batchelor, 1209 S. Monticello, and the bridegroom is the son of Mr. and Mrs. John Bob Pyeatt Sr., Star Route, Midland.

The ceremony was performed before an altar graced with baskets of white gladioli and mums, and the couple knelt before the wedding candelabra of white tapers entwined with emerald foliage. White satin bows marked the pews.

Mrs. Ted Robinson accompanied Kenneth Pruitt as he sang "The Lord's Prayer," and Mrs. Doyce Perkins as she sang "Because" and "Whither Thou Goest."

The bride, who was escorted by C. L. Gilstrap, was given away by her mother. Her floor-length gown was of bridal satin overlaid with French lace, and the lace cathedral train was gathered in ruffled layers in the back. A square neckline of scalloped lace accented the fitted bodice, and tapering sleeves formed petal points at the hands.

She carried a cascade bouquet of white carnations centered with white catalpa orchids, white satin picot and lace streamers.

Matron of honor was Mrs. Gary Sands of Arlington, who was attired in a floor-length A-line gown featuring an Empire bodice of cotton blue peau de sole. Miss Pauline Daniel, Lubbock, served as bridesmaid, and bridesmatron was Mrs. R. K. Harmon, Midland. They chose similar gowns, and all carried colonial bouquets of shattered blue lace carnations, white satin streamers and white lace bouquet holders.

BEST MAN
Kenneth Pruitt, Midland, was best man. Groomsmen were Jim Daniel of Arlington and Carl Lore, Midkiff. Ushers were

4-H Club Member Presents Program

Miss Joann Crawford spoke to the College Park Home Demonstration Club on school dropouts at their bi-monthly meeting Tuesday. The group met in the First Federal Community Room.

She is a member of the local 4-H chapter. The refreshment table was laid with a lace cloth and centered with a yellow floral arrangement.

Fifteen members, including two new members Mrs. Gerald A. Miller and Mrs. Royce Walker, were present. The next meeting will be July 2 in the home of Mrs. Aaron Combs, 1514 Vines.



MRS. JOHN BOB PYEATT JR.

Leon Daniel, Midland; Lawrence Pyeatt, Midkiff; and Melvin Pyeatt, Hobbs.

Nita Bryars and Tony Deel of Big Spring were flower girl and ring bearer. Tommy Batchelor, Big Spring, brother of the bride, was altar taper lighter.

For a wedding trip to an undisclosed destination, the bride chose a three-piece pink traveling suit with bone accessories. The couple will make their home in Midkiff.

The bride is a graduate of Big Spring High School and of Texas Technological College, Lubbock, where she received a bachelor of science degree in elementary education. She presently is a fourth grade teacher at Boydston Elementary School.

The bridegroom was graduated from Big Lake High School and Texas Tech, where he received a bachelor of science in agriculture. He is a farmer and rancher at Midkiff.

RECEPTION
A reception was held at the home of Mr. and Mrs. P. M. Oxford, 4503 Leddy, Midland. The bride's mother and her grandmother, Mrs. R. N. McDonald, and the feminine attendants were in the receiving line. The refreshment table was

Gift Ideas Suggested For Bride

With June, the month of weddings here, prospective brides everywhere are planning their homes and apartments. Most brides take particular care in equipping their kitchens, and rightfully so.

As homemakers that's where they will be spending a great deal of their time, so their kitchens should be just as cheerful and convenient as possible.

As for kitchen utensils themselves, a young bride, is certain to welcome electrical appliances as wedding gifts. They are not only the most versatile in the kitchen, but used properly can be the most important.

In choosing appliances for that very special bride, select those that will be a long-term investment.

Here are a few suggestions for out-of-the-ordinary gift appliances that are certain to be well-received.

For preparing breakfast for the husband with a he-man appetite, every bride will appreciate a Teflon coated electric griddle-server. Practically an entire meal can be cooked on this versatile unit. Just set the heat control and your meal is cooked automatically.

For the new bride who will be entertaining family and friends, an automatic party percolator made of polished aluminum. Thirty-six cup size is suggested.

A Teflon-coated, all-electric buffet skillet with matching deep cover provides range-to-table versatility and assures best cooking results.

For patio and buffet serving, a 2-quart ceramic server with an electric heating unit base. It's the ideal appliance for casseroles, chili and old fashioned baked beans.

Snack time will be even more fun with heating bowls of piping hot popcorn freshly popped in a large four-quart automatic Teflon-coated corn popper. Popper will make family-size batch of popcorn without stirring or shaking in minutes.

Mrs. Robert Tinley Wins High Score

Four tables were in play at the Tuesday meeting of the Newcomers Bridge Club in the Pioneer Gas Flame Room. Mrs. Robert Tinley served as hostess and won high score. Other winners were Mrs. Robert Coleman, second; and Mrs. Henry Bell, bridge-o. The next meeting will be July 2 at the Cosden Country Club.

Miss Susan Coniglio Becomes Bride Of Robert W. Bagwell

Friday at 8 o'clock in the First Community Church of Dallas by Miss Susan Jean Coniglio and Robert Wayne Bagwell. Officiant was Dr. W. B. J. Martin.

Parents of the couple are Mr. and Mrs. Frank B. Coniglio, 7161 Brookcove Lane, Dallas, and Mrs. John Gentili of Glendale, Ariz., formerly of Big Spring, and the late Dr. Robert W. Bagwell.

The bride, who was given in marriage by her father, chose a gown of white silk organza finely embroidered in a floral design accented with tiny organza flower appliques. The sleeveless Empire bodice was fashioned with a high neckline edged with fine Venice lace banding. Tiny self-covered buttons fastened the back of the gown, which was complimented by wrist-length white kid gloves. The slim, controlled skirt enhanced by side and back gathered fullness bordered at the hemline with a wide bias

train of organza. Flowing from the gown was a wide organza train of chapel length.

Mrs. Harvey Wright, sister of the bride, was matron of honor. Bridesmaids were Mrs. Jerry Iden, sister of the groom; Miss Martha Coniglio, sister of the bride; and Miss Susan Geary and Miss Paula Schreck.

Her attendants wore identical gowns of aquamarine blue silk organza over taffeta. The sleeveless Empire bodice was fashioned with a high neckline edged with a self ruffle dipping to a Vee at the back and complimented by two small shaped bows. The slim, A-line skirt was enhanced with back gathered fullness and edged at the floor-length hemline with a deep, self ruffle.

Jerry Iden was best man. Groomsmen were Don Conley, Robert Leach, Sammy Smith and Robert Gossett. Ushers were Bubba Farley, Chuck Tate and Jerry Dukes.

The couple left for a wedding trip to Mexico City and Acapulco. They will make their home in Lubbock, where both will con-

Fairview HD Club Elects Committee

The Fairview Home Demonstration Club met Tuesday afternoon to elect a nominating committee for new officers. The group met in the home of Mrs. Frank Wilson.

Those named to the committee were Mrs. O. D. Engle, Mrs. F. O. Sorrels and Mrs. W. H. Ward.

The program was presented by members of the Luther 4-H Club. Two skits were given entitled, "Let's Go For A Ride," and "Horseplay Is For Horses." Those on the program were Martha Couch, Annette Couch, Brenda Jackson, Sherry Jackson and Tricia Jackson. Mrs. John Couch, adult leader, accompanied the group.

Airport HD Club Views Appliances

Mrs. Walter Wheat demonstrated the use of small appliances, particularly the blender, at the Tuesday meeting of the Airport Home Demonstration Club. The club met in the home of Mrs. Omar Decker, 1402 Harding, and three guests, Mrs. Dale Ditto, Mrs. Al Kick, and Mrs. Wheat were welcomed. The club planned an ice cream supper Aug. 20 and Mrs. Decker gave the devotion.

Party Fetes Bride-Elect

A bridesmaid's luncheon honoring Miss Judy Hinds who was married to Robert Hill Goodlett Saturday was held Friday in the home of Mrs. L. T. King, 1603 Osage.

Cohostesses were Mrs. R. W. Thompson, Mrs. King and Sara Jane King.

The 12 guests were seated at individual quartet tables centered with miniature bridesmaid dolls dressed in gowns identical to the attendants dresses.

The honoree presented gifts to her attendants.



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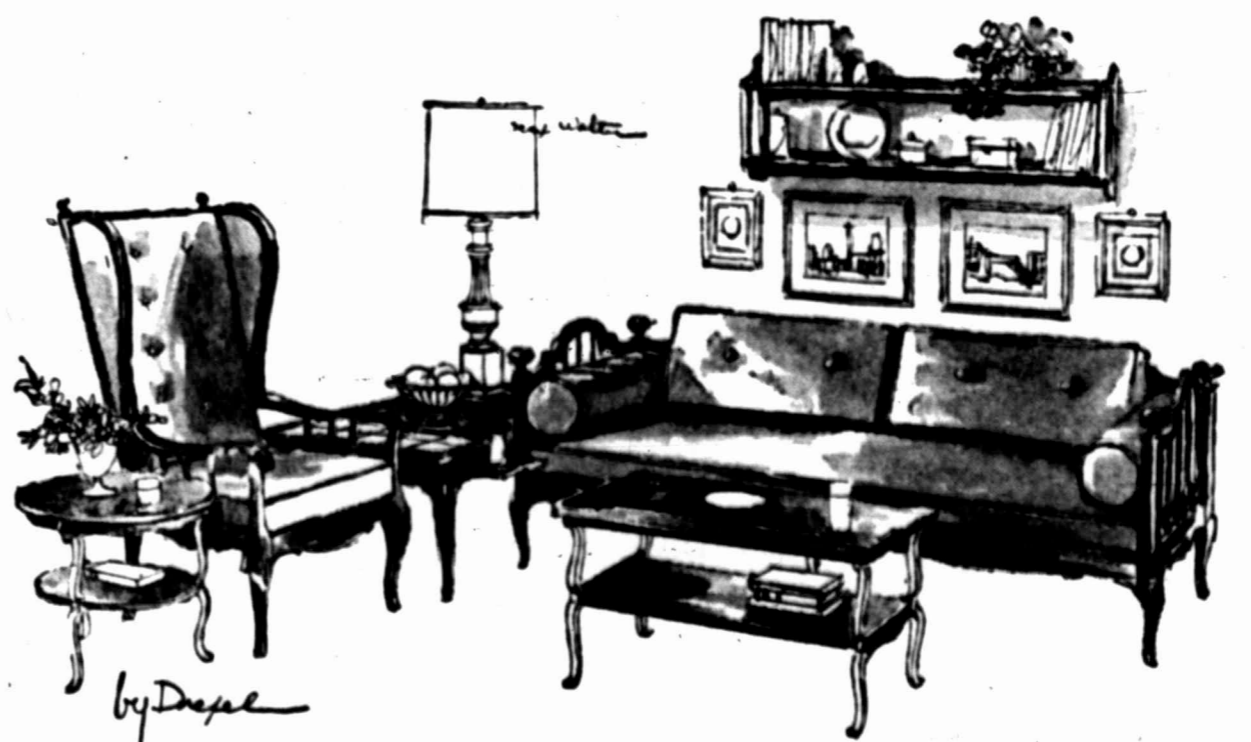
Current Best Sellers
(Compiled by Publishers' Weekly)

Fiction
COUPLES
John Updike
TESTIMONY OF TWO MEN
Taylor Caldwell
KING, QUEEN, KNAVE
Vladimir Nabokov
50 WALL STREET
Vartan G. Vartan
Nonfiction
THE NAKED APE
Desmond Morris
IBERIA
James A. Michener
THE DOUBLE HELIX
James D. Watson
THE FRENCH CHEF
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Born to Mr. and Mrs. Joe Lopez, 801 N. Gollad, a boy, Joseph Bernardo, at 11:05 a.m., June 14, weighing 6 pounds, 6 ounces.
Born to Mr. and Mrs. John Doperto, 1206 Mesa, a girl, Debra Ann, at 2:27 p.m., June 14, weighing 9 pounds, 14 ounces.
Born to Mr. and Mrs. Charles Tidwell, Route 1, a girl, Lara Beth, at 2:48 a.m., June 20, weighing 7 pounds, 8 ounces.
Born to Mr. and Mrs. Jimmy Wyatt, 3601 Calvin, a boy, Jay Leonard, at 8:07 p.m., June 14, weighing 7 pounds.

MEDICAL ARTS CLINIC AND HOSPITAL
Born to Mr. and Mrs. Pedro Carrillo, 611 N. Douglas, a boy, Abel, at 10:44 a.m., June 19, weighing 7 pounds, 12 ounces.

HALL-BENNETT MEMORIAL HOSPITAL
Born to Mr. and Mrs. Jimmy Perry, Box 102, Ackerly, a girl, Sheri Kay, at 11:45 a.m., June 17, weighing 6 pounds, 12 ounces.

MALONE AND HOGAN FOUNDATION HOSPITAL
Born to Mr. and Mrs. Myrl B. Mitchell, Box 85, Lenorah, a boy, Michael Dan, at 8:05 a.m., June 15, weighing 5 pounds, 2 ounces.
Born to Mr. and Mrs. Keith Glaze, Box 98, Tarzan, a boy, Clint Stephen, at 10:02 p.m., June 17, weighing 7 pounds, 12 1/2 ounces.
Born to Mr. and Mrs. O. M. Alexander, 2400 Alabama, a girl, Laura Lea, at 2:08 p.m., June 18, weighing 8 pounds, 11 1/2 ounces.

WEBB AFB HOSPITAL
Born to 1st Lt. and Mrs. Frederick A. Burrell, 6-B Albroom, a girl, Marje Elizabeth, at 3:25 p.m., June 14, weighing 6 pounds, 5 ounces.
Born to 2nd Lt. and Mrs. John H. Kilday III, 11 April Lane, a boy, John Hubert IV, at 6:16 p.m., June 15, weighing 7 pounds, 13 ounces.
Born to S. Sgt. and Mrs. Bobby J. Roberson, 1301 Colby, a boy, Gregory J., at 12:13 p.m., June 17, weighing 8 pounds, 1 ounce.

Plans Made
Mr. and Mrs. R. L. Heith, 1711 Yale, announce the engagement and approaching marriage of their daughter, Lynn, to Pvt. Daniel Joseph (Rocky) Greenwood, son of Mr. and Mrs. Dan Greenwood, 1201 Douglas. The prospective bridegroom is stationed at Fort Polk, La. The couple will marry July 27 in the First Baptist Church with Rev. Robert F. Polk officiating.

Go So

Miss Judi came the b Goodlett Sa the First Me the Rev. Le ing the dou He was ass Haymes of 1 great-uncle who m a r r i e n t s .

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Murphy For Fai

FORSA (Mrs. Don M a family gat parents, Mr. nedy and fa attending w Robert Kem from DeKa James Kenr and Mrs. M and Mrs. J daughter fr Mrs. Wibur dren, Levell Murphy, re Crane group



MRS. ROBERT HILL GOODLETT

Goodlett-Hinds Rites Solemnized Saturday

Miss Judith Lynn Hinds became the bride of Robert Hill Goodlett Saturday evening in the First Methodist Church with the Rev. Leo K. Gee conducting the double ring ceremony. He was assisted by Dr. J. O. Haymes of Lubbock who is the great-uncle of the bride and who married the bride's parents.

Parents of the couple are Mr. and Mrs. B. W. Hinds, 1603 Kentucky Way, and Mr. and Mrs. W. S. Goodlett Jr., Route 1. The couple exchanged vows before an altar graced with palms of Woodwardia fern and baskets of white gladioli. Seven branch candelabra holding votive lights accented the altar. Votive lights and Boxwood garlands marked the aisle leading to the altar table where brass candelabra and an open Bible were placed.

Miss Merry Lee Dibrell, organist, accompanied Mrs. Carl Bradley as she sang "O Perfect Love" and a wedding benediction from I Corinthians. Given in marriage by her father, the bride wore an imported pure silk organza cage gown over peau de soie. Re-embroidered Alencon lace motifs, accented with seed pearls, were scattered over the gown and chapel train. The bodice of the A-line silhouette, featured a satin cowl collar and the long tapering sleeves formed petals of points over the hands. Satin

edged the hem and train, and the four-tiered veil of French illusion fell from a cluster of matching pearl studded Alencon petals. She carried an informal cascade of gardenias showered with white picot satin. The bride wore a ring belonging to her late grandmother, Mrs. W. A. Underwood.

MAID OF HONOR
Miss Sara Jane King was a maid of honor. Bridesmaids were Mrs. Mike Leese of Austin, sister of the bridegroom; Miss Kay Trupp and Mrs. Carl Baker. The attendants chose floor-length mint green semi-straight chiffon gowns with scooped neckline and short puff sleeves. They featured delicately embroidered bodices and edged sleeves, and a Watteau panel fell from the back neckline topped with a petite bow. They wore petal flower headpieces with brief maline veils, and carried classic bouquets of yellow daisy chrysanthemums tied with avocado green ribbon. Mike Leese of Austin, brother-in-law of the bridegroom, was best man. Groomsman were Lester James Hinds of Aurora, Colo., brother of the bride; Lester Arnold of Austin; and John Pearson of Dallas. Ushers were Gary Hinds, brother of the bride; John Hill of Colorado City; Gary Goodlett, Conroe; and Jody Thompson of Dallas.

'ROUND TOWN

By LUCILLE PICKLE

Thoughts while doing yard work: It's not so bad to work in the yard if one begins early, before the sun gets so hot. The earth is still damp from the rain so the weeds are not so hard to chop. Some of the weeds are tougher than others. It is much easier to lean on the hoe than to chop with it. It was not meant for all the weeds to be cleaned out in one working, tomorrow will be better. On to the mowing. This yard is not as the No. Three Boy thinks it is. The power mower the work gets right along. The dog brings a lot of foreign objects onto the lawn. The work would go smoother if I didn't have to stop and pick up rocks, bones, etc. This must be good for exercise, even my toe muscles are beginning to feel the strain and my toenails are tired. The yard is as big, yea bigger, than No. Three thinks it is.

The home of MR. and MRS. A. A. PORTER has been a lively one the past week as they have four of their grandchildren, the children of DR. and MRS. THOMAS PORTER while their parents were in Cincinnati, Ohio, where Dr. Porter delivered a talk. The children are Jeffrey, Russell, Joel and Jennifer Dr. and Mrs. Porter were to join the family here for a week before they return to their home in Athens, Ga. They are also visiting her mother, Mrs. L. M. Anderson in Luther.

When the PAUL ESSLINGERS vacationed recently they spent most of their time touring various spots in Arkansas. One of the most interesting places was Al Capp's Dog Patch which is in the mountains near Harrison. A most entertaining little settlement has been constructed and the characters of the popular cartoon *Lil Abner* are played by the natives of the area. The Esslingers also spent some time in Eureka Springs.

MR. and MRS. MANLEY COOK have recently returned from a tour of the Hawaiian Islands. They were members of the Methodist Mission Tour and they were in company of 11 other West Texans who made the air trip.

PAUL MILLER who grew up in Big Spring was here at the end of the week for a visit with his mother, Mrs. W. A. MILLER, and a brother, Walter. He lives in Longview.

This is the week that DR. GAGE LLOYD and LUDWIG GRAU will go to Arkansas Pass to indulge in their favorite sport of fishing.

Looking forward to July are CYNTHIA POND and SARA KING both of whom will be going to Europe. They are going to different parts of Europe and at different times but hope to

cross paths somewhere along the line. The J. O. HAGOODS had a delightful vacation with their son-in-law and daughter, MAJ. and MRS. K. E. LOCKMILLER and their children, Kenda and Kent. The Hagoods drove to Mt. Home AFB, Idaho, where the Lockmillers are stationed and then the two families drove to San Francisco, where they visited Maj. Lockmillers mother and brothers. The Hagoods returned here Sunday.

If their plans work out the WAYNE HENRYS with Shawna and Gregg, and the PAUL PETERSONS will leave today for Inks Lake and a camping trip. Their parents, the LONNIE COCKERS, hope to join them on Monday. The family will later go to San Antonio and the HemisFair.

ARLIE SUGGS is back from a trip that took him to Grand Rapids, Mich., to be with his eldest daughter, Mrs. Harold Solomon, who recently lost her husband, and to Washington D. C., where he visited another daughter and her husband and family, Mr. and Mrs. Norcliffe Meyer.

MRS. JIM SIMMONS and her children are here from Little Rock, Ark. to visit her parents, DR. and MRS. J. M. WOOD-ALL.

Guests of MRS. W. D. McDONALD are MR. and MRS. MARION PARCHMAN who are making their home in Dallas.

MR. and MRS. GENE BRADY, Lynn and Steve, were to leave today for their home in Hastings, Mich., after a visit with DR. and MRS. K. L. BRADY.

MISS SHARON WOLDA of Houston and DR. DICK EBLING of Clovis, N.M., were weekend guests in the home of his parents, MR. and MRS. RAY EBLING.

MARCUS SWEATT, son of MR. and MRS. PAUL SWEATT, 3308 Drexel, has returned from Ft. Campbell, Ky. where he had been serving in the U.S. Army. He plans to attend Sul Ross State College this fall, continuing his work in social studies.

Guide TO Glamour
Valtai Reeves

Look prettier and feel rejuvenated with a new hair do. If you are feeling rather drab these days, why not consult your favorite hairdresser on your next appointment and let her suggest a new hair do for you. Remember, that expert hairdressers adapt waving techniques to the hair in hand. Put yourself in their hands and let them suggest one of the new styles that would best suit your hair and face structure. You are sure to feel like a new woman. Financing arranged on approved credit.

Valtai Reeves
SCHOOL OF HAIRDRESSING
611 Main 263-3937
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Plans Nuptials

Mr. and Mrs. A. C. Hudgins, 423 Dallas, are announcing the engagement and approaching marriage of their daughter, Sonya, to Sgt. James William Yost of Webb Air Force Base. The prospective bridegroom is the son of Joseph Yost of Akron, Ohio. The couple plans to be married July 20 at the base chapel, with the Rev. John Darcy officiating.

Pantry Pickups

Italian rice differs from American varieties. It can be found in packages in many of our supermarkets.

Make Unusual Pie

Custard pie becomes something special when you add a layer of jellied cranberry sauce and top it with fluffy coconut. Beat the cranberry sauce until smooth before spreading over the custard filling.

JUDY YODER
Now taking appointments at...
Billies Beauty Salon
4200 W. Hwy. 267-9398

SALE THE OUTLET

One Group Top Dallas Fashion
DRESSES . . . 50% off

ALL STYLES
Men's Ban-Lon Shirts . . . 2.99

MEN'S AND BOYS'
SPORT SHIRTS . . . 1.99

WOMEN'S (Very Limited Amount)
SLEEVELESS SHELLS . . 2.29

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NYLON PANTS . . . 3.99

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THE OUTLET

302 11th Place

The Casual Shoppe 1107 11th Place

Pure verve — the tri-color A-line dress, loosely belted. Of linen-weave rayon, very nicely tailored. Several beautiful color combinations cued to autumn. 12 to 18.
\$24.95

Herman Marcus DALLAS



Our Summer Clearance Is Still In Progress

Ayn McGlothlin Is Named Grand Fidelity

Miss Ayn McGlothlin was appointed Grand Fidelity for 1968-69 at the Order of Rainbow for Girls, Grand Assembly of Texas, held June 17-19 in Corpus Christi.

Miss McGlothlin was installed Wednesday evening at the Grand Installation. She is a past worthy advisor of the Order of Rainbow for Girls, Big Spring Chapter No. 60, and is the daughter of Mr. and Mrs. Carl McGlothlin, 2703 Apache.

Approximately 4,300 girls were registered, and 29 girls and four adults attended from Big Spring. The local group had collected 2,274 bundles of stockings out of the 52,050 total bundles collected for use in hospitals in the state.

Sharon Andrews sang in the 200-member choir. Deana Sawyer and Garnett White served as guards for the Assembly. Mrs. McGlothlin and Mrs. O. I.



AYN MCGLOTHLIN Nabors were grand officers.

Murphys Are Hosts For Family Affair

FORSA (SC) — Mr. and Mrs. Don Murphy were hosts to a family gathering honoring her parents, Mr. and Mrs. Paul Kennedy and family. Among those attending were Mr. and Mrs. Robert Kennedy and family from DeKalb; Mr. and Mrs. James Kennedy and sons, Mr. and Mrs. M. E. Petree and son and Mrs. James Edwards and daughter from Crane. Mr. and Mrs. Wiburn Petree and children, Levella together with Mike Murphy, returned with the Crane group for a week's visit.

Local girls were honored at a reception Tuesday in the home of Becky Smith and Fran Smith, former Big Spring residents. The group also received special recognition at the Tuesday morning meeting for having exemplified the initiatory work at the International Assembly in McAlistar, Okla.

Hosts Club

FORSAN (SC) — Mrs. C. V. Wash was hostess to the Pioneer Sewing Club at her home south of Forsan during the past week. Nine members took part. Mrs. T. R. Camp will entertain the club next on July 2.

HOUSE PARTY

Those in the house party were Mrs. James Hinds, Miss Suzy Riske of Shiner, Miss Marilyn Moody and Miss Billye Sue Wacker of San Antonio, Edie Word of Alice, Miss Georgianne Cople of Houston, Mr. and Mrs. Jeff Brown, Mr. and Mrs. Leslie McNeese, Mr. and Mrs. Ed Shive, Mr. and Mrs. Roy Rosene, Mr. and Mrs. H. M. Fitzhugh, Mr. and Mrs. Donald Trupp, Mr. and Mrs. Jack Alexander, Mr. and Mrs. Bill Emerson, Mr. and Mrs. W. C. Bell, Mr. and Mrs. John L. Dibrell, Mr. and Mrs. Bert Shive, Mr. and Mrs. Omar Jones, Mr. and Mrs. George Thorburn, Mr. and Mrs. R. H. Moore, Mr. and Mrs. L. T. King, Mr. and Mrs. R. W. Thompson and Mr. and Mrs. George Elliott.

Out-of-town guests were Mr. and Mrs. James Underwood and Lee, Mr. and Mrs. Forrest Underwood, all of Midland; Steve Underwood of Dallas, Mr. and Mrs. Joe Goodlett and Debbie of Conroe, Mr. and Mrs. Charles Goodlett, Mr. and Mrs. W. S. Goodlett Sr. Mr. and Mrs. Eunice Goodlett, Kenneth and Elizabeth; Mrs. John Hill, Mr. and Mrs. John Hill Jr. and Kathy, Bruce and Steve, all of Colorado City; Mr. and Mrs. J. S. Hinds of Silverton, Mr. and Mrs. Beauford Hinds of Anson, Mr. and Mrs. M. H. Richie and Shellie of Hereford, Rev. and Mrs. Weldon Rives of Levelland, Mr. and Mrs. T. R. Willis and Carol of Abilene, Mr. and Mrs. Roy Ward, Beverly and Patricia of Hurst, Mr. and Mrs. G. C. Moore of Mineral Wells.

REHEARSAL DINNER

Parents of the bridegroom hosted a rehearsal dinner Friday evening in the Cosden Country Club Blue Room where 30 guests attended. The U-shaped table was decorated with arrangements of daisies, mint green and white. The couple presented gifts to their attendants and special guests were Dr. and Mrs. J. O. Haymes of Lubbock.

SEMI-ANNUAL SHOE SALE

1/3 OFF

ON THOUSANDS OF PAIRS OF THIS SEASON'S SHOES!

SAVE ON THESE FAMOUS, NATIONALLY-ADVERTISED SHOE BRANDS:

- NATURALIZER
- SMARTAIRE
- COBBLERS
- REGULARLY \$9 TO \$23 NOW JUST
- FOR WOMEN:
- FLORSHEIM
- MARQUISE
- NINA
- LIFE STRIDE
- DELISO DEBS
- AMALFI

\$7.90 TO \$14.90

BARNES PELLETIER

Recite Nuptial Vows In Midland Ceremony

Miss Donna Louise McDonald and John Bob Pyeatt Jr. exchanged nuptial vows Saturday evening in a single ring ceremony in the sanctuary of the Church of God, Midland. The Rev. George Ivy of Lubbock officiated.

The bride is the daughter of Mrs. Martha L. Batchelor, 1209 S. Monticello, and the bridegroom is the son of Mr. and Mrs. John Bob Pyeatt Sr., Star Route, Midland.

The ceremony was performed before an altar graced with baskets of white gladioli and mums, and the couple knelt before the wedding candelabra of white tapers entwined with emerald foliage. White satin bows marked the pews.

Mrs. Ted Robinson accompanied Kenneth Pruitt as he sang "The Lord's Prayer," and Mrs. Doyce Perkins as she sang "Because" and "Whither Thou Goest."

The bride, who was escorted by C. L. Gilstrap, was given away by her mother. Her floor-length gown was of bridal satin overlaid with French lace, and the lace cathedral train was gathered in ruffled layers in the back. A square neckline of scalloped lace accented the fitted bodice, and tapering sleeves formed petal points at the hands.

She carried a cascade bouquet of white camellias centered with white catalpa orchids, white satin picot and lace streamers.

Matron of honor was Mrs. Gary Sands of Arlington, who was attired in a floor-length A-line gown featuring an Empire bodice of cotillion blue peau de soie. Miss Pauline Daniel, Lubbock, served as bridesmaid, and bridesmatron was Mrs. R. K. Harmon, Midland. They chose similar gowns, and all carried colonial bouquets of shattered blue lace carnations, white satin streamers and white lace bouquet holders.

BEST MAN
Kenneth Pruitt, Midland, was best man. Groomsmen were Jim Daniel of Arlington and Carl Lore, Midland. Ushers were

4-H Club Member Presents Program

Miss Joann Crawford spoke to the College Park Home Demonstration Club on school dropouts at their bi-monthly meeting Tuesday. The group met in the First Federal Community Room.

She is a member of the local 4-H chapter.

The refreshment table was laid with a lace cloth and centered with a yellow floral arrangement.

Fifteen members, including two new members Mrs. Gerald A. Miller and Mrs. Royce Walker, were present. The next meeting will be July 2 in the home of Mrs. Aaron Combs, 1514 Vines.



MRS. JOHN BOB PYEATT JR.

Leon Daniel, Midland; Lawrence Pyeatt, Midland; and Melvin Pyeatt, Hobbs.

Nita Bryars and Tony Deel of Big Spring were flower girl and ring bearer. Tommy Batchelor, Big Spring, brother of the bride, was altar taper lighter.

For a wedding trip to an undisclosed destination, the bride chose a three-piece pink traveling suit with bone accessories. The couple will make their home in Midland.

The bride is a graduate of Big Spring High School and of Texas Technological College, Lubbock, where she received a bachelor of science degree in elementary education. She presently is a fourth grade teacher at Boydston Elementary School.

The bridegroom was graduated from Big Lake High School and Texas Tech, where he received a bachelor of science in agriculture. He is a farmer and rancher at Midland.

RECEPTION
A reception was held at the home of Mr. and Mrs. P. M. Oxford, 4503, Leddy, Midland. The bride's mother and her grandmother, Mrs. R. N. McDonald, and the feminine attendants were in the receiving line.

The refreshment table was

Gift Ideas Suggested For Bride

With June, the month of weddings here, prospective brides everywhere are planning their homes and apartments. Most brides take particular care in equipping their kitchens, and rightfully so.

As homemakers that's where they will be spending a great deal of their time, so their kitchens should be just as cheerful and convenient as possible.

As for kitchen utensils themselves, a young bride, is certain to welcome electrical appliances as wedding gifts. They are not only the most versatile in the kitchen, but used properly can be the most important.

In choosing appliances for that very special bride, select those that will be a long-term investment.

Here are a few suggestions for out-of-the-ordinary gift appliances that are certain to be well-received.

For preparing breakfast for the husband with a he-man appetite, every bride will appreciate a Teflon coated electric griddle-server. Practically an entire meal can be cooked on this versatile unit. Just set the heat control and your meal is cooked automatically.

For the new bride who will be entertaining family and friends, an automatic party percolator made of polished aluminum. Thirty-six cup size is suggested.

A Teflon-coated, all-electric buffet skillet with matching deep cover provides range-to-table versatility and assures best cooking results.

For patio and buffet serving, a 2-quart ceramic server with an electric heating unit base. It's the ideal appliance for casseroles, chili and old fashioned baked beans.

Snack time will be even more fun with heaping bowls of piping hot popcorn freshly popped in a large four-quart automatic Teflon-coated corn popper. Popper will make family-size batch of popcorn without stirring or shaking in minutes.

Mrs. Robert Tinley Wins High Score

Four tables were in play at the Tuesday meeting of the Newcomers Bridge Club in the Pioneer Gas Flame Room. Mrs. Robert Tinley served as hostess and won high score. Other winners were Mrs. Robert Coleman, second; and Mrs. Henry Bell, bridge-o. The next meeting will be July 2 at the Cosden Country Club.

Miss Susan Coniglio Becomes Bride Of Robert W. Bagwell

Nuptial vows were exchanged Friday at 8 o'clock in the First Community Church of Dallas by Miss Susan Jean Coniglio and Robert Wayne Bagwell. Officiant was Dr. W. B. J. Martin.

Parents of the couple are Mr. and Mrs. Frank B. Coniglio, 7161 Brookcove Lane, Dallas, and Mrs. John Gentili of Glendale, Ariz., formerly of Big Spring, and the late Dr. Robert W. Bagwell.

The bride, who was given in marriage by her father, chose a gown of white silk organza finely embroidered in a floral design accented with tiny organza flower appliques. The sleeveless Empire bodice was fashioned with a high circlet neckline edged with fine Venice lace banding. Tiny self-covered buttons fastened the back of the gown, which was complimented by wrist-length white kid gloves. The slim, controlled skirt enhanced by side and back gathered fullness bordered at the hemline with a wide bias

band of organza. Flowing from the gown was a wide, organza train of chapel length.

Mrs. Harvey Wright, sister of the bride, was matron of honor. Bridesmaids were Mrs. Jerry Iden, sister of the groom; Miss Martha Coniglio, sister of the bride; and Miss Susan Geary and Miss Paula Schreck.

Her attendants wore identical gowns of aquamarine blue silk organza over taffeta. The sleeveless Empire bodice was fashioned with a high neckline edged with a self ruffle dipping to a Vee at the back and complimented by two small shaped bows. The slim, A-line skirt was enhanced with back gathered fullness and edged at the floor-length hemline with a deep, self ruffle.

Jerry Iden was best man. Groomsmen were Don Conley, Robert Leach, Sammy Smith and Robert Gossett. Ushers were Bubba Farley, Chuck Tate and Jerry Dukes.

The couple left for a wedding trip to Mexico City and Acapulco. They will make their home in Lubbock, where both will continue their studies at Texas Technological College. The bride has attended North Texas State University and Texas Tech, and the bridegroom attended the University of Arizona and Texas Tech, where he is a member of Sigma Alpha Epsilon.

Members of the house party were Mrs. Dennis Melgreen, Phoenix, Ariz., sister of the groom; Mrs. John B. Rogers and Miss Melanie Hranicky and Miss Susie Robison.

A reception was held in the Willowick Club immediately following the ceremony.

Fairview HD Club Elects Committee

The Fairview Home Demonstration Club met Tuesday afternoon to elect a nominating committee for new officers. The group met in the home of Mrs. Frank Wilson.

Those named to the committee were Mrs. O. D. Engle, Mrs. F. O. Sorrels and Mrs. W. H. Ward.

The program was presented by members of the Luther 4-H Club. Two skits were given entitled, "Let's Go For A Ride," and "Horseplay Is For Horses." Those on the program were Martha Couch, Annette Couch, Brenda Jackson, Sherry Jackson and Tracie Jackson. Mrs. John Couch, adult leader, accompanied the group.

Airport HD Club Views Appliances

Mrs. Walter Wheat demonstrated the use of small appliances, particularly the blender, at the Tuesday meeting of the Airport Home Demonstration Club. The club met in the home of Mrs. Omar Decker, 1402 Harding, and three guests, Mrs. Dale Ditto, Mrs. Al Kick, and Mrs. Wheat were welcomed. The club planned an ice cream supper Aug. 20 and Mrs. Decker gave the devotion.

Party Fetes Bride-Elect

A bridesmaid's luncheon honoring Miss Judy Hinds who was married to Robert Hill Goodlett Saturday was held Friday in the home of Mrs. L. T. King, 1603 Osage.

Cohostesses were Mrs. R. W. Thompson, Mrs. King and Sara Jane King.

The 12 guests were seated at individual quartet tables centered with miniature bridesmaid dolls dressed in gowns identical to the attendants dresses.

The honoree presented gifts to her attendants.



THE POLLY-ALL... for summer leisure whether its by the lake, in the garden or just being lazy. You will find these polyester-cotton, stretch denim Polly-Alls just the right fashion. They come in blue, gold or green. Top these fetching polly-allis with a fluffy blouse of white or gay print.

THELMA'S DRESS SHOP 1018 Johnson

Current Best Sellers

(Compiled by Publishers' Weekly)

Fiction
COUPLES
John Updike
TESTIMONY OF TWO MEN
Taylor Caldwell
KING, QUEEN, KNAVE
Vladimir Nabokov
50 WALL STREET
Vartanig G. Vartan

Nonfiction
THE NAKED APE
Desmond Morris
IBERIA
James A. Michener
THE DOUBLE HELIX
James D. Watson
THE FRENCH CHEF
COOKBOOK
Julia Child

Modesta's
602 MAIN

STORK CLUB

COWPER CLINIC AND HOSPITAL

Born to Mr. and Mrs. Joe Lopez, 801 N. Goliad, a boy, Joseph Bernardo, at 11:05 a.m., June 14, weighing 6 pounds, 6 ounces.

Born to Mr. and Mrs. John Doport, 1206 Mesa, a girl, Debra Ann, at 2:27 p.m., June 14, weighing 9 pounds, 14 ounces.

Born to Mr. and Mrs. Charles Tiltwell, Route 1, a girl, Lara Beth, at 2:48 a.m., June 20, weighing 7 pounds, 8 ounces.

Born to Mr. and Mrs. Jimmy Wyatt, 3601 Calvin, a boy, Jay Leonard, at 8:07 p.m., June 14, weighing 7 pounds.

MEDICAL ARTS CLINIC AND HOSPITAL

Born to Mr. and Mrs. Pedro Carrillo, 611 N. Douglas, a boy, Abel, at 10:44 a.m., June 19, weighing 7 pounds, 12 ounces.

HALL-BENNETT MEMORIAL HOSPITAL

Born to Mr. and Mrs. Jimmy Perry, Box 102, Ackery, a girl, Sheri Kay, at 11:45 a.m., June 17, weighing 6 pounds, 12 ounces.

MALONE AND HOGAN FOUNDATION HOSPITAL

Born to Mr. and Mrs. Myrl B. Mitchell, Box 85, Lenora, a boy, Michael Dan, at 8:05 a.m., June 15, weighing 5 pounds, 2 ounces.

Born to Mr. and Mrs. Keith Glaze, Box 98, Tarzan, a boy, Clint Stephen, at 10:02 p.m., June 17, weighing 7 pounds, 12 1/2 ounces.

Born to Mr. and Mrs. O. M. Alexander, 2400 Alabama, a girl, Laura Lea, at 2:08 p.m., June 18, weighing 8 pounds, 11 1/2 ounces.

WEBB AFB HOSPITAL

Born to 1st Lt. and Mrs. Frederick A. Burrell, 6-B Albrook, a girl, Marcie Elizabeth, at 3:25 p.m., June 14, weighing 6 pounds, 5 ounces.

Born to 2nd Lt. and Mrs. John H. Kilday III, 11 April Lane, a boy, John Hubert IV, at 6:16 p.m., June 15, weighing 7 pounds, 13 ounces.

Born to S. Sgt. and Mrs. Bobby J. Roberson, 1301 Colby, a boy, Gregory J., at 12:13 p.m., June 17, weighing 8 pounds, 1 ounce.



Plans Made

Mr. and Mrs. R. L. Heith, 1711 Yale, announce the engagement and approaching marriage of their daughter, Lynn, to Pvt. Daniel Joseph (Rocky) Greenwood, son of Mr. and Mrs. Dan Greenwood, 1201 Douglas. The prospective bridegroom is stationed at Fort Polk, La. The couple will marry July 27 in the First Baptist Church with Rev. Robert F. Polk officiating.

What Could Be More Charming Than...

French Accent by Drexel

From the great furniture periods of centuries past... Drexel has created a correlated classic for today! Masterful design has been blended into one magnificent collection for living, dining and bedrooms. While completely classic in form, contemporary function cleverly threads its way through all pieces. All to be found in Triune—the traditional charm of Sheraton, the elegant traces of Empire and the regal look of Regency. Designers Henry and David Warren chose genuine sable mahogany and added accents of walnut burl for unsurpassed beauty. Further touches of charm may be had by electing top insets of Italian marble. You'll treasure Triune for its design excellence and meticulous construction, always yours in furniture by Drexel.

Open 30-60-90-Day and Budget, Accounts Invited

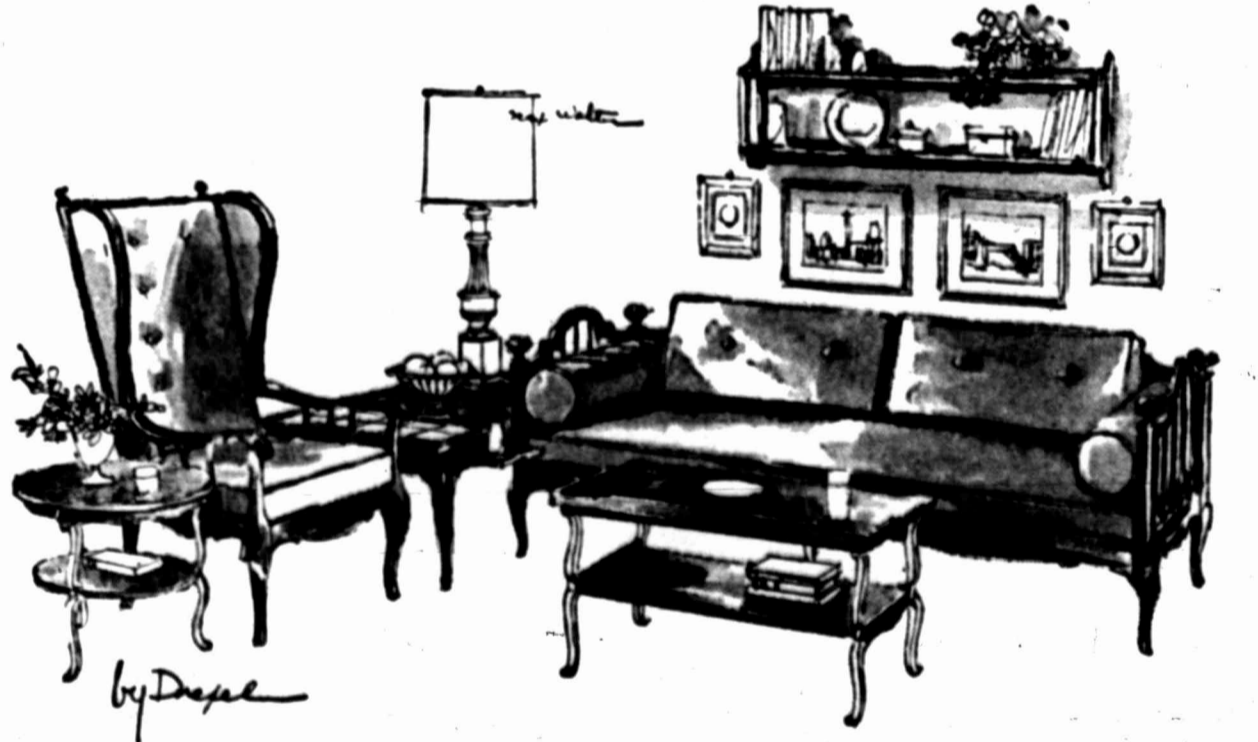
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Use our free home decorating counseling... another service that makes the Good Housekeeping Shop so much more valuable to you.



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(Photo By Howards)

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The couple exchanged vows before an altar graced with palms of Woodwardia fern and baskets of white gladioli. Seven branch candelabra holding votive lights accented the altar. Votive lights and Boxwood garlands marked the aisle leading to the altar table where brass candelabra and an open Bible were placed.

Miss Merry Lee Dibrell, organist, accompanied Mrs. Carl Bradley as she sang "O Perfect Love" and a wedding benediction from I Corinthians.

Given in marriage by her father, the bride wore an imported pure silk organza cage gown over peau de soie. Re-embroidered Alencon lace motifs, accented with seed pearls, were scattered over the gown and chapel train. The bodice of the A-line silhouette, featured a satin cowl collar and the long tapering sleeves formed petal points over the hands. Satin

edged the hem and train, and the four-tiered veil of French illusion fell from a cluster of matching pearl studded Alencon petals. She carried an informal cascade of gardenias showered with white picot satin. The bride wore a ring belonging to her late grandmother, Mrs. W. A. Underwood.

MAID OF HONOR

Miss Sara Jane King was maid of honor. Bridesmaids were Mrs. Mike Leese of Austin, sister of the bridegroom; Miss Kay Trupp and Mrs. Carl Baker. The attendants chose floor-length mint green semi-straight chiffon gowns with scooped neckline and short puff sleeves. They featured delicately outlined modified empire bodices and edged sleeves, and a Watteau panel fell from the back neckline topped with a petite bow. They wore petal flower headpieces with brief maline veils, and carried classic bouquets of yellow daisy chrysanthemums tied with avocado green ribbon.

Mike Leese of Austin, brother-in-law of the bridegroom, was best man. Groomsmen were Lt. James Hinds of Aurora, Colo., brother of the bride; Lester Arnold of Austin; and John Pearson of Dallas.

Ushers were Gary Hinds, brother of the bride; John Hill of Colorado City; Gary Goodlett, Conroe; and Jody Thomp-

son of Dallas.

Altar table tapers were lighted by Ricky Elliot.

For their wedding trip to South Texas the bride wore a brown and white suit with bone and brown accessories and a corsage from the bridal bouquet. The couple will be at home in San Marcos.

SCHOOLS

The bride is a graduate of Big Spring High School and attended Howard County Junior College where she was a member of Phi Theta Kappa. She is a senior at Southwest Texas State College in San Marcos where she is a member of Texas Student Education Association. The bridegroom is a graduate of Big Spring High School and attended Tarleton State College at Stephenville where he was a member of Wainwright Rifles and student council. He was graduated from the University of Texas in June.

Mrs. Mike Woolley of Fort Worth presided at the guest register during the reception held at the Cosden Country Club Blue Room.

The bride's table was covered with a floor-length cloth and two flounces of tulle over satin with Chantilly lace. The table was centered with an arrangement of white roses, carnations, stock, gardenias and English ivy in a crystal bowl held by a silver cherub.

HOUSE PARTY

Those in the house party were Mrs. James Hinds, Miss Suzy Riske of Shiner, Miss Marilyn Moody and Miss Billie Sue Wacker of San Antonio, Edie Word of Alice, Miss Georgianne Cople of Houston, Mr. and Mrs. Jeff Brown, Mr. and Mrs. Leslie McNeese, Mr. and Mrs. Ed Shive, Mr. and Mrs. Roy Roseme, Mr. and Mrs. H. M. Fitzhugh, Mr. and Mrs. Donald Trupp, Mr. and Mrs. Jack Alexander, Mr. and Mrs. Bill Emerson, Mr. and Mrs. W. C. Bell, Mr. and Mrs. John L. Dibrell, Mr. and Mrs. Bert Shive, Mr. and Mrs. Omar Jones, Mr. and Mrs. George Thorburn, Mr. and Mrs. R. H. Moore, Mr. and Mrs. L. T. King, Mr. and Mrs. R. W. Thompson and Mr. and Mrs. George Elliott.

Out-of-town guests were Mr. and Mrs. James Underwood and Lee, Mr. and Mrs. Forrest Underwood, all of Midland; Steve Underwood of Dallas, Mr. and Mrs. Joe Goodlett and Debbie of Conroe, Mr. and Mrs. Charles Goodlett, Mr. and Mrs. W. S. Goodlett Sr., Mr. and Mrs. Eunice Goodlett, Kenneth and Elizabeth, Mrs. John Hill, Mr. and Mrs. John Hill Jr. and Kathy, Bruce and Steve, all of Colorado City; Mr. and Mrs. J. S. Hinds of Silvertown, Mr. and Mrs. Beuford Hinds of Anson, Mr. and Mrs. M. H. Richie and Shellie of Hereford, Rev. and Mrs. Weldon Rives of Levelland, Mr. and Mrs. T. R. Willis and Carol of Abilene, Mr. and Mrs. Roy Ward, Beverly and Patricia of Hurst, Mr. and Mrs. G. C. Moore of Mineral Wells.

REHEARSAL DINNER

Parents of the bridegroom hosted a rehearsal dinner Friday evening in the Cosden Country Club Blue Room where 30 guests attended.

The U-shaped table was decorated with arrangements of daisies, mint green and white.

The couple presented gifts to their attendants and special guests were Dr. and Mrs. J. O. Haymes of Lubbock.

Ayn McGlothlin Is Named Grand Fidelity

Miss Ayn McGlothlin was appointed Grand Fidelity for 1968-69 at the Order of Rainbow for Girls, Grand Assembly of Texas, held June 17-19 in Corpus Christi.

Miss McGlothlin was installed Wednesday evening at the Grand Installation. She is a past worthy advisor of the Order of Rainbow for Girls, Bil Spring Chapter No. 60, and is the daughter of Mr. and Mrs. Carl McGlothlin, 2703 Apache.

Approximately 4,300 girls were registered, and 29 girls and four adults attended from Big Spring. The local group had collected 2,274 bundles of stockings out of the 52,050 total bundles collected for use in hospitals in the state.

Sharon Andrews sang in the 200-member choir, Deana Sawyer and Garnett White served as guards for the Assembly. Mrs. McGlothlin and Mrs. O. L. Nabors were grand officers.



AYN MCGLOTHLIN Nabors were grand officers.

Murphys Are Hosts For Family Affair

FORSAN (SC) — Mr. and Mrs. Don Murphy were hosts to a family gathering honoring her parents, Mr. and Mrs. Paul Kennedy and family. Among those attending were Mr. and Mrs. Robert Kennedy and family from DeKalb; Mr. and Mrs. James Kennedy and sons, Mr. and Mrs. M. E. Petree and son and Mrs. James Edwards and daughter from Crane. Mr. and Mrs. Wilburn Petree and children, Levella together with Mike Murphy, returned with the Crane group for a week's visit.

Local girls were honored at a reception Tuesday in the home of Becky Smith and Fran Smith, former Big Spring residents. The group also received special recognition at the Tuesday morning meeting for having exemplified the initiatory work at the International Assembly in McAlester, Okla.

Hosts Club

FORSAN (SC) — Mrs. C. V. Wash was hostess to the Pioneer Sewing Club at her home south of Forsan during the past week. Nine members took part. Mrs. T. R. Camp will entertain the club next on July 2.

'ROUND TOWN

By LUCILLE PICKLE

Thoughts while doing yard work: It's not so bad to work in the yard if one begins early, before the sun gets so hot. The earth is still damp from the rain so the weeds are not as hard to chop. Some of the weeds are tougher than others and it is much easier to lean on the hoe than to chop with it. It was not meant for all the weeds to be cleaned out in one working, tomorrow will be better. On to the mowing. This yard thinks it is with a power mower the work gets right along. The dog brings a lot of foreign objects onto the lawn, the work would go smoother if I didn't have to stop and pick up rocks, bones, etc. This must be good for exercise, even my toe muscles are beginning to feel the strain and my toenails are tired. The yard is as big, yea bigger, than No. Three thinks it is.

The home of MR. and MRS. A. A. PORTER has been a lively one the past week as they have four of their grandchildren, the children of DR. and MRS. THOMAS PORTER while their parents were in Cincinnati, Ohio, where Dr. Porter delivered a talk. The children are Jeffrey, Russell, Joel and Jennifer. Dr. and Mrs. Porter were to join the family here for a week before they return to their home in Athens, Ga. They are also visiting her mother, MRS. L. M. Anderson in Luther.

When the PAUL ESSLINGERS vacationed recently they spent most of their time touring various spots in Arkansas. One of the most interesting places was Al Capp's Dog Patch which is in the mountains near Harrison. A most entertaining little settlement has been constructed and the characters of the popular cartoon Lil Abner are played by the natives of the area.

The ESSLINGERS also spent some time in Eureka Springs.

MR. and MRS. MANLEY COOK have recently returned from a tour of the Hawaiian Islands. They were members of the Methodist Mission Tour and they were in company of 11 other West Texans who made the air trip.

PAUL MILLER who grew up in Big Spring was here at the end of the week for a visit with his mother, MRS. W. A. MILLER, and a brother, Walter. He lives in Longview.

This is the week that DR. GAGE LLOYD and LUDWIG GRAU will go to Aransas Pass to indulge in their favorite sport of fishing.

Looking forward to July are CYNTHIA POND and SARA KING both of whom will be going to Europe. They are going to different parts of Europe and at different times but hope to

Move To Tilden

FORSAN (SC) — Mr. and Mrs. Darrell Flynt and family have moved to Tilden, where he has accepted the position of superintendent of schools. He has been serving here several years as superintendent.

The J. O. HAGOODS had a delightful vacation with their son-in-law and daughter, MAJ. and MRS. K. E. LOCKMILLER, and their children, Kenda and Kent. The Hagoods drove to Mt. Home AFB, Idaho, where the Lockmillers are stationed and then the two families drove to San Francisco, where they visited Maj. Lockmillers mother and brothers. The Hagoods returned here Sunday.

If their plans work out the WAYNE HENRYS with Shawna and Gregg, and the PAUL PETERSONS will leave today for Inks Lake and a camping trip. Their parents, the LONNIE COKERS, hope to join them on Monday. The family will later go to San Antonio and the HemisFair.

ARLIE SUGGS is back from a trip that took him to Grand Rapids, Mich., to be with his eldest daughter, Mrs. Harold Solomon, who recently lost her husband, and to Washington D.C., where he visited another daughter and her husband and family, Mr. and Mrs. Norcliffe Meyer.

MRS. JIM SIMMONS and her children are here from Little Rock, Ark., to visit her parents, DR. and MRS. J. M. WOOD-ALL.

Guests of MRS. W. D. McDONALD are MR. and MRS. MARION PARCHMAN who are making their home in Dallas.

MR. and MRS. GENE BRADY, Lynn and Steve, were to leave today for their home in Hastings, Mich., after a visit with DR. and MRS. K. L. BRADY.

MISS SHARON WOLDA of Houston and DR. DICK EBLING of Clovis, N.M., were weekend guests in the home of his parents, MR. and MRS. RAY EBLING.

MARCUS SWEATT, son of MR. and MRS. PAUL SWEATT, 3308 Drexel, has returned from Ft. Campbell, Ky. where he had been serving in the U.S. Army. He plans to attend Sul Ross State College this fall, continuing his work in social studies.



Plans Nuptials

Mr. and Mrs. A. C. Hudgins, 423 Dallas, are announcing the engagement and approaching marriage of their daughter, Sonya, to Sgt. James William Yost of Webb Air Force Base. The prospective bridegroom is the son of Joseph Yost of Akron, Ohio. The couple plans to be married July 20 at the base chapel, with the Rev. John Darcy officiating.

Pantry Pickups

Italian rice differs from American varieties. It can be found in packages in many of our supermarkets.

Big Spring (Texas) Herald, Sunday, June 23, 1968 3-C

Make Unusual Pie
Custard pie becomes something special when you add a layer of jelled cranberry sauce and top it with fluffy coconut. Beat the cranberry sauce until smooth before spreading over the custard filling.

JUDY YODER
Now taking appointments at...
Billies Beauty Salon
1200 W. Hwy. 267-9398

SALE
THE OUTLET
One Group Top Dallas Fashion
DRESSES... 50% off

ALL STYLES
Men's Ban-Lon Shirts... 2.99

MEN'S AND BOYS'
SPORT SHIRTS... 1.99

WOMEN'S (Very Limited Amount)
SLEEVELESS SHELLS... 2.29

LADIES' STRETCH
NYLON PANTS... 3.99
COTTON PANTS... 3.49

THE OUTLET
302 11th Place

The Casual Shoppe 1107 11th Place

Pure verve — the tri-color A-line dress, loosely belted. Of linen-weave rayon, very nicely tailored. Several beautiful color combinations cued to autumn, 12 to 18. **\$24.95**

Herman Marcus DALLAS

Our Summer Clearance Is Still In Progress

Look prettier and feel rejuvenated with a new hair-do. If you are feeling rather drab these days, why not consult your favorite hairdresser on your next appointment and let her suggest a new hair-do for you... Remember, that expert hairdresser's adept waving techniques to the hair in hand. Put yourself in their hands and let them suggest one of the new styles that would best suit your hair and face structure. You are sure to feel like a new woman. Financing arranged on approved credit.

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1/3 OFF
ON THOUSANDS OF PAIRS OF THIS SEASON'S SHOES!

SAVE ON THESE FAMOUS, NATIONALLY-ADVERTISED SHOE BRANDS!

- NATURALIZER
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- FOR WOMEN:
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REGULARLY \$9 TO \$22 NOW JUST \$7.90 TO \$14.90

Cash in on big savings now during Semi-Annual Sale Days! All styles of women's summer shoes, included in the group is a good selection of sizes and colors! For added convenience, use your Barnes-Pelletier's charge card.

BARNES PELLETIER

Vows Exchanged By Couple In Sanctuary

Miss Brenda Louise Baker became the bride of David Wayne Burleson in a double ring ceremony performed Saturday at 7 o'clock in the sanctuary of Berea Baptist Church. The Rev. Bill Odell, pastor, served as officiant, assisted by the Rev. Clyde Campbell, pastor of Hillcrest Baptist Church.

Parents of the couple are Mr. and Mrs. E. Wayne Burleson, 1702 Runnels, and Mr. and Mrs. Duke M. Baker, 2504 Cindy.

Vows were exchanged before an altar graced with palms of emerald foliage which formed a background for a setting of white gladioli and chrysanthemums, illuminated by wedding tapers.

Mrs. Lacy South of Hobbs, N.M., sang "I'll Walk With God," "Whither Thou Goest," and "The Wedding Prayer," accompanied by Miss Sherry Alexander of Big Spring.

The bride, given in marriage by her father, was attired in an Empire gown of bridal satin. The gown was designed with a round neckline and bell sleeves, and re-embroidered Alencon lace with seed pearls accented the bodice, skirt, sleeves and train. The Watteau train was graced with bows at the shoulders and twenty buttons down the back. Her bouffant veil of illusion was attached to a cluster of silk organza roses and satin leaves encrusted with pearls.

She carried a cascade bouquet of white feathered carnations and stephanotis centered with a white orchid and showered with bridal lace atop a white Bible. Her only jewelry was a locket given to her by her maternal grandmother the late Mrs. Rufus Carter. The bride presented her mother and the bridegroom's mother a long stemmed red rose.

Miss Danna Jo Baker, sister of the bride, was maid of honor and chose a floor-length Empire dress with an A-line skirt of yellow crepe. The gown was designed with a round neckline and bell sleeves. She carried a bouquet of yellow gladioli tied with yellow satin.

Miss Carole Burleson, sister of the groom, was the bridesmaid and she chose a yellow crepe formal gown. Bridesmaids were Mrs. Tom Wilkinson and Mrs. Richard Lee, both of Abilene, who were attired similarly, except they chose apricot crepe and carried hand bouquets of apricot gladioli tied with apricot satin. The attendants' dresses were accented with peau de soie, with a peau de soie bow and streamers attached to the Empire waist at back. Headpieces were clusters of three silk organza and velvet roses, with curls of tulle to match the gowns.

Drew Harvey of Miami, Tex., served as best man. Groomsmen were Lewey Bradshaw, Farwell, cousin of the bride, Richard Lee, Abilene; and Marvin Burleson, brother of the groom. Ushers were Felix Brice, Venezuela; Larry Johnson, Lubbock; and Mike Schultz, Irving.

Cheri Scudder, flower girl, wore a yellow dress with a matching ribbon in her hair. She carried a white basket of apricot rose petals. Ring bearer was Keith Scudder. Debbie Baker, sister of the bride, and Mike Burleson, brother of the groom, served as altar tapers.

For a wedding trip to the Dallas-Fort Worth area, the bride chose a raspberry linen dress with an A-line skirt and matching window-pane jacket. She selected white accessories and carried the orchid from her bouquet. The couple will be at home at 712 Johnson until September, when they will leave for Lubbock.

The bride is a graduate of Big Spring High School, where she was a member of the band.



MRS. DAVID WAYNE BURLESON

Latin Club, Spanish Club and Future Homemakers of America. She attended Howard County Junior College, where she was social chairman of the Baptist Student Union and Hardin-Simmons University, and is presently a junior at Texas Technological College, Lubbock. She formerly was employed by the Texas Tech Credit Union.

The bridegroom graduated from Big Spring High School, where he was active in the Key Club. He is attending Texas Tech, where he will graduate in January with a bachelor of arts in mechanical engineering. While at Tech, he has been active in the American Society of Mechanical Engineers. He currently is a member of the en-

Calf-Length Hem Is 'In' This Season

Whether it's your cup of tea or not, the calf-length hem is an established style look for evenings at home or out.

If you decide to splurge on a stylish mid-calf dress for summer parties, here are some cotton choices. The National Cotton Council reports that new mid-dresses have an old-fashioned demure look, accented with dainty fabrics like cotton organdy and dotted swiss, tucked batiste, and embroidered eyelet.

For example, one of the prettiest new mid-calf dresses comes in tucked and embroidered white cotton. The dress has the extra frilly touch of ruffles, edging the hem, elbow-length sleeves, and low neckline.

White cotton pique shows up in a number of three-quarter length dresses for evening that reflect little-girl styling. One dress is a long pique pinafore, worn with a gingham checked long-sleeved blouse.

Hold Down High Cost Of Moving

All "full service" movers will come into your house and completely pack your belongings at the beginning of the move and unpack at the other end.

However, moving specialists point out that you can help reduce the cost of your move by handling the packing and unpacking of unbreakables yourself. But be sure to do it in easy stages.

Another potential money-saver in a local move is knowing exactly where each piece of furniture is to be placed in the new home. As with most things in local moving, time is money and every delay in unloading means a higher cost.

gineering staff at Cosden Oil & Chemical Co.

A reception was held in the fellowship hall of Berea Baptist Church, with the parents of the couple and the feminine attendants in the receiving line.

In charge of the register were Miss Peggy Rannefeld of Lubbock and Miss Sheryl Gambill of Big Spring. The refreshment table was covered with a tulle cloth edged in Chantilly lace and accented with satin bows and wedding bells. The centerpiece was an arrangement of white stock, white spider mums and white roses.

The bride's cake highlighted the bridal table.

A beige linen cloth covered the bridegroom's table, which featured a black candelabra. Members of the house party were Mr. and Mrs. Terry Carter, Mr. and Mrs. Willard Hendrick, Mr. and Mrs. Sidney Clark, Mrs. Lucretia Clark, Mr. and Mrs. Sam Robertson, Mr. and Mrs. Floyd Henderson, Mr. and Mrs. Bill Banks, Mr. and Mrs. David Elrod, Mr. and Mrs. E. P. Driver, Mr. and Mrs. J. M. Hill, Mr. and Mrs. Jerry Oliphant, Mrs. S. G. Bledsoe, Mrs. H. C. Spivey, Mrs. Bill Odell, Karen Odell, Miss Chris Hargrove, Miss Linda Fenley, Miss Beth Weeks, Miss Lynn Heath, Miss Betsy Burleson, Miss Sandy Ivie and Mrs. George Robertson, all of Big Spring.

Also, Mrs. Tommy South, Fort Worth; Mrs. Jackie Williams, Tucumcari, N.M.; Miss Paula Mayberry, Lubbock; and Miss Martha Taylor, Denver City.

Out-of-town guests were Rufus Carter, Mrs. Buck Bradshaw, Farwell; Mr. and Mrs. Ralph Stark, Midland; and Mr. and Mrs. Neil Boyce and family, Lubbock.

Philatheans Donate To Organ Fund

The Philathea Sunday School Class of the First Methodist Church voted to donate \$100 to the organ fund of the church at a dinner meeting Thursday in the fellowship hall.

The 28 members also decided to buy silverware for the church kitchen.

The program was headed by Mrs. B. M. Keese who led group singing. She was assisted by Mrs. J. B. Apple. Mrs. Bert Affleck Sr. spoke on "Climbing the Column of Life," and concluded her speech by reading the poem "Lost Time."

Mrs. Albert Smith, president of the class presided at the meeting and Mrs. Keese gave the invocation.

Cohostesses were Mrs. L. B. Maulden, Mrs. A. D. Franklin, Mrs. E. C. Howard, Mrs. M. E. Ooley, Mrs. Jake Bishop, Mrs. C. M. Weaver, Mrs. Alfred Moody, Mrs. Everett Hood, Mrs. Suzie Sebastian, Mrs. Grady Randal and Mrs. R. D. McMillan.

Widen Front Door With Paneling

If you want a double front door but can't remodel the entrance to allow for one, try this trick. On either side of the present door, mount a panel matching the present door's styling. Or use door-height louvered shutters.

Both produce the wider elegant look of a double door but involve little cost or work. Be sure to finish the panels or shutters to match the present front door.



To Marry

Mr. and Mrs. A. J. Statser, 608 Baylor, announce the engagement of their daughter, Kay Lynn, to 1st Lt. Loran Paine Jr., Dyess Air Force Base, Abilene. He is the son of Mr. and Mrs. Loran Paine of Fort Jones, Calif. The couple plans to be married Aug. 10 at Webb AFB Chapel, with Rev. John Darcy officiating.

THE BOOK For your summer reading pleasure

Where I Am Going
You—The Person You Want To Be
To Resist Or To Surrender

Making The Most Of Life From A To Z—Brownlow

4-H Girls Give Talk To HD Club

Kayla Gaskins and Leah Roman, Elbow 4-H girls, gave the program at the Thursday meeting of the Elbow Home Demonstration Club in the home of Mrs. Lewis Soles.

The girls spoke on community improvement, and they gave the same talk that won them second place at the district meeting in Lubbock.

They told of the erection of a riding arena with concession stands and of the formation of a blood bank card file for the area.

The hostess gave the devotion, and Mrs. L. X. Rhodes presided and appointed the nominating committee. It includes Mrs. L. N. Duffer, Mrs. W. A. Allen and Mrs. Soles.

The club presented a book to the Howard County Library in memory of the late Mrs. Douglas Cotter.

Six members and six guests, Mrs. Kenneth Duffer, Mrs. Joe Gaskins, Mrs. Jerry Roman, Kayla and Van Gaskins, and Leah Roman, attended.

Older Residents Hold A Social

FORSAN (SC) — A group of Big Springers joined in the get-together for older residents of the Forsan community Thursday evening at the clubhouse for a round of games and 42 and dominoes.

Among those attending from Big Spring were Mr. and Mrs. L. R. Mundi, Mr. and Mrs. Jeff Walker, Mrs. Lucille Jacobs, Mrs. Tom Clifton, Mrs. Rubye

Simpson, Mrs. Mollie Crittenden, and T. W. Alderson. Twenty-two attended.

Nelda Thomas
New Taking Appointments Come By And See Nelda At
VALTAI'S
302 E. 9th
263-1723

AT-Blum's Of Course . . .

For All Brides-To-Be

CHINA
Lenox • Oxford • Royal Worcester
Spode • Royal Doulton • Syracuse
Rosenthal • Franciscan • Noritake
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Jewelry Inc.

NO INTEREST OR CARRYING CHARGE

SAVE \$50

(WHILE CARTER'S SUPPLY LASTS)

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IN COMFORT by 2030 SQ. INCHES...

22 inches wider, 5 inches longer than regular size!

IN VALUE at ONLY \$149⁵⁰

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Here's how Sealy's King Size Rest Guard gives you so much more for your money:

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MORE REAL REST PER HOUR OF SLEEP
Now you get 50% more sleeping space with 76 x 80" King Size. Rest assured you'll get a more luxurious night's sleep with all this bonus room! Stretch out and move up to bigger and better comfort.

MORE COSTLY FEATURES FOR THE PRICE
Same rich cover used on a Sealy King that was nationally advertised at \$100 more! Plus extra heavy gauge Dura-Gard innerspring construction. Try this great comfort "combo" today! It's sale-priced!

CARTER FURNITURE

100 TO 110 RUNNELS



Betrothed

Mr. and Mrs. J. L. Merrifield, Route 2, Midland, are announcing the engagement and approaching marriage of their daughter, Sandra Lynn, to Michael Clay Hull, son of Mrs. Pat Hull, Stanton. The wedding is to take place Aug. 9 at 8 p.m. in the Belvue Church of Christ in Stanton, with Robert Mize as officiant.



Engaged

Mr. and Mrs. William L. Patton, 2106 Cecilia, announce the engagement and approaching marriage of their daughter, Judith Lynn, to Sgt. Kenneth Chester Ptak, The prospective bridegroom is stationed at Webb Air Force Base and is the son of Mr. and Mrs. Chester J. Ptak of Chicago, Ill. The couple plans to marry Sept. 7 at the Webb AFB chapel.

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Candlelight Ceremony Unites Couple In Baptist Church



Miss Sharron Elizabeth Creighton became the bride of Owen Douglas Stelter Saturday evening at 8 o'clock in the First Baptist Church with the Rev. Robert F. Polk officiating.

The bridal aisle was illuminated by white tapers which led to the altar where the couple stood. A pyramid arrangement of cathedral candles in spiral candelabra was flanked by palms and woodwardia fern and centered with an arrangement of shocking pink gladioli and roses.

Plans Set

Mr. and Mrs. Andy Moore of Gorman announce the engagement of their daughter, Betty Charlyn, to Airman I.C. Coye Lee Burton, son of Mr. and Mrs. Chester L. Burton, 1411 Runnels. The couple will be married Aug. 2 in the Gorman Church of Christ.

Duplicate Bridge Winners Revealed

Winners in duplicate bridge play Friday at the Big Spring Country Club have been announced. In north-south position, Mrs. Tom South and Mrs. E. L. Powell won high. Mrs. J. C. Greenhaw, Mrs. Don Newson, second high; and Mrs. A. Swartz and Mrs. J. H. Fish.

In east-west position, winners were Mrs. Hayes Stripling and Mrs. E. O. Ellington, first; Mrs. Ayra McGann and Mrs. Wally Slate, second; Mrs. J. Y. Robb and Mrs. Glen Cox, third.

Tuesday will be Master point day.

sheaths of shocking pink silk faille. Their headpieces were of matching pink tulle accented with pink and orange star flowers, and they carried nosegays of shocking pink and orange star flowers encircled with green velvet leaves.

BEST MAN

Jerry Stelter of Amarillo served his brother as best man. Groomsman were Bob Orr of Tyler and John Passow of Lubbock.

Ushers were Cliff Creighton and Chris Creighton, brothers of the bride, and Paul Petterson. The brothers lighted the altar tapers.

For a wedding trip to New Mexico, the bride wore a black linen sheath with a coat of

black, brown and white stripes fastened with a side buckle, and her accessories were black patent. The couple will be at home at 112 Vista Place, Odessa.

The bride is a graduate of Big Spring High School and Baylor University. She has done post graduate study in art at Nyckelrikskolan, Stockholm Sweden and Texas Technological College. She was a member of the Althean Social Club at Baylor, and a member of the Slipper Club of Dallas.

She has taught art in the Dallas public schools and was a teaching assistant in the Texas Tech art department. She recently taught special education in the Big Spring schools. The bridegroom graduated

from Tyler High School, Tyler Junior College, University of Nevada and Stephen F. Austin graduate school. He completed pilot training at American Flyers School in Oklahoma, and he is presently employed as an instructor and charter pilot for Odessa Flying Service.

RECEPTION

Mrs. George Furqueron of Commerce and Mrs. Art Jones of Dallas alternated at the guest register during the reception at the fellowship hall.

The refreshment table was laid with a white tulle cloth with Chantilly lace border and a founced overlay. An arrangement of white stock roses and gardenias entwined with English ivy was placed in a five-branched silver candelabrum. The three-tiered cake was separated with columns and topped with satin bells.

On the bridegroom's table, a shocking pink homespun cloth was used with a brass service. Accenting the table was a tall brass candle holder with an orange candle and an arrangement of pink and orange star flowers.

HOUSE PARTY

Those in the house party were Mrs. Louis Stallings, Mrs. John Passow, Mrs. Wilson Worthington, Miss Sue Knox, Mrs. Jerry Stelter, Dian Lane, Kyle and Todd Stallings; Mr. and Mrs. Chester Cathey, Mr. and Mrs. Lonnie Coker, Mr. and Mrs. Leonard Coker, Mr. and Mrs. Billy P. Johnson, Mr. and Mrs. J. O. Hagood, Mr. and Mrs. T. H. McCann, Mr. and Mrs. Bob Bradbury, Dr. and Mrs. Dick Lane, Mr. and Mrs. Billy Smith, Mr. and Mrs. Roy Reeder, Mr. and Mrs. C. O. Nalley, Mr. and Mrs. Wayne Bartlett, Mr. and Mrs. Duane Leonard, Mr. and Mrs. Ralph Proctor, Mr. and Mrs. Gene Turner, Mr. and Mrs. S. M. Smith, Mr. and Mrs. J. D. Jones, Mr. and Mrs. H. B. Reagan, Chaplain and Mrs. C. O. Hitt, Mr. and Mrs. Zack Gray, Mr. and Mrs. Wayne Henry, Mr. and Mrs. J. B. Knox, Mr. and Mrs. C. W. Creighton, Mr. and Mrs. Jack Y. Smith, Mr. and Mrs. Louis McKnight, Mr. Louis Stallings.

Out-of-town guests were Mr. and Mrs. Jack Edwards, Otten; Mr. and Mrs. Bob Corley, Lamesa; Mr. and Mrs. Jarrell Edwards and Jana, Mr. and Mrs. Don Edwards, all of Lubbock; Mr. and Mrs. C. B. Edwards, Hobbs, N.M.; Mr. and Mrs. Coy Dillard, Dallas; Mr. and Mrs. Art Jones, Dallas; Capt. and Mrs. H. W. Worthington of Virginia; Mr. and Mrs. George Furqueron, Commerce; Mr. and Mrs. Alfred Carr, Lamesa; and Mrs. Nellie Cook of Tyler.

REHEARSAL DINNER
Parents of the bridegroom hosted the rehearsal dinner Friday evening at Coker's Restaurant. The U-shaped table was accented with an arrangement of various sized shocking pink and orange candles. The head table was centered with a Mexican bird cage and two white paper birds flanked by pink and orange candles. The couple presented gifts to their attendants and 35 guests were present.

The bridesmaids' luncheon was held at noon Saturday at Cosden Country Club. The hostess was Mrs. Chester Cathey. The table was centered with an arrangement of summer flowers in shades of pink.



Will Marry

Mr. and Mrs. Thomas E. Kirkpatrick, 2201 Carl, are announcing the engagement of their daughter, Marsha, to Jerry Don Sanders. The prospective bridegroom is the son of Mr. and Mrs. Raphael Harris, 609 Culp, Coahoma. The couple plans an early fall wedding.

Couple Married In Recent Service

Mr. and Mrs. Jack A. Roberts are at home at 1002 E. 16th following their marriage recently in the home of her son-in-law and daughter, Mr. and Mrs. Joe B. Matthews, 3601 Dixon.

The Rev. Claude C. Craven of Trinity Baptist Church performed the ceremony.

Mrs. Matthews served as the maid of honor and Fred Beckham was best man. Other attendants were Mr. and Mrs. A. A. Morgan, Mr. and Mrs. Hall Morgan, Mrs. Irene McKenley, Miss Letha Nell Roberts and Mr. and Mrs. Jack Turner of Odessa.

Mr. and Mrs. Roberts toured Mexico and visited her relatives in Fort Worth on the extended wedding trip.

Miss Barbara Witten Weds Melvin Morgan

COLORADO CITY (SC) — Miss Barbara Lynne Witten, daughter of Mr. and Mrs. George O. Witten, Colorado City, became the bride of Melvin Wayne Morgan, Lubbock, Saturday in the First Methodist Church in Colorado City.

Morgan is the son of Mr. and Mrs. Arlie Moore, Westbrook.

Wedding vows were said before the Rev. David Egger, Sweetwater. David Taylor Colorado City, was best man; and Mrs. Jimmy Palmer, Sundown, was matron of honor.

The bride wore a cage gown

of white silk organza over a sheath of taffeta. She carried white orchids and stephanotis.

After a trip to Red River, N.M., the couple will be at home at 3002 - 4th Street, Apt. 206, Lubbock.

The bride received her BBA degree from Texas Technological College in June. She was a member of Phi Kappa Phi and Beta Gamma Sigma and the National Association for Secretaries.

The bridegroom is employed by the Texas Highway Department in Lubbock and is a student at Texas Tech.

Wedding Vows Unite Couple In Marriage At Church Of Christ

Miss Nan Elizabeth Cotham and Edward Stanley Macleod exchanged nuptial vows Saturday evening in the Fourteenth and Main Street Church of Christ.

Parents of the couple are Mr. and Mrs. C. T. Macleod, San Antonio, and Mr. and Mrs. Perry B. Cotham, 2903 Goliad.

Officiating for the double-ring rites was the father of the bride. Centering the altar was a candelabra tree holding votive lights and graced with emerald fern. On either side were urns holding massive arrangements of gladioli, stock, majestic daisies and chrysanthemums. Seven-branch candelabras and fern trees completed the setting. The couple knelt on a white prie-dieu, and the bridal aisle was marked with tall candelabras holding votive lights, entwined in simulas.

Don Conley directed the choir in "I Pledge My Love," "Calm as the Night," and "If I Could Tell You."

The bride, given in marriage by her brother, Perry C. Cotham, Detroit, Mich., was attired in a formal gown of delustered satin and organza. The satin sheath was worn with a full organza cage styled with rounded neckline enhanced with seed pearls and short sleeves accented with double bands of scalloped Alencon lace. Alencon lace motifs extended over the skirt from a small flat bow

at the center of the bodice and edged the circular train. Her bouffant, shoulder-length veil was held by a cluster of petals sparkled with seed pearls and iridescents. She carried a cascade of white orchids and stephanotis backed by tulle and satin leaves showered in lace and velvet ribbon.

ATTENDANTS

Mrs. Charles Mickey, Abilene, was matron of honor. Bridesmaids were Mrs. Perry C. Cotham, Detroit, Mich.; Miss Susan Snider, Amarillo; and Miss Pat Owens, Amari. They wore lime green formal gowns with yellow velvet and white lace at the Empire waist and yellow velvet ribbons making a bow down the back. They each wore yellow bows in their hair and carried yellow nosegays of yellow pompons encircled in matching tulle and showered in picot satin.

Charles Macleod, Dallas, brother of the bridegroom, was best man. Ushers were Stanley Irvine, Dumas; Don Cotham, Big Spring, brother of the bride; and Dave Merrill, Abilene.

Lee Ann Macleod, flower girl, carried a white basket with yellow petals.

For a wedding trip to New York, the bride selected a coat and dress ensemble, featuring a deep yellow A-line dress and companion coat in horizontal stripes of yellow, turquoise and apricot. Her accessories were yellow, and she wore the corsage from her bridal bouquet. The couple will be at home in Philadelphia, Pa.

SCHOOLS

The bride was formerly employed by the North East School District as a homemaking teacher. She is a cum laude graduate of Abilene Christian College, where she was a member of KoJoKai, the Kitten

Club, Alpha Chi, Kappa Delta Pi, and the Home Economics Club. She is a member of the American Home Economics Association.

The bridegroom is a magna cum laude graduate of Abilene Christian College with a bachelor of arts degree in English. While at ACC, he was president of the Blue Key Club and Sigma Tau Delta, and a member of Frater Sodalis, Alpha Chi. He is listed in "Who's Who in American College and Universities." He is a 1967 graduate of the University of Texas Law School, where he received a bachelor of laws degree, and is a member of the Texas and American Bar Associations.

A reception was held following the ceremony at the Big Spring Country Club. In the receiving line were the bride's parents, the bridegroom's parents and the feminine attendants.

The semi-circular refreshment table was decorated with the bridesmaid and the bride's bouquets, two silver punch bowls and the bride's cake. The bridegroom's table held a chocolate cake and was centered with a copper coffee service.

HOUSE PARTY

Mrs. Terry Tottenham, Austin, registered guests. Members of the house party included Mrs. Charles, Macleod, Dallas; Miss Beverly Cotham, Sweetwater; and Miss Sarah Snider, Amarillo, cousins of the bride; Mrs. Wilbur Cunningham, Mrs. Zarah LeFevre, Mr. and Mrs. Loy Acuff, Mr. and Mrs. R. W. Andrews, Mrs. Ivah Lou Ashley, Mr. and Mrs. Roy Brown, Mr. and Mrs. Travis Carlton, Mr. and Mrs. Dan Conley, Mr. and Mrs. Jack Cook, Mr. and Mrs. Thomas M. Cudd, Mr. and Mrs. W. L. Eggleston, Mr. and Mrs. Avery Falkner, Mr. and Mrs. J. H. Fuller, Mr. and Mrs. Gilbert Gibbs, Mr. and Mrs. Don Green, Mr. and Mrs. O. B. Kirby, Mr. and Mrs. Leslie Lewis, and Capt. and Mrs. Cecil McMullin.

Also, Mr. and Mrs. J. C. McWhorter, Mr. and Mrs. Jimmy Morehead, Mr. and Mrs. Frank Mullican, Mr. and Mrs. Lloyd Murphy, Mr. and Mrs. D. W. Pierce, Mr. and Mrs. D. S. Riley, Mr. and Mrs. Wendell Stasey, Mr. and Mrs. Walter Stroup, Mr. and Mrs. George Weeks, and Mr. and Mrs. T. W. McCabe the latter of San Antonio; and Mr. and Mrs. Buford Hailey, Abilene.

GUESTS

Out-of-town guests were Mr. and Mrs. Robert Snider and Bobby, Amarillo; Miss Laurel Overby, Dallas; Mr. and Mrs. Preston Cotham and David, Sweetwater; Harry Cotham, Memphis, Tenn.; Mr. and Mrs. Jerry Irvine and Mrs. Bud Irvine, all of Dumas; Miss Teresa Whitacre, Miss Inez Thrash, Miss Graydene Vinson, Miss Cheryl Monton, all of San Antonio; Dr. and Mrs. L. C. Perkins and Mr. and Mrs. Ernest Columbus, all of Grand Prairie.

A rehearsal luncheon was held Saturday by the bridegroom's parents at the Big Spring Country Club with about 30 persons attending. Centering the head table was a cupid epergne holding white and mint green carnations and majestic daisies interspersed with leather fern.



Sets Date

Mr. and Mrs. Royal C. Kinder of Archer City announce the engagement and approaching marriage of their daughter, Anne Howington, to 1st Lt. Patrick R. Hyer of West Point. The prospective bridegroom is the son of Mrs. Fred Hyer, 1729 Yale, and the late Mr. Hyer. The couple plans to marry Sept. 14 at the First Christian Church in Wichita Falls, with Dr. William Wright serving as officiant.



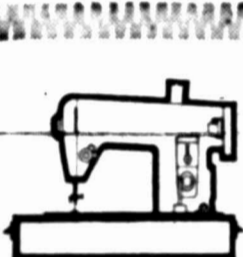
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1. Adjust, balance tensions.
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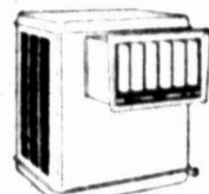
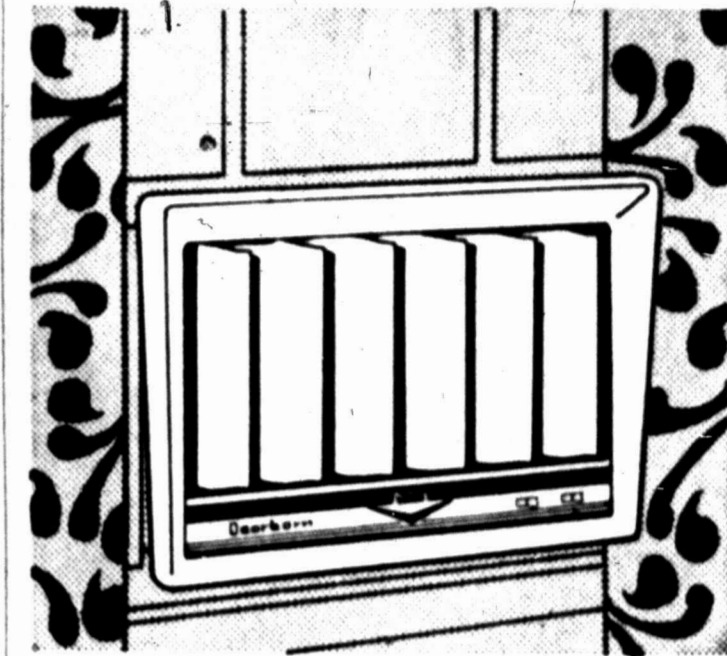
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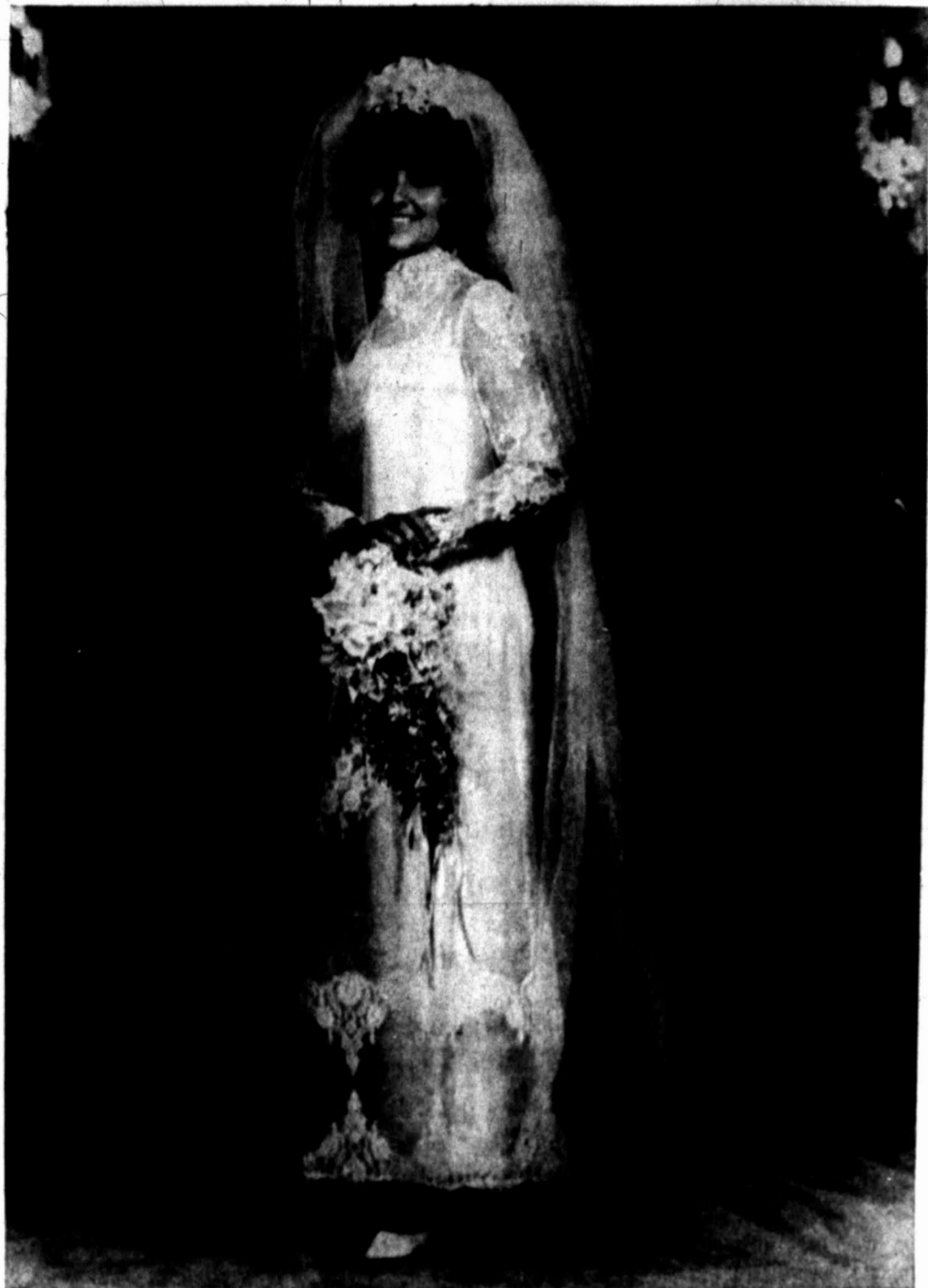


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MRS. MICHAEL LEE SCHAFER

Robbie Smart Weds Michael Lee Schafer

Miss Robbie Smart became the bride of Michael Lee Schafer Friday evening at 8 o'clock at the First Christian Church. Rev. John Beard officiated at the double ring ceremony.

The couple stood before an altar graced with baskets of white gladioli palms of emerald foliage and illuminated by wedding tapers held in a spiral, seven-branch candelabrum.

Parents of the couple are Mr. and Mrs. Robert Smart Jr., 1809 Settles, and Mrs. Nelka Smart of Houston, and Mrs. Cora Lee Schafer and the late Archie Schafer, 1414 Stadium.

Mrs. Ted Merrick, organist, accompanied Joe Rowland as he sang "Because," and "Whither Thou Goest."

Given in marriage by her father, the bride wore a floor-length gown of wedding satin overlaid with silk organza enhanced with appliques of chantilly lace. The gown featured a chantly lace-edged Victorian neckline and the long tapering sleeves were graced with lace appliques. The cathedral length veil fell from a headpiece of lace, seed pearls and rhinestones, and she carried an informal cascade of feathered white carnations centered with a white orchid and accented by bridal lace.

Mrs. Randy Atwood, sister of the bride, was matron of honor, and maid of honor was Miss Karla Wadsworth. Bridesmaids were Miss Karen Miller, Miss

COSDEN CHATTER

W. D. Broughton Goes To Annual Convention

W. D. Broughton was in San Antonio this week attending a portion of the 32nd annual meeting of the Texas Society of Professional Engineers. He is a member of the state level committee on public relations.

The Conny Wade family recently returned from a vacation to various Texas points, highly lighted by a visit to the HemisFair. Wade was also in Beaumont for the annual meeting of

Couple Visits On Way To New Home

WESTBROOK (SC) — Mr. and Mrs. John Giles of Long Beach, Calif., are visiting her parents, Rev. and Mrs. L. B. Edwards and Doyce. Giles has just received his discharge from the U. S. Navy after four years service. The last six months were spent in Viet Nam waters. They are on their way to Greenwood, S.C. where they will make their future home into the Edson of Mr. and Mrs. Roy D. wards home included other than Klahr. The group headed by the Giles, Mrs. L. M. Prather, Paul Bruns, Big Spring, will Mr. and Mrs. Roy E. Davis of Hobbs, N.M., Mrs. L. Floyd and Christi Mason of Snyder, Minn.

Jan Lane, and Mrs. Joe Spenser of San Antonio was bridesmaid.

Gary Rogers was best man. Groomsmen were Kenny Hamby, Robby Robertson, Kirby Horton and Joe Spenser of San Antonio.

The ushers were Danny Smart, brother of the bride, Edwin O'Bannon of Midland, brother of the bride, Larry Merrick and Randy Atwood, the latter of Midland.

Mary Jane Wright was flower girl.

Ring bearers were Dee John Schafer, nephew of the bridegroom, and Steve Merrick, cousin of the bride.

Lighting the altar tapers were Toni Stevenson and Ronnie Stevenson of Austin, both nephews of the bridegroom.

For a wedding trip to San Antonio, the bride chose a yellow knit suit with white accessories and wore a corsage from her bouquet. The couple will reside at the Crestwood Trailer Park, November Drive, No. 8.

The bride is 1968 graduate of Big Spring Senior High School, where she was active in the student council, Future Homemakers of America, Vocational Office Education, Future Teachers of America. She plans to attend Howard County Junior College in the fall and is presently employed by Hal Rosson and maid of honor was Miss Karla Wadsworth. Bridesmaids were Miss Karen Miller, Miss

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Wedding Ceremony Performed In Webb Base Chapel Friday

Miss Betty Sue Fannin became the bride of Airman I. C. Stephen Craig Wilson in a double ring ceremony Friday at 7 o'clock at Webb AFB Chapel. Officiant was Chaplain (Capt.) Thomas W. Black.

Parents of the couple are William E. Wilson, Mound City, Kan., and Mrs. Gene Schwartz, Alameda, Calif.; and Mr. and Mrs. E. L. Fannin, 3905 Hamilton.

Kirkwood A. Woodard sang "Because" and "The Lord's Prayer," accompanied by Mrs. Billy Scott.

The bride, given in marriage by her father, wore a satin, floor-length gown with an A-line skirt. The long, flowing sleeves draped into petal points over the hands. The train was edged in re-embroidered flowers over the boat neckline and the V-back, and the waist-length veil was attached to a white satin bow. The bride wore a single strand of white pearls, a gift of the bridegroom.

She carried white carnations. Maid of honor was Miss Jean Fannin, sister of the bride. Airman John Kotalik served as best man and ushers were David Cooper and Airman I. C. Ronald E. Sternick.

For a wedding trip to an undisclosed destination, the bride chose a sleeveless traveling outfit of lime green and white with a matching lime green coat.

Local Club Hears Talk On Credit

"Public affairs is the problem, and public relations is the answer," said Mrs. J. B. Apple at the Thursday meeting of the Big Spring Credit Women-International in the Hotel Settles.

She said that the greatest challenge in the credit field today is in education and legislative awareness, and she cited examples of persons moving from town to town without references.

Further, she said that at the eighth grade level, most students in school become aware of the need for credit and that many schools are teaching courses on correct credit procedures at that grade level.

Mrs. R. L. Nail presided and introduced Miss Beth Weeks as a guest.

Feed Your Child Lots Of Protein

Did you know that a 12-year-old needs more protein than his father? Or, that a 7- to 9-year-old child needs more protein than his mother?

The reason is that these are growing children who rely on a supply of protein to build and repair their body tissues. That's why meats, a primary source of protein, should have such an important place in the diet.

So, mother, pass the hamburgers, hot dogs and cold cuts!

WOOLWORTH'S JUNE PET CARNIVAL



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YOUR MONEY'S WORTH MORE AT **WOOLWORTH'S**

Talks On Sweaters

Miss Sandra Bridge, 4-H club member presented the program, "The Wonderful World of Sweaters," at the Thursday meeting of the Lomax Home Demonstration Club. The group met in the home of Mrs. Cecil Long.

Mrs. Wayman Etchison presided and announced that each member will bake 200 cookies for the Big Spring State Hospital. This was the final meeting until Sept. 5, when Mrs. Floyd McGary will serve as hostess.

Six members and one guest, Sandra Bridge, attended.

Mother's Club Helps Hospital

Mrs. A. W. Moody presided at the regular meeting of the Gold Star Mothers Thursday. The group served coffee at the Veterans Administration Hospital Wednesday and met in the home of Mrs. Joe Jacobs Thursday for a business meeting and refreshments.



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The Four Church of (Friday for Carolyn Le James Oler Rev. Bob B. ficated for ring nuptial Parents of Linnie Gent the late J. and Mrs. J. Sr., 1406 Ru The couple beneath an archway oli and fer the setting bra which be Miss Shirli panied by M sang "Whith the "Weddir The bride riage by he Brewer, Lau gown was c lace, compl train and lo Empire bod lace at the gown flower length lace- veil of illusi by petal po pearl cluste pendant bou Matron of Teddy Ray Bridesmaids Frances Gr Carol Ann (the bridegr Spring. The pink sheath lace sleeves by matching es. Best ma Groomsmen ty and Rich ing as ushe and Robert bride.

HOWARD COU —Matron and brides, 7:30 p.m. YOUNG HOMEI —Cathonia Hi 7:30 p.m. PAST NOBLE Spring—Rebek 8 p.m. SOCIAL ORDER —Mononic Ter EAGLES AUXII 8 p.m. WOMAN'S SOCI —North, Bi Church, 2 p.m. WOMAN'S MISS dum, Boost 7:30 p.m. TOPS SALAD I munity Center. TALL TALKER: —Officer's Oe 7:30 p.m. NATIONAL SEC Cadet, Copyr WOMAN'S SOC Service, First church, 9:30 p.m. TOPS POUNDS 8 p.m. NEW WIVES CL 7:30 p.m. ORDER OF RA Masonic Temp CENTER POINT H. Griffith, 2 p.m. BUSINESS AND Club—Co 8 p.m. JOHN A. KEE 181—1007 Hel BIG SPRING I 7:30 p.m. LADIES GOLF Spring, Countr WEBB LADIES Webb Golf Cou WOMEN'S MIS Westside Boar LADIES HOM High Army—C BPO DOES —

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LIN-ETTE
Beauty Salon
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MRS. JAMES OLEN GRIMSLEY JR.

Church Rites Unite Couple

The Fourth and Galveston Church of God was the setting Friday for the wedding of Miss Carolyn Leola Gentry and James Olen Grimsley Jr. The Rev. Bob Bohannon, pastor, officiated for the 8 o'clock double ring nuptial rites.

Parents of the couple are Mrs. Linnie Gentry, Big Spring, and the late J. D. Gentry, and Mr. and Mrs. James Olen Grimsley Sr., 1406 Runnels.

The couple recited their vows beneath an altar flanked with an archway of greenery, gladioli and fern pots. Completing the setting were silver candelabra which held cathedral tapers.

Miss Shirlene Rainey, accompanied by Miss Anne Bohannon, sang "Whither Thou Goest" and the "Wedding Prayer."

The bride was given in marriage by her uncle, Cecil E. Brewer, Las Cruces, N.M. Her gown was of white satin and lace, complemented by a lace train and long bell sleeves. The Empire bodice was edged in lace at the neckline and the gown flowed into a chapel-length lace train. The bouffant veil of illusion was held in place by petal points of sequins and pearl clusters. She carried a pendant bouquet of gladioli.

Matron of honor was Mrs. Teddy Ray Deltz of Euless. Bridesmaids were Miss Mary Frances Grimsley and Miss Carol Ann Grimsley, sisters of the bridegroom, both of Big Spring. The attendants chose pink sheath dresses with long lace sleeves and complemented by matching pink veil headpieces. Best man was Jerry Altom. Groomsmen were Kent McCarty and Richard Gorling. Serving as ushers were Larry Ray and Robert Hall, cousins of the bride.

Jennifer Ruth Jennings, the flower girl, chose a pink sheath dress similar to the bridal party attendants' gowns and wore a matching ribbon in her hair. Ring bearer was Joey Gene Jennings.

For a wedding trip to an undisclosed destination, the bride selected a blue and white sheath suit and white accessories. She wore a white corsage. The couple will be at home at 1012 E. 20th.

The bride, a Big Spring High School graduate, was active in the Distributive Education Club and is now employed in the office department at C. R. Anthony Co.

The bridegroom attended schools in Harlingen and received his diploma during a four-year tour of duty with the Air Force. He is employed by Forsan Oil Well Service.

A reception was held immediately following the ceremony in the Church of God fellowship hall. The bride's mother, the bridegroom's parents and attendants formed the receiving line with the couple.

The refreshment table was covered with a white floor-length tablecloth overlaid with white net. Pink roses formed the centerpiece.

In charge of the register was Mrs. Cathy Brewer, Wichita, Kan. Members of the house party included Mrs. U. A. Moore, Mrs. O. D. Ray, Mrs. Cecil Brewer, Mrs. Bob Bohannon, Mrs. B. B. Gilstrap, Mrs. Glenn Bryars, Mrs. W. R. Hall and Mrs. Gene Jennings.

Out-of-town guests attending were Mr. and Mrs. E. L. Hall and Gary, and Mrs. Jerry Hall, all of Boulder, Colo.; and Mr. and Mrs. Ronald Gilbert and family, Odessa.

Ceremony Performed Saturday

COLORADO CITY (SC) — Miss Linda Gay Morgan, daughter of Mr. and Mrs. John Morgan Jr., became the bride of Darrell Clyde Mize of Fort Worth, Saturday in the First Methodist Church here. Vows were said before the Rev. Billy Wilkinson, pastor.

The bridegroom is the son of Mr. and Mrs. L. C. Mize, Colorado City.

Elliott Britton, Houston, was best man and Miss Janie Morgan, sister of the bride, was maid of honor.

The bride wore a gown of re-embroidered French lace and peau de soie. She carried a bouquet of yellow rosebuds.

Following a wedding trip to HemisFair and the Gulf Coast, the couple will be at home at 6816 Smithfield Road, Smithfield.

The bride is a graduate of Colorado High School and has attended the University of Texas. She was on the dean's list in the spring semester.

The bridegroom is a 1961 graduate of Colorado High School and is employed by General Dynamics in Fort Worth.



MRS. EARNEST JACK MORRISON

Knott Homecoming Set For Saturday

The annual Knott homecoming is scheduled for Saturday at the Knott Community Center. Registration will begin at 3

p.m., and the business meeting will be held at 4.30 p.m. A covered dish supper will be served following the session, and all ex-students and friends are invited to attend, according to Robert Nichols, president.

Couple Repeats Vows In Church Ceremony

Miss Margaret Jean Hudgins and Earnest Jack Morrison exchanged nuptial vows Saturday evening at 5 o'clock in the First Presbyterian Church, Freeport.

The double ring ceremony was performed by the Rev. C. Knox Poole, minister, as the couple stood before an altar graced with spiral candelabra entwined with southern smilax and flanked by two brass urns filled with white peonies. Windows of the church held votive lights banked with smilax.

Parents of the couple are Mr. and Mrs. W. W. Hudgins, Freeport, and Mr. and Mrs. W. R. Morrison, Coahoma.

Mrs. C. L. Sechrest, organist, accompanied Miss Margaret Jean Willis as she sang "The Lord's Prayer."

Given in marriage by her father, the bride was attired in a modified cage gown of English net appliqued with lace medallions over peau de soie. The long tapering sleeves formed petal points at the hands, and the chapel length train was attached at the shoulders with a

peau de sole bow. It was also wore a three-piece navy suit of English net appliqued with deep pink accessories. The lace medallions and outlined couple will be at home in Midland.

The bride is a graduate of Southwest Texas State College and is teaching at Bonham Elementary School in Midland. The bridegroom graduated from West Texas State College and is presently employed as a sales representative with Texaco in Midland.

Mrs. L. E. Warford, of Houston, sister of the bride, was matron of honor and Miss Kay Hatch of Aransas Pass was maid of honor.

The bridesmatron was Mrs. D. L. Martin of Freeport and Miss Lynne Andrus, niece of the bride, was junior bridesmaid. The attendants wore floor-length gowns of pink silk lined and white lace and carried a cascade of white daisies and Hahn's ivy.

Connie Mac Morrison of Midland, brother of the bridegroom, was best man. Ushers were Don Baytown, Mrs. William Johnson Lowery of Houston, Pete Gilbert of San Antonio, David Mar-drus of Houston.

Out-of-town guests included Mr. and Mrs. Don Mabry of Midland and Mr. and Mrs. Bruce Box of Odessa.

For their wedding trip to Galveston and Houston, the bride



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COMING EVENTS

MONDAY
HOWARD COUNTY HEART Association — Malone and Hogan Clinic and Library, 7:30 p.m.
YOUNG HOMEOWNERS OF COAHOMA — Cadahona High School Activity Room, 8 p.m.
PAST NOBLE GRAND CLUB of Big Spring — Rebekah Lodge No. 284 — 7:30 p.m.
SOCIAL ORDER OF THE BEAUCHEANT — Masonic Temple, 7:30 p.m.
EAGLES AUXILIARY — Hotel Settles, 8 p.m.
WOMAN'S SOCIETY of Christian Service — North Birdwell Lane Methodist Church, 8 p.m.
WOMAN'S MISSIONARY SOCIETY, Stadium Baptist Church — at church, 7:30 p.m.
TOPS SALAD MIXERS — Knott Community Center, 8 p.m.
TUESDAY
TALL TALKERS TOASTMISTRESS Club — Officers' Open, West AFB, 7:30 p.m.
NATIONAL SECRETARIES Association — Spring Country Club, 8 p.m.
WOMAN'S SOCIETY of Christian Service, First Methodist Church — at church, 9:30 a.m.
TOPS POUNDS REBELS — YMCA, 7:30 p.m.
NCO VIVES CLUB — NCO Open Mess, 7:30 p.m.
ORDER OF RAINBOW FOR GIRLS — Masonic Temple, 8 p.m.
CENTER POINT HD CLUB — Mrs. D. H. Griffith, 2 p.m.
BUSINESS AND PROFESSIONAL Women's Club — Coker's Restaurant, 7:30 p.m.
JOHN A. KEE REBEKAH LODGE NO. BIG SPRING REBEKAH LODGE NO. 284 — IOOF Hall, 8 p.m.
LADIES GOLF ASSOCIATION — Big Spring Country Club, 8 p.m.
WEBB LADIES GOLF ASSOCIATION — Webb Golf Course Club House, 8:30 a.m.
WOMAN'S MISSIONARY SOCIETY, Westside Baptist Church, 9:30 a.m.
WEDNESDAY
LADIES HOME LEAGUE of the Salvation Army — Elks Hall, 8 p.m.
THURSDAY
TOPS PLATE PUSHERS — 7:30 p.m. in the home of Mrs. John J. Herbert, 1308 E. 17th.
LAURA B. HART CHAPTER, NO. 1019, Order of the Eastern Star — 4 p.m., Masonic Temple.
LUTHER HD CLUB — 2 p.m. in the home of Mrs. J. L. Lloyd, Luther.
GRAND INTERNATIONAL AUXILIARY to the Brotherhood of Locomotive Engineers to the Lone Star Division, No. 90 — 3 p.m., IOOF Hall.
INDEPENDENT WIVES CLUB — 1 p.m., John H. Lee Service Club, West AFB.
PERMIAN BASIN DENTAL ASSISTANTS' Society — 7:30 p.m., in Lorraine.
ALTRUSA CLUB — Noon, Coker's Restaurant.
FRIDAY
SUNDAY SCHOOL CLASS, First Baptist Church — 7 a.m.
EAGER BEAVER SEWING CLUB — Mrs. Gabe Hammock, 2 p.m.
AUXILIARY FOR WOODMAN, Circle Grove No. 663 — Downtown Tea Room, Noon.
LADIES GOLF ASSOCIATION, Big Spring Country Club — Bridge, 1:30 p.m.
SATURDAY
SEW AND CHATTER CLUB — Mrs. Gabe Hammock, 3 p.m.

Will Tour Europe

Miss Mary Holten and her grandmother, Mrs. Mary McAndrews of Carlsbad, N.M., will leave Tuesday for a tour of Europe and the Holy Land. Miss Holten is the daughter of Carl and Mrs. J. T. Holten, 2204 Carl St.

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Wedding Is Solemnized In University Park Church

Miss Lillian Kandace Hensley and John Roane Logan were united in marriage Saturday evening in the University Park Methodist Church in Dallas.

Double ring vows were read by Dr. William Trice as the couple stood before an altar centered with an arrangement of calla and regal lilies and gardenias. Jade trees flanked the white satin prie-dieu, and golden tree candelabra entwined with lilies and smilax flanked the altar. The family pews were marked with votive lights, ribbons and flowers.

The bride is the daughter of Mr. and Mrs. John Randall Hensley, Dallas, formerly of Big Spring. The bridegroom is the son of Mr. and Mrs. Robert Morrison Logan of Blytheville, Ark.

Ira Schantz of Fort Worth, formerly of Big Spring, sang "Adelaide" and "Ich Liebe Dich" by Beethoven, accompanied by Jody Lindh, church organist. The bride was escorted to the altar and given in marriage by her father. She was attired in a gown of imported white silk organza over silk taffeta, designed with a molded Empire bodice and fashioned with a wide oval neckline edged in scallops of hand-run Alencon lace traced with seed pearls. The long, flared sleeves were jeweled lace, and tiny covered buttons fastened the back of the gown. The slim A-line skirt was enhanced by motif appliques of jeweled lace and the hemline was edged at the scalloped banding by lace. A wide, chapel-length train formed at the back, and her veil was bought by the bride on a trip to Brussels, Belgium. She carried a bouquet of gardenias, lilies of the valley, stephanotis and miniature English ivy.



MRS. JOHN ROANE LOGAN

ATTENDANTS

Mrs. Terry Bowers of Harlingen was matron of honor, and Miss Carol Corpiar was maid of honor. Bridesmaids were Mrs. John Randall Hensley Jr., Mrs. William Munal Hensley, sisters-in-law of the bride, both of Dallas; Mrs. Bruce Smith, Austin; and Mrs. John Caffey, Paris. The attendants wore gowns of

ivory organza over taffeta fashioned with slender silhouettes, wide necklines and short sleeves edged in multi-colored embroidery. The skirt hemline was

with a crystal candelabrum in which was arranged white orchids flanked by smaller crystal candelabra with orchids. The table was laid with an antique Venetian lace cloth over pale yellow and the bridal cake highlighted the table setting. Gold appointments were used.

The bridegroom's table was draped in moss green and appointments were of copper and brass. The table was centered with a three-tiered brass epergne using fresh fruit and deep red roses.

Luncheon was served on the terrace. Quartet tables were decorated with French bird cages filled with yellow and white flowers. The champagne fountain was placed on a round table laid with a Belgium lace cloth, and the buffet held a tall gold epergne candelabrum festooned with smilax and gardenias illuminated by tall tapers.

HOUSE PARTY

Those in the house party were Mr. and Mrs. Clyde Angel, Mrs. Robert Angel, Dr. and Mrs. J. E. Hogan, Dr. and Mrs. Roscoe Cowper and Bennett Cowper, Capt. and Mrs. Quincy Newman, Mrs. Horace Garrett, Miss Ann and Miss Sue Garrett, Mrs. Granville Hall and Miss Marie Hall, all of Big Spring; Mrs. Jamie Sherman Chase and Mr. and Mrs. George Simpson, all of Memphis, Tenn.; Dr. and Mrs. James Guard, Blytheville, Ark.; Mr. and Mrs. Crawford Logan of Mississippi; Mr. and Mrs. J. R. Brinkley, Miss Angela Brinkley, Mr. and Mrs. Robert Cauthorn, Mr. and Mrs. William Allen and Johnnie Allen, all of Del Rio; Dr. and Mrs. Deane Munal, Harold Munal, Jamie Munal, Mr. and Mrs. Murray Hensley and Mr. and Mrs. Orville Cox, all of McAllen.

Also, Mr. and Mrs. John Charles Parsons, and Miss Lissa Parsons, all of San Antonio; Mr. and Mrs. William Hale, Iowa Park; Mr. and Mrs. Charles Dunagan, Houston; Mr. and Mrs. Terry Collie, Herne; Mr. and Mrs. Thomas Topp, Mr. and Mrs. George Serur, Miss Jean Serur and Mr. and Mrs. C. R. Sikes, all of Paris, Tex.; Mr. and Mrs. George Buschbaum and Miss Kathy Buschbaum, Mr. and Mrs. Murray Donald Hensley Jr. and Trey Hensley, all of Fort Worth; and Mrs. Robert Whelan of Marshall.

WEDDING TRIP

The couple left on a wedding trip to the Hawaiian Islands, Oahu and the Hanalei Plantation on Kauai. For traveling, Mrs. Logan chose a white sculptured cotton dress with yellow trim and yellow accessories. The couple will be at home at 5019 Belmont in Dallas, where the bridegroom is associated with the National Bank Examiners in the Dallas district.

The bride is a former student of Texas Christian University, and the bridegroom is a graduate of Southern Methodist University, where he was a member of the Phi Delta Theta Fraternity.

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Families Take Part In Reunions

WESTBROOK (SC) — Approximately 60 members of the family of the late Mr. and Mrs. W. O. Jackson and friends of the family attended their annual reunion at Col-Tex Cabin on Lake Colorado City last Sunday.

Six of the seven living members and their families attending were Mr. and Mrs. Tom Jackson, Mr. and Mrs. T. R. Jackson and Mr. and Mrs. Alvin Byrd, all of Westbrook; Mr. and Mrs. O. A. Ruffin and Mr. and Mrs. J. H. Jackson of Colorado City, and Mrs. J. R. (Buster) Hart of Roswell, N. M., and Mrs. W. C. Hutchins attended a reunion of the family of the late Mr. and Mrs. C. W. Hutchins held at Brownwood Lake during the weekend. Approximately 80, which included all nine of the children of the immediate family were present.

Gill-Wright Nuptial Vows Recited In Home Service

Mrs. Flora Bell Wright and William B. Gill were united in marriage Thursday evening in the home of Maj. and Mrs. Joe Ballinger, 1722 Yale.

Dr. R. Gage Lloyd read the nuptial service as the couple exchanged vows before an improvised altar adorned with palm leaves and flanked by candelabra.

The bride was given in marriage by her son, Haskell Wright, and John Fort Jr. served as best man. For the wedding, the bride chose a street-length blue chiffon Empire dress featuring long sleeves and a high neckline, both accented with embroidered seed pearls and crystal beading. The couple left for a wedding trip and will be at home in the Howard House Hotel.

Mrs. W. A. Miller Hosts Rook Club

Mrs. C. E. Shive and Mrs. S. P. Jones tied for high score at the Friday meeting of the Rook Club in the home of Mrs. W. A. Miller, 1204 Gregg. Refreshments were served to six members and three guests, Mrs. Blanche Hall, Mrs. J. E. Terry and Mrs. T. D. Adams.

Leaders Of Girl Scouts To Train

Local Girl Scout administrative personnel will receive service team training at the Holiday Inn in Sweetwater, June 24-25. Service teams include neighborhood chairmen, troop organizers and troop consultants.

Mrs. Anita Bassett, wife of Maj. Gen. H. H. Bassett, U.S. A.F. (Ret.) of San Antonio will conduct the two-day course with the assistance of Miss Beth Nowotny, executive director of the West Texas Girl Scout Council. Sixteen counties will be represented.

Mrs. Bassett has been active in Girl Scouting for the past 24 years, both in the United States and abroad. In San Antonio, Mrs. Bassett has served as president of the board of directors and as chairman of each of the various camping functions. She is on the board and is a national delegate.

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WEBB WINDSOCK

By MRS. JACK HALLETT The 3561st Pilot Training Squadron honored Mrs. Edward W. Luby, Tuesday, with a punch party at the Cosden Country Club. Mrs. Luby was presented with a corsage and an Italian glass compoter. Special guests were Mrs. William C. McGlothlin Jr., Mrs. T. F. Rowland, Mrs. Robert W. Casey Sr., Mrs. Theodore B. Buechler and Mrs. Robert M. Wall.

The American Business Club of Big Spring hosted a buffet Friday at the Big Spring Country Club for members of Class 69-F.

Guests of 1st Lt. and Mrs. Henry C. Rimmer Jr. this past week were M. Sgt. and Mrs. Ralph Bettinger, their daughter, Mallia, and their son, Randy, from Los Angeles, Calif.

The wives of Class 69-D F1 hosted a graduation pot luck dinner Saturday afternoon at the Coronado Hills party room. Lt. Col. and Mrs. Clifton C. Nieland and sons, Tom and Andy, have returned from Maryland where they attended their eldest son's wedding. On the return trip, they visited friends in Virginia and Dallas. Guests of Maj. and Mrs. Robert O. Kaiser are Lt. Col. and Mrs. Robert Andrews and their son, Scott, from Tucson, Ariz.

Girl Scout Camp Session Continues

Session II at Girl Scout Camp Boothe Oaks near Sweetwater begins today. This special two week camp session is featuring units offering life saving swimming certificates, synchronized swimming, creative arts, dramatics, archery, rock jewelry making, campfires and all camp celebrations.

There are still openings in Session III, July 7-13. The one week fee is \$24 for Girl Scouts and \$26 for non-Scouts. For further information call or write the Scout Office, Abilene. Session IV has been cancelled for insufficient registration.

Big Spring girls leaving for camp Sunday are Mary John Cherry, Chris Davis, Pandora Picking, Vicki Shook and Betsy Wozencraft.

At Encampment

WESTBROOK (SC) — Attending GA Camp at Baptist Encampment site north of Stanton last week were Joyce McKenney, Debbie Webb, Kathy Parsons, Mary and Suzanna Williams and counselors, Donna Bryant and Crole Bell.

Mrs. James K. Rudisill entertained friends for bridge Friday evening while their husbands were cross-country.

The monthly yoffee of the Medical Wives Group was held in the home of Mrs. Archie P. Kirsch Thursday night. Charms were given to Mrs. Robert E. Widders and Mrs. Lowell C. Suckow who will be leaving Webb soon.

Maj. and Mrs. Harold T. Boe have returned from a vacation in Virginia and the Smokey Mountains.

Visiting 1st Lt. and Mrs. James D. Clevenger for two weeks are Mrs. Clevenger's parents, Mr. and Mrs. Phil T. Brislawn, from Pullman, Wash. Capt. and Mrs. Jay A. Leonard have returned from Spokane, Wash., where they visited relatives.

Guests of 2nd Lt. and Mrs. Herbert E. Weigand are her relatives, Mr. and Mrs. James Copenhaver and son, and her brother, Mr. Harry Krommer, from Cincinnati, Ohio. Capt. and Mrs. Edwin V. Newcomer, Capt. and Mrs. Ronald W. Sager, and 2nd Lt. and Mrs. Michael G. Jordan traveled to Colorado City Saturday to water ski.

Mrs. Jack Buckholz hosted the daytime Air Base bridge group at her home Thursday. Winners were Mrs. C. T. Pajot, high; Mrs. Earl Boyanton, second; Mrs. B. Henderson, third; and Mrs. Kenneth Burroughs, low. Capt. and Mrs. Earl Boyanton hosted a cocktail party for Capt. and Mrs. Joseph Teiber during the week. Capt. Teiber is leaving for Clark Air Force Base in the Philippines.

The evening bridge group met recently in the home of Mrs. Boyanton. Mrs. John Whitney won high; Mrs. Kenneth Burroughs, second; Mrs. John Davis, third; and Mrs. Louis Faught, low.

TOPS Club Seeks New Members

Four new members were welcomed at the Thursday meeting of the TOPS Plate Pushers in the home of Mrs. John H. Kirby. They were Mrs. S. H. Kirby, Mrs. Ken Carter, Mrs. L. O. Shortes and Mrs. U. G. Powell.

A membership drive is being held and interested persons are asked to call Mrs. Jim Cearley, 263-3150, and Mrs. Herbert 7-7383. In the team weight contest, Team B is ahead of Team A. Mrs. Carter was elected program chairman.

Girl Train

administrative services at the Hollister, June 1968. The group includes men, troop leaders, and a Scoutmaster. Mrs. Bassett is on national delegation.

SHERIFF STANDARD, CHIEF BANKS DIFFER ON SOME ASPECTS

Enforcement Officers Give Opinions On Gun Control



A.N. STANDARD

By BRENDA GREENE
Gun control — the subject of much attack and praise since the assassination of Sen. Robert F. Kennedy — has stimulated differing views even from Big Spring authorities.
Police Chief Jay Banks said Texas has relatively lax gun control laws, which he favors.
On the other hand, Sheriff A. N. Standard said he thought some measures toward the control of gun sales and possession should be undertaken to alleviate the crime problem.
"We don't need gun registration or gun sale control," Banks said. "We need better enforcement of the laws we have. I agree with Paul Harvey when

he said, 'Guns don't kill people, people kill people.' and it would be detrimental to the public good to take the guns out of the hands of law-abiding citizens."
"There is no way possible to take firearms out of the hands of criminals, not by legislation on sale or registration, and to take guns away from the public would make violence worse than it is."
ENFORCEMENT
"The problem lies, not in gun control, but in law enforcement," he said. "The decisions of the courts in recent years have tied the hands of law officers."
"I would go along with the registration of guns on the state or local level, if it did not in-

volve restricting the possession of guns," he said. "However, in the most states where rigid gun laws are observed, registration and restriction go hand-in-hand."
Standard said he thinks Texas needs stricter gun laws. "I don't think firearms should be taken from our homes; our country is adult enough that its people can possess firearms. But I think we need some kind of control on the sale of guns or some type of owner registration," he said.
"I would suggest the application for a certificate of good character for persons wishing to purchase a gun," he said. "Before a person could purchase a firearm, he would be required to obtain from local authorities

a statement verifying reputable character."
The Texas legislature enacted a law in 1931 which included the use of the certificate of good character as a regulation in the sales of guns. It also listed a number of qualifications which a person must meet before he could purchase a gun, but the good character provision was ruled unconstitutional in 1960.
UNENFORCEABLE
"The Texas gun laws are unenforceable," Standard said. "We have had, in the past, a reasonably strong law, but so many provisions have been ruled unconstitutional that the law has become almost no law at all."
"I think Texas should return to the certificate of good character or set up state and local

agencies for the purpose of investigation backgrounds of gun purchasers. "Although we can't keep firearms out of the hands of all criminals or potential criminals, we would be taking a step in the right direction," he said.
However, a problem could occur in large metropolitan areas. In Big Spring, authorities would have no difficulty running a character check on its residents. "Possibly larger areas could set up agencies by precincts," he said.
"Perhaps another way for authorities to check gun ownership is for gun retailers to submit a list of all gun sales to local authorities," he said.

TIGHTER CHECK
A spokesman for a local firm said that under federal law, he is required to record the sales of all firearms, but the records are for business purposes. Under the auspices of the federal government, an inspector is required to check the firm's gun sale records.
The inspector, in a recent visit, said that he had been instructed to clamp down on the enforcement of laws regulating retailers who have a license to sell firearms.
Banks said he thought mail-order restrictions on the sale of hand guns could help alleviate the problem of allowing guns to fall into the wrong hands, but he said he is opposed to any restrictions on the pos-



JAY BANKS

BIG SPRING DAILY HERALD

SECTION D BIG SPRING, TEXAS, SUNDAY, JUNE 23, 1968 SECTION D

AVERAGE COST IS \$250

Many Steps Taken In Paving Program

By JEAN FANNIN
The average cost to a homeowner to have his street paved is \$250, according to Ernest Lillard, director of public works. Homeowners are charged on a front foot basis and a 50-foot lot is the most common-size lot, he said. Average cost is \$5 per front foot.
One-fifth of the paving cost is due at completion of the paving, Lillard said, with one-fifth due every year until the cost is paid. Interest is usually set around seven per cent.

FIRST STEP

The first step in getting a street paved is a petition, "although we do not have to have a petition to pave a street," Lillard said.
The city commission can pave any street and charge the owners of property fronting that street. The reasons for the petitions, Lillard said, is to determine the residents who want their streets paved and will be willing to pay their share.
"We generally have a limited amount of money to spend," Lillard said, "and this method helps us make sure that the people who want paving get it."

The city usually sets aside around \$50,000 for a street paving program, Lillard said. He estimated that the city spends \$1 for every \$3 spent by a homeowner in paving a street. "This gives us about a \$200,000 paving program," he said.
When a petition is received, the commission considers the number of resident property owners on the street and determines the percentage signed up. "We like to have at least 75 per cent sign up on resident homeowners," he said.
The commission approves an ordinance declaring the paving of those streets to be a "public necessity" and authorizes the city engineering department to set up specifications for the paving.

The ordinance is a requirement under state law, Lillard said. "Without the ordinance the assessment would not be valid."
SPECIFIC LIST
The ordinance carries the specific list of streets to be paved. The engineering department works up plans and specifications for each street, detailing the type of materials to be used, the grade the street is to be built to, etc.
The department submits these specifications to the commission, who then approve another ordinance authorizing the advertisement for bids. Notices are sent to all contractors known to be interested and published in newspapers and contractor reports.

Lowest and best bids are determined and sent to the commission. "The 'lowest' are not always the 'best' bids," Lillard said, "and therefore, we study the bids carefully to make sure we get the best possible bid." The commissioners then award the contract.
The contractor must furnish certificates of ownership for every piece of property fronting the street to be paved. This means the contractor has to go through the abstracts for those lots and determine ownership.

ASSESSMENT ROLL
From these certificates the engineering department prepares an assessment roll, basing assessments on the contractor's bid. The roll is given to the city commission, which then approves a resolution calling for a public hearing on the paving program concerning those streets in the contract.
Notices are published and the hearing is held for all interested parties. At this hearing, city officials must determine that the assessment against the property for the paving will equal the increase in value of

the property.
To do this the city employs qualified appraisers to investigate the property. If he agrees to testify that the property value increase will equal the assessment, the city feels it has proved its point.
An ordinance is then approved assessing the property owners and assigning the assessment to the contractor. This means the contractor is responsible for collecting the bill.
The work order is issued to the contractor and he is free to obtain valid security for paving. He has to have security if the property is considered a homestead. If the owner of a homestead refuses to pay the assessment on the paving, the contractor can not foreclose on the property without the owner's consent.
When the contractor is satisfied he can collect on a paving program, he begins work. If the contractor does not feel that he has enough security to do

the work, he can do one of two things, Lillard said.
The contractor can pave the street and assume the risk of not collecting the assessment or he can refuse the contract. It is usually stipulated that unless he has 30-40 per cent lack of security he cannot turn down the contract.
The engineering department stakes the street, clears utilities, etc., and allows construction to proceed.

Lillard estimated that one preliminary paper work is done about 30 days for one block which is the smallest the commission will pave. It would take around 60 days to pave a 10-12 block area, he said.
ACCESS
During this period of construction the city tries to see that the street is in condition for the people to get to and from their homes.

Once the paving is completed the contractor notifies the city commission and an ordinance approving and accepting the work is voted on. The city pays its share of the cost and the contractor is free to ask payment of one-fifth of the assessment from the property owners.
From then on the street is the responsibility of the city for maintenance.

Slavonic Order Chooses Beauty

DALLAS, Tex. (AP)—Joan Pavliska, a shapely, 17-year-old blonde from Floresville was named Miss SPJST at a recent gathering in Dallas. The award was made by the Slavonic Benevolent Order of the State of Texas. The initials are formed from the Czech words for the order.



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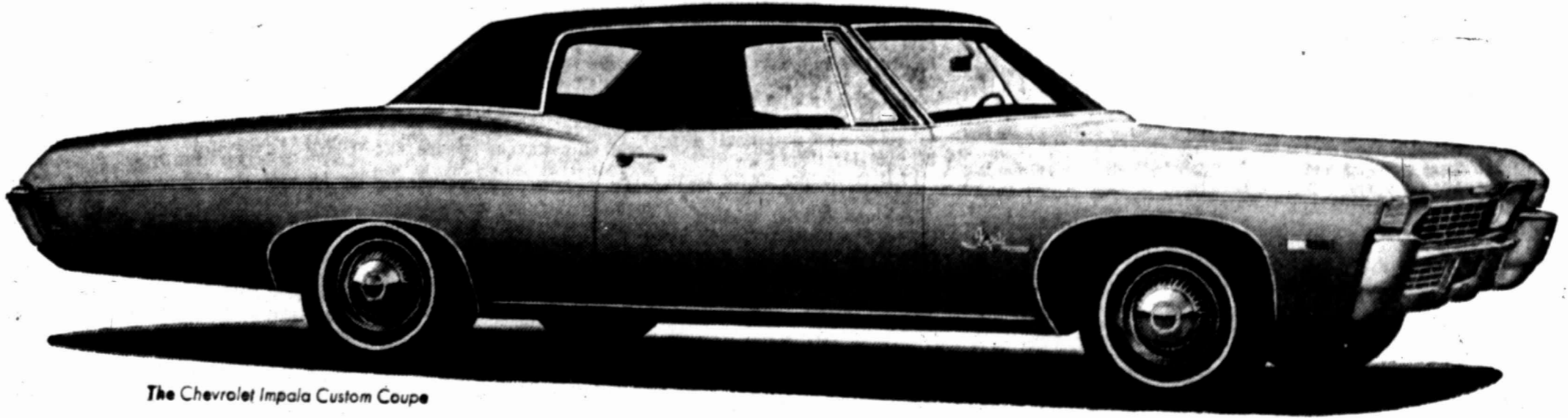


Once you take a really close look at this '68 Impala Custom Coupe, chances are you won't care what other people's 1969's are going to look like. But we'll tell you anyway.
This particular model—with its formal "hatchback" roof line—is the most popular one we build. Which means it's by far the most popular '68 anybody builds. Which means (and this is an open secret around Detroit these days) some other cars are going to look a lot like it in '69.
In fact, you'll probably see quite a few Chevrolet niceties on other people's "new" models. Things like disappearing windshield wipers and the protective vinyl insert that runs along the side molding of this year's Impala.
Frankly, we're kind of used to being borrowed from this way by now. Whether it's styling, riding comfort or just plain painstaking workmanship, we know that putting you first keeps us first. And we can't blame other carmakers for wanting to catch up.
But meantime the thing for you to do is drop down and have a talk with your Chevrolet dealer now. Great as our styling looks on this '68 Impala, we can't promise it's going to look so good on a '69 something else.

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Bonus Savings Plan 2 Any Chevrolet or Chevilles with 250-hp Turbo-Fire V8, Powerglide and whitewalls.
Bonus Savings Plan 3 Any big Chevrolet with 250-hp Turbo-Fire V8, Turbo Hydra-Matic and whitewalls.
Bonus Savings Plan 4 Now, for the first time ever, big savings on power disc brakes and power steering when you buy any Chevrolet or Chevilles with V8 engine.
Bonus Savings Plan 5 Buy any Chevrolet or Chevilles V8 two- or four-door hardtop model—save on vinyl top, electric clock, wheel covers and appearance guard items.



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 Capt. JOHN R. ALLEN Mesa, Ariz. Shroyer Motor Co.
 2nd Lt. GARY A. MADISON Riverton, Wyo. Bob Brock Ford, Inc.
 2nd Lt. PHILLIP R. HARDIE San Benito, Tex. Big Spring Theatres
 2nd Lt. RICHARD HAROLD GOYETTE Riverside, Calif. Pollard Chevrolet
 2nd Lt. JOHN L. SWANSON Rancho, Ill. Security State Bank
 2nd Lt. THEODORE HENRY LIEBIG JR. St. Louis, Mo. Foy Dunlap Fina Service Sta.
 2nd Lt. Noel M. MEARS JR. Bakersfield, Calif. Hemphill-Wells
 2nd Lt. GEORGE R. MCKAY (USMC) Decatur, Ga. Goodyear Service Store
 2nd Lt. RONALD S. ROSSON Tulsa, Okla. Cook Appliance
 2nd Lt. MAILON A. GILLIS JR. Pearland, Tex. Zale's Jewelry
 2nd Lt. THOMAS J. NOON Scarsdale, N.Y. Curley Studio
 2nd Lt. ROBERT S. GOEBEL Flint, Mich. Good Housekeeping
 AC KAMALLEDDINE ATHARINEJAD Iron Big Spring Theatres
 2nd Lt. WENDELL M. POOL JR. Greenville, Tex. Gray Jewelers
 2nd Lt. James R. BOYD Greenville, Ala. Thermo's Dress Shoppe
 2nd Lt. ERVIN L. HEYDE JR. Baltimore, Md. Elmo Wasson, The Men's Store
 2nd Lt. GERALD H. BRADLEY Fulton, Ky. Zack's
 2nd Lt. GERALD J. GLONSKI St. Louis, Mo. Sears, Roebuck And Co.
 AC HOOSHANG RAZMKHAH Tehran, Iran State National Bank
 2nd Lt. THOMAS A. FAGAN Scarborough, N.Y. First National Bank
 2nd Lt. THOMAS RICHARD BROCKMEYER St. Louis, Mo. Bob Brock Ford, Inc.
 2nd Lt. E. VAUGHN GORDY III Philadelphia, Pa. Jack Lewis Buick And Cadillac
 2nd Lt. HARLAN ROSS WICKELSON Milwaukee, Wis. Montgomery Ward And Co.
 2nd Lt. RICHARD E. O'NEILL St. Louis, Mo. J&J Auto Supply
 2nd Lt. WILL R. STEWART Forked River, N.J. Vernons
 2nd Lt. JEFFERY B. PEARSON Aurora, Colo. Foy Dunlap Fina Sta.
 2nd Lt. ANTHONY L. FIGALLO III New Orleans, La. Pollard Chevrolet
 2nd Lt. GERALD C. WILLIAMS JR. Baton Rouge, La. Shroyer Motor Co.
 2nd Lt. CHESTER T. KELLEY Shreveport, La. Wheat Furniture
 2nd Lt. GEORGE F. THEISEN Burlingame, Calif. Cunningham And Philips Drug
 2nd Lt. DANIEL F. CROM Hudson, Ohio J&K Shoes
 2nd Lt. LESTER E. COHEN New York, N.Y. Barnes Pelletier's
 2nd Lt. JOHN D. WIGHTMAN Whitewater, Wis. Farris Pontiac
 2nd Lt. ROBERT L. SPANVOL Honolulu, Hawaii Hooper Auto Sales
 2nd Lt. CLAYTON L. COSTON Houston, Tex. C. R. Anthony Co.

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 If the Webb student pilot or his wife will call within the next 10 days at the store or service establishment whose name appears with his under his picture (bringing this page with him for identification), he will be given a "welcome gift" by that firm. There is no obligation, and we simply ask that the visit be for getting acquainted. Be our guest!

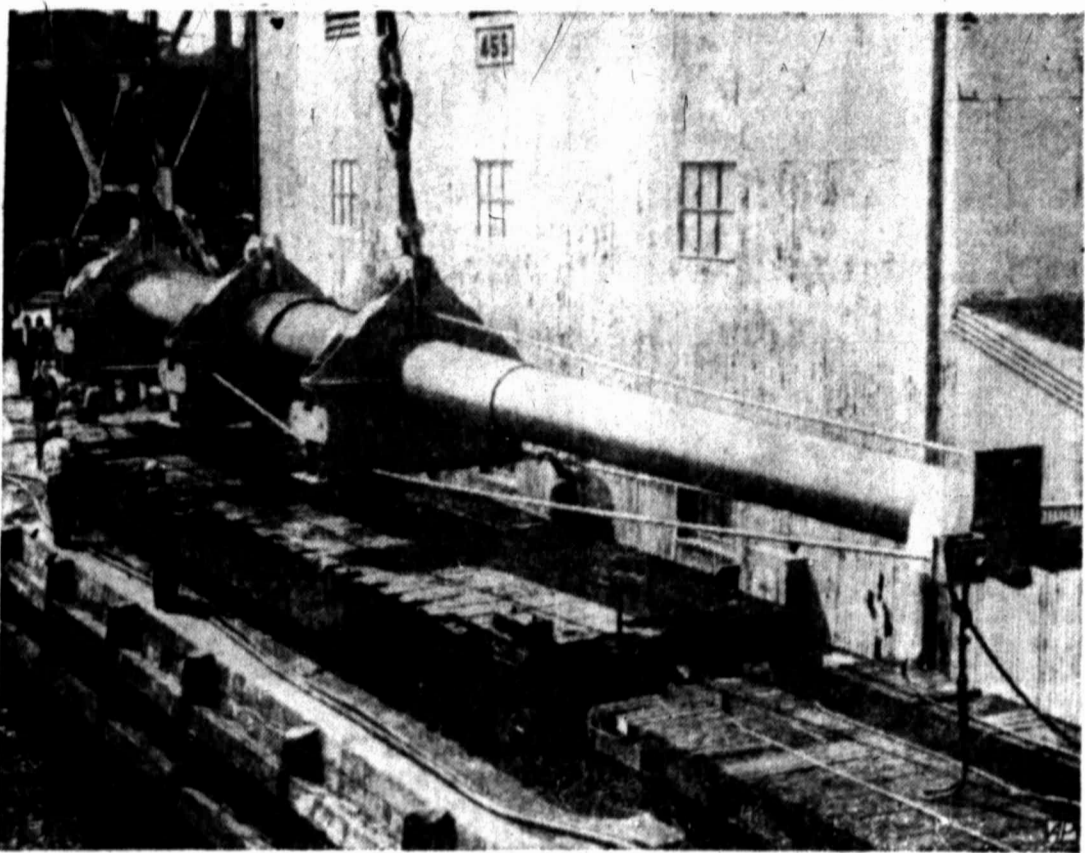
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Highland Shopping Center | The State National Bank
124 Main Street |
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110 Main | Foy Dunlap Fina Service Station
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401 Main Street | Farris Pontiac, Inc.
504 E. 3rd Street — 267-5535 |
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700 Runnels | Hemphill-Wells Co.
214 Main Street | Sears, Roebuck & Co.
403 Runnels | Elmo Wasson
The Men's Store 222 Main |
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110 Runnels | Zale's Jewelry
3rd at Main | First National Bank
400 Main | Wheat's Furn. & Appl. Co.
115 E. 2nd—504 W. 3rd Street |
| Cook Appliance Co.
400 E. 3rd Street | J&J Auto Supply
1510 Gregg | Barnes Pelletier's Shoes
113 E. 3rd Street | Hopper Auto Sales
1300 E. 4th |
| Cunningham & Philips Drug
905 Johnson | J & K Shoe Store
214 Runnels Street | Pollard Chevrolet
Service Dept.—1501 E. 4th | Curley Studio
206 11th Place |
| Firestone Stores
507 E. 3rd Street | Goodyear Service Store
408 Runnels — 267-6337 | Prager's Men's & Boys' Wear
102 E. 3rd Street | Bob Brock Ford Inc.
500 W. 4th — 267-7424 |
| Gibbs & Weeks Men's & Boys' Store
3rd at Main | Montgomery-Ward Co.
Highland Shopping Center | Thelma's Dress Shop
1018 Johnson — 263-4040 | Jack Lewis Buick & Cadillac
403 Scurry — 263-7354 |
| Good Housekeeping Shop.
907 Johnson | Security State Bank
1411 Gregg Street | Zack's
Main at Sixth | Shroyer Motor Co.
424 E. 3rd — 263-7625 |



2nd Lt. BENJAMIN L. ANDRUS Lamarque, Tex. Security State Bank
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 2nd Lt. STEPHEN P. NORGESS Denham Springs, La. Shroyer Motor Co.
 2nd Lt. JOHN J. COLLINS Wethersfield, Conn. State National Bank
 2nd Lt. KENNETH R. FRANCIS Ft. Walton Beach, Fla. Vernon's
 2nd Lt. LAWRENCE W. COX Buffalo, N.Y. Howard Studio
 2nd Lt. ROBERT D. MESSER Pineville, Ky. Firestone Stores
 2nd Lt. HAROLD R. CROOKES Detroit, Mich. J&J Auto Sales
 2nd Lt. BOY A. BRAYSON Victoria, Tex. Bob Brock Ford, Inc.
 2nd Lt. EARNEST L. FULTON Kingstree, S.C. Zale's
 2nd Lt. DAVID R. HART Muncie, Ind. Jack Lewis Buick And Cadillac
 2nd Lt. DAVID L. DICKERSON Vernon, Tex. Shroyer Motor Co.
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 2nd Lt. JOHN A. MOORE Miami, Fla. Prager's Men's And Boys' Wear

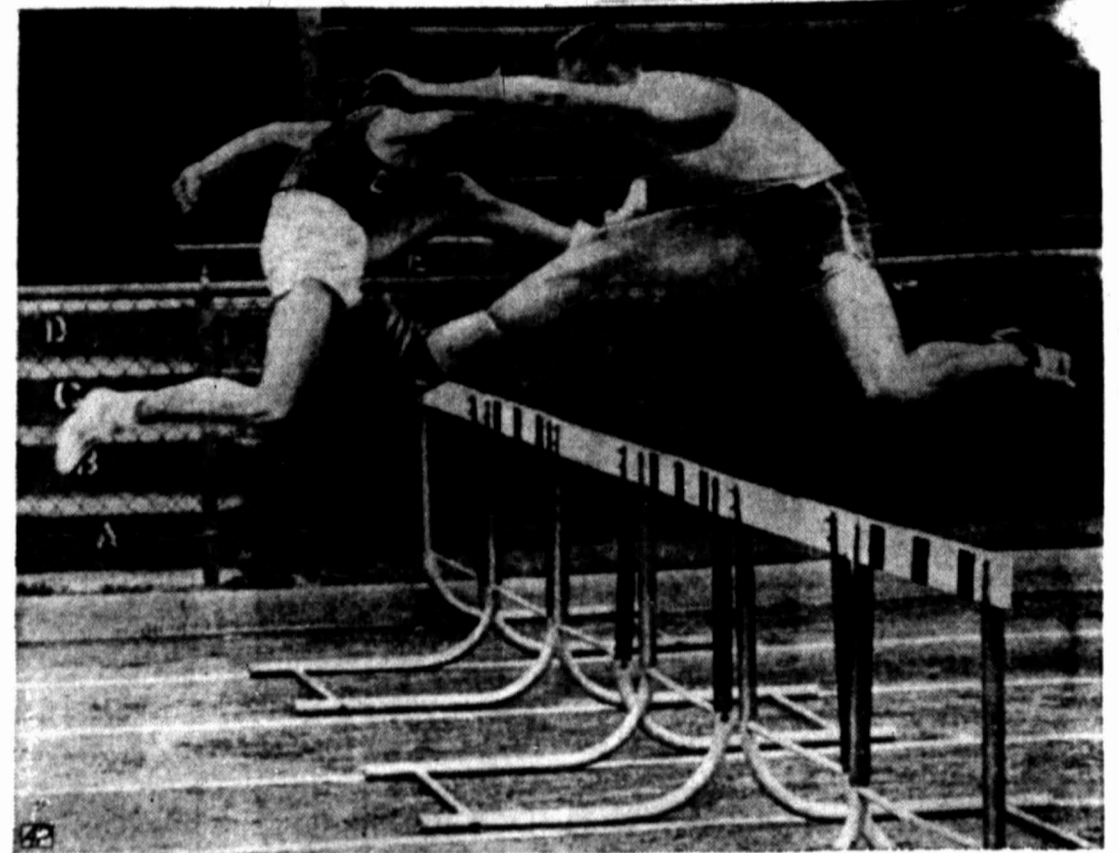
* THE ASSOCIATED PRESS NEWS IN PICTURES *



SOME POWERFUL POTENTIAL — A 16-inch gun barrel is lowered to rail-road flatcar at Norfolk Naval Shipyard in Virginia for shipment to Pocatello, Idaho. It will be overhauled as spare for battleship use — probably on USS New Jersey.



SCENE STEALER — Actress Fiona Lewis shows off "Edgeworth Bess" on set of "Where's Jack" in Wicklow, Ireland. Foal is named for film's heroine, played by Fiona.



CROSSING THEIR CONNECTIONS — Granby's Alan Stein, left, and Robert German of Princess Anne go their opposite ways during the shuttle hurdle event of the big Special Group 1-A High School Relays held in Norfolk, Virginia.



SNAPPY ATTIRE — Tokyo model Yoko Sunami, 19, shows what the photographer of 21st Century will look like. The ray-proof suit has a two-way radio in the helmet.



JUST BRIMMING OVER — A big white fedora cat decorates this wide-brimmed navy blue picot hat by the Paris fashion designer Jean Patou for his boutique.



THE SKY'S THE LIMIT — Mrs. Fred Kelly, a grandmother, of Mattoon, Ill., stands near her light plane at a Mattoon airfield. She has been flying for 12 years and has logged over 900 hours in the air. She also competes in women's air races.



GUIDING HAND — Ed Faulkner, 68, has been the tennis coach at Swarthmore College in Pennsylvania for 40 years. He has also coached five U.S. Davis Cup squads.



COOL CONTRAPTION — Special compartment carved out of auto's rear trunk enables dog to get fresh air and enjoy the sights along Japanese expressway.



COMPANION PIECE — Briar pipe is good company for Mrs. Mary Guesse in Chicago, Ill. The woman says she was born 111 years ago in Yazoo City, Miss.



FINAL STAGES — Jack Whitehead, left, of the Isle of Wight, a top woodcarver, is aided by Norman Gasheas in completing carvings for replica of a historical vessel.



YOUTH IN FORCE — Ta Thai Manh, 13, youngest in Vietnamese armed forces, checks identity of cyclist in Saigon. Rangers adopted him after parents were slain.



NEW PITCH FOR POPPA — Jerry Koosman, successful lefthanded rookie pitcher for the New York Mets, gets set to pin diaper on his infant son, Michael. Jerry's attractive wife, La Vonne, watches the fatherly action at their New York home.



RARE VIEW — Bald eagle swoops into nest near the Kennebec River in Maine. Photographer waited two hours to get the shot. Eagle nests are rare in the state.



GIVES DIAMOND DOWNBEAT — American symphony conductor Leopold Stokowski, 86, takes up position behind backstop after throwing out first ball for Central Park softball game in New York. Musicians from symphony orchestras participated.

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PREPARING FOR RIOTS

Officers Stockpile Arms

WASHINGTON (AP) — In city after city across America, police are stockpiling weapons of war—armored vehicles, helicopters, high-powered rifles.

They are recruiting civilians as ready reserves.

They are training squads of sharpshooters.

They are sending undercover agents into the slums.

Quietly but ominously, an Associated Press survey shows, they are preparing for summer and the riots they hope won't occur.

Even riot veterans are awed by some weapons developed in the aftermath of Watts, Newark and Detroit.

In Los Angeles, policemen watched the demonstration model of a 20-ton armored personnel carrier crush a barricade of abandoned cars.

SAFETY

The tank-like vehicle can carry 20 men in bulletproof safety. It can be equipped with a .30-caliber machine gun, tear-gas launchers, a smoke-screen device, chemical fire extinguishers and a siren which disables rioters with a curdling sound.

"When I look at this thing," said Deputy Chief Daryl Gates, "I think, my God, I hope we'll never have to use it."

"But then I realize how valuable it would have been in Watts, where we had nothing to protect us from sniper fire when we tried to rescue wounded officers."

"We might as well be prepared."

Police in most cities are tempering this show of firmness, however, with massive efforts to improve their relations with slum dwellers—"our first defense against riots," said Chief Thomas Reddin of Los Angeles.

Los Angeles police admit they are seriously interested in buying the armored vehicle. One drawback is the price: \$35,000, without optional equipment.

The Los Angeles sheriff's office overcame the cost factor by purchasing a surplus Army M-8 armored car for \$2,500, then outfitting it as a "rescue vehicle."

Five armored vehicles cruised Detroit's streets last summer during the riot that left 43 dead. Since then, Detroit police have stocked up on 100 pairs of binoculars, 2,000 tear-gas grenades and 1,200 gas masks and have asked for 25 special antismoke rifles, 500 carbines, 300 shotguns and 150,000 rounds of ammunition.

ARMOR

In neighboring Monroe County, the sheriff is spending his \$50,000 riot-control fund on a \$13,500 armored truck, 15 walkie-talkies, 100 rifles, 15,000

rounds of ammunition, 500 tear-gas canisters and flak vests.

Oakland County, a Detroit suburb, also is obtaining an Army half-track. Said Prosecutor S. Jerome Bronson: "We have learned from mistakes made elsewhere in the country that there is no substitute for firmness."

A thousand miles to the south, Police Chief James G. Littleton of Tampa, Fla., put it another way: "We have taken off the kid gloves with those elements who cause riots."

The Tampa arsenal, he said, includes 162 shotguns, 150 bayonets, five sniper rifles, 25 carbines and M1 rifles, 300 gas masks. And State Atty. Paul Antinori has recommended that Tampa policemen "shoot to kill."

persons observed committing or about to commit, felonies during a riot.

Back in Michigan, Gov. George Romney and mayors of 18 cities adopted this week a multipoint plan to head off riots. Romney has asked the legislature for \$1 million to finance police riot training and hopes to get another \$500,000 from federal sources.

The Michigan state police have hired 225 new patrolmen, plus 20 men for its intelligence section, and wants to buy a helicopter.

Chicago already has acquired helicopters and is training four pilots. The department's highly mobile 600-man task force has been instructing the city's 11,500

other policemen in crowd control and use of heavy weapons.

PLANS

Elaborate plans have been made in Chicago to head off trouble when the Democratic national convention is held there in August. "We are now able," said Police Supt. James B. Conlisk, "to mobilize 6,000 uniformed policemen and detectives within several hours in any location in the city."

Chicago has been in the forefront of controversy springing from recruitment of civilians for possible riot control duty.

Civil rights leaders are fighting in court against Cook County Sheriff Joseph I. Woods' plan to sign up a 1,000-man civilian posse. Woods said his volunteer force would be about half Negro. Members would supply their own guns.

Detroit has recruited and screened 600 police reserves, many from civil defense ranks. It also has transferred 200 men from deskwork to patrol jobs and hopes to enlist enough civilians to free another 200 officers from desk duty.

In the District of Columbia, the City Council is expected to get a proposal that would authorize the arming of a 100-man civilian contingent to patrol quieter beats when policemen are needed in an emergency.

QUELL

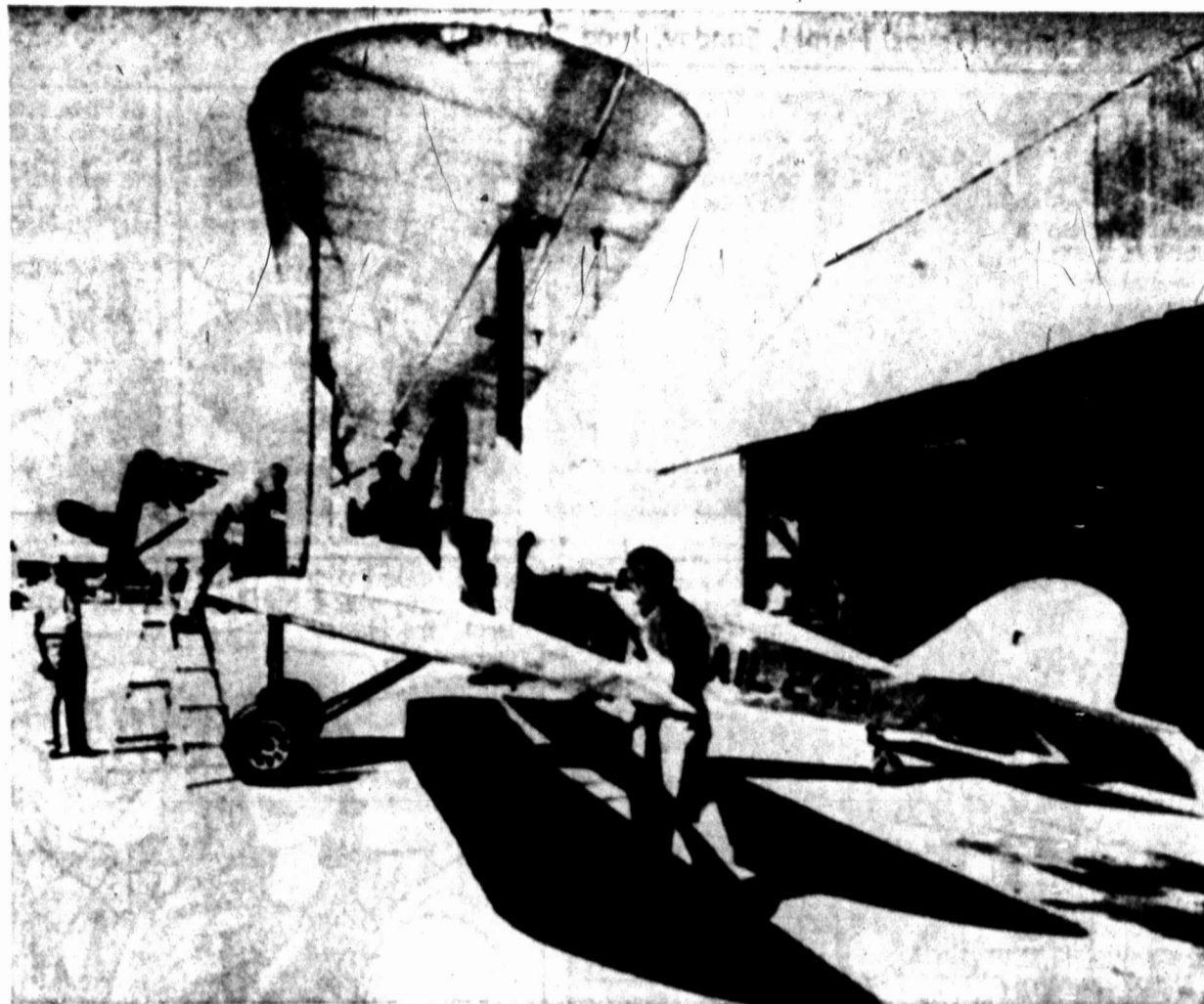
Johnson administration officials are participating in the drafting of plans to employ city police, National Guardsmen and regular Army troops to quickly quell any disturbance in the capital.

As if to underscore this determination, a gray telephone with a red light instead of a dialing mechanism—a "hot line" to the Pentagon—has been installed at City Hall.

Gen. Harold K. Johnson, Army chief of staff, told Congress recently the Army has seven brigades within the United States "specifically earmarked and available for civil disturbance duty."

"These task forces represent a total strength of over 15,000 men," Johnson said. "Additional Army forces are available should they be needed."

The Army also has stockpiled riot-control gear in strategically located depots and is ready to airlift it to any city if the need arises.



Old No. 249 Almost Ready To Fly Again

J. W. "Bill" Hackbarth, right, former mail plane pilot at Rock Springs, Wyo., supervises putting back together "Old No. 249," reputedly the last of the post office department's early-era mail planes. The reconstruction is taking place

at Santa Paula, Calif. Hackbarth hopes to fly the old De Havilland DH-4 to San Francisco and from there cross-country. Final destination: The Smithsonian Institution.

DEVIL OR KING?

Are Eagles A Threat To Stockmen?

(EDITOR'S NOTE: The golden eagle is one of America's greatest birds and of the most controversial. Stockmen, rightly or wrongly generally hate him because they believe the eagles kill lambs. Shortly the true facts may be known.)

LUBBOCK, Tex. (AP) — The golden eagle of North America is a handsome bird that soars majestically in the mountain regions. Right now the National Audubon Society is about the only group that can see its beauty.

Stockmen, with some exceptions, want the golden eagle sharply reduced in numbers.

FOOD

The homicidal, or perhaps eagledical, bent of the ranchers is based on their belief that the eagle kills lambs and even sheep for food.

North America has only two eagles, the bald and the golden. The bald eagle flaps around and makes a great effort at staying in the air.

The golden eagle, on the other hand, makes flying look easy, soaring along on air currents and doing very little wing flapping.

It is this trait that makes him prey to the man with a gun flying in a small plane.

Hunting the golden eagle from a plane must be great fun, flying through mountain canyons and passes. But it is hard on the eagle if he gets within bullet range. Only an estimated 10,000 remain.

The battle between the bird

and the ranchers has dropped into the lap of Texas Tech at Lubbock.

Tech, with its new International Center for Arid and Semi-Arid Land Studies, has been assigned the job of deciding whether the golden eagle really does kill lambs and larger sheep.

This came about because of a truce between the Audubon Society and the National Wool Growers Association.

GRANT

The school gets a \$34,692 grant with \$10,000 from each of the groups and the remainder from the Interior Department.

Dr. Thadis W. Box, director of the center, will coordinate the project.

"We hope evidence uncovered will help authorities determine the extent the eagle populations should be controlled and the best control methods," says Dr. Eric G. Bolen, Tech range and wildlife management professor and a member of the investigating team.

A state governor may ask the Interior Department to permit shooting of the eagle in specified counties where predatory problems are noted by sheepmen. However, they cannot shoot from planes, which the sheepmen want to do.

The bird-lovers doubt that the golden eagle causes much damage to sheep herds and wants to preserve them. The Interior Department wants to conserve wildlife but not to the point that sheepmen are damaged.

MYTH

There once was a myth that the golden eagle carried off children, but Bolen says their nine pounds or so will not permit them to carry babies or struggling animals.

He says, however, this does not rule out that they could attack lambs and eating them on the spot or carry them away to their elaborate nests which sometimes measure seven feet high and six feet wide. One such nest produced two wagonloads of material.

Easiest way to find out what the eagle kills would seem to be to analyze its stomach contents. But the bird is both a predator and a scavenger and may eat what some animal killed. Coyotes may be the villains.

Biologist Michael K. Rylander will study the eagle's biology, cruising range, daily movement, nesting and migratory habits. Frank A. Hudson, animal husbandry professor, will study losses to flocks of sheep and herding practices and management. Biologist Robert L. Packard will help analyze bones in nests.

TESTS

Hudson said some tests already have been made.

"One investigator," said Hudson, "recently tied an eight-pound weight to a bird's feet and pushed him off a 15-foot height. The eagle frantically flapped its wings but plummeted to the ground. Another bird, weighing 11 pounds, was not able to get off the ground with a 5 1/2 pound weight attached to its claws."

The eagle is finding science a struggle.

Johnston administration officials are participating in the drafting of plans to employ city police, National Guardsmen and regular Army troops to quickly quell any disturbance in the capital.

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By EDITH LEDERER

Associated Press Writer

NEW YORK (AP) — From coast to coast, a survey of editors by The Associated Press Managing Editors Association indicates that Americans are floundering for answers on a complexity of subjects—the Vietnam war, the challenge posed by the Pueblo's seizure, rising taxes, crime in the streets and the nation's continuing racial crisis.

"It's the damndest sea of general pessimism I've ever dabbled a toe in," said William F. Chapman, managing editor of the Hammond (Ind.) Times.

GLOOMY

Some editors gave even more gloomy appraisals of the mood and attitude in their communities.

Herbert W. Spendlove, editor

of the Jackson (Mich.) Citizen Patriot, commented: "It's almost like a solemn vigil that World War III is inevitable. People seem resigned to a state of helplessness, that the United States faces the world and all of its problems without a friend."

As they had done in a similar report at the end of last year, editors listed the Vietnam war most often as the main concern of their readers. Many reported that they had seen hawks starting to turn to doves. Others said they found a "Let's-get-it-over-with" attitude.

Thomas J. Murphy, managing editor of the Waltham, (Mass.) News-Tribune, said a lot of people were talking about the credibility gap but not calling it that. "What they say is: 'You can't believe a damned thing those so-and-sos in Washington are telling us,'" he said.

Growing casualty lists and increased draft calls are bringing the war directly into more and more families so that increasing numbers of Americans have a deep personal stake in what happens, the editors reported.

VICTIMS

Bernard P. Lyons, managing editor of the Port Huron, (Mich.) Times Herald, wrote: "Nobody's satisfied with the way the thing is going. The great mass of people between the doves and the hawks share every frustration of the extremists, but lack their solutions. There seem to be no heroes of this war, only victims."

Comments on the Pueblo crisis generally indicated anger at what was done to the national posture, but no agreement on whether the United States followed the right course.

On domestic matters, the survey reported complaints about the high costs of living, too many strikes, teenage drug use, charges of corruption in high places, increasing sexual freedom and increasing crime rates.

Some editors reported that the usual late winter talk about summer vacations has been replaced in their cities by talk of the danger of renewed racial violence.

Results: Violence
Kenneth W. Michael, editor of the Evening News in Perth Amboy, N.J., reported "a deep underlying fear that the riots may not be confined to ghettos much longer and that the violence may affect the normally quiet middle-class residential neighborhoods."

CLOSE

Though the presidential election is only five months away, the editors said, none of the candidates seems to have generated any excitement.

"On the political scene, they say LBJ means only more of the same. Nixon is a born loser, Reagan should have stayed in movies. Rockefeller is out of touch with the common herd and little Bobby is something unprintable," said Alan D. Moyer, managing editor of the Wichita (Kan.) Eagle.

Though Americans are not in an economic depression, the survey showed they are complaining about increasing costs of government, the doctor, the golf club and the supermarket.

The bread and butter issues still seem to dominate people's conversation here," said William D. Schlemmer, managing editor of the Akron (Ohio) Beacon Journal. "Neighborhood bars now have gone to 35 and 40

cents for 'local' beer and a nickel more for national."

UNEASY

The survey showed that perhaps as much as anything else Americans are uneasy about being uneasy concerning so many things.

"People don't talk about it specifically, but between the lines, you can hear a disturbance about the absence of something solid to believe in," David B. Osborne, managing editor of the Grand Rapids (Mich.) Press, concluded.

Insect May Have A Taste For Mesquite

LUBBOCK, Tex. (AP) — A Texas Tech entomologist says some South American insect with a hearty appetite for mesquite may prove to be an effective means of solving brush problems in the United States.

Dr. Charles Ward of Tech's School of Agriculture recently made a trip to Buenos Aires to help establish a cooperative research program between Argentina and the United States aimed at discovering such a bug or combination of insects.

STUDY

The study would involve locating and conducting research on the feeding habits of the most promising species of insects.

Since native insects tend to develop their own parasites and predators, species indigenous to one region serve most effectively when transplanted to another.

Argentina provides a logical site for mesquite research since the South American country suffers from infestations of the same type of mesquite found in this country.

Ward cautioned that even if a promising species of insect is identified, months of research would be required.

Biological controls of this type have been employed successfully in Australia to eradicate prickly pear and recently an insect was introduced for control of alligator weed in Florida," said Dr. Ellis W. Huddleston. The same kind of alligator weed control has been studied in Texas.

Huddleston recently completed a year's research in Hawaii, where, working in cooperation with the University of Hawaii, he studied biological control techniques for improving sugar cane production.

HARMFUL

In finding an insect to devour the Texas mesquite, conclusive research would have to be conducted to determine if the insect is harmful to other plants in the United States.

Tech officials pointed out, as have others, that hundreds of thousands of acres of useless, brush-choked land in the Southwest alone could be converted to valuable farm and range acreage if mesquite can be eradicated or at least controlled.



(AP WIREPHOTO)

Lady And The Tiger

Unlike the fable, this little lady is in no danger when she dismounts from the back of this tiger, and she shows her disdain of the big cat by eating an ice cream cone. Susan Leach, 4, got on the stuffed animal at the Melbourne, Australia, zoo.

left, and middle event.

AND— has been the warthorn mania for 40 hatched five squads.

young cyclist slain.

Leopold Central captured.

BUZZ SAWYER

Panel 1: "OKAY, YOU DIVING GUYS, GET READY. SOON AS IT'S DARK, A BOAT'LL BE HERE TO TOW OUR BABY SUB TO SEA."
Panel 2: "IF YOU DON'T MIND, MR. DOUG, I'D RATHER NOT GO THROUGH WITH THIS."
Panel 3: "WHAT! YOU TURNING CHICKEN, BUZZ?"
Panel 4: "NO, SIR, BUT I... WELL, ER... I GOT A FAMILY TO THINK OF. BESIDES, WHEN I TOOK THIS JOB, IT WAS TO MINE THE SEA, NOT BLOW UP WELLS."
Panel 5: "GET THIS, BUSTER BOY! YOU'RE ALREADY BLOWN ONE OIL WELL AND COULD GO TO THE PEN FOR IT. YOU JUST TRY TO RUN OUT ON ME NOW AND I'LL BUST YOU INTO A MILLION LITTLE PIECES, SEE?"
Panel 6: "YES, SIR."

GASOLINE ALLEY

Panel 1: "What a nice house!"
Panel 2: "We're usually at the beach place by now, but we thought you'd rather visit Sara here at the estate!"
Panel 3: "Gee! I hope I didn't upset any plans, Mr. and Mrs. Hart!"
Panel 4: "Not at all, son! And call me 'Bo'!"
Panel 5: "I'm 'Flossie' Chipper, dear!"

NANCY

Panel 1: "BONK!"
Panel 2: "WHO THREW THAT BALL?"
Panel 3: "IF I TELL YOU WHO THREW IT, NANCY WILL BE MAD AT ME."

LI'L ABNER

Panel 1: "SPEAKIN' FO' TH' AMERICAN COUPLE, WE DEMANDS TO KNOW WHAR WE'LL IS BEIN' SHOT TO!"
Panel 2: "MAM--OR IS IT 'SUH'---??--WHAT HAS 'YO' GOT TO SAY FO' TH' RUSSIAN COUPLE?"
Panel 3: "PSST--RUSSIAN COPPLES DUN'T SAY 'NUTTIN' IF THEY KNOW WHAR'S GOOD FOR THEM--"
Panel 4: "PSST--FRONKLY WE DON'T CARE WHERE WE GUNG--SO LUNG AS IT AINT WHERE WE BIN!!"

BLONDIE

Panel 1: "SLEEP!"
Panel 2: "IT'S A NEW IDEA OF MINE--A LITTLE WHISTLE TO CALL THE FAMILY TO MEALS."
Panel 3: "DOES THAT MEAN YOU DON'T LIKE MY IDEA?"

RICK O'SHAY

Panel 1: "THANKS FOR THE LOAN OF YOUR SHOTSUN FRIEND... HOPE YOU HAVE A NICE SLEEP."
Panel 2: "FREEZE, PERCUSSION!"
Panel 3: "THAT'S RIGHT... IT'S ME... ABILINE! AN' I'VE GOT A FORTY-FIVE TRAINED ON YOUR BACK!"
Panel 4: "WELL, AN AINT REALLY TOO SURPRISED..."
Panel 5: "...SOMEHOW AN KNOWER YOUR FAVORITE TARGET WOULD BE A MAN'S BACK!"

SNUFFY SMITH

Panel 1: "PARDON ME A SECONT, ELVINEY-- BUT I GOT TO GIT TATER'S KIDDY GARDEN SUPPLIES TOGETHER!"
Panel 2: "TATER CAN'T READ NER WRITE-- WHAT SORTA SUPPLIES COULD HE POSSIBLE NEED?"
Panel 3: "JEST LOOK OUT TH' WINDER, ELVINEY!"
Panel 4: "OH, ZERO."

KERRY DRAKE

Panel 1: "I FEEL BETTER, TOO, HONEY, BUT REMEMBER R... WE TRY THE NEW BUDGET FERRY... IT'S DISTURBED WE A LOT, SEEING YOU SIT AROUND BROODING!"
Panel 2: "MEANWHILE, I'M SURE LUCKY TO HAVE A COOK WHO CAN MAKE GROUND ROUND TASTE LIKE FILET MIGNON."
Panel 3: "MMM! THAT SMELLS LIKE SOME- THING A CHEF AT THE RITZ WHOMPED UP!"
Panel 4: "COOKED ONIONS WILL NEVER REPLACE INCENSE, DEAR... AND DON'T LET ME FORGET TO PUT THIS WINDOW TOWN BEFORE WE GO TO BED!"

BETLE BAILEY

Panel 1: "WHY ARE YOU HAVING SO MUCH TROUBLE CHANGING THAT RIBBON?"
Panel 2: "ANYONE WITH A TWO-YEAR- OLD MENTALITY COULD DO IT."
Panel 3: "MAYBE THAT'S THE TROUBLE."
Panel 4: "OH, ZERO."

PEANUTS

Panel 1: "YOU HAVE A QUESTION, SOPHIE?"
Panel 2: "YES... HOW COME THERE ARE NO BOYS IN THIS CAMP?"
Panel 3: "BECAUSE THIS IS A GIRLS' CAMP AND NOT A BOYS' CAMP."
Panel 4: "I GUESS THAT WOULD DO IT, WOULDN'T IT?"

DICK TRACY

Panel 1: "HOW MANY OF YE HEERED OF 'SUNNY WHEAT'?"
Panel 2: "YOU MEAN THE BREAKFAST CEREAL?"
Panel 3: "WHY SHORE!"
Panel 4: "OH, GET TO THE POINT, B.O.! TELL 'EM SPARKLE'S STORY!"
Panel 5: "THE WHOLE STORY?"
Panel 6: "WELL, YOU SEE, I WAS ONE OF 8 BOYS. PAPPY TAKEN US WEST FROM OHIO IN '92--"

MARY WORTH

Panel 1: "I COULD USE MORE MATERIAL ON THAT PERIOD WHEN YOU WERE ODD-JOBBER YOUR WAY AROUND THE WORLD, MR. STOWE... BUT I'M DUE BACK AT MY OFFICE NOW!"
Panel 2: "THEN I HAVE A SUGGESTION, MISS PERRY!"
Panel 3: "I SEE BY THE ADDRESS ON YOUR NOTEBOOK THAT YOU LIVE ONLY TWO BLOCKS FROM HERE!"
Panel 4: "SORRY! I HAVE A DATE TONIGHT!"
Panel 5: "SUPPOSE I DROP OVER--AROUND 9 O'CLOCK?"
Panel 6: "I'M DISAPPOINTED-- BUT NOT SURPRISED! GIVE ME A RING SOME-TIME-- AND WE'LL FINISH THE INTERVIEW BY PHONE!"

REX MORGAN

Panel 1: "AIRPORT"
Panel 2: "DIDN'T RICK COME WITH YOU?"
Panel 3: "HE'S GETTING THE NAME AND ADDRESS OF THE YOUNG STEWARD'S. I'M GOING TO EMPLOY HER FOR MY CAMPAIGN PLANE."
Panel 4: "DIDN'T YOU CALL THE NEWSPAPERS TO TELL THEM OF MY ARRIVAL, BETSY? I DON'T SEE ANY OF THE PRESS HERE."
Panel 5: "I DIDN'T KNOW I WAS SUPPOSED TO CALL ANYONE, DARLING!"

TERRY

Panel 1: "BLAST THE YANKEE PIG! SUPPOSE THE PEEKISH WOMAN WERE TO DECIDE SHE PREFERRED HIS ATTENTIONS TO MINE. I DO NOT LIKE THIS!"
Panel 2: "AND I AM COMMITTED! THE PACKAGE IS ALREADY HIDDEN IN HER LUGGAGE. NO CHANCE TO RETRIEVE IT BEFORE SHE LEAVES..."
Panel 3: "OVERSEAS OPERATOR? YES, I WISH TO PLACE A CALL TO A MR. MULLEN IN THE CITY OF WASHINGTON, UNITED STATES."

SMITTY

Panel 1: "I'VE BEEN LIVING IN THE OFFICE FOR A WHOLE WEEK AND IT AINT FUN!"
Panel 2: "I HAVE TO STAY UNTIL MY APARTMENT IS PAINTED! NOW I'VE GOT TO SLEEP ON THAT HARD COT!"
Panel 3: "THERE'S NO PLACE LIKE HOME."
Panel 4: "AND IT THE TRUTH!"

MOON MULLINS

Panel 1: "AND HERE, MR. V... IS A PRODUCT YOU CAN PRODUCE WITH YOUR PRESENT EQUIPMENT."
Panel 2: "DON'T KEEP ME IN SUSPENSE."
Panel 3: "THE ICE CREAM KABOB!"
Panel 4: "NOT BAD, MULLINS."
Panel 5: "OF COURSE, YOUR MARKET WILL BE CONFINED TO FAST EATERS..."
Panel 6: "GET OUT OF HERE."

JUMBLE -- that scrambled word game

Unscramble these four Jumbles, one letter to each square, to form four ordinary words.

SONEO
CHUGO
NUBERK
PLYENT

Now arrange the circled letters to form the surprise answer, as suggested by the above cartoon.

WHAT THE TV SET SAID TO THE HIPPIE.

Yesterday's Jumbles: THINK OCCUR PILLAR FAIRLY
Answer: What the carnival king of beasts was--A PARTY LION

GRANDMA

Panel 1: "SORRY I DON'T HAVE ANY BAKED GOODIES TO OFFER YOU."
Panel 2: "I'LL BAKE AGAIN IN A FEW DAYS, BOYS!"
Panel 3: "REMEMBER THE GOLDEN AGE OF GRANDMA'S COOKIES?"
Panel 4: "LAST MONTH WHEN SHE BAKED EVERY DAY!"

Art Snyde

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Art Show In Snyder Set Anti-Hero Film Slated At Jet

SNYDER—The annual Fourth of July art show will be held again this year in the Scurry County Barn in Towle Park.

Paintings for the show are to be submitted Wednesday, July 3, between 1-8 p.m. Four ribbons will be given, and trophies will be awarded to first place winners in various divisions.

Three "traveling" trophies will be given for the over-all best in the senior amateur, senior professional and junior classes.

Each artist may enter four paintings in each class. There will be an entrance fee of \$1 per painting in the adult class, 50 cents per painting in the junior class, and 25 cents per painting for exhibit only. Artists will be allowed to price work for sale, with 10 per cent of the sale price going toward the art show.

Paintings must not be over two years old and must not have won any awards in the past. Each entry must have a card attached to the back with the name of the artist, address, division, and price, if for sale. For further information, contact Mr. Melvin Lee at 573-2754 or Joy McGlaun at 573-2412.

No punches are pulled in "A Stranger in Town," a powerful and tautly realistic outdoor adventure-drama, in which one man pits his cunning and strength against that of a vicious bandit and his murderous cohorts.

The production in Metrocolor, starring Tony Anthony, Frank Wolf, Yolanda Modio and Gil Sanderi, is an all-out action thriller.

The story centers on Tony Anthony as The Stranger, posing as a U.S. Army captain, who rides into the Mexican village of Cerro Gordo where Agula (Frank Wolf), a bandit with a price on his head, has captured a company of Mexican soldiers. The soldiers have fallen into the trap on their mission to receive a large quantity of gold which the United States Government is lending to the Mexican Government.

In a scene which sets the spine tingling action to come, the cynical Agula, first proclaiming himself to be a "fair man," ruthlessly lines up the Mexican soldier and machine-guns them down as though they were toys. He then has the dead men stripped of their uniforms which are worn by his own men as



TONY ANTHONY

they await the arrival of the American troop detachment with the gold.

In this tense situation The Stranger makes a deal with Agula. In return for half the gold, he will welcome the officer in charge of the American troop detachment and will then by a ruse hold him at gunpoint, forcing him to deliver the bags of gold and to leave with his men without bloodshed. Agula agrees to the deal, but after the troopers have gone and The Stranger asks for his promised share, the bandit reneges on his promise. Instead, he has every intention of killing the intruder.

Thus begins a fantastic and suspenseful conflict between the two men, the bandit confident that he can liquidate The Stranger; The Stranger now resolved to get not half the gold but all of it.

In the course of events which follow, two women play a part. One is the bandit's mistress, Maruka (Gila Sanderi), who is even more sadistic than Agula. There is a sequence in which The Stranger, caught in the act of stealing the bags containing the gold, is unmercifully beaten by Agula and his men. But before he can be killed, Maruka demands that she be permitted to finish him off. Left alone with him, she plays a deadly game of cat-and-mouse, first whipping him, then eager for his caresses. It is a game by which Maruka meets her death and engages The Stranger to escape with the gold.

The other woman is the lovely young widow and mother of an infant child, Cica (Yolanda Modio), whom The Stranger saves from a rapacious Agula. But later, when The Stranger has hidden in Cica's house, she is captured by the bandit, who threatens to kill her baby unless she will reveal The Stranger's whereabouts. Before Agula is able to complete his wanton act, The Stranger reveals himself.

Then ensues one of the most terrifying gunfights ever depicted in a motion picture, with The Stranger proving himself a ruthlessly formidable opponent as he mows down man after man, finally facing a lone-surviving Agula — and a machine gun.

Water Display Booked For Fair In Fall

FORT WORTH — Dancing Waters, the world's most famous fountain display, has been booked for Texas Western Fair, Sept. 20-29, and will be one of the free attractions planned for the 10-day fair.

The water display, which combines the beauty of gracefully falling waters with colorful lights, playing in rhythm and timed to music, will serve as a backdrop in the huge Will Rogers Coliseum which will also house various commercial exhibits.

Buddies Super Markets and the Dr. Pepper Bottling Company of Fort Worth are sponsors of Dancing Waters, and complimentary shows will be presented hourly in the 6,000-seat air-conditioned building for the fair's duration.

Dancing Waters has been seen all over the world and was last year one of the most popular exhibits at Expo '67 where it was shown to an estimated three-quarters of Expo's 52,000-000 visitors.

The water spectacular is run by 19 motors forcing 3,000 gallons of water through more than 1,800 jets to heights of 40 feet. It is controlled from a console, played like an organ by a skilled operator.

Dancing Waters is just one of many special attractions arranged for the first annual fair. The show will also include a 14-performance country and western musical spectacular featuring such artists as Loretta Lynn, Kitty Wells, Porter Wagoner, Bill Anderson and 12 other headliners; a multi-million dollar midway; free entertainment on the grounds, and hundreds of exhibits throughout the 60-acre Will Rogers Memorial Center complex.

UT Professor New Dean For Aggies

COLLEGE STATION, Tex. (AP) — Accounting specialist Dr. Earl D. Bennett of the University of Texas has been named associate dean of Texas A&M's College of Business Administration.

Award Winner Coming To Ritz

Dustin Hoffman should have been discovered by Hollywood long ago. Since he wasn't, he makes up for the lapse with an Oscar nomination as "Best Actor of the Year" in the Academy Award winning production Thursday at the Ritz Theatre in Technicolor and Panavision.



'THE MAN CALLED FLINTSTONE' Full length comedy feature

Cartoon Feature Slated Saturday For Youngsters

"The Man Called Flintstone" — Fred Flintstone, television's Stone Age hero — makes his motion picture bow at the Ritz Theatre on Saturday in a full-length, animated super-spy adventure. "The Man Called Flintstone," reportedly is a happy spoof of the secret agent screen cycle, in color and with some delightfully lifting tunes.

Appearing with Fred Flintstone in the film are his wife, Wilma, and their daughter, Pebbles, and their friends and neighbors, Barney and Betty Rubble and their son, Bam-Bamm. Also in the film, according to advance report, are a considerable number of those imaginative "Stone Age" gimmicks and gags which have made the television series and the Flintstone comics so popular.

"The Man Called Flintstone" has Fred closely resembling an American special agent named Rock Slag. When Rock is injured by henchmen of The Green Goose, an international spy, Fred takes on the assignment of tracing down the enemy operative and his gang. The trail takes Fred, his family and friends to Paris and to Rome, and puts the redoubtable Bedrock hero into the clutches of Tanya, the Green Goose's seductive aide. Songs for the film were written by John McCarthy and Doug Goodwin. They include the title tune, "Team Mates," "Spy Type Guy," "The Happy Sounds of Paree," "Pensate Amore," "When I'm Grown Up" and "Tickle, Toddle." "The Man Called Flintstone" is based on an original story by R. S. Allen and Harvey Bullock. William Hanna and Joseph Barbera directed and produced the film which stars Alan Reed as the voice of Fred Flintstone, Mel Blanc as the voice of Barney Rubble, Jean VanderPyl as the voice of Wilma Flintstone and Gerry Johnson as the voice of Betty Rubble.

WEEK'S PLAYBILL

RITZ Sunday through Wednesday BANDOLERO, with Dean Martin and Raquel Welch. Thursday through Saturday THE GRADUATE, with Anne Bancroft. Saturday Matinee THE MAN CALLED FLINTSTONE, cartoon feature. JET Sunday through Tuesday WATERHOLE NO. 3, with James Coburn. Wednesday through Saturday STRANGER IN TOWN, with Tony Anthony. SAHARA Wednesday through Friday Spanish Double Feature. Saturday and Sunday THE WILD ANGELS and DOOR TO DOOR MANIAC.

Japan Earthquake Noted In Texas

SAN ANTONIO (AP) — San Antonio felt the effects of the earthquake which rocked Japan in mid-May killing 25 persons. Fluctuation of water level in the Edwards Limestone Underground Reservoir, at a time corresponding to that of the Japanese earthquake was noted in well records by Paul Rettman, U.S. Geological Survey engineer. The fluctuation was 85 hundredths of a foot. Although not large, it is regarded with interest because of the distance involved. The Japanese earthquake shook a 600-mile stretch of the islands' eastern seaboard.



DUSTIN HOFFMAN

In "The Graduate," an Embassy Pictures release, Hoffman stars with one of the great ladies of the stage and screen, Anne Bancroft, and beautiful, talented Katharine Ross. Co-starred is William Daniels.

COLLEGE PARK CINEMA

NOW SHOWING Matinees Sat.-Sun. 1:15-3:15-5:00 NIGHTS-7:15-9:15 MATINEE ADM. \$1.00-NIGHT \$1.25

Advertisement for Burt Lancaster in 'The Scalp Hunters' featuring Shelley Winters, Telly Savalas, and Ossie Davis.

MOVIES FOR CABLE-TV SUBSCRIBERS!

86 TV Movies From 8 Channels For Your Greater Viewing Pleasure This Week!

- MORE MOVIES TO SEE ON CABLE-TV SUNDAY 1:00—Kiss Them For Me—Cary Grant—8 1:00—Matinee—TBA—9 1:00—Matinee—TBA—11 1:20—Rising Of The Moon—6 2:00—Torpedo Of Doom—Lee Powell—2 7:00—Blood And Sand—Tyronne Power—6-C 8:00—Hatful Of Rain—Peter Falk—8-9 9:00—Clash By Night—Barbara Stanwyck—6 10:30—Cinema Seven—TBA—7 10:30—Sunday Night Movie—TBA—11 10:30—Hatful Of Rain—Peter Falk—13 10:35—Machine Gun Kelly—Charles Bronson—2 10:45—Sunday Night Movie—TBA—5 MONDAY 8:30—Diamond Queen—Arlene Dahl—8 9:30—They Made Me A Criminal—John Garfield—6 10:00—You're In The Army Now—Phil Silvers—6 10:30—Movietime—TBA—7 10:30—Violent Road—Brian Keith—8 4:00—Matinee—TBA—9 7:30—Apache Territory—Rory Calhoun—6-C 8:00—Objective Burma—Erol Flynn—6 10:30—Cinema Seven—TBA—7 11:00—Boogie Man Will Get You—Boris Karloff—6 TUESDAY 8:30—Attack Of The Mayan Mummy—Richard Webb—8 9:00—They Drive By Night—Humphrey Bogart—6 1:00—Crash Landing—Gary Merrill—4 3:30—Movietime—TBA—7 3:30—The Girl Most Likely—Jane Powell—8 4:00—Matinee—TBA—9 8:00—Sword Of Lancelot—Cornel Wilde—2-11 9:00—The Explosive Generation—Patty McCormack—6 10:30—Cinema Seven—TBA—7 11:00—We Shall Return—Cesar Romero—6 WEDNESDAY 8:30—Safe At Home—Mickey Mantle, Roger Maris—8 9:30—That Way With Women—Dane Clark—6 1:00—Escape From San Quentin—Johnny Desmond—6 3:30—Movietime—TBA—7 3:30—Great Day In The Morning—Robert Stack—8 4:00—Matinee—TBA—9 8:00—The Condemned Of Altona—Robert Wagner—8-9 9:00—Sergeant York—Gary Cooper—6 10:30—Cinema Seven—TBA—7 10:30—The Condemned Of Altona—Robert Wagner—13 11:00—Shadow On The Wall—Zachary Scott—4 THURSDAY 8:30—Man From Texas—James Craig—8 9:30—That Hogan Girl—Shirley Temple—6 1:00—The Parson And The Outlaw—Anthony Dexter—6 3:30—Movietime—TBA—7 3:30—Slightly Scarlet—Rhonda Fleming—8 4:00—Matinee—TBA—9 7:30—The Kettles On Old McDonald's Farm—Marjorie Main—4 8:00—Clash By Night—Paul Douglas—7 9:00—Dolly Sisters—Betty Grable, June Haver—6-C 10:30—Cinema Seven—TBA—7 11:00—Angry Silence—Pier Angeli—6 FRIDAY 8:30—Jack And The Beanstalk—Abbott & Costello—8 9:30—I Am A Fugitive—Paul Muni—6 1:00—Tijuana Story—James Darren—6 3:30—Movietime—TBA—7 3:30—The Three Stooges In Orbit—8 4:00—Matinee—TBA—9 8:00—The Far Horizon—Charlton Heston—7 8:00—Young Dillinger—Nick Adams—5 8:00—Friday Night Movie—TBA—11 9:00—The Hour Of 13—4 10:40—Weird Theatre—TBA—7 11:00—Don't Knock The Rock—Bill Haley—12 11:00—The Girl Hunters—Lloyd Nolan—6-C 11:30—Drums—Raymond—Lloyd—5 1:12 A.M.—I'll See You In Hell—John Drew Barry—more—8 2:32 A.M.—The Black Chapel—Dawn Addams—8 4:27 A.M.—Seven Surprises—Claude Jutra—8 SATURDAY 8:30—Little Giant—Abbott & Costello—6 10:00—Tarzan And The Mermaid—Johnny Weismuller—6 1:00—Fra Diavolo—Tony Russell—6-C 1:00—Movietime—TBA—7 1:00—The Invincible Gladiator—Richard Harrison—8 1:30—Gentlemen Of The Night—13 8:00—Phantom Of The Opera—Herbert Lom—2-11 8:30—Without Reservation—John Wayne—8 10:30—Cinema Seven—TBA—7 10:30—Saturday Night Movie—TBA—9 10:30—Saturday Night Movie—TBA—11 10:30—The Mountain Trail—James Stewart—13 11:07—The Steel Claw—George Montgomery—8 1:14 A.M.—So Evil, So Young—Jill Ireland—8

Advertisement for Silver Star Restaurant, 803 E. 3rd, specializing in Chinese food.

Advertisement for Star Lite Acres, open daily at 2 P.M., featuring miniature golf and driving range.

Advertisement for K.C. Steak House, featuring family steaks and seafoods.

Advertisement for Wason Road College Park, featuring barbecue on a bun.

Parisians Have Wolf At Door

PARIS, Tex. (AP)—A genuine wolf showed up at Paris doors recently. A little young, per-

haps, but genuine. Bill Aleshire found the wolf pup near the family's home in southeast Paris and made the capture. The problem now? The parents are around somewhere.

Advertisement for the movie 'Bandolero!' featuring James Stewart and Raquel Welch.

Advertisement for the movie 'Waterhole #3' featuring James Coburn.

Advertisement for the movie 'The Graduate' featuring Anne Bancroft and Dustin Hoffman.

Advertisement for Furr's Cafeterias, featuring a variety of menu items and prices.



Reading Sparks New Interest

These youngsters are students of Mrs. Doris Peters in the remedial reading programs now in progress at Kentwood Elementary School. From left are Jim Aldrich, Lynn Touchstone, Billy Bool and Tom Schoutz.



Learning Math A New Way

Mrs. Paul Sweatt, summer school teacher, watches several of her pupils go through a mathematics exercise with the help of headphones and a recorder. From left are Dan Langston, Keith Teel, Ricky Carr, Steve Carson, Janene Couvillon and Cheryle Schafer.

DPS Head Issues Safe Driving Plea

AUSTIN — The acting director of the Texas Department of Public Safety today called for "heads up" driving on the part of Texas motorists over the upcoming four-day Fourth of July weekend to help bring about a reduction in the estimated toll of 38 lives in traffic during the holiday period.

Wilson E. (Pat) Speir announced that "Operation Motorcade," a special emphasis program designed to focus attention on the added dangers of holiday travel, will be placed in effect from 6 p.m. Wednesday, July 3, through 11:59 p.m. Sunday, July 7.

"Past experience and the present trend of traffic deaths indicate that 38 persons will lose their lives in traffic accidents during the 102-hour period of this year, according to DPS statistical services. This means that on the average one person will be killed in traffic every two and-a-half hours," said Speir.

As part of an effort by the patrol to keep down the toll, additional personnel from other DPS uniformed services will augment the regular patrol forces during the holiday. The most important help, said Speir, can come from the drivers themselves.

"We can talk about inadequate highways, mechanical defects all we please," he said, "but in the end the vast majority of all accidents and fatalities can be traced directly to misbehavior, misjudgment, recklessness, negligence, and mixing drinking and driving."

Siboney Stock Split Defeated

DALLAS — Shareholders of Siboney Corp., a diversified oil and gas producer, defeated a proposed 1-for-5 reverse stock split of the company's common stock by a substantial margin, according to a report to the Wall Street Journal.

The split proposal was submitted to shareholders at the request of the American Stock Exchange.

James H. Sheils, president, said Siboney has notified exchange officials of the holder vote and "the matter is entirely in their hands." The company previously had noted that failure of shareholders to approve the reverse-split plan might result in delisting of the company's common stock by the exchange.

Under revised standards for listing approved by the American exchange Feb. 15, the exchange considers delisting a stock that has been selling for a substantial period of time at a low price per share, generally less than \$5 a share, if the company fails to effect a reverse split of its shares.

Siboney's common stock has been trading in the range of \$3 to \$4 a share for the past 10 months.

Sheils previously had commented that the company considered it desirable "to remain listed" on the American exchange. He noted, however, that the company won't be delisted automatically by the exchange because the reverse-split plan was rejected.

Judge Going To Parley

COLORADO CITY (SC) — 32nd District Judge Austin McCloud, of Colorado City, will attend the National College of State Trial Judges, at the University of Nevada in Reno, July 1-26.

The college is sponsored by the National Conference of State trial judges and is taught by experienced judges and legal educators with particular interest in the trial court phase of legal education.

Judges from the 50 states are selected on a merit basis with consideration for their judicial leadership within their state and will discuss and study new developments in criminal law and civil law.

Judge and Mrs. McCloud and two daughters will leave Colorado City, Monday, for Reno. Mrs. McCloud, a teacher in Colorado City's public schools will enroll at the University of Nevada for a special course in teaching children with learning disabilities.

Summer School Classes Have 341 Enrolled Here

With the advent of summer, thoughts of most youngsters turn to wondering how to fill the three-month gap before the school bell rings again in September.

But for at least 40 elementary school students — and 301 high school pupils — summer still means school.

These children are enrolled in the summer school programs of

the Big Spring Independent School District, which are operated on a "demand" basis — if enough students sign up for a course the course will be offered. Tuition is charged for all courses.

At the elementary level, three remedial reading courses and one basic mathematics class are taught. Tuition of \$25 is charged for each student per class, and the classes are solely supported by tuition, according to Lynn Hise, assistant superintendent of instruction.

The elementary classes meet from 8 a.m. until noon Monday through Friday for a 30-day period and will close July 16. Teachers in the programs are Mrs. Doris Peters, Mrs. Paul Sweatt, Mrs. Martin Landers and Mrs. Patsy Webb.

Courses being offered at the high school include related mathematics, seventh and eighth grade math, American and world history, forensics workshop, English, driver education and homemaking project. Tuition varies.

Dear Abby

It's His Own Life

DEAR ABBY: I am a middle-aged mother. My son is 28. He has been given the finest education, and good moral training, along with all the better things of life. My problem concerns his morals which embarrass me greatly.

He is already supporting two children out of wedlock and is presently going with a young woman from a good family. She has her own apartment, and my son has spent the night there several times and thinks nothing of it.

He is taking up this marriageable young woman's time and seems genuinely fond of her, so I asked him why he doesn't marry her. He replied, "I do not intend to marry anyone as I'm not the marrying kind."

I tried to tell him that a decent man should have a wife and family, and not be Tom-cating around the way he does.

Please comment on this in your column as I know he reads it. Maybe you can help to solve this problem. EMBARRASSED

DEAR EMBARRASSED: The problem is not HIS — it's yours. You seem unwilling to accept the fact that your son is a grown man and must take the responsibility for his own actions.

I realize that it is embarrassing for you, but there is nothing you can do about it. Eventually he may change his philosophy and his way of living. I hope he does, more for his sake than yours, but if he does it won't be because his mother (or I) gave him a lecture on "morality."

DEAR ABBY: My husband has two bachelor brothers, younger than he is. They both make more money than my husband does.

I have invited them to my home for Sunday dinners time after time, and not once have they invited my husband and me out for a meal.

Whenever I have some of my husband's other relatives here for a meal I include these two brothers. They always jump at the chance to come as they love my cooking, and to tell you the truth, I enjoy having them.

I finally told my husband, "No more." He says I should

write to you—that you would say to keep inviting them, regardless. I say, being a woman you would understand how I feel and would side with me. WAITING

DEAR WAITING: Your husband is right. This world is made up of two kinds of people. The givers and the takers. You are a "giver" and you'll never change. You enjoy giving as much as the brothers enjoy taking. Why punish yourself?



ONCE-A-YEAR SPECIAL SAVINGS EVENT ON

Vanity Fair

Double Tulips Foundation

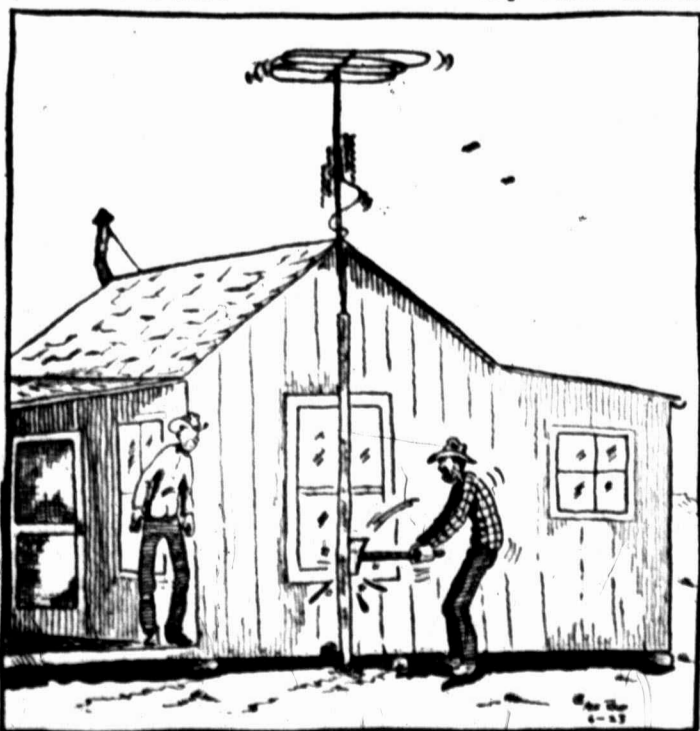
Double Tulips are famous for breezy lightness... firm control... Ingenious panels of self-reinforced Power Net of nylon and Lycra® Spandex are the secret of their cool, smoothing magic. Team them with "Vantastic" or "Applause" Bras... Your choice at very special savings.

- All in Star White or Honey Beige.
- Pull-on Girdle... S, M, L, XL... Reg. 12.50... NOW 9.95
- Long-Leg Pantie... S, M, L, XL... Reg. 15.00... NOW 12.50
- Extra Long-Leg Pantie... S, M, L, XL... Reg. 16.50... NOW 13.50
- "Vantastic" Bra, B, C, Cups... Reg. 6.00... NOW 4.95
- D Cups... Reg. 7.00... NOW 5.95
- "Applause" Bra, A, B, C Cups... Reg. 4.00... NOW 2.95

Hemphill-Wells

COW POKES

By Ace Reid



"This thing is too expensive... since I put it up, I've missed one brandin' and five hay cuttin's!"

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**Cool summer dresses
styled with a new
flattering softness**

**CAREFREE TWO-AND THREE-
PIECE COSTUMES AND SKIMMERS
TO PLEASE EVERY MOTHER**

Gently-shaped dresses with a wonderful carefree talent for taking travel or the home social-whirl in stride. Amel® tricot-jerseys, Amel®-nylon textures, Dacron® polyester crepes, Amel®-cotton seersuckers. Just 3 of group in misses', half-sizes.

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- Ⓑ 3-pc. textured Amel®-nylon; washable, wrinkle-free pastels; 10-18 \$15
- Ⓒ Black or brown print on white Amel® jersey; low-pleat style; sizes 12-20. 11.99



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HERALD**
BIG SPRING, TEXAS
SUNDAY, JUNE 23, 1968

HOME TOWN COOKIN'

A Collection
Of Favorite
Recipes
Of Local Women

... Selected from the
weekly food pages of
The Big Spring Herald



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SELECTED RECIPES OF

Mrs. Waman Kale

STUFFED CABBAGE

- 4 tbsps. shortening
- 2 tbsps. ground beef
- 1 cup paprika
- 1 cup butter, melted
- 1 cup salt
- 1 large head cabbage
- 2 cloves garlic
- Few sprigs parsley, chopped fine
- 2 carrots, cut fine
- 1 lb. sauerkraut
- 1 can tomato soup
- 1 cup cabbage
- Enough water to cover

Boil in enough water until leaves can be taken from the head.

FILLING
Brown onions in shortening for about five minutes. Add to meat and seasonings. Mix well. Place enough filling in each leaf so that it may be rolled and the ends pushed in with the tip of the finger. No toothpicks are necessary if rolled properly.

Arrange the stuffed cabbage in a heavy pot into which a layer of sauerkraut has been placed. Put remaining sauerkraut on top. Pour tomato soup and cover over the sauerkraut level. Cover lightly, and boil, then simmer for 1 1/2 hours.

A piece of ham or a few pork chops which have been browned in a fry pan will enhance the flavor of this dish. The ham or chops should be placed just under the top layer of sauerkraut.

SHASHLIK (Outdoor Cooking)

- 2 lbs. lamb, cubed
- 3 tomatoes, cubed
- 3 medium onions, cubed
- White potatoes
- 1/2 lb. onion

Marinate in meat cubes and vegetables in sauce at least three hours in a cool place. Alternate meat, vegetables and bacon (folded in thirds) on skewers. Charbroil until meat is done, turning occasionally to permit even browning and baste with marinade. Other vegetables or meat may be used. Serves four.

CHICKEN DIVAN

- 3 chicken breasts, cooked
- 1/2 cup broccoli (frozen)
- 1 can mushroom or celery soup with 1/2 cup milk
- 1/2 cup nutmeg
- 1/2 cup mayonnaise
- 1/2 cup whipped cream
- 3 tbsps. sherry wine
- 1 tsp. Worcestershire sauce
- 6 oz. cheese

Boil chicken breasts. Remove and tomato. Add meat with Worcestershire and lemon juice. Melt shortening. Fry onion and onion, chopped. Mix well and add remaining ingredients. Boil for 10 minutes. Put into paper lined bowl and garnish with cream. Heat the soup, milk and nutmeg in (several layers of toweling) to prevent curdling. Place chicken and dough.

BROADLOOM BUGS

- 2 tbsps. shortening
- 1 onion, chopped
- 1 tomato, cut up
- 1 lb. ground meat (round steak)
- 1/2 cup nutmeg
- 1/2 cup tangerine
- 1 tsp. lemon juice
- 1 tsp. onion

Melt shortening. Fry onion and tomato. Add meat with nutmeg, tangerine and lemon juice. Boil chicken breasts. Remove and tomato. Add meat with Worcestershire and lemon juice. Melt shortening. Fry onion and onion, chopped. Mix well and add remaining ingredients. Boil for 10 minutes. Put into paper lined bowl and garnish with cream. Heat the soup, milk and nutmeg in (several layers of toweling) to prevent curdling. Place chicken and dough.

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broccoli in a casserole in lay ers. A sliced fresh tomato on top is optional. Pour sauce over top to which the grated cheese has been added. Bake at 375 degrees until brown on top. Serves six.

SAMOSAS (India)

- 2 cups white flour
- 2 tbsps. butter, melted
- 1 tsp. salt
- 5 tbsps. plain yogurt
- Sift flour with salt. Add melted butter. With the yogurt added bit by bit, knead the flour into a stiff dough.

Make small balls out of the dough, roll out into a circle. Spoon into a greased and floured tube pan or into two leaf pans (bake, and bake at 325 degrees for an hour to an hour and fifteen minutes. This will keep a long time if refrigerated. No time is necessary. It is best if baked ahead of time.

RUM CAKE

- 1/2 lb. butter or margarine
- 1 cup white sugar
- 4 eggs
- 1/2 cup rum
- 1 pt. sour cream
- 2 tbsps. baking powder
- 2 tbsps. baking soda
- 4 cups flour, sifted
- 6 oz. pkg. of walnuts or pecans
- 1 cup brown sugar
- 1 tsp. cinnamon

Cream shortening and white sugar. Add eggs one at a time, beating well after each addition. Add rum and mix with cut cream to which the baking soda and baking powder have been added.

ROCK BUNS

- 1/2 cups flour
- 1/2 tps. baking powder
- 1/2 cup butter or margarine
- 1/2 cup sugar
- 1/2 cup minus 1 tbsps. currants
- 1/2 tps. mixed candied fruit peel
- 1/2 tsp. allspice
- 1 egg
- Milk to mix

Collect all ingredients, and grease baking sheets. Sift flour, salt and baking powder. Cut in butter or margarine, then add sugar, currants, peel, spice and nuts. Mix well. Roll into balls. Dip in beaten egg. Bake in oven (425 degrees) for 15 minutes or until browned. Makes approximately 30.

SCOTCH EGGS

- 1/2 lb. sausage meat
- Mixed herbs (optional)
- 4 hard boiled eggs
- Seasoned flour (salt and pepper)
- 1 beaten egg
- Bread crumbs

Flavor sausage meat by mixing in herbs, then divide into four equal portions. Shell the eggs and coat each with sausage meat (use a little seasoned flour to keep the sausage from sticking). Roll each sausage covered with beaten egg and bread crumbs. Then fry in hot fat until evenly browned and crisp, remembering that the sausage is raw, and so allow enough time for it to cook thoroughly. Cut each egg in half and serve with salad or alone as desired.

CORNISH PASTIES

- 3/4 cup diced raw potatoes
- 3/4 lb. lean hamburger meat
- 1 tsp. salt
- 1 cup chopped onion
- Shortcrust pastry (equal to two pie crusts)
- 1 egg yolk
- 2 tbsps. cold water

Mix potatoes and water. Roll out pastry thinly and cut into rounds the size of a saucer. Wet edges of pastry and put one tablespoon of meat mixture on each round. Fold over, pressing edges well together and flute. Place in hot oven (425 degrees) and bake with beaten egg yolk and water. The above is traditionally served with roast beef, however, it can be made into a main course. Reduce temperature to moderate (350 degrees) and cook until meat is tender, approximately one hour in all.

TRIFLE

- 34 ladyfingers
- 1 cup sherry
- Raspberries
- 1 peach
- 1 banana
- 1 pint vanilla custard
- Whipped cream
- Glace cherries, angelica (green cherries)
- Spread ladyfingers with jam and cut into small pieces, place

Spread ladyfingers with jam and cut into small pieces, place in a shallow dish. Pour sherry over them as they are placed. "Toad in the Hole" is made with the above ingredients. Spread ladyfingers with jam and cut into small pieces, place in a shallow dish. Pour sherry over them as they are placed. "Toad in the Hole" is made with the above ingredients.

CHEESE PUFFED

- 4 pork chops, cut 1 inch thick
- 2 tbsps. butter
- 1/2 cup flour
- 1/2 cup milk
- 1 egg, slightly beaten
- 1 small onion, grated
- 1/2 cup Parmesan cheese

Salt and pepper to taste. Cook flour and butter in a frying pan. Add milk and egg. Stir until thick. Add onion and cheese. Spread ladyfingers with jam and cut into small pieces, place in a shallow dish. Pour sherry over them as they are placed. "Toad in the Hole" is made with the above ingredients.

Selected Recipes Of Mrs. Wade Terry



MRS. WADE TERRY

- 1 tsp. salt
- 1/4 tsp. pepper
- Brown chops on one side in heavy skillet. Sprinkle with salt and pepper to taste. Melt butter in saucepan, blend in flour, slowly stir in milk. Cook, stirring constantly until mixture thickens. Remove pan from heat, add sugar, spice and salt. Stir in the baking dish and set aside while preparing topping.

CRUMBLE MIXTURE

- 3 tbsps. flour
- 2 tbsps. sugar
- 1 tbsps. margarine
- Confectioners sugar
- Sift flour into mixing bowl and cut in margarine until mixture forms small lumps.

FISH BAKED

- 1 pkg. (7 ozs.) herb bread stuffing
- 2 lbs. frozen cod or haddock fillets, thawed
- 1 tbsps. flour
- 1 cup sour cream
- 2 tbsps. minced onion
- 1/2 tsp. salt
- 1 tsp. celery salt
- 1 tsp. chili seed

Prepare stuffing with margarine as directed on package. Spread in greased dish. Place fish on top. Sprinkle with onion, salt and pepper. Pour sauce over fish. Bake in moderate oven, 350 degrees, about one hour. Serves six.

BARBECUED CHICKEN

- 2 clean medium-sized brown paper sacks
- Salad oil
- 2 3-lb. broiler fryers
- 1/2 cup chili sauce
- 1/2 cup bottled barbecue sauce

Heat oven to 375 degrees. Rub paper sacks inside and out with salad oil. Place a chicken in each sack. Pour chili sauce and barbecue sauce together and pour half over each chicken, right in the bags. Close bags and secure with paper clips. Place cover on roaster and bake to two hours. Serves six.

APPLE AND BANANA CRUMBLE

- Four apples
- 1/4 tps. margarine
- 2 tps. brown sugar
- Pinch of mixed spices

Spread crumble over fruit and pack down lightly. Place in center of a moderate 350 degree oven and bake for about 40 minutes. Dust with confectioners sugar. Serve.

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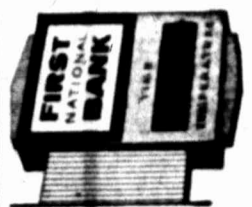
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SELECTED RECIPES OF Mrs C F Anderson

SELECTED RECIPES OF

Mrs. C. E. Anderson

SHRIMP CREOLE-CAJUN

- 6 lbs. cooking oil
- 1/2 cup flour
- 1/2 cup onion
- 1/2 cup chopped bell pepper
- 1/2 cup garlic finely chopped
- 1 cup chopped celery
- 1 large can tomato paste
- 1 bay leaf
- 1/2 tsp. thyme
- 2 lbs. shrimp, peeled, uncooked

Make roux (equal amount of flour browned in same amount of oil) in heavy pan, warm oil, add flour slowly and stir continually while cooking over medium heat until flour has turned a dark, rich brown, but not burned. This may take as long as 15 minutes. Add onions, bell pepper, celery and garlic to roux. Cook until soft. Add to sauce and simmer for five minutes more over low heat. Paste is frying in the roux. Add enough water to make a medium thick gravy. Add bay leaf, thyme and salt and pepper to taste. Simmer slowly for at least one hour. Add shrimp and cook for 15 minutes more. Let cool for awhile for it in best after being re-heated. If this is not enough gravy, add one can tomato sauce, but do not add any more water.

TOWER OF DELIGHT SALAD

- 2 cups cooked, peeled shrimp
- 1 cup crab meat
- 1 cup dried, cooked white rice
- 1 cup cooked or canned artichoke hearts
- 1 cup tomato wedges
- 1 cup onion wedges
- 1 cup shredded iceberg lettuce
- 1 hard cooked egg yolk
- 1 hard cooked egg white
- 1/2 cup mayonnaise
- 1/2 cup dressing
- 1/2 cup dressing

Combine shrimp, crab meat, chicken and artichoke hearts and marinate in the following French dressing:

FRENCH DRESSING

- 1/4 tsp. salt
- 1/4 tsp. pepper
- 6 tbsps. lemon juice
- 1 tsp. dry mustard (optional)
- 1 clove garlic, peeled one in
- 1/2 cup oil
- 1/2 cup vinegar
- 1/2 cup sugar
- 1/2 cup salt
- 1/2 cup pepper
- 1/2 cup onion
- 1/2 cup celery
- 1/2 cup carrot
- 1/2 cup lettuce
- 1/2 cup tomato
- 1/2 cup cucumber
- 1/2 cup cauliflower
- 1/2 cup broccoli
- 1/2 cup green beans
- 1/2 cup peas
- 1/2 cup corn
- 1/2 cup lima
- 1/2 cup kidney
- 1/2 cup pinto
- 1/2 cup black
- 1/2 cup chickpea
- 1/2 cup lentil
- 1/2 cup split
- 1/2 cup garbanzo
- 1/2 cup fava
- 1/2 cup broad
- 1/2 cup lima
- 1/2 cup butter
- 1/2 cup margarine
- 1/2 cup oil
- 1/2 cup vinegar
- 1/2 cup lemon
- 1/2 cup lime
- 1/2 cup orange
- 1/2 cup grapefruit
- 1/2 cup pineapple
- 1/2 cup apple
- 1/2 cup pear
- 1/2 cup peach
- 1/2 cup cherry
- 1/2 cup plum
- 1/2 cup apricot
- 1/2 cup nectarine
- 1/2 cup mango
- 1/2 cup kiwi
- 1/2 cup papaya
- 1/2 cup guava
- 1/2 cup passion
- 1/2 cup tamarind
- 1/2 cup date
- 1/2 cup fig
- 1/2 cup raisin
- 1/2 cup currant
- 1/2 cup cranberry
- 1/2 cup blueberry
- 1/2 cup raspberry
- 1/2 cup strawberry
- 1/2 cup blackberry
- 1/2 cup mulberry
- 1/2 cup elderberry
- 1/2 cup goji
- 1/2 cup acai
- 1/2 cup açai
- 1/2 cup pitaya
- 1/2 cup dragon
- 1/2 cup jack
- 1/2 cup cashew
- 1/2 cup almond
- 1/2 cup walnut
- 1/2 cup pecan
- 1/2 cup hazelnut
- 1/2 cup pistachio
- 1/2 cup macadamia
- 1/2 cup brazil
- 1/2 cup pine
- 1/2 cup coconut
- 1/2 cup cashew
- 1/2 cup almond
- 1/2 cup walnut
- 1/2 cup pecan
- 1/2 cup hazelnut
- 1/2 cup pistachio
- 1/2 cup macadamia
- 1/2 cup brazil
- 1/2 cup pine
- 1/2 cup coconut

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PORK CHOPS PARMESAN

1 cup crushed packaged herb stuffing mix, cheese, parsley, garlic and butter. Dip pieces of meat into butter mixture and coat. Place pieces in greased pan. Sprinkle with cheese. Bake at 375 degrees for about one hour or until done. Do not turn.

JAPANESE FRUIT CAKE

1 cup butter

1 cup sugar

3/4 cup sifted flour

3/4 cup milk

4 eggs

1 tsp. baking powder

1 tsp. vanilla

1 tsp. cinnamon

1 tsp. allspice

3 tbsps. cloves, ground

1/4 lb. finely chopped raisins

Cream butter and sugar (Add sugar gradually, creaming well after each addition.) Sift flour and spices into mixture. Beat mixture alternately with milk to the creamed mixture; then add vanilla. Beat about two minutes or until batter is thick and shiny. To one add cinnamon allspice, cloves and raisins. Make two eight inch square layers and two eight inch plain layers. Bake at 350 degrees about 40 minutes or until done. Place filling between layers and frost with plain white frosting.

JAPANESE FRUIT CAKE FILLING

Juice of 2 lemons, and grated peel of one

1 large fresh coconut, grated or 1 can grated coconut

2 cups sugar

2 cup boiling water

1/2 cup salt

1/2 cup cornstarch

1/2 cup finely chopped nuts (optional)

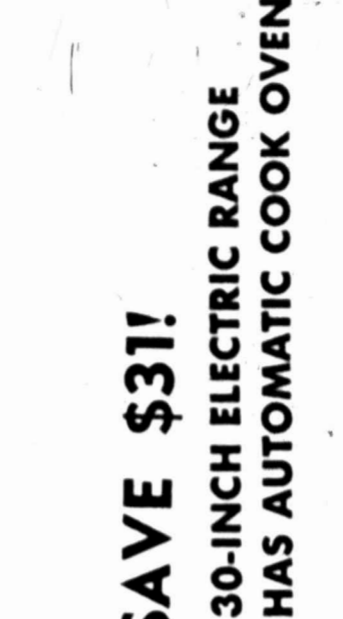
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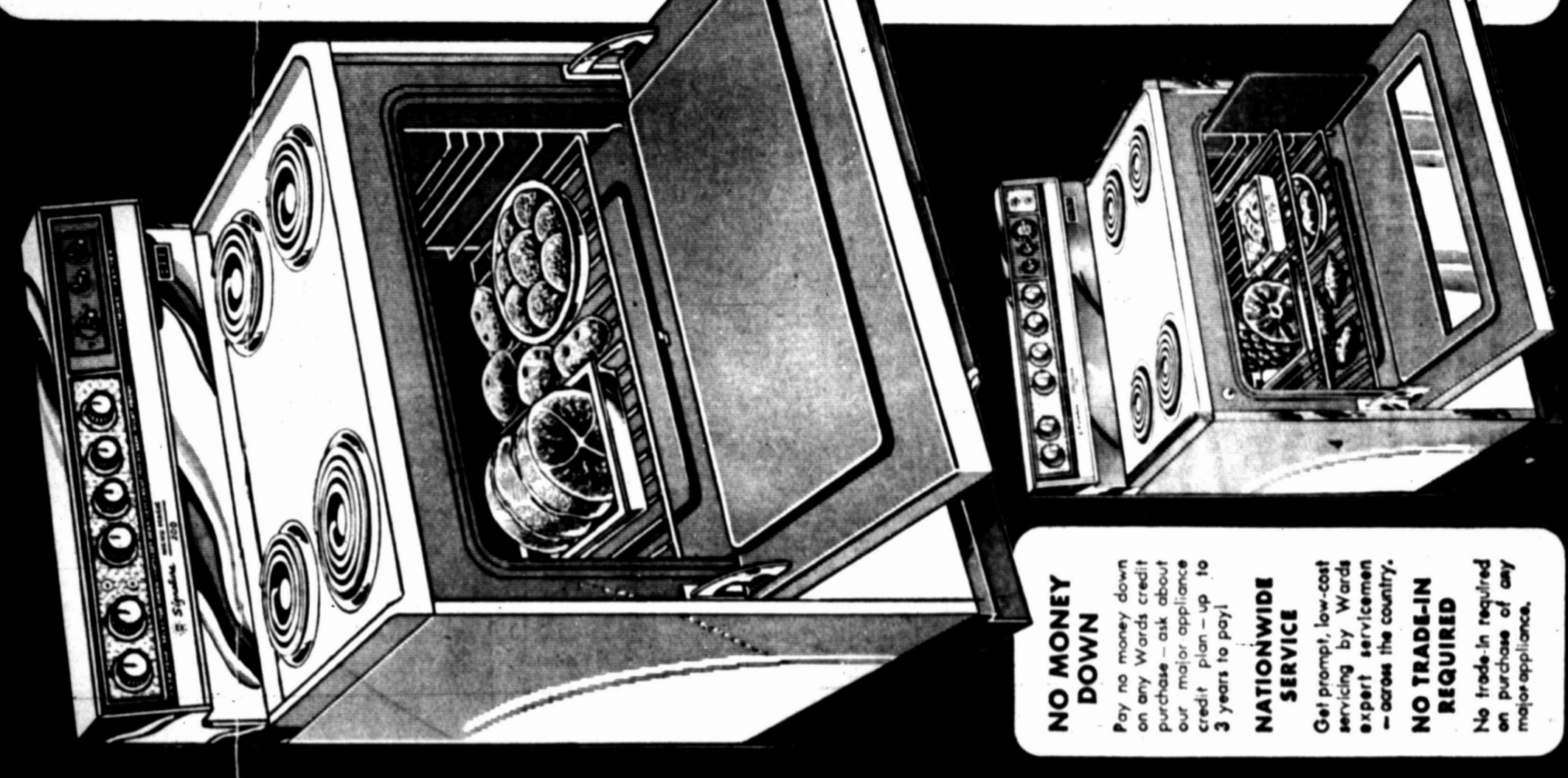


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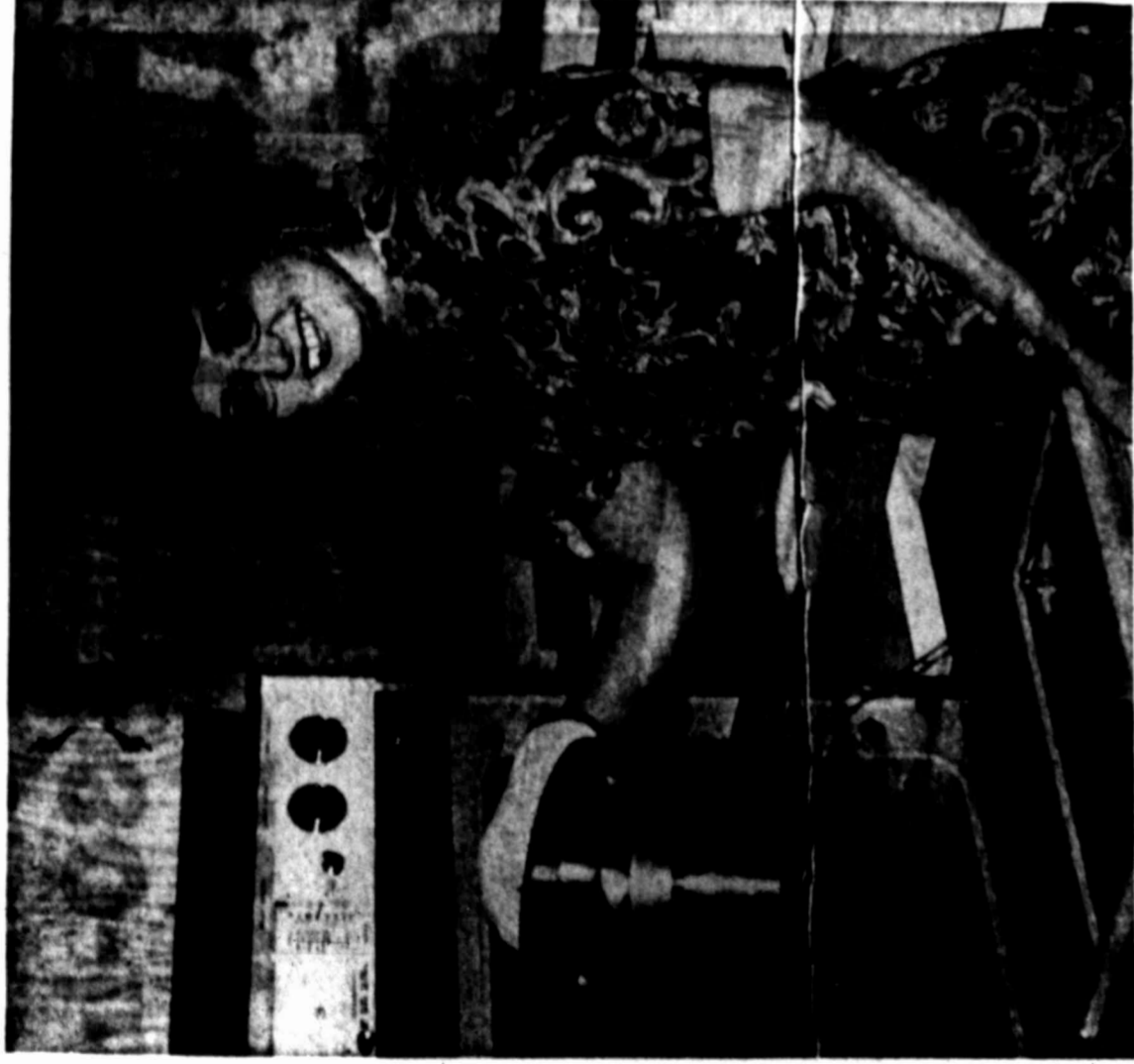
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Selected Recipes Of Mrs. Bob Dunson



MRS. BOB DUNSON

OLIVE and BUTTER SAUCE
 1/4 cup butter or margarine
 1/2 cup sliced chopped onion
 1/2 cup sliced celery
 1 tsp. flour
 1/2 cup milk
 1/2 cup cream
 1/2 cup (1 lb.) tomatoes, un-
 drained
 1 tsp. Worcestershire sauce
 1/2 cup sliced stuffed olives
 Melt butter and margarine
 in skillet. Add onion and cook
 until onion is tender. Blend in
 flour, sugar, and pepper. Add
 tomatoes and Worcestershire
 sauce. Cook until thickened.
 Add olives; heat. Serve with
 desired hot cooked vegetables.

WHEAT and SHRIMP DIP
 1/2 lb. shrimp, American cheese
 1 can cream of shrimp soup
 (frozen)
 1 tsp. lemon juice
 1 tsp. Worcestershire sauce
 Simmer all ingredients for 20
 minutes. Beat with rubber
 spatula. Can be put into chat-
 ping dish to keep warm.

COCKTAIL COOKIES
 1/2 cup butter
 1/2 cup flour
 1/2 cup processed bacon spread
 jar, processed bacon spread
 and roll (like ice cream
 box cookies) and wrap in wax
 paper. Refrigerate. When firm,
 slice like cookies and bake at
 400 degrees for 10 minutes. Roll
 some in paprika or chili pow-
 der if desired. Yield: 80 small
 cookies.

GERMAN SWEET- SOUR RED
 3 tbsps. bacon drippings
 6 cups shredded red cabbage
 (1 large head)
 3 cups cubed unpeeled apples
 (3 medium apples)
 One-third cup brown sugar
 One-third cup vinegar
 1/2 tsp. salt
 1/2 tsp. paprika
 Heat bacon drippings in large
 skillet; add shredded cabbage
 and cubed apple. Combine
 salt, pepper, and vinegar; water.
 Pour over cabbage. Cover skil-
 let tightly; cook over low heat,
 stirring occasionally, for 15 to
 20 minutes, or until cabbage and
 apples are tender.

SQUASH CASSEROLE
 2 lbs. medium squash
 1/4 cup well-chopped onion
 3 well-beaten eggs
 1 tsp. salt
 1/2 cup sugar
 1/2 cup butter
 1/2 cup milk
 1/2 cup cream
 Peel squash; cut into medi-
 um slices. Add onion; cook in
 mixture to cover, until gold
 enough water to cover, until
 well done. Then press through
 a course sieve. Mix in large
 lardered board and cool.

APPLE CRISP
 5-6 cups apples, sliced and
 peeled (about 6 tart)
 1 cup flour
 1/2 tsp. salt
 1/4 to 1 cup sugar
 1 tsp. baking powder
 1 unbeaten egg
 One-third cup melted and
 cooled shortening
 1/2 tsp. cinnamon (more, if de-
 sired)
 Nuts (optional)
 Place apples in greased 6x10
 inch baking dish. Mix flour,
 salt, sugar, baking powder, until
 egg together; sprinkle over the
 apples. Pour shortening over
 all. Sprinkle with cinnamon.
 Bake 30-40 minutes in 350 de-
 gree oven. Serve warm. Makes
 eight servings.

PEANUT BRITTLE
 3 cups white sugar
 1 cup light corn syrup
 1/2 cup water
 3 cups raw peanuts (heaping)
 3 tbsps. butter
 2 tbsps. salt (heaping)
 2 cups soda syrup and water
 (from pop)
 Boil sugar, syrup, and water
 until thread spins. Add peanuts
 and stir continually after pea-
 nuts are added. Cook until the
 mixture turns a brownish gold
 color. Take from heat, add butter,
 salt, and soda. Pour onto but-
 lered board and cool.

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Selected Recipes Of Mrs. James Hatler

MEAT LOAF
 1/4 cup milk
 1/2 cup ground beef
 1/2 cup fresh bread crumbs
 1 onion, finely chopped
 1 egg, beaten
 1/2 tsp. salt
 2 tbsps. Worcestershire
 1/2 tsp. pepper
 1/2 cup water
 3 tbsps. brown sugar
 2 tbsps. prepared mustard
 1/2 lb. ground beef, bread
 crumbs, onion, egg, salt, pep-
 per, and 1/2 can tomato sauce.
 Form into loaf and place in
 shallow pan. Combine rest of
 sauce and all other ingredi-
 ents. Pour over loaf. Bake in
 moderate oven (350 degrees)
 one hour and 15 minutes. Baste
 occasionally. Serve on hot toast.

WESTERN ROUND-UPS
 Biscuit dough (2 cup recipe)
 1 cup finely ground ham
 2 boiled eggs, chopped
 2 tbsps. green pepper, chop-
 ped
 1 tsp. sweet pickle relish
 2 tbsps. minced onion

OVEN ROUND STEAK
 Dip cut-up round steak into
 egg and milk mixture. Roll in
 cracker crumbs. Brown on both
 sides in small amount of grease.
 Take steak out of skillet and
 place in baking dish. Pour about

HAMBURGER QUICKIES
 1 lb. ground beef
 1 egg
 1/2 cup tomato sauce
 1/2 cup onion, finely chopped
 1/2 cup bread crumbs
 1/2 tsp. salt
 1/2 tsp. pepper
 1/2 cup water
 1/2 cup tomato sauce
 1/2 cup onion, finely chopped
 1/2 cup bread crumbs
 1/2 tsp. salt
 1/2 tsp. pepper
 1/2 cup water

PICKLED PEAS
 2 No. 2 cans cooked dried
 black-eyed peas
 1 cup salad oil
 1/4 cup wine vinegar
 1 clove garlic
 1/4 tsp. salt
 Drain peas from peas. Place
 in bowl; add remaining in-
 gredients and mix thoroughly.
 Store in jar in refrigerator. At
 least two days before eating.
 Remove garlic bud after one
 day.

BRAN ROLLS
 3/4 cup sugar
 1/2 cup shortening
 1 cup All Bran
 1 tsp. salt
 2 beaten eggs
 2 yeast cakes
 5 cups flour
 1 cup boiling water

BLACK-EYED PEAS
 2 No. 2 cans cooked dried
 black-eyed peas
 1 cup salad oil
 1/4 cup wine vinegar
 1 clove garlic
 1/4 tsp. salt
 Drain peas from peas. Place
 in bowl; add remaining in-
 gredients and mix thoroughly.
 Store in jar in refrigerator. At
 least two days before eating.
 Remove garlic bud after one
 day.

SPINACH CASSEROLE
 5 pigs chopped frozen spin-
 350 degrees for 25 minutes.
 Serves 12.

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4 egg yolks
 Mix sugar, shortening and
 add egg yolks one at a time.
 Sift flour, baking powder and

2 avocados, peeled, mashed
 1/2 cup mayonnaise or salad
 dressing
 1/4 cup chopped onion

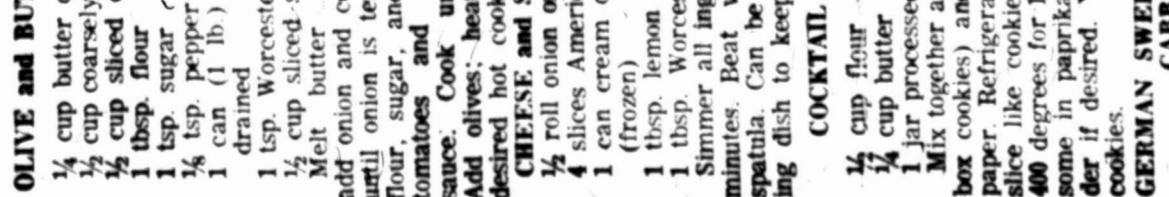
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SELECTED RECIPES OF

Selected Recipes Of Mrs. Bob Dunson



MRS. BOB DUNSON

APPLE CRISP
 5-6 cups apples, sliced and
 peeled (about 6 tart)
 1 cup flour
 1/2 tsp. salt
 1/4 to 1 cup sugar
 1 tsp. baking powder
 1 unbeaten egg
 One-third cup melted and
 cooled shortening
 1/2 tsp. cinnamon (more, if de-
 sired)
 Nuts (optional)
 Place apples in greased 6x10
 inch baking dish. Mix flour,
 salt, sugar, baking powder, until
 egg together; sprinkle over the
 apples. Pour shortening over
 all. Sprinkle with cinnamon.
 Bake 30-40 minutes in 350 de-
 gree oven. Serve warm. Makes
 eight servings.

PEANUT BRITTLE
 3 cups white sugar
 1 cup light corn syrup
 1/2 cup water
 3 cups raw peanuts (heaping)
 3 tbsps. butter
 2 tbsps. salt (heaping)
 2 cups soda syrup and water
 (from pop)
 Boil sugar, syrup, and water
 until thread spins. Add peanuts
 and stir continually after pea-
 nuts are added. Cook until the
 mixture turns a brownish gold
 color. Take from heat, add butter,
 salt, and soda. Pour onto but-
 lered board and cool.

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 117 MAIN 267-5261

SELECTED RECIPES OF

Mrs. Glenn Faison

BARBECUED MEATBALLS Greased casserole for one hour, at 350 degrees.

BREAD AND BUTTER PICKLES

25-30 medium sized cucumbers
8 large white onions
2 large green sweet peppers
1/2 cup salt
5 cups cider vinegar
5 cups sugar
2 tbsps mustard seed
1 tsp turmeric
1/2 tsp whole cloves

Wash cucumbers and slice as thin as possible. Chop onions and peppers, combine with salt and mustard seed, then drain stand three hours, then drain again.

Combine vinegar, sugar and spices in a large pan, bring to a boil; add drained cucumbers, onions and peppers and heat thoroughly, but do not boil.

Pack while hot into sterilized jars and seal.

BANANA NUT BREAD

1 1/2 cups sugar
1 stick margarine
2 eggs
3 ripe bananas
2 1/4 cups flour
1 tsp soda
1 tbsps buttermilk
1/2 cup sliced green pepper
1/4 cup sliced green pepper
1 bay leaf
1/2 cup chopped pecans

Sift flour, then sift with soda. Cream margarine and sugar. Add bananas and cream. Add eggs, alternately. Add chopped pecans last. Bake at 350 degrees for one hour and ten minutes in tube cake pan. May also be baked in one pound coffee can, but if so, reduce cooking time until cake springs back when touched. Let cool, remove from can and wrap in plastic. May be stored in same can in food freezer.

SALAD OIL

1 1/2 cups all-purpose flour
1/2 tsp salt
1/2 cup salad oil
2 tbsps milk

Mix sifted flour, sugar and one teaspoon salt in pie plate. Combine oil and milk in measuring cup. Pour all at once in center of flour mixture. Mix with fork, press evenly with fingers to line bottom and sides of plate. Pick entire crust and roll into 15 minutes.

PEPPERMINT ICE CREAM

6 eggs, beaten stiff
1 1/2 cups sugar
1 can condensed milk
1 large can evaporated milk
2 tbsps vanilla
1/2 gallon milk
1 lb. peppermint candy
Beat eggs until stiff, add sugar and continue beating. Add both cans of milk and vanilla. Beat mixture until thick. Add salt to taste.

Red and black pepper to taste. Add to other ingredients. Makes Combine as listed. Bake in one gallon.

BAKED CORN

No. 2 can creamed corn
No. 2 can whole kernel corn
1 medium onion
1 green pepper, chopped
1 small jar chopped pimiento
1/2 cup milk
1 egg, beaten
1 cup cracker crumbs
1 cup grated cheese
1/2 cup melted butter
2 tbsps salt
Salt to taste

Red and black pepper to taste. Add to other ingredients. Makes Combine as listed. Bake in one gallon.

NO-ROLL PIE SHELL

1 1/2 cups all-purpose flour
1/2 tsp salt
1/2 cup salad oil
2 tbsps milk

Mix sifted flour, sugar and one teaspoon salt in pie plate. Combine oil and milk in measuring cup. Pour all at once in center of flour mixture. Mix with fork, press evenly with fingers to line bottom and sides of plate. Pick entire crust and roll into 15 minutes.

PEPPERMINT FUDGE PIE

24 cream, one cup marshmallows
1/4 cup margarine, melted
1/4 cup miniature marshmallows
1/2 cup sugar
1/2 cup milk
2 tbsps heavy cream, whipped
1/2 cup crushed peppermint stick candy
1 cup vanilla
1 cup milk

Combine cookie crumbs, margarine, finely crushed marshmallows, melted chocolate and candy; pour into crust. Chill. Make light setting.

FRUIT CRISP

1 cup flour
1/2 to 3/4 cup sugar (depending on sweetness of fruit)
1/2 tsp salt
1/2 cup margarine or butter
1/4 cup fresh or frozen fruit
1/4 cup water

Cover bottom of 10x6x2 - inch pan with fruit. Add 1/2 cup of water. Sprinkle with flour and salt and cut in margarine. Sprinkle over the fruit and bake at 350 degrees for 40 minutes. Serve warm with ice cream.

WIENIE-LOTTAS

8 to 10 frozen tortillas
2 10-1/2 oz cans chili without beans
1 tbsps instant minced onion
6 to 8 drops bottled hot pepper sauce
1 lb. (4 to 10) frankfurters, sliced
1 whole can (1 cup) tomato sauce
1/2 cup seeded and chopped green chili peppers
4 oz. (1/2 cup) shredded sharp natural cheddar cheese

Cook tortillas according to package directions. Combine chili, onion and hot pepper sauce. Place a frank on each tortilla, top each with two tablespoons chili mixture and tortillas.

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SELECTED RECIPES OF

Mrs. Jerry Oliphant

BARBECUED CHICKEN

3 broilers or 3 1/2 lb. chicken
1/2 cup salad oil
1 tsp Worcestershire sauce
1/2 tsp grated onion
1/2 tsp salt
1/2 tsp paprika
1/2 cup catsup
Few drops Tabasco sauce
1/2 tsp dry mustard

Brush chicken lightly with oil, then sprinkle with salt and pepper. Arrange pieces in open roasting pan so they do not overlap. Bake at 475 degrees for 20 minutes, turning pieces after 10 minutes.

Combine other ingredients and mix well. Pour barbecue sauce over chicken. Reduce heat to 375 degrees and bake 45 minutes longer, basting occasionally. Serves six.

GINGER CHEWIES

1 cup dark brown sugar
(packed)
1 cup flour
1 egg
1/4 cup molasses
1/2 cup milk
1/2 tsp soda
1/2 tsp salt
1/2 tsp cinnamon
1/2 tsp ginger
1/2 tsp cloves
1 cup chopped nuts

Mix sugar, egg, butter, molasses and vanilla. Sift flour with soda, salt and spices. Add alternately with milk. Mix well and add nuts. Pour into nine-inch square pan, bake at 350 degrees for 25 minutes. Cool in pan and cut into squares.

MRS. JERRY OLIPHANT

mato sauce, pour over tortillas, garnish. Press into nine-inch pie plate, chill. Melt three cups marshmallows with milk in double boiler. Sprinkle with marshmallows until smooth. Chill until slightly thickened. Mix well. Fold in whipped cream. Chill. Make light setting.

FOUNDED CAKE

2 cups sugar
1 cup shortening
2 1/2 cups flour
2 tbsps baking powder
1/2 tsp salt
1 tsp vanilla
1 cup milk

Combine cookie crumbs, margarine, finely crushed marshmallows, melted chocolate and candy; pour into crust. Chill. Make light setting.

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4 egg yolks
Mix sugar, shortening and add egg yolks one at a time
Sift flour, baking powder and salt in separate bowl. Add dry ingredients to wet ingredients. Add vanilla, beat eggs thoroughly. Combine with whites and fold into mixture. Bake in tube pan at 350 degrees for 45-60 minutes.
GUACAMOLE DIP
1 cup diced peeled tomato
2 avocados, peeled, mashed
1/2 cup mayonnaise or salad dressing
1/4 cup chopped onion
1/2 tsp salt
4 slices thinly cooked bacon, crumbled
Combine tomato, avocado, salad dressing, onion and salt. Mix well. Stir in bacon just before serving. Serve with tortilla, corn chips or party crackers.

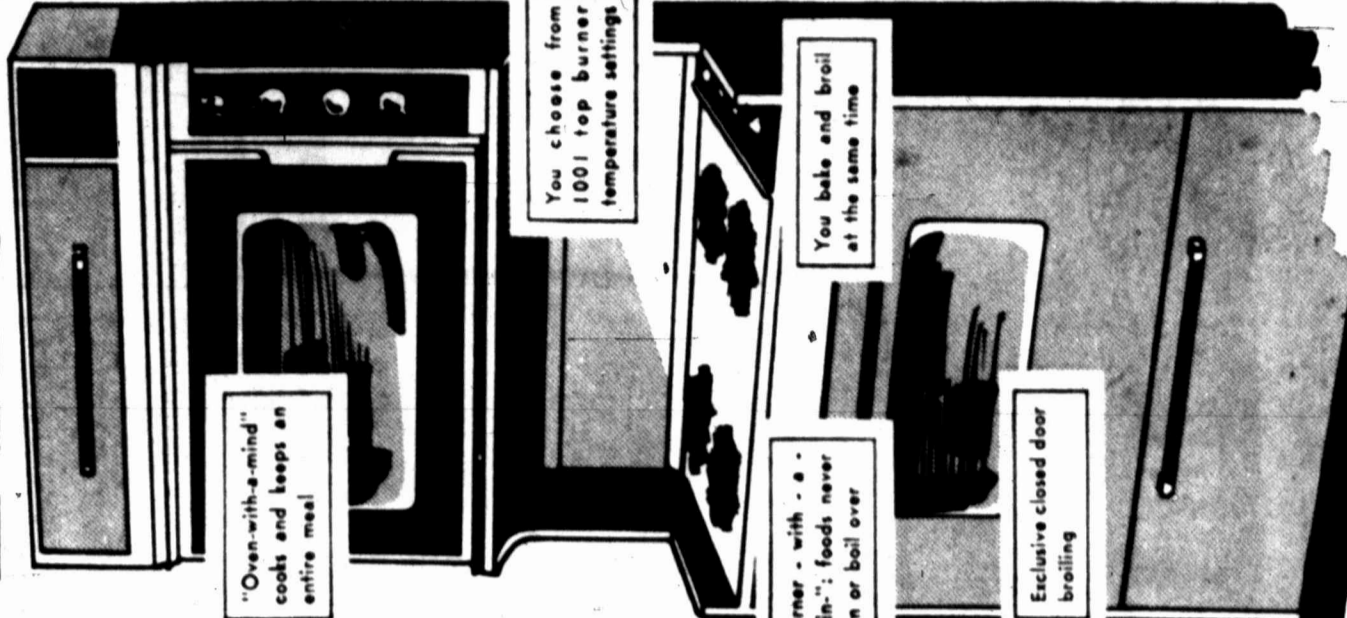
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SELECTED RECIPES OF

Mrs. L. D. Grice

PLANTATION SUPPER

- 1 lb. ground beef
- 1/2 cup chopped onion
- 1 can condensed cream of mushroom soup
- 1/2 cup whole kernel corn, drained
- 1/2 cup chopped pimiento
- 1/2 tsp. salt
- 1/2 cup pepper
- 1 cup onion and green pepper, chopped
- 1 cup butter
- 1 cup sugar
- 1 cup pecans
- 1 cup butter
- 1 cup sugar
- 1 cup pecans
- 1 cup butter
- 1 cup sugar
- 1 cup pecans

MILKY WAY CAKE

- 8 Milk Way bars
- 2 sticks margarine
- 2 cups sugar
- 2 cups flour
- 2 tsp. vanilla
- 1 cup butter
- 1 cup pecans
- 1/2 tsp. salt
- 1/2 cup sugar
- 1 cup flour
- 1 cup pecans
- 1/2 tsp. salt
- 1/2 cup sugar
- 1 cup flour
- 1 cup pecans

LASAGNE

- 1 lb. ground beef
- 1/2 cup chopped onion
- 1/2 cup tomato paste
- 1/2 cup water
- 1/2 cup tomato sauce
- 1/2 cup onion
- 1/2 cup pepper
- 1/2 cup lasagne noodles, cooked
- 2 cups mozzarella cheese, sliced
- 1/2 lb. processed cheese, thinly sliced
- 1/2 cup grated parmesan cheese

QUICK PIZZA

- 4 English muffins
- 4 slices mozzarella cheese, or swiss
- 4 tbsps. tomato sauce
- 4 tbsps. salad oil
- Salt and pepper
- 1/2 cup sugar
- 1/2 cup butter
- 1/2 cup milk
- 1/2 cup flour
- 1/2 cup water
- 1/2 cup yeast
- 1/2 cup sugar
- 1/2 cup flour
- 1/2 cup water
- 1/2 cup yeast

ICING

- 1/2 cup sugar
- 1/2 cup milk
- 1/2 cup flour
- 1/2 cup water
- 1/2 cup yeast
- 1/2 cup sugar
- 1/2 cup flour
- 1/2 cup water
- 1/2 cup yeast

HERALD

- 1/2 cup sugar
- 1/2 cup milk
- 1/2 cup flour
- 1/2 cup water
- 1/2 cup yeast

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Selected Recipes Of Mrs. Conard Miller

PINEAPPLE AND CREAM DELIGHT

- 1 carton whipping cream
- 1 small can crushed pineapple
- 1/2 cup sugar
- 1/2 cup flour
- 3 cups crushed vanilla wafers

ANGEL FOOD LEMON PIE

- 1 baked pie shell
- 3 eggs
- 2 tbsps. butter
- 1 cup sugar
- Juice and grated rind of 1 lemon

GUACAMOLE DIP

- 2 large avocados
- 2 tbsps. chopped onion
- 1/2 minced garlic
- 1/2 tsp. Tabasco sauce
- 2 tbsps. lemon juice

COCONUT SNOW CAKE

- 1 cup butter or shortening
- 2 cups sugar
- 4 cups flour
- 1/2 tsp. salt
- 1/2 cup milk
- 1 tsp. vanilla
- 5 egg whites

GUACAMOLE PATTIES

- 1 lb. ground chuck
- 1 avocado
- 1 tomato, chopped
- 1 medium onion, chopped
- 1/4 tsp. hot pepper sauce
- 1/2 tsp. salt
- 1 tsp. lemon juice

SPAGHETTI AND MEAT

- 1 tsp. fat
- 2 onions, chopped
- 1 green pepper, chopped
- 3 buttons garlic, sliced

Conard Miller

- 1 lb. ground meat
- 1 can tomato paste
- 3 tbsps chili powder
- 1 cup water
- 1/2 cup mushrooms
- 1/2 cup peas (cooked)
- 1/2 cup corn (cooked)
- 1/2 cup spaghetti
- 1/2 cup sauce
- 1/2 cup cheese

STRAWBERRY CAKE

- 1 box white cake mix
- 1/2 cup strawberry gelatin
- 1/2 cup flour
- 1/2 cup cooking oil
- 4 eggs
- 1/2 pkgt. frozen strawberries
- 1/2 pkgt. dry ingredients

ICING

- 1 stick margarine
- 1 box powdered sugar
- 1/2 pkgt. frozen strawberries
- 1/2 cup cream
- 1/2 cup sugar

GUACAMOLE

- 2 large avocados
- 2 tbsps. chopped onion
- 1/2 minced garlic
- 1/2 tsp. Tabasco sauce
- 2 tbsps. lemon juice

COCONUT SNOW CAKE

- 1 cup butter or shortening
- 2 cups sugar
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- 1/2 tsp. salt
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SPAGHETTI AND MEAT

- 1 tsp. fat
- 2 onions, chopped
- 1 green pepper, chopped
- 3 buttons garlic, sliced



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Selected Recipes Of Mrs. Ted Hull



MACARONI AND CHEESE

1 box macaroni
1 large onion, soup, heated
1 can tomato soup, heated
Cheese sliced or grated
Cook macaroni and drain
Pour half into baking dish and
top with one half sliced onion,
one half cheese and half of
warm soup. Add remaining in-
gredients in the same order.
Bake in 350 degree oven for
about 25 minutes.

STRAWBERRY PUDDING

1 can condensed milk
2 eggs, beaten
1/2 cup lemon juice
1/2 pkg. (10 oz.) frozen straw-
berries
1 large box vanilla wafers
1/2 pt. whipping cream
Mix milk and eggs, and add
lemon juice. Stir in strawber-
ries and mix well, and pour into
vanilla wafer lined dish. Top
with whipped cream.

SWISS STEAK

1 1/2 inch thick round steak.
1 bell pepper, chopped
1 onion
1 can tomatoes
Salt and pepper
Four, salted beef patties and
one. Cover with tomatoes and
bake in 300 degree oven for two
hours.

TALARINO

1 onion
3 garlic cloves
Green pepper
Red Mexican peppers
1 lb. ground beef
1 No. 2 can tomatoes
1 can whole kernel corn
15 oz. noodles
1 small can ripe olives
1 lb. cheese, grated
Bacon drippings
Cook meat in bacon drippings
until it is gray-colored. Add
salt, pepper and tomatoes. Sim-
mer 30 minutes. Cook noodles,
drain, and add one-half grated
cheese and the corn. Combine
meat and noodle mixture with
other ingredients. Make one
hour in slow oven. Add remain-
ing cheese on top.

FUNCH

1 large can pineapple juice
1 large can orange juice
1 bottle ginger ale
1 pkg. lemon powdered soft
drink
Sugar to taste
Mix as listed and pour into
punch bowl.

HOT ROLLS

1/2 cup sugar
2 cups lukewarm water

2 pgs. dry yeast
2 tps. salt
1/2 cup shortening
1 egg
Flour, about 6 cups

Mix sugar, water and dry
yeast in large bowl. Let stand
for five or ten minutes. Dis-
solve salt in mixture, and add
shortening, egg and flour to
right consistency or until it is
sticky. Flour board and knead
dough lightly. Put into large
greased bowl and let rise until
doubled in bulk. Place on board
and knead lightly and make into
rolls. Half of the dough may be
saved for cinnamon rolls.

CINNAMON ROLLS
1/2 stick margarine, melted
1 cup sugar
2 or 3 tps. cinnamon
Milk, if not moist enough
Mix first three ingredients.
Add milk to dough until it is
enough. Roll dough until it is
thin and spread with mixture.
Roll and spread with mixture.
Bake in 325 degree oven for 15 to 20
minutes. Glaze if desired.

GLAZE

2 cups powdered sugar
Milk
Mix powdered sugar and milk
until spreading consistency
Spread on warm rolls.

FORGOTTEN COOKIES

1/2 cup sugar
1/2 cup egg whites
1 tsp. vanilla

cream and pecans and stir gent-
ly. Chill.

PEACH CAKE

3/4 cup butter
1 1/2 cups sugar
2 eggs (well beaten)
2 cups flour
1 tsp. baking powder
Salt
1 tsp. cinnamon
1 tsp. cloves
1 tsp. soda
1 cup pecans, optional
1 cup raisins (optional)
Bleed sugar and butter until
creamy. Add eggs and beat
spread over cool cake.

ICING

1/2 cup butter
1 cup brown sugar
1 1/2 cup powdered sugar
1 tsp. vanilla
Melt butter and brown sugar.
Cook over low heat for two min-
utes and let cool. Add powdered
sugar and vanilla. Beat until
spr e a d i n g consistency and
beat spread over cool cake.

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The Top Values
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Stores

SELECTED RECIPES OF

Mrs. Roy Collins

CRISP BELL OKRA

Small okra pods of uniform
length, approximately 70
HAMB SALAD:
2 or 3 cups left-over baked
ham
1/2 cup onion
1/2 cup celery
1/2 cup mixed sweet and dill
pickles
Remove crust from bread and
slice lengthwise about one-half
inch thick. Spread each slice of
bread with melted margarine.
Add cheese mixture (thinned
with milk) and ham salad in
which the ham has been ground
with the onion, celery, and
pickles. Mix onion, celery, and
pickles thoroughly and add salt
and pepper. Add peanut butter,
cheese and ham in layers. Roll
bread and pin with toothpick.
Wrap firmly in waxed paper
and again in a moist towel. Put
in refrigerator until ready to
serve. These sandwiches freeze
well.

'BARRITAS'

2 lbs. ground chuck
Pinch chili powder
2 fresh medium sized toma-
toes
1/2 fresh medium sweet pepper
1 small onion
1/2 Jalapeno peppers, from
12-15 flour tortillas
Cheese, grated (if desired)
Steam ground chuck until
done. Season with garlic, chili
powder, salt and pepper. Put
finely chopped onion and Jal-
apeno pepper in meat and con-
tinue cooking until onions are
tender. Add finely chopped to-
mato and sweet pepper and con-
tinue cooking about five min-
utes.
Steam 12-15 flour-tortillas and
fill with meat. The amount of
tortillas made depends on how
you fill them with meat. Wrap
in foil and heat in oven for 15
to 20 minutes. Cheese may be
added if desired.

MIAMI SALAD

1 pkg. lime gelatin
1 cup hot water
1 cup cold water
1 cup mayonaisse
1 orange (cut up)
2 tps. salad dressing
Mix as listed and refrigerate
overnight.

ORANGE CAKE

1 cup sugar
1/2 cup margarine
2 eggs, beaten well
1 cup sour milk
1 tsp. soda
Pinch salt
2 1/2 cups flour
1 tsp. baking powder
1 cup raisins
3/4 cup chopped pe-an-
grated rinds of 2 oranges
Cream sugar and margarine.
Add eggs and sour milk. Alter
role ingredients with milk
flour and raisins. Bake in lay-
ers. Bake in layers.
floured and greased pans, at 350
degrees for one hour.

TOPPING

1 cup sugar
Juice of 3 oranges
Boil sugar and juice until it
reaches soft ball stage. Apply
while cake is still hot.

MILLIONAIRE PIE

2 baked pie shells
1/2 cup egg yolks (3 or 6)
3/4 cup powdered sugar
1 stick margarine
1 pkg. whipped cream mix
1 large can well-drained pine-
apple
1/2 cup chopped pecans
Beat egg yolks, powdered sug-
ar and margarine. Beat until
very firm. Spread evenly in pie
shells. Add whipped cream mix
ture, pineapple and pecans. Pie

ROLLED SANDWICHES

1 loaf unshredded bread
1 lb. melted margarine
1 jar crunchy peanut butter
CHEESE MIXTURE:
2 3-oz. pkg. cream cheese at



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high on pie. Chill. Can be froz-
en.

CHEESE COOKIES

1/2 lb. butter
2 tps. sugar
2 cups flour
2 small pgs. cream cheese
Cream together butter and
cream cheese. Add sugar and
flour (sifted). Roll very thin and
cut with cookie cutter. Add fill-
ing to one-half of cookie and
fold over. Bake until brown,
about 20 minutes in low oven.

FILLING

1 cup chopped dates
1 cup sugar
1 cup hot water
1 tsp. lemon juice
Mix as listed and cook over
low heat until mixture is a
paste. Cool and fill cookies.



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SELECTED RECIPES OF

Mrs. Jerry Dudley

BAKED PORK CHOP CASSEROLE

1 6-oz. pkg. long grain and wild rice
1 9-oz. pkg. frozen French cut pork chops
3 tbsp. butter or margarine
2 tbsp. flour
3/4 cup milk
1/2 cup light cream
1/2 tsp. salt
1/2 tsp. pepper
6 center-cut pork chops, cut one inch thick

Salt and pepper.
Prepare rice, following directions on package. Place beans in boiling salted water, bring to a boil and drain immediately. Melt butter in saucepan, blend in flour. Gradually add milk and cream, cook over medium heat, stirring constantly, until thickening. Add rice, heat, blend together. Heat cream, add to rice mixture. Add green beans, salt and pepper. Pour into a 2 1/2 quart casserole. Trim off excess fat from chops. Cook fat in skillet over low heat until lightly browned and a thin layer of melted fat forms in skillet. Add chops and cook over moderate heat until browned on both sides. Sprinkle with salt and pepper. Place chops over rice, cover and bake at 325 degrees for 1 hour and 25 minutes. Serve six.

FRESH STRAWBERRY PIE

1 4-oz. pkg. strawberry preserves
1 4-oz. pkg. cream cheese
1 baked eight inch pastry shell
1/4 cup confectionery sugar
1/4 cup lemon juice
1 tsp. lemon juice
Red food coloring
One-third cup heavy cream, whipped

Wash, drain and hull strawberries. Work cream cheese with a fork until softened. Spread cooled pastry shell. Select half of the choicest whole berries, press firmly into cream, cheese with the tips up. Mash remaining berries and strain. Measure juice and, if necessary, add enough water to make a liquid. Gradually stir in a saucer and lemon juice in the strawberry heat, stirring constantly, until thick and clear, about five or six minutes. Stir in a few drops of red food coloring. Remove from heat and cool about 10 minutes. Pour around berries in pastry shell. Chill about three hours, or until firm. Decorate with cream. Serves six.

CARROTS FLAMBE'

2 bunches carrots
2 tbsp. butter or margarine
1/4 cup sugar
3 tbsp. orange juice
1 tsp. lemon juice
1/2 tsp. ginger
2 tbsp. orange-flavored brandy, if desired

Pare carrots. Steam in small amount of salted water just until tender; drain. (Do not overcook.) Melt butter in a skillet or chafing dish. Stir in sugar, orange juice, orange rind, lemon juice and ginger. Add carrots, simmer until carrots are glazed. If desired, heat brandy in large ladle, ignite, spread over carrots and serve immediately. Serves six.

EASY CHICKEN CASSEROLE

1 can uncooked rice
1 can condensed cream of mushroom soup
1 pkg. dry onion soup mix
1 1/2 cup cans milk
1 3-10 3/4 lb. broiler-fryer chicken, cut up
Salt and pepper
Mix together rice, soups and milk; pour into a 3-quart casserole. Place chicken pieces, skin side down, over rice; sprinkle lightly with salt and pepper.



MRS. JERRY DUDLEY

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MRS. LOYD WOOTEN

SELECTED RECIPES OF

Mrs. Loyd Wooten

ORANGE SLICE FRUITCAKE

2 cups sugar
4 eggs, well beaten
4 cups flour
Pinch salt
1 1/2 cups buttermilk
1 tsp. soda
1 cup butter or shortening
2 lbs. orange slice candy, cut small
1 lb. dates, cut fine
3 cups chopped pecans
1 1/2 cups finely chopped walnuts

Cream butter and sugar. Add beaten eggs and beat the mixture thoroughly. Add soda and salt to buttermilk, then add to creamed mixture. Mix flour with cut-up fruit and nuts and add, mixing thoroughly. Bake about three hours at 250 degrees or until tests done.

ICE BOX ROLLS

1 cup shortening
1 cup boiling water
1/2 cup sugar
1 tsp. salt
2 cakes yeast
1 cup cold water
2 eggs
6 cups unsifted flour

Mix shortening, boiling water, sugar and salt and set in refrigerator to cool. Beat 2 eggs until creamy. To the first part that has cooled, add yeast mixture and then beaten eggs. Stir in flour. Cover with oiled paper and place in refrigerator until ready to use. To bake, pinch off as much as needed and roll out very thin. Cut with small biscuit cutter, spread dough with melted butter and fold over. The smaller the roll, the better.

Using another method, you may pinch off desired amount, pat into biscuits and let bake. Also, the dough may be rolled in balls and made into three-part rolls in muffin pans.

SPECIAL SALAD

1 lb. cranberries
1 1/2 cups sugar
2 lbs. Tokay grapes (may use white)
2 cups small marshmallows
1 lb. chopped pecans
1/2 pt. cream (whipped)
Grind cranberries and mix with sugar. Let set overnight. Mix with other ingredients and refrigerate until ready to serve.

HOLIDAY SALAD

bananas and pineapple
1/2 cup brown sugar
1 cup, plus 7 level tbsps. flour
1/4 tsp. salt
12 oz. light chocolate chips
1 cup pecans
1/2 cup granulated sugar

Pour boiling water over chopped dates. Stir in soda and set aside to cool. Cream together shortening and brown sugar, add eggs and mix with date mixture. Add flour and salt. Pour into well-greased oblong 13x8 inch pan. Sprinkle unbaked cake with chocolate chip mixture. Grind cranberries after measuring, and grind oranges after peeling and removing all white. Grate apples with peel and mix as listed. Bake a long time in a covered dish.

STRAWBERRY SALAD

2 pkgs. strawberry gelatin
2 cups boiling water
2 pkgs. frozen strawberries
2 mashed bananas
1/2 cup nuts
1/2 pt. sour cream
1 No. 2 can crushed pineapple, drained
Dissolve gelatin in boiling water, add frozen strawberries, and when berries are thawed, add creaming well until mixture is

light and fluffy. Stir in vanilla and will keep indefinitely in refrigerator. Serve at room temperature.
GREEN ENCHILADA PIE
1 can cream of chicken soup
1 cup evaporated milk
1 medium onion, finely chopped
1 4-oz. can chopped green chilies
12 tortillas
2 cups grated sharp cheddar cheese
Combine and beat milk, onions, chilies and soup mixture. Fry tortillas. Have cooking oil hot and turn tortilla in hot oil very quickly, drain on paper toweling. Place in long, rectangular pan and add thawed orange juice, vanilla, water and nuts. Mix and let set in refrigerator for several hours or overnight. Roll into balls and then in coconut. These need to be made two or three days early so they can season, 350 degrees.

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Mrs. Jerry Dudley

BAKED PORK CHOP CASSEROLE

1 6-oz. pkg. long grain and wild rice
1 9-oz. pkg. frozen French cut pork chops
3 tbsp. butter or margarine
2 tbsp. flour
3/4 cup milk
1/2 cup light cream
1/2 tsp. salt
1/2 tsp. pepper
6 center-cut pork chops, cut one inch thick

Salt and pepper.
Prepare rice, following directions on package. Place beans in boiling salted water, bring to a boil and drain immediately. Melt butter in saucepan, blend in flour. Gradually add milk and cream, cook over medium heat, stirring constantly, until thickening. Add rice, heat, blend together. Heat cream, add to rice mixture. Add green beans, salt and pepper. Pour into a 2 1/2 quart casserole. Trim off excess fat from chops. Cook fat in skillet over low heat until lightly browned and a thin layer of melted fat forms in skillet. Add chops and cook over moderate heat until browned on both sides. Sprinkle with salt and pepper. Place chops over rice, cover and bake at 325 degrees for 1 hour and 25 minutes. Serve six.

FRESH STRAWBERRY PIE

1 4-oz. pkg. strawberry preserves
1 4-oz. pkg. cream cheese
1 baked eight inch pastry shell
1/4 cup confectionery sugar
1/4 cup lemon juice
1 tsp. lemon juice
Red food coloring
One-third cup heavy cream, whipped

Wash, drain and hull strawberries. Work cream cheese with a fork until softened. Spread cooled pastry shell. Select half of the choicest whole berries, press firmly into cream, cheese with the tips up. Mash remaining berries and strain. Measure juice and, if necessary, add enough water to make a liquid. Gradually stir in a saucer and lemon juice in the strawberry heat, stirring constantly, until thick and clear, about five or six minutes. Stir in a few drops of red food coloring. Remove from heat and cool about 10 minutes. Pour around berries in pastry shell. Chill about three hours, or until firm. Decorate with cream. Serves six.

CARROTS FLAMBE'

2 bunches carrots
2 tbsp. butter or margarine
1/4 cup sugar
3 tbsp. orange juice
1 tsp. lemon juice
1/2 tsp. ginger
2 tbsp. orange-flavored brandy, if desired

Pare carrots. Steam in small amount of salted water just until tender; drain. (Do not overcook.) Melt butter in a skillet or chafing dish. Stir in sugar, orange juice, orange rind, lemon juice and ginger. Add carrots, simmer until carrots are glazed. If desired, heat brandy in large ladle, ignite, spread over carrots and serve immediately. Serves six.

EASY CHICKEN CASSEROLE

1 can uncooked rice
1 can condensed cream of mushroom soup
1 pkg. dry onion soup mix
1 1/2 cup cans milk
1 3-10 3/4 lb. broiler-fryer chicken, cut up
Salt and pepper
Mix together rice, soups and milk; pour into a 3-quart casserole. Place chicken pieces, skin side down, over rice; sprinkle lightly with salt and pepper.

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ture over the mixture and stir either use a greased loaf pan or until blended. Drop from a tea-green bean or corn cans, filling them two-thirds full. They will rise to the top and, when sliced, are more attractive for enter.

SELECTED RECIPES OF Mrs. Wesley Deats

ure over the mixture and stir either use a greased loaf pan or until blended. Drop from a spoon on waxed paper.

BANANA BREAD

- 1 cup sugar
 - 1/2 cup shortening
 - 3 eggs
 - 1 cup mashed bananas (about three)
 - 1/2 cup sour milk
 - 1 large onion, chopped fine
 - 1/2 cup sugar
 - 1/2 cup corn oil
 - 1/2 cup vinegar
 - 1/2 cup soda
 - 1 cup nuts
- Cream first three ingredients. Add eggs, milk, bananas, flour, keep several days covered, and soda and nuts. Bake at 350 degrees better the day after it is green for one hour. You can make.

COLE SLAW

- 1 head cabbage, shredded
 - 2 bell peppers, cut fine
 - 1 large onion, chopped fine
 - 1/2 cup sugar
 - 1/2 cup corn oil
 - 1/2 cup vinegar
 - 1/2 cup soda
- Mix all ingredients. It will keep several days covered, and soda and nuts. Bake at 350 degrees better the day after it is green for one hour. You can make.

SELECTED RECIPES OF Mrs. Wesley Deats

- CHERRY PIE:** Fry rice in shortening, stir-fry until lightly browned. Add 1/2 cup chopped onion, bell pepper, tomatoes and water. Cover pan and simmer 40 minutes. Do not lift lid or stir during 40 minutes.
- BANANA NUT CAKE:** 1/2 cup sugar, 1/2 cup shortening, 2 eggs, beaten separately, 1 cup chopped nuts, 4 bananas, mashed, 4 tbsp. buttermilk, 2 cups sifted flour, 2 tsp. soda, stirred in butter.

FIG PRESERVE CAKE

- 1/2 cup sugar
- 1/2 cup cooking oil or margarine
- 1 cup flour
- 1 cup nuts
- 1 tsp. soda
- 1 cup buttermilk
- 1 tsp. nutmeg
- 1 tsp. cloves
- 1 tsp. cinnamon
- 1 tsp. salt
- 1 cup fig preserves

SHRIMP BOIL

- 1 lb. shrimp, Boil
- 2 onions, sliced in thick rounds
- 1 onion cut in fourths
- 2 pieces of celery, chopped
- 1 handful of salt
- 1/2 bell pepper
- Green onion tops

FRUIT COBBLER

- 1 large can of fruit with juice
- 1/2 cup sugar
- Large lump of butter
- Mix batter ingredients as listed and pour into pan. Mix fruit mixture and pour over batter.

GELATIN FRUIT SALAD

- 1 family sized pkg. or 2 regular sized pks. strawberry gelatin
- 1 can crushed pineapple, drained
- 1 cup chopped nuts
- 1 pkg. frozen strawberries
- 1 carton sour cream dressing

SPANISH RICE

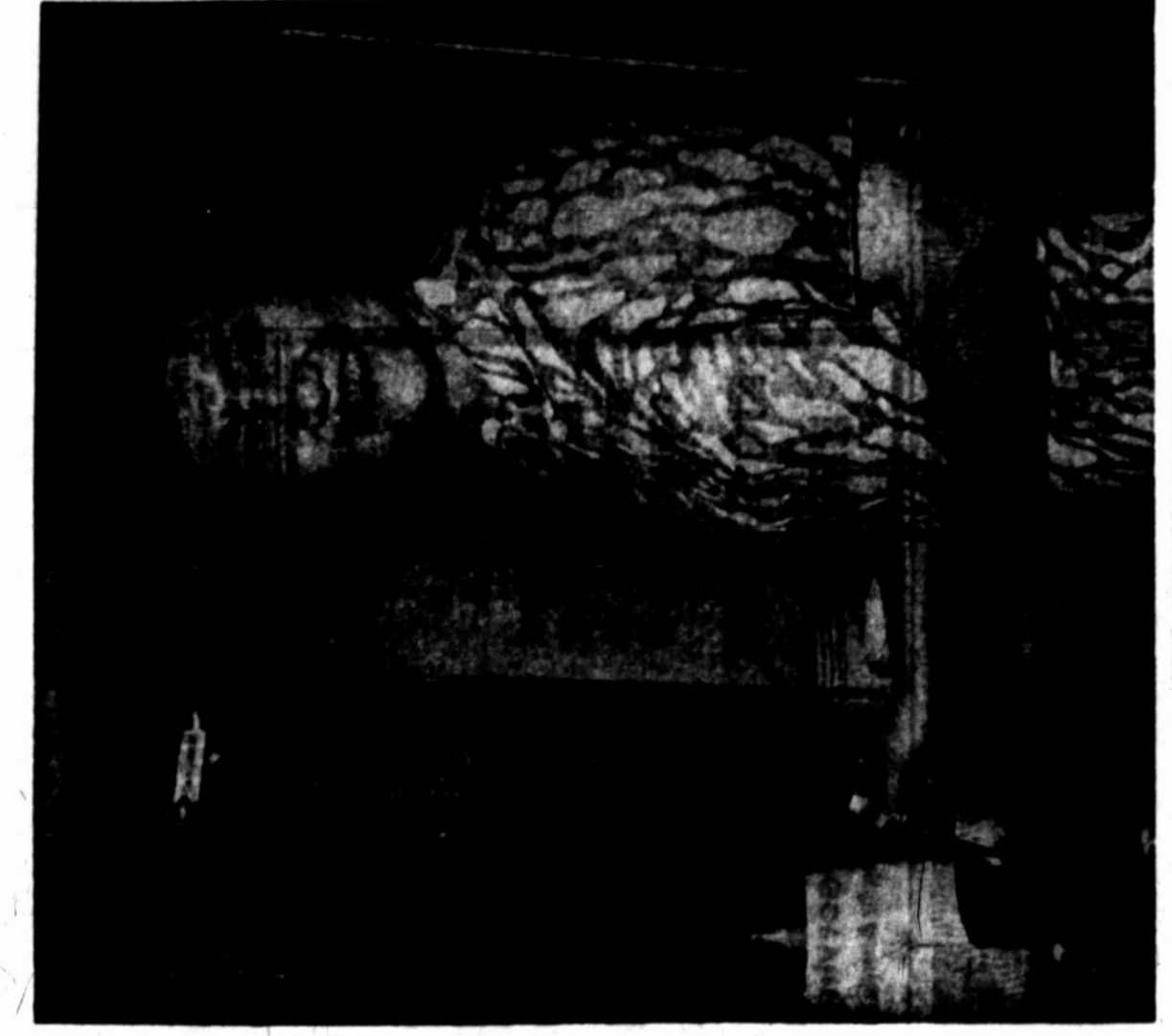
- 1 cup uncooked rice
- 1 tsp. salt
- 1 onion, chopped
- 1 bell pepper, cut in strips
- 1 can tomatoes, No. 2 size
- 1/2 can water

MRS. WESLEY DEATS

- 1 cup chicken stock
- 1/2 lb. grated American cheese
- 1 small jar chopped pimiento
- 2 7-oz. pks. spaghetti
- Canned chicken broth (only if needed)

EASY ALL-BRAN BREAD

- 3 cups warm water
- 2 yeast cakes
- 1/2 cup shortening
- 1 cup All Bran



MRS. CARROLL DAVIDSON

SELECTED RECIPES OF Mrs. Carroll Davidson

- PUMPKIN CAKE:** 1 cup shortening or 2 sticks margarine, 2 1/2 cups sugar, 3 eggs, 1 tsp. soda, 1 tsp. allspice, 1 tsp. nutmeg, 1 tsp. cinnamon, 1/2 cup salt, 2 cups pumpkin (1 large can) cups flour.

CRANBERRY SALAD

- 1 lb. cranberries, raw
- 2 cups sugar
- 1 cup crushed pineapple
- 2 pks. cherry gelatin
- 3 cups water

CHILI CON QUESO DIP

- 1 can tomatoes and green chilies
- 1 lb. soft processed cheese
- Cut cheese and melt in double boiler; drain tomatoes and chop up. Mix with cheese and stir.

UNBAKED COOKIES

- 2 cups sugar (1 brown and 1 white)
- 1/2 cup butter or margarine
- 1/2 cup milk
- 3 cups uncooked quick oat-meal
- 6 tbsps. cocoa
- 1 tsp. vanilla
- 1/2 cup nuts, chopped

CHEERY ICE BOX PIE

- 1 can condensed milk
- 1/2 cup lemon juice

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MRS. WESLEY DEATS

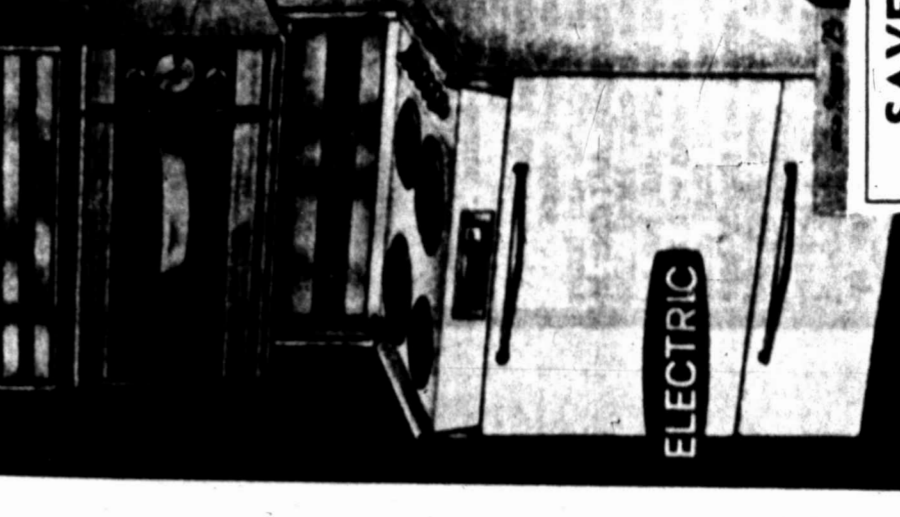
Stir well and simmer for 10 minutes more. Add olives, 1 cup chicken stock, cheese and pimiento. Cook for 10 minutes. Canned chicken broth (only if needed)

Boil fryer until tender. Remove meat from bones and let cool. Reserve the stock to cook spaghetti and to season sauce.

EASY ALL-BRAN BREAD

3 cups warm water
2 yeast cakes
1/2 cup shortening
1 cup All Bran

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SELECTED RECIPES OF

Mrs. R. L. Cranford



MRS. R. L. CRANFORD

CHICKEN 'N' GOLDEN SAUCE

Set aside. Mix sugar and flour, add boiling water slowly. Cook over medium heat until slightly thickened. Gradually add beaten egg yolks. Continue cooking three minutes. Add cornstarch, onion juice and grapes. Cook constantly. Remove from heat for 20 minutes. Turn chicken, add butter, and stir until melted. Pour into pie shell. Cover with meringue made from three egg whites and four tablespoons sugar. Bake at 350 degrees until lightly browned.

MEAT BALLS

1 lb. ground meat
1 cup bread crumbs
1 egg
2 tbsps. cooking oil
1/4 cup chopped green peppers
2 tbsps. sugar
1 1/2 cups milk
2 tbsps. salt
4 tbsps. chili powder
1/2 tsp. pepper
2 24 oz. cans ranch style beans

Combine all ingredients except beans and mix well. Shape into meat balls the size of large walnuts. Brown on all sides in hot fat. Cover and cook for 15 to 20 minutes. Drain meat balls and combine with ranch style beans in sauce pan. Cover and heat together for 15 minutes. Makes 6-8 servings.

CAKE MIX PUDDING

1 pkg. two-layer white cake mix
1 No. 2 1/2 can crushed pineapple
1 apple
1/2 cup water
1 stick margarine
Empty fruit and juice into a 10x13 inch cake pan. Rinse can with one-half cup water and add to fruit and juice, spreading evenly in pan. Sprinkle the dry cake mix over the fruit and juice. Bake in preheated oven (350 degrees) for 40 to 45 minutes until top is crunchy and slightly browned. Serve warm. Makes 8-10 servings.

BROWNIES

4 eggs
2 cups sugar
1 cup butter or margarine
1 1/2 cups sifted flour
4 squares chocolate, melted
1 cup chopped nuts
4 tbsps. vanilla
Pinch of salt
Cream sugar and butter, add slightly beaten eggs. Beat in half of flour and melted chocolate. Add remaining flour, salt, nuts and vanilla. Bake at 350 degrees for 30-35 minutes in 10x13 greased pan.

NELL'S TRIANGLES

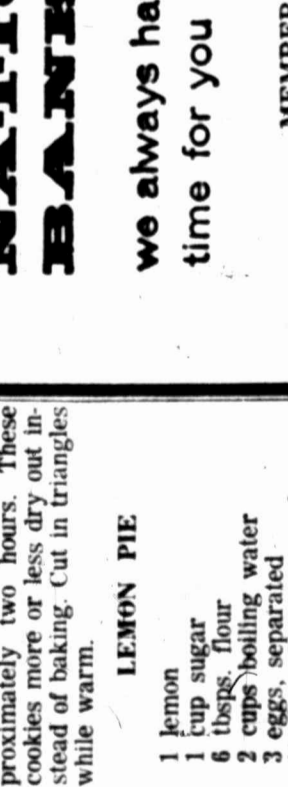
1 cup margarine
1 cup brown sugar, packed
1 egg yolk, beaten
2 tps. vanilla
2 cups sifted flour
1/2 cup chopped pecans
6 squares chocolate, melted
1/2 cup milk
Cream margarine, sugar, egg yolk and vanilla. Add other ingredients in order listed. Mixture will be very stiff. Pat out dough to one-fourth inch thickness on ungreased 12x16 cookie sheet. Spread one slightly beaten egg white over dough and sprinkle with chopped pecans, about one-half cup. Lightly press them into dough. Bake in oven over 250 degrees for approximately two hours. These cookies more or less dry out instead of baking. Cut in triangles with warm.

LEMON PIE

1 lemon
1 cup sugar
6 tps. butter
2 cups boiling water
3 eggs separated
1/2 tsp. butter
1 8-inch baked pie shell

keep your cool... try driving in!

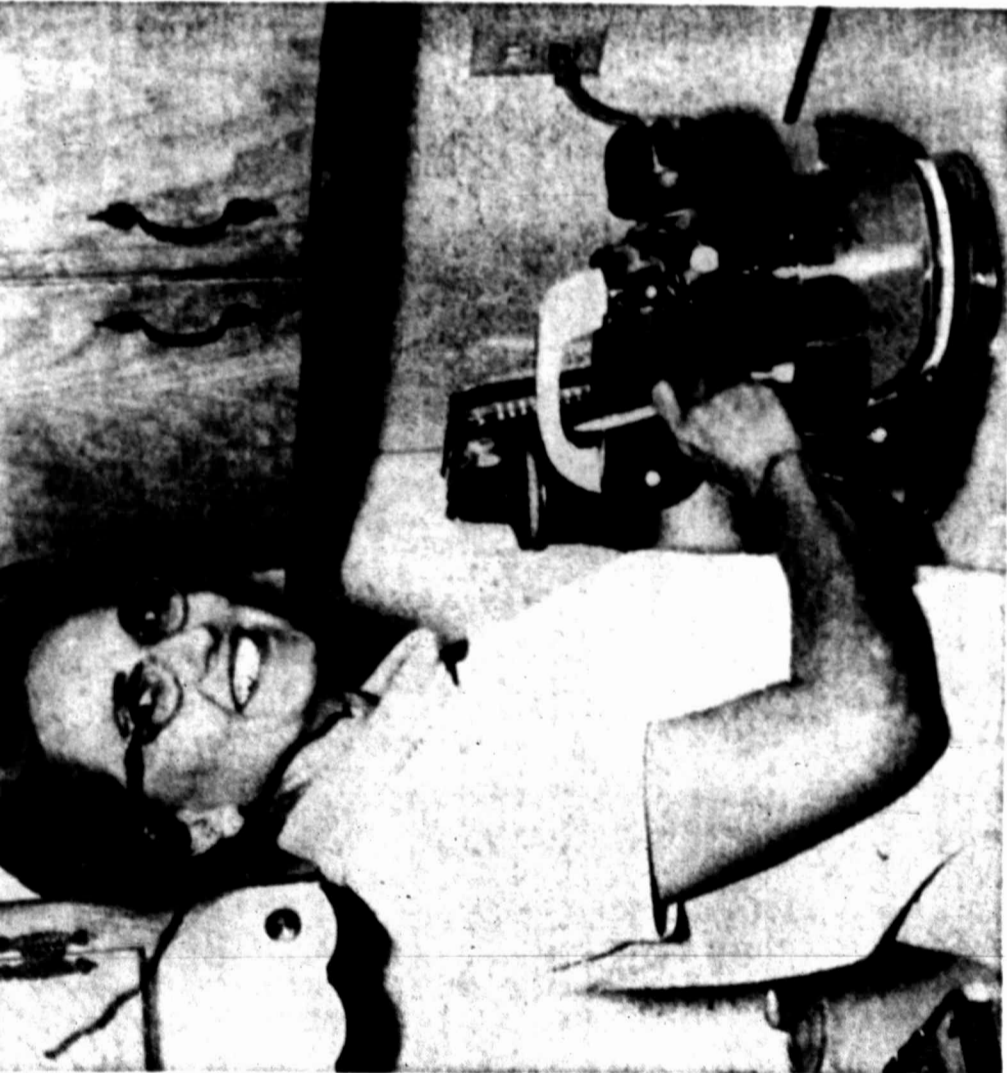
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SELECTED RECIPES OF

Mrs. Bart Deggs



MRS. BART DEGGS

SQUAW CORN

1/4 to 1 cup cubed smoked ham
2 tbsps. fat
1 No. can cream style corn
Salt and pepper to taste
2 beaten eggs
Brown ham in fat, add corn, seasonings, and eggs. Mix Cook over low heat, stirring constantly, till eggs are set. Makes six servings.

HEARTY BAKED BEANS

1 cup sliced onion
2 tbsps. fat
1 three oz. can deviled ham
1 tsp. prepared mustard
2 tbsps. molasses
1/2 tsp. salt
No. 2 cans pork and beans
2 tomatoes, peeled and sliced or
1 cup well-drained canned tomatoes

SPANISH-RICE SKILLET

4 slices bacon
1/4 cup chopped green pepper
1/2 cup onion
1/2 cup water
4 whole cloves
1 bay leaf
1/2 tsp. salt
Cut bacon in small pieces, fry until crisp in heavy skillet; remove bacon. Cook onion until golden. Add remaining ingredients, cover tightly and cook slowly 50 minutes. Stir occasionally. Remove cloves and bay leaf. Sprinkle crisp bacon over mixture in moderate oven (350) 45 minutes. Makes six servings.

BANANA NUT CAKE

2/3 cup shortening
2 1/2 cups sifted cake flour
1 1/2 cups sugar
1 1/4 tps. baking powder
1 tsp. soda
1 1/2 cups mashed bananas
2/4 cup chopped nuts
1/2 cup (2 large) eggs
2/3 cup buttermilk
Stir shortening just to soften. Sift in dry ingredients. Add bananas and half the buttermilk, mixing until all are blended. Beat eggs in separate bowl. Add to mixture. Cover with Piquant Sauce (list. Add remaining buttermilk and egg below). Bake in moderate oven (350) one hour. Bake in 1 x 0 eight servings.

PIQUANT SAUCE

Combine three tablespoons (350 degrees) 30 to 35 minutes.

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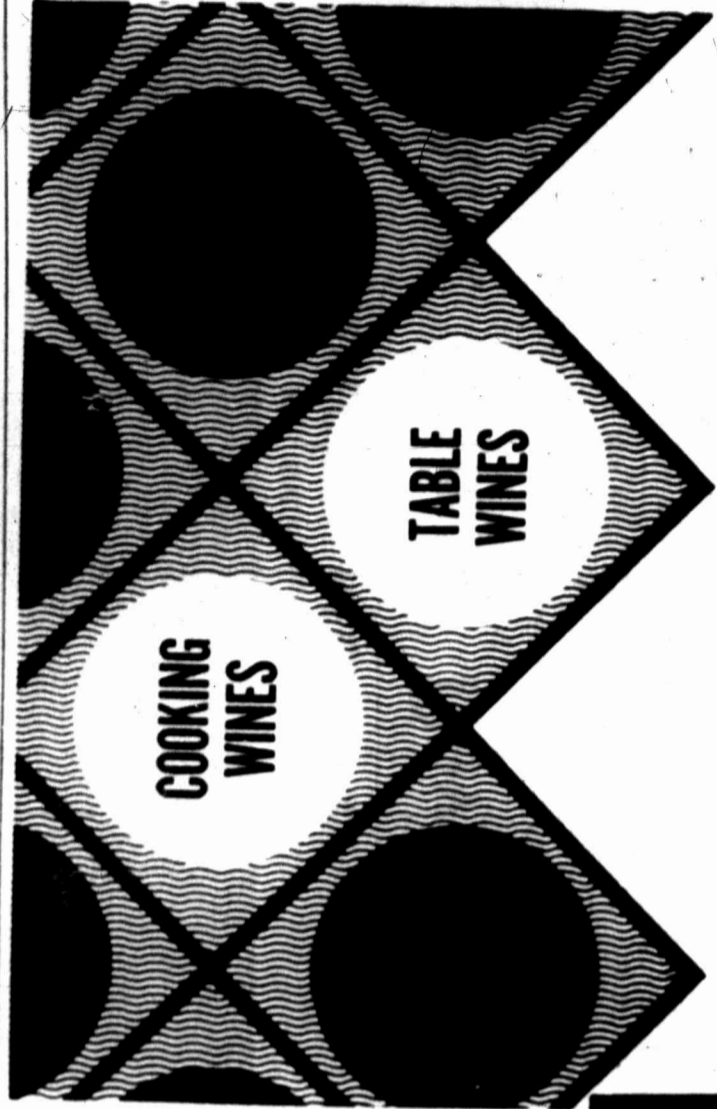
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SELECTED RECIPES OF

Mrs. J. K. Cunningham

INSTANT SPICED TEA
 2 cups boiling water
 3 eggs, separated
 1/2 tsp. butter
 1 9-inch baked pie shell

Combine sugar, salt and cornstarch; add to cherries and juice in a saucepan. Cook over low heat, stirring constantly until slightly thickened. Add food coloring and butter, stirring until butter is melted. Serve warm over pancakes.

Browned bacon is delicious with these pancakes.

SEVEN MINUTE FROSTING
 2 egg whites, unbeaten
 1 1/2 cups sugar
 3 tbsps. cold water
 3 tbsps. light corn syrup
 1 tbsps. vanilla
 1 tbsps. cream of tartar

Beat egg whites in top of double boiler; stir well. Then place over briskly boiling water. Add sugar, two level spoons at a time, beating well after each addition. Continue beating until stiff peaks will form. (Do not underbeat). Gently fold in pecans. Drop by table-spoons onto greased waxy sheet. Bake in slow oven 300 degrees for 30 minutes. Remove cookies; cool sheet while still warm.

WESTERN CHERRY FLAPJACKS
 2 pkgs. active dry yeast, or 1 cake compressed yeast
 1/2 cup warm water
 2 eggs
 2 cups milk
 4 cups packaged biscuit mix
 Soften yeast in warm water. Beat eggs; add milk and stir into biscuit mix. Beat until well blended. Stir into yeast and allow batter to stand in a warm place, without stirring, about 1 1/2 hours. Ladle onto a hot, lightly greased griddle. Turn flapjacks when the surface bubbles break. Make pancakes for breakfast or dessert. Serve with Buttered Cherry Sauce.

BUTTERED CHERRY SAUCE
 1 1/2 cups granulated sugar
 1/2 tsp. salt
 1 1/2 tsp. cornstarch
 2 No. 303 cans red sour pitted cherries
 Few drops red food coloring
 1/2 cup butter or margarine

Combine sugar, salt and cornstarch; add to cherries and juice in a saucepan. Cook over low heat, stirring constantly until slightly thickened. Add food coloring and butter, stirring until butter is melted. Serve warm over pancakes.

Browned bacon is delicious with these pancakes.

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WHEAT GERM SUMMERTIME SALAD
 2 envelopes unflavored gelatin
 1/2 cup French dressing
 1/2 cup confectioners sugar
 Combine ingredients. Stir well to blend. Pour over fruit.

PECAN LOG
 2 tbsps. butter (or margarine)
 1 small can undrained evaporated milk
 2 brown sugar
 1/2 tsp. salt
 1 tsp. vanilla extract
 1 tsp. maple extract
 1/2 cup peanut butter
 1 cup chopped pecans
 1/2 cup ground nuts or finely chopped pecans
 Combine butter, evaporated milk, sugar and salt in saucepan over medium heat. Bring to boil; boil four to five minutes, stirring constantly. Begin turning on each top half of toasted bun. Spoon scrambled eggs on around edges of pan. Remove from heat. Add vanilla, maple extract, peanut butter and pecans. Beat until stiff enough to handle and shape into 12-inch rolls on waxed paper. Roll in pecans. Cut into 1/2 inch slices. Store in refrigerator.

VERMICELLI
 1 5-oz. package Q & Q VERMICELLI
 1 16-oz. can seasoned stewed tomatoes, chopped
 1 tsp. sugar
 3 tbsps. cooking oil or bacon drippings
 Heat oil in skillet. Add vermicelli and sauté over medium flame, stirring constantly until golden brown. Add tomatoes and sugar, cover, and steam for about eight minutes, or until vermicelli is "bitey" firm, but still slightly firm. Salt and pepper to taste, sprinkle with grated Parmesan if desired. Serves five - delicious side dish with meats or fowl.

For spicy variety, add one medium onion and one small green bell pepper - chop, sauté with vermicelli, and proceed as above. Either seasoned or plain canned tomatoes may be used for this variation.

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SELECTED RECIPES OF

Mrs. Leo K. Gee

CHILI SAUCE
 12-14 lbs. ripe tomatoes
 1 lb. celery, chopped
 1 qt. onions, chopped
 3 green peppers, chopped
 3/4 tsp. ground cloves
 1 stick dry mustard
 1 tbsps. cinnamon
 2 tbsps. brown sugar
 1/4 cup salt

Scald and peel tomatoes. Cover with water and cook 15 minutes. Drain off half the juice. Chop onions, celery and peppers. Add to tomatoes and simmer for 1 1/2 hours. Strain through cloth bag and add with remaining ingredients to tomato mixture. Continue simmering 1 1/2 hours. Remove spice bag and seal sauce in hot, sterilized jars. Makes six pints.

PETTICOAT TAILS
 3/4 cup flour
 1/2 tsp. salt
 1/4 cup butter or margarine
 1 1/4 cups powdered sugar
 1 tsp. vanilla

Mix butter, sugar and vanilla until light and fluffy. Add flour, soda and salt, and mix with hands to make soft dough. Shape on floured board, and form into two eight-inch rolls. Wrap and refrigerate. Slice thin and bake eight to 10 minutes at 375 degrees.

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Selected Recipes Of Mrs. Hulan Harris



CREAMY CHEESE POTATOES and bread crumbs. Place under broiler until cheese is melted and bread crumbs are golden brown. Makes four servings.

GRILLED BEEF
 1 round-bone arm chuck roast or boneless round roast, cut about 2 inches thick (about 3 lbs.)
 2 tps. unseasoned meat tenderizer
 2 tps. instant minced onion
 2 tps. thyme
 1 tsp. marjoram
 1 bay leaf, crushed
 1 cup olive oil
 3 tps. lemon juice
 3 tps. peppercorns coarsely crushed or 2 tps. bottled cracked pepper
 Sprinkle meat on both sides with meat tenderizer (use no salt), pierce deeply all over with fork; place in shallow baking pan.
 Mix onion, thyme, marjoram, bay leaf, vinegar, oil and lemon juice in small bowl; pour over and around meat; let stand 1 hour. Turn into refrigerator to marinate every half hour to overnight.

When ready to grill, remove from marinade and pound half each side (a wooden mallet makes a handy tool). Grill to a rich brown on rack set about six inches above hot coals; turn and grill until meat is done as you like it. Time will depend on heat of coals and distance of meat from fire bed, but it should average at least 15 minutes per side.
 To serve, place on carving board and cut meat diagonally into 1/2, inch thick slices.
 Serves six to eight.

MERINGUE NESTS
 1/2 cup egg whites
 Few grains of salt
 3/4 cup sugar
 Place asparagus, with small amount of liquid in small shallow baking dish, dot with butter. Heat in moderate oven (350 degrees) 15 to 20 minutes. Remove and sprinkle with cheese between each addition. Add lemon juice.
 To serve, place on carving board and cut meat diagonally into 1/2, inch thick slices.
 Serves six to eight.

ASPARAGUS WITH CHEESE
 1 can (11-oz.) asparagus
 2 tps. butter
 1/4 cup grated American cheese (more cheese may be added if desired)
 1/4 to 1/2 cup dried bread crumbs
 Salt to taste
 Pepper to taste
 Place asparagus, with small amount of liquid in small shallow baking dish, dot with butter. Heat in moderate oven (350 degrees) 15 to 20 minutes. Remove and sprinkle with cheese between each addition. Add lemon juice.
 To serve, place on carving board and cut meat diagonally into 1/2, inch thick slices.
 Serves six to eight.

HAM SALAD
 2 cups diced apples
 1 cup diced green grapes
 1 cup diced ham
 2 tps. lemon juice
 1 tsp. sugar or granulated sugar
 1/2 cup mayonnaise
 1 cup diced celery
 1 cup chopped lettuce
 Toss apples, grapes, ham and one tablespoon mayonnaise, chill. Toss chopped lettuce, celery, and remaining mayonnaise with mixture. Place in bowl lined with lettuce leaves.

LEMON FILLING
 3 egg yolks
 Grated rind of 1 lemon
 1/2 cup lemon juice
 1/2 cup sugar
 2 cups whipping cream
 To egg yolks, slightly beaten, add grated lemon rind and lemon juice. Stir, add sugar, cook in double boiler until thick. Fill with cream. Fill with cream and place uncovered in refrigerator. May be frozen before or after filling. Top with whipped cream before serving.
 Makes 10 to 12 nests.
 For sugar-free diets use granulated sugar substitute.

FRUIT COCKTAIL SALAD
 1 can fruit cocktail (1 lb. 14 oz.)
 1 pkg. cream cheese (3 oz.)
 3 tps. lemon juice
 1 tsp. grated orange rind
 1/2 cup orange juice
 1/2 tsp. salt
 3 tps. sugar
 1 cup whipping cream
 Drain fruit cocktail thoroughly. Stir in cream cheese and gradually blend in lemon juice.

Nectar-chili Buns
 Fold diced fresh nectarines into canned chili con carne and spoon over toasted split hamburger buns spread with prepared hot mustard. Broil until hot and serve with a fluff of grated cheese on top.

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Selected Recipes Of Mrs. Alta King



GUACAMOLE DIP
 2 ripe avocados
 1 8-oz. pkg. cream cheese
 2 tps. fresh lime juice
 2 dashes Tabasco
 1/2 tsp. salt
 Peel avocados and cut into chunks. Cream cheese into the avocados, and add remaining ingredients. Stir with fork.

BLONDE BROWNIES
 3/4 cup margarine, melted
 2 cups brown sugar
 1 tsp. vanilla
 2 cups flour
 1/2 tsp. baking powder
 1/2 tsp. soda
 1/2 tsp. salt
 1/2 cup nuts
 Chocolate chips to cover
 Mix together margarine, brown sugar, eggs and vanilla. Beat well. Add other ingredients that have been sifted together. If eggs are small, add one or two tablespoons water. Spread mixture in greased baking dish and sprinkle top with chocolate chips. Bake at 350 degrees. Be sure top is evenly browned and slightly browned. They will not look done in the center. Cut into squares and serve.

ORANGE CAKE
 1 cup butter, creamed well
 4 eggs, well beaten
 1 1/2 cups buttermilk
 1 1/2 cups dates cut fine
 2 tps. grated orange rind
 2 cups sugar
 1 tsp. soda
 1 cup flour
 4 cup pecans
 Add eggs to well beaten butter and sugar. Add soda and flour with buttermilk. Mix well. Add dates, pecans and orange rind. Pour into waxed paper lined tube pan. Cook at 350 degrees for one and one-half hours.

CRANBERRY CRUNCH
 1 1/2 cups rolled oats
 1 cup brown sugar
 1/2 cup flour
 1/4 cup butter
 1/2 tsp. salt
 Mix oats, sugars, flour, butter and salt. Press down firmly or roll with rolling pin and spread thin layer of cranberry sauce on top of mixture. Cover with remaining mixture and press down firmly. Bake at 350 degrees until brown. Cut white hot.

HAM LUNCHEON PIE
 1 pkg. saltine crackers
 1/2 lb. ground ham
 1 medium onion chopped
 1 cup milk
 3 eggs beaten
 2 tps. chopped sweet pepper
 1/2 lb. cheddar cheese grated
 Bleed cracker crumbs and margarine. Line a 1 1/2 quart baking dish. Combine ham, onion and rice. Press lightly over crust in dish. Scald milk and slowly add to beaten eggs. Stir in pepper and cheese. Bake at 350 degrees for 45 minutes.

DATE LOAF CANDY
 4 cups sugar
 1 large can evaporated milk
 1/2 cup dates
 1 tsp. butter
 1 cup nuts
 1/2 tsp. vanilla
 Cream butter and sugar together until light and fluffy; add date and vanilla and beat well. Add eggs one at a time, beating well after each addition. Stir milk in slowly. Pour into well-chilled uncooked crust and bake in 450 degree oven for 10 minutes. Reduce heat to 350 degrees and continue baking for 30 minutes or until firm. Serve slightly warm.

JEFF DAVIS PIE
 2 tps. uncooked pastry
 2 shells chilled
 1/2 cup butter or margarine
 1 tsp. flour
 1/4 tsp. salt
 1 tsp. vanilla
 2 cups milk
 Cream butter and sugar together until light and fluffy; add date and vanilla and beat well. Add eggs one at a time, beating well after each addition. Stir milk in slowly. Pour into well-chilled uncooked crust and bake in 450 degree oven for 10 minutes. Reduce heat to 350 degrees and continue baking for 30 minutes or until firm. Serve slightly warm.

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LEMON POUND CAKE
 1 pkg. pound cake mix
 1 tps. lemon juice
 1/4 cup apricot nectar
 1/2 cup salad oil
 4 eggs
 Mix jello (dry) with cake mix. Add all other ingredients, and 2 eggs beaten well. Bake about one hour at 350 degrees.

ICING
 1/4 cup lemon juice
 1 cup powdered sugar
 Mix together and pour over hot cake.

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 1 1/2 cups rolled oats
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 1/4 cup butter
 1/2 tsp. salt
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IF YOU'RE NOT SHOPPING THE HERALD ADS EVERY DAY YOU'RE MISSING THE TOP VALUES IN BIG SPRING STORES

CREAMY CHEESE POTATOES and bread crumbs. Place under broiler until cheese is melted and bread crumbs are golden brown. Makes four servings.

GRILLED BEEF
 1 round-bone arm chuck roast or boneless round roast, cut about 2 inches thick (about 3 lbs.)
 2 tps. unseasoned meat tenderizer
 2 tps. instant minced onion
 2 tps. thyme
 1 tsp. marjoram
 1 bay leaf, crushed
 1 cup olive oil
 3 tps. lemon juice
 3 tps. peppercorns coarsely crushed or 2 tps. bottled cracked pepper
 Sprinkle meat on both sides with meat tenderizer (use no salt), pierce deeply all over with fork; place in shallow baking pan.
 Mix onion, thyme, marjoram, bay leaf, vinegar, oil and lemon juice in small bowl; pour over and around meat; let stand 1 hour. Turn into refrigerator to marinate every half hour to overnight.

When ready to grill, remove from marinade and pound half each side (a wooden mallet makes a handy tool). Grill to a rich brown on rack set about six inches above hot coals; turn and grill until meat is done as you like it. Time will depend on heat of coals and distance of meat from fire bed, but it should average at least 15 minutes per side.
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 Serves six to eight.

MERINGUE NESTS
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 Few grains of salt
 3/4 cup sugar
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 Pepper to taste
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HAM SALAD
 2 cups diced apples
 1 cup diced green grapes
 1 cup diced ham
 2 tps. lemon juice
 1 tsp. sugar or granulated sugar
 1/2 cup mayonnaise
 1 cup diced celery
 1 cup chopped lettuce
 Toss apples, grapes, ham and one tablespoon mayonnaise, chill. Toss chopped lettuce, celery, and remaining mayonnaise with mixture. Place in bowl lined with lettuce leaves.

LEMON FILLING
 3 egg yolks
 Grated rind of 1 lemon
 1/2 cup lemon juice
 1/2 cup sugar
 2 cups whipping cream
 To egg yolks, slightly beaten, add grated lemon rind and lemon juice. Stir, add sugar, cook in double boiler until thick. Fill with cream. Fill with cream and place uncovered in refrigerator. May be frozen before or after filling. Top with whipped cream before serving.
 Makes 10 to 12 nests.
 For sugar-free diets use granulated sugar substitute.

FRUIT COCKTAIL SALAD
 1 can fruit cocktail (1 lb. 14 oz.)
 1 pkg. cream cheese (3 oz.)
 3 tps. lemon juice
 1 tsp. grated orange rind
 1/2 cup orange juice
 1/2 tsp. salt
 3 tps. sugar
 1 cup whipping cream
 Drain fruit cocktail thoroughly. Stir in cream cheese and gradually blend in lemon juice.

Nectar-chili Buns
 Fold diced fresh nectarines into canned chili con carne and spoon over toasted split hamburger buns spread with prepared hot mustard. Broil until hot and serve with a fluff of grated cheese on top.

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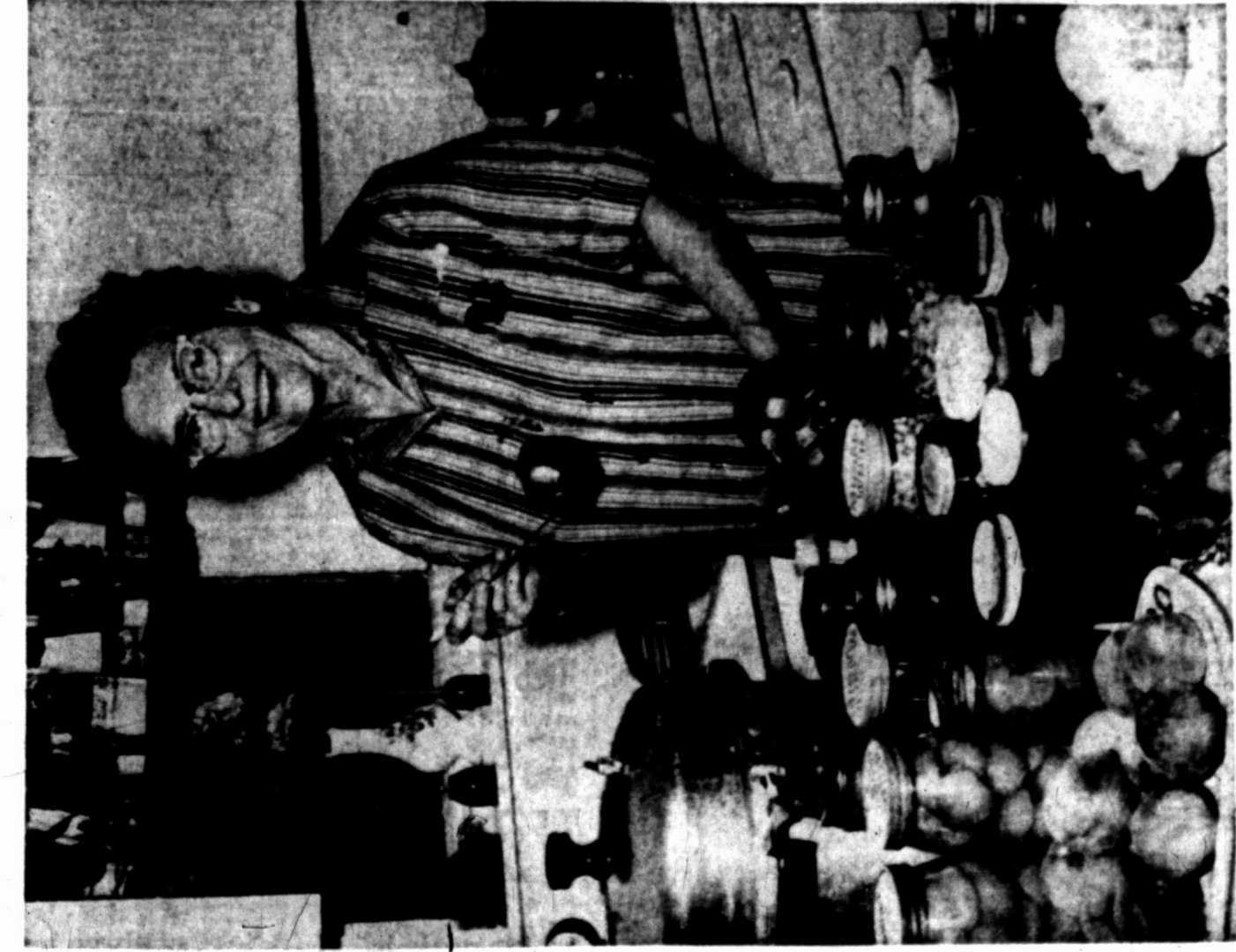
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MRS. VERNON KENT

SELECTED RECIPES OF

Mrs. Vernon Kent

- CRUMB MIXTURE**
 1 1/2 cups evaporated milk
 1 1/2 cups lemon flavored gelatin
 1 1/2 cups boiling water
 1/2 cup honey
 1/2 tsp salt
 1 lemon, juice and rind, grated
 1 small can crushed pineapple
 Vanilla wafer crumb mixture
 Thoroughly chill evaporated milk, beaters and bowl in refrigerator for quicker and thicker whipping. It is well to chill and wash in one-half hour. Dissolve gelatin in hot water. Beat 15 minutes at medium speed. Add remaining ingredients and beat 30 degrees. Remove from oven. Thicken in refrigerator until consistency of egg white. Whip mixture over meat. Roll biscuits to other ingredients and pour over top. Bake until brown. Add crumb mixture in pan. Top with remaining 3/4 cup crumb mixture. Yields 12 generous servings.
- BUTTERMILK POUND CAKE**
 1 cup butter
 3 cups sugar
 1 cup buttermilk
 6 eggs
 2 1/2 tsp flavoring
 Cream sugar
 Add egg whites and beat again for 30 minutes at 350 degrees with milk. Fold in egg whites pan of water under cake to prevent burning. Use tube or fluted pan. Frost if desired.
- WALDORF SALAD**
 3 cups chopped apples
 1 tsp lemon juice
 1/2 cup mayonnaise
 2 cups chopped celery
 Combine apples with lemon juice and mayonnaise. Chill. Serve on lettuce cups. Makes six servings.
- CORNER WITH CRISPS**
 1 chicken, cut up
 1 1/2 cups crushed corn flakes
 1 cube margarine
 Cut up chicken, salt lightly. Melt margarine and dip chicken pieces in it. Roll in corn flakes. Pour one cup water in baking dish or pan before placing chicken in it. Do not crowd. Cover with foil. Bake for one hour at 350 degrees. Turn chicken over after 30 minutes. If gravy is desired, mix 1/2 can condensed mushroom soup with one-half cup flour.
- NECTAR APRICOT**
 1 pkg lemon cake mix
 1/2 cup apricot nectar
 3/4 cup cooking oil
 4 eggs
 Juice and rind of one lemon
 1/2 cup sugar
 1/2 cup flour
 1 cup water
 Combine cake mix, gelatin, flour and sugar. Add water and beat well after each addition. Beat for 30 minutes at 350 degrees. Roll and beat again for 30 minutes. Bake in pan of water under cake to prevent burning. Use tube or fluted pan. Frost if desired.
- ONE DISH DINNER**
 1 lb ground beef
 1 egg
 1 1/2 cups oatmeal
 1/2 tsp salt
 3 tbsps Worcestershire sauce
 4 tbsps barbecue sauce
 1 No. 2 can mixed vegetables
 1 small can tomatoes
 1 can buttermilk biscuits
 1/2 cup tomato juice from strained tomatoes
 1/2 cup onion, minced
 1/2 cup pepper, if desired
 Mix meat, egg, oatmeal, salt and onion. Bake in one-half hour. Add remaining ingredients and bake 30 degrees. Remove from oven. Thicken in refrigerator until consistency of egg white. Whip mixture over meat. Roll biscuits to other ingredients and pour over top. Bake until brown. Add crumb mixture in pan. Top with remaining 3/4 cup crumb mixture. Yields 12 generous servings.
- TUNA DINNER DISH**
 1 7/8z can tuna
 2 tbsps sliced green pepper
 1 cup milk
 1 cup condensed cream of mushroom soup
 2 1/2 cups cooked rice
 Drain oil from tuna into

Perk Up Appetites With Rice

Rice has a wonderful flavor when prepared this way. It is especially suitable as an accompaniment for roast pork or duck.

ORANGE RICE
 2 tbsps butter
 2 large ribs celery with leaves, cut fine to make about 1 cup
 2 tbsps finely chopped onion
 2 tbsps sliced orange peel
 1 1/2 cups water
 1 tsp salt
 1 1/2 cups dried crushed thyme
 1 cup converted-type rice
 In a medium saucepan, over low heat, melt the butter. Add onion, celery and orange peel. Stir until onion is soft and celery is tender. Add rice and water. Bring to a boil. Reduce heat to simmer. Cover. Cook for 20 minutes. Stir some of hot mixture into remaining rice. Add salt. Stir. Cook until rice is tender. Drain off excess liquid. Serve immediately to four.

Serve New Idea On Ground Beef

Sour cream enhances this macaroni and ground beef dish. Brown one pound ground beef with one medium onion, chopped, and one medium green pepper, chopped; pour off fat.

Stir in two cans (eight ounces each) tomato sauce with cheese, one cup water and eight ounces uncooked macaroni. Cover; cook, stirring occasionally, until macaroni is tender, about 30 minutes. Stir some of hot mixture into remaining macaroni. Serve immediately to four.



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Selected Recipes Of Miss Cooper, Mrs. Plowman



MISS MARGUERITE COOPER, LEFT, MRS. FRANCYS PLOWMAN

MEXICAN CORNBREAD
 1 cup cornmeal
 1 cup cream corn
 2 eggs
 1 tsp salt
 1 cup buttermilk
 1/2 cup baking powder
 1/2 cup oil
 1 small can green chilies (hot if preferred) diced
 1 cup grated sharp cheese
 Mix ingredients as listed and pour into hot greased skillet. Bake about one hour at 350 degrees. Makes large skillet full.

ITALIAN ROAST
 4 lbs. roasting pig
 4 cups olive oil
 1 cup dry white wine
 1/2 cup canned Italian tomato sauce
 5 small cloves crushed garlic
 1 medium onion, halved
 Parsley
 2 bay leaves
 1 tsp. pepper
 1 tsp. dried basil
 Brown roast in olive oil on top of stove. Pour in wine. Add other ingredients. Cover and bake at 225 degrees for four hours.

RUBY PIE
 1 1/2 cups sugar
 7 tbsps flour
 1 tsp cinnamon
 1 tsp nutmeg
 1/2 tsp allspice
 1/4 tsp cloves
 1/2 cup milk
 1/2 stick butter or margarine
 2 eggs, separate yolks
 Mix dry ingredients together. Add 1 cup milk and butter and cook until thickened. Add remaining 1/2 cup milk and egg yolks. Continue cooking until thick. Cool before pouring into crusts. Use egg whites for meringue; spread over pie and brown in medium oven. Makes two pies.

MEAT BALLS
 1 1/2 lb ground meat
 1/4 cup ice-uncooked
 1 medium onion, diced (optional)
 1/2 green pepper, chopped
 2 medium carrots, grated
 1 medium potato, grated
 1/2 cup cheese, grated
 1 tsp. salt
 1/4 tsp garlic salt
 1 cup tomato or V-8 juice
 1/2 cup catsup
 Place tomato or V-8 juice, catsup and water in pan. Cook 5 minutes. Add other ingredients and mix well. Shape into balls and drop into hot juice mixture. If using the pressure cooker, cook at 10 pounds pressure for 15-20 minutes. If using roaster or baking dish, bake covered at 350 degrees for one hour.

POUND CAKE
 2 sticks butter
 2 cups sugar
 2 eggs
 1 tsp vanilla
 1 tsp mace or orange
 Cream butter and sugar until well mixed; add eggs one at a time and continue beating until light and fluffy. Add flour and beat on low speed for about two minutes. Add choice of flavoring. Pour into greased and floured tube pan and bake at 350 degrees for one hour.

STRAWBERRY ICE CREAM
 6 eggs
 1 1/2 cups sugar (increase to 3

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SELECTED RECIPES OF

Mrs. Leon Miller

FRUIT COCKTAIL SALAD
 3 - oz. pkg. cream cheese
 1 small pkg. miniature marshmallows
 2 tbsps. milk
 1 No. 303 can fruit cocktail
 Blend together cream cheese and milk. Add marshmallows and toss in drained fruit cocktail and -quits. Chill before serving.

CHOCOLATE NUT COOKIES

1/2 cup butter or shortening
 1/4 cup packed brown sugar
 1 1/4 cups sifted flour
 1 1/2 tps. soda
 3/4 tsp. salt
 1/4 cup milk
 1 1/2 cups grape-nuts flakes
 1/2 cup chopped salted peanuts
 1 6-oz. pkg. chocolate chips
 Cream shortening; add sugar gradually. Beat until creamy. Beat in egg. Mix flour, soda, baking powder, and alternately with cream mixture well. Stir in cereal, peanuts, and chips. Drop from teaspoon onto greased baking sheet. Bake at 375 degrees for about eight minutes, or until golden brown. Makes about four dozen cookies.

BROWNIES SUPREME

3 eggs
 1 cup sugar
 1/2 cup flour
 1 cup chopped nuts
 1/4 tsp. salt
 1/2-cup butter
 2 squares melted chocolate or 1/4 cup cocoa
 Melt chocolate in a 400 degree oven. Beat all other ingredients together and add to chocolate. Bake for about 30 minutes. Frost with favorite chocolate icing or powdered sugar.

MEXICAN CORNBREAD

1 finely chopped onion
 1/2 pound grated cheese
 1/2 cup cream style corn
 1 cup corn meal
 2 eggs
 1/2 cup bacon drippings
 2 Jalapeno peppers, chopped
 1 cup buttermilk
 1/2 tsp. salt
 1/2 tsp. soda
 Melt bacon drippings in 9-inch baking pan. Mix other ingredients and then pour drippings into mixture. Stir well. Bake at 350 degrees for 30 minutes.

PUMPKIN NUT BREAD

1 cup brown sugar
 1-3 cup shortening
 2 eggs
 1/4 cup milk
 1 cup canned pumpkin
 2 tps. baking powder
 1/4 tsp. soda

PECAN PIE
 4 eggs - well beaten
 3/4 cup sugar
 2 tpsps. flour
 2 16-oz. bottle dark corn syrup
 2 tpsps. vanilla
 2 tpsps. salt
 In the prebaked pie shells place pecans and a few dots of butter. Beat other ingredients together and pour over pecans. Bake at 350 degrees until solid in center.

GREEN RICE

2 eggs, beaten
 1/2 lb. sharp grated cheese
 1 cup salad oil
 1 cup chopped fresh parsley
 or 1 can dried chopped parsley
 1 large onion - chopped
 1 cup evaporated milk
 1 large can rice-cooked peas
 Salt and pepper to taste
 Mix in this order and place in baking dish. In pan of hot water and bake at 300 degrees, 45 minutes to one hour.

FRUIT COCKTAIL SALAD

1/2 tsp. ginger
 3 - oz. pkg. cream cheese
 1 small pkg. miniature marshmallows
 2 tbsps. milk
 1 No. 303 can fruit cocktail
 Blend together cream cheese and milk. Add marshmallows and toss in drained fruit cocktail and -quits. Chill before serving.

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MRS. ALICE TREES

SELECTED RECIPES OF

Mrs. Alice Trees

"1-2-3-4" CAKE
 1 cup butter
 2 cups sugar
 3 cups flour
 4 eggs
 1 cup milk
 1 tsp. vanilla
 1 tps. baking powder
 Pinch of salt
 Sift together dry ingredients. Cream butter and sugar. Add milk and dry ingredients alternately. Mix well, and add vanilla. Bake in 9x9 inch greased and floured loaf cake. Frost as desired.

CRANBERRY SALAD
 1 lb. cranberries
 2 apples unpeeled
 2 oranges unpeeled
 2 doz. marshmallows, large
 1 cup pecans
 1/2 cup sugar
 Pinch of salt
 Grind cranberries, apples, oranges, marshmallows, and pecans in food chopper. Add sugar and salt. Chill. Keeps well in food freezer.

DEVIL'S FOOD CAKE
 2 cups sugar
 1 cup cocoa
 1 cup sweet milk
 2 eggs, separated
 2 cups flour
 1/2 cup butter
 1 tsp. vanilla
 1 tsp. baking soda put in 3 tpsps. boiling water
 Mix one cup sugar, cocoa, one-half cup milk and one egg yolk, and cook over low heat

FRUIT AND CHICKEN
 Heat sliced fresh nectarines and canned crushed pineapple with bottled French dressing sparkled with curry powder. Spoon over baked chicken pieces.

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STEAMED BROWN BREAD
 1/2 cup graham flour
 1/2 cup yellow corn meal
 1/2 cup milk
 1/2 cup sugar
 1/2 cup dark molasses
 1/4 tsp. baking soda dissolved in milk
 1 egg, beaten very light
 Mix ingredients as listed, adding beaten egg last. Fill but third fall in well greased one-pound coffee can or other tin and cover with foil or tin lid. Steam in pan of water with lid three to four hours, and bake in three to four hours with 1/4 cup salt. Put in

BOILED SALAD DRESSING
 1/4 tsp. mustard
 1 1/2 tpsps. sugar
 Dash cayenne pepper
 1/2 tpsps. flour
 Yolk of 2 eggs
 1/2 tpsps. butter
 1/2 cup milk or cream
 1/4 cup vinegar
 Mix salt, mustard, sugar, pepper and flour in top of double boiler. Add Sugar, yolk, butter and vinegar. Add water until thick, stirring constantly. Cook five to seven minutes. This is very good over diced potatoes or mixed fruits.

PICADILLY RELISH
 8 raw carrots
 15 medium green tomatoes
 8 bell peppers (green)
 2 hot peppers (red)
 10 lbs. cabbage
 1 tps. celery seed
 4 tpsps. mustard seed
 4 cup sugar
 1/2 cup vinegar
 Grind first five ingredients in food chopper. Add sugar, vinegar and mustard seed. Steam in pan of water with lid three to four hours, and bake in three to four hours with 1/4 cup salt. Put in

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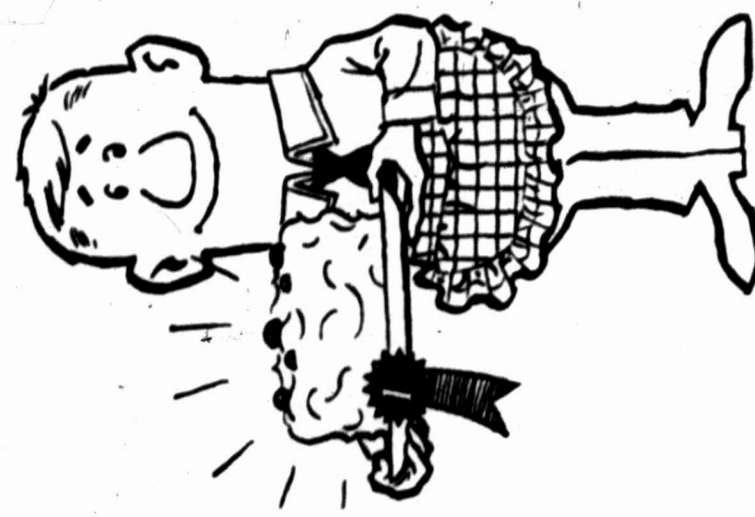
cloth sack and let drip. Then mix with sugar, spices and vinegar. Pack in sterilized jars and seal. Good with meats, beans and sandwiches.

GINGER BREAD

1/2 cup sugar
 1/2 cup butter
 1 cup molasses
 2 1/2 cups flour
 1 egg, beaten
 1 cup boiling water
 Sift all dry ingredients together. Cream butter and sugar. Add beaten egg and molasses. Add boiling water. Beat until smooth. Pour in 12 x 9 inch pan and bake in moderate oven 35 minutes.



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Selected Recipes Of Mrs. Tippy Anderson

INSTANT SPICED TEA
 2 cups instant orange drink
 1/2 cup instant tea
 1 1/2 cups sugar
 1 tsp. cinnamon
 1 tsp. pumpkin spice
 1 1/2 tsp. dried lemon peel
 Combine as listed, and use about two teaspoons of mixture to one cup of hot water when ready to serve.

SHORTENING CAKE

1 cup shortening
 2 cups sugar
 4 eggs
 3/4 cup warm water
 2 1/2 cups flour
 1/2 cup cornstarch
 1/2 tsp. baking powder
 1/2 tsp. salt
 1/2 cup milk
 Vanilla

Cream together shortening and sugar. Add eggs and then water. Beat until sugar is dissolved, and add dry ingredients alternately with milk. Add vanilla last. Bake at 350 degrees for one hour in tube or loaf pan.

VIENESE RICE

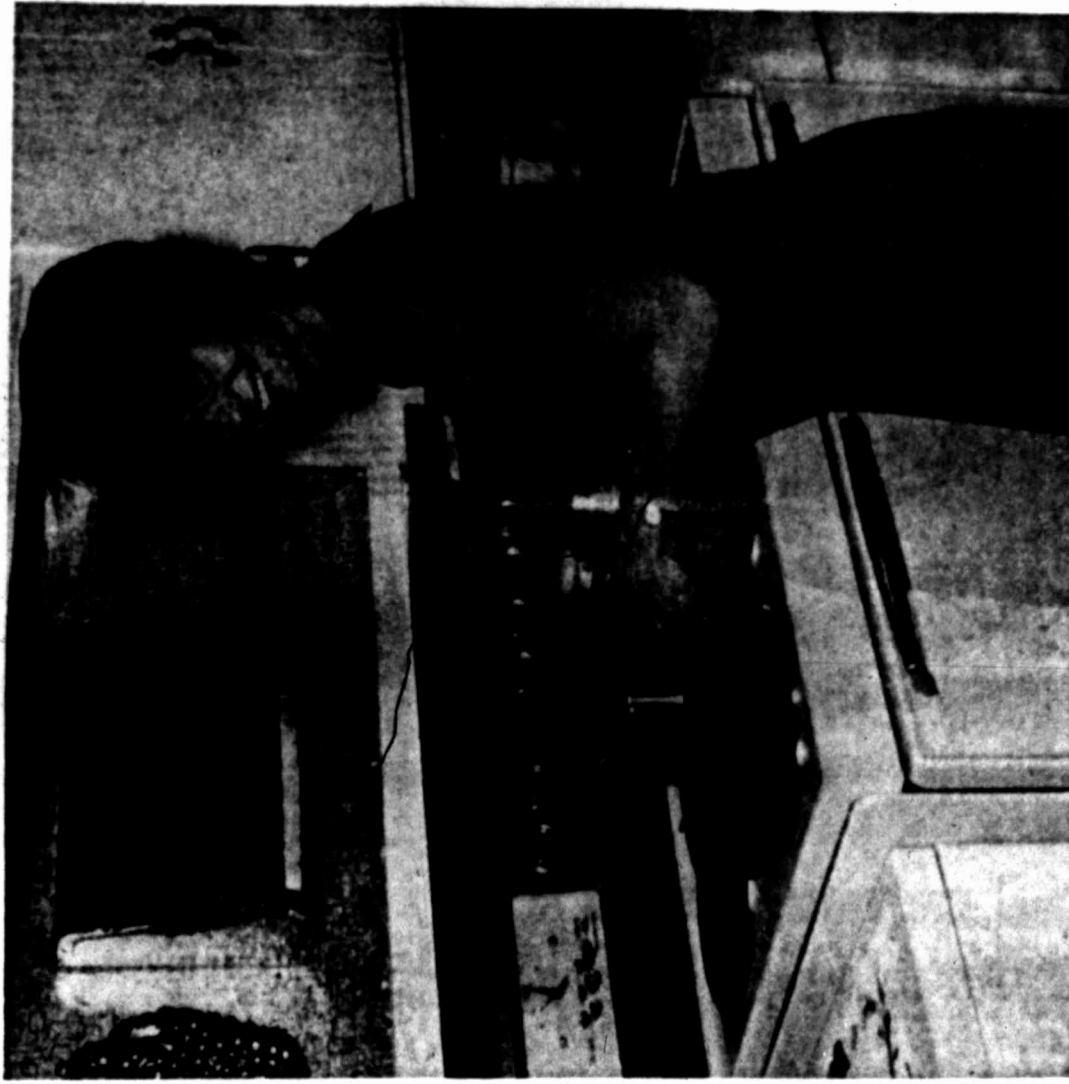
2 cups Minute rice
 2 cups water
 4 beef bouillon cubes
 1 med sized onion, chopped fine
 1 cup sliced, drained mushrooms
 rooms

1 stick butter or margarine
 Melt butter in pan. Add uncooked rice, onion and mushrooms. Simmer until golden brown. Dissolve bouillon cubes in two cups water. Add to rice and bring to boil. Remove from heat and cover tightly. Let stand for 10 minutes. Toss once before serving. Serves five to eight.

CHICKEN SOPA

1 boiled diced chicken
 1 small-cut chopped green chilies
 1 can cream of chicken soup
 1 can cream of mushroom soup
 2 cans chicken broth (from cooked chicken)
 1 small jar pimiento (8)
 1 pkg. tortillas (8)
 1/2 lb. grated cheese, Long-horn or American

Brown chopped onion, chili soups and broth, then add chilies and pimientos. Cut tortillas in strips in a baking dish, put a layer of tortillas, then chicken and soup mixture. Cover with cheese. Start over until ingredients are used, ending with cheese. Cook at 300 degrees for approximately one hour. (Leave



1 cup water, leave out extra water if less rolls are desired
 2 eggs
 1/2 cup sugar and 1 tsp. sugar
 1/2 cup shortening
 2 pkgs. dry yeast
 About 6 cups flour (enough to make dough firm)

Dissolve yeast in one-half cup lukewarm water and one teaspoon sugar. Boil diced potatoes. Put salt, sugar, shortening in bowl. Pour one cup hot potato water over to dissolve it. Mash potatoes and add while hot. Add cup of cold water when lukewarm, add yeast mixture and flour. Knead until smooth. Let double in bulk. Punch down. Roll out to one-half inch thickness.

FILLING

1 stick margarine
 1 cup sugar
 Cinnamon to taste
 Soften margarine, add sugar and cinnamon and spread mixture on dough. Roll up as jelly roll. Cut into and bake at 350 degrees until golden brown. Makes approximately four dozen rolls.

ICING

Powdered sugar
 Milk — to make thin glaze
 1 tsp. vanilla
 Mix thin as for a glaze. Ice while rolls are hot. Ices approximately four dozen.

1 cup potato water

MRS. TIPPY ANDERSON

1 tsp. salt
 Mix as listed and let rise until double in bulk. Divide into fourths. Fold each into thin round pizza crusts. Makes four pizzas.

TACOS

1 lb. meat, ground
 1/2 cup onion
 1/2 cup green pepper
 1 clove garlic, chopped fine
 1 tsp. salt
 1 1/2 tsp. cumin powder
 1 pkg. tortillas

Saute onions until tender, add meat and other ingredients. Fry until brown. Fill tortillas and fold over. Fasten with toothpick, and fry carefully in hot grease.

PIZZA

Crust:
 1 pkg. dry yeast
 1 1/2 cups warm water
 2 tbsps. vegetable oil
 4 cups flour

1 cup mashed potatoes (1 med.)

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Selected Recipes Of Mrs. Paschal Odom



PRAINES

3 pkgs. butterscotch pudding
 3 cups pecans
 1 tall can evaporated milk
 3 cups sugar
 1 cup brown sugar
 6 tbsps. margarine
 Cook pudding, milk, sugar and butter over low heat until all is dissolved. Cook to 230 degrees. Add pecans and stir until the mixture thickens. Drop by tablespoon onto buttered paper.

STRAWBERRY-CRANBERRY JELLY

1 can cranberry jelly
 1 small can crushed pineapple
 1 box frozen strawberries
 1 pkg. strawberry gelatin
 Dissolve gelatin in one cup boiling water, add other ingredients and mix well. Refrigerate until mixture is jelled and serve as an accompaniment for turkey or ham.

ORANGE GELATIN SALAD

1 small pkg. orange gelatin
 1 small can crushed pineapple
 1/2 cup sugar
 1/2 cup of lemon juice
 1 cup grated pasteurized processed soft cheese
 1 carton whipping cream

Dissolve gelatin in 1 1/4 cups boiling water. Combine pineapple and juice and sugar. Add pineapple and sugar to gelatin mixture until fairly thin and refrigerate until fairly well jelled. Add grated cheese and whipping cream that has been previously whipped. Chill for 30 minutes and serve.

CHICKEN SPAGHETTI

3 small cans boned chicken
 1 box spaghetti
 1/2 cup onion
 2 garlic cloves
 1/2 tsp. pepper
 1 1/2 cups grated cheese
 Dash of Tabasco
 3 tbsps. flour
 1 can mushroom soup
 1 tsp. Worcestershire sauce
 1 tsp. paprika
 1 cup chopped pimientos
 1 1/2 cups water

Cook onion and garlic in two tablespoons margarine until tender. Make a thick sauce of onion and garlic mixture, flour, mushroom soup, salt and water. Add Worcestershire sauce, paprika. Pour above mixture over chicken and cooked spaghetti. Add chopped pimientos. Place

Arrange in layers in a two-

one-fourth can of water over all. Cover with four strips of bacon, and bake in 350 degree oven for one hour. Uncover and bake 30 minutes more.

COFFEE-TOFFEE TORTE
 1 pkg. angel food cake mix
 1 pkg. chocolate pudding
 1 to 1 1/2 tbsps. instant coffee
 1 cup whipping cream, whipped
 2 1/2-oz. bars chocolate-coated toffee, chilled and crushed
 1 1/2 cups milk

Prepare angel food cake mix and bake in a 10-inch tube pan according to package directions. Invert and cool thoroughly.

In a saucepan, mix pudding and instant coffee. Prepare pudding following package directions, but use only one and one-third cups milk. Cool. Beat until mixture is smooth. Add half the whipped cream.

Split cake into three layers. Divide pudding-cream mixture in half, use one half to spread between layers. Fold remaining whipped cream into last half of the pudding mixture and use to frost the top and sides of the cake. Sprinkle the cake with crushed toffee bars. Chill until serving time. Serves 12.

BAKED BEANS

2 lb. cans pork and beans
 2 slices bacon
 1/2 cup onion
 1/2 cup brown sugar
 1/4 cup catsup

Fry bacon and drain. Saute onions in bacon drippings. Combine beans, dry mustard, brown sugar and catsup with pork and beans. Sprinkle with 1/2 cup salt. Bake one hour at 350 degrees.

MRS. PASCHAL ODOM

Fry bacon and drain. Saute onions in bacon drippings. Combine beans, dry mustard, brown sugar and catsup with pork and beans. Sprinkle with 1/2 cup salt. Bake one hour at 350 degrees.

ORANGE SHERBET

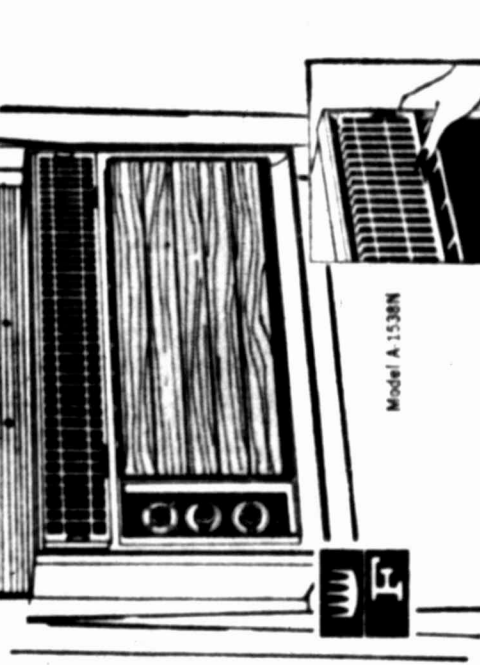
6 bottles orange soft drinks
 1 small can crushed pineapple
 1 can condensed milk
 Mix above ingredients in one gallon ice cream freezer and freeze until firm.

SEVEN LAYER CASSEROLE

1 cup uncooked long grain rice
 1 cup whole kernel corn
 2 8-oz. cans tomato sauce
 Salt and pepper
 1/4 can water
 1/2 cup finely chopped onion
 1/2 cup finely chopped bell pepper
 1 lb. uncooked ground beef, salted and peppered
 4 strips bacon
 Add chopped pimientos. Place

Arrange in layers in a two-

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Selected Recipes of Mrs. Ralph Grantham

DENVER BISCUITS

- 4 cups scalded milk
- 1 cup yeast
- 1/2 cup butter
- 1/2 cup baking powder
- 1 tsp. salt

Sorten yeast with water and milk. Add yeast to milk. Blend together. Add enough flour to make a stiff dough. Let rise for two hours. Add baking powder and salt, then add enough flour to make bread dough. Roll out, cut or pinch rolls off. Let rise in pan about 15 minutes. Bake at 350 degrees until golden brown.

PINEAPPLE-CHEESE SALAD

- 1 cup crushed pineapple
- 1 small can English peas
- 2 tbsps salad dressing
- 1/2 cup grated American cheese

Combine all ingredients as listed. Serve immediately.

GREEN ENCIBILADA CASSEROLE

- 1 can mushroom soup
- 1 can green chilies, chopped
- 1 cup evaporated milk
- 1/2 cup grated American cheese
- 1/2 small can evaporated milk
- 1 pkg. soft corn tortillas (small)

Combine soup with milk and heat. Place a layer of tortillas in a casserole, add a layer of soup, chilies, onions and cheese. Repeat until all ingredients are used, and top with cheese. Bake 20 minutes in 375 degree oven.

FLOUR TORTILLAS

- 4 cups flour
- 4 tbsps. baking powder
- 1 1/2 tsp. salt
- 4 tbsps. shortening

1 cup water, or enough to make medium dough
Sift flour, salt and baking powder together. Add shortening and mix well. Add 1 cup water.

PANTRY PICK-UPS

To remove the seeds from tomatoes, cut each tomato in half crosswise, gently squeeze the seeds just as you would hand-squeeze lemon juice from half of a lemon.

Canned garbanzos (chick peas) are convenient to serve as a salad. Drain the beans, let them stand in a spicy marinade made with oil and vinegar and serve them on lettuce.

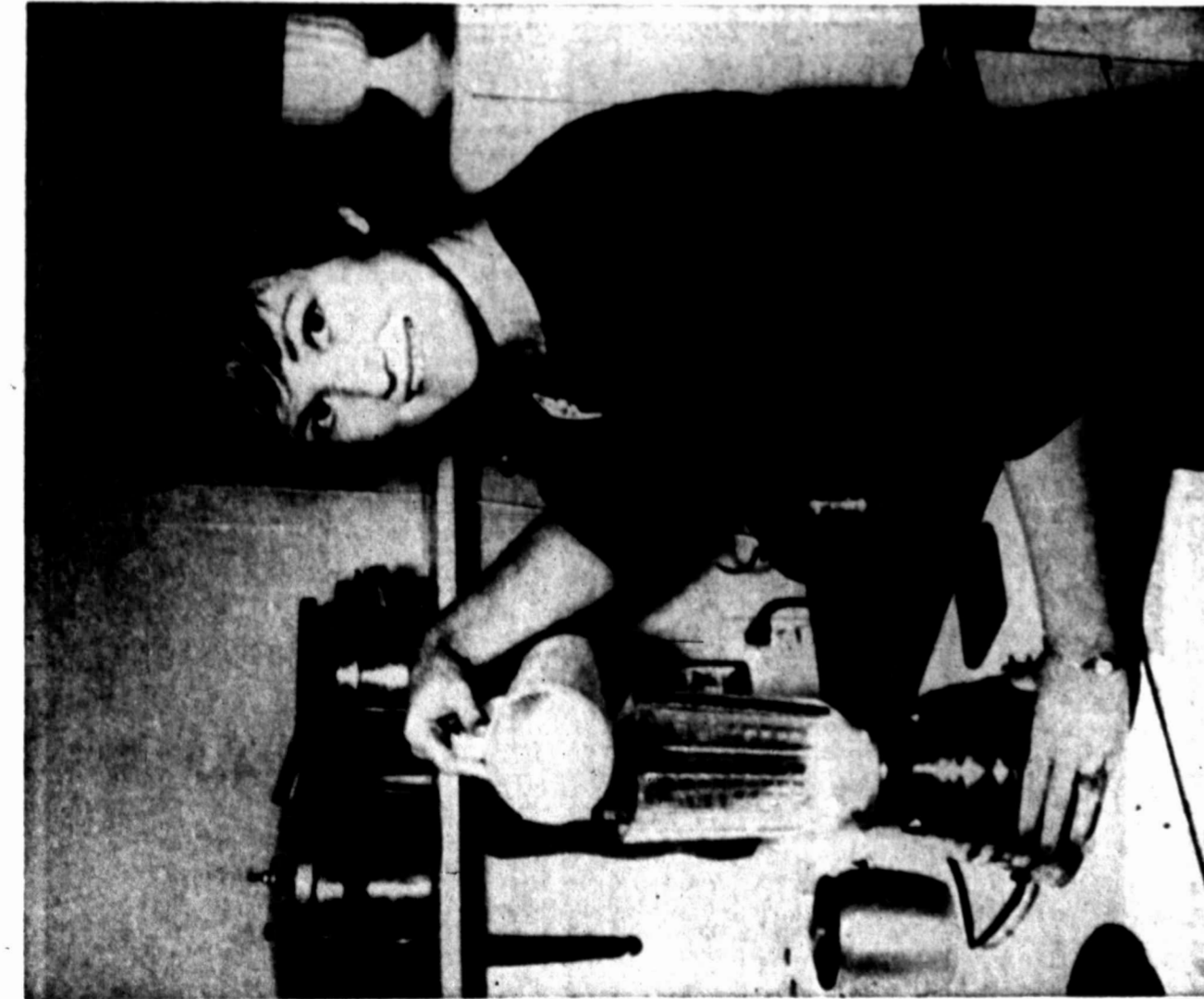
Ever add toasted sesame seed to pancake batter?

Flaked almonds look pretty when they top a frosted cake or other dessert. To flake almonds and use a savory-bland vegetable peeler run over the wide side of each nut to make flakes, but for times when you need to be sure the nut is needed for the garnish.

An eggplant that weighs about one pound should yield about five cups diced.

A few frankfurters leftover? Slice them and add to those canned baked beans you're heating.

Equal parts of dark molasses, prepared mustard and cider vinegar make a barbecue sauce that has become popular for use on fresh pork spareribs that are being oven-roasted.



MRS. RALPH GRANTHAM

MRS. RALPH GRANTHAM

- 1 grated turnip
- 1 minced onion
- 1 cup dried bread crumbs
- 1 cup catsup
- 1 egg
- 1/2 tsp nutmeg
- 1 tsp salt

Combine all ingredients, saving 1/2 cup catsup. Place in 4-1/2 quart pan, add top with remaining catsup. Bake in 350 degree oven.

SPANISH RICE

- 1 cup rice
- 3 cups chopped green chilies
- 3 slices bacon
- 1 8-oz. can tomato paste
- 4 cups water

Salt to taste.
Chop and fry bacon until half done. Add finely chopped green chilies and fry until done. Add rice, tomato paste, water and salt. Boil and cook slowly 50 minutes. Occasionally serve over rice or until rice is done.

CAULIFLOWER SALAD

- 1 small cauliflower, grated
- 1 small minced onion
- 1 diced tomatoes

Heat oil or bacon drippings in heavy skillet. Add uncooked Vermicelli and saute over medium flame, stirring constantly, until golden brown. Add tomatoes and sugar, cover, and steam for about 5 minutes, or until Vermicelli is "bitty"—tender, but still slightly firm. Salt and pepper to taste. Sprinkle with grated Parmesan if desired. Serves five—delicious side dish with meats or fowl.

For spicy variety, add 1 medium onion and 1 small green bell pepper—chop, saute with Vermicelli, and proceed as above. Either seasoned or plain canned tomatoes may be used for this variation.

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Recipe
Fideo
Pronto
New quick and easy side dish—
1 5-oz. package Q & O VERMICELLI
1 16-oz. can seasoned stewed tomatoes, chopped
1 tsp. sugar
3 tbsps. cooking oil or bacon drippings
Heat oil or bacon drippings in heavy skillet. Add uncooked Vermicelli and saute over medium flame, stirring constantly, until golden brown. Add tomatoes and sugar, cover, and steam for about 5 minutes, or until Vermicelli is "bitty"—tender, but still slightly firm. Salt and pepper to taste. Sprinkle with grated Parmesan if desired. Serves five—delicious side dish with meats or fowl.

Combine all ingredients and serve.

GRAHAM CRACKER CAKE

- 1 stick margarine, melted
- 1 cup sugar
- 1 cup pecans

1 small can crushed pineapple
2 pks. graham crackers or approximately 32 crackers
Crumble all crackers except 12 and add to other ingredients. When well-mixed, place four whole graham crackers on foil and add layer of filling. Repeat until all is gone. Wrap in foil and place in freezer until chilled.

CRANBERRY SALAD

- 1 cup ground cranberries
- 1 cup sugar
- 1 pkg. lemon gelatin
- 1 cup hot water
- 1 cup pineapple syrup
- 1 cup crushed pineapple, drained
- 1/2 cup walnuts
- 1/2 cup celery

Combine sugar, cranberries, pineapple, nuts and celery. Set aside. Dissolve gelatin in hot water, add pineapple syrup and chill until partially set. Add to first mixture. Pour into pan, 9x13 inches. Chill.

Serve Liver As Boon To Budget

Liver is a boon to budgets that tend to stray. Like other meats, it's first class protein. It has neither bone nor fat. Cooked gently and for a relatively short time, there's little shrinkage. Then, too, this variety of meat is harmonious with many foods.

SPANISH RICE

- 1 cup rice
- 3 cups chopped green chilies
- 3 slices bacon
- 1 8-oz. can tomato paste
- 4 cups water

Salt to taste.
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For spicy variety, add 1 medium onion and 1 small green bell pepper—chop, saute with Vermicelli, and proceed as above. Either seasoned or plain canned tomatoes may be used for this variation.

vermicelli
FORT WORTH MACARONI CO.
FORT WORTH, TEXAS

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FORT WORTH MACARONI CO.
FORT WORTH, TEXAS

Recipe
Fideo
Pronto
New quick and easy side dish—
1 5-oz. package Q & O VERMICELLI
1 16-oz. can seasoned stewed tomatoes, chopped
1 tsp. sugar
3 tbsps. cooking oil or bacon drippings
Heat oil or bacon drippings in heavy skillet. Add uncooked Vermicelli and saute over medium flame, stirring constantly, until golden brown. Add tomatoes and sugar, cover, and steam for about 5 minutes, or until Vermicelli is "bitty"—tender, but still slightly firm. Salt and pepper to taste. Sprinkle with grated Parmesan if desired. Serves five—delicious side dish with meats or fowl.



MRS. W. D. FRYREAR

SELECTED RECIPES OF

Mrs. W. D. Fryrear

BUTTERSCOTCH PIE

- 1/2 cup shortening
- 2/3 cup milk
- 1 cup brown sugar
- 1 tsp salt
- 2 cups milk
- 3 tbsps butter
- 3 egg yolks, slightly beaten
- 1 tsp vanilla

Mix first three ingredients in saucepan. Stir in milk and beat gradually. Cook over medium heat, stirring constantly, until thick. Remove from heat. Gradually stir part of hot mixture into hot mixture in saucepan, until hot, stirring constantly. Add mixture to main mixture. Pour into 9 inch pie shell and bake 90 minutes.

SPANISH RICE

- 1 cup rice
- 3 cups chopped green chilies
- 3 slices bacon
- 1 8-oz. can tomato paste
- 4 cups water

Salt to taste.
Chop and fry bacon until half done. Add finely chopped green chilies and fry until done. Add rice, tomato paste, water and salt. Boil and cook slowly 50 minutes. Occasionally serve over rice or until rice is done.

CAULIFLOWER SALAD

- 1 small cauliflower, grated
- 1 small minced onion
- 1 diced tomatoes

Heat oil or bacon drippings in heavy skillet. Add uncooked Vermicelli and saute over medium flame, stirring constantly, until golden brown. Add tomatoes and sugar, cover, and steam for about 5 minutes, or until Vermicelli is "bitty"—tender, but still slightly firm. Salt and pepper to taste. Sprinkle with grated Parmesan if desired. Serves five—delicious side dish with meats or fowl.

For spicy variety, add 1 medium onion and 1 small green bell pepper—chop, saute with Vermicelli, and proceed as above. Either seasoned or plain canned tomatoes may be used for this variation.

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Selected Recipes Of Omer A. Williams

HOMEMADE CHILI add tomatoes and chilies and Worcestershire sauce. Let sim-

SELECTED RECIPES OF Mrs. Charles Haltom

Selected Recipes Of Omer A. Williams



OMER A. WILLIAMS

HOMEMADE CHILI
2 lbs. coarsely ground lean beef
1 large onion
1 small clove garlic
1/2 cup chili powder
1 tsp salt
1 pod dry pepper or 1 tsp coarsely ground pepper
1 qt. hot water
1 small tomato
1 green chili
1 cup Worcestershire sauce
Cracker meal
Brown meat, until brown and drain off fat. Add onion and garlic, chopped fine. Simmer until onion is tender, and add chili powder, salt and pod of pepper, broken into small pieces, (or ground pepper) water and tomato paste. Stir well and simmer.

CHARCOAL STEAKS
1 1/4 or 1 1/2 inch thick sirloin steak, weighing 2 to 3 pounds
1 tsp. salt per pound
Black tenderizer (1 tsp.)
1 lb. ground beef
1/2 tsp. Worcestershire sauce
1/2 tsp. liquid barbecue smoke per pound
Barbecue sauce (optional)
Cut through fat on meat to keep from curling. Sprinkle both sides with salt and meat tenderizer, black pepper, Worcestershire sauce and barbecue smoke.
Have charcoal grill ready; the coals should be red and hot. Place steaks on grill and broil for three to four blocks of hickory wood (if available). Place meat on grill four to five inches above coals. Close lid on grill and cook 15 minutes. Open and turn meat, and if desired, add barbecue sauce to the turned-up side. Let cook another 10 to 15 minutes or until no red moisture secretes from the meat. Now is the time to decide on your choice of rare, medium or well done. Take off accordingly.

SELECTED RECIPES OF

Mrs. E. Y. Buckner

TURKEY NOODLE CASSEROLE
1 pkg (6 oz.) wide egg noodles
1/2 cup sweet bell pepper (sliced and boiled 10 minutes)
1 can cream of mushroom soup
1 cup milk
1 hard boiled egg, sliced
2 cups diced turkey
3/4 cup pimento cheese
1 heaping cup corn flakes
1/4 cup margarine
Cook noodles in boiling salted water. Drain and combine with milk and soup. Add other ingredients to mixture and pour into casserole. Mix corn flakes and melted margarine and spread on top. Cook 350 degrees about 40 minutes or until mixture is thoroughly hot. Ham or turkey may be substituted for turkey.

OSGOOD PIE
2 cups sugar
1 tsp cinnamon
1/2 tsp cloves
1/2 cup melted margarine
1 cup pecans (soaked and drained)
4 trained egg yolks
1 tsp vinegar
Blend all ingredients well, then fold in four beaten egg whites. Bake in two ungreased seven-inch pie shells for 40 minutes at 350 degrees.
PECAN PRALINE
1/4 cup white sugar
1/2 cup brown sugar
3 tbsps white corn syrup
1 small can evaporated milk
2 tbsps vanilla
2 tbsps butter
10 large marshmallows
1 cup pecans
Cook the sugar, corn syrup and milk over slow heat until it forms a soft ball. Remove from heat, add vanilla, butter and marshmallows. Beat until marshmallows are melted, add cream. Beat until thick. Cream. Use on fruit salad mixture.

FRESH APPLE CAKE
2 cups peeled, chopped apples
1/4 cup flour
1/2 tsp soda
1/2 tsp cinnamon
1/2 tsp nutmeg
1 egg
1/2 cup cooking oil
1/2 cup sugar
1 tsp vanilla
1 cup nuts (optional)
Combine peeled, chopped apples and one half cup sugar. Let stand two hours. Mix all other ingredients except nuts. Fold in apples and nuts. Bake in greased tube or loaf pan for 35 degrees for one hour.
LOAF CAKE
1 cup shortening
2 cups sugar
4 eggs
2 tbsps lemon flavoring
1 tsp salt
1 tsp vanilla
3 cups flour
1 cup buttermilk
1/4 tsp soda
Cream shortening and sugar. Add eggs one at a time and beat well. Add lemon flavoring and vanilla. Stir in egg whites and buttermilk. Add flour to mixture with one cup butter, milk to which soda has been added. Bake in a tube or loaf pan for one hour at 350 degrees.



MRS. E. Y. BUCKNER

SELECTED RECIPES OF

Mrs. Charles Haltom

ENGLISH TRIFLE
Sponge cake, bought or made
1 pkg. orange gelatin
1/2 cup vanilla pudding
1/2 pt. whipped cream
1 small can mandarin oranges
1 pkg. frozen raspberries
1 pkg. frozen strawberries
Line dish bottom with slices of sponge cake, and add a wine glass of sherry. Add fruit, and make gelatin according to package instructions. Pour over cake. Let gelatin set until firm. Mix vanilla pudding according to directions on package. Chill and spread over top with whipped cream when ready to serve.

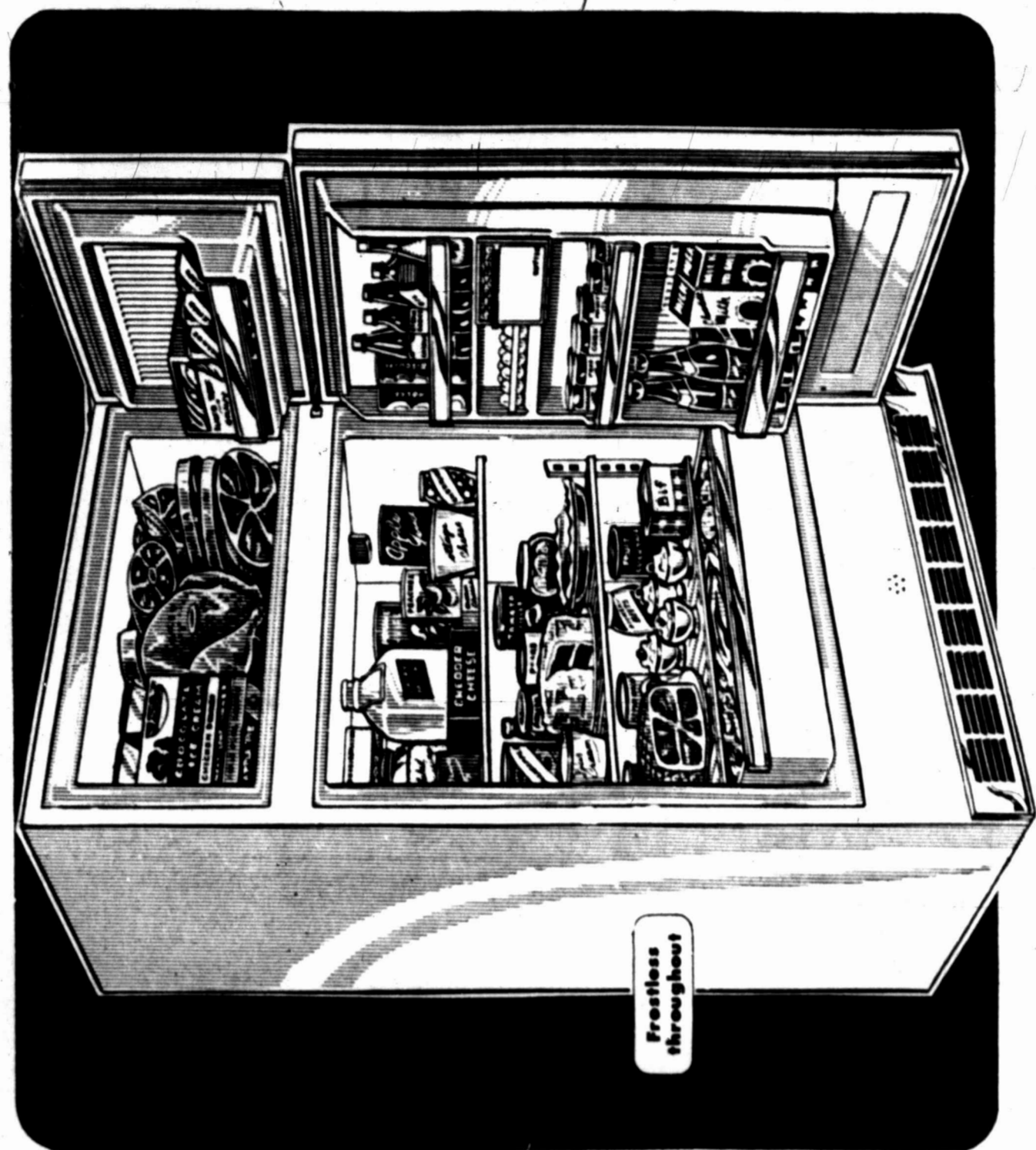
GELATIN SALAD
1 can apple sauce
1 pkg. lime gelatin
1 tsp. lemon juice
7 oz. 7-U
Heat apple sauce and gelatin or try cranberry sauce and strawberry gelatin. Add 7-U and chill. Cut in squares and serve plain or garnished with whipped cream and cherries.

CHESS PIE
1 stick margarine
1 1/2 cups sugar
3 whole eggs
1 tsp. white vinegar
1 tsp. vanilla
1 tbsps corn meal
Chopped nuts
Baked pie shell
Cream margarine and sugar. Beat in whole eggs, one at a time, and add vinegar, vanilla and corn meal. Add nuts and bake for 45 minutes. Sprinkle top with chopped nuts before baking. Nuts can be optional.

APRICOT BALLS
12 oz. pkg. dried apricots
1 whole orange, quartered
1 1/2 cups sugar
Chopped pecans
Wash and drain apricots. Grind fine orange and apricots. Mix well. Add sugar and simmer for 30 minutes over low heat. Stir constantly. Let cool, and shape into balls. Roll in sugar and salted pecans.

CARROT CAKE
3 cups sifted flour
3 cups soda
2 tbsps cinnamon
2 tbsps salt
1 1/2 cups vegetable oil
2 tbsps vanilla
2 cups sugar
2 cups raw carrots, finely grated
1 can (8 oz.) crushed pineapple with juice
1 1/2 cups chopped pecans
Sift together flour, soda, cinnamon and salt and mix together oil and sugar. Add half of the sifted dry ingredients and mix well. Beat in carrots, pineapple, vanilla and nuts. Add remaining dry ingredients, and beat until well blended. Add eggs, one at a time, beating after each addition. Pour batter into greased tube pan. Bake at 350 degrees.

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SELECTED RECIPES OF

Mrs. Charles Haltom

For 70 minutes or until well done.
CHEESE BALLS
24 ozs. cream cheese
1 6-oz. jar blue cheese
1 cup chopped nuts
2 tbsps. grated onion
1 tbsps. Worcestershire sauce
1 dash garlic salt
1/2 cup dry parsley
Mix all but last two ingredients together and press out in (Punch will be thick).

LONDON FOG
3 gal. vanilla ice cream
1 bottle brandy
1 bottle brandy
For this delicious punch to be served at Christmas or other festive occasions, blend together the first two ingredients. Add the last two ingredients together and press out in (Punch will be thick).

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Selected Recipes Of Omer A. Williams



OMER A. WILLIAMS

HOMEMADE CHILI
2 lbs. coarsely ground lean beef
1 large onion
1 small clove garlic
1/2 cup chili powder
1 tsp salt
1 pod dry pepper or 1 tsp coarsely ground pepper
1 qt. hot water
1 small tomato
1 green chili
1 cup Worcestershire sauce
Cracker meal
Brown meat, until brown and drain off fat. Add onion and garlic, chopped fine. Simmer until onion is tender, and add chili powder, salt and pod of pepper, broken into small pieces, (or ground pepper) water and tomato paste. Stir well and simmer.

CHARCOAL STEAKS
1 1/4 or 1 1/2 inch thick sirloin steak, weighing 2 to 3 pounds
1 tsp. salt per pound
Black tenderizer (1 tsp.)
1 lb. ground beef
1/2 tsp. Worcestershire sauce
1/2 tsp. liquid barbecue smoke per pound
Barbecue sauce (optional)
Cut through fat on meat to keep from curling. Sprinkle both sides with salt and meat tenderizer, black pepper, Worcestershire sauce and barbecue smoke.
Have charcoal grill ready; the coals should be red and hot. Place steaks on grill and broil for three to four blocks of hickory wood (if available). Place meat on grill four to five inches above coals. Close lid on grill and cook 15 minutes. Open and turn meat, and if desired, add barbecue sauce to the turned-up side. Let cook another 10 to 15 minutes or until no red moisture secretes from the meat. Now is the time to decide on your choice of rare, medium or well done. Take off accordingly.

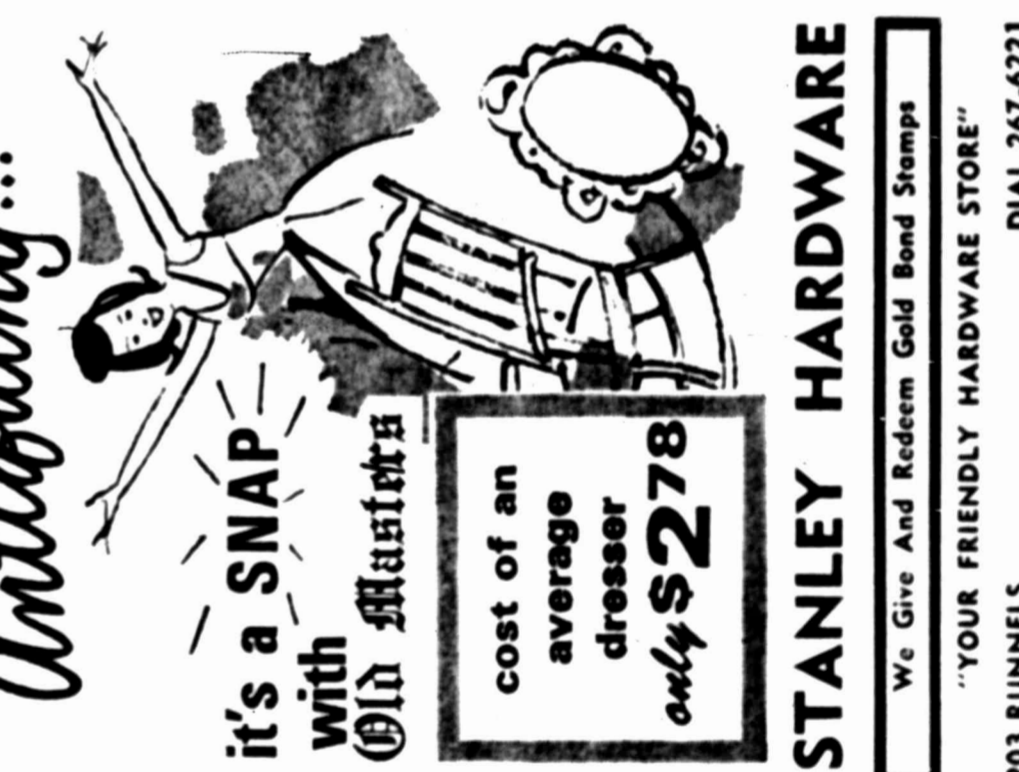
SELECTED RECIPES OF

Mrs. E. Y. Buckner

TURKEY NOODLE CASSEROLE
1 pkg (6 oz.) wide egg noodles
1/2 cup sweet bell pepper (sliced and boiled 10 minutes)
1 can cream of mushroom soup
1 cup milk
1 hard boiled egg, sliced
2 cups diced turkey
3/4 cup pimento cheese
1 heaping cup corn flakes
1/4 cup margarine
Cook noodles in boiling salted water. Drain and combine with milk and soup. Add other ingredients to mixture and pour into casserole. Mix corn flakes and melted margarine and spread on top. Cook 350 degrees about 40 minutes or until mixture is thoroughly hot. Ham or turkey may be substituted for turkey.

OSGOOD PIE
2 cups sugar
1 tsp cinnamon
1/2 tsp cloves
1/2 cup melted margarine
1 cup pecans (soaked and drained)
4 trained egg yolks
1 tsp vinegar
Blend all ingredients well, then fold in four beaten egg whites. Bake in two ungreased seven-inch pie shells for 40 minutes at 350 degrees.
PECAN PRALINE
1/4 cup white sugar
1/2 cup brown sugar
3 tbsps white corn syrup
1 small can evaporated milk
2 tbsps vanilla
2 tbsps butter
10 large marshmallows
1 cup pecans
Cook the sugar, corn syrup and milk over slow heat until it forms a soft ball. Remove from heat, add vanilla, butter and marshmallows. Beat until marshmallows are melted, add cream. Beat until thick. Cream. Use on fruit salad mixture.

FRESH APPLE CAKE
2 cups peeled, chopped apples
1/4 cup flour
1/2 tsp soda
1/2 tsp cinnamon
1/2 tsp nutmeg
1 egg
1/2 cup cooking oil
1/2 cup sugar
1 tsp vanilla
1 cup nuts (optional)
Combine peeled, chopped apples and one half cup sugar. Let stand two hours. Mix all other ingredients except nuts. Fold in apples and nuts. Bake in greased tube or loaf pan for 35 degrees for one hour.
LOAF CAKE
1 cup shortening
2 cups sugar
4 eggs
2 tbsps lemon flavoring
1 tsp salt
1 tsp vanilla
3 cups flour
1 cup buttermilk
1/4 tsp soda
Cream shortening and sugar. Add eggs one at a time and beat well. Add lemon flavoring and vanilla. Stir in egg whites and buttermilk. Add flour to mixture with one cup butter, milk to which soda has been added. Bake in a tube or loaf pan for one hour at 350 degrees.



STANLEY HARDWARE

SELECTED RECIPES OF

Mrs. Charles Haltom

For 70 minutes or until well done.
CHEESE BALLS
24 ozs. cream cheese
1 6-oz. jar blue cheese
1 cup chopped nuts
2 tbsps. grated onion
1 tbsps. Worcestershire sauce
1 dash garlic salt
1/2 cup dry parsley
Mix all but last two ingredients together and press out in (Punch will be thick).

LONDON FOG
3 gal. vanilla ice cream
1 bottle brandy
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MRS. J. W. GREENE

SELECTED RECIPES OF

Mrs. J. W. Greene

LIME GELATIN SALAD
 2 pkgs. lime gelatin
 1 small can crushed pineapple
 2-3 large bag marshmallows
 1/2 pint whipping cream
 1/3 cup chopped nuts
 1 large pkg. cream cheese
 4 cups water
 Heat 2 cups water, add marshmallows and stir until melted. Add gelatin and put in mixer with cream cheese. When blended, add two more cups of water and put in refrigerator until set. Whip cream and blend with gelatin. Add pineapple and nuts. Return refrigerator until ready to serve.

ICE BOX ROLLS
 1 yeast cake
 1/2 cup sugar
 2 cups lukewarm water
 5 cups flour
 1 tsp. salt
 3 tbsps. shortening (melted)
 Crumble yeast into bowl. Add sugar, salt and water to dissolve. Sift flour once before measuring. Add half of the flour and beat well. Add melted shortening, then remainder of flour. Let rise to double bulk. Form into rolls and bake at 400 degrees.

FUDGE DROPS
 2 cups sugar
 1 stick butter or margarine
 1/2 cup milk
 1/4 cup cocoa
 3 cups quick cooking oats (uncooked)
 1/2 cup chopped pecans
 1 cup vanilla margarine.
 Combine sugar, margarine, milk and cocoa. Boil one minute. Remove from heat and stir in vanilla, oats and pecans. Stir until oats are softened and cooked. Drop by teaspoonful on wax paper. Let cool.

BUNDT CAKE
 2 sticks margarine

1 tsp. (1 envelope) unflavored gelatin
 1/4 cup cold water
 3 stiffly beaten egg whites
 1 9-inch baked pastry shell
 Beat egg yolks and 1/4 cup sugar until thick. Add pumpkin puree, mix with other ingredients, mix with beat 15 minutes. Pour into bundt or tube pan and bake one hour and 15 minutes at 325 degrees.

PEACH CAKE
 1 1/2 sticks softened margarine
 2 eggs
 1 cup pecans (broken)
 1 cup pecans
 1 tsp. cloves
 1 tsp. soda
 1 tsp. baking powder
 2 cups cinnamon
 2 cups canned peaches
 drained or mashed
 Mix all together and bake in loaf or tube pan at 325 degrees until done.

PUMPKIN CHIFFON PIE
 3 egg yolks
 1/4 cup sugar
 1/4 cup canned pumpkin
 1/4 tsp. salt
 1/4 tsp. ginger
 1/4 tsp. cinnamon
 1/4 tsp. nutmeg

Italian Burger
 1 1/2 lb. ground beef
 Canned pizza sauce
 Sliced mozzarella cheese
 Onion salt
 Oregano
 Grated Parmesan cheese
 Shape meat into six patties. Broil slightly under-done. Remove from broiler and place on pizza sauce on top of each burrito. Sprinkle with onion salt and oregano. Top with cheese slice and dust with Parmesan. Place foil tent over burgers. Return to pie crust. Whip cream and put in grill or broiler until sauce heats or cheese mixture; add cooled and cheese melts. Serve on burritos and put in refrigerator until ready to serve.

ENCHILADAS
 1 lb. hamburger
 1 medium onion
 Salt and pepper to taste
 2 tbsps. chili powder
 1 No. 2 can tomato juice
 Simmer mixture until well done.

TORTILLAS
 1 cup corn meal
 1 cup flour
 1 tsp. salt
 1 egg
 Mix together and add water until pancake consistency. Fry one at a time, making thin as possible. Roll with meat and put in shallow pan. Top with grated cheese and heat in oven.

BLUEBERRY PIE
 1 can blueberries
 1/2 cup sugar
 2 tbsps. flour
 2 tbsps. lemon juice
 1 3-oz. pkg. cream cheese
 1/2 cup sugar
 1/2 pt. whipping cream
 Graham cracker crust
 Drain blueberries and add sugar, flour and lemon juice to oven-proof baking dish. Broil slightly. Remove from heat and place on top of each burrito. Sprinkle with onion salt and oregano. Top with cheese slice and dust with Parmesan. Place foil tent over burgers. Return to pie crust. Whip cream and put in grill or broiler until sauce heats or cheese mixture; add cooled and cheese melts. Serve on burritos and put in refrigerator until ready to serve.

Italian Burger
 1 1/2 lb. ground beef
 Canned pizza sauce
 Sliced mozzarella cheese
 Onion salt
 Oregano
 Grated Parmesan cheese
 Shape meat into six patties. Broil slightly under-done. Remove from broiler and place on pizza sauce on top of each burrito. Sprinkle with onion salt and oregano. Top with cheese slice and dust with Parmesan. Place foil tent over burgers. Return to pie crust. Whip cream and put in grill or broiler until sauce heats or cheese mixture; add cooled and cheese melts. Serve on burritos and put in refrigerator until ready to serve.

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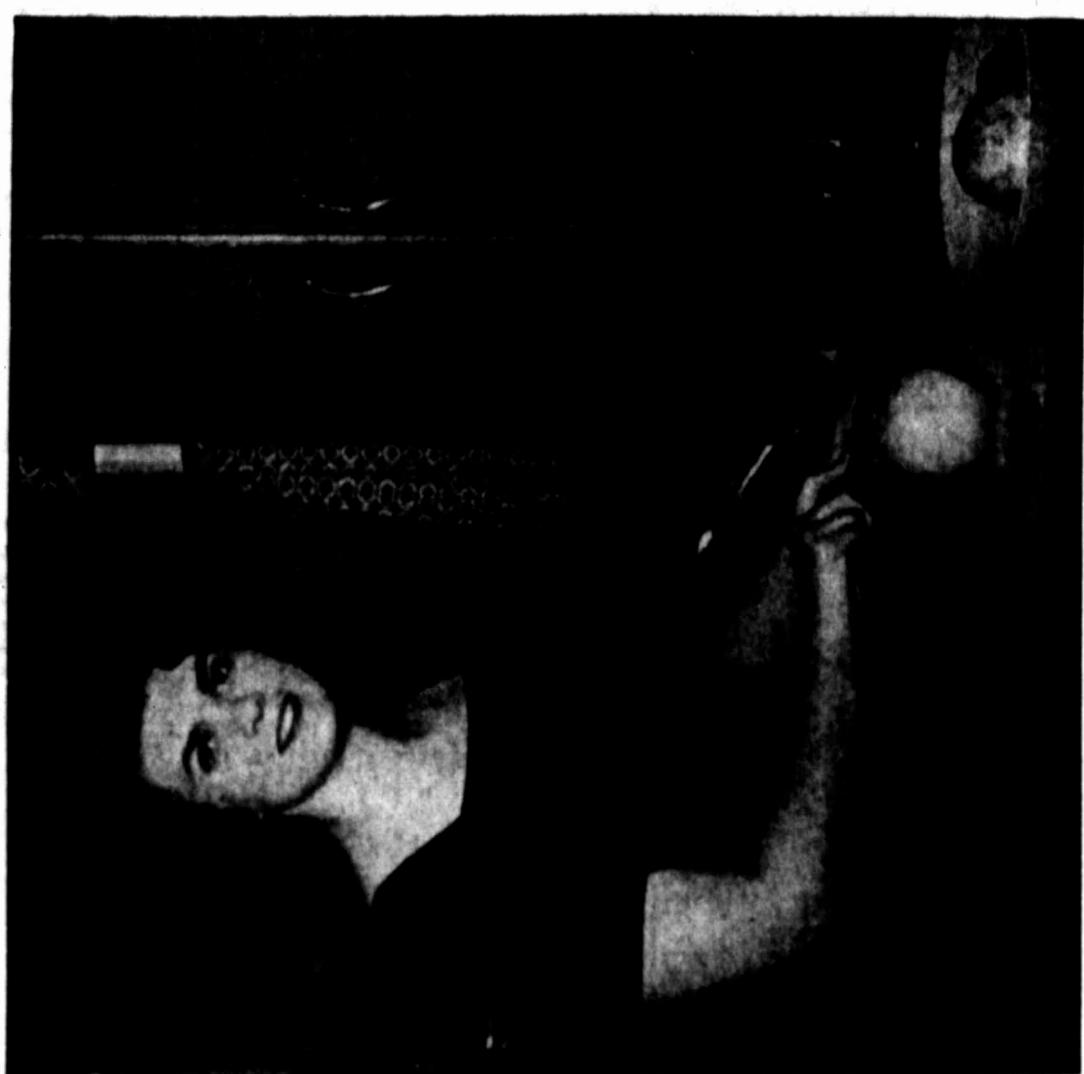
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Country Kitchen



MRS. J. W. TIPTON

SELECTED RECIPES OF

Mrs. J. W. Tipton

CRAB SALAD
 1 flat can crab meat, drained
 1 cup cooked rice
 1 cup green peas, drained
 1 cup chopped celery
 Mix together, add mayonnaise or salad dressing as desired. Serve on lettuce leaf.

SWEET POTATO PUDDING
 (Served as vegetable)
 1 1/2 cups grated sweet potatoes
 1 cup milk
 2 eggs
 1/4 cup sugar
 1/4 cup melted butter
 1/4 tsp. salt
 1/4 tsp. nutmeg
 1 tsp. brandy or brandy flavoring

CHOCOLATE CHIP BARS
 2 eggs
 1 1/2 cups brown sugar
 1/2 cup cooking oil
 1 tsp. vanilla
 1 1/2 cups flour
 1/2 tps. baking powder
 1 tsp. salt
 1 pkg. chocolate chips, large size
 Beat eggs, add brown sugar and oil. Add vanilla and flour with baking powder and salt. Fold in chocolate chips and chopped pecans. Spread in a large greased oblong baking pan. Bake at 350 degrees for 25 minutes. Cool and cut in squares.

CHESS PIE
 3 eggs
 1 1/2 cups sugar
 Dash salt
 1 tsp. vinegar
 1/2 stick margarine
 1/2 tsp. corn meal
 1 tsp. vanilla
 Beat eggs and add other ingredients. Pour into ungreased 9-inch pastry shell. Bake at 350 degrees until center is set.

PRUNE CAKE
 1 1/2 cups sugar
 1 cup cooking oil
 3 eggs
 2 cups flour
 1/2 cup chopped nuts
 1 cup chopped cooked prunes
 1 cup salt
 1 tsp. nutmeg
 1 tsp. cinnamon
 1 tsp. soda
 1 tsp. vanilla
 Mix all ingredients as listed. Pour into greased and floured tube pan. Bake at 350 degrees for about 40 minutes. Pour the following glaze over cake while it is still warm.

GLAZE
 1 stick margarine
 1/2 cup butter
 1/2 cup sugar
 1/2 cup milk
 Melt margarine, add butter, milk, sugar and soda. Bring to a boil and pour over cake.

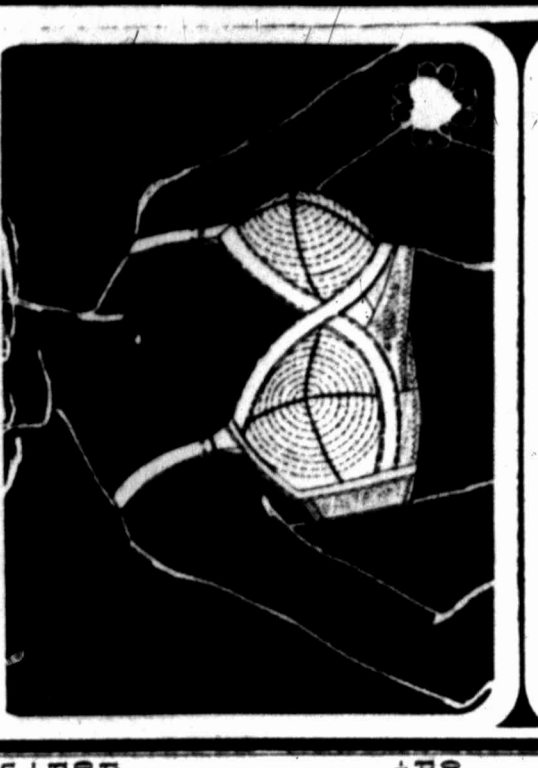
Hawaiian Burger
 1 lb. ground beef
 1 medium onion, minced
 1/2 cup soy sauce
 1/2 cup ground ginger
 Sliced pineapple
 Mix beef and onion together. Shape into six patties and put in shallow dish. Mix soy sauce and seasonings. Pour over patties. Marinate 30 minutes, turn once. Broil on broiler. Turn slightly. Add sliced pineapple slices, egg yolks, vanilla and chopped pecans. Mix well, and fold in stiffly beaten egg whites. Spread buns.

FROZEN DESSERT
 1 1/2 cup vanilla wafer crumbs
 2 tps. baking chocolate
 1/2 cup butter
 2 cups powdered sugar
 2 egg yolks, beaten
 1 tsp. vanilla
 1 cup chopped pecans
 2 stiffly beaten egg whites
 1/2 gallon pecan ice cream
 Place one cup vanilla wafer crumbs in bottom of ungreased 9x14-inch pan. Mix baking chocolate once with sugar and egg yolks. Add stiffly beaten egg whites, vanilla and chopped pecans. Mix well, and fold in stiffly beaten egg whites. Spread buns.

PANTRY PICK-UPS
 If you need mixed pickling part of a chicken salad as a space in a recipe and there is sandwich filling, dice the chicken in the kitchen, but you do not need a fairly fine. If the salad combine a variety of other space combination was made with French hand, you can make your own dressing, you may want to add mixed combination. To do so, dressing, you may want to add under seeds, bit of dry ginger use it for the sandwich filling. roof, small pieces of torn bay leaf, peppercorns, small pieces of blade mace.
 When a recipe calls for a cup of diced fresh tomato, you'll find it easier to use one large tomato.



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SELECTED RECIPES OF

Mrs. Roscoe Cone

CHERRY DELIGHT
1 1/2 cups graham cracker crumbs
3-oz. pkg. cream cheese
1 cup powdered sugar
1/2 cup cherry pie filling
1/4 lb. butter or margarine
1/2 cup chopped nuts
2 tbsps. milk
1 pkg. whipped cream mix
Add butter to cracker crumbs and powdered sugar, and pack firmly in bottom of square glass baking dish. Bake at 350 degrees for 10 minutes.

WINES

Wine cooking chart. Almaden and other fine wines available at Pinkie's Liquors.

SOUPS: Cream, one teaspoon per serving of Sauterne or Sherry, meat & vegetable soups: one teaspoon per serving of Burgundy or Sherry.

SAUCES: Cream, brown, tomato or cheese sauces, one tablespoon per cup. Sherry or Burgundy Dessert Sauces, one tablespoon per cup. Port or Muscatel.

MEATS: Pot Roast-Beef, one-fourth cup per pound of Burgundy. Pot roast-lamb & veal, one-fourth cup per pound of Sauterne. Gravy for two persons per cup of Burgundy, Sauterne or Sherry. Stew-lamb & veal, one-fourth cup per pound of Burgundy. Ham, baked-whole, two cups (for basting) of Port, Muscatel, Liver, braised, one-fourth cup per pound of Burgundy or Sauterne. Kidneys, braised one-fourth cup per pound of Sherry or Burgundy. Tongue, boiled, one-half cup per pound of Burgundy. Fish: Baked, one-half cup per pound of Sauterne. Remove lid for one-half hour of roasting to brown turkey.

POULTRY & GAME: Chicken, one-half cup per pound on bread or Sauterne. Chicken, one-fourth cup per pound of Sauterne or Burgundy. Gravy for roast or fried chicken and turkey, two tablespoons per cup of Sauterne, Burgundy or Sherry. Chicken fricassee, one-fourth cup per pound of Sauterne. Duck, roast-wild or tame, one-fourth cup per pound of Burgundy. Venison, roast, pot roast or stew, one-fourth cup per pound of Burgundy. Pheasant, roast or braised, one-fourth cup per pound of Sauterne, Burgundy or Sherry.

DESSERTS: Cups and compotes, one tablespoon per serving of Port, Muscatel, Sherry, Rose Sauterne or Burgundy.



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MRS. JOE HORTON

SELECTED RECIPES OF

Mrs. Joe Horton

FLANK STEAK
1/2 cup cooking oil
2 tbsps. honey
1/4 cup soy sauce
2 tsp. ginger
1 1/2 tbsps. vinegar
1 1/2 tbsps. oil
Blended ingredients, Marinate steak in mixture at least 24 hours. Remove steak and cook on barbecue grill for five minutes on each side. Carve into thin slices diagonally across the grain of the meat.

MEXICAN STEAK
2 lbs. ground steak, 1/2 inch thick
3 tbsps. flour
2 1/2 tbsps. salt
2 tbsps. lard oil
1 1/2 cups salsa
1 1/2 cups mushrooms
Cook meat with flour, salt and pepper. Brown in hot oil. Remove and arrange in shallow baking dish. Pour sauce (listed below) over steak. Cover and bake at 325 degrees for two hours, adding mushrooms the last 10 minutes.

SAUSA (SAUCE)
1/4 cup salad oil
1 clove garlic, crushed
1 cup chopped onion
1 No. 2 1/2 can solid pack tomatoes, mashed
1 tsp. salt
1 4-oz. can chopped green chilies
Heat oil and brown garlic and onions. Add tomatoes, chilies and salt. Simmer uncovered 30 minutes. Pour over steak.

GARLIC POTATO SALAD
6 large potatoes, boiled and cubed
1/2 cup bottled Italian dressing
1 need white onion, chopped fine
Pinch of rosemary
Parsley
1/2 cup sour cream
1/2 cup mayonnaise
1 heaping tsp. prepared mustard
Pepper
Garlic powder
Sprinkle potatoes with salt, pepper and garlic powder. Pour Italian dressing over mixture and add onion, rosemary and parsley. Cover and chill well. When ready to serve mix sour

FRUIT SALAD
1 No. 2 can fruit cocktail
1/2 tsp. cinnamon

APPLE CREAM PIE
1 cup flour
1/4 tsp. cinnamon
1/2 tsp. salt
3 to 4 tbsps. cold water
Combine flour, salt and cinnamon in mixing bowl. Cut in shortening, add water and mix well. Roll out on floured surface to a circle 1 1/2 inches larger than 9 inch pie pan. Fit into pan. Remove from heat and add peccans. Pour over graham cracker filling. Bake at 400 degrees for 10 minutes then reduce heat to 350 degrees for 45 minutes.

APPLE FILLING
5 or 6 need. apples, pared and quartered
1 tsp. lemon juice
1 cup packed brown sugar
1/4 cup flour

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Zorag's
1/4 tsp. salt
1 cup cream
Sprinkle lemon juice over apples. Place apples, round sides up in a pastry lined pan. Combine brown sugar, flour, cinnamon and salt. Sprinkle 3/4 cup over apples. Pour cream over. Sprinkle with remaining brown sugar mixture.

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Selected Recipes Of Mrs. Robert Penner

CHICKEN AND SPAGHETTI

- 5 lb. hen
- 3 boxes spaghetti
- 1/4 lb. butter
- 3 medium bell peppers
- Salt and pepper to taste
- 2 small onions
- 2 cans golden mushroom soup

Cook hen the day before by boiling with onion and garlic. Two canned chickens may be used. Save juice to cook spaghetti. Boil and chop bell peppers, onion and garlic. Drain, strain juice. Add bell and chop three boxes of spaghetti. While spaghetti is cooking, put butter in skillet, add chopped pepper, onion and saute. Add soup to onion and pepper and turn off fire as soon as soup is heated through.

Layer into a casserole the spaghetti, chicken, onion and mixture, then add chopped tomatoes and salt and pepper to taste.

Bake in moderate, 300 degree oven until crusty. (About 35 minutes). Serves 12.

Serve with cabbage slaw and French bread.

CABBAGE SLAW

- 1 medium cabbage, grated
- 1 medium onion, chopped fine
- 1 large bell pepper, chopped
- 2 hard boiled eggs, chopped
- 2 tbsps. olive oil
- 2 tbsps. vinegar
- 3 tbsps. sugar
- Pinch of salt, pepper

Celery seeds
Combine the first four ingredients and refrigerate until ready to serve. Mix olive oil, vinegar, sugar, salt and pepper and pour over slaw at the table. (If celery seeds are added prior to serving, flavor is changed or spoiled).

REAL SOUTH SHRIMP GUMBO

- Boney parts of two small chickens
- 1 fat slice of ham (about 1/4 lb.)
- 1 garlic button
- Top of one stalk of celery
- 1 large pkg. sliced frozen okra
- 1 medium can of crab meat
- 1 pt. chopped oysters (use kitchen shears)
- 1 lb. cleaned, deveined frozen shrimp

Cook chicken parts with garlic, onion and celery tops. Cut ham and discard celery tops (dish top with fruit and DO NOT use). Add oysters, shrimp, okra and reserved broth. Sprinkle with cinnamon and sugar. Cook in fat ham slice and saute slow over to batter tests done, about 35 minutes. Fry fat ham slice and saute in remaining ham fat. Add okra in remaining ham fat. Add crispy fried okra to chicken broth, heat to boiling. Add shrimp and boil 10 minutes. Then add chopped chick-



MRS. ROBERT F. PENNER

en, crab meat and chopped oysters. Serve piping hot with tossed salad and small hard rolls. Serves six or eight.

1000 ISLAND DRESSING

- 1/2 cup sour cream
- 1/2 cup chili sauce (bottled)
- 1/4 cup mixed pickle relish
- 1/4 cup mayonnaise with but-
- ter
- 2 hard boiled eggs, diced
- 2 hard boiled green onions
- Combine ingredients, mix well, chill. Serve on salad greens.

TURN OVER CORBIER

- 1 cup flour
- 1 cup sugar
- 2 tbsps. baking powder
- 1/4 cup butter
- 1/2 cup milk
- Pinch salt
- Cinnamon and sugar, mixed
- Blackberries, peaches, or any fruit
- Melt butter in baking dish

Combine flour, sugar, baking powder, salt and milk to make a batter. Pour batter into baking pan. Pour fruit and DO NOT stir. Bake in 350 degree oven until done. Cook in cinnamon and sugar. Cook in fat ham slice and saute slow over to batter tests done, about 35 minutes. Fry fat ham slice and saute in remaining ham fat. Add okra in remaining ham fat. Add crispy fried okra to chicken broth, heat to boiling. Add shrimp and boil 10 minutes. Then add chopped chick-

EGGPLANT CASSEROLE

- 5 lbs. eggplant, peeled and sliced
- 1/2 lb. longhorn cheese, grated
- 20 saltine crackers, crumbled

bed of steaming broccoli, cooked according to package directions.

ELEGANT CHERRY PIE

- 1 can condensed milk
- 7 tbsps. lemon juice
- 1 large can Bing cherries, drained and quartered
- 1/2 pt. whipped cream
- 1 tbsps. pecans, broken into bits
- 1 cup vanilla wafer crumbs
- Add lemon juice to condensed milk, then add cherries. Fold in whipped cream; chopped pecans. Place half the vanilla wafer crumbs in bottom of a 10-inch glass pie plate. Pour milk mixture over crumbs and top with the remaining crumbs. Chill overnight.

GINGERBREAD WAFFLES

- 1 cup sifted flour
- 1 cup ginger
- 1/4 tsp. cinnamon
- 1/2 tsp. each salt and soda
- 1/2 cup sour cream
- 1 tsp. baking powder
- 2 eggs
- 3 tbsps. sugar

Chill overnight.

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- 4 tbsps. baking powder
- 1/2 cup sugar
- 3 tbsps. cocoa
- 1 tsp. salt
- 2 eggs, separated
- 1 1/4 cups milk
- 1/2 cup melted butter
- 1/2 cup chopped nuts
- 1 tsp. vanilla

Mix in order listed. Beat egg whites until stiff but not dry, fold in last. Cook on hot waffle iron. This is a tender batter. Be sure steam has stopped before lifting lid on waffle iron to remove.

TOLL HOUSE CUPCAKES

- 1/2 cup soft butter
- 6 tbsps. granulated sugar
- 6 tbsps. brown sugar
- 1/2 tsp. vanilla
- 1 egg, beaten
- 1 cup plus 2 tbsps. flour
- 1/2 tsp. baking powder
- 1/2 tsp. salt

Cream the butter, granulated sugar, brown sugar and vanilla. Beat in egg. Sift together flour, baking powder and salt and stir into butter-sugar mixture. Spoon by rounded tablespoons into paper lined 2 1/2-inch cupcake tins. Bake at 375 degrees for 10-12 minutes. Remove from oven and add following topping.

TOPPING

- 1/2 cup firmly packed brown sugar
- 1/2 tsp. salt
- 1/2 cup chopped nuts
- 1 egg
- 1 6-oz. pkg. chocolate chips

Combine in bowl brown sugar, egg, salt, and beat until very thick. Stir in chocolate chips, nuts and vanilla. Spoon one tablespoon topping over each cupcake and return to oven. Bake at 375 degrees for 15 minutes. (Watch closely so they don't burn on bottom.) Yield: 16 cupcakes.

- 1-2 cup dark molasses
- 1 No. 2 1/2 can sliced pineapple
- Sift dry ingredients except sugar, beat eggs, add sugar gradually, beat. Add molasses and (about five minutes), drain into dry in gently. Mix eggplant and all other ingredients tenderly in order listed. Bake about 20-25 minutes at 350 degrees, long enough to cook egg and soften onion.

CHOCOLATE WAFFLES

- 2 cups sifted flour

Slice off tops of tomatoes, scoop out centers leaving thick wall. Cook rice in boiling salted water for exactly 25 minutes. (Put on in cold water, and when it starts to boil watch the clock.) Drain. Cook onions and mushrooms in a hot browned butter and saute. Season with salt and pepper. Mix with this mixture. Stuff tomatoes with this mixture, beat high, bake 20 minutes in 350 degree oven until tomatoes are soft. Serve on bed of steaming broccoli, cooked according to package directions.

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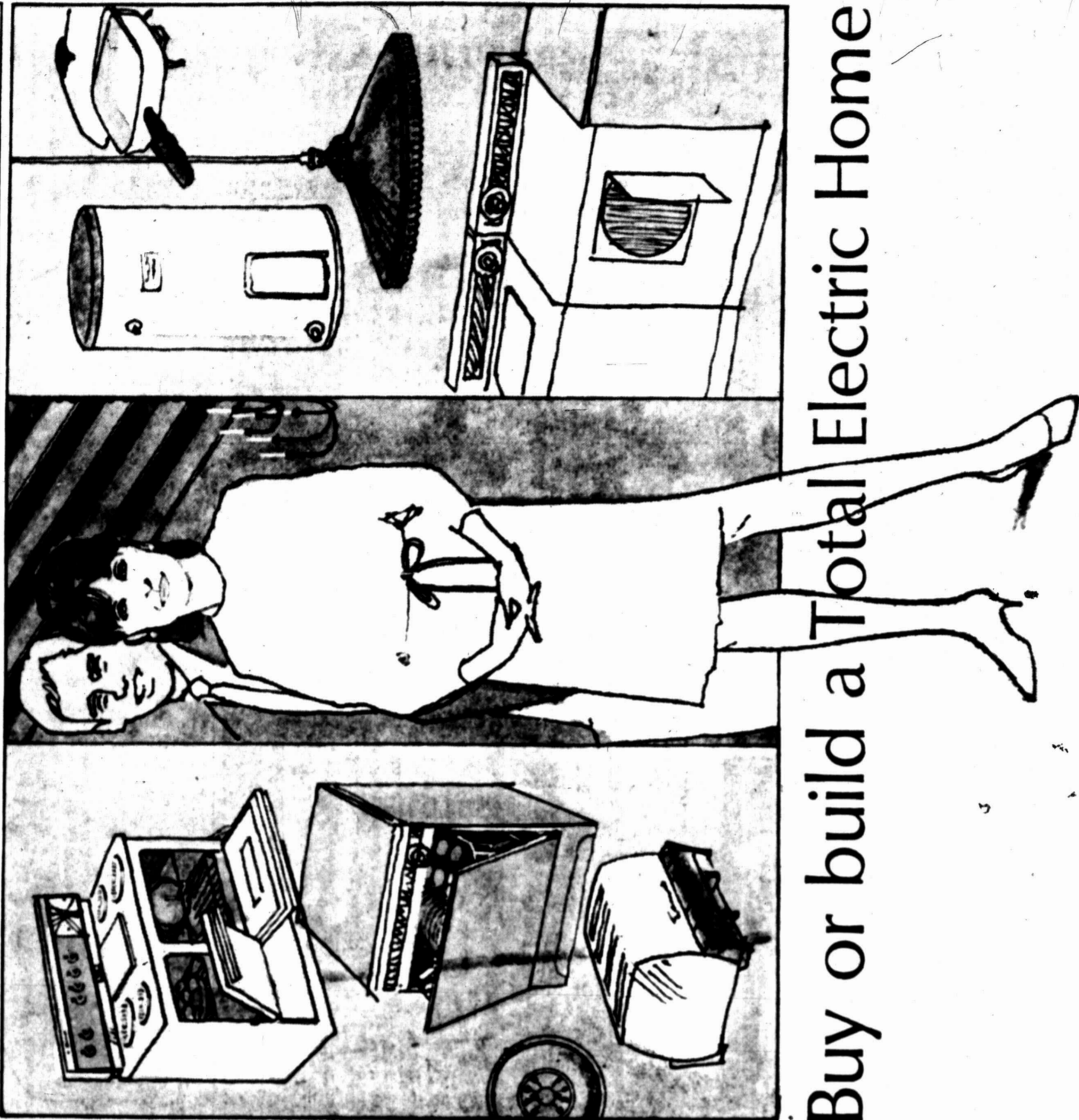
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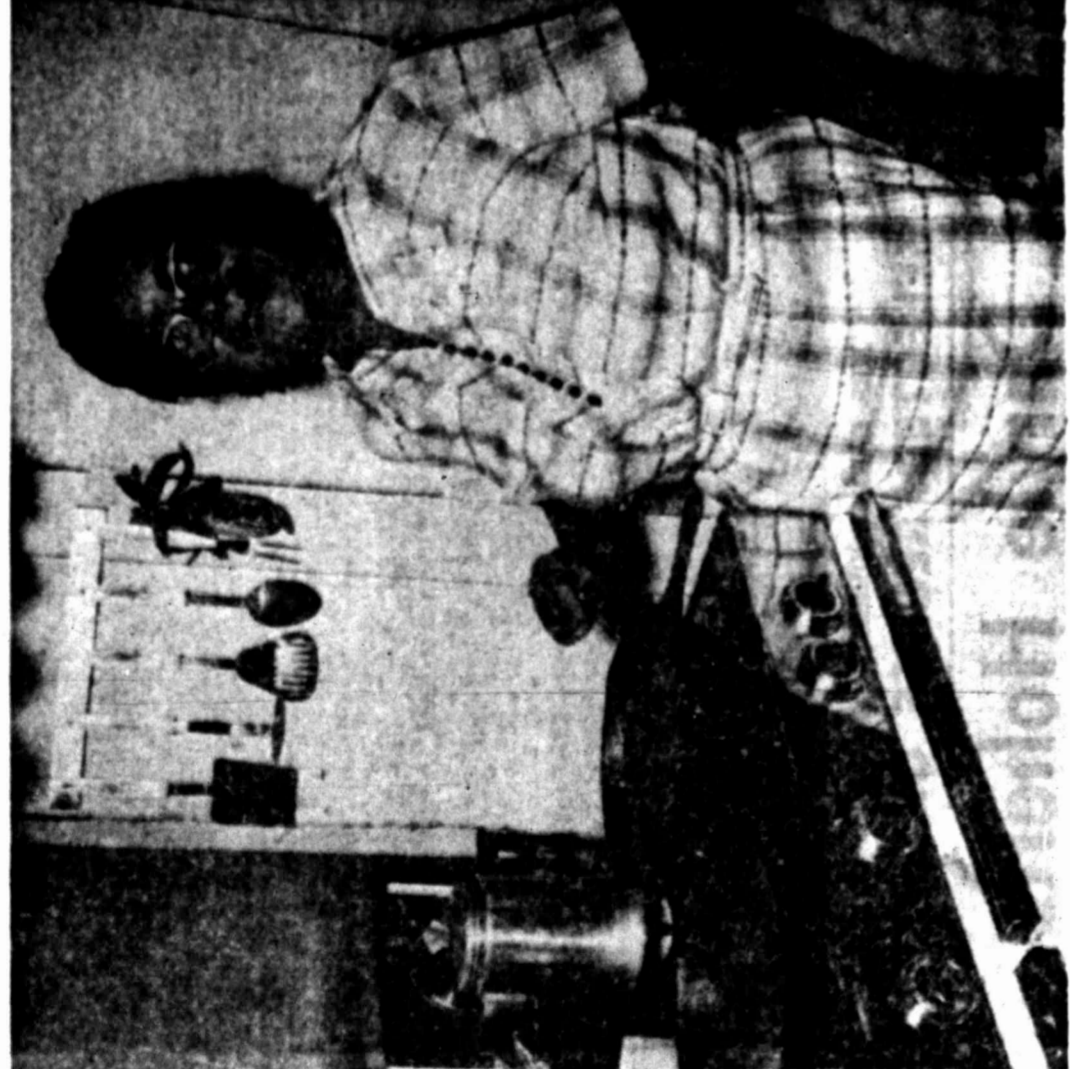
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Selected Recipes Of Mrs. Mary Everett

IMPERIAL

Sift together flour, one teaspoon Imperial Granulated Sugar, salt and baking powder.

Selected Recipes Of Mrs. Mary Everett



CHILI RELLENOS
6 long, green hot peppers
1 egg
Grated cheese
Ground beef, if desired
Roast peppers in pan in oven. Add egg, salt, cheese, and onion. Get rid of hot grease. Take pepper and peel off the hull, split open and leave on stems. Take out seed. Roll the pepper in egg mixture and fill with cheese and/or ground beef. Fry until cheese melts, turning once.

CHILI SAUCE
6 whole red peppers
2 lbs. water
1 pint water
Soak peppers in water and put in blender. Rub skillet with grease and brown flour. Stir well. Add pepper mixture and salt to taste. Makes hot thin sauce.

FENCHILADAS
1 doz tortillas
Grated cheese
Grated onion
Drop tortillas in deep hot grease for one minute. Remove

and dip in chili sauce with cheese and onion. Roll over and slightly crimp edges. Sprinkle with grated cheese.

SPANISH RICE
1 cup rice
Salt
1 pod garlic, minced
1 med onion, chopped
Brown rice in a small amount of shortening. Add one tablespoon onion and rice and three cups water. Cover and simmer until tender. Add remaining onion, garlic and salt. Continue simmering until done. (The secret to Spanish rice is in the browning before it is cooked.) Serves twelve.

TAMALES
3 cups masa harina (flour and corn)
4 cups meat broth
Salt to taste
1 cup shortening
1/2 lbs. pork or beef
Chili powder as desired
Tamarle shuck
Fry meat until done. Grind meat after it is cooked and put in skillet. Add chili powder. Pour masa harina in bowl, add meat broth and shortening to make dough. Mix thoroughly with meat. Roll tamales on sheet and cook in steaming liquid. Spread thin dough on shuck and place in pan of boiling water. Cover and turn heat on low. Simmer until done. Approx. 20 minutes.

Western Starter
Cut a head of crisp western iceberg lettuce into slices. Slice each slice and top with orange slices and onion rings, overlapping. Dressing: Blend 1/2 cup mayonnaise with 1/4 cup vinegar and 1/2 tsp salt. Cover and turn heat on low. Simmer until done. Approx. 20 minutes.

Selected Recipes Of Mrs. Bert Harris

Mrs. Bert Harris

PECAN CRUNCH PIE
3 egg whites
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup pecans
1 cup graham cracker crumbs
1 tsp vanilla
Beat egg whites and baking powder until foamy. Add sugar gradually and beat until very stiff. Fold in pecans and graham cracker crumbs and vanilla. Pour into buttered pie pan and bake 25 to 30 minutes at 350 degrees. Let stand in ice box for at least four hours before serving. Top with whipped cream.

PECAN COOKIES
1 cup brown sugar
1/2 cup white sugar
1/4 cup shortening
2 eggs

CHOCOLATE CREAM PIE
1 1/2 cups milk
3 lbs. corn starch
3 lbs. cocoa
2 eggs
1/2 cup cream or canned milk
1 cup sugar
1 tsp vanilla

BAKED BEANS
1 lb. package navy beans
Pinch soda
1 medium finely chopped onion
1 clove garlic, finely chopped (or garlic juice)
1 No. 300 can tomato sauce or two small cans
1 1/2 cup firmly packed brown sugar
1 tsp salt
1 tsp chili powder
1 tsp dry mustard
2 lbs. vinegar

BREAD
1 1/2 tsp. soda
1 tsp. baking powder
1 tsp. salt
2 cups oatmeal
1 cup pecans
Mix together brown and white sugar, eggs, shortening and vanilla. Sift flour with soda, baking powder and salt. Add to egg mixture. Fold in oatmeal, corn flakes and pecans. Bake into loaf. Bake 75 degrees for eight to 10 minutes.

SWEET AND SOUR BEANS
2 strips bacon
1 cup minced onion
1 tsp flour
1 can green beans
3/4 cup green juice
1/2 cup vinegar
2 lbs. sugar
1 tsp. salt
Dash pepper
Brown bacon until crisp. Remove grease until golden brown. Stir in flour, add other ingredients except beans and bring to a boil. Stir in beans listed. Makes three cups.

GUACAMOLE DRESSING
1 small onion, sliced
3/4 cup lemon juice
1/2 cup mayonnaise
1/2 tsp salt (or to taste)
1/2 tsp hot sauce

OR
2 avocados
2 lbs. fresh lemon or lime juice
2 small green onions, chopped
2 green onions, instant minced
Dash pepper
1/2 tsp. salt
Dash Worcestershire or Tabasco
Mix either recipe together as directed. Makes three cups.

HOT ROLLS
2 cups warm water
1 pkg granulated yeast
1 tsp salt
1 cup sugar
4 lbs. soft shortening or 1/2 cup melted shortening or 1/4 cup fat
4 cups flour (may need a little more)
1/2 cup yeast and water together
Add shortening and dry ingredients. Work up dough and put in greased bowl. Let rise until double in bulk. Knead again for about five minutes. Form into rolls (makes about 24 large) and let rise until double in bulk again. Bake in hot oven, 425 degrees until golden brown.

BEF IN CASSEROLE
1 lb. ground beef
2 lbs. salt
1 tsp. sugar
1 (16 oz.) can tomatoes
1 (8 oz.) can tomato sauce
2 cloves garlic, crushed
Pepper to taste
1 cup sour cream
6 green onions, chopped with some tops
1 (3 oz.) pkg cream cheese
1 cup cheddar cheese, grated
1 pkg noodles
Combine in pan beef, salt, sugar, onion, tomato sauce, tomatoes and pepper. Simmer to 10 minutes. Cook noodles separately. Drain. Add to mixture of sour cream, cream cheese and chopped onion. Arrange in layers in greased casserole. First meat mixture second, noodle mixture and third, grated cheese. Heat until bubbling at 350 degrees for about 35 minutes. Makes eight servings. May be prepared in advance refrigerator and heat just before serving.

MINUTE FUDGE ICING
3 lbs. cocoa
1/2 cup sugar
1/2 cup milk
1/4 cup shortening
Dash salt
1 cup vanilla
Mix all except vanilla and bring to a full, rolling boil for



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IMPERIAL SUGAR

HEMESFAIR COOKIES
1 1/4 cups sifted all-purpose flour
1 tsp. Imperial Granulated Sugar
1/2 tsp. salt
1/2 tsp. baking powder
1/2 cup butter, softened
2 egg yolks
2 lbs. milk seedless raspberry
2/3 pound nut or jam
2/3 pound butter
1/4 cup Imperial Granulated Sugar
2 lbs. vanilla
5 cups melted butter
2 1/4 cups flaked coconut
Preheat oven to 350 degrees.

Cocktail Snack
Boil or par-fry bacon until nearly done. Drain on paper towels and wrap in paper napkins. Pack in 1 lb. packs. Heat before serving, heat under broiler.



SELECTED RECIPES OF Mrs. Ray Lawlis

one minute. Stir in vanilla, and beat until smooth appearance.

OATMEAL COOKIES
1 cup shortening
1 cup brown sugar
1 cup white sugar
1 1/2 cups vanilla
1 1/4 cups flour
1 tsp. salt
1 tsp. soda
3 cups quick-cooking oats
1 cup nutmeats
Cream shortening and sugar. Add eggs and vanilla. Add oatmeal. Fold in nutmeats and oats. Roll into balls and flatten slightly. Bake at 350 degrees until golden brown.

POWDERED SUGAR CAKE
1 cup shortening
1 box powdered sugar
4 egg yolks
3 cups flour
2 lbs. baking powder
1 cup milk
1 cup coconut
4 large egg whites
2 lbs. lemon extract
Cream sugar and powdered sugar one at a time. Beat two yolks and milk. Beat two whites and lemon extract. Beat two whites and lemon extract separately. Fold in coconut. Bake in greased and flour tube pan one hour at 350 degrees.

BAVARIAN SALAD
20 marshmallows
2 cups water
1 small (regular size) pkg gelatin (any flavor)
1 1/2 oz. can drained crushed pineapple
1 cup grated hard cheese
1 cup pecans, broken in pieces
1 cup whipped cream
Melt marshmallows in water. Stir in gelatin. When cooled, whip with beater until large bubbles disappear. Fold in cheese, pecans, pineapple and whipped cream. Pour in mold and refrigerate.

WESTERN STARTER
Cut a head of crisp western iceberg lettuce into slices. Slice each slice and top with orange slices and onion rings, overlapping. Dressing: Blend 1/2 cup mayonnaise with 1/4 cup vinegar and 1/2 tsp salt. Cover and turn heat on low. Simmer until done. Approx. 20 minutes.

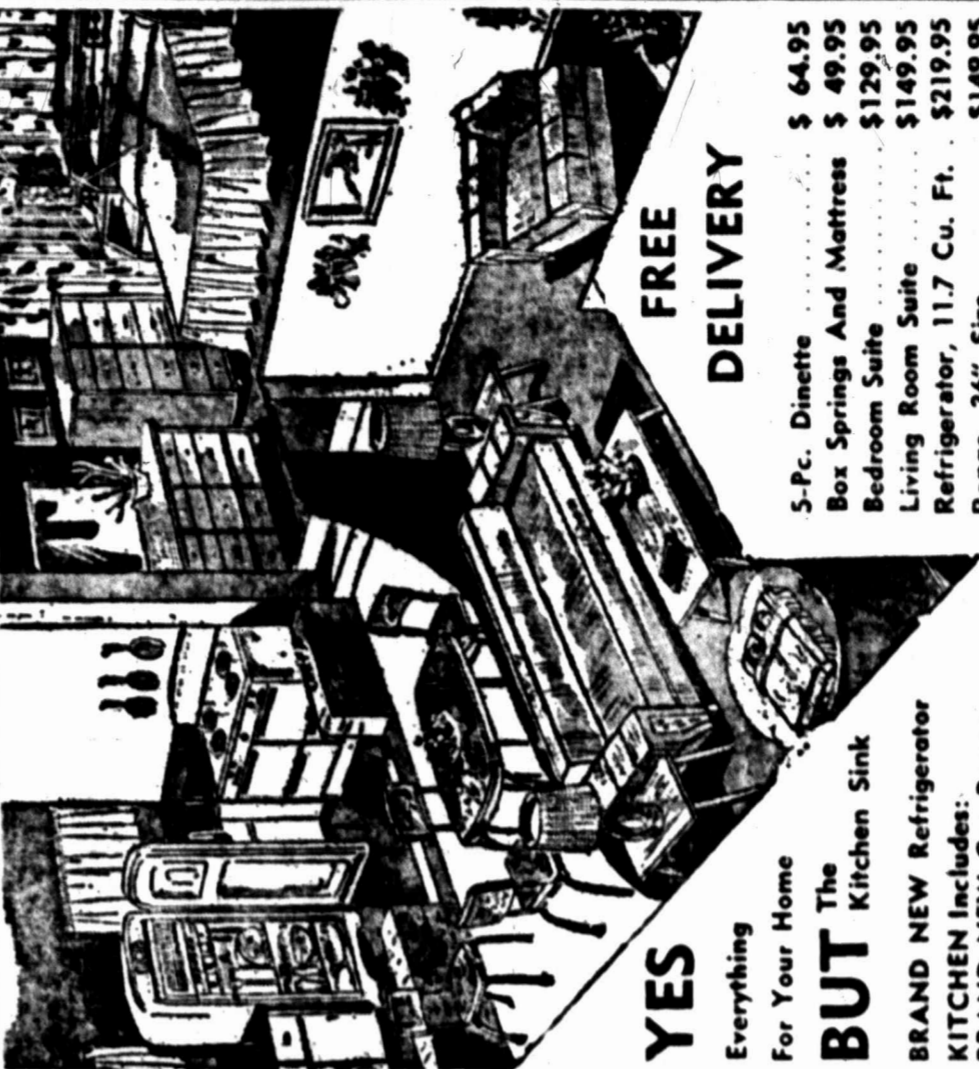
CHILI SAUCE
6 whole red peppers
2 lbs. water
1 pint water
Soak peppers in water and put in blender. Rub skillet with grease and brown flour. Stir well. Add pepper mixture and salt to taste. Makes hot thin sauce.

FENCHILADAS
1 doz tortillas
Grated cheese
Grated onion
Drop tortillas in deep hot grease for one minute. Remove

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SELECTED RECIPES OF

Mrs. W. H. Eysen

- FRUIT SALAD**
 1 large can fruit cocktail
 1 large pkg. cream cheese
 1 small bag miniature marshmallows
 Thin softened cream cheese with fruit juice and mix with fruit and marshmallows. Chill before serving.
- PECAN PIE**
 3 eggs
 1 cup sugar
 1/2 cup light corn syrup
 1/2 tsp salt
 1 tsp flour
 1 cup shelled pecan halves
 1 tsp vanilla
 2 tbsps. soft margarine
 1 unshaken pie shell
 1 cream eggs and sugar. Add rest of ingredients. Mix thoroughly. Pour into pie shell. Bake for one hour at 325 degrees.
- CHEESE ROLL**
 1 large pkg. cream cheese
 8 ozs. sharp cheddar cheese, grated
 1/2 tsp Worcestershire sauce
 Dash onion salt
 Dash garlic salt
 2 ozs. blue cheese
 2 tbsps. mayonnaise
- PRALINES**
 2 cups sugar
 3/4 cup salt
 1/2 cup pecan halves
 1 tsp vanilla
 1 tsp margarine or butter
 Cook sugar, milk and soda over low heat to soft ball stage. Remove from heat and add pecans, vanilla and butter. Beat until mixture is creamy and begins to hold shape. Drop by spoonful on waxed paper that has been generously sprinkled with salt.



MRS. W. H. EYSEN JR.

SELECTED RECIPES OF

Mrs. H. P. Wooten

- RITZ CRACKER PIE**
 3 egg whites, beaten stiff
 1 cup sugar
 1 tsp baking powder
 1 tsp vanilla
 1 cup crushed Ritz crackers
 Beat egg whites, add sugar, vanilla, baking powder, crackers and pecans. Pour into buttered pie dish, baked for 30-35 minutes at 350 degrees.
- CHEESE PIE**
 4 eggs
 2 cups sugar
 1/2 cup butter
 1/2 tsp salt
 1 tsp vanilla
 Beat eggs, add remaining ingredients. Pour into an ungreased pie shell. Bake 10 minutes at 450 degrees, reduce heat to 350 degrees and bake 30 minutes. Powdered sugar
 Grind apricots, add orange rind and juice. Add sugar and bring to a boil. Boil 10 minutes, and then cool. Stir all the time. Put in chopped pecans and roll into small balls in powdered sugar.
- CONGEALED SALAD**
 2 bottles Dr. Pepper
 2 pkgs. black raspberry gela-
 tin
 1 cup sugar
 1 cup pecans
 Heat one bottle Dr. Pepper and pour over gelatin. Then add pineapple sugar, cherries and pecans. Set in refrigerator to congeal.



MRS. H. P. WOOTEN

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MRS. DARYLE HOHERTZ

SELECTED RECIPES OF

Mrs. Daryle Hohertz

- TUNNEL OF FUDGE CAKE**
 3 sticks butter or margarine
 6 eggs
 1 1/2 cups sugar
 2 cups flour
 1 pkg. butter cream double-Dutch frosting mix
 2 cups chopped walnuts or pecans
 Cream butter in large mixing bowl at high speed. Add eggs, each addition. Gradually add sugar, yeast and water. Stir in till light and fluffy. Stir in flour, frosting mix and walnuts by hand until well blended. Pour in greased bundt pan or 10-inch tube pan. Bake at 350 degrees for 60 to 65 minutes. Cool two hours before removing from pan.
- CINNAMON NUT BREAD**
 2 loaves frozen yeast bread
 1/2 cup sugar mixed with cinnamon to taste
 1/2 cup to 1 cup pecans
 Soften bread enough to slice. Sprinkle with cinnamon and sugar and roll. Stack close together in bundt or tube pan, scattering pecans between layers. Dot with butter. Slightly grease pan if it is not Teflon lined. Let bread rise two to three hours until doubled in size. Bake at 375 degrees, 20 to 30 minutes.
- ICING**
 3/4 cup powdered sugar
 1 to 2 tbsps. coffee
 1/4 stick butter
 Melt butter in coffee and sugar. Pour over bread while hot.
- FRESH APPLE CAKE**
 2 cups sugar
 1 1/2 cups cooking oil
 3 eggs
 3 fresh apples, peeled and grated
 3 cups flour
 1 tsp. soda
 1 tsp. vanilla
 1/4 cup salt
 1 cup nuts
 Mix together ingredients as listed. Put in greased and floured bundt or tube pan and bake at 350 degrees for one hour.
- ONE HOUR ROLLS**
 1 cup milk
 3 cakes yeast dissolved in 1/2 cup water
 2 heaping tbsps. shortening
 1 tsp. salt
 1/4-1/2 cup sugar
 5 cups flour
 Scald milk and cool until lukewarm. Add shortening, salt, sugar, yeast and water. Stir in flour to make soft dough. Let rise to double in size (about 25 minutes). Knead on floured board. Roll the dough and cut into 1 1/2 inch squares. Put in greased pan and let rise 20-30 minutes. Cook in 400 degree oven approximately 15 minutes before removing from pan.
- APRICOT COCONUT BALLS**
 1 1/2 cups dried apricots, ground
 2 cups shredded coconut
 2/3 cup condensed milk
 Confectioners sugar
 Mix apricots and coconut, add condensed milk and blend well. Shape into balls and roll in powdered sugar. Let stand until firm.
- PINEAPPLE - CHEESE RING**
 1 No. 2 can crushed pineapple with juice
 1 6-oz. pkg. lemon gelatin
 1 8-oz. pkg. cream cheese, cubed
 1/2 cup nuts chopped
 1/2 pt. heavy cream, unwhipped
 Heat crushed pineapple to boiling point, add gelatin. Remove from heat, stir until gelatin is dissolved. Cool until lukewarm. Add cream cheese, nuts and heavy cream (unwhipped). Refrigerate until set. This salad stays solid for hours.
- CHICKEN CRUNCH**
 3 cups diced cooked chicken
 1/2 cup chicken broth
 2 cans cream of chicken or mushroom soup
 1/4 cup chopped onion
 1 cup diced celery
 1 5-oz. can water chestnuts sliced
 1/2 cup toasted almonds

Use This Method For Better Crust

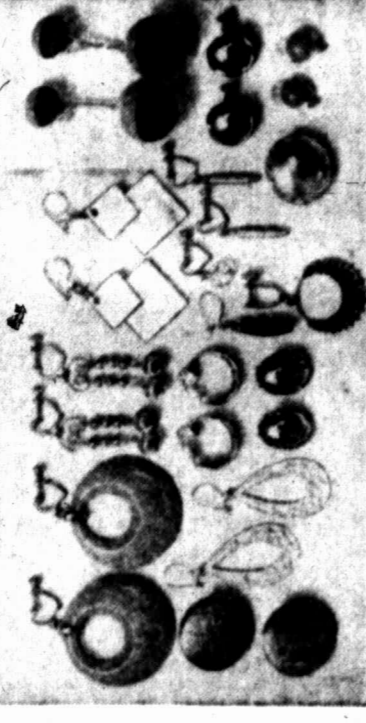
Here's how to get the kind of crust you crave on homemade bread and rolls. If you prefer a hard crust, set a pan of warm water in the bottom of the oven during baking and brush the crust, when partially baked, with a solution of one teaspoon of salt to 1/2 cup of water. For a soft crust, brush baked loaves or rolls with melted butter or oil and cover with a damp cloth.



A bread recipe that has milk in it, or milk brushed on the loaves before baking, produces a soft crust that is a rich, deep brown.

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SELECTED RECIPES OF

Mrs. Chas. Burnsed

GRILLED PORK CHOPS WITH SAUCE

3 pork chops, each about one and one-half inches thick
Salt and pepper
Sauce Robert

Trim chops, leaving half inch of fat. Rub lightly with salt and pepper. Pre-heat oven to 350 degrees. Place chops in broiler. Grill over broiler for 10 to 15 minutes. Turn once or twice. They should be well cooked. 10 to 15 minutes per side. Sprinkle with salt and pepper and serve with Sauce Robert.

SAUCE ROBERT

1/2 cup dry white wine
1 tsp. finely chopped green onion
1 clove garlic, minced
1/4 tsp. dried thyme
1/4 cup tomato puree
1/4 cup chicken stock
1/4 cup brown sauce or canned beef gravy

1 No. 2 can dark red sweet cherries
1 No. 2 can crushed pineapple
2 pgs. cherry gelatin
1 cup pecans
Heat juice from cherries and pineapple and add gelatin. Chill. Add bottles of cold beverage. Add fruit and nuts. Chill.

CUCUMBER SALAD

1 pkg. lime gelatin
3 cups hot water
2 cups pecans, cream cheese, softened
1 cup mayonnaise
1/2 tsp. salt
1/2 cup drained, shredded, unpeeled cucumber
1/4 cup finely sliced green onions

Dissolve gelatin in hot water; add cheese, mayonnaise, horseradish, salt and lemon juice. Beat with electric mixer until partially set. Stir in cucumber and onion. Turn into mold and chill until set.

JAM DESSERT

1/2 cup lemon juice
1 can condensed milk
2-3 tbsps. favorite preserves or jam (we prefer raspberry jam)
1/2 pint whipped cream
1/2 cup pecans
1 1/2 cups rolled graham crackers

Spread one side of each slice with butter; cut each slice into 4 triangles. Arrange in single layer in a shallow pan. Bake in a large oven (325 degrees) for about 20 minutes or until lightly browned and crisp. Cool on wire rack; store in a tightly covered tin box.

HEAVENLY TOAST

1 loaf (8 oz.) Gluten bread (18 slices including ends)
1/4 lb. (1 stick) butter, softened
Remove crusts from bread. Spread one side of each slice with butter; cut each slice into 4 triangles. Arrange in single layer in a shallow pan. Bake in a large oven (325 degrees) for about 20 minutes or until lightly browned and crisp. Cool on wire rack; store in a tightly covered tin box.

Serve Homemade Version Of Toast

A homemade version of melba toast is made from a variety of bread available in many stores.



MRS. CHARLES BURNSSED

mixture. Sprinkle cracker crumbs on top, if desired. Refrigerate for several hours and cut into squares.

PEACH PIE

1 pint fresh or frozen peaches
1 unbaked pie shell
1 1/2 cups sugar
2 tbsps. flour (heaping)
1/2 cup butter
2 eggs

Put fruit in an unbaked pie shell (nine inches). Combine sugar, eggs and flour. Add melted butter and pour mixture over the peaches and sprinkle cinnamon on top. Bake at 350 degrees for 25 to 30 minutes.



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MRS. W. H. YOUNGER

SELECTED RECIPES OF

Mrs. W. H. Younger

GREEN GAGE PLUM ICE CREAM

2 cups cream and 3/4 cup milk (or 3 cups cream)
1/4 tsp. vanilla
1/4 cup sugar
1 qt. can Green Gage plums
Run plums through sieve. Mix with other ingredients and freeze in 1/2 gallon freezer. (This is a basic recipe, and the plums may be substituted with strawberries, peaches or chocolate.)

GERMAN FRUIT CAKE

1 stick margarine, softened
2 cups sugar
4 eggs
3 cups flour
1/2 tsp. allspice
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 cup buttermilk
1 tsp. soda
1 tsp. vanilla
1/2 cup apricot preserves
1/2 cup pineapple preserves
1/2 cup cherry preserves
Add sugar to margarine and beat in eggs. Sift flour with milk and alternate add flour and milk mixture. Beat together, and add vanilla. Fold preserves in batter and bake in 8 inch tube pan for 1 1/2 hours at 325 degrees.

CHICKEN LOAF

4 lbs. cooked chicken (8 cups)
2 cups bread crumbs
1 cup cooked rice
Salt to taste
1/2 cup chopped pimento
3 cups milk or chicken broth, or half and half
4 eggs well-beaten
1 tsp. chopped onion (more if desired)
Mix ingredients together, adding eggs last, and bake one hour at 350 degrees. Serve with mushroom sauce.

MUSHROOM SAUCE

1/4 cup butter or margarine
1/4 cup flour
1/2 cup chicken broth
1/4 cup cream
1/4 tsp. parsley
1/4 tsp. paprika
1/4 tsp. lemon juice
Mix as listed. Heat to boiling and serve with loaf.

EASIER SAUCE

1/4 cup butter or margarine
1 can mushroom soup
1 cup chicken broth or milk
1 tsp. lemon juice
Mix, heat to boiling and serve

with loaf.
AVOCADO-COTTAGE CHEESE SPREAD
2 medium avocados
1 cup cottage cheese
2 medium tomatoes, finely chopped
6 green onions, finely chopped
1 can green chili peppers, finely chopped
Lemon juice to taste
Salt to taste
Peel and seed avocados and mash pulp. Combine with cottage cheese, tomatoes, onion, chili peppers, onions, juice and salt. Chill. Makes 4-5 servings.

RUSSIAN BEEF

1 1/2 lbs. tenderloin of beef, cut in shoe-string strips
1 1/2 tbsps. salt
Dash of pepper
2 tbsps. flour
2 cups beef stock
1 tsp. tomato paste (optional)
2 cans sliced mushrooms
1 tsp. chopped onion
2 tbsps. sour cream
Season meat well with salt and pepper. Brown flour in two tablespoons butter. Work in small amount of stock and tomato paste. If desired, add mushrooms, butter, add onion and fry slightly.

MARSHALLOW SALAD

2 pints sour cream
1 large can chunk pineapple
1 can mandarin oranges
2 cups miniature marshmallows
Mix together and refrigerate until ready to serve. Marshmallows may be added; also sliced bananas before serving.

FRIED CHICKEN WITH SOUR CREAM

1/2 cup flour
1 tsp. salt
2 tbsps. paprika
1/4 tsp. pepper
1 lb. chicken breasts
1 lb. chicken thighs

per and one teaspoon paprika in onions. Pour on the soup, and large paper bag. Shake chicken cover the skillet. Cook about 30 minutes, then add sour cream. Set dial on electric skillet at 300 Mix well and bring to boil. degrees. Melt shortening in skillet. Serve garnished with minced lettuce, add chicken and brown on parsley and remaining paprika both sides. Add potatoes and ka. Serves five.

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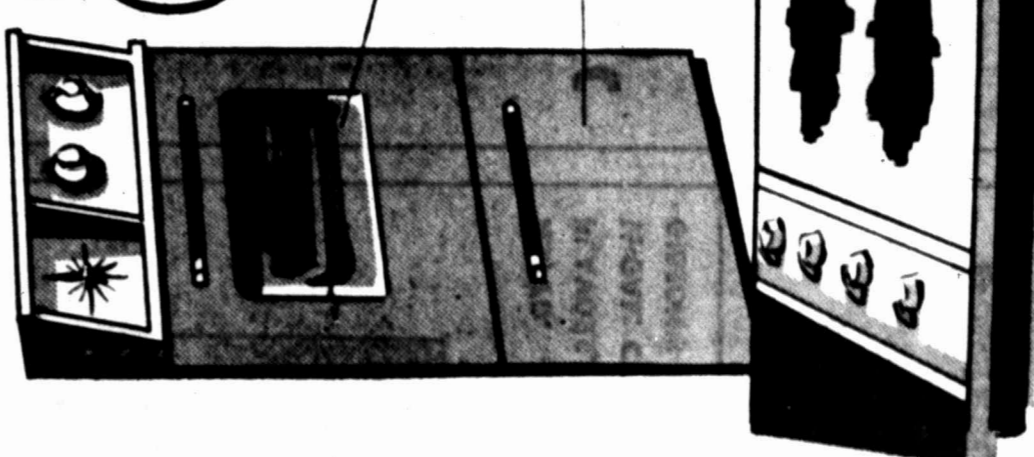
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