#  

## Oil Men Say Price Hike Must Come



FUTILE ATTEMPT TO SAVE bABY - Boston policeman Edward Doyle races
 Hashish-Laden Plane Seized


## Nelson New Head

 Of Security Bank
 Big Spring Week

## Rally Touches Off LA Riot



500 Officers Battle Mob; Several Hurt



City-County Officials Pondering Fire Pact

Scholarship Awarded To Miss Morton






















 Budget Work Session Set


## For Students with High Eye Cue



## Customer Request

 SALE Harris Lumber and HardwareEast 4th at Birdwell Lane BIG SPRING, TEXA
"YOUR HOME-OWNED - HOME-OPERATED SERVICE CENTER" Many of our customers have requested that we have another sale . . . So in appreciation of our many customers and friends who have helped us . HERE IT IS . . . May we help you! $4^{\prime} \times 8^{\prime}$ Sheets Genuine Prefinished Plywood PANELING


Spanish Tone

| EL R | $3^{69}$ |  |
| :---: | :---: | :---: |
| GOLD SURER S495. | $4^{19}$ | ARCTIC SURFER |
| $\underset{\text { NIRCora }}{\text { Bining }}$ | 695 | TEXOPANE | MANY MORE PANELS TO CHOOSE FROM Prefinished Moldings To Match All Panels



| SUPER 1-COAT |  |
| :---: | :---: |
| LATEX PAINT | Are |
| - 1,420 Color Formulas |  |
| - Covers In One Coat On Most Surfaces | YOU |
| - Washable and Fast Drying <br> - Spray, Brush or Roller | Supporting |
| - Easy Application, Easy Clean-up | Supporting |
| \$4.95 \$ 98 | our |
| VALUE. | Chamber |
| Dura-Life Exterior |  |
| LATEX HOUSE PAINT |  |
| - 1,420 Color Formulas | . If Not, |
| - Dries In 30 Minutes |  |
| - It Breathes, Won't Chip, Peel or Blister | $\bigcirc$ |
| - One Coat Covers Most Surfaces |  |
| - Use Water To Clean Brushes |  |
| \$6.95 \$ 98 |  |
| VALUE . |  |

Harris Lumber \& Hardware
East 4th And Birdwell Lane Big Spring, Texas Dial 267-8206


One-C Propo: Co. Ta

One-Cent Cut
Proposed In Grand Jury Meets Tuesday, Co. Tax Rate 23 Cases For Consideration
 budget period is expected. This
st an increase of $\$ 9.818 .40$ over
the 1970 figure of $\$ 94,125.28$.
Area Drilling Remains Steady

 urring as somparase with imin
 as many a any other courtifity Among previous week total
(with the previon
in parenthesis) were: Andrews
5 (3), Dawson 2 $(0)$, Garza 1 (1). Glasscock (1), Hockley
44 (14), Howard
$1(4)$, Kent 0 (2), Lynn 1 (1), Martin 9 (11),
Midland $2(3)$, Mitchell 1 (1),
Nolan 0 (2) Reagan 4 (4),

THE WEEK Continued from Page

HCJC Totals Set Record

## itating authorization of an ad-did some policies of disposin

 ditional unit immediately and of old property. The city's Another surge in the already.



 oked like a producer in the
ene Fusselman three quarters of a
nile southeast of this pay in City golf revenues during the 52 vocational - technical) last






 | South) and seven miles east |
| :--- |
| Continental's No. 45 Settles, , In the midst of a drouth, president, urged those planning |
| , attend HCJC to register as |

 old friends as well as music morning Santos Jaime Guiter. Check Charges Of lovers will want to greet the rez, 19, Floydada, stepped into
appearance of Dr. Charles a hole at Lake Colorado City
Jap TV Dumping Webb at the morning (10:40) and
w ors h ip of First United
Methodist Church. Now associKethodist Church. Now associ- The high school Bible Class $\begin{aligned} & \text { Treasury Department is investi. charges that Japanese }\end{aligned}$ versity of Indiana and a key figg- start,'s suddenly faltered at the in the United States at a lower sold Back Home

 his service here ay weeason of AFB
and his marriage to our Kenda and his mar
McGibbon.
 han most realize but there wast station for his whis dend degre. Alser- Also
harbinger of it in the season's to victor J. Sharp Jr who la harbinger of in in the season's to victor J. Sharp Jr., who last
irst bale of coton one week week attained the status oo go. H. E. Tubbs, who gathered Eagle Scout. And to the Sheriff's on the Anreews high whest, place, which won anoth
hene at Roby. he Chamber of Commerce for the Chamber of Commerce for It's hard to realize, but it said this has always been done poppime of leathere and the
here. but John Cherry plunking of feet against the ere, but John Cherry plunking of feet against the wasn't. He had the first bale. $\begin{aligned} & \text { season is at hand. One week } \\ & \text { from Friday the Steers open in }\end{aligned}$ Proposals to annex the former Lubbock; on Sept. 18 they will
lamitton Field airport tract to he city for development as at arendy at home. Tres as will be the city for development as a ready - as will be the ban
mobile home tract ran into widt a bag full of stunts. (By
some fire at the city com- the way, do you have you
mission meeting Tuesday. So season tickets?)

## Bible Survey

> the Old Testament" at Howard County Junior College from 8 a.m. to 9:20 a.m., Tuesdays and Thursdays at the college. While this is a credit course it is open to anyone desiring to know more about the Old Testament. Classes sta Sept. 1, please register now.

## Youvis  M/ARD



SPECIAL! LOVELY COLONIAL-STYLE RUGS IN BROWN GREEN, MULTI-PACK OF THREE AT ONE LOW PRICE roditional beauty in modern easy-care fibers. Oval tubula
$99^{\text {c }}$ rug for $9 \times 12^{\prime}$ ' area; $22 \times 34^{4}$ scatter, $24 \times 72^{\prime \prime}$ " runner.


SAVINGS ON TIE-SHIRTS OR STRAIGHT-LEG PANTS

$$
\text { ester cotton, misses' } 32-38, \quad \text { 88 }
$$

$$
\begin{aligned}
& \text { ester cotton, misses' } 32-38 \text {. } \\
& \text { Reg. } \$ 8 \text { pants, corylic blend. } \\
& \text { in handsome designs. } 8 \text { to } 18 \text {. }
\end{aligned}
$$

\section*{| You'll like Wards |
| :---: |
| low, low prices! |}



EXTRA SPECIAL VALUE FOR MEN! WOOL-BLEND PLAID C.P.O JACKETS Great buy! Warm melton of
wool, other fibers in rich plaids.


SAVE ON REGULAR \$14.99 NYLON WALL-TO-WALL BATH CARPETING Plush pile washes-dries, like

SAVE \$3.11 ON WARDS ONE-COAT EXTERIOR LATEX! REG. $\$ 8.99$
$\$ 4.99$ 4-INCH NYLON BRUSH Best
for liatex
lilaments
$\mathbf{y y}$ $\mathbf{2 9 9}$
\$899


REG. \$14.95 6' STEPLADDER Aluminum-
light, strong,
and steady, and steady.

Methodist Morning Service Features Dr. Webb's Music

West Texas Ranges Are Needing Rain

You can't hear a blackboard.

You have to see it. And yo
have to see it clearly. Also, have to see it clearly. Also adjust from the large, distant words on the blackboard to the small, printed words in the textbook. Are you sure your child eyes are doing all they should be doing?
Bring your youngster to a Doctor of Optometry associ for a professional eye examin for a professional eye examina will be examined internally for evidence of disease or defe then for visual abnormalities
such as near-or farsightednes
astigmatism or muscle imbalance. Should glasses, or contact lenses if you preter, for needed, they wilb be fited table vision possible Enjoy the peace of mind of knowing your child's vision is up to the challenge of his
school work. Youll discover that TSO fees for professional eye care and finest quality TSO offers reasonable redit plan at no extra charge.

BankAmericard" and Master Charge Cards are also

Texasticite
Open until 1:00 p.m. on Saturday.

H\&H Feed Lot, Inc.
Announce They
Are Open and Buying Grain In Big Spring at 403 E. 1st

At The Former Location of Big Spring Grain Co.

BRING US YOUR GRAIN

## Open Monday For Business

E. T. Tucker Is Managing The Grain Elevator

Col. Kilpatrick New Webb DCM



Club To Honor
Rėturning Vets

Federal Aid Due In Fight
To Halt Diphtheria Spread

State's Tax Need Grows And Grows





 Noted Texas Sheriff, Dies

## BUZZ OUT AND

Voin the fun and crowds at the 2nd ANNUAL BIG SPRING JAYCEE COMMUNITY Cump SEPT. 1 Thru 5


- REFRESHMENTS
- FUN FOR THE WHOLE FAMILY
College Park Shopping Center


BURIAL SITE FOR NEGRO BOY - Two small American
flags flutter in the breeze next to the grave where black

## Court Gives Black Soldier Burial In White Cemetery

Protesters Hover Near


Legion Meet
 fmax wam
为
 "I don't waht my brother an
his wifi buried here with nis
gers," shouted E.J. Moulder, 79
Martin Gains
Two Producers


| Will Oppose <br> Restrictions, <br> Agnew Says |
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Reserve School Classes Slated To Open Tuesday


BOUTIQUE TRAVEL ALARM CLOCKS

## YLE FOR EVERY USE

EVERY ROOM - EVERY DECOR bRASS AND PLASTIC CASES YOUR CHOICE $\qquad$

|  |  |
| :---: | :---: |
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|  |  |
|  |  |


|  | DICKIE'S FLARE BOTTOM PANTS <br> FOR MEN AND BOYS PERMA-PRESS NO. 12217 SIZES 28-36 STRIPES-Gray, Gold, Blue $8^{77}$ |
| :---: | :---: |


| MEN'S <br> LONG SLEEVE |  |
| :---: | :---: |
| SPORT SHIRTS <br> LAIDS AND CHECKS |  |
|  |  |
|  |  |
|  | 277 |



| CURITY <br> COTTON BALLS <br> 300-COUNT | $53^{\circ}$ | woodbury HAND LOTION 14.OZ. | $73^{\circ}$ |
| :---: | :---: | :---: | :---: |
| $\begin{aligned} & \text { IT'S } \\ & \text { NEW! } \end{aligned}$ |  |  |  |
| FLORIENT AIR FRESHNERS 9-0Z. | $43^{\circ}$ | PALMOLIVE DISHWASHING DETERGENT, 22-OZ. | $63^{\circ}$ |
| HANDY WIPES PKG. OF 10 | 446 | AJAX DETERGENT GIANT BOX | 69 |


| CURTAINS $\square$ TIER AND VALANCE SET | DISPOSABLE <br> DIAPERS <br> CHOICE OF | BABY CLOTHES HAMPER <br> NO. 195 - MEDIUM SIZE <br> PLASTIC INSIDE POCKET <br> QUILTED VINYL OUTSIDE. |
| :---: | :---: | :---: |
| 100\% COTTON <br> LACE TRIM. | NEW BORN, REGULAR or extra large <br> 127 вох | PUNKIN SEATS $457$ <br> CHOICE OF WHITE OR GREEN. |

MOOVER



BATH SPRAY $\underset{\substack{\text { EITS } \\ \text { FAUCESTS }}}{\substack{\text { Sost }}}$


MOTOR OIL
mile master
QT.

5-GALLON
GAS CAN
WITH POURING SPOUT $2^{89}$

## OIL FILTER

| $\substack{\text { No. LF.1 } \\ \text { FOR FORD AND } \\ \text { MOST CHRYS. PROD. }}$ |
| :--- |

MOST CHRYS. PROD.

GREASE CARTRIDGES

| MULTTL-PURPOSE GRE |
| :--- |
| PREMMM QUALITY. |

20-INCH WINDOW FAN
20-INCH WINDOW 3.SPEED.
$22^{37}$

| TOWEL BAR |  |
| :---: | :---: |
|  | 2.43 |
| SOAP DISH |  |
| No. 4500P CHROME | $63^{\text {c }}$ |

MAIL BOX
No. BW-I
ALL METAL
39

To Name School Senior To'Conference On Atom'




ElmodWasson


Our Popularity Is Well-Deserved!

SECURITY STATE BANK



To Basin Petroleum Museum

## und <br> 

## Horoscope Forecast

## TOAY AND TOMORRO






 Teach Bible

|  |
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## Jaycees Nominate Frosty

 Robison For State Honor
 and






frostry nobisor


Big Spring Daily Heraid Ruby's 177.5 MPH


## Nichols And Harris Lead In Dow Jones

U.S. Moves Ahead, 2-0


GARY HAMMOND STARS IN MUSTANG WORKOUT

 his anmenond ganed


 The reason - the players seemed to be in good con-
dition and we decided to extend them in the game
like sifuations.

Astros Nudge

Timothy T Is Hambletonian Wins Pole Position Race Enty


NY, 9 To 8 In Tenth

 To Team Work

Two NFL Contests
To Be Telecast

RUIDOSO
RACE RESULTS

|  |
| :---: |

Get Set For Fall In FLARES FOR MEN
$\$ 7.50$ т т $\$ 14.00$

LOOKING 'EM OVER

## BS Uniforms

 Look Classy idea by wear-
ing appropriately-colored caps $\ldots$. The
troubles of San Angelo's ace runner, Walter Lewis, may have emanated from a $\$ 10$
library fine imposed last year . . Two Big Spring boys, Bill Burchett and Joey Baker, could both be running at the safety
spots on the University of Houston's sec-
ond defensive unit this year appears to have won his spot while Baker in contention with Nick Holm for the
ther job. Gene Offield, new head onio, was a junior high aide here a few
ears ago . . Only four seniors are on pring Branch, where ex-Big Springer Joe
ibley is a coaching aide under John Garison, is favored to win its district Spring Branch was $7-4$ in 1969 Tulia, where Bill Bryant took over after leaving here, is in District 1 -AAA but
drops back to AA the next time around 3. hen i confident they'll do better
Bryant has ten lettermen back. . Midland Lee has faced Lubbock High in nononference football play every year since
first opened in 1961 . Most colleges
thich went to the trouble of booking an 11 th football game will play it as their
season' openers. Ten of the major
schools, including Ohio State, have booked only nine opponents ... Stanford tub beaters are flooding the mails with prop-
aganda about their Heismann Trophy can-
didate Jim Plunkett, but Plunkett will get off to a rocky start if he doesn't guide
he Indians to a win over Arkansas in that nationally televised game with Arkansas
Sept. 12 . Oklahoma promoted Steve ff with the Heisman Cup .
. Ben Hogan is complaining he can't follow his tee shots
anymore because he can't find glasses that
offer him help on the golf course.. He
uses spectacles to
 ine at Frenship will average out to about
200 pounds a man and there's some fine heck out equipment in the top four
grades. Frenship had only 23 points
cored on it in regular season play last ear and returns regular defensive slay larters epp. Tayrien brings his club into the area
on at which time they oppose Stann to Frenship, houre to Locles as the the head thas ketball coach and is an aide in footbalk
$0^{\circ}$ He'll have three 6.5 boys with whom
work in basketball. The Texas SixEight Man Coaches Association's school
returns to Levelland for the fourth straight year in 1971... It's booked for
July $25-31$. The clinic originated here
. Mike Riley, a freshman safety cMurry College, is the son of a former
bilene Cooper coach. Clovis Riley ince McMurry started playing football in
923, it has won 190 games while losing
8 and tying 30 our seasons there .-A new publication, zine, which sells for $\$ 1.50$, covers the area
rather thoroughly, if not always accurately the Key Club, with profits going into the
club, coffers. . The annual will be made
available at available at games involving the Steers as
well as at pep rallies .a. TCU had five
touchdown runs of 50 yards or better last history, Twenty of 21 beys whom won
letters last year will be working for coach
$\qquad$
$\qquad$ value of $\$ 3$ million A. A Paul Wiggin,
coaching aide of the San Francisco 49ers, says "in football, you have to adapt. Just
remember what happened to the dinoraded by the Houston Astros after this

Palmer Helped Change Wake Forest's Image


'Gray Fox' Is Due Locally For Clinic
 in a special appear weding clinsic
the Bowl-A-Rama. He will

 would offer free instructions
part of the of time he is here.
pastime, to eligibible young ladies
phes
whe dest



 not only for the color of the
thatch atop his head but for Fena, Aug. 28 -Field pres
his wily habit of sneaking



 the San Jose, Cailif. and Toledo, select Miss Astro include: Miss match punctuated by six ho
Ohio, opens in 1967. In 1967, he Deete Huber, Viking Homes; mers Satur










 | vote for cougars |
| :--- |
| Coyotes Picked |
| In State Race |

 Slays Boston

Jersey Team Is Champion

## Pressure Shifting Wiswisio Lion Offense



 RIDE RIVERSIDE* GLASBELT WTO 2 fiber glass belts on
polyester cord body for peak traction,
mileage, safet. mileage, safety. Tread
guaranteed 39 guaranteed 39 mos
against wear-out.

| Tubeless Whitewall Sizes | $\begin{gathered} \text { Regular } \\ \text { Price } \\ \text { Each } \end{gathered}$ | $\begin{aligned} & \text { Second } \\ & \text { STre } \\ & \text { ETre } \end{aligned}$ | $\begin{gathered} \text { Plus } \\ \text { F.E.T. } \\ \text { Each } \end{gathered}$ |
| :---: | :---: | :---: | :---: |
| D70-14 | 37.50 | 18.75 | 2.39 |
| E70-14 | 39.50 | 19.75 | 2.43 |
| ${ }_{\text {F770-14 }}$ |  |  | 2.56 |
| F70-15 | 42.00 | 21.00 | 2.69 |
| G77-14 |  |  | 2.76 |
| G70-15 | 44.09 | 22.00 | 2.84 |
| H70-15 | 47.00 | 23.50 | 3.05 |
| WithWhite |  |  |  |

RIVERSIDE* OUR MOST POPULAR Strong 4-ply nylon
cord body. Wrap. around tread for better handling, control. Guaranteed 36 mos.

EREE MOUNTING

## 




24-MONTH SPECIAL BATTERY
EG. EXCHANGE PRICE $\$ 17.95$
Get good starting power for
$\$ 1488$

## WARDS NOW OPEN mussox mpacer TILL 8:00 P.M.




Beall Fac Rugged Task At Baylor

## Club Tourney Will Begin Saturday

Bisons Given Rough Test vas. seuens sid he was anything

Austin Shootout Due To Determine Crown


Steeler Surge

Patton Calls
BSGA Parley


CHAMPIONS in COAHOMA MinOR LEAGUE - Pictured
are members of the Coahoma Cubs' team, which went unbeatare members of the Coahoma Cubs' team, which went unbeeat-
en and untied in Coahoma Minor Little League competition en and untied in Coahoma Minor Little League competition
the past season. Kneeling, from the left, are Davey Tarbot,
Danny Dodson, Bobby Oriesta, Robert Williams, Doug Nix.
son, Billy Smith and Gregg King. Second row, James Nix,
Dennis Nixson, Tommy Scott, Don Ray Henson, Randy Wallace, Robert Reid and Danny Tucker. In the back are coach
Ronny Dodson and manager Bobby Dodson.


Bill Patton, BSGA

## Fem Gridder Learns Fast





CHEVY'S NEW VEGA ARRIVES SEPTEMBER 10th.

BUT IF YOU CAN’T WAIT, WE'LL WRITE YOUR ORDER RIGHT NOW.

pollard chevrolet

## a business of your ownt

 weman or partherstrip team to keep recerrs. procecss mailings and
orders ior Company supplied prospet accounts utilizing computer
 nstruments to commercial, industrial and institutuoninal computer ized prospect accounts. You can start part or tull time from
your present address and set your own hourr. An investment of
$\$ 1697.00$ to $\$ 4887.00$ for suppies is required. No inventory re-
 but you need ability to work without superision and a desire
or your own independent business. If you are sincere and meet these qualifications, please witite and inclu
number for more details by return mail $t$ :

BILL DDUGLAS - PERSONNEL DIRECTOR
SPCTRUM PENS. 20755 PIONER COURT
SAN MATEO, CALIFORNIA 94402 . SUTTE

## MOTORCYCLE

 RACES
## 



##  



## DENNIS MeLAIN In doghouse agail



|  | CHRISTENSEN BOOT SHOP <br> LEATHER JACKETS <br> or The Entire Family Short or Long Style <br> Men's \& Women's <br> LEATHER VESTS <br> SHOE Long Style <br> 602 W .3 SH SHOE REPAIR $\underset{267-840}{ }$ |
| :---: | :---: |



ATTENTION!

## People Interested In

Plastic Technology
Howard County Junior College
Offering Two Courses In Plastic Te

FUNDAMENTALS OF PLASTICS Monday And Wednesday, 6 P.M.
Injection Molding Processes Tuestay And Thursday, 6 P.M. To 9 P.M.

Registrotion will
$1-4$ and 6.9 , We. Aug. 25, from
1-4 and $6-9 ;$ Wednesday, Aug. 26, from 8-12,
$1-4$ and $6-9$. Closses begin Thursday, Aug. 27 .
For Further Information
Howard County Junior College


GALVEZ HOTEL \& VILLA





## Babe Parilli

Packs It In

## 

## RUIDOSO

RACE RESULTS Coach Quits
After Strike
易

## Multiple Listing Service

BIG SPRING MLS IS ONLY SIX MONTHS OLD BUT



| CANDY route MEN OR WOMEN |
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## LET＇S TALK PAINT

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CHL ESTATE A REAL ESTATE




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 NAGEMENT


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# POLLARD'S 1970 SELL OUT <br> NEW CARS - DEMONSTRATORS - DEPENDABLE USED CARS 





A saucy midi-length morning coot in black and gray
chequered wool with black leather belt. Soft black leather gloves and walking shoes complete the smart
fall costume.


JEAN PATOU
Model wears a black and white printed satin jacket
and trousers ensemble with a long jacket and very large trousers. This ensemble is worn with beige satin shoes and pearl collar

## WOMENS NEWS

Section C
Big Spring Herald big spring, texas

SUNDAY, AUGUST 30, 1970


FONTANA SISTERS
A shocking pirk
and sleeves.

## The High̀ Fastion Hassle

By Jo bright
I think they're terificic."
Two women a mini Two women - two opinions. From wellthe viewpoint on fall and winter fashions varies from ecstatic sighs to outraged opposition. A woman's age or social position seems to have
little to do with her opinions on what has been ittle to do with her opinions on what has been
the greatest change in clothing styles in a decade.
To older women, it prompts the feeling that they To older women, it prompts the feeling that they
have seen these things before, and to the underhave seen these things before, and to the under-
twenty-ones, it fans the current fad for far-out costuming. Regardless of how a woman feels obout
fashion (and it is her noture to resist - then emfashion (and it is her noture to resist - then em-
brace change) she is usually overpowered by
manufacturers ond lulled into submission by remanufacturers and lulled into submission by re-
tailers. Consequently, she learns to relax and en-


Yet, above the first hue and cry can be fers to show caped ensembles, putting his
heard the soft thud of high-heeled boots as Dame shoulder dressing over tunics or ankle-length
Fashion marches determinedly into fall. The heres dresses or cropped pants. The haute couture houses around the world
have handed down their final word - and the garment game may turn out to be fun, after all. Paris has banished the miniskirt (for blustery winter months, at least) and practically said au
revoir to pants as such. New pants are cropped and so ore ockets that gow wants are cropped,
Chanel explains: "It them. Coco Chanel explains: "It's younger looking." Courreges uses tabs and straps to give a
battle-jacket effect, and he shows some of them with ankle-length, barely-flared skirts. Even more than a jacket year, it's a cape
season, and the dashing cover-ups are the style season, ond the dashing cover-ups are the style
of the hour for every occasion. (Givenchy odds shoulder capes to his topcoats, and other designers entold the wearer in ploid wools or fur-
lined hooded copes "tor sleighing.") Cardin pre-

Venet's sensationol line of coots features cape sleeves, ond his collection is laced with divided
culote skirts culotte skirts or breeches and knickers that The dominant themes and colors ore a con The dominant themes and colors are a con-
trast, too. Choose between Russian Cossack or trost, too. Choose between Russian Cossack or
Wild West. Along with the former go emWroidery, costumes, shirts, boots and kerchiefs. The latter mood, set by Yves Saint-Laurent and Sardin, requires lots of leather, fringed boleros
and gold nailheads on belts. Leather is even and gold nailheads on belts. Leather is even
shown by Cardin in tender colored evening dresses The verdict? That's up to the individual woman. Yet one thing is sure. When she decides which of the fashions she likes, her man can
look forward to his own clothes hoving a neater ook forward to his own clothes hoving a neater fit. The billfold will be less bulky.



Now looder of the bands






SPADEA DESIGNER PATTERN

## Create Gaucho Look

For Fun, Practicality

Some quotable quotes from
women during the week:



 her tido
selding
Selers.

##  peopple knew it.". $\left.\begin{array}{c}\text { Singing star } \\ \text { Diahan } \\ \text { Carroll, } \\ \text { expressinn }\end{array}\right)$

 surprise at othe numberpeople who contuse her with he "People owho edont have
slumps," dont reach heights
dit
 in Los Angeles explaining the
up and and ons of her so yeas
of matrimony to ar marriage

 late sen. Robert Kennedy in
explaining In a magazine inter retew why she c.

We named it the Back Supporter ${ }^{\star}$ Mattress
for an obvious reason.


It supports your back.
So does this. A $\$ 9.95$ back rest, yours for only $\$ 4.95$
when you come in for a demonstration.
Introductory offer - 20\% discount


| Miss Sy |
| :--- |
| Bobby Lee |

$\qquad$ Frrst Love $\bullet$ Courtship $\bullet$ Wedding Ring $\bullet$ Flirtalla Countess Monten Trinidad • Barbados - Aruba If you have any of the above patterns, it will pay you to take advantage of this unusual sale.

## Some odds \& ends

Several patterns in 45 -pc. sets

## ${ }^{21} 10$ <br> Bhem <br> No Interest or Carrying Charge

No Phone Orders - No Layaways - No Gift Wrapping all sales final!

Since SYRACUSE China Company has discontinued its entire line of fine china, Carefree and Calypso, to the retailers we are forced to place our entire stock on sale.

## OUT THEY GO!

## 1/2 (1)F

## PATTERNS IN STOCK

Miss Ivie Marries Bobby Lee Massey Miss Sandra Carol Ivie and
Bobby Lee Massey were united
 centered with a white orchid. Miss Nancy Ivie was her
sisters maid of honor, ndd Miss
Jan Everett of Muleshoe was
bridesmaid. Their Empirebridesmaid. Their Empire-
styled gown of petal pink
flocked organza were accented with avocado velvet ribbon th
formed a double bow with lon
back streamers. Their satin headpieces were identical
to that of the bride, and the
 and

 Felix Heter, Idalaus; Ronald D.
Howell, Wichita Falls; and
Robert West both of Lubbock
RECEPTION A reception was hosted by
bride's bride's parents at cos cosde
Country Club where the bride table was covered with a white
organdy cloth and organdy cloth and centered with
antengement of mixed
summer flow summer flowers
silver candelanked by
sided
naded
nedding.
The colon-
cake decorated wedding a cake was
Cinderella
coach and topped with dever
Silver and cor Silver and cryped with dol appointme
were used. Cocoa pound cake topped with
marripan fruit was served from the bridegroom's table, which
was covered with a burlap clath. A covereer with a candelabrap and
coffee service completed setting. distributed rice bags, and back ground music was by Miss
Susan Sorrels of Lubbock at he When the couple left on a
wedding trip to Red River, N.M., Mrs. Massey was attired in a hiree-piece tan and white
sited ensemble with bone
accessories, and wore the or-
chid corsage end The couple wrill reside in in El
Paso, where Paso, where Massey is a
member of the 62nd Army Band
at Fort Bliss The bride attended Big Spring Texas Tech University wite with BS degree in Education. A Tech she was a member of th exas Tech Band and Tau Beta for women. Massey graduate
from Slaton High School and prior to entering the Army
attended Texas Tech University where he was an art major and Members of the house ncembers of the house party
Angelo Miss Gwen Curry, Man
Miss carol Wellington Mr. and Mrs.
Ronald Ronald Coleman, Lubbock; ${ }^{\text {N }}$ Mrs. Richard Leean; Irvin
and Mrs. David Elrod, Mrs. Miller Russell Mrs. J. B. Price, M
Bennie
M. Mrhistian, Mrs. Frank Mullica,
Mrs. Ray Richey, M
Avery Falkner, D. B. Stephens, Mr
D. W. Pierce, Mr
Monty Kiker, Mr. B. Cotham,
B. Perry, Mr

lifectitide


Fakes It
We call it Cobra Under Glass. print with the deep shine ooking-glass patent. It's $\$ 18$

BARNES = PELLETIER


Bridal Shower Held For Jo Nell Merrick




Current Best Sellers Fiction

the secret woman | THE GANG THAT |
| :--- |
| Victoria Holt | COULDNT SHOOT Jimmy Breslin

LORD WONT M Gordon Merrick
RAVELS WITH MY AUN
Graham Greene Nonfiction Nancy Milford ARY QUEEN OF SCOTS american heritage dictionary of the William Morris KenNEDY WOME
Pearl S. Buck

## KIRBY VACUUMS

- Ray Van Cleav



## CHROMCRAFT DINETTES

Unbelievable saving have come your way hrough the purchase we made at market of one group of Chromcraft CLOSE-OUT DINETTES. These Dinettes will be sold on a first come-first serve basis; so come early and make your selection now. Don't wait - we have a limited number. of
these fine dinettes. We cannot place any orders at the prices now available; so to take advantage of these fine dinettes. We cannot place any orders at the prices
this tremendous opportunity, you must make your purchase now.


115 E. 2nd St.

A Devotion For Today



For A More Orderly Process


The Bible Fund


## David Lawrence

No Permanent Peace?


Editorials And Opinions The Big Spring Herald


Business Mirror
Signs For Economy May Be On "Go"


To Your Good Health Those Spray Cans Are Not Toys


Around The Rim A Man In The Kitchen



Art Buchwald Tiger's Milk And Other Health Foods


Soviet Women Got Liberated; Have 'Right' To Get Callouses



CAFETERIA MENUS
Little Girl's Wardrobe


## MONTGOMERY-WARD

Remember-only Sealy makes Posturepedic ${ }^{\text {® }}$ the one that promises no morning backache from sleeping on a too soft mattress.
$\$ 20.00$ OFF ON TWIN OR FULL SIZE MATTRESS \& SPRINGS $\$ 30.00$ OFF ON QUEEN SIZE MATTRESS \& SPRINGS \$50.00 OFF ON KING SIZE MATTRESS \& SPRINGS


Choose Extra firm or gentiy firm Queen or King size Posturepedic ives luxury and supp with orthopedic surgeons to promise
tion morning backache from sieeping on a too. soft
mattress. This is the one for a good night and a mattress. This is the one for a good night and a
good morning!


## Sweater Knit Fabrics Appearing In Stores

## 

$\qquad$ are veal tor sweater kint the shoulder s.













 Create Pretty Neck Couple United $=$ For Fall Necklines In Marriage Miss Judith Page Simpson wrought iron candelabrum was
became the bride of Timothy entwined with ivy.
 versity, Bloomington, Ind. The collar and bodice accented with circuls
bride is the daughter of Mrs. reembroidered Alencon lace. factory
 groom is the son of Mr. and bordered with matching lace.
Mrs. Prentice Marshall Bristow She carried a boupuet of
Il. Stanton. The Rev. Paul R. Miller. First stephanotis with ivy. Presbyterian Church, Blooming. Miss S har on Ferguson, Shourd before an altar enhanced withy honor, attired in a yellow Saki Cern suze. And Marking: When shoulders; pull neck up and ward. Working briskly, repea

PANTRY PICK-UPS Chicago III. Edeved as Loyd,
mant .he ushe was Harry
mimpson III, brother of the



Almost Every Girl

JO ANNA'S
Modeling And Charm School
those horrid AGE SPOTS*

## Baton Instructions

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- Registered NBTA Teacher
- Former kilgore Rengeretto
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 Nancy's School Of Baton bls steakley

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## Back-to-school clearance

MEZZANINE

| 4 Only, Women's Scooter Skirts ........... Orig. 3.99 ....... N | 9 |
| :---: | :---: |
| $\begin{aligned} & \text { 19 only } \\ & \text { Women's Blouses } \end{aligned}$ | 3.00 |
| Pair | 7.00 |
| ${ }_{\text {Pair }}$ men's sl | 5.00 |
| ${ }_{\text {Women's sla }}{ }^{37}$ Pair | 4.00 |
| ${ }^{36}$ 36 Pair ${ }_{\text {Women's Slacks .......Orig. } 55.56}$.... Now | 3.00 |
| air | 50 |
| Dnly nen's Unitorms .....Orig. $97-$-s $\ldots$.... No | 5.77 |
| ${ }_{\text {Women's }}^{2}$ Only ${ }^{\text {Onitorms }}$.....0rig. $\$ 5.56$.... N | 3.77 |
| 5 Only, Ladies' <br> All Purpose Coats ......Orig. \$21-\$28 ... | . 88 |
| 3 Only, Ladies' | 9.88 |
| ${ }^{13}$ Pair <br> Girls' S | 25 |
| 10 Only, Girls <br> Pant Tops .. | 1.00 |

MAIN FLOOR

| 19 Men's Western Straw Hats ...............Orig. 3.98 ....... N |  |
| :---: | :---: |
| $20 \mathrm{Men's}$ | 1.99 |
| port Shirts |  |
| 101 Dress and Sport | 2.99 |
|  |  |
| Men's Robes |  |
| 8 Only, Men's | . 00 |
|  |  |
| 2 Only, Men's Maize <br> Lightweight Jackets | 99 |
| 71 |  |
| Soys' |  |
|  | 1.99 |
| 16 Pair |  |
| men's Nylons ........Oris |  |
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DOWNSTAIRS

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POLYESTER DOUBLE KNITS
Penney quality for all your
fanl fashion sewing. Pastels
and deep tones. Come stock
up now at money.saving
prices.

Benmerys

BIG SPRING CONCERT ASSOCIATION AND HOWARD COUNTY JUNIOR COLLEGE PROUDLY PRESENT 'FOCUS ON ENTERTAINMENT,' THE

1970-71 CONCERT SERIES


TUESDAY, OCTOBER 6, 1970 8:15 P.M. DOROTHY WARENSKJOLD'S MUSICAL THEATER The World of Music from Opera to Musical Comedy
An exciting concept in "idea" programming for the concert stage, perhaps best
described as scenarios in music. In planning and producing this program of opera and musical comedy, the celebrated slanning and producing this program of of opera
and at presenting an evening of music that would cover the range of America's musical heritage - a heritage so
rich that we sometimes take it for granted. She has achieved her aim admirably. The presentation features a vocal ensemble of eight (six men and two women)
headed by Miss Warenskjold. The program is tastefuly staged to suggest dramatic headed by
situations.


TUESDAY, NOVEMBER 10, 1970 8:15 P.M WHITTEMORE AND LOWE
Pre-minent Duo-Pianists
"No matter the competition, Whittemore and Lowe continue to impress me as the Roger Dettmer, Critic, Chicago's American During the course of their remarkable career, Arthur Whittemore and Jack Lowe
have run up a record of achievement in all media open to duo-pianists, an achievehave run up a recrught them to the pinnacle of prestige and popularity. They are
ment that has broug universally acknowledged as music's pre-eminent two-piano tean

MONDAY, FEBRUARY 8, 1971 8:15 P.M
LOS INDIOS TABAJARAS
Guitarists
Captivating 'he
avorites, and popular songs, to the familiar and beloved classics, Los Indio Tabajaras cast their own personal spell with breath-taking virtuosity, radiant tone, and incomparable artistry. Their unique and inspired interpretrations communicate the heart of the music to the heart of the listener. The experience is unforgettable
The Miami Herald reports, "They are both fine musicians and superior guitarists technically among the best . . . everything they tackle turns out to be a smal masterpiece."

MONDAY, MARCH 8, $1971 \quad$ 8:15 P.M
ROBERT MERRILL
Metropolitan Opera Star
The prince of American baritones"
The celebrated star of opera, television, and recordings in Big Spring in person! "Mr. Merrill has one of the most beautiful natural baritones that the generation has roduced and the sheer command of his singing and his unforced production conbine to make him one of the great baritones.
His blooming, velvety baritone sounded simply magnificent, and . . . . he poured forth a sustained example of legato singing that any singer in the world would envy. Mr. Merrill is one of the great natural baritones of the century."

Admission by Season Ticket, Only

Adult Season Ticket . . . . . . . \$10.00 Adult Reserved Seat Ticket . 14.00 Student Season Ticket Student Reserved Seat Ticket 8.00

## No SINGLE <br> PERFORMANCE

TICKETS TO
BE SOLD

The Big Spring Concert Association has selected for your pleasure four enjoyable attractions for the approaching season. We are most grateful to our patrons for their past support. We know you will support us again this season so that we may continue to eason so min continue to bring to Big Spring theatre attractions which will add to its already rich culture.


USE THIS COUPON
Mr. Dan Shockey, Chairman of Ticket Sales
Mr. Dan
2600 Rebecca
Big Spring, Texas 79720 Phone 263-3308
Name
Address ........................................... Phone

City



CHURCH WOMEN UNTTED, who have sponssred Wetside Recreation Center for several



## Hints From Heloise



 covered fit with white frosting waiting. .. Helolise .
and flufy coconut. Then I placed a red rose cor- Dear Heloise:

| THE BOOK STALL <br> 114 E. THIRD |
| :---: |
|  |




## SEWYOWOSRS I NGER

## 'Put The Chamber Of Commerce On Your Payroll'

## 150New Members Goal Of Intensive 4-Day Drive





Directors' Time, Talent Go To Upbuilding Of Big Spring

 ber of Commerce projects are members of the board of di-
Marvin Miller. John Burgess (vice president), and Cold A. W. W.
rectors. Not all were present at the meeting at which this
Atkinson. Not present when the picture was made were
Rich Anderson, Jim Baum Roger Brown. Don Crockett Ja-


Cross-Section Of City Seen In List Of C-C Presidents




 Major Industrial Site Developing

| "What may well be the complex, one that could include several plastic-orientated manu facturing and research com panies or one that could include a variety of non-competitive plants, is taking shape west side of Big Spring," Paul Meek, Big Spring Chamber of | acre sites of each available at the new Industrial Park, (all served by a rail spur) adequate utility lines for water, sewage. gas and electricity, members of the Industrial Foundation and feel that other facilities can be attracted to Big Spring. |  |
| :---: | :---: | :---: |
| Commerce president, said in discussing the new Industrial Park property of the Industrial Foundation. | Is it important... |  |
| "In the plastics industry the change is so rapid that what was new and innovative yester- day is out of date and uncompetitive today," Meek continued. "This condition has a tendency to pull manufacturers closer together so that they can share in the economic benefits of research. It is for this reason that I feel Big Spring has a good chance in the next few years to attract additional plas- tic-based operations to our city." | That leads be followed on prospective industries? Or that a tourist is given hospitable treatment? <br> Or that good government be supported? <br> Or good transportation facilities be provided? | - |
| The first building, taking shape at Lorilla and Seventh Streets, in view of Interstate 20 to the north and some three | Or that people be aware of fine medical facilities? |  |
| blocks from Highway 80 West, will house Intech a division of |  |  |
| LTV Aerospace. A huge struc- ture, designed for expansion, |  |  |
| will house machines to make two initial products, | important $\ldots$ and a lotmore, to. |  |
| modern polystyrene egg cartons and meat trays for supermarket | But do you have time to |  |
| use. Intech's egg cartons will | these errands, make these |  |
| be of the soft, piabie material that protects eggs better than | that's why it's just |  |
| any previous product. |  |  |
| Seeking industry for several years, the Industrial Foundation and Industrial easith of Intech Another relatively new com | things are done right. <br> Just Put The Cha | On Your Payroll! |

PIONEER NATURAL GAS COMPANY


## Chamber of Commerce

Jus a willurgess to invest some time and money to see that Big Spring grows and prospers during the '70's. The Chamber is now starting a membership drive to enIst the tall support of every masiness and individual. We corialily invite you to
 commerce and to be an active partner in Big Spring's progress.


YOUR FULL SERVICE BANK FDIG


HUGE INTECH FACLITYY SHAPING UP - Work continues briskly toward
completion of the new Intech plant, located on new Industrial Foundation $\begin{aligned} & \text { new } \\ & \text { uald }\end{aligned}$ property west of the city, and an opening is contemplated in November
Intech will manufacture plastic egg cartons and meat trays. Location of the

WORKING FOR COMMUNITY'S GROWTH SINCE 1919
Major Projects Credited To C-C

 and agencies of all sorts caused the sun to rise), and, make it that way. It includes of the exploration information menting and todiay, some for years
(particularly the city
and (2) the equally easy manner in oil booms, hospitals, a college, that aided the first oil boom later, the Chamber is making



 is a dangerous pastime for two The first mistake is foolish,
reasons: (1) the easy manner but extremely human, and the all started in 1919 when
a
恠

Council Cooperates On
Base-Community Affairs


#### Abstract

Webb Air Force Base and its creating unwelcome situation. celations with the community of Col. A. W. Atkinson, win   hard work put in over the years $\begin{gathered}\text { Heading the four sub-commit- } \\ \text { tees and their assignments are }\end{gathered}$ by the Big spring Chamber of also one military representative by the Big Spring Chamber of tees and aneir assignments are Commerce's Base-Community and one cilitivy representative Dr. Carl Commerce's Base-Community and one civilian. Dr. Carl Council, a committee of Air Marcum and Col. Aikinson, Prestige-Public Relations-Hospit Force, and civilian personnel Prestige-Public Relations-Hospiand on some four sub-com- Recreation; Maj. D. C. mittees. More than 70 people Feichtinger and Roger Brown, are active on the Base-Com- Police-Health-Safety; Rev. Dan nunity Council each year and Sebesta and L. Col. (Chaplain) nunity Council each year and Sebesta and Lt. Col. (Chaplain) heir energetic cooperation keep $\mathrm{F} J$. Kevetter, Eucatation-Reli-


 Property Survey place to live. All rental shall, R. W. Whipey, Th
property owners have been Eastiand. Paul Meek, A.
surveyed to find out how many Statser, M. R. Koger. La
 $\begin{aligned} & \text { rents for. The information is Edwards } \\ & \text { available free to anyone. }\end{aligned}$ Davis.

Bridge Test

| -Charles h. goren |  |
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| BY CHARLES H. GOREN <br> to mo Br Tre chicaso Tribuen$\|$Q. 5-As South, vulnerable, <br> you hold: |  |
| Q. 1-As South, vulnerable, $\begin{aligned} & \text { ATM } \\ & \text { The bididing has pro }\end{aligned}$ |  |
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| What do you bid now? you hold: |  |
| Q. 2-Both vulnerable, as The bidding |  |
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| as South you hold: |  |
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| What do you bid now? | [Look for answers Monday |



JEFF BROWN MONTGOMERY

Employ a Professional
Join The
Chamber of Commerce
 things around your office or business which need to be done-but they wouldn't get done were staff.

It works the same way with a communityonly more so. If there is not one agency responsible for seeing to these things, they don't get done. And it hurts a town.

The Chamber of Commerce makes these things its business for you. Don't you think it makes sense to put the Chamber of Commerce on your payroll?
of its traffic load, became Inter-Permian Building, and it also, lake of the big spring, as well
state 20. The Big Spring Cham--played a part in the building as the Cosden clubhouse,








 | rangements, was instrumental |
| :--- |
| in acquiring for Big Spring its |

The Chamber
Serves You

Cabot employes urge you
to help make Big Spring a better place to live by joining
the C.hamber of Commerce.

## CABOT

Join Your CHAMBER OF COMMERCE . .

a better Big Spring! The Chamber of Commerce is currently working on 12 major projects this year. They are programs that will benefit every citizen dustrial development, governmental economy, medical development, business consultant team, better parks, library assistant, agricultural diversification, "seal of approval", beautification, convention efforts and high way improvement. The chamber will also continue cultural affairs projects, the base-community council program, work to develop a convention facility and attract sports playoff games as well is spensor and sports activities.

This is a good workable plan. Won't YOU be a part of this plan. Say yes when you are asked to join your friends and neighbors as a member of the Big Spring Chamber of Commerce.

## Clyde McMahon <br> Concrete Co.



INDUSTRIAL FOUNDATION DIRECTORS - Playing a ma- group of directors: Left to right, John Currie, Winston Wrin jor role in industrial efforts in cooperation - with they chamber a chamber
of Commerce is the Industrial Foundation, guided by this $\quad \begin{aligned} & \text { kle, Ken Perry, Don Womack and Marvin Miller. }\end{aligned}$
City Must Meet Competition


ALL together we forge ahead The Agency That Combines All Our Talents Is Our

## CHAMBER OF COMMERCE

An Investment In Its Activities Means An Investment In The Growth Of Our Community.
K. H. McGibbon Oil Co. and your Phillips 66 Dealers "SERVING OUR AREA WITH PRIDE" 1501 East 3rd

Dial 267.525
"Why don't they do something"

Maybe it's an industry, maybe it's a street or highway, or maybe it's
civic program, or many other things.



Someone has to make these things his business or nothing happens This is where your Chamber of Commerce comes in - for it is the institution which makes everybody's business its prime business. It is
working contantly for you. Won't you put the Chamber of Commerce on working contaan
your payroll?

The State National Bank

## You Are The Key To A

## Successful

## Chamber Of Commerce

The success of any chamber of commerce depends on the people who belong to it. Through their work, time, talent and money, they conceive programs designed to make your city a better place in which to live, work and rear children. The chamber of commerce is an organization of people united to do as a group what would be impossible to achive in dividually. It is, simply, an organization of people dedicated to making Big Spring a better place in which to make a home.
The chamber is kicking off a membership drive this week to enlist more members and raise more money to do more for Big Spring. Won't you be a part? You are the key to success!

Cosden Oil \& Chemical Company

## C.C COMMITTEE CHAIRMEN

## T <br> 

## 



## C.C Prexy

Worked Hard
On Park Deal $v^{2}=\mathrm{x}$

$\left\lvert\, \begin{aligned} & \text { tee had heard that it would no } \\ & \text { loner be operated as a club } \\ & \text { in a y year }\end{aligned}\right.$


JOE PICKLE
Highways

## CARL SMITH Business Consultan

Cultural Programs
Get C-C Support
Cultural Programs
Get C-C Support


 MRS. ROY CEDERBER



## rank $\xlongequal{\text { beco }}$

| CARTER'S FURNITURE |
| :---: |
| Asks You To Join The Chamber of Commerce for The Betterment of Big Spring |

500 Main

The one
organization
devoted to every project for a better

## BIG

 SPRING-
## CHAMBER

 of COMMERCEIts work can
be expanded just as far as citizens want, through their support.

Are you
making your
fair share
investment?

## (a)

Ph. 267-8252
CARTER'S FURNITURE

Als You to Jon The

Big Spring



## Students Learn Reporting Through Megaphone Page

LOCAL REPORTERS for school activities shown with Charles Kimble Mega
are from left to right Melanie Hayworth, Kat hleen Thompson and Linda Little. FORSAN

## Students Elect Class Officers

| By JUDY MAXWELLUnlike many of the sur-day, the seniors discussed plansdare combined with the high mation as to the reporter has out Wednesday to those whorounding schools, Forsan start- for having senior pictures |  |  |  |
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|  | Lewis and Benny Pickett. Thesponsors are Mrs. Emily Elrod |  |  |  |
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## RuNNEIS

Class Count
Set At 538


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| Fall Semester | MEGAPHON |
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| Sets Record |  |
| Enrollment | westrrook |
|  | Party Welcomes |
| 20 | Freshman Class |

GOLIAD
Ten Teachers Are New On
Local Faculty
vana waw numan

## $5=$

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The sophomores elected Lee ternoon. Magazine selling is on
Roy Milier, president; David of the projecs seniors use
Sweatt vice president; Patrica earn money for the senior tri
Denson, secretary and reporter: $\mid$ at the end of the year
FLOWER GROVE
New Teachers On Staff
As New Session Opens





 derer cherieadid







IM SORRY I LOST YOUR PALERS.
T WEED 'EW AGAN.'



I

Sept. 14 Is Date For Shrine Circus
 =wtavevaw year when the Shrine Associa- local merchants who have hat pur-
tion sponsors its traditional chased tickets, wre distributing
thow.
these to underprivileged young-




'Sleeping Beauty' Is Now Cartoon Classic
 eprents. Walt Disney's eamwork of hundreds of artists Successor to such animated constant guidance of Disney,
cartoon masterpieces as "Snow which makes up the beauty,
 Peter "Pan," "Lady and the melodic score of tchaikovs "Fantasia," "Bambi" and other Disney's "Sleeping Beafty" is
more recent highlights of the much more than a version

 But even this figure gives no tion is actually a recreation

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 Wade, who is recognized by the American Culinary
Arts Society as America's leading food demonstrator, will prepare delicious recipes that make any meal
more excing
Brought to you in color today on
12


Use Herald Want Ads
GOURMET



THE ELEPHANTS ARE COMING - The ever-popular ele
phant act is only one of dozens of entertaining acts presented at the annual Shrine Circus, slated for the rodeo
bowl in Big Spring on September 14, for 3.15 and Taylor Portrays Life Of Chorine


Bond Thriller
Stars 'Emma' - WEEK'S PLAYBILL


## 



Robertson Is Officer In 'Hero' War Flick

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## STAR

 LITE ACRES Miniature Golf - Drving Range

clint eastwood SHIRLEY MACLAINE TWO MULES FOR SISTER SARA





## 팡앙 <br> 



## sime



## ATTRACTIONS




and


## CINEMA

Mathese Wedi Sat And Sill Each Evening At 7:30 And 9:3
MAKE RESERVATION
Thistime...
theywem romy yone
Beyond the
N

8-D Big Spring (Texas) Herald, Sun., Aug. 30, 1970


Sports Design In Ford's New Pinto

Chevrolet Presents Vega As New Economy Design
Chevrolet is presenting the back" wagon - all four-passen

## U.S. Compacts Hit Market









$\qquad$ responive stering and less
driver fatigue on long trips. A
new custom tailored braking
nyst $\left\lvert\, \begin{aligned} & \text { new custom tailored braking } \\ & \text { system includes standard front } \\ & \text { disc brakes. }\end{aligned}\right.$


## highland center

Serving Hours 11 A.M. To 2 P.M. - 5 P.M. To 8 P.M dally
11 A.M. To 8 P.M. SUNDAY SUNDAY MENU
Roast Turkey with Sage Dressing, Rich Giblet Gravy, and Cranberry Sauce Mixed Vegetables au Gratin
Brussels Sprouts with Hollandaise Sauce (Hollandalse Sauce 10e Extra) Dinner Size Shrimp Cocktail
FURR'S Fruit Salad
French Apple Ple with Raisins
Carrot Cake with Cream Cheese Icing
monday features
Bacon Wrapped Chicken Livers
Fried Oysters with French Fried Potatoes and Seafood Sauce
Elegant Eggplant
Swiss Spinach
Cantaloupe and Pineapple Tidbits with Poppy Seed Dressing
Coleslaw Relish Salad
Cherry Angel Pie




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## 1970 EDITION

## Houl Towil



## A SPECIAL SUPPLEMENT OF THE

Big Spring Daily Herald
SUNDAY, AUGUST 30, 1970

## SELECTED RECIPES OF <br> Mrs．James F．Little

SWEET－SOUR CHICKEN Fry chicken in hot greas using a sweet batter made of one cup flour， $11 / 2$ cups milk one－fourth cup sugar，one egg and a dash of salt．Drain fried chicken and place on platter let stand five or ten minutes before serving．
SWEET－SOUR SAUCE No． 2 can pineapple chunks $1 / 4$ cup brown sugar
2 tbsps．cornstarch
1 thsp．soy sau
$1 / 2$ tsp．salt
$3 / 4$ cup bell pepper strip
$1 / 2$ cup chopped onion
Drain pineapple，reserving syrup．Combine brown sugar and cornstarch；add pineapple syrup，vinegar，soy sauce and salt．Cook over low heat， stirring constantly，until thick Add pineapple，green peppe

FRIED RICE 2 cups cooked rice 3 tbsps．salad oil 2 beaten eggs
$1 / 2$ cup diced ham
$1 / 2$ cup bell pepper，chopped
Put cup onion，diced add other ingredients．Cook slowly until eggs are done stirring frequently．
PEPPERED SHRIMP

PEPPERED SHP
AND EGGS
lb．frozen shrimp，peele and cleaned
$3 / 4$ cup chopped bell pepper $1 / 2$ cup chopped onion $1 / 2$ tsp．salt
$1 / 4$ tsp．cayenne pepper
6 eggs，beaten
$1 / 4$ cup coffee cream
$1 / 2$ tsp．Worchestershire sauce
Thaw cleaned shrimp and cut

SELECTED RECIPES OF
Mrs．Tom Eastland

LOUISIANA FISH STEW tsp．onion tops and parsley
1 large finely chopped onion 1 clove finely chopped garlic 1 finely chopped green pepper finely chopped stalk celery Few bay leaves
Few bay leaves
Cayenne，black pepper and salt
1／2 cup shortening
cup flour
Enough fish to serve six
Cooked rice
Brown flour in shortening hop vegetables and combine or any stew．Cook until well done，adding fish the last hal
hour．Serve over cooked rice． hour．Serve over cooked rice SEAFOOD SALAD
$1 / 2$ cup mayonnaise
$1 / 2$ cup chili sauce
$1 / 2$ cup chopped celery
3 tbsps．sweet relish
1 tbsp．chives
1 tsp．parsley
Dash Worcestershire sauce Head lettuce，chunked $61 / 2 \mathrm{oz}$ ．can crab meat，flaked 2 hard cooked eggs
Mix mayonnaise，chili sauce celery，sweet relish，chives， parsley and Worcestershire sauce．Chunk lettuce and top with crab meat and sliced eggs． Pour on dressing．

DILLY BREAD
1 packet active dry yeast or cake compressed yeast 1 cup creamed cottage cheese 2 tbsps．sugar
1 tbsp．instant minced onion
1 tbsp．butter
2 tsps．dill seed
1 tsp．salt
1 unbeaten egg
$21 / 4$ to $21 / 2$ cups pastry whole
$\qquad$
suiten yeast is ane－fourth cup ingredients．Cover remaining o double，stir down，and rise loaf and let rise for make 0 minutes．Bake 40 minutes 350 degrees，brush with soft but ter and sprinkle with salt．

CORN BREAD PIE
lb．ground meat
1 large chopped onion
1 can tomato soup
2 cups water
1 tsp．salt
$1 / 4$ tsp．pepper
1 tbsp．chili powder
1 cup whole kernel drained
$1 / 2$ cup chopped green pepper
（Add green peas，if desired） Brown meat and onion skillet．Add soup，water，season－ ings，corn and green pepper immer until done．
CARROT CORN BREAD
1 cup stone ground corn meal
1 cup grated carrots
1 tbsp．brown sugar
1 tbsp．brown sugar
1 tsp．salt
2 tbsps．oil
2 tbsps．
Mix
Mix thoroughly，in mixing sugar and salt．Stir in three－ fourth cups boiling water．Add two tablespoons cold water to two egg yolks and beat until thick．Add to above mixture． Fold in stiffly beaten egg
whites．Pour into warm oiled pan and bake at 400 degrees for 25 minutes or until done． BROWN BREAD
1 cup brown sugar
$1 / 2$ eup molasses
2 cups sour milk（you can use sour milk made from vinegar and sweet milk） cups graham flour（whole wheat flour）
1 cup wheat flour（white）
2 tsps．soda
Mix，pour into greased bread an and bake for about one hour at 350 degrees． Mix：
$11 / 2$ cups shortening（cut in） 1 tsp．salt
Mix and add to above
1 egg
1 tsp．vinegar
5 tbsps．water
Chill in refrigerator before rolling out．The crusts may even be frozen in three balls and thawed out when needed． Roll out on floured tea towel or pastry cloth（since the dough over the dough，lift up，and turn over the dough，lift up，and turn
over．The dough will be in the plate．（Lift the tea towel and crust at the same time．）Makes hree． NUT MUFFINS 2 cups flour
2 tsps．baking powder
2 tsps．ground allspice
2 tsps．cinnamon
$1 / 2$ cup butter
2 eggs（add yolks first，beat whites and add last）
$1 / 2$ cup milk
1 cup pecans
Mix as listed．Bake at 400
bacon．Fry green pepper and manlow ereme and gradually onion in bacon fat until tender．mix in temon juice Blend Add salt，pepper and shrimp．and stir in strawberries well Heat．Combine aggs creap in whipped strawberries．Fold Worchestershire sauce and ture over crust and freeze bacon．Add to shrimp mixture When ready to serve teeze and cook until eggs are firm，serving with dollop of whipped stirring occasionally．（This will cream and fresh strawberries serve six and is good to serve if desired，for pretty dessert． party．） Bone CHICK or after－t CiCKEN KIEV number）or have breasts（any market．Pound have boned at wax paper until tenderized．Roll each piece of chicken around finger of chilled butter sprinkled with lemon juicer Beat eggs．Combine sugar arlic salt and lemon juice，flour and salt．Add to eggs and garlic salt and parsley flakes．beat until well mixed．Add Tuck ends neatly and fasten
with toothpicks．Dip in egg．
Pour into electric frezer can cream mixture，and roll in Continue filling can with milk bread crumbs．Fry slowly in $\begin{aligned} & \text { Freeze．} \\ & \text { butter }\end{aligned}$ butter，turning once or twice．
STRAWBERRY ANGEL

## DELIGHT

$1 / 2$ cup flour
$1 / 4$ eup brown sugar
／4 cup margarine
One－third cup chopped pecans 2 tbsps．lemon juice
1 7－oz．jar marshmallow
creme
$16-0 \mathrm{zkg}$ ．frozen straw
berries，thawed
$1 \begin{aligned} & \text { carton } \\ & \text { whipped }\end{aligned}$
Combine flour and sugar and
cut in margarine．Add nuts． Press into 9 －inch spring pan and bake at 350
minutes．Cool minutes．Cool．

PICNIC BEANS
1 can pork and beans
4 strips bacon
1 med．onion，chopped
$1 / 2$ cup bell pepper，chopped
Fry bacon until crisp and remove from skillet．In bacon fat，cook onions and pepper until tender．Add beans，brown sugar and crumbled bacon． Cook till hot and all brown sugar is melted

ROAST ON SPIT
Rump roast，boned and tied
1 lg．bottle dietetic Italian dressing
Marinate roast in dressing quently．Place roast on spit and （Can be done over chith dressing． on oven rotisserie．）For＂rare＂


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## SELECTED RECIPES OF <br> Mrs. James Jacobs

CRISPY PASTEL COOKIES $3 / 4 \operatorname{cup}_{\text {butter }}$
1/2 cup sugar
1 pkg. (3 ozs.) fruit gelatin
2 eggs
1 tsp. vanilla
$21 / 2$ cups flour
1 tsp. baking powder
1 tsp. salt
Preheat oven to 400 degrees Thoroughly mix shortening sugar, gelatin, eggs and vanilla Blend in dry ingredients. Ro ough into $3 / 4$-inch diameter balls. Place 3 inches apart on marachino cherry, Place a ungreased baking sheet. Flatten chocolate chip on each square each with bottom of glass Fold two corners. Bake at 375 dipped in sugar. Bake 6 to 8 degrees for 12 minutes.
ninutes. Makes about 4 dozen
MEATY TURNOVERS
$18-\mathrm{oz}$. pkg. refrigerated crescent dinner rolls
1 egg
1 egg
Ham, chicken or tuna filling about $11 / 4$ hours before serv ing: Preheat oven to 375 degrees. Separate dough into triangles, and place 4 triangles on greased cookie sheet. Mound and spread ham, chicken or
tuna filling about $1 / 4$ inch from una filling about $1 / 4$ inch from edges of tringles. Beat egg with edges of triangles Top with remaining triangles and pinch edges together firmly. Brush tops with egg mixture. Bake 20 to 25 minutes until browned. Slice in half and serve hot. Makes 4 servings.

## HAM FILLING

1 cup ground cooked ham
$1 / 4$ cup ground sweet pickles
1-3 cup mayonnaise 1 tbsp. milk
1 tsp. horseradish
1/2 tsp. worcestershire
ingredients in
CHICKEN FILLING $11 / 2$ cups shopped cooked chicken
$1 / 2$ cup sour cream
3 tbsps. chopped pimento $1 / 2$ tsp. salt
edirm ingredients in medium bowl.

TUNA FILLING
$161 / 2$ or $7-02$. can flaked tuna $1 / 2$ cup shredded cheddar cheese
$1 / 4$ cup chopped celery $1 / 4$ cup mayonnaise
tbsp. lemon juice
$1 / 4$ tsp. salt
medium bowl.
STRAWBERRY MERINGUE CAKE
box 2-layer yellow cake mix 1 cup orange juice
$1 / 3$ cup water
1 tsp. grated orange peel 4 egg whites
$1 / 4$ tsp. cream of tartar 1 cup sugar
1 qt . fresh strawberries 2 cups fresh whipping cream $1 / 4$ cup sugar
Combine cake mix, orange juice, water, egg yolks and orange peel. Beat 4 minutes at mixer. Pour into two wax paper lined and greased 9 by $11 / 2$ inch round cake pans. Beat egg whites with cream of tartar to soft peaks. Gradually add 1 cup of sugar beating to stiff peaks. Gently spread meringue evenly over batter. Bake at 350 degrees for 35 to 40 minutes. Cool completely
W it h flexible spatulas pans keeping meringue side up pet aside few berries for gar Set aside few berries for gar-
nish. Slice remaining berries Whip cream with $1 / 4$ cup sugar Spread $2-3$ of whipped cream over meringue on bottom cake layer. Arrange sliced berries on whipped cream. Add top layer
meringue side up. Garnish with ground reminaing whipped cream and CREAM CHEESE COOKIES 1 lg . pkg. cream cheese 1 cup (2 sticks) margarine
2 cups flour $\qquad$ maraschin cherries, nuts, dates or cherries, nuts, chocolate chips nd flour and chill for 1 pkg arang gelatin
1 pt . orange sherbet
1 pt. orange sherbe
1 cup mandarin oranges
2 or 3 sliced bananas
Dissolve orange gelatin in boiling water. Immediately add range sherbet. Set gelatin until lightly thickened. Put banana and pour gelatin over it. Chill intil thoroughly set.
HEESED POTATOES IN
$\qquad$
3 lg. baking
and sliced 4 to 5 s
1 lg . onion sliced
$1 / 2 \mathrm{lb}$. (2 cups) shar 1 stick butter or margarine processed American cheese cubed
Place sliced potatoes on larg piece of heavy aluminum foil into pan drippings. Cook and until tightly and cook slowly

4 tbsps. butter or margarine $1 / 3$ cup flour
1 tsp. salt
Dash peprika
2 cups potato slices, $1 / 2$-inch
$3 / 4$ cup sliced green onion
2 chicken bouillon cubes
1 cup hot water
1 cup dairy sour cream
Combine flour, salt, paprika, Add chicken pieces paper bag. time and shake to coat. In large skillet, brown chicken in butter Push chidken to center of pan and arrange sliced potatoes around chicken. Season potatoes with salt and pepper. Sprinkle sliced green onion over all. Dissolve bouillon cubes in hot water and pour over chicken. Cover and simmer about 35 minutes or until chicken is ten
remove bones from meat. Cook dumplings in the liquid. After dumplings have cooked, add chicken. Mix flour with sour cream (and a little milk if desired) to form paste. Add to a boil and remove from heat

## DUMPLINGS

3 lg. eggs
$1 / 2$ tsp. salt
1 tbsp. water
2 cups flour
Beat eggs, salt and water together. Add flour slowly until batter is stiff. Bring liquid from Prepare topping mix according chicken to rapid boil. Drop in
to package directions. Fold in
with chicken and potatoes
Serves four. TWICE-CHOCOLATE TORTE
1 box 2-layer chocolate fudge cake mix
2 pkgs. 2 -ounce dessert topping mix
1/2 cup chocolate syrup
2 tbsps. creme de cacao Prepare and bake cake mix Use two well greased and lightly floured 9 by $1 \frac{1}{2}$ inch pans. Let cake cool in pans 10 minutes. Remove cake to wire racks and cool. Split each layer In half, making four layers to package directions. Fold in
chocolate-flavored syrup and
minutes, then add chicken. chocolate-flavored syrup and minutes, then add chicken creme de cacao. Spread $1 / 4$ of top with second layer and more filling. Repeat with remaining cake and filling. Chill wel before-serving.

CHICKEN PAPRIKASH
WITH DUMPLINGS
-3 lb . chicken or 3 lbs . chicken thighs
1 cup diced onion
$1 / 2$ tsp. pepper
1 tbsp. salt
2 tsps. paprika
1 pt. sour cream

## 1/2 green peppe

2 tbsps. flour

## Water to cove

Melt shortening in he

## BIEROCKS

Prepared yeast bread or roll lb. hamburger
1 No. 300 can sauerkraut or 1 med. head shredded cabbage
2 med. onions, shredded Salt and pepper to taste Brown hamburger and salt and pepper lightly. Add cabbage cabbage is done. Set aside to cool a little. Have bread dough ready to roll. Roll out to $1 / 4$-inch thick and cut into 4 -inch squares. Top with filling, then bring four corners together and pinch together firmly. Set in


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## SELECTED RECIPES OF Mrs. Jerry Phillips

CHERRY NUT ROLLS $1 / 2$ cup butter or margarine 1/4 cup sugar
$1 / 2$ cup brown suga
2 egg yolks
1 cup flour
$1 / 4$ tsp. baking powder 2 stiffly beaten egg whites Finely chopped pecans Maraschino cherries Cream butter and sugar; add ge yolks and vanill Gar, add gld four and baking powder a firm when dropped in Fold flour and baking powder. cold water. Add vanilla, bea Fold in beaten egg whites. until creamy, (about tw
Grease and flour petite muffin
minutes). Drop quickly on pans. Sprinkle bottom of each greased pan or wax paper cup with finely chopped pecans. M akes approximately four Add one teaspoon batter and dozen two-inch patties. place one maraschino cherry in REFRIGERATOR ROLLS center. Bake in preheated oven $3 / 4$ cup shortening at 350 degrees $F$. for $15 \quad 1$ cup boiling water minutes. Roll in powdered
sugar. Yield: two dozen.
$\begin{aligned} & 2 / 4 \\ & \text { eng }\end{aligned}$ eggs beater HAM MOUSSE
envelope unflavored gelatin.
4 cup cold water
1 tsp. dry mustard
2 pkgs. dry yeast
$71 / 2$ cups sifted flour
caps rinely chopped ham or 2 tbsps. minced onion

2 tbsps. butter or margarine Mix all ingredients

$$
\begin{aligned}
& \mathrm{CO} \mathrm{mb} \text { ine shortening } \text { and } \\
& \text { boiling water: stir until shorten- }
\end{aligned}
$$ 1 cup finely diced celer $1 / 2$ cup heavy cream soften gelatin in cold water add vinegar and dissolve over bine and yeast to rise. Com boiling water. Add dry mustard. flour. Cover and chill overnigh cool. Stir in ham, onion, and Shape, let rise and bake at 45 celery. Fold in heavy cream, degrees F. for 15-20 minutes. whipped. Turn into mold, and HAND FREEZER ICE CREAM

chill until set. Unmold and
$\mathbf{1 - 1 3} \mathrm{oz}$. can evaporated milk chill until set. Unmold and $\quad 1-13 \mathrm{oz}$. can evaporated milk garnish with lettuce and tomato $\quad \mathbf{6}$ egg whites

## PEANUT PATTIES 3 cups sugar <br> 2/3 cup light corn syrup

 $1 / 2$ cup cream$1 / 2$ cup milk 3 cups shelled raw peanuts Red cake coloring 1 tsp. vanilla ${ }_{2}^{3}$ tsps. salt
1 cup cold water $1 / 2$ cup lukewarm water

$$
\begin{aligned}
& 71 / 2 \text { cups sifted flour } \\
& \text { Combine shortening and }
\end{aligned}
$$ ing is melted combin shortensugar ind salt Combine eggs water Combine lukewarm

CHERRY CREAM CHEESE 1 prepared $\mathbf{P E}$ E 1 prepared pie crust (8-0z) pkg creamel One and onethird cheese sweetened condensed milk One-third cup lemon juice 1 tsp. vanilla extract 1 (No. 2) can prepared cherry pie filling Let cheese stand at room temperature until soft. Beat cheese until fulfy Cream shortening and sugar. add condensed milk graduany Add rest of ingredients and beat until mixed. Add lemon juice greased shallow pan (use about and vanilla extract, and stir $10 \times 14$ inch pan as cake rises well. Turn into prepared crust high). Bake 30 minutes in Chill 2-3 hours (don't freeze) moderate ( 350 degree) oven then garnish top with cherry Delicious topped with whipped filling. cream or caramel sauce.

3 eggs
1 cup white syrup PECAN PIE

1 cup brown sugar
1 cup pecans
1 pinch salt
1 tsp. vanilla extract Cream butter. Add sugar, syrup and well-beaten eggs. Mix thoroughly. Add chopped pecans. Pour into unbaked pie rinse. Combine white sauce 10 minutes then at 300 degrees and Worcestershire sauce, re 10 minutes then at 300 degrees and Worcestershire sauce, re-
until crust is brown and filling serving a little cheese for is firm. DATE CAKE
2 eggs
1 cup brown sugar
1 level tsp. soda
1 level tsp. soda
$11 / 2$ cups flour
1 cup nutmeat.
1 tsp. baking powder
1 cup chopped dates Pour one cup boiling water over dates, and let stand until Add other ingredients Mix thoroughly. Put in greased Mi thoroughly. Put in greased loaf
pan. Bake at 350 degrees for pan. Bake at an hour (watch). For fruit cake, add candied fruit GINGERBREAD SUPREME 1 cup light brown sugar

One-third cup shortening $1 / 2$ cup molasses
2 eggs
1 cup water
$21 / 2$ cups flour
2 tsps. cinnamon
1 tsp. cloves
1 tsp. cloves
1 tsp. ginger
$1 / 4$ tsp. salt
1 tsp. soda
1 tsp. baking powder 1 cup raisins

$$
\begin{aligned}
& \text { (optional) } \\
& \text { cup butte }
\end{aligned}
$$

1/2 cup buttered bread crumbs topping. Add macaroni. Place in a greased casserole.
Top with buttered crumbs Top with buttered crumbs, of paprika Bake at 375 degrees for 25 minutes.
MACARONI \& TOMATO
MACARONI \& TOM
Butter
CASSER
2 cans (No. 2) tomatoes
1 pkg. macaroni
Boil macaroni until tender drain. Mix with tomatoes. Sprinkle few bread crumbs on top, dot with butter. Bake at 35-40 minutes. (Can add one pound cooked, drained hamburger.) Serve with deviled eggs instead in lettuce.

## SELECTED RECIPES OF

 Mrs. W. R. Ward21/4 cups sugar 1 box ice cream freezing mix $21 / 2$ tsps. vanilla 6 egg yolks
$21 / 2$ tsps. vanilla
Freeze evaporated milk. Whip evaporated milk. Whip egg whites. Mix together sugar and ice cream mix and add to egg yolks and vanilla. Blend egg ilk to finish filling the can ield: one and a balf gallons. DROP, REFRIGERATOR OR ROLLED COOKIES cup butter or margarine 1 cup sugar
1 tsp. vanilla or other flavor${ }_{1 / \text { ing tsp. salt }}$
$1 / 4$ tsp. salt
$22 / 3$ cups sifted flour
$22 / 3$ cups sifted flour
Cream butter and sugar. Add egg and vanilla; then mix in dry ingredients. Drop by teaspoonsful on buttered cookie sheet and bake at 375 degrees F. for 7-10 minutes. Yield: six dozen.
Can roll in rugar or frost if desired.
Or add one-fourth cup of chocolate ch
cup pecans.
Or chill dough, then roll and cut on floured surface. Sprinkle with sugar. Bake on greased cookie sheet.
Or form into roll. Wrap in wax paper. Chill. Slice and bake on greased cookie sheet.

TIDDY BIDDY

## (Serves 6)

## 2 cans tomato soup $1 / 4 \mathrm{lb}$. grated cheese

 Heat until cheese is melted into tomato soup. Serve over unbuttered toast.As new silhovettes take shape BESTFORM ${ }^{\text {® }}$
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## SELECTED RECIPES OF

## Mrs. R. F. Dorsey

BANANA NUT BREAD $13 /$ cups sifted flour
$23 / 4$ tsps. baking powd $23 / 2$ tsps, baking
$1 / 2$ tsp. salt
$1 / 2$ cup shortening 2/3 cup sugar 23 eggs
1 lb . (3 or 4) ripe bananas 1 cup coarsely chopped nuts Sift together flour bakin powder, and salt. Beat shorten ing in mixer bowl until creamy consistency. Add
eggs. Continue $\begin{gathered}\text { sugar and } \\ \text { beating at } \\ \text { at }\end{gathered}$ eggs. Continue beating at bananas; add to egg mixture Mix until blended. Add nuts and the flour mixture, beating a low speed about 30 seconds, or
only until blended. Do not
overbeat. Scrape bowl and beater once or twice. Turn into buttered loaf pan and bake at 350 degrees about one hour and 10 minutes, or until bread is done. This keeps in your re-
frigerator as long as you wish frigerator as long as you wish. Makes one loaf. COFFEE CAKE BATTER
$13 / 4$ cups sugar $3 / 4$ cup butter
$11 / 8$ cups milk
3 cups sifted flour 4 tsps. baking powder 1 tsp. salt
4 egg white
TOPPING
2 cups chopped pecans

## SELECTED RECIPES OF

## Mrs. John Turner

GROUND BEEF AND RICE
1 lb . ground beef
1 chopped onion
1 can condensed cream or
mushroom soup
1 can condense
chicken soup
1 can condensed cream chicken and rice soup
$11 / 3$ cups peas
1 cup chopped celery
$1 / 2$ cup raw rice
2 tbsps. soy sauce
1 can chow mein noodle
Brown ground beef and onions
together. Combine meat mix-
ture, soups, peas, celery, rice, soy sauce and nuts; place in ${ }_{325}$ large casserole dish. Bake at 325 degrees for one hour. Spread noodies over top of cas30 minutes. Makes eight sery ings.
CHICKEN RICE CASSEROLE
1 frying chicken, cut up
1 cup cooking oil
1 large onion
1 green pepper
1 small can pimento
1 chicken bouillon cube
2 tbsps. flour
1 tsp. salt
1 7-oz. box quick-cooking rice
In large skillet, fry chicken in oil until done; set aside. Saute chopped onion, green pep-
per and pimentos in drippings. Add bouillon cube, flour, salt and pepper and simmer for 10 minutes. Add chicken and
enough water to cover; simmer enough water to cover; simmer as directed on box. Immediately before serving, spoon chicken and sauce over rice in serving dish. Makes eight servings.
SWEET POTATO SURPRISE 2 cans whole sweet potatoes, halved lengthwise
$11 / 4$ cups brown sugar
$1 / 4$ tsp. salt
$1 / 8$ tsp. cinnamon
1 tsp. shredded orange peel
1 can apricot halves
2 tbsps. margarine
1/2 cup pecans
Place sweet potatoes in greased 10x6x11/2 inch baking
dish, greased with margarine In saucepan, combine brown sugar, cornstarch, salt cinnamon and orange peel. Drain apricots, reserving syrup. Stir one cup apricot syrup into cornstarch mixture. Stir over medium heat until boiling. Boil two minutes. Add apricots, butter and pecan halves. Pour over sweet potatoes, and bake uncovered in

4 cups sifted flour
$11 / 2$ tsp. soda
$11 / 2$ cups buttermilk
18 -oz. pkg. chopped dates
1 cup pecans
2 tsps. grated orange peel sugar. Add eggs to mixture an beat. Add dry ingredients and milk alternately, and add dates pecans and orange peel to flour Bake one and one half hours at 350 degrees, and remov immediately.

## ICING

2 cups sugar
1 cup orange juice
Mix well and let stand; or put over low heat and warn while cake bakes.

LOAF CAKE
2 sticks butter
2 cups sugar
1 tsp. vanilla
1 cup pineapple preserve
1 cup nuts
3 cups flour
1 tsp. cinnamon
$1 / 2$ tsp. cloves
1 cup buttermilk
1 tsp. soda
Cream butter and sugar to gether. Add eggs, vanilla, preerves and nuts (optional). Sift lour, cinnamon and cloves to with buttermile, alternately mix with buttermilk in which soda as been dissolved. Bake in
greased, floured tube pan at 350 egrees for one hour and 15 ninutes.

2 tbsps. cinnamon $3 / 4$ cup flour $3 / 4$ cup butter Cream sugar and butter until
milk, salt and basil. Grease a sauce. Place mixture in a nine-inch ring mold. Fill with greased baker, and decorate

rice and ham, pouring the liquid with sliced pork. Cover and soft and smocth. Add milk the top with potato chips or they become dry, add a little baking with the flour, bread crumbs. Bake ring in one of the reserved bean water. Untogether. Fold in the salt sifted inch of hot water, for about one-- cover the beans for the last (beaten stiff) Pour egg whites half hour. Invert it onto a plat- hour of cooking. These are delia buttered baking pan and ter. Fill the center with cooked cious served with barbecue. cover with topping made from BAKED BEANS ping (which is mixed together $1 / 4$ cup chopped onion | ping, (which is mixed together |  |
| :--- | :--- |
| until it looks like cake crumbs). | $\begin{array}{l}1 / 4 \\ 3\end{array}$ tbsps. dark molasses | Spread the topping and bake at 350 degrees for 40 to 50 minutes. Cut into squares, and serve.

## FRENCH TOAST

2 eggs
$1 / 2$ tsp.
$2 / 3$ cup coffee cream
$1 / 2$ tsp. vanilla
8 slices bread
1/2 cup powdered sugar
Beat eggs slightly; add salt and cream and blend. Flavor with vanilla. The bread may be
cut in rounds with a doughnut cutter or just the edges trimmed if desired. Dip bread into tered griddle.
Put each slice of toast into the powdered sugar, coating may be served with maple syrup or with bright red jelly, or your favorite preserves.
the egg and cream mixture, and on ion cooked beans and add Fill shell. Bake pie about 40 the egg and cream mixture, and onion, molasses, catsup, minutes or until a knife inserted
brown the bread slightly on mustard, salt, vinegar, curry in the filling comes out clean. each side on and

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Makes four servings.
PECAN PIE
1/4 cup butter
3 tbsps. catsup
1 cup firmly packed brown ${ }_{3}$ sugar
1 tbsp. dry
1 tsp. salt
$1 / 2$ cup boiling bean water $\begin{aligned} & 1 / 2 \text { cup light corn syrup } \\ & 13 / 4 \text { cups broken pecans }\end{aligned}$
(saved from bean water $13 / 4$ cups broken pecans
at first)
$1 / 2$ tsp. vinegar (optional)
$1 / 2$ tsp. salt
1 tsp virg powir (in) minke pie shell for five 1 tbsp. Worcestershire sauce heat oven to 450 degrees for (optional) $1 / 4 \mathrm{lb}$. of sliced salt pork degrees when pie shell is rePlace beans in pan and cover moved. Cream butter and with water. Bring to boil, then brown sugar. Beat in one egg tender. Preheat at a time. Stir in the corn powder, and Worcestershire Serve warm or cold

[^0][^1]

$\square$
$\square$
$\qquad$





















RICE AND HAM RING
2 cups cooked rice
2 cups diced cooked ham
1 egg
2/3 cup condensed mushroom soup
$\begin{array}{ll}1 / 2 & \text { cup milk } \\ 1 / 4 & \text { tsp }\end{array}$
$\begin{array}{ll}1 / 4 & \text { tsp. salt } \\ 1 / 2 & \text { tsp. dried basil (optional) }\end{array}$
$1 / 2$ tsp. dried basil (optional)
1 cup crushed potato chips 1 cup crushed potato chips or A cooked vegeta
and peas, or snap green beans
Preheat oven to 375 degrees. bine and beat the egg, soup,

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## SELECTED RECIPES OF Mrs. A. W. Atkinson

## CURRY CHRIMP

 $1 / 4$ cup melted butter$1 / 4$ cup flour
$1 / 2$ tsp. salt
Dash paprika
$1 / 2$ to 1 tsp. curry powder
$11 / 2$ cups milk
3 tbsps. catsup
$1 / 4$ cup cooking sherry
$11 / 2$ cups cleaned,
$1 / 2$ shrimp $^{\text {cups }}$ cleaned, bo Blend butter, flour and
seasonings gradually in saucepan. Stir in milk and cook on
low heat until thick and smooth,
stirring constantly. Add catsup, sherry and shrimp. Heat over mounds of fluffy hot rice.

GELATINE SALAD
(complements Curry Shrimp)
2 eggs, beaten lightly
2 eggs, beaten
4 tbsps. sugar
4 tbsps. lemon juice
1 cup whipping cream (un whipped)
1 1-lb. can crushed pineapple, well drained
1 1-lb can Queen Anne pitted
cherries
1 11-oz can Mandarin orange ${ }_{3}$ slices
$3 / 4$ lb. marshmallow bits,
(approx. 2 cups)
Blend and cook eggs, sugar stirring constantly until very thick. Set aside to cool. When cool add unbeaten whipping cream, pineapple, cherries oranges, and marshmallows and mix well. Refrigerate until fir
BEEF STROGANOFF BEEF STROGANOFF
$1 / 2$ cup plus 3 tbsps. flour
$1 / 2$ tsp. salt
1 lb . beef sirloin cut in $1 / 4$-inch
4 thsps. butter
1 cup thinly sliced mushrine
1 cup thinly sliced mushrooms
$1 / 4$ cup chopped onion
1 cup sour cream
1 cup beef bouillon
$1 / 4$ cup cooking sherry
Combine $1 / 2$ cup flour and salt and dredge meat. Heat 2 tbsps of butter in large skillet. Brown meat strips quickly in hot all sides Add mushrooms, onion and garlic and cook 3 to minutes, until onion is tender. Remove meat, onions and mushrooms from skillet. Add 2 more tbsps. of butter to pan drippings and melt. Blend in 3 tbsps. flour. Slowly pour in bouillon and cook, stirring constantly, until mixture thickens. Return browned meat, onions and mushrooms to sherry. Heat briefly. May be served in chafing dish over hot rice or noodles.

DREAM BARS
$1 / 2$ cup cold butter
$1 / 2$ cups light b
firmly packed

1 cup plus 2 tbsps. flour 2 eggs, well beaten 1 cup shredded coconut 1 cup whole pecan 1 tsp. vanilla $1 / 2$ tsp. baking powder $1 / 4$ tsp. salt. First, work butter, light brown sugar and $1 / 2$ cup of flour with fingers until crumbly. Pack down evenly in 375 degree oven about minutes until light brown,
Meanwhile mixer until light and thick. Beat tsp. of vanilla. Sift sugar and asp. of vanilla. Sift together 2
level tbsps. flour, $1 / 2$ tsp baking power tbsps. flour, $1 / 2$ tsp baking $1 / 4$ tsp. salt and add
pow to egg and sugar mixture with electric mixer. Then blend in electric mixer. Then blend in
coconut and pecans. Spread on baked layer in pan and bake
for additional 15 to 20 minutes for additional 15 to 20 minutes at 375 degrees. Mixture should
be slightly gooey. Cool in pan be slightly gooey. Cool in pan
15 minutes then cut into 25 bars. 15 minutes then cut into 25 bar
FRUIT CAKE COOKIES
2 cans sweetened condens cans
$11 / 4$ cups flour
1 lb . dates, chopped 1 lb . pecans, chopped $1 / 2 \mathrm{lb}$. red candied cherries $1 / 2 \mathrm{lb}$. green candied cherrie $1 / 2 \mathrm{lb}$. candied pineapple $1 / 2 \mathrm{tsp}$, vanilla
Dash of salt
In large bowl, thoroughly mix all ingredients. Drop by spoonful on greased cookie sheet. Bake at 350 degrees for
13 to 14 minutes. Check at 10 minutes. Remove from oven. When baked remove cookies immediately
cool on rack.
BROCCOLI-RICE CASSEROLE 1 box frozen broccoli 1 cup cooked rice 1 cup diced turkey or chicken 1 can cream of mushroom soup
Ritz cracker crumbs, crushed Dash of paprika Combine broccoli, broccoli. and soup, mixing thoroughly Turn into casserole dish. prinkle top with cracker crumbs and paprika. Bake in 300 -degree oven for about 40 minutes.

DESSERT
box pound cake mix
1 pkg. Junket Danish Dessert, strawberry flavor 1 pt. strawberries, sliced 1 tsp. unflavored gelatin

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1 pt whipping cream $1 / 4$ cup water Two Danish tube pans are required for this recipe which makes two desserts, or all ingredients may be halved for ne dessert
Mix pound cake according to directions and pour half of batter in each tube pan. Bake
and cool. Mix package of straw and cool. Mix package of strawaccording to directions. Add sliced strawberries to Danish dessert mixture. Pour this filling on top of cooled cake in pans. Let stand to cool and jell whipping whipping cream. To make the teaspoon of stand up, mix gelatin with $1 / 4$ cup of water nd add to whipping cream desserts from fluffy.

Here's A 'Quick' Italian Spaghetti

Stir well into 2 quart saucepan 2 six-oz. cans tomato paste packets American Beaut Spaghetti sauce mix 4 six-oz eans sauce 4 six-oz. cans water 1 tbsp. olive or salad oil Simmer 20 minutes.
Pour over your favorite spaghetti and serve piping hot. If you wish to add meat, just brown ground beef in margarine or butter and add to your sau
Sauce for 6 to 8 servings.

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## SELECTED RECIPES OF Mrs. Paul Gross

trablan pork chops ${ }^{6}$ eperk chops $2-7 \frac{1}{2}$ oz cans tomato sauce 1 tsp. oregano
1.7 oz. can mushrooms or 1 can mushroom soup 1 clove garlic, minced I small onion, chopped Fry pork chops in small amount of oil until lightly sauce, mushrooms, onion and
spices and pour over pork Mix gelatin with boiling water chops. Simmer covered for one and add $20-30$ large marshhour and serve over hot, fluffy mallows. Let cool, but not set. rice. The Italian sauce may be Whip pint of cream. Add
used with chicken and rice too used with chicken and rice too.
GELATIN DESSERT $\begin{aligned} & \text { Whip pint of cream. Add } \\ & \text { whipped cream, crushed pine- }\end{aligned}$ GELATIN DESSERT 1 lge. pkg. lime gelatin 1 cup boiling water 20-30 large marshmallows 1
1
1
lb . whipping cream 1 lb . can crushed pineapple drained apple and nuts to gelatin and mix thoroughly. Return to refrigerator to set.

ORANGE FRUIT CAKE

## SELECTED RECIPES OF

## Mrs. Jerry Foust

MEXICAN CHICKEN
1 boiled and boned chicken 1 medium can enchilada sauce
1 sauce
soup
1 large onion, chopped
$1 / 2$ tsp. garlic salt
Dash of pepper
1 cup chicken broth Corn chips
Sliced cheese
Mix together chicken, chilada sauce, mushroom, enchopped onion, pepper and garlic salt. Line a casserole
dish with corn chips. Add layer of chicken mixture then layer of corn chips and repeat until of corn chips and repeat until
mixture is gone. Pour broth over $a$ y then top with layer of sliced cheese. Bake in 350 degree oven $20-30$ minutes until thoroughly heated.

BEEF CASSEROLE
2 lbs . beef stew meat cut in
2 -inch chunks
1 cup burgundy or other red
2 cans condensed beef con-
2 cans co
$11 / 2$ tsps. salt
$1 / 4$ tsp. pepper
2 medium onions, sliced
$1 / 2$ cup fine dry bread crumbs
1/2 cup flour
Combine beef, wine, con-

MEXICAN STUFFED EGGS
6 hard-cooked eggs
$1 / 4$ cup chopped onion
$1 / 4$ cup chopped green pepper
2 tsps. chopped pimientos
2 tsps. parsley
1 tsp. salt
$1 / 2$ tbsp. lemon juice
1 tbsp. melted butter 1 cup butter or shortening 2 cups sugar
4 eggs
1/2 cup buttermilk
1 tsp. soda
1 cup chopped nuts 1 cup shredded coconut 1 cup chopped dates 3 cups flour
$1 / 4$ tsp. salt
Cream together butter and sugar. Add beaten eggs and buttermilk, gradually and mix thoroughly. Sift in flour, salt dates and orange peel Pour dates and orange peel. Pour into greased tube pan, and bake Cut eggs lengthwise in half remove until thoroughly cooled
and remove yolks. Mash yolks
and add all ingredients except
ORANGE FILLING and add all ingredients except omato sauce. Stuff eggs with (topping)

## 2 cups powdered sugar

2 tbsps. orange peel
Combine ingredients and cook in sauce pan until hot. Pour

HOMEMADE ICE CREAM

## 5 eggs

2 cups sugar
2 cups sugar
$1-15-\mathrm{oz}$. can condensed milk
1 cup whipping cream
2 cups Half and Half
3 tbsps. flavoring, or add
fruit of choice
fruit of choice
For fresh fruit ice cream, sprinkle cup of sugar on fruit dish. Sprinkle with add another of
brown sugar and add ande cup of sugar on fruit
layer of apples. Combine
lat let set for an hour. Beat
together the eggs and 2 cups layer of apples. Combine together the eggs and 2 cups
remaining $1 / 2$ cup of brown of sugar. Gradually add conremaining $1 / 2$ cup of brown
sugar with
flour and gugar. Gradually add con-
of sound
densed milk, whipping cream, sugar with flour and ground densed milk, whipping cream, nuts. Gradually, stir into buitcr,
stirring until soft and smooth. stirring until soft and smooth. flavoring. Then beat in fresh somme, salt, pepper and onion size of the top of dish then place pruaches, etc.
In casserole. In bowl, mix flour over filling. Press edges down pread crumbs and stir into and cut gashes to permit escape Fanana nut ice cream, meat. Cover and bake in slow of steam. Bake in 350 degree slice five bananas and beat into oven ( 300 degrees) about three oven about one hour. Serve ice cream mixture, then add hours, or until beef is tender. warm topped with whipped cup of nuts. Pour mixture into Serve over rice or noodles. $\mid$
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## selected recipes of Mrs. Harold Talbot


#### Abstract

CREOLE SHRIM (Serves 8-10) 1 large can tomatoes (No 4 ribs celery 2 bell pepper 2 onions 1 small can tomato paste 1 tbsp. Worcestershire sauce 1 stick butter (or margarine) 3 cups boile $1 / 2$ tsp. salt 2 tbsps. horseradish 1 pinch soda Clean boiled shrimp. Cook chopped onions, pepper and raisins, and mix well. Add flour celery in butter until tender; sifted with soda, salt and cinadd tomatoes and seasoning. namon. Beat thoroughly. Drop Simmer until thick. Add soda onto greased pans or cookie to tomato paste. Combine, and shrim

BAKED BLACK BASS FILLETS 8 black bass fillets 1 stick butter (or margarine) Juice of 1 lemon 2 large potatoes 2 large green pepper 2 large tomato 1 small can green chilies Place large sheet of heavy in baking dish. (Enough to cover all ingredients.) Salt and pepper fillets; place in foil. Melt butter, add lemon juice and butter, add lemon juice and pour over fillets. Slice and layer potatoes pepper, onions, potatoes pepper, onions, tomatoes and green chilies. tomatoes and green chilies. Fold foil over tightly, and bake Fold foil over tightly, and bake in 325 degree oven $11 / 2$ hours. in 325 degree oven 15 minutes open foil so all will brown lightly. More salt and pepper may bé needed aft cooking, so season to taste. ok sugar, then add beaten eggs and

RAISIN OATMEAL COOKIES 1 cup sugar 2 eggs $1 / 4$ cup milk $12 / 3$ cups three-minute oatmea $11 / 2$ cups flour 1 tsp. soda 1 tsp. cinnamon $1 / 2$ tsp. salt cup seedless raisins Wash raisins in hot water and drain. Cream shortening with sugar, then add beaten eggs and raisins, and mix well. Add four sifted with soda, salt and cinsheets and bake 350 degree oven.

LEMON CREAM PIE 1 nine-inch baked pie shell 1 cup sugar 2 tbsps. cornstarch Juice of $1 / 2$ lemon 1 tsp. grated lemon rind 3 egg yolks 2 cups milk 2 tbsps. butter or margarine, meix Mix sugar and cornstarch to- gether. Add lemon rind, egg heat, stirring constantly, until thickened:-Add lemon juice and melted butter. Let cool before SHORT RIBS WITH SAUCE 4 lbs. lean short beef ribs $1 / 2$ cup strong coffee 1/2 cup dark syru 1/4 cup vinegar 2 tbsps. prepared mustard 2 tsps. Worcestershire sauce Salt and pepper


## SELECTED RECIPES OF

 Mrs. Granville HahnSPANISH MACARONI

## 1 cup macaroni

1 med. onion, chopped $1 / 2$ green pepper, chopped 1 tbsp. margarine
$1 / 4$ to $1 / 2 \mathrm{lb}$. ground beef $1 / 2$ tsp. salt
Few grains of peppe
1 can tomato soup $1 / \mathrm{lb}$. cheese $1 / 2$ cup bread crumbs
Cook macaroni in salted water; drain. Saute onion and green pepper in margarine; add ground beef, salt and pepper. color Add tomato soup pink cheese. Combine meat mixture with macaroni. Place in one quart baking dish. Top with bread crumbs. Bake at 350 degrees for 25 to 30 minutes. Yield: four servings.

BARBECUE STUFFED PEPPERS
4 lg . green peppers
1 lb . ground meat
$2 / 3$ cup instant non-fat dry 2 tbsps. catsup
2 tsp. salt
$1 / 8 \mathrm{tsp}$. pepper
1 slice day old bread, cut in
pieces
$1 / 4$ cup finely cut onion
3 tsps. Worchestershire sauce
$18-0 z$. can tomato sauce
1 tbsp. vinegar
$1 / 8$ tsp. dry mustard
$1 / 2$ tsp. chili powder
2 tbsps. brown sugar
Remove stems and seeds
Remove stems and seeds tions on box Brown to direcmilk catsup, salt, milk, catsup, salt, pepper, egg,
bread, onions, and two
Coup, milk and onion mixture. teaspoons Worchestershire Mix lightly. Pour into a flat sauce. Mix well. Combine $9 x 4$ inch casserole. Top with remaining ingredients for a cheese. Bake 30 minutes at 350 sauce. Place peppers in bakingldegrees. Yield: $\mathbf{1 0 - 1 5}$ servings.
dish; place one tablespoon sauce in each. Fill with meat mixture. Spocn one tablespoon sauce over peppers. Cover and bake in 350 degree oven $55-60$ minutes. Heat remaining sauce and serve with peppers. Yield
four servings.
BEEF AND POTATO LOAF
4 cups peeled raw potatoes, thinly sliced
1 tbsp. onion, minced
$1 / 4$ tsp. pepper
1 tsp. parsley flakes (opt.)
1 lbp . lean ground beef
$3 / 4$ cup evaoporated milk
$1 / 2$ cup crushed soda crackers $1 / 4$ cup catsup
$1 / 4$ can onion, minced
Arrange potatoes evenly in greased baking dish. Sprinkle with onions, one-eighth teaspoon pepper, one-fourth teaspoon salt and parsley flakes. Mix ground catsup. Add remaining salt and pepper. Spread evenly over potatoes. Bake at 350 degrees are one hour or until potatoes are tender. Yis BROCCOLI-RICE CASSEROLE 1 pkg . frozen chopped broccoli $1 / 2$ cup celery
$1 / 2$ cup celery, chopped
$1 / 2$ cup onion, chopp
4 tbsps margarine
1 can cream of chicken so 1 tall can evaporated milk $1 / 2$ cup cheese grated
Thaw and drain broccoli. Cook rice according to direcCook rice according celery and

$|$| you like, lightly sprinkle with |
| :--- |
| garlic powder.) Place in baking |
| dish. Mix all other ingredients |
| together for sauce and heat. |
| Baste sauce over ribs every 15 |
| minutes while they are cooking |
| in 350 degree oven for $11 / 2$ hours. |
| ITALIAN SPAGHETTI |
| (Serves 10) |
| 1 lb. pkg. spaghetti |
| 1 lb. round steak, ground |

$1 \begin{gathered}21 / 2) \\ 1 \text { can tomato paste }\end{gathered}$
2 large onions, chopped fine 1 small bunch celery, choppe 2 bell peppers, chopped 1 tbsp. Worcestershire sauce 1 tbsp. horse-radish 6 oz . Parmesan cheese 1 bud garlic, slivered 1 cup sliced
mushrooms Saute onions, celery
pepper in butter until tender; Simmer short while and add mushrooms. In another skillet, cook meat until brown in butter; add to sauce and season with salt and pepper to taste. Boil spaghetti in salted water until tender. Blanch in cold water, drain and add to sauce. letred Parman serve with grated Parmesan cheese.


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SELECTED RECIPES OF Mrs. Lloyd Nalls


## SELECTED RECIPES OF Mrs. Bill Bryant



1 pkg. lime gelatin
1 can crushed pineapple
1 regular bottle 7-Up
1 pint whipping cream
1 small pkg cream chee
1 small pkg. cream cheese
Drain pineapple; heat juice sour cream and cream cheese,
cup. When boiling, add to lime to suit taste, Cook (or amount
gelatin, and add softened cream noodles according to package
cheese, while still hot. Stir until directions. In large casserole cream cheese is melted and alternate layers of meat sauce, mixture is smooth. Add seven- noodles, cheese mixture, then up. Place in ice box to chill. grated mozarella cheese, then When partially chilled and another layer of noodles, cheese slightly thick, fold in pineapple, mixture, remaining sauce; then (which has been previously cheese. Bake 30 minutes at 350 whipped). Pour into mold and degrees. (Serves six to eight) chill four to five hours. MILKY WAY CAKE

MASHED POTATO YEAST
${ }_{1}$ pkg. active dry yeast
$1 / 2$ cup warm water
1/2 cup soft butter
1/2 cup soft shortening
1 cup unseasoned sugar potatoes
1 cup cold water
$11 / 2$ tsps. salt
About 6 to $61 / 2$ cups sifted all purpose fiour
In large bowl sprinkle yeat
in warm water; stir yea dissolved. Stir in butter, shortening, sugar and potatoes; then cold water, salt, an enough flour to make dough stiff. Place dough in large greased clean bowl. Brush top with salad oil, cover tightly with oil. Refrigerate; keeps well at least a week. When preparing rolls for baking, pinch off deto three hours or until doubled in size. Place on greased baking sheet and bake at 400 degrees for $20-25$ minutes. This recipe makes enough rolls for several family meals.

BARBECUE SAUCE
1 bottle ketchup
1/2 bottle worcestershire sauce
1 tbsp. vinegar
1 tbsp. black pepper
1 tsp. salt
1/2 cup shortening
1 onion, chopped
tsp. garlic salt
Simmer all ingredients over on fire, $25-30$ minutes. Goo as spare ribs, chicken, etc
LASAGNE
2 lbs . ground beef.
Salt and pepper
5 large Milky Way bars
2 sticks margarine
2 cups sugar
${ }_{21}{ }^{212}$ eggs cups flour
$1 / 2$ tsp. soda
$11 / 2$ cups buttermilk
1 cup chopped pecans
Melt Milky Way bars and one
Cream sugar and set aside. Cream sugar and one stick
margarine. Add eggs. Add flour margarine. Add eggs. Add flour soda
and
alternately together)
with buttermilk Add melted candy mixture. Add pecans and mix well. Bake in pan at 325 degrees one
our and 10 minutes or done.
CING FOR MILKY WA
11/2 cups sugar
$1 / 2$ cup evaporated milk $1 / 2$ pkg. chocolate chips $1 / 2$ cup marshmallow creme Cook sugar and oil stage, stirring constantly Add chocolate chips, butter, and marshmallow creme. Beat until spreading consistency. Spread on cooled cake
DO-LITTLES

1 stick margarine
cup crushed graham crackers
1 small pkg. chocolate chips 1 cup chopped pecans 1 can Eaple Brand milk Melt margarine and add graham crackers. Press into pan, then add layer of coconut chocolate chips and chopped pecans. Spread evenly. Pou milk over top and bake at 350 degrees for approximately $25-30$

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cent, crazeproof; petal-thin yet chip-resistant. 8 each: cups, saucers, dinner, bread/butter plates, fruit dishes; I each platter, vegetable bowl, covered sugar, creamer


## SELECTED RECIPES OF Mrs. Bob Wren

| NEVER FAIL PIE CRUST (Makes 4 Crusts) |  |
| :---: | :---: |
| 3 cups flour |  |
| 1 tsp. |  |
| 11/4 cup shortening |  |
| 1 egg |  |
| 1 tsp. vinegar 5 tbsps. water |  |
| Blend flour, salt and shorten- |  |
| ing. Stir in a mixture of the egg, water and vinegar. Mix well and form into four balls. |  |
| Roll out each for crust. <br> CHICKEN \& SPAGHETTI |  |
| 1 chicken, stewed <br> 2 small boxes spaghetti |  |
| 1 bell pepper $1 / 2 \mathrm{lb}$. ,butter |  |
|  |  |
| 2 cans mushroom soup |  |
| 1 can pimientos, drained and sliced |  |
| 1 small jar olives, chopped |  |
| $2 \underset{\text { cheese }}{\text { cups }}$ grated processed |  |
| Stew whole chicken for two |  |
| hicken from pan, and add |  |
|  |  |
| spaghetti to chicken broth. Cook |  |
| till tender. Add onion, pepper, butter, mushroom soup, |  |
| pimientos, olives. Mix. Remove |  |
| chicken from bone and add to mixture. Mix and pour into |  |
|  |  |
| large baking dish. Add cheese, stirring lightly into mixture. |  |
| Bake in preheated 350 degrees oven for 30 minutes. |  |
| COKE SALAD |  |
| 1 small pkg. cherry gelatin 1 small pkg. cream cheese 1 small can crushed pineapple |  |
|  |  |
|  |  |
| $1 \begin{gathered}\text { small } \\ \text { cherries }\end{gathered}$ can maraschino |  |
|  |  |
| 1 cup chopped pecans |  |
| 1 bottle cold Coke |  |
| Drain juice from cherries and |  |
| pineapple and add enough water |  |
| to make one cup. Heat; put in gelatin and dissolve. Add cream |  |
|  |  |
| cheese and mix well. Let cool, |  |
| then add nuts, cherries, pineapple and cold Coke (1 cup). |  |
|  |  |
| Put in refrigerator to congeal. |  |
| FRUIT SALAD |  |
| 1 large pkg. gelatin, any flavor <br> 2 cups hot water |  |
|  |  |
| 1 No. 2 can chunk pineapple, |  |
| 1 can mandarin oranges, drained |  |
| 1 diced apple |  |
| 1 diced banana |  |
| 1 No. 2 can fruit cocktail, drained |  |
| 1 cup chopped pecans |  |
| 2 cups juice from fruit |  |
|  |  |
| nd add juice from fruit. |  |

pine a dple, oranges, apple, pecans. Pour into shallow glass dish. Let congeal, and cut into squares. Place on lettuce leaf, and top with whipped cream or mayonnaise


## can flake coconut

 Pinch saltMix all ingredients thoroughly. Pack into wellgreased tube pan that has been lined with waxed or brown paper. Bake at 300 degrees for Remove from pan and pull off paper while still hot Let cool paper while still hot. Let cool.
Seal in foil. (The older the better as ingredients ripen.)
COLD OVEN POUND CAKE
$1 / 2 \mathrm{lb}$. margarine
$1 / 2$ cup shortening
3 cups sugar
5 eggs, separated
1 tsp. salt
1 tsp. butter flavoring
1 cup sweet milk
3 cups flour
Cream margarine, shortening and sugar. Continue beating Adavoring, Add eag and butter flavoring. Add egg yoiks, one at a title e. Ad mik and nour a little at a time. Beat egg
whites, and fold in last. Pour Whites, and fold in last. Pour
into greased and floured pan and bake at 300 degrees for one hour and 40 minutes. Do not heat oven until cake is put in oven, and do not open the door until it is done.

SHEATH CAKE
2 cups flour
2 cups sugar
1 stick margarine
$1 / 2$ cup shortenin
4 tbsps. cocoa

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1 cup water $1 / 2$ cup buttermill 2 slightly beaten eggs 1 tsp. soda 1 tsp. vanilla
Sift flour and sugar together in large bowl. Put margarine, shortening, cocoa and water in sauce pan and melt. Bring to rapid boil and pour over flour mixture. Stir well. Add buttermilk, eggs, soda, cinnamon and greased $16 \times 11$ inch pan. Bake 20 minutes in 400 degrees oven. May need to cook longer if not done in center)

ICING
1 stick margarine
4 tbsps. cocoa
6 tbsps. milk
1 box powdered sugar
1 tsp. vanilla
1 cup chopped nuts
Begin preparing icing about five minutes before cake is ocoa Mix together margarine boil. Remove from heat and add sugar, vanilla and chopped nuts. Beat well and spread on cake while it is still warm (Leave cake in pan to ice.)

CHEESE-POTATO BAKE
3 large white potatoes, sliced 3 onions, sliced
Alternate layers of onions and potatoes in a covered casserol WHITE SAUCE 1 cup milk
1 tbsp. flour
Salt and pepper to taste $1 / 4 \mathrm{lb}$. margarine
Mix margerineddar cheese Mix margarine, and gradually mix milk with flour to form margarine, flour and milk and margarine, flour and mink asd add salt and pepper to taste.
Cook over low heat until thickened. Pour oven onions and potatoes and top with cheese. Bake one hour at 350 degrees in covered casserole dish.

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'TILL 8:00 P.M.

## SELECTED RECIPES OF

## Mrs. Richard Cassell

SAVORY STEAK SLICES
1b. flank steak
$1 / 3$ cup soy sauce
$1 / 3$ cup dry white win
2 tbsps. salad oil
Watercress sprig
$1 / 4$ cup sliced radishes
2 cloves garlic
Pinch of ginger
If steak is wide (five inches
Trim excess fat
Combine all other ingredients in large shallow dish. Place steak in mixture and marinate Refrigerate, covered, 24 hours tirring occasionally.
Brush steak lightly on both sides with oil. Place in broiler pan without rack. Broil (six minute on each side for one and broil five minutes more'on
each side or until medium rare Let cool. Brush steak with pan juices, and refrigerate until erving, or, try it hot sometime Cut in thin diagonal slices.

WESTERN BEANS
1 can ( 16 oz .) lima beans,
drained
1 can ( 15 oz .) kidney beans
drained
1 can ( 16 oz .) white navy
beans, drained
3 onions, chopped fine
clove garic
1/2 cup ketchup
1 tbsp. brown sugar
3 tbsps. vinegar
1 tsp. salt
1 tsp. dry mustard
$1 / 4$ tsp. black pepper
Place all beans and other ingredients into skillet or place on barbecue grill or a 350 degree $F$. oven for ap proximately one hour. Remove cover and cook another 15 minutes.

BAR-B-QUED SPICED
BANANAS
Peel a banana or two for each
person. Cut pieces of aluminum CHOCOLATE NUT CREAM foil large enough to wrap
bananas in and lay bananas on
them. Brush with lemon juice and sprinkle with brown sugar. Dot with butter. Add a dash of cinnamon or nutmeg. Wrap nd lay in coals for five minutes.
FRUIT SALAD DRESSING
$1 / 3$ cup suga
1 tsp. flour
1 tsp. flour
2 tbsps. canned lemon juice
$1 / 2$ cup canned pineapple juic
1 tsp. celery seed
1 cup whipping cream

| 1 tsp. celery seed | $\begin{array}{l}\text { salt and add gradually to the } \\ \text { cup whipping cream } \\ \text { cocolate mixture, stirring con }\end{array}$ |
| :--- | :--- |
| Mix sugar, flour and egg yolk |  |
| stantly until thickened. Continue |  |

Mix sugar, flour and egg yolk $/ \begin{aligned} & \text { stantly until thickened. Continue }\end{aligned}$ juices and sauce pan. Add ruit cooking five minutes, stirring until thickened stirring con- vanilla and chill thoroughly stantly. Add celery seed. Cool. Fold in whipped cream and Stir in whipped cream just chopped nuts. (We like before serving. Makes two cups almonds). Makes two cups. Top of dressing.
HOMEMADE ICE CREAM
6 eggs
call ( 13 oz .) evaporated
41/2 cups suga
1 tsp. vanilla
$1 / 4 \mathrm{tsp}$. lemon extract
1 gal. homogenized milk
Beat eggs on high speed. Add
sugar, canned milk, vanilla, lemon extract, and blend thoroughly. Add three cups milk and stir. Pour and add remaining milk until freezer is full (two minches from brim). Stir and freeze.

TRAWBERRY-ORANG
GELATINE MOLD
pkgs. (3 oz.) orange gelati
1 irg . pkg. frozen strawberries
1 cup sour cream
1 cup boiling water
FHOCOLATE NUT CRE
sq. unsweetened chocolate
$3 / 4$ cup milk
6 tbsps, sugar
2 tbsps. cake flour
Dash of salt
1 tbsp. butter
1 tbsp. vanilla
$1 / 2$ cup heavy cream, whipped
$1 / 2$ cup chopped nut
and heat in double te and milk and heat in double boiler, Whe chocolate is meater until blended Combine sugar, cake flour and almonds). Makes two cups. Top
slices of angel food cake or use as a filling for angel food cake. RUM PUMPKIN CREAM PIE
$11 / 2$ cups canned pumpkin 3/4 cup sugar
$1 / 2$ tsp. salt
$1 / 2$ tsp. ground ginger
$1 / 2$ tsp. ground ginger
$1 / 2$ tsp. ground nutmeg
3 eggs
$1 / 4$ cup dark rum
1/4 cup chopped pecans Pastry shell for 9 " pie Preheat oven to 425 degrees salt, ginger and nutmeg. Mix eggs, milk, rum and cream. Stir into pumpkin mixture. Add pecans. Pour mixture into pastry shell, and bake
$1 / 4$ cup mandarin juice Mix gelatine and boiling water together until gelatine
has dissolved. Add other ingredients, except sour cream. Pour one-half of mixture into a $11 / 2$ quart mold and chill until set. Spread the set half with sour cream and add the rest the gelatine. Chill.
STRAWBERRY COCONUT NESTS
24 oz. pkgs. whipped cream $1 / 2$ cup sugar
2 tsps. milk
1 tsp. vanilla
2 pkgs. shortcake dessert cups (8 cups)
$131 / 2 \mathrm{oz}$ ca
$131 / 2 \mathrm{oz}$. can flaked coconut
$1 \mathrm{qt}$. fresh strawberries,
sweentened
Combine cream cheese till smooth. With fork, remove each amount of center from with dessert cup. Frost cups sprinkle with cheese mixture, time, spoon coconut. At serving centers. Remember these little nests for fresh fruit all summer long. Makes eight servings, or six large servings.

DATE BALLS
1 cup butter or margarine
$11 / 2$ cups sugar
2 tbsps. milk
2 cups chopped dates
2 tsps, vanilla
1 cup chopped nuts
3 cups Rice Crispies
Flake coconut
Combine butter, sugar, salt milk and dates in saucepan sionally and set aside to cool After cooling, stir and add nuts, vanilla and Rice Crispies Butter your hands and form into balls. Roll in coconut. (You can make one-half recipe - and it freezes well.)

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PIONEER NATURAL GAS COMPANY

## SELECTED RECIPES OF



## Mrs. Charles Sprietsma -

## SELECTED RECIPES OF Mrs. Wayne Burns

## CANADIAN CHEESE SOUP

$1 / 4$ cup butter
$1 / 2$ cup finely diced onion
$1 / 2$ cup finely diced carrots
1/2 cup finely diced celery
$1 / 4$ cup flour
$11 / 2$ tbsps. cornstarch
1 qt. chicken stock
$1 / 8$ tsp. soda
$3 / 4 \quad$ cup Velveeta cheese
grated
$1 / 4$ cup grated sharp cheddar cheese
Salt and pepper
2 tbsps. parsley, chopped fine Melt butter in the pot you are going to make the soup in; add onions, carrots, celery and saute over low heat until soft. Add flour and cornstarch and cook until bubbly. Add stock and milk and make a smooth sauce. Add soda and the cheese grated. Season with salt and pepper. Add parsley a few minutes bef
Serves eigit.

SPANISH GREEN BEANS
2 strips bacon
$1 / 4$ cup onion
1 tbsp. flour
2 cups canned tomatoes
1 cup`green beans
Pepper
Chop first three ingredients and fry in heavy skillet until pepper are crisp and onion and then stir well. Add tomatoes, drained, and beans, drained. Salt and pepper to taste. Place in a casserole and bake at 350
degrees for 30 minutes. Serves four.

SHRIMP POLYNESIAN
(For Four)
Place on skewers:
One one-inch piece of sliced
pineapple
(jumbo) cleaned shrimp
One one-inch piece of raw sliced breakfast bacon tomato, one-half inch ripe tomato, one-half inch across
thick side

One wedge of raw onion onehalf inch across thick side
One one-inch square of fresh One one-inch square of fresh
bell pepper that has been bell pepper that has been parboiled gently.
Repeat this arrangement until you have six of these complete sections on a skewer - this makes a serving for one person. Place skewers in a marinade
consisting of the following:

> MARINADE

1/2 cup vinegar
$11 / 2$ cups pineapple juice $1 / 2$ cup cooking oil
$1 / 2$ cup soy sauce
1 oz. regular pickling spice
1 oz. regular pickling spice
1 level tsp. salt for each level
skewer
Let marinate not over one hour, or the pickling action of shrimp.
Broil on outdoor grill and baste frequently with the minutes. When served, pour heated marinade sauce over them.

CHANTILLY POTATOES
6 large potatoes
2 tbsps. butt
$1 / 4$ cup milk
$1 / 2$ cup whipping cream (unsweetened)
4 tbsps. grated Cheddar cheese
Paprika
Peel potatoes and slice in pan. ook in boiling water until done. Drain and mash with butter and milk and beat with mixer until and pepper. Pour into buttered stiff and then cover potatoes with the cream. Sprinkle cheese and paprika on top. Bake at 350 degrees until brown on top Serves six.

FLOWERPOTS (Baked Alaska) Flowerpots
Lemon pound cake mix Lemon sauce
Ice cream
Meringue
Soda straw
overs)
large onion, chopped $1 / 2$ bunch celery, chopped $1 / 2$ green pepper chopped Almond slices, (optional) Small can button mushrooms $1 / 2$ tsp. curry powder
1 cup uncooked rice
1 cup uncooked rice
2 pkgs. dry chicken noodle 4 cups
4 cups boiling water (part or Saute vegetables in fat until tender. In large skillet add rice, soup and boiling water. Add chicken, curry powder and almonds if desired. Bake at 350 degrees for one hour.

## RUM BALLS

large pkg. vanilla wafers (approximately $\quad 21 / 2 \quad$ cups crushed)
1 cup powdered sugar
1 cup nuts, chopped fine
$1 / 2$ cup white co
1/2 cup white corn syrup ozs. rum
bourbon)
Crush wafers; add sugar cocoa and nuts. Gradually stir in syrup and rum. Blend and put in refrigerator until chilled enough to form into small balls.

Flower
Sterilize a small clay flowerpot. Place a small piece of foil over the hole. Pour batter of cake in pot. Bake on cookie
sheets. Let cool and then fill sheets. Let cool and then fill
with ice cream until three-quarters full. Pour two tablespoons of lemon sauce on top if ice cream. Place the straw in the flowerpot and cut off even with top of pot. Pile meringue around inside of the pot. Bake at 400 degrees until meringue is brown. Remove from oven and place flower in straw. Serve mmediately.
desired. Keep in refrigerator Stir in rum and vanilla extracts until ready to serve. (Best when just to combine and turn into three weeks old.) pan. Bake one hour and 20 RUM CAKE (Use half recipe for loaf pan) $1 / 2$ cup butter, softened $1 / 2$ cup shortening 2 cups sugar ${ }_{3}^{4}$ eggs
3 cups unsifted self-rising 1 cak milk
3 tsps. rum extract
2 tsps. vanilla extract
Preheat oven to 325
Grease and flour a 10 -inch tube minutes, or until cake tester inserted near center comes out clean. Cool in pan on wire rack or 15 minutes
Meanwhile, make glaze: In small saucepan, combine 1 cup and $1 / 2$ cup water; bring to boil,
stirring until sugar is dissolved Remove from heat; add Remove from heat, add 2 easpoon vanilia extrace and teaspoons
slightly.
Remove cake from pan speed, beat butter, shortening ${ }_{\text {thoroughly on wire rack. Makes }}$ and sugar until light and fluffy. 10 to 12 servings.
Beat in the eggs, one at a time. Notice: Instead of using cake Stir in flour, in fourths, alter- flour you may substitute $7 / 8$ cup nctely with milk, in thirds,
beginning and ending with flour plus $1 / 2$ tsp. baking soda
flo beginning and ending with flour. and a pinch of salt.
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## SELECTED RECIPES OF Mrs. Choc Smith

## CHOCOLATE PIE <br> 2 eggs <br> $3 / 4$ eup sugar <br> $11 / 2$ cup milk <br> Pinch of salt 1 heaping tbsp. flour <br> 1 heaping tbsp. <br> 2 tbsps. cocoa <br> Beat egg yolks, and add salt

 and milk. Heat to boiling point and cook until thick. Add vanilla, and pour in baked, cool nine-inch pie shell. Top with meringue made of the two egg whites and $21 / 2$ tablespoons sugar.COCONUT CREAM PIE 1/2 cup sugar
1/2 tsp. salt
3 tosps. cornstarch
$21 / 2$ cups milk
3 beaten egg yolks
1 tbps. butter
1 tsp. vanilla
1 can shredded coconut Meringue:
3 egg whites
4 tbsps. sugar
Combine one-h
salt and cornstarch cup sugar Cook over low heat milk thickened. Cool before adding beaten egg yolks. Mix well, and continue cooking over low heat for five minutes. Add butter, vanilla and can shredded coconut. Pour into baked pie shell. Top with meringue and sprinkle with shredded coconut. Bake in hot oven for five minutes. Makes two pies.

CHOCOLATE FUDGE
4 cups sugar
1 tall can evaporated milk
1 stick margarine
2 pkgs. chocolate chips
1 io. chopped pecans
po. il sugar milk cream
margarine exactly six minutes,
stirring often. Remove from $11 / 2$ cup chopped pecans heat and add chocolate chips, 2 unbeaten eggs pecans and marshmaliow Preparations: Have butter or pour into buttered creamy and margarine at room tempour into buttered pan. Makes perature. Line bottom of cake Dounds. ORIENTAL SALAD 2 cups sugar
1 tsp. powdered 1 cup chopped sweet pickles 1 cup chopped celery 1 cup chopped celery
2 envelopes plain gelatin Boil sugar, vinegar and cloves until soft ball stage. Set aside Pour one cup boiling water over gelatin, which has been dissolved in one-half cup cold water. Combine the two mix tures and let cool. Add pickles celery and nuts. Chill in refrigerator. Serve on lettuc HOT SEASONED SOUASH
medium yellow squash 1 medium onion
1 medium jalapeno pepper $1 / 2$ cup grated sharp cheese
2 cup grated sharp cheese Clean squash and cut into one nch chunks. Cover with water mash squash. Grate onion and alapeno pepper fine, and add til onion is at low heat d pepper done. When onion pper and salt tender, add rated cheese. Stir until cheese as melted.
FIESTA BANANA CAKE 2 cups sifted cake flour 1 tsp. baking powder 1 tsp. soda
$1 / 4$ tsp. sait
$11 / 3$ cups sugar
$1 / 3$ cups butter or margarine 1 cup buttermilk
1 tsp. soda
$1 / 2$ cup margarine 1 cup ripe mashed bananas
grease. Use two round nine-inch layer cake pans, $11 / 2$ inches deep. Start oven at 375 degrees measuring.
Sift: 2 cups flour, 1 t/pp baking powder, 1 tsp. soda, $3 / 4$ sp. salt and $11 / 3$ cups sugar. Measure into mixing bowl: ne-half cup butter or margarine.
Measure into cup: Buttermilk nd one teaspoon vanilla.
Have ready: 1 cup mashed fully ripened bananas, one and
one-half cups chopped pecans and two eggs, unbeaten.
Step One: Stir shortening just to soften. Sift in dry ingredients, add one fourth cup milk, mashed bananas and mix until all the flour is dampened. Then beat two minutes or 300 strokes.
Step Two: Add eggs, nuts and emaining milk. Beat on minute longer. Pour batter inte for 25 minutes.

ICING
11/2 sticks margarine
$21 / 2$ ripened bananas
box white confectioners
sugar
$1 / 2$ cup finely chopped pecans. Put softened margarine into mith fork and add to margarine Beat until creamy, then add sugar. Beat until well-blended. Add pecans and spread on cake which has thoroughly cooled. If icing is too thin, add more icing
sugar.

## SELECTED RECIPES OF Mrs. H. H. Stephens

ORANGE DATE CAKE (Holiday Ring)
1 cup butter (or margarine) 2 cups sugar
2 eggs
4 cups flour
$1 / 2$ tsp. salt
$11 / 2$ cups buttermilk
1 tbsp. grated orange rind 1 cup chopped pecans
$18-02 \mathrm{pkg}$. chopped dates
Cream sugar and butter. Add eggs one at a time and beat thoroughly. Sift together salt, soda and flour. Add to butter mixture, alternately with buttermilk. Add orange rind pecans and dates. Bake in 10 inch tube pan 325 degrees for $11 / 2$ hours. (Can use 8 -inch pan and one loaf size)
GLAZE:

1 cup orange juice 2 cups sugar Dissolve together in sauce pa until hot, do not boil. Add two pouspoons grated orange rind our over cake while hot and cake with ice pick to make icing oo into cake and pull away from
side with knife to let glaze go down the sides. Cool completely before removing from pan.
Grocado CONGEALED Tite SALAD
S.oz. box lime gelatin

靘 cups boiling water
鳃 cup whipped cream

## 2 avoca

small can crushed pineapple $1 / 2$ cup chopped pecans Dissolve gelatin with boiling water and place in refrigerator to set. When partially set, beat gelatin well. Add whipped mashed avocados wineaple mashed avocados, pineapple mold or eight individual molds.

## HAM RICE WICH

2 medium slices cured ham
1 cup rice
1 cup wate
1 can consomme soup
$1 / 2$ cup sliced bell pepper
Mrown
Brown rice in skillet with shorte
rice)
When brown, add water, soup pepper and salt to taste and cook until tender, in covered willet. Spread ham on one side ottom of roaster, add rice ind cover with other slice of ham mustard side down. Cook about minutes in 350 degree oven

## MACARONI SALAD

## $11 / 2$ cups elbow macaro

3 hard boiled eggs
$3 / 4$ cup chopped sweet pickles
$2 / 3$ cup chopped bell pepper pepper
4 oz . can chopped pimiento 1 cup chopped America cheese

Salt and pepper to taste Mayonnaise
Cook macaroni until tender and rinse in cold water. Drain until dry. (Do not overcook or salad will be sticky.) Add salt and pepper. Add all other ingredients and mix with smal amount of mayonnaise (not over wo tablespoons).

STRAWBERRY CAKE
1 box white cake mix
1 box (3-oz.) strawberry gelatin
$3 / 4$ cup corn oi
$1 / 2$ cup water
4 eggs
10-oz. pkg. frozen straw
Mix bries.
Mix dry cake mix and dry gelatin well. Add eggs one at oil and water and juice from oil and water and juice from
thawed strawberries (about $1 / 2$ thawed strawberries (about $1 / 2$
cup juice). Reserve berries for cup ju
Bake at 350 degrees in Makes and floured layer pans.
Makes three or four layers.
ICING
$11 / 3$ cup corn oil
$1 / 3$ cup corn oil juice
juice
Blend thoroughly on high speed, then spread between layers and on top of cake. (As in refrigerator to let place cake before adding next layer. This will keep it from running.)

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## SELECTED RECIPES OF Mrs. Jack Worsham

GREEN BEAN SALAD
2/3 cup sugar (less if desired)
1/2 cup vinegar
$1 / 4$ cup salad oi
1 tsp. salt
1 tsp. pepper
1 small onion
$1 / 2$ cup green pepper
1 can wax beans
1 can green beans
1 can kidney beans
Mix vinegar, oil, salt, pepper onion, celery and green pepper Drain beans and pour mixture ver them. Let set overnight or
at least six hours. MUSTARD SAUCE
MUSTARD SAUC
1/3 cup sugar
1/3 cup mustard
1/3 cup condens butter
3 tbsps. vinegar
1 egg yolk, slightly beaten
Blend above ingredients in
sauce pan. Boil one minute stir
ring constantly. Serve over baked ham, meat loaf, ham burger or frankfurters. Make Pe and one-fourth cup.
2 cups sugar
2 cups sugar
1 cup white corn syrup
2 cups raw pe
1 tsp. vanilla
2 tsps. soda
Boil sugar, corn syrup and
water until it spins a fine
thread. Add peanuts and cook
until it forms a hard ball or
crack stage. Remove from heat
and add vanila and soda. Sti
HOCOL GE COOKIE
CAKE
2 cups flour

## 2 cups sugar

 $1 / 2$ tsp. salt| 1 stick margarine and $1 / 2$ cup | $\begin{array}{c}\text { Mix well, roll in small balls } \\ \text { Mingers and bake in slow }\end{array}$ |
| :--- | :--- | 1

 1 margarine 1 cup water (or sub. 1 cup Coke)
2 eggs, well beaten
1 tsp. soda
$1 / 2$ cup buttermilk
1 tsp. vanilla
1 tsp. cinnamon (if desired) Sift flour, measure, resift with ugar and salt. In a saucepan, put margarine, shortening water and cocoa. Bring to boil and pour over flour and sugar
mixture. In another bowl put mixture. In another bowl put eggs, soda, buttermilk and
vanilla. Add to above mixture vanilla. Add well. Bake in a greased and floured shallow cake pan $(151 / 2 \times 101 / 2 \times 1)$ or ( $18 \times 12$ $\mathbf{x}$ 1). Bake for 20 minutes at 350 degrees. Start icing the last e minutes cake is baking CHOCOLATE FROSTING

1 stick margarine
4 tbsps. cocoa
6 tbsps. milk
1 box confectioners sugar $1 / 2$ cup pecans
Mix margarine, cocoa and
milk in saucepan. Heat over low milk in saucepan. Heat over low
tlame, but do not boil. Remove rom heat and add sugar, peans and vanilla. Serves 24.

PECAN SANDIES
1 cup butter
1 cup pecans
4 tbsps. powdered sugar vanilla
while hot.
CHERRY ICEBOX PIE 1 can cherries
2 lemons (fuice)
1 can condensed milk
$1 / 2 \mathrm{pt}$. whipping cream
$1 / 2$ cup pecans, chopped
vanilla wafer pie crust
Drain cherries and mix with
condensed milk, stir in pecans
add lemon juice, fold in whipping cream and pour into anilla wafer pie crus efrigerate at least two hours.
HAM LOAF 2 lbs . ground ham 1 lb . ground pork 4 slices bread
1 cup milk
3 eggs well beaten
1 tsp. dry mustard
Mix ham, pork and eggs. Add bread, mustard and milk. $11 / 2$ hours at 350 degr
SAUCE
$1 / 2$ cup sugar
1/4 cup brown sugar
2 tbsps. cornstarch
2 tbsps. cornsta
Mix as listed. Cook until
hickens, serve warm over loaf.
BING CHERRY SALAD
2 pkgs. black cherry gelatin
Large pkg. cream cheese 1 lg . can crushed pineapple 1 can bing cherries
$11 / 2$ bottles of Co
Boil cherry
Boil cherry juice and pour over gelatin, add cheese and and pecans. Chill.

## SELECTED RECIPES OF

## Mrs. Harry Sawyer

ALMOND GREEN BEANS
$1 / 4$ cuo slivered almonds
$1 / 4$ cup butter
$1 / 4 \mathrm{tsp}$. salt
1 to 2 tsps. lemon juice 2 cups canned or cooked green beans
Simmer almonds in butter ver low heat until golden Remove from heat; add salt Remove from heat; add salt and lemon juice. Pour over two MOM'S PECAN PIE
$1 / 3$ cup butter
$1 / 2$ cup mi
eggs
1 cup white corn syrup
1 cup brown sugar
cup (or more) pecans
$1 / 4$ tsp. salt
Cream butter
Cheam butter and sugar, add ighty floured pecans; combine eggs, salt, syrup, milk, and Cook in unbaked pie shell in hot oven (about 450 degrees) for 10 minutes, then reduce heat to 350 degrees and bake 30 to 40 minutes.
CANDIED SWEET POTATOES
6 medium sweet potatoes, cooked and peeled
$3 / 4$ cup brown sugar
1 tsp. salt
$1 / 4$ cup butter
$1 / 2$ cup miniature marshmallows
Cut potatoes in $1 / 2$-inch slices
Place a layer in bottom of buttered one and one-half quart casserole. Sprinkle with brown sugar and salt; dot with butter. continue layers till all ngredients are used, ending with sugar and butter. Bake uncovered at 375 degrees about 30 minutes or until glazed, Add marshmallows last five minutes

CRANBERTY
19 -oz. can pineapple, crushed 19-oz. can pineapple, crushed
1-3-oz. pkg. cherry-flavored $\underset{\text { gelatin }}{\text { 1-32. }}$ pkg.
1 gelap sugar
$1 / 2$ cus sugar
1 tbsp. lemon juice
1 tbsp. lemon juice
1 cup ground fresh cran
berries
small
smal unpeeled orange (seeds removed), ground $1 / 2$ cup chopped walnu
$1 / 2$ cup chopped walnuts
Drain pineapple. Re syrup, add water to make one half cup. Dissolve gelatin, sugar in one cad hot water. Add syrup, lemon juice. Chill till partially set. Add fruits, celery uts. Chill in five-cup ring over night.

BACON POPOVERS
2 eggs
1 cuv milk
1 cup all-purpose flour
$1 / 4$ tsp. salt
$1 / 4$ cup crumbled cooked, crisp bacon.
Beat eggs until light, add Beat until evenly blended. Add more milk if necessary. Batter should be like heavy cream. Pour into buttered muffin pans, having them one-third full, Bake 20 minutes at 450 degrees. Re duce heat to 350 degrees an ake about 20 minutes longer. CRANERRY CHIFFON PIE 1/2 cup sugar
$1 / 4$ cup flour
1 envelope un-flavored gelatin
$1 / 2$ tsp. salt
bottle (1 pt.) cranberry juice cocktail 3 egg whites

## 1/3 cup sugar

$1 / 2$ cup heavy cream, whipped Combine one-half cup sugar, flour, gelatin, and salt in saucepan. Add cranberry juice; stir to blend. Cook over medium heat, stirring constantly, until thickened and bubbly. Cool; chill until mixture mounds when spooned. Beat egg whites until foamy; add one-third cup sugar gradually. Continue beating until meringue forms stiff, glossy peaks. Fold into crancream. Spoon into crumb crust. chill several hours or until set, Garnish with additional whiped. cream, if desired.

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## Le Boutique

## SELECTED RECIPES OF

## Mrs. W. L. Bell Jr.

ITALIAN TOMATO SAUCE
3 tbsp. olive oil
3 large cans tomato
3 small cans Italian tomato paste
3 basil leaves, crumpled
1 tsp. Italian seasoning
1 tsp. salt
Sprinkling of dried, crushed red pepper
Brown garlic in olive oil, then remove garlic from oil and discard. Add remaining
ingredients, and stir well. Cover and simmer three hours. (The longer the sauce simmers, the better it will taste.) Makes about $21 / 2$ quarts. (Mrs. Bell says the secret of good sauce is meat that is cooked in it Such as, one stick of pepperon simmered with the sauce gives it an excellent taste, or you of Italian-style sausages pound add them to the sauce while it simmers. The meat is dis carded after the sauce is cooked.)

VEAL PARMIGIANA
1 cup bread crumbs
$3 / 4$ cup grated Parmesan
3 lbs. veal, sliced thin
2 eggs , slightly beaten
1 cup chopped onion
${ }^{1}$ pkg. provolon
1 pkg. provoloni cheese (8
Mix crumbs and $1 / 2$ cup grated eggs and coat well with crumb mixture. Into a shallow baking dish, spoon some Italian tomato sauce. Arrange over-lapping alternate slices of veal and alternate slices of veal and one tablespoon salt for one
provoloni cheese. Cover with hour. Remove chicken. Reserve (Serves 6-8)
18 -oz. pkg. lasagna noodles 2 cups ricotta (substitute cottage cheese) $1 / 2$ cup diced provoloni cheese 1/2 cup diced prosciut)
$1 / 2$ cup grated Parmesan ${ }^{1 / 2}$ cheese
1 egg
3 cups Italian iumato sauce Cook noodles according abel directions. In a large ow!, mix the cottage cheese, novoloni cheese, hard salami, ne-fourth cup
Spread one-half cup sauce in ottom of $12 \times 8 \times 2$ baking pan op with half of the noodles, talian sauce and Parmesan heese. Repeat layers, ending with the sauce. Bake in
moderate oven for 45 minutes.

CHICKEN TETRAZZINI
1 roasting chicken (3 to 4 lbs .)
4 cups water
2 tsps. salt
$1 / 2 \mathrm{lb}$. sliced mushrooms
3 tbsps. flour
1 cup heavy cream
3 tbsps. dry sherr
Dash of pepper
Dash of ground nutmeg
2 tosps. chopped ripe olives
1/2 cup grated Parmesa
1 pkg. Italian spaghetti,
cooked and drained
Simmer chicken in water with
ne tablespoon salt for one
more sauce, and sprinkle with $\mid$ broth. Remove chicken from $\mid$ Spoon one-fourth tomato mixParmesan cheese. Bake in bones. Return bones to broth ture into each eggplant shell moderate oven for 20 to 30 and simmer for 30 minutes. top with mozzarella cheese $\begin{aligned} & \text { minutes. } \\ & \text { STUFFED LASAGNA }\end{aligned} \left\lvert\, \begin{aligned} & \text { Cool and skim off fat. Cube } \\ & \text { chicken meat. }\end{aligned}\right.$ Slices. Add remaining tomato

SELECTED RECIPES OF Mrs. R. E. Tinley

CREAMED ONIONS
12 small onions
2 tbsps. butter
$11 / 2$ tbsps. flour
1 cup
Salt
Parsley
Stew onions until tender and drain. Make white sauce by meiting butter and adding fiour. dir milk and cook unt dickened and cook untu thickened. Salt to taste. Pour parsley

1216 TURKEY
$112-16 \mathrm{lb}$. turkey
Season with onion in turkey Season with salt, pepper and
monosodium glutemate. Rub with butter. Wrap well in heavy foil. Bake at 300 degrees, onehalf hour per pound.

DRESSING
1 recipe of corn bread mix
12 slices of light bread, 12 sices
1 cup chopped celery
$1 / 2$ cup chopped onion
2 sticks margarine
1 can chicken broth
$11 / 2$ tbsps. ground sage
Salt and pepper
Stew celery and onion in margarine until tender. Break
bread and corn bread in small bread and corn bread in small margarine over bread. Add sage, salt and pepper to taste. Add enough chicken broth to make mixture moist. Bake at 375 degrees for about one hour. Optional: One pint of fresh oysters added makes the dressing delicious.

STUFFED CELERY 1 stalk celery
1 lg . pkg. cream cheese I. . Roquefort cheese $1 / 2$ tsp. Worcestershire sauce

## Paprika

Small amount cream Blend cream and cheeses doisten with consistency for stuffing celery Spinkle each piece with aprika.
WATERMELON PICKLES
Rind of $1 / 2$ melon
Boiling water
2 tbsps. powdered ginger
3 lbs. sugar
1 pint vinegar
5 doz. cloves
2 sticks cinnamon
peeling and cutting into by ices. Cover with boiling water about one hour, or until rind is clear. Drain. Make syrup of is clear. Drain. Make syrup of
sugar, vinegar, cloves and sugar, vinegar,
cinnamon. Cook
clowly and hours. Put rinds in sterilized ars and cover with syrup to fill.

## FRUIT SALAD

## 2 small

oranges cans mandarin
can pineapple chunks
$131 / 2$-0z. can coconut
$1 / 2$ cup nuts
1 cup miniature marshmal-
1 lows
1 small carton sour cream Mix all ingredients and and overnight.
ORANGE SLICE CAKE
1 lb . orange candy slices
18 -oz. pkg. dates
2 cups pecans
$31 / 2$ cups flour
1 cup maragari
2 cups sugar
${ }_{2} 2$ cups suga
$1 / 2 \mathrm{tsp}$. salt
1/2 cup buttermilk
1 tsp. soda
$1 / 2$ cup water
$11 / 2$ cups Italian sauce 6 slices mozzarella cheese cups wide noodles, cooked and drained
6 Italian pickled hot peppers Brown chops in olive oil in large skillet. Pour off fat. SeaSon chops with salt and pepper.
Add one-fourth cup water, cover Add one-fourth cup water, cover
and simmer for 45 minutes. Drain off liquid. Add Italian sauce and remaining water Cover, and simmer for 15 minutes. Top each chop with slice of cheese and continue cooking until cheese begins to melt. Place hot noodles on platter. Top with chops and sauce; garnish with peppers.

MEAT BALLS
2 lbs . ground beef (good
1 large onion, diced
1 tsp. Italian seasoning
1 tsp. salt
1 tsp. pepper
2 eggs
2 eggs
1 tsp. parsley
$1 / 2$ cup grated Parmesan
Mix all ingredients together Mix all ingredients together in large bowl. Mix weil and let
stand for 30 minutes. Form into stand for 30 minutes. Form into
medium-sized balls. Brown medium-sized balls. Brown
lightly in olive oil. Add to Italian sauce recipe and let simmer for several hours. Skim any excess fat off top of sauce before serving.

CORNELISON<br>and<br>TONN

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rooms in butter for a few cheese slices. Bake 20-30 minutes, then add flour and mix well. Add one-half cup chicken FETTUCCINE ROMANO broth, cream and sherry. Cook over low heat, stirring con-
stantly until sauce thickens. Add one teaspoon salt thickens, Add one teaspoon salt, pepper
nutmeg and olives. Mix well. Combine sauce, chicken and Combine sauce, chicken and
drained spaghetti. Turn into drained spaghetti. Turn into wo-quart casserole. Sprinkle bake at 350 degrees for 30 minutes.

BAKED EGGPLANT PARMIGIANA
1 lg . eggplant
4 tbsps. olive oil
1 can tomatoes ( 1 lb. ) 1 6-oz. can tomato past 2 cloves garlic, mashed Dash of peppe
1 can mushrooms (3-4 ozs.)
Dash of pepper drained
$1 / 2$ cup grated Parmesan cheese
2 cups soft bread crumbs
$1 / 2$ lb. mozzarella chees thinly sliced
Cut eggplant in half lengthwise. Scoop out interior, leaving one-fourth inch shell. Cut
scooped out portion into onescooped out portion ail for five nch cubes. Saute in oil for five
minutes. Reserve. Combine tomatoes, tomato paste, garlic salt, pepper in saucepan Simmer 15 minutes. Stir in mushrooms, Parmesan cheese
and bread crumbs. Mix well,
d bread crumbs. Mix well
1 egg yoke
1/2 cup heavy cream
$1 / 2$ cup melted butter
1 pkg. (8 oz.) medium noodles cooked and drained
$1 / 2$ cup freshly grated Roman
cheese
1 tbsp. chopped parsley Beat egg yoke with cream Add melted butter. Pour Sprinkle with cheese, and toss gently to coat well. Sprinkle CHICKEN. Serve at once.
CHICKEN CACCIATORA
2 broiler-fryers, cut up
1 tbsp. paprika
6 tbsps. olive ou
1 cup diced sweet peppers
1 cup sliced green onion
$1 / 4$ tsp. garlic powder
1 tsp. crumpled oregano
1 tbsp. parsley
1 bay leaf
large can Italian-sty
1 can ( 8 ozs .) tomato sauce
$11 / 2 \mathrm{tsps}$. salt
Wash and dry chicken. Shak
n paper bag with flour an
oil in large skillet. Brow
chicken, a few pieces at a time
Reqove chicken. Cook peppers
and onions in remaining oil until
soft but not brown. Drain and discard any remaining oil. Com bine chicken and all other ingredients. Cover and simmer for 45 minutes or until chick
is tender.

ITALIAN PORK CHOPS 6 (1-inch thick) pork chops
$1 / 2$ tsp. salt
1/2 tsp. pepper
Chop fruit and cover with one half cup flour. Place in large bowl. Cream margarine and ingredients, including remaining ingredients, including remaining liour. Pour over fruit mixture, tube pan one hour and 45 minutes at 300 degrees. While cake is still hot, pour this sauce over it.

SAUCE
2 cups powdered sugar
1 cup orange juice
Mix together and pour
cake. Leave in pan to cool.

## FRESH CATFISH-

Friday And Saturday

ALL YOU \$725 $\quad$\begin{tabular}{c}
: French Fries <br>

- Tossed Salad
\end{tabular}

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## SELECTED RECIPES OF Mrs. Troy Wylie

HAMBURGER CASSEROLE
2 cups siced raw potatoe
2 cups diced celery
lb. ground beef
2 cups canned tomatoes
Bacon slices,
Salt and pepper to taste Combine ingredients in casserole dish saving bacon for topping. Bake for two hours in 350 degree oven.

ICE BOX PICKLES
${ }_{2}^{2}$ qts. sour pickles $21 / 2$ tsps. whole pickling spices
tbsps.
Combine sour pickles and juice, (do not drain), with pices and salad oil and replace in jars. Let set three days
before serving.

## BARBECUE SAUCE

 $3 / 4$ cup vinegar$11 / 2$ cups water
$11 / 2$ tsps. black pepper $1 / 2$ tbsps. salt 1-3 cup brown sugar
2 tbsps. powdered mustard 2 tbsps. powdered mus $1 / 2$ tsp. cayenne pepper
1 whole lemon, sliced 3 onions, chopped 3 onions, chopped
$3 / 4$ cup ealad oil 1/4 cup catsup $1 / 4$ cup Worcestershire sauce or steak sauce Combine all ingredients and nix well. Keep in tightly overed jar in refrigerator. Use
meat when barb
MOLASSES PIE $3 / 4$ cups molasses or syrup cup pecans
3 eggs

1 tsp, lemon juice
2 tbsps. butter or margarine Cream butter and add egg and lemon juice. Add molasses or syrup and beat two minutes with electric mixer. Fold in pecans and pour into pastry
shell. Bake 20 minutes at 350 degrees.

BASIC FRUIT COBBLER
1 tsp. baking powder
1 cup milk
1 cup sugar
$1 / 4 \mathrm{lb}$. margarine
1 lb . can chérries, apple
filling or fruit cocktail
Cut margarine in pieces and ot over bottom of casserole dish. Mix all ingredients except fruit filling together. Pour dough over margarine then top with fruit filling including syrup from fruit. Bake at
CHOCOLATE POUND CAK $1 / 2 \mathrm{lb}$. butter
$1 / 2 \mathrm{lo}$. butter
$1 / 2$ cup shortening

3 cups sugar
5 eggs, separated
3 cups sifted flour
$1 / 2$ tsp. baking powder
5 tbsps. coc
1 cup milk
1 cup milk
Creame butter and shortening $\mid$ th
and gradually add sugar
and gradually add sugar, creaming thoroughly. Add two yolks. Beat well. Add dry ingredients alternately with milk and vanilla, then add three egg whites. Bake in 9 or 10 nch cake pan in 325 degree oven for one hour and 20 minutes.

## CHOCOLATE ICING

(For Pound Cake)
$11 / 4$ cups milk
11/8 cups sugar
$11 / 4$ sticks butter
1 cup pecans
1 tsp. vanilla
4 oz. pkg. sweet German
$\left.\begin{aligned} & \text { chocolate } \\ & \text { Melt chocolate in one-fourth } \\ & \text { Mater }\end{aligned} \right\rvert\, \begin{aligned} & \text { s u } \\ & \text { the } \\ & \text { tray }\end{aligned}$

## SELECTED RECIPES OF Mrs. Frank Griffith

PECAN ICE BOX COOKIES
2 cups brown sugar
1 cup margarine
2 eggs
$33 / 4$ cups flour
1 tsp. salt
1 tsp. soda
1 cup pecans
Blend ingredients together and work into a stiff dough Form into rolls and wrap in waxed paper. Put in refrigerator and let set a few hoursfbefore baking. Slice and bake in 350 degree oven for 1 minutes.

APPLE PANCAKES 2 cups
${ }_{2}^{2}$ eggs
$1 / 2$ cup powdered m
1 cup apple sauce

Mix ingredients and cook directed for pancakes
SPICED APPLE SYRUP
1 cup applesauce
1 cup apple juice
1/2 cup brown sugar
Dash of salt
$1 / 2$ tsp. cinnamon
$1 / 8$ tsp. ground clove
Combine all ingredients and cook over medium heat, stirring constantly, for about 10
inutes, or until thick and
Chocolate fudge
$23 / 3$ cups sugar
$1 / 3$ cup white syrup
1 cup light cream
Dash of salt
Dash of salt
1 tbsp. margarine

## 2 tsps. vanilla

Combine top five ingredients, stirring well. Cook over medium heat until candy thermometer reaches $232-234$ degrees. Remove from heat and cool. Add margarine and vanilla. Beat until creamy. Add nuts if desired. Quickly pour into but tered pan and cut when cool.
LEMON-APRICOT CAKE
LEMON-APRICOT CAK
1 box lemon cake mix
1 box lemon cake mix $11 / 2$ cup cooking oil $1 / 2$ cup cooki
4 eggs
1 eggs confectioners sugar Juice of one lemon
Mix first four ingredients
ogether. Add eggs one at a time and beat well. Pour into well-greased 9 -inch tube pan. Bake in 325 degree oven for one hour or until cake is done when tested with a straw. Mix juice. Pour over cake while still warm.

1 lg . or 2 med. onions
2 or 3 potatoes
Salt
Salt
Pepper
Flour
Refrigerator biscuits
Cut meat in small pieces
alt, pepper and flour meat Brown well in three tbsps bacon fat. Add water to cover and simmer 45 minutes. Dice potatoes and cut onions in sma pieces. Add to meat and cook more water if needed. Pour into casserole dish. Place biscuits on op and bake at 450 degrees until biscuits are brown.

## MEXICAN SALAD

lb. ground beef
$1 / 4$ cup chopped onion
2 cups drained kidney beans
$1 / 2$ cup French dressing
/2 cup water
1 tbsp. chili powder
1 tbsp. chili powder
4 cups shredded lettuce $1 / 2$ cups shredded lettuce $1 / 2 \mathrm{cup}$ sliced green onions
8 ozs. shredded sharp ched cheese
cup water and set aside. Combine milk, sugar, butter and pecar.s in double boiler and cook for 10 minutes, stirring constantly. Remove pan from water Whip until creamy n water. Whip until creamy

FRUIT DRESSING
1 cup salad oil
$1 / 3$ cup vinegar
2 tbsps. Worcestershire sauce
3 or 4 drops tabasco sauce
1 tsp. salt
Combine catsup
Combine ingredients an egrigerate. Use over truit
SUMMER SHERBET
1 pkg. lime gelatin
1 cup boiling water
Juice of two lemons
$11 / 2$ cups sugar
1 qt. milk
Prepare gelatin according to directions. Add lemon juice,
sugar and milk, mixing thoroughly. Freeze in mixing

## SELECTED RECIPES OF

Mrs. Donald Carlisle
CABBAGE AND HAMBURGER DISH (serves eight, 236 calories each) head coarsely shredded cabbage
1 lb . lean hamburger
1 med. onion, chopped 1 can tomato soup Saute hamburger with onion, but do not brown. In casserole dish, layer cabbage then meat and onion mixture. Top with omato soup mixed with $8 / 4$ can degrees) oven $11 / 2$ to 2 hours
OATMEAL COOKIES
OATMEAL COOKIES

11/2 cups quick-cooking oat meal

## 2/3 cup

2 eggs
eggs calorie margarine
1 tbsp. liquid sweetener or 20
crushed saccharine tablets
$1 / 2$ cup skimmed or low fat
milk
$11 / 2$ cups flour
$1 / 2$ tsp. salt
1 tsp. vanill
$1 / 4$ tsp. nutmeg
$1 / 4$ tsp. nutmeg
$1 / 2$ tsp. cinnamon
$1 / 2$ tsp. cinnas raisins
$1 / 4$ cup raisins
2 tsps. baking powder
2 tsps. baking powder
Stir together oatmeal and
margarine. Blend in beate

## SELECTED RECIPES OF

## Mrs. Gerald Smith

COCKTAIL SAUCE
FOR SEAFOOD /2 cup catsup /8 tsp. horseradish $11 / 2$ tsps. brown sugar $1 / 4$ tsp. onion salt /2 tsp. Worcestershire sauce drops tabasco sauce Combine and chill.

DROP DOUGHNUTS 1 egg
$1 / 2$ cup sugar
$1 / 2$ cup orange juice
1 tbsp. melted shortening 2 tsps. grated orange rind
2 tsps. baking powder
$1 / 2$ tsp. salt
1/4 tsp. nutme
Beat egg until thick and light add sugar, 2 tablespoons at ime. Stir in orange juice sortening and grated orange salt, and nutmeg; add to eg mixture. Drop by teaspoonfuls few at a time in $11 / 2$ inches of fat ( 370 degrees.) Brown, remove to paper; drain. Cool. Roll in granulated sugar and cinnamon.

BROILED CHICKEN
Pieces of one frying chicken $1 / 4$ cup Worcestershire sauce 3 tbsps. lemon juice
eggs and sweetener. Add sifted string potatoes and serve on eggs and sweetener. Add sifted
dry ingredients, alternating with $\begin{aligned} & \text { string potace cups } \\ & \text { lettuce }\end{aligned}$

PAINLESS PIZZA
(serves 2, 180 calories each)
1 Engish muffin, split
Thin slice mozarella cheese
2 tbsps. tomato sauce
Oregano
Onion salt
Salt
Pepper
Pepper
Cut muffin in half and scrape out soft center leaving two crisp out soft center leaving two crisp
shells. Cover with slice of shells. Cover with slice of
cheese. Spoon on tomato sauce and sprinkle to taste with and sprinkle to taste with
oregano, monion salt, salt and oregano, monion salt, salt and papper. May be garnished with
bits of anchovy, mushrooms, dried salami or strips of green
pepper. Broil until bubbly.
LEMON GELATIN
(serves 18, 11 calories each)

Brown meat and onion and cook until tender. Stir in beans rench dressing, water and minutes. Combine lettuce and green onions. Add meat sauce and $11 / 2$ cups cheddar cheese and toss lightly. Sprinkle with emaining shredded cheese and erve with crisp tortillas. Serve -6. HOT SAUCE
1 lrg. onion
$3 / 4$ garlic buttons
tsp. cominos (crush in
hand)
hand)
1 tbsp. celery salt
$1 / 2$ tsp. cayenne pepper
$11 / 2$ tbsps. salt
$11 / 2$ ozs. lemon juice
11/2 ozs. vinegar
1 lb . green chiles
2 cans tomatoes with chiles and spices
Put ingredients in blender and blend $8-10 \mathrm{minutes}$. (The
tablespoon listed in this recipe is a small tablespoon or a soup is a sm
spoon.)

3 pkgs. Iemon gelatin
4 cups boiling water
$1 / 2$ cup minced onion
1 med. bell pepper
1 small jar chopped pimento
3 tbsps. vinegar
4 cups sauerkraut (optional to drain)
Mix gelatin with hot water until dissolved. Add other ingredients, mixing thoroughly and refrigerate.

FRUIT PUNCH
(makes 1 gal.)
1 pkg. black cherry Kool Aid
1 pkg strawberry Kool Aid
1 pkg. orange Kool Aid
1 large can unsweetened
pineapple juice
In a gallon container taste Kool Aid and juice. Add water to almost fill container and sweeten to taste.

Salt and pepper chicken, then package directions. Congeal crust. Top with 1 can blue-

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## SELECTED RECIPES OF

COCONUT STACKS
2 cups sugar
1/3 cup cocoa
$1 / 2$ cup milk or cream
1 cup coconut
$1 / 2$ cup nut meats
3 cups quick oats
Place first four ingredients in
heavy sauce pan, stirring con-
stantly over heat until sugar is boil, and boil three minutes. Pour over coconut, nuts and oats. Stir until blended. Drop by spoonsful on waxed paper. Let stand until cool. Makes 40 stacks.

ILLINOIS SHORT CAKE
$11 / 2$ cups flour
$1 / 3$ cup sugar (scant)
$1 / 2$ cup milk (sweet)
1 small tbsp. butter (slightly rounded)
$1 \underset{\text { slightly tbsp. shortening }}{ }$
leveltly rounded)

## 1 egg

Pinch salt
Sift flour, sugar, salt and
baking powder together. Mix in and egg Don't beat, just mix until blended and pour in greased and floured pan. Bake at 350 degrees for $27-30$ minutes (until lightly browned). Split and serve with any kind of berries.

OVERNITE SALAD 1 pint whipping cream ${ }_{30}$ marshmallows (each cut in six pieces) $1 \underset{\text { (drained) }}{\text { lg. can }}$ (drained) 1 lb . white or Tokay grapes (Royal Anne cherries may be substituted when grapes are not in season) 1/2 cup homemade mayonnaise Whip cream, add homemade mayonnaise. Mix well. Ad
other ingredients and blend thoroughly. Cover and rerigerate overnight.
HOMEMADE MAYONNAISE
1 cup sugar
1 tsp. salt
2 tsps. dry mustard
1/2 tsp. paprika
4 whole eggs (well beaten)
1 cup water
1 cup white vinegar
1/2 stick butter
Cook all ingredients in heavy
saucepan, stirring constantly
until thick. Cool and keep ren
rigerated. May be used
DATE
lb. dates
heaping quart pecans
(pieces)
1 cup flour
1 tsp. baking powder
1 cup granulated sugar
$1 / 2 \mathrm{lb}$. butter
1 tsp. vanilla 4 eggs (separated) Cut-up dates. Sift flour baking powder, salt and suga together and then sift over
dates and pecans. Melt butter dates and pecans. Melt butter and combine with vanilla. Beat Add butter and yolks smooth Add butter and yoiks and mix and fold in gently. Pour int greased tube pan. Bake at 275 degrees for one hour and 15 minutes. MORAG'S PIE 3 egg whites 1 cup sugar
1 tsp. vanilla
$1 / 4$ tsp. baking powder 1 soda crackers (crushed)
Whipped cream
Beat egg whites until stiff, add sugar until blended well. Add remaining ingredients and place in greased pie pan. Bake

1 tsp. baking powder $1 / 2 \mathrm{tsp}$. salt
1 cup hot wa $1_{1}$ cup hot water Mix in order given. Drop by spoonsful on greased ceok
sheets. Bake at 350 degrees.

VICHYSSOISE
2 tbsps. butter
1 cup thinly sliced onions
2 cups thiniy sliced potatoes
$11 / 2$ cups water
can condensed cream of
3 cups sweet milk (for richer soup, use $3 / 4$ cup cream with remainder milk)
1 tsp. salt
Dash pepper
Melt butter in two-quart saucepan over low heat. Add onions; cover and cook until soft, but not brown, about five minutes. Add potatoes, water. Cover, bring to boil, cook until tender, about 25 minutes. Stir in can of soup, cover and cook
10 minutes, stirring several Usin
Using wooden spoon, press bowl. For extra smoothness, put through again.
Stir in milk, salt and pepper, blending well. Cool, cover, chil thoroughly, at least four hours Serve cold, however, it is alse Chopped parsley (optional) $\begin{aligned} & \text { delicious hot }\end{aligned}$

## MIDAS MUFFLER SHOP

GUARANTEED MUFFLERS ECONOMY MUFFLERS

- Tail Pipes

350 degrees. Cool and top with
cream.

## EASY MIX COOKIES

2 eggs brown suga
1 cup soft shortening
1 cup raisins
$1 / 2$ cup nuts
3 cups flour
1 tsp. cinnam
1 tsp. soda

## SELECTED RECIPES OF Mrs. Earl Reynolds

## TEXAS HASH

1 cup uncooked rice
$1 / 4$ cup butter or bacon fat pers
1/4 cup chopped onions
1 lb . ground beef
$1-11 / 2$ cups water
1 tsp. salt
1 tbsp. chili powder dissolved 1 in $1 / 4$ cup water
1 small clove garlic chopped
1 cup tomatoes
squares
2 tosps. pi
squares Heat butter or fat in frying ana, add rice and fry to light brown color, stirring occasionally. Remove rice, add two more tosps. fat. Fry ground green pepper for 8-10 minutes

Add salt, tomatoes, đissolved chili powder and pimento. Cook $3-4$ minutes, then mix in rice. Pour into baking dish, add water and bake at 350 degrees or about 45 minutes. Keep covered.
1 SAND TARTS
1 cup butter
2 cups flour
1 cup nuts, chopped
1 cup nuts, chop
5 tbsps. sugar
Cream butter.
anilla, then flour slowly. Bea well. Add nuts. Form tarts nch-1ong rolls, Balke in noderate ng rolls. Bate in moderate oven ( 350 degrees)

1 can ( 15 oz . heavy syrup blueberries 1 large pkg. lemon gelatin 1 cup mashed bananas
$1 / 2 \mathrm{pt}$. sweetened whipped cream
Heat pineapple and blueberry juice. Dissolve gelatin in hot juice. Cool. When thick, add berries. Chill. Fold in whipped cream lightly to form a marble effect. Return to refrigerator until set.

STRAWBERRY SALAD 2 pkgs. strawberry gelatin 1 pt. sour cream
2 cups boiling water
1 small can drained pineapple
1 (14 oz.) pkg. frozen straw-
berries
4 mashed bananas
1 cup chopped pecans
Pour boiling water pelatin and dissolve well. Add mashed bananas, strawberries, pineapple and pecans. Pour 1/2 of mixture into dish. Chill until set, then add sour cream. Pour remaining mixture over sour cream layer and let set again.

TUNA-GREEN BEAN
CASSEROLE
1 can tuna
1 can French-style green beans
can cream of
$1 / 2$ tsp. lemon juice
1 egg, slightly beaten
$1 / 2$ cup cold mashed potatoes
1 tbsp. flour
Cornmeal

Combine above ingredients
and form into small cakes. Coat with cornmeal and fry in hot fat until brown on both sides fat until brown on both sides Double or trip
Put the fish in well-butterer larger amounts.
shallow pan. Dot with butter and sprinkle with salt. Bake 13 HUSH PUPPIES ancovered in a 350 degree oven broiler for three minutes to brown.

FRIED FISH
Clean fish, leaving on heads and tails. (Cut a large fish in vell and shake in paper Sal ell and shake in paper bag
ontaining a mixture of corn and add milk and mix with dry our. Fry in deep hot of ingredients, stirring lightty unt
browning one side and turning spoons into deep hot fat. Fry
to brown the other. Drain on until golden brown. Drain on paper towel.

FISH CAKE
$1 / 2$ cup flaked cooked fish

Chopped onion and green pep-
per to taste (optional)
Buttered bread crumbs
Place ingredients, except
bread crumbs, in alternating
layers in greased casserole layers, in greased casserole dish. Top with buttered bread crumbs. Bake 30 minutes at 375 degrees. Serves 4 to 6. (Green peas may be

## APRICOT SALAD

2 pkgs. orange gelatim
1 large can crushed pineapple
2 cans apricots, halve
pt. sour cream
1 pt. sour cream
Drain three cups juice from
pineapple and apricots. Heat. pineapple and apricots. Heat.
$1 / 4$ cup flour
2 tsps. baking powder
1 tsp. salt
1 minced onion (optional) 1 egg mill
Fat for frying
Mix dry ingredients, beat ems
paper towel and serve at once.
$1 / 2$ head lettuce
$1 / 2$ cup green onions
Break lettuce into small bite
sized pieces; add diced avocado
and onions, sliced thin. Serve add crushed pineapple, apricots with favorite salad dressing and sour cream. Pour into mol
such as French garlic.

> Accidents
> Will
> Happen


Whether in the kitchen, or on the road.
When you join the 'fender benders,' let us fix 'em.

> Morris Robertson Body Shop

## SELECTED RECIPES OF

## Mrs. Jess Broseh

YEAST BISCUITS
1 cake yeast
$1 / 2$ cup water
$41 / 2$ cups flour
4 tsps. baking powder
$1 / 3$ tsp. baking soda
$1 / 4$ cup melted shortening
1 tsp. salt
2 cups buttermilk
Dissolve yeast in warm water.
Dissolve yeast in warm water.
Mix all ingredients together.
Mix all ingredients together. Use amount needed and store make biscuits, roll out on lightly
floured board and cut into size floured board and cut into size
desired. Does not have to rise, desired. Does not have to rise,
but better if left to rise $15-20$ minutes before baking. Ba

BUTTEERMILK PRALINES
(makes 12 to 15)
2 cups sugar
Pinch of salt
2 tbsps. butter
$11 / 2$ to 2 cups pecans
1 tsp. vanilla
2 tbsps, white syrup
Combine in large saucepan the sugar, soda, salt, buttermilk and white syrup. Quickly bring Foundation Sweet Dough may to a boil, stirring constantly doughnuts. It can be stored in until mixture takes on creamy refrigerator for later use. It is tinge, ( 210 degrees). delicious rolled and cut into
Add butter and nuts and cook strips to be fried for a breakfas over medium flame stirring fre- bread.
quently to soft ball stage. Remove from fire and add vanilla. Beat until mixture loses its gloss and drop quickly in rapidly; it thickens fast.
FOUNDATION SWEET DOUGH
2 cakes yeast
1 cup tepid water
1 cup milk
6 tbsps. shortening
$1 / 2$ cup sugar
1 tsp. salt
3 beaten eggs

SESAME BAKED CHICKEN

> (Serves 12)

Three cut-up fryers (about $31 /$
lbs. each)
2 cups buttermilk
1 cup butter or ma
3 tbsps. lemon juice
4 cups fine bread crumbs
$1 / 4$ cup minched parsley
1/2 cup sesame seeds
3 tsps. seasoned salt
Wash chicken and place
Wash chicken and place in in shallow dish. Pour buttermill inch). Wash chicken and place in
shallow dish. Pour buttermilk. Place doughnuts on
inch
over chicken, cover tightly with and leard, cover with clot


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Fry in deep fat hot enough turning two or three tim Dissolve yeast and sugar in refrigerate overnight. Next to brown one-inch cube of bread Liquid should bake down low. lukewarm water. Scald milk, morning, pour off buttermilk in 60 seconds, or 375 degrees. FRUIT COCKTAIL CAKE add shortening, sugar and salt. and pat chicken dry with paper $\operatorname{Fry}$ on both sides, turning only 1 No. 303 can fruit cocktail Cool to lukewarm. Add two cups towels. Melt butter or once. Drain, cool and roll in lour to make batter. Add yeast add lemon juice. In another powdered sugar, or glaze.
and beaten eggs; beat well. Add bowl, mix crumbs with parsley, To make glaze use three remaining flour or enough to seasame seeds and seasoned cups powdered sugar, pinch of make a soft dough. Knead light- salt. Dip chicken pieces in salt, one-fourth to one-third cup y and place in greased bowl. butter or margarine, then in hot water, and one teaspoon Cover and set in warm place $\begin{aligned} & \text { crumbs to coat evenly. Arrange } \\ & \text { chicken on baking tray. Cover whille hot. }\end{aligned}$

## BELLE

2 two-lb. chickens cut in
2 two-lb. chickens cut in pleces lb . butter or margarine 1 lg . onion
$1 / 2$ cup sherry
$1 / 2$ cup tomato juice 1 cup water 1 tsp. paprika
tsp. salt
Pepper to taste
Brase chicken in butter and
er left in frying pan. Add buter left in frying pan. Add other one-har taking from fire, add ingredients and pour over half cup broken pecans. Pour chicken. Bake uncovered in 350 over cake while cake is still degree oven for about one hour, hot.

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## SELECTED RECIPES OF

DELUXE MEAT LOAF 1 egg
$1 / 2$ libs. ground beef
1 cup solt bread crumbs
1 tsp. salt
$1 / 4$ tsp. pepper
$1 / 2$ tsp. poultry seasoning
2 tbsps. minced onion

- $1 / 2$ cup milk

1. can tomato sauce (8-oz.

3 thsps. grated Parmesan
cheese
Beat egg slightly. Add ground beef, bread crumbs, salt, pepper, poultry seasoning, onion
and milk. Mix theroughly. and milk. Mix theroughly. Shape meat mixture into a loaf in nine-inch skillet. Bake in 30 minutes. Pour tomato sauce over meat loaf. Bake an ad ditional 30 minutes. Sprinkle cheese on loaf and place under broiler, for about five minutes or until cheese begins to brown Ready to serve.

POTATO SALAD
6 potatoes, boiled in jackets
(4 cups cubed)
1 onion, chopped
3 hard-cooked eggs, d
1 cup chopped celery
1 cup chopped
$11 / 2$ tsps. salt
$1 / 2$ tsp. paprika
1/4 cup French dressing
Mayonnaise as needed
Combine ingredients except dressings; chill and marinate in French dressing four to six hours. Just before serving, add mayonnaise and mix carefully.
celery seed or one cup grated
carrot. Makes eight servings.
EASY BAKED BEANS 2 16-18 oz. cans pork and 2 beans
$3 / 4$ cup brown sugar
1 tsp. dry
1 tsp. dry mustard
6 slices bacon, cut in pieces
$1 / 2$ cup catsup 1/2 cup catsup
Empty one can pork and casserole. Combine sugar and mustard; sprinkle half of mixure over beans. Top with re maining beans. Sprinkle rest of sugar-mustard mixture, chopped bacon, and catsup over ven, 325 degrees for 91, in slow akes eight servings.

## ERMAN CHOCOLATE CAKE

2 cups sugar
1 cup shortening
4 egg yolks
$21 / 2$ cups sifted flour
1 tsp. soda (dissolved in some
buttermilk)
1 tsp vanilla
1 tsp. vanilla
4 egg whites
1 plg. German sweet choco
late (dissolved in $1 / 2$ cup boiling water)
Cream shortening and sugar add egg yolks. Alternately, add buttermilk and flour, salt, soda chocolate. Last, fold in beaten egg whites. Cook at 350 degrees will fall some.
$1 / 2$ pint cream
1 cup chopped pecans

1 can coconut
3 egg yolks
1 stick butter or margarine
1 cup sugar
Vanilla
Mix all together and cook
until thick (about 10 minutes)
COUNTRY VANILLA
COUNTRY VAN
No cooking, just eggs to beat,
4 eggs, well-beaten
$21 / 2$ cups sugar
6 cups milk
4 cups heavy cream
$11 / 2$ tbsps. vanill
1/2tsp. salt
Add sugar gradually to beaten eggs, beating well after each
addition. When mixture becomes very stiff, add remaining ingredients and mix thoroughly. Pour into gallon freezer Freeze.
MIDSUMMER PUNCH BOWL $21 / 4$ cups sugar 21/4 cups water
3 cups orange juice
1 cup lime or lemon juice $21 / 2$ cups grapefruit juice
$21 / 2$
cups pineapple juice 2 bottles ( 28 oz . each) ging ale
Combine sugar and water in saucepan. Stir over low heat ntil sugar dissolves, then bring o a boil. Cover and boil, without stirring, five minutes. Cool syrup thoroughly. Combine the syrup and fruit juices. Put a block of ice and the fruit juice mixture in a punch bowi. Ladie
the mixture over the ice until thoroughly chilled. Pour in the

## SELECTED RECIPES OF Mrs. Delnor Poss

CHILI
2 lbs . ground steak quality hamburger) 1 lg. onion, diced 3 lg . cans ranch style beans 1 46-oz. can tomato juice Brown meat and onion in large skillet or pan. Drain grease. Add beans and tomato juice, and s
until done.

## GERMAN CHOCOLATE POUND CAKE

2 cups sugar
1 cup butter
4 eggs
2 tsps. vanilla
2 tsps. butter flavoring
1 cup buttermilik
3 cups sifted flour
$1 / 2$ tsp. soda
pkg. German chocolate
1 pkg. German chocolate
eggs, and continue beating until blended. Sift together flour soda, salt. Add gradually to other ingredients, blending well, Add melted chocolate, and mix thoroughly. Grease and flour nine-inch tube pan. Pour batter nto pan and bake one and onehalf hours at 300 degrees.
"GONE WITH THE WIND"
1 pkg. gelatin (any flavor)
1 cup hot water
12 small marshmallows
$1 / 2$ cup sugar
1 small jar cherries
1 small can crushed pineapple, undrained
$1 / 2$ cup nuts
$1 / 2 \mathrm{pt}$. whipping cream,
whipped
Angel food cake crumbs Combine gelatin, water, cool, and add cherries, pine cool, and add cherries, pinewhipped cream. Line bettom of pan with angel food cake crumbs. Pour in gelatin mixture, and cover with another layer of cake crumbs. Top with
additional whipped cream, and place in refrigerator to gell. 3/ FRUIT BARS $3 / 4$ cup brown sugar 1/2 cup molasses
1 egg
1/2cup molasses
2 tsps. soda
1 tsp. cinnamon
1 tsp . ginger
1/2 tsp. cloves
$21 / 2$ cups flour
Nuts and raisins, if desired Chortening. add whole and molasses, mixing just egg and blend well. Continue to blend while adding soda, spices and lour. Turn out on a floured board and divide into four por ions. Form into long rolls. Place on cookie sheet and bak at 375 degrees for about 20 minutes. Cut into 16 bars.
MANDARIN ORANGE SALAD
4 cans mandarin orange (drained)
$1-\mathrm{lb}$. can crushed pineapple
1 small box shredded coconut
2 cups small marshmallows
1 small jar cherries
$1 / 2$ pt. sour cream
Mix well as listed, but don' ruise fruit. Serve as is or chilled.

ICE CREAM
(For 11/2 gal. freezer)
$61 / 2$ cups sugar
6 eggs
2 tbsps.
2 tbsps. flou
1 tbsp. salt
$1 / 2 \mathrm{pt}$. whipping cream
2 cans condensed milk
Choice of fruit
Cream sugar and eggs. Add lour, salt, whipping cream and condensed milk. Add fruit (that as been put through a blender fossible). Add enough mill

CARROT CAKE
2 cups flour
2 cups sugar

1 tsp. soda
1 tsp. salt
$11 / 2$ cups corn oil
4 eggs
3 cups grated carrots Cream sugar and eggs. Add other ingredients, and bake in two or three layer pan
minutes at 325 degrees.

## FROSTING

18 oz . pkg. cream cheese 1 stick margarine
1 box coconut
1 box powdered sugar
1 cup pecans
1 tsp. vanilla
Cream cheese, sugar and argarine. Add other ingredints, vanilla last. Spread on ooled cake.
LACK BING CHERRY SALAD
1 lg . can crushed pineapple 1 can black Bing cherries 1 pkg. cherry gelatin preamed cheese 1 Coke
Drain pineapple and cherries. Add water to juices to measure one cup. Heat mixture to boiling, and add gelatin. Dissolve, and add one cold Coke. Add cream cheese and refrigerate
until mushy. Add pineapple, until mushy. Add pineapple,
cherries and nuts. Chill until cherries and letts.
set. Serve on letuce.

WALDORF SALAD
5 peeled, diced apples 2 lg . stalks celery, cut small pieces
3 cups small marshmallows $11 / 2$ cups chopped walnuts Mix together with Miracle hip salad dressing.

AVOCADO SALAD
3 lg . ripe avocadoes
1 small pkg. cream cheese 1 tsp. minced onion 1 tsp. horseradish Salt to flavor
Put in blender. Serve on let
ginger ale. Garnish, if desired, 1 No. 2 can ( $21 / 2$ cups) crushed with slices of lime or lemon pineapple, drained and maraschino cherries. Serve $1 / 3$ cup chopped pecans at once. Makes about 40 punch- Dissolve gelatin in hot water. cup servings. (You can use Add pineapple syrup and water, resh, canned or reconstituted vinegar, and one-fourth trozen juice for the punch). teaspoon salt. Chill until slightly
SUNSHINE SALAB Soz pkg lemon-flavored one-fourth teaspoon salt: with 1 3-0z. pkg. lemon-flavored
gelatin 1 cup hot water pineapple and nuts. Fold into
slightly thickened gelatin. Turn 1 cup pineapple syrup and into molds or $10 \times 6 \times 11 / 2$-inch pan. cup pineapple syrup and $\begin{aligned} & \text { into molds or } 10 \times 6 \times 1 / 2 \text { inch pan. } \\ & \text { Chill until firm. Unmold on }\end{aligned}$
1 tbsp. vinegar
$1 / 2$ tsp. salt crisp lettuce. Garnish with 1 cup grated raw carrots $\quad \left\lvert\, \begin{aligned} & \text { mayo } \\ & \text { vings. }\end{aligned}\right.$

## How To Preserve

## A Husband

(Paste this recipe in your cook book)
Select one not too young, but once chosen, give your entire thoughts to prepare him for domestic use.

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## SELECTED RECIPES OF <br> Mrs. J. E. Swindell

CHICKEN TACO CASSEROLE 1 can whole boned chicken soup
1 čan cream of chicken soup
1 tall can evaporated milk 1 small can chopped green chilies
1 medium onion, chopped $1 / 4 \mathrm{lb}$. longhorn cheese, grated 1 pkg. tortillas (12) Cook onions in small amount of fat until clear but not brown. chilies and onion (If chilies are chot use only. (If chilies are Break tortillas in pieces and put a layer in bottom of a large put ing dish. Add layer of soup mixture and layer of cheese Repeat process, ending with cheese on top. Bake at 350 degrees until heated through. BEEF TACO CASSEROLE 1 lb . ground beef
2 cans cream of chicken soup $1 / 2$ can Rotel sauce
1 small can green chilies
$1 / 4 \mathrm{lb}$. longhorn cheese, grated Brown meat and drain. Add

Alternate tortillas, mixture an cheese, and cook as above. WITH ROSEMARY

## $3-\mathrm{lb}$. chicken, cut in pieces

$3 / 4$ cup buttermilk
$1 / 2$ cup packaged dry brea crumbs (or crushed cracker crumbs)
$11 / 2$ tsps. salt
$1 / 8$ tsp. pepper
1/2 tsp. powdered rosemary Place chicken parts in a shal low two and one-half quart casserole.
chicken.
Cover and refrigerate for two o three hours, overnight if desired. Mix bread crumbs, salt,
pepper and rosemary. Coat each piece of chicken with
crumb mixture and return to buttermilk in casserole.
Bake at 350 degrees for $11 / 4-$
$11 / 2$ hours or until tender and $11 / 2$ hours or until tender an golden. Baste occasionally. QUICK LUNCHEON SALAD 1 can pork and beans, drained Wieners, sliced lengthwise and chopped (at least 3)

Pickles and onions to taste, tightly covered, until rice is
chopped tender (about $20-25$ minutes.) Celery, chopped (optional) $\begin{aligned} \text { Tender (about } 20-25 \text { min } \\ \text { TEXAS HASH }\end{aligned}$ Mix well, adding salad dressing to taste.

CABBAGE ROLLS
2 tsps. salt
$1 / 4$ tsp. pepper
1 cup cooked rice
$1 / 4$ tsp. oregano
1 medium onion, chopped
1 egg
2 lbs . hamburger
28 -oz. cans tomato sauce
Drop cabbage leaves in
Mix all other for 10 minutes. Mix all other ingredients, ex-
cept tomato sauce, and shape into small loaves. Remove cabbage from water and roll round hamburger loaves. Place in electric skillet and
cover with tomato sauce. Cook ne hour at 350 degrees.

OTHER VERSION
(at least 3) 2 boiled eggs, chopped $\quad \left\lvert\, \begin{aligned} & \text { per, oregano, onion and sauce } \\ & \text { plus two }\end{aligned}\right.$ SELECTED RECIPES OF Mrs. Erven Fisher
FOIL WRAPPED BARBECUE until mixed well. Add milk, 3 lbs. chuck roast or cubed sugar, oil, eggs and salt and

1 large chopped onion
1 large chopped onion
2 cloves finely chopped garlic Black. Wepper and sauce sauce to taste 2 cups barbecue Salt to taste Put all ingredients except barbecue sauce in foil (about ight sheets of regular foil. refrigerator. As rolls are eight sheets of regular foil. Do
not wrap too tightly.) Cook on
dough needed, form rolls and barbecue pit or over charcoal let rise for one and one-half about $21 / 2$ hours on medium hours before baking. Dough will coals. After cooking, place meat keep for a week refrigerated. in a pan or bowl. Mix meat juices from the foil pack with barbecue sauce and pour over the cooked meat.

> CHILI BEANS

1 lb . dried red beans
1 tbsp. flour
2 tbsps. chili powder
1 large onion, chopped 1 tsp. Accent
3 tsps. salt
3 tbsps. brown sugar
1 large can tomatoes
$1 / 2$ fresh bell pepper, chopped
3 tbsps. bacon drippings
Wash and soak beans. Cook beans, keeping well covered with water, in a deep pan for wo hours. Mix together and add flour, Accent, salt and brown sugar. Add onion, toma toes, pepper and bacon drippings. Simmer for another hour be used. or until tender

CHILI CON CARNE
4 lbs . chili meat
large onion, chopped
2 cloves garlic, finely chopped
1 tsp. oregano
8 tsps. chili powder
2 16-oz. cans tomatoes
2 cups hot wat
Salt to taste
Place meat, onion and garlic lightly browned. Add rest ingredients; bring to a boil Lower heat and simmer for one Lower heat and simmer for one
YEAST ROLLS
$101 / 2$ cups flour
2 pkgs. yeast ( $1 / 40 \mathrm{oz}$. each) 1 cup warm water 2 cups warm milk
$3 / 4$ cup sugar
Two-thirds cup cooking oil
2 eggs, well beaten
Pinch of salt
Dissolve yeast in warm water mix until all signs of eggs disappear. Start adding flour by sifting in a cup at a time and mixing thoroughly each time When mixture is too thick to When mixture is too thick to
stir knead with hands. Grease stir, knead with hands. Grease a three pound coffee can, place
dough in it to rise. Store in FRENCH COCONUT PIE 1 stick margarine, melted $11 / 2$ cups sugar
3 eggs, beaten
1 cup flake coconut
2 tbsps. vinegar
1 tsp. vanilla
Combine all ingredients and pour into unbaked pastry shell. Bake at 325 degrees for 45 to
50 minutes.

SOFT DRINK SHERBET
6 red soda pops
1 can sweetened condensed milk
1 small can crushed pineapple, drained
Mart all ingredients in a four reeze. Orange drinks may and be used.

## LEMON PIE

1 stick margarine, melted 1 cup sugar
3 egg yolks
2 eggs
Dash of salt
$1 / 3$ cup lemon juice
19 -inch baked pie shell
Combine sugar, eggs, egg margarine salt. Add to melted uice Cook in add lemon hick. Pour into baked pie shell and cover with meringue

MERINGUE
3 egg whites
6 tbsps. sugar
Salt
$1 / 2 \mathrm{tsp}$. lemon extract
Beat egg whites until stiff, add sugar, salt and lemon extract. Spread on pie and bake in 350 degree oven until brown.


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## SELECTED RECIPES OF <br> Mrs. Raymond Torp

SPAGHETTI SAUCE
$1 / 2 \mathrm{lb}$. diced bacon
${ }_{2}^{21 / 2}$ pounds ground beef
${ }_{1}^{2}$ cups finely chopped onion
${ }_{6}{ }_{6}$ pepper
6 finely chopped garlic cloves 3 2-lb., 3-oz. cans Italian plum 3-0z cans
${ }^{3}$ 6-0z. eans tomato paste $11 / 2$ cups dry red wine
5 tsps. basil
$11 / 2$ cups water
$1 / 2$ cup chopped parsley
${ }_{2}$ tsps. thyme
1 crumbled bay leat
2 tbsps. salt
Freshly ground pepper
Fry bacon until crisp in wide, six-quart saucepan Remove bacon and al but two
tablespoons fat (Save) both bacon and extra fat.) both ground beef, breaking up with spoon, and cook until brown stirring occasionally. Stir in
onion, green pepper and garlic.
Cook for 10 minutes, adding more bacon fat if needed. Mash plum tomatoes with spoon. Stir he tomatoes, tomato paste, teaspoons each of oregano basil and all remaining ingredient into the sauce. Bring to a boil, reduce heat and simmer un covered for three hours, stirring occasionally. Taste after an hour, and correct seasonings to personal taste. If the sauce is until an hour or two before dinner. Let it warm to room temperature before reheating. Ten minutes before serving blend in one teaspoon each o oregano, basil and the remaining half cup of wine Serve over cooked spahetti, providing plenty of
mesan cheese to sprinkle on top.
GRANDMOTHER'S BASIC CREME PIE FILLING
4 tbsps. butter
7 tbsps. flour
2 cups milk
3 well-beaten egg molks
1 cup sugar
Blend together butter
flour. Heat milk in double boiler: Add butter and flour to hot milk, beating until thick (with no lumps). Beat egg yolks well and add sugar, then beat again. Dip some of hot mixture ver over eggs and sugar to make ter. Ada mato sauce, ture in double boiler. Stir as Simmer for 25 minutes. Add Cream Pie, add two sliced Pour over hot spaghetti and top bananas, or to make Chocolate with additional cheese. Serves Cream Pie, add two squares of 6 to 8 .


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chocolate
chocolate
FLOURLESS CAKE
2 sticks margarine
2 cups sugar
${ }^{6} \mathbf{~ e g g s}$-oz. b
12-oz. box
crushed
$1 / 2$ cup hot milk
7 -0z can coconut
1 cup chopped pecans
Cream margarine and sugar, adding eggs one at a time. When thoroughly blended, add remaining ingredients. Bake in at 340 degrees for one hour and 40 minutes.

> TOPPING 1 small pkg. cream cheese Juice of $1 / 2$ lemon Powdered sugar

Powdered sugar
Cream lemon juice and cream cheese. Add sifted powdered FATHER'S FAVORITE (Custard Rice Pudding) 4 eggs, well beaten
$1 / 2$ tsp. salt
Two-thirds
cup cold cooked Fice
2 tsps. vanilla
1 cup sugar 1 cup sugar $41 / 2$ cups milk
Bring milk almost to boiling oint. Remove from heat and sugar and raisins. Pour into one one-half quart baking dish and set in pan of hot water

## Egg Spaghetti

 In Tasty Recipe$1 / 2$ cup chopped onion
2 cup sliced celery
$2-3$ cup sliced mushrooms
$1 / 4$ cup butter
${ }_{2}^{4} 8$-oz. cans tomato sauce 1 cup water
1 tsp. Worcestershire sauce cup cooked shrimp
4 cup grated Parmesan Cheese pkg. American Beauty Egg
Spaghetti, cooked according to directions on the package.
Saute onion, celery, garlic and Saute onion, celery, garlic and
ushrooms in butter until ashrooms in butter until easoning and shri ver hot spaghetti and top
over top. Bake in 350 degree cool. Steam chestnuts, peel, 1 tbsp. Worchestershire sauce oven for 45 minutes, or until slice and cool. Saute sliced 1 pkg. buttermilk biscuits dge inserted one inch from mushrooms, celery and onions 10 slices, ( 1 in . square) center will set as it stands.) Sprinkle dry bread crumbs with Mix ingredients as listed, with Do not serve until cool or the poultry seasoning and salt. Mix exception of biscuits and pudding will become watery. in saus age, chestnuts, cheese. Form meat mixture into CHESTNUT MUSHROOM mushrooms, celery and onions. 10 balls. Place in muffin tins DRESSING
(For $\mathbf{1 8}-20 \mathrm{lb}$. turkey) 1 lb . mild sausage
$11 / 2$ lbs. fresh chestnuts
$21 / 4$ cups chopped celery
$3 / 4$ cup chopped onion
18 cups dried bread
8 cups dried bread crumbs
(whole wheat and
$11 / 2$ tbsps. poultry season 3 tsps. salt
2 cups turkey broth from boiling neck, gizzard and heart. Never use iiver when making broth or stock. Break bread into small pieces leaving in open container use dry. Fry sausage, drain ańd Moisten with turkey broth. Mix and bake 15 minutes in 350 deturkey , and pack loosely in gree oven. Turn oven up to 450 TEXAS TURN-UPS $\quad \begin{aligned} & \text { degrees. Drain from meat. } \\ & \text { Place one cheese slice on each }\end{aligned}$ 11/2 lb. ground chuck meat muffin. Press biscuit on $11 / 2 \mathrm{tsps}$. salt $\quad$ meat muffin. Press biscuit on $3 / 4$ tsp. course ground pepper ${ }^{\circ}$ and bake six to 10 minutes until 2 tbsps. catsup biscuits are brown. Turn upside 1 tsp. monosodium glutemate down to eat with fingers.

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## SELECTED RECIPES OF

 Mrs. Leslie CapertonBROCCOLI-RICE CASSEROLE 1 box frozen broccoli
1 cup cooked rice
1 cup diced turkey or chicken (Good to use leftover turkey or chicken)
1 soup
Ritz cracker crumbs, crushed Dash of paprika
Cook and drain broccoli combine broccoli, rice, meat, and soup; mix thoroughly. Turn into casserole; sprinkle crumbs and paprika on top. Bake in minutes. Serves six to eight
SWEET POTATO TURNOVERS
Pastry
3 oz. pkg. cream cheese

\(\left\lvert\, \begin{aligned} \& fold<br>\& with\end{aligned}\right.\)

## SELECTED RECIPES OF

## Mrs. Arnold Marshall

halloween
quts. popped corn
1 cup sugar
$1 / 3$ cup white corn syrup
$1 / 3$ cup water
$1 / 4$ cup butter
$3 / 4$ tsp. salt
1 tsp. vanilla
Combine and heat sugar, corn syrup, water, butter and salt until sugar is dissolved, stirring constantly. Continue cooking on medirring, until heat, without brittle ball in cold water. Add vanilla. Pour syrup over popped corn gradually. Use a spoon to mix

PECAN DAINTIES
1 egg white and dash of salt 1 tsp. vanilla
1 cup light brown sugar
$11 / 2$ cups pecans
Beat egg white to stiff co
sistency. Gradually add (in tw additions) vanilla and sugar Beat until thick, but thinner than meringue. Fold in pecans. Bake on greased cookie sheet
in slow oven 250 in slow oven 250 degrees for cookie sheet immediately (Take from oven while cookies still look white.) PEACH ICE HOMEMADE

## CREAM

11/2 cups sugar
tbsps. flour
2 tbsps. flour
3 eggs, slightly beaten
1 13-oz. can evaporteed milk 1 tbsp. vanill
4
cups finely chopped fresh peaches
Add 1 cup sugar to peaches Combine the one and one-half Add eggs and blend well salt. in peaches. Then add the milk in peaches. Then, add the milk plus enough regular milk to fill before freezing
CHOCOLATE PIE
${ }_{3}^{1}$ cup sugar
meringue)
2 tbsps. cocoa
1 tbsp. butter
1 tbsp. flour, heaping full 1 cup milk
1 tsp. vanill
Stir sugar, cocoa and flour together. Add eggs and milk, ow heat stirring often When begins to boil and become thick remove from heat and pour into baked pie shell and top with meringue. Put in 375 degree oven until meringue is golden GR

OUND ROUND WITH SPANISH RICE 1 No. 2 can round steak 1 can water or tomato juice
$1 / 4 \mathrm{lb}$. butter or margarine 1 cup sifted flour Mix ingredients together with ngertips until mixture "holds. hill before rolling. Divide dough in half and roll on lightly circles.
iling:
$1 / 2$ cup mashed sweet potatoes pineapple
$1 / 4$ cup sugar
$11 / 4$ cup flaked coconut
Mix ingredients and fill cir-
les of pastry on one side and fold over. Press edges together
with fork. Bake 15 minutes on
cookie sheet at 375 degrees SCALLOPED EGGS
3 hard cooked eggs
2 cups white sauce
$1 / 2$ cup bread crumbs
$3 / 4$ cup chopped ham, turkey or bacon
1 tbsp. butter
Arrange alternate layers of
Arrange alternate layers of
sliced eggs and meat in a but-
with over the mixture; cover
butter, and crumbs, det with
erate, and brown in a mod
Use white sauce below.
WHITE SAUCE
4 tbsps. butter
4 tbsps. flou
2 cups milk
Salt and pepper to taste
Melt butter, stir in flour, salt and pepper; add milk, stirr
antil smooth and thickened. PRALINES
3 cups white sugar
1 cup buttermilk
$1 / 2$ cup whit
1 tsp. soda
1 cup nuts
2 tbsps. butter
Mix and bring to a rolling boil the first three ingredients
Add soda by sprinkling on top
Brown ground round steak in Add soda by sprinkling on top a tablespoon of oil in skillet.
Be sure to use a large pan
Do not salt. Add can of Spanish
for when you add the soda the rice and one can of water or mixture will boil over in a smal tomato juice. Let simmer until pan. Let cook to form a soft time to serve. Tastes delicious ball in cold water ( 238 degrees) with fried squash or fried okra. Add nuts and butter after beat-
GROUND ROUND WITH $\quad \begin{aligned} & \text { ing until nearly cool and stiff. } \\ & \text { Drop by spoon onto waxed }\end{aligned}$ BEEF NOODLES

## steak Sprinkle salt

116-0z. can stewed tomatoes 1 can beef noodle soup
Put frozen beef in baking dish and cover with soup. Sprinkle
salt over meat Add stewed tomatoes and extra liquid if desired. Do not pre heat oven. Bake at 350 degrees until done.

CARROT SALAD
$4-6$ grated carrots
2 tbsps. sugar
Salad dressing
Mix carrots with sugar. Add alad dressing (about two set in refrigerator and let minutes before serving or 30 PAGHETTI AND TOMATOES
pkg. spaghetti (medium
size)
size)
can stewed tomatoes to each cup spaghetti
Cook spakhetti as
package. To drained speded on add can ( 16 oz .) of tomatoes and one can tomato juice Simmer 20 or 30 minutes.

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cream. Pour into pie crust and and sugar. Stir until dissolved refrigerate until cold. Serve hot.
"RED HOT" SPICED TEA erve hot.

## 4 qts. water

2 sticks cinnamon
2 heaping tsps. cloves
2 tsps. instant tea
1 can pineapple-grapefruit
drink (large) Bring to a boil the first three or use as a sandwich spread ngredients; add red hots, then Recipe may be doubled or
the recipe
for good printing
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## SELECTED RECIPES OF Mrs. John Affleck

SPAGHETTI WITH MEAT ${ }^{\text {one-fourth inch thick, then cut }} 11 / 2$ cups shortening 1-16-0z. pkg. long, thin $\left\lvert\, \begin{aligned} & \text { in long, slender strips. Drop } \\ & \text { strips in simmering chicken }\end{aligned} \begin{aligned} & \text { Sift dry ingredients together }\end{aligned}\right.$ -16-0z. pkg. long, thin lb. lean g
1 small chopped onion 1 stalk chopped celery $1 / 2$ chopped green pepper 1 can drained tomatoes $2 / 3$ can tomato paste $1 / 2$ cup water
$1 / 4$ tsp. ground cloves
$1 / 8$ tsp. chili powder
$1 / 8$ tsp. cinnamon
1 to 2 tbsps. sugar
1/8 tsp. garlic powder
Dash powdered thyme Salt and pepper to taste 1 bay leaf Melt one tablespoon
margarine in large skillet. Cook onions, celery, and green pepper in margarine until soft. Add ground meat. Cook until done, stirring frequently. Add As soon as mixture comes to boil, reduce heat, place lid on skillet and simmer for about two hours, stirring occasionally (Add a little water if mixture becomes too dry.) Remove bay leaf before serving over spaghetti.

SPAGHETTI
Cook spaghetti according to package directions. Drain, but do not rinse. Spoon meat mixture over spaghetti on plates. Sprinkle with Parmesan cheese. Makes four to five
ample servings.
CHICKEN AND DUMPLING
$21 / 2$ to 3 lb . fryer
$1 / 2$ finely chopped onion
1 finely chopped stalk celery
Place whole chicken, choppe
onion and celery in large con
tainer with about two quarts water. Bring to boil, reduce heat and simmer until chicken is tender. Remove from liquid, take off skin, remove bones. Replace chicken in liquid and
add dumplings while broth is add dumplings whie Cover with lid and cook for 15 minutes longer Thicken liquid with one to two tablespoons flour dissolved in one-half cup water. Use recipe below for dumplings.

DUMPLINGS
2 cups flour
1/2 tsp. baking powder
1/2 tsp. salt
$11 / 2$ tbsps. shortening
1/2 to $2 / /$ cup milk
Sift together dry ingredients. Cut shortening into flour mixture until it resembles course until consistency of biscuit dough. Knead several times and degrees F. 20 to 25 minutes or on floured cloth. Roll to until heated through.

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## CASEY'S AUTO BODY WORKS

1805 W. 3rd surface to about one-fourth inch. place in pie shell. Pack softened edges and fold over, to form Sprinkle nuts on top and freeze. Parkerhouse rolls. May be brushed with melted butter before folding. Set rolls in warm place, and let rise until double n bulk. Approximately two hours. Bake in 400 degree oven BASIC BISCUIT DOUGH
10 cups flour
1/3 cup baking powder 1 tbsp. salt

## Stuff Tomatoes

 For Light MealTake advantage of summer's bounty. Serve red-ripe tomatoes hash.
For 6 servings slice tops from 6 tomatoes, scoop out pulp and lightly salt inside. Combine 1 can ( 16 ounces) of corned beef hash with $1 / 4$ cup nonfat dry ing . . . for the better.

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## selected recipes of Mrs. Fred Hinecker

TENDERLOIN WITH SAUCE in chilled glasses with plenty boiled yolk keeps the mayon8 or 10 lbs . frozen tenderioin (port or beef)
2 onions
2 pods garic
$1 / 2 \mathrm{tsp}$. oregano
4 carrots
4 carrots
1 large can mushrooms 10 or 12 artichokes (canned)
4 or 5 cups water
Place the frozen meat in a roaster in oven preheated to 400 F. degrees. Cover and cook for about an hour basting with juice, adding cup of water i necessary. Return to oven and cook 30 minutes more. Remeve and baste again, this time add ing oregano, salt, pepper thinly-sliced garlic, and more water. Cover and cook fof baste with juices, this time add ing sliced onions, carrots cut in one-inch pieces and more water. Return to oven and cook another hour. Last, add mushrooms with juice and artichokes with juice. Season to taste. Turn oven down and leave until ready to serve. Serves 10 to 12.

SPANISH RICE
$1 / 2$ cup cooking on
1 onion, sliced thin
1 bay leaf, chopped
2 pods garlic, sticed thin
2 large tomatoes, peeled
2 cups uncooked rice (not quick-cooking)
Salt to taste
1 tsp. dried parsley
5 to $51 / 2$ cups water
Put oil in heavy casserole or skillet. Heat on top of stove Add chopped onions and garlic chopped tomatoes and cook about five minutes stirring constantly. Add dry rice and fry five minutes stirring all the time. Add water, salt and parsley. Bring to boil. Cook low about five minutes, stirring constantly. Cover and cook in moderate oven for 20 minutes. VEGETABLE SALAD

1 can unsliced pimento (chop some but reserve severa large strips)
1 can whole asparagus
6 hard boiled eggs
6 potatoes boiled with skins on 2 packages mixed frozen to package directions to package direction cup mayonnaise
1 onion, chopped fine
Salt to taste
Peel and mince potatoes, peel and chop all egg whites and wo of the yolks. Grate and set aside the other four yollcs, me mixed vegetables, chopped eggs, onion, potatoes, chopped pimento, and mayonnaise while the vegetables are still just a little warm. Divide into two bowls. Spread some extra mayonnaise over the top of the alad in each bow. Grated eggs mayonnaise then the asparagu and pimento strips arrange around the salad bowd arrange

SHRIMP AND SAUCE
2 lbs. frozen shrimp (cooked according to directions on
package tomates, peeled and chopped fine
u/2 cups mayonnaise
2 lemons
1 thsp. white wine vinegar
Salt to taste
Chill shrimp. Make sauce by cooking chopped tomatoes in a little oil until soft. Run through
sieve. Add to mayonnaise and other ingredients. Serve shrimp
of sauce.

MAYONNAISE
1 yolk of hand boiled egg 1 uncooked egg yolk 2 or 3 cups oil 2 tsp. salt
Juice of two lemons
Mash egg yolk fine and beat with the other yolk. Gradually pour in oil, beating all the time. juice and salt. This could be made in a blender. (Using one

sliced

1 tsp. oregano
2 hard boiled eg
2 hard boiled eggs
1 small can unsliced pimento 1 cup dry rice
$21 / 2$ or 3 cups water
tender. Combine meat and vegetables and set aside to blend flavors.
Saute the small onion in a iittle olive oil. Add dry rice and stir and fry until it is yellow. Salt, pepper, and flour meat. Add water and salt to taste Brown in olive oil. Drain excess bring to a boil, stir and cook oil, add $11 / 2$ cups water, and 5 minutes, then cover and cook cook in pressure cooker until in oven 20 minutes.
tender (about 45 minutes)
Serve the plates by making
In another skillet, saute one a bed of rice for the meat and $\left.\begin{aligned} & \text { strips about } 1 \text { inch wide } \\ & \text { sell peppers, squash, oregano, large strips of pimento and }\end{aligned} \right\rvert\, \begin{aligned} & \text { bell } \\ & \text { salt, and pepper and cook until }\end{aligned}$

## aise from separating. <br> PAQUITA'S MAIN DISH

4 tbsp. olive oil
2 or 3 pounds good beef cut in $11 / 2$ inch cubes
2 thep. flour
2 tsp. salt
1 tsp. black pepper
$11 / 2$ cups water
1 medium onion and 1 small tender (about 45 minutes)
nedium onion in olive oil. Add vegetables. Garnish with long


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## SELECTED RECIPES OF Mrs. Billy J. Reynolds

SPAGHETTI 1 can 1 can tomato soup lsp. chiund meat 1 ib . ground meat Chopped oniti (about 8 oz . Brown ground as desired ion; season with salt and pep per. Stir in soups and chil powder, heating thoroughly erve over spaghetti, prepare according

package.
MOM
MOM WHITE'S GINGER-
BREAD
1/2 cup sugar
$1 / 2$ cup shortening
12 egg
1 egg molasses (brown label)
21/2 cups flour
$11 / 2$ tsps. soda
1 tsp. cinnamon
1 tsp. ginger
$1 / 2$ gsp. cloves
Cream sugar, shortening, egg $\left\lvert\, \begin{aligned} & \text { smooth everything except sour } \\ & \text { cream }\end{aligned}\right.$

## SELECTED RECIPES OF Mrs. Dealon Stanley

## TUNA SALAD

16 02. can tuna
2 tbsps. chopped onion
2 tbsps. chopped pickle
2 tbsps. mayonnaise
Combine ingredients and use as a spread on whole whea HAM OR CHICKEN SALAD
2 cups ham or chicken (diced)
2 cups ham or chicken (diced) $1 / 2$ cup salad dressing
$1 / 2$ cup
Salt.
$1 / 4$ cup finely chopped green pepper, optional
$1 / 4$ cup chopped pecans or onion, optional
onion, optional
Combine ingredients and use
as a spread on whole wheat
or white bread. Six servings. MINUTE STEAKS ELEGANTE 2 tbsps. butter or margarine 1/8 tsp. garlic powder 4 minute (breaded) steaks $1 / 4$ cup slivered almonds, 1 to 2 tb
1 to 2 tbsps. lemon juice 2 tsps. Worcestershire sauce 1 tbsp. finely chopped onion arlic powder then brow teaks. Remove to warm plater. Add almonds, lemon juice, Worcestershire and onion to killet and stir until hot. Pour over steaks. Serve at once.
Serves four.
cream. Pour in crumb crust. in refrigerator while mashing and sait. Add remaining sugar Bake at 375 degrees about 25 pears and combining with to eggs and mix well. Combine minutes or just until set. Cool. cream cheese and whipping the two mixtures and pour into Chill well, about four or five cream. Combine all ingredients ice cream freezer. Add enough
hours.

PINEAPPLE GLAZE
Combine three tablespoons sugar, one tablespoon cornstarch, and one cup unsweetened pineapple juice in saucepan. Heat, stirring con-
stantly, until mixture comes to stantly, until mixture comes to a boil thick and clear heat, constantly: Cool to room temconstantly; Cool to room temrings in half and arrange around edge of cheesecake Spoon glaze over top. Chill.
LIME GELATIN SALAD
18 -oz. pkg. cream cheese
pkg. lime gelatin
carton whipping cream
whipped OR cream
envelope whipped topping whipped according to in
structions
Finely chopped nuts, if desired
Dissolve gelatin in one cup nd chill

## FRUIT-CREAM

pint whipping cream OR
envelope whipped topping blended with milk beaten
$1 / 2$ cup sifted powdered sugar
esired flavoring
13 -oz. cream cheese
$1 / 2$ to 1 can prepared fruit pie
filling
Combine whipping cream and cheese and beat until stiff Blend in the sugar an lavoring.
Pour into baked pie shell or with fruit pie filling. Chill $1-2$ hours before serving.

## ICE CREAM

1 tall can evaporated milk
chilled
4-6 eggs, beate
2 cups sugar
1 tbsp. flour
1 tsp. vanilla
Pinch salt

| 1 tsp. vanilla |  |
| :--- | ---: |
| Pinch salt |  |
| Whip chilled milk and beat | $\begin{array}{c}\text { Combine } \\ \text { Add veget. } \\ \text { good boil. }\end{array}$ |
| Pour int |  |

in one cup sugar, vanilla, flour

## (Serves 30)

3 big hens, stewed
3 boxes spaghetti
1 to 2 sticks butter
${ }_{2} 6$ green peppers, chopped 2 bunches celery, chopped 6 onions, chopped
3 big cans tomatoe
chopped
3 small cans pimentoes
2 lbs . processed cheese
Cook hens until tender. Strip meat from bones and set aside until tender. Melt butter in saucepan. Add peppers, celery, onions; cook until transparent. Stir in tomatoes, mushrooms, pimento and cheese. When cheese has melted, add chicken. cooked spaghetti heat and add hot.

COLESLAW
1 large head cabbage, shred1 ded
up celery, chopped 1 green pepper, chopped
Salt
1/2 cup vinegar
$1 / 2$ cup water
$3 / 4$
cup sugar
$1 / 4$ tsp. mustard seed
$1 / 2$ tsp. celery seed
Combine cabbage, celery and pepper. Salt the mixture and put a weight on top of it. Le Meanwhile, combine and boil all Reanwhile, combine and boil all
remaining ingredients. When cabbage has set one hour, pour oiling mixture over cabbage. CHEESE CARROTS

## 1 bag carrots

$1 / 4$ cup chopped green onions.
$1 / 4$ cup chopped bell pepper
$1 / 4$ cup finely chopped celery
$1 / 2$ small box processed cheese
milk to fill freezer. Makes one
gallon.
Any flavoring may be used instead of vanilla and fresh fruit may be added to the ingredients just before pouring into the freezer. Use four to six fresh peaches, cut into small pieces and sweetened to taste or about two cups of fruit.

BREAD AND BUTTER PICKLES
24 medium cucumbers
1 lb . onions
2 sweet red peppers
1 sweet green pepper
Slice and mix. Pour mixture one-third cup salt and eight ups water over and let set at Add:
2 cups sugar
6 cups vinegar
4 tsps. mustard seed
2 tsps. celery seed
1 tsp. tumeric
Combine and bring to a boil.
into hot jars and seal.
Pour into hot jars and seal.

Cover carrots with a saucepan. Cook until tender. Saute onions, pepper and celery in butter. Add to carrots with cheese. Salt and pepper.
CREAM CHEESE CAKE

1 pkg. lemon gelatin
1 cup hot water
1 cup sugar
15 oz . cream cheese, softened
1 pint whipping cream
2 tsps. vanilla
Juice of one lemon
${ }_{9}$ graham cracker crust in a
Mix gelatin
Mix gelatin and water. Put n refrigerator and let jell. and softened cream sugar Beat whipping cream until stiff Add vanilla and lemon juice to whipping cream. When gelatin is jelled, beat it. Fold in cream cheese and whipping cream. Pour this filling into crust. Keep
chilled in refrigerator.

SELECTED RECIPES OF

## Mrs. Orbin Daily

> BARECUE SAUCE
> 2 sticks margarine
> 1 lg. bottle Worchestershire sauce
> 1/2 cup prepared mustard Melt margarine in sauce pa over low heat. Add Worchester not boil, but simmer for about ive minutes May be stored covered container in the covered container in the BARBARA'S FRUTT SALAD
> 4 lg . oranges
> 1 lg. can crushed pineapple
> 4 bananas
> Juice of 1 lemon
> 1 lg . apple
> $31 / 2 \mathrm{oz}$. can flake coconut

## Sugar

Pell and dice fruit. Sprinkle with lemon juice. Add pineapple, coconut and enough sugar to sweeten to taste. Let set in refrigerator for two hours efore serving.

TAMALE PIE
1 lb . ground meat
1 Ig . chopped onion
1 small can tomato paste 1 tsp. oregano
1 box corn bread mix
1 small can evaporated milk Brown meat and chopped onion in deep skillet. Add oregano, salt and pepper to
taste. Add tomato paste and
three cans water. Let simmer
Combine corn bread mix with can of milk and pour over top of meat mixture. Place in 450 degree oven and bake until corn

HOT SPICED TEA
2 cups Tang
$11 / 2$ cups sugar
$1 / 2$ cup instant tea
1 tsp. ginger
1 tsp. ginger
1 tsp. pumpkin pie spice
Mix all ingredients well. Ca
ore in covered jar. To use,
place three heaping teaspoons

PINEAPPLE SPICE CAKE
11/2 cups sugar
Two-thirds cup shortening 1 tsp. cinnamon
$1 / 4$ tsp. sal
2 eggs
2 eggs
1 small ca
1 tsp. soda
Cream shortening and sugar
add eggs one at a time, and
beat well. Mix flour, salt and
cinnamon together. Dissolve
oda in the crusted pineapple and mix with dry ingredients. Add to other mixture. Pour
immediately into a tube pan
and bake in a 350 degree oven one hour.

## PEANUT BRITTLE

3 cups sugar
1/2 cup water
3 tsps. butter
2 tsps. soda
1 cup white corn syrup
3 cups raw peanuts
1 tsp. salt
Boil sugar, corn syrup and water until thread spins. Then add peanuts and stir connuously until it turns a brown sold. Remove from heat and add butter, salt and soda. Stir pan, and let cool. Break inte pan, and
pleces.

## SELECTED RECIPES OF

## Mrs. D. H. Goodnough

divinity
3 cups sugar
$3 / 4$ cup light corn syrup 3 3 stiffly beaten
3 stiffly beaten egg whites
1 tsp. vanilla
1 cup chopped nuts
In a saucepan combine sugar, medium weat and cook over medium heat until small water ( 234 degrees). Slowly pour half of the mixture over stiffly beaten egg whites while beating. Return remaining syrup to heat and cook until small amount forms a hard ball in cold water (265 degrees). (Meanwhile continue beating
egg whites and syrup mixture.)
hard ball stage slowly over egg minute
white mixture, beating until
candy holds its shape, Add candy holds its shape. Add
vanilla and nuts, Drop from teaspoon onto waxed per from teaspoon onto waxed paper or spread in greased pan and cut into squares when
to 4 dozen pieces.
BRAISED PORK CHOPS
6 pork chops
1 tsp. salt
Dash of pepper
3 tsps. prepared mustard
1 cup evaporated milk
Frour Drops with flour and FRUIT COCKTAIL CAKE
$11 / 2$ cups sugar
2 cups flour
1 tsp. soda
1 tsp. soda
$1 / 4$ tsp. salt
2 beaten eggs
2 tsps. vanilla
1 can ( 2 cups) fruit cocktail
$1 / 2$ cup brown sugar
1 cup coconut
1 stick margarin
3/4 cup sugar
Mix together sugar, flour,
Mix and salt. Add beaten eggs,
soda and salt. Add beaten eggs,
1 tsp. vanilla and fruit cocktail and mix well. Pour into greased and floured loaf pan. Sprinkle brown sugar over batter and

## SELECTED RECIPES OF Mrs. Harry Middleton

MISSISSIPPI MUD 2 sticks margarine (melted)
$1 / 3$ cup cocoa
1 cup coconut
$11 / 2$ cups pecans
4 eggs
2 cugs sugar
$11 / 2$ cups flour
Mix margarine and sugar. Add eggs and beat well. Add focold in on mixer. Remove, and by hand, add nuts and coconut. Spread on large gand coconut spread on large greased cookie about 45 minutes. Remove from oven and spread a jar of Add mushrooms and cook three marshmallow creme on while hot. Then spread on creme the following (which you make and set aside while cookies are baking).
1 box powdered suger
$1 / 2$ cup margarine
1/3 cup cocoa
Enough milk to spread easily
Spread on top of cookie and
Spread on top of cookie and
sprinkle with chopped nuts. (Ice while hot, cut in squares).
CHOCOLATE SHEET CAKE
Put in large bowl
2 cups unsifted flour
2 cups sugar
1 tsp. soda
Put in sauce pan
$31 / 2$ tbsps. chocolate syrup 1 stick margarine
$1 / 2$ cup shortening
1 cup water
Bring to boil and pour over
flour mixture Stir
flour mixture. Stir well. Add:
$1 / 3$ cup buttermilk
2 eggs
1 tsp. vanilla
Bake 20 minutes at 400 de grees in $17 \times 11$ inch pan
(greased and floured)
reased and floured ICING
Put in sauce pan, 1 stick mar garine, $31 / 2$ tbsps. chocolat syrup, one-third cup milk Remove from heat and add box powdered sugar, 1 cup chopped nuts and 1sp. vanila por oven - ake as soon as out

## REFRIGERATOR ROLLS

cups warm water
2 pkgs. dry yeast
$1 / 2$ cup sugar
2 tsps. salt
$1 / 4$ cup soft shortening 1 egg
$61 / 2$ to 7 cups flour
Dissolve yeast in water. Add ingredients in order given. Stir and turn into greased bowl. cover in refrigerator and punched down until ready to make rolls. (Takes about two hours to rise). Bake in 400 de gree oven.

* CHOCOLATE PIE

1 cup sugar
1 stick margarine
2 heaping tbsps. flour
2 tbsps. coco
1 stick margarine
Vanilla
Cook
Cook over low heat until hell. Serve topped with whipped cream.

FREEZER ICE CREAM
6 eggs separated
$21 / 4$ cups sugar
Dash salt
Dash sat
1 qt. hot mil
Vanilla
1 pint whipping cream
Beat egg yolks, add sugar, nour and salt. Add hot milk hen beaten egg whites, whipped cream and vanilla. Add sweet to make a gallon. Freeze.

BEEF STROGANOFF 11/2 top round steak 3 tbsps. cooking oil 1 small onion, minced 1 tsp. salt Dash pepper Small can sliced mushrooms $1 / 2$ pint sour cream Cut meat in thin strips and brown onion. Return oil. Remove and brown onion. Return meat to pan and season. If meat is not
$1 / 2$ cup chopped onion $1 / 2$ cup chopped green pepper One 12-oz. can whole kernel corn, undrained $11 / 2$ cups diced cheese $11 / 2$ cups chili sauce
$11 / 2$ tsp. salt
$1 / 4$ tsp. chil
8 tortillas
Brown beef, onion and green orn and remaining ingredients except tortillas. Spoon into
greased $11 / 2$ quart casserole greased $11 / 2$ quart casserole,
internating with layers of tor tillas. (Begin and end with beef.) Bake 30 minutes at 350 degrees.

LEMON ICING
(Good on angel food cake) 1 cup sugar
3 egg yolks beaten
Grated rind and juice of lemons
1 stick margarine
Add beaten egg yolks to sugar, then lemon rind, juice and margarine. Cook over low heat until thickened, stirring constantly. Cool slightly, beat, and spread on cake.

SWEETBREADS
Pre-cook by dropping into boiling salted water. Reduce heat and simmer 25 minutes. Drain and plunge into cold water. Remove membranes and cut into small chunks so it wil brown good. Dip in beaten egg, then seasoned flour. Pan fry in butter until brow ollowing sauce.
1 tbsp. butter
$1 / 4$ tsp. salt
Dash pepper
1 cup milk
Melt butter in sauce pan. Stir in flour, salt and pepper Gradually add milk and cook until thickened. Add 1 cup sliced mushrooms and 1 tbsp. onion cook about a minute longer and pour over browned sweetbreads.

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## SELECTED RECIPES OF Mrs. Willard Sullivan

PECAN FAVORITES $31 / 2$ cups pecans
2 egg whites
1 cup sugar
Dash of salt
1 stick butter
Bake pecans 30 minutes degrees. Whip minutes at 350 slowly adding egg whites,
Pour pecans in and salt.
Pour pecans in egg white
in shallow pan pour pecan and in shallow mixture, in pecan and egg mixture in and bake degrees.
CHEESE BALLS OR DIP 16 ozs . cream cheese
8 ozs. sharp Cheddar cheese, grated
1 small onion, finely grated
1 tbsp. Worcestershire sauce $1 / 2$ tsp. salt
$1 / 4$ tsp. celery salt

## SELECTED RECIPES OF Mrs. E. A. Hood

CURRIED RICE 2 cups cooked rice
1 diced green pepper 1 minced onion
2 cups canned tomatoes 4 tbsp. fat
$11 / 2$ tsp. curry powder
Mix all ingredients. Bake in
( 325 degrees), about 30 min
utes. Serves six.

MASHED POTATO BALLS
2 cups cold mashed potatoes Salt and pepper
1 egg yolk
Butter
Mix seasone potatoes with egg mashed potatoes with egg yolk and
shape mixture into balls. Place shape mixture into balls. Place
in greased pan and make depression on top of each. Place bit of butter in each hollow and brown in hot oven ( 400 degrees) Serves four.

COCONUT BARS
Stale bread
Sweetened condensed milk Coconut
ut bread into stripes, on inch wide, one inch thick, and three inches long. Dip in con-
densed milk and roll in coconut.
Place on greased baking sheee and bake in a hot oven (425 grees) until brown,

CURRIED TUNA DIP
$1 / 4$ cup butter or margarine 2 tbsp. chopped onion
1 tsp. curry powder
$1 / 2$ cup sour cream
$1 / 2$ cup sour cream
Melt butter drained flake tuna Melt butter or margarine. Stir owder. Cook and curry to a smooth paste with six tender. Stir in sour cream are tablespoons cold water. Cook

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1 cup walnuts, finely chooped Stir and mix sauce, salad oil, Have cream cheese at room gartic salt, chili powder, celery temperature. Mix all salt and savory salt. Pour over ingredients thoroughly, except cereal and nuts. Mix. Bake one nuts. Chill three hours. Roll into and one-half hours at 200 deone ball, a log, or small balls; grees.
then, roll in walnuts. (Tastes
good with parsley added to good with parsley added to tituted for walnuts.)
PARTY MIX 1 lb . peanuts
$1 / 2$ small box rice chex $1 / 2$ small box wheat chex $1 / 2$ small box pretzel sticks Small bag corn chips 2 tbsps. Worcestershire sauc 1 cup salad oil
1 tsp. garlic salt
1 tsp. chili powder 1 tsp. celery salt 1 tsp. savory salt

## 8 oz . pkg. cream

2 tbsps. butter
$1 / 2$ cup orange juice $1 / 2$ cup chopped pimentoes
1 cup chopped 1 cup chopped pecans.
Mix cream c
Mix cream cheese with butter at room temperature; this
mixes to a medium solid mixes to a medium solid
spread. Add
remaining ingredients. Tastes better when refrigerated two days and keeps well for 10 days.
APRICOT COCONUT BALLS
$11 / 2$ cups ground dried apricots 2 cups shredded coconut $1 / 2$ can condensed milk Confectioners sugar
Mix apricots and coconut. Add
milk and blend well. Shape into balls and roll in confectioners sugar. Let stand until firm. ICEBOX COOKIES 1 lb . brown sugar 4 cups flowr 1 tsp. cinnamon $1 / 2 \mathrm{lb}$. pecans, chopped 1 tsp. baking powder 2 eggs
Cream butter
Cream butter, sugar and eggs. Sift dry ingredients and blend well. Add pecans last.
Roll into logs in wax paper and refrigerate. Slice at any time and bake at 350 degrees for about 10 minutes or until brown. FRUIT JUICE COOKIES 1 box powdered sugar 12 ozs. vanilla waters, crushed $1 / 2$ cup nuts, chopped
1 stick butter
1 small can frozen orange, grape juice or lemonade Mix ingredients well. Form Makes about 100
Makes about 100 .
DATE BALLS

> 2 eggs 1 cunsu

1 cup sugar
1 stick butter
$1 / 2 \mathrm{lb}$. dates
1/2 1b. dates
nd melt and well. Add sugar, dates and add to mixture. Stir well. Roll into balls and serve as needed.

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## SELECTED RECIPES OF

QUEEN OR FAIRY CAKES
$1 / 2$ cup margarine
$\frac{1 / 2}{}$ cup sugar
$1 / 4$ cup Sultanas raisins or cur rants M cup self-rising flour
Muffin papers
Preheat oven to 375 degrees well until pale and fluffy. suga Cream margarine and sugar
well until pale and fluffy. Add toss in seasoned flour. Slice
onions and potatoes. Place layer
ond ggs gradually, beating well of meat in casserole, cover with to mixture. Carefully fold in layer of onions, potatoes and flour. (If necessary, add a little finishing with potatoes on top. milk to make mixture dropping Add stock, season well, dot with consistency.) Half-fill muffin butter and cover. Bake $21 / 2$ to papers and bake in tins on 3 hours. Remove lid a half hour upper oven rack for $15-20 \mathrm{~min}$ tes until golden
STEAMED JAM SPONGE
2 tbsps. jam or marmalade
3 ozs. margarine
3 ozs. sugar
1 beaten egg
3 ozs. self-rising flour, sifted
2 tbsps. milk
Put water in a roaster or Dutch oven with lid. Bring to
will fit inte roaster and put
he jam or marmalade in bowl Set aside. In another bowl cream fat and sugar wit wooden spoon until pale and fluffy. Add beaten egg and beat well. Fold in half of flour with tablespoon, then fold in the re mainder, adding milk. Pou mixture into bowl containing jam, and level top. Cover bow ightly with foil and tie with with simmering water being ure water is not deep enough o spill over into bowl. Put lid on roaster and steam for two hours. Remove bowl, loosen edges of pudding with knife and urn onto serving dish

BRANDY SNAPS
11/2 cups butter
$11 / 2$ cups sugar
1 tsp. ginger
2 tbsps. brandy
3 cups sifted flou
Heat butter, sugar and mo lasses in saucepan. Add ginger. Remove from heat and stir in Beat briskly Drop add flour spoons on greased cookie sheet about two inches apart. Bake 10 minutes at 450 degrees Remove and twist each warm wafer into cone around handle of wooden spoon. Cool and fill with whipped cream.

TOAD IN THE HOLE
1 cup batter mixture (Yorkshire Pudding) 1 lb. brown a
ard or dripping
Preheat oven to 425 degrees Heat small amount of lard and sausages in shallow pan in
oven. Then cover with batter and bake in oven on upper rack or three-quarters to one hour. YORKSHIRE PUDDING (BATTER)
1 cup all-purpose flour
$1 / 2$ tsp. salt
2 eggs
Sift flour
Sift flour and salt into a bowl Make a well in the center. Add ggs and mix them in. Work ally to avoid into eggs gradu mixture as smooth as possible. Add half of the milk. Beat mix ture thoroughly for $5-10 \mathrm{~min}$ utes, then gradually stir in rest of milk. (Pudding can be used as batter for Toad In The Hole.) For Yorkshire Pudding put a deep pan. Heat pan with int pings in hot, 425 degree oven until it starts to smoke. Pour in batter and bake for 45 minutes to one hour. Cut in squares and serve pudding with roast and gravy.

LANCASHIRE HOT-POT 1 lb . chuck or shoulder stea 4 medium onions $11 / 2 \mathrm{lbs}$. peeled potatoes $11 / 2$ eups beef stock Butter or margarine
Seasoned flour Salt and pepper Preheat oven to 325 degrees

FRUIT TRIFLE
6 individual sponge cakes
1 cup sherry or fruit juice

## Mrs. Herman Stanley

2 bananas, sliced
1 pkg. vanilla puddin
$1 / 2$ cup cream, whippe
Chocolate shavings
Split the sponge cakes, spread with jam. Cut cakes into smal of a large bowl. Pour the sherry or fruit juice over the cake pudding. Allow to set. Cover with whipped cream and shavings.
VICTORIA SANDWICH CAKE
$1 / 2$ cup butter or margarine
$1 / 2$ cup sugar
$1 / 2$ cup flour
1/2 tsp. baking powder
Milk
Strawberry preserves or jelly Cream butter and sugar in large bowls. Beat in eggs, one baking powder. Mix with mill until of dropping consistency Grease two cake pans and put cut round piece of wax paper in bottom of each. Divide batte into each pan. Bake in 37 degree oven for $25-30$ minutes Remove, and when cold, spread with preseves or jelly. Sandwich layers together and either top with powdered sugar or glaze with icing.

ENGLISH PANCAKES

## $1 / 2$ cup flour

1 egg .
Pinch of salt
cup milk and water, mixed
Sugar
ut in wedge
with round-bladed knife until it
bowl and make a well in center. is evenly distributed. Draw the Pour the egg and two table- pastry together with fingertips spoons of diluted milk into the to form a stiff dough. Knead well. Using wooden spoon and lightly until smooth. Turn it on vorking from the center to a lightly-floured board and radually mix some of the flour roll out fairly thinly. from edges into the egg and Preheat oven to 425 degrees. milk and beat well until smooth. Cut dough into rounds with $21 / 2^{-}$ Gradually add one-half cup of inch fluted cutter. Ease the ing the rest of the flour until pierce the bottom with fork all is mixed in and batter is tines. Fill each shell one-third mooth and bubbly. Stir in the full with jam and bake on upper rack of oven for $10-15$ minutes. To prepare pancakes: Melt Cool on rack. (Tartlets can also enough shortening in heavy fry- be filled with lemon curd, ing pan to coat bottom and side. mincemeat, marmalade Pour off any surplus. When other type filling.) shortening is hot, pour in a little LEMON CURD batter, just enough to cover the 1 cup sugar

bottom of the pan. Cook panbottom of the pan. Cook panake until it is golden brown n underside. Turn it over and cook on other side. Turn out | sugar. Cover with another plate | eggs, beaten |
| :--- | :--- |
| Combine sugar and butter and |  | and keep warm while rest of beat well. Add lemon juice and pancakes are being cooked. of double boiler and cook When all are cooked, roll up of doubly, stirring constantly until singly and serve with wedges mixture thickens. Use as a fillof lemon.

ing, spread or custard.
For pastry:
1 cup flour
2 ozs. margarine
2 ozs. shortening
Cold water to mix
Jam
Sift flour and salt into bowl. Cut margarine and shortening into flour and complete the mixtips, until no lumps of shorter

3 ozs. butter
2 lemons, rind)
ombine sugar and butter and
well. Add lemon juice and
Add eggs. Place in top
double boiler and cook
wly, stirring constantly until
xture thickens. Use as a fill-
$\longrightarrow$ ——

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## LAKE THOMAS LODGE <br> South Side at Dam

## SELECTED RECIPES OF

## Mrs. Harry McMillan

GREEN TOMATO PICKLES
2 qts. vinega
1 pint water
1 cup salt tered
Garlic buttons
Hot peppers
Dill seed
Mix vinegar, water and salt
Do not heat. Fill jars with
of tomatoes add four to six
garlic buttons, eight hot pepper
and one teaspoon dill seed. Pour
brine mixture over tomatoes to
top of jar, and seal, This makes
crisp, well-flavored pickles that
crisp, well-flavored pickles that
go well with pinto beans or
lackeyed pea
JALAPENO CORN CREAD
9 strips fried crumbled bacon
$1 / 2$ cup chopped onion
3 cups corn bread mix
1 cup cooking
$21 / 2$ cups sweet milk
3 tsps. sugar (optional)
1 small can cream style corn
3 oz . can Jalapeno chopped peppers
$11 / 2$ cups grated longhorn
cheese
Mix ingredients together and
pour in greased pans (use three
pie pans). Bake 375 degrees 30 to 35 minutes.
BROCOLLI CASSEROLE 1 pkg. chopped, cooked broccoli
1 can cream style corn
1 tbsp. minced onion
$1 / 2$ pkg. crushed crotons Bacon strips
Mix ingredients and put in greased casserole. Cover with
acon strips. Bake one hour at PORK CHOPS SUPREME 8 large pork chops
$41 / 2$ cups thinly sliced raw potatoes
$1 / 2$ cup chopped onion
1 can tomato soup
Brown chops in a heavy killet Place potatoes heavy baking dish pota a structions and mix with othe baking dish. Adops on top. Bake dressing Pour half of mixture soup, place chops on top. Bake aressing. Pour hair of mixture
for one hour at 375 degrees.
into retangular pan. Let set for one hour at 375 degrees.
SPANISH SPARERIBS 3 lbs. pork spareribs 1 tsp. salt $1 / 4$ cup flour 1/4 isp. paprika
$1 / 2$ cup chopped green pepper $1 / 2$ cup chopped onion cups canned tomatoes

Place half the ribs in a baking lish. Sprinkle with part of salt, lour and paprika. Add green pepper and onion. Add remaining ribs and sprinkle with remaining seasonings. Add tomatoes; cover. Bake at 250 degrees for one hour and
CONGEALED FRUTT SALAD 1 lg pkg strawberry SALAD 1 lg. pkg. strawberry gelatin pineapple
cup chopped pecans
1 pkg. frozen strawberries
thawed
carton sour cream dressing
( $1 / 2$ pint)
of this, then pour over the
remaining gelatin. Spread the
sour cream on top of this, then pour over the remaining gelatin.

Chill. Serve on lettuce leaf GRAPE SALAD (FOR CROWD) 3 quarts grape juice 3 quarts grape juice
$3 / 4$ ounce stick of cinnamon or
1 tsp. ground cinnamon 2 tbsp. whole cloves 1 quart hot water
$31 / 2$ cups strawberry gelatin powder (2 to ${ }^{2}$ gelatin packages)
1 tsp. salt Bring grape juice, cinnamon and cloves to a boil, strain and until thick. Separate egg yolks, add hot water. Dissolve gelatin beat slightly and add slowly to powder and salt in the hot Continue to cook over low hea liquid. Turn into indivudal about two or three minutes molds, or a large rectangular Remove from heat and add pan, depth of $11 / 2$ inches. Chill remaining ingredients. Cool and squares. Serve on crisp lettuce. pour into a baked nine-inch pie quares. Serve on crisp lettuce. shell. Chill, and top with
This makes a tasty and color-
whipped cream. This makes a tasty and color- whipped cream.

3 egg yolks
2 tbsp. margaine
1 tsp. vanilla
$1 / 2$ tsp. butter flavoring
$1 / 2$ cup coconut
2
Combine sugar, flour, and salt, then add one-half cup cold dish and makes 20 salads.
GERMAN CHOCOLATE PIE
$3 / 4$ cup sugar
$1 / 4$ tsp. salt
2 cups milk
bar
oz.)

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## SELECTED RECIPES OF Mrs. Bill Mac Sheppard

POUND CAKE 2 sticks butter or margarine 2 cups sugar 4 eggs

3
3 cups flour
2 tsps. baking powder
1 tsp. vanilla
1 cup milk
Cream butter, sugar, eggs and flavoring. Alternately add flour and mik. Bake at 350 degrees.

CHOCOLATE ICING
$11 / 2$ cups sugar
1 tbsp. white syrup
$3 / 4$ stick butter or margarine
$11 / 2$ cup of milk (just enough
to wet mixture) Let boil until thick (pouring) consistency. Add 1 teaspoon vanilla. When ready to serve, hot icing over. If icing gets cold and perhaps thick, add a little milk and reheat. 8 oz . box powdered milk 1 medi
mix
box powdered sugar 1 small jar
Store mixture in tightly sealed
jar. Add one-third cup mixture
to cup of hot water when ready
SUGAR COOKIES 1 cup shortening
$11 / 2$ cups sugar. Mix well 2 eggs
Sift together and then stir in $23 / 4$ cups sifted flour
2 tsps. cream of tartar 1 tsp. soda
$1 / 2$ tsp. salt
Cream shortening, sugar and eggs. Sift together all other mixture. Roll into balls the size

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## Fhodestas

602 MAIN
of small walnuts. Then roll balls in mixture of two tablespoons sugar and two teaspoons cin namon. Place two inches apar eight to 10 minutes at 375 degrees

BLACKBERRY JAM CAKE 1 cup butter
2 cups 4 eggs
4 eggs
1 cup buttermilk
1 tsp. baking soda
3
cups flour, sifte
1 tsp. allspice
1 tsp. cloves
1tsp. nutmeg
1 tsp. cinnamon
1 cup nuts
1 tbsp. brandy (optional) Cream butter and sugar, then add eggs. Mix buttermilk and soda in separate bowl. In third bowl, combine flour, allspice (10-12 Servings) $11 / 2 \mathrm{lbs}$. ground beef
1 onion, chopped
1 onion, chopped 1 can cream of mushroom soup can green chilies 1 pkg. tortillas 1 lb . cheese, grated fand onio in a skillet and brown. Add salt Alternately, mix the flour and to taste. Mix all other buttermilk mixtures to the cheese, in the skillet and warm. and jam, mixture. Adidthe nuts Break each tortilla into four jam to spread on top of each and meat mixture in a baking sired, put the tablespoon of dish. Sprinkle with cheese and brandy in with the jam and bake at 300 degrees for 30 pour over the layers. Ice with minutes.

## SELECTED RECIPES OF

## Mrs. Delaine Crawford

MULTIPURPOSE BAR- Hot Stuffed Rolls - Allow BECUED MI barbecued hamburger mix to | HAMBURGER MIX | thaw in refrigerator. Mix in |
| :---: | :--- |
| (For Freezing) | some shredded cheese if de- | (For Freezing) 4 medium onions, chopped 3 cloves garlic, finely choppe $1 / 4$ cup fat

4 lbs. hamburge
4 tsps. salt
$1 / 2$ tsp. pepper
3 tbsps. Worcestershire sauce
2 12-oz. bottles catsup
Pan fry the onion, garlic and Mock Pizza - Allow barcelery in fat in a large kettle in refrigerator Spon genAdd hamburger and stir and erously over lightly toasted cook until all redness of the
meat disappears. Add salt pep- sliced or muffins. Cover with
shredded Italian or meat disappears. Add salt, pep-
per, Worcestershire sauce and American or cheese and sprinkle catsup. Simmer 20 minutes. with oregano. Broil until cheese Skim off excess fat. is bubbly.
To freeze: Cool quickly. Spoon Hamburger Stroganoff the mixture into 10 one-half pint Heat one pint barbecued hamcontainers. Seal. Label with burger mix in a table skillet name and date. Freeze at 0 until completely thawed. Add degrees F. or lower. Do not two cups sliced fresh mush-
stack until thoroughly frozen. It
rooms (1 $6-02$. package) and a stack until thoroughly frozen. it $101 / 2-$ oz. can condensed cream of to three months. Makes 10 cups. mushroom soup. Stir and simUse in following ways. Barbecued Hamburger Buns $\begin{aligned} & \text { mer on one cup commercial sour } \\ & \text { spoon }\end{aligned}$ Barbecued Hamburger Buns
-Heat barbecued hamburger
cream over surface. Sprinkle -Heat barbecued hamburger $\begin{aligned} & \text { with chopped parsley. Do not } \\ & \text { mix slowly in a skillet or chaf- } \\ & \text { stir. Simmer one minute longer }\end{aligned}$ ing dish. Use as filling in hot stir. Simmer one minute longer buttered hamburger buns. $\begin{aligned} & \text { Serve from skillet over } \\ & \text { cooked rice. Serves six. }\end{aligned}$ (Allow one-half cup per bun). Chili Con Carne - Heat barbecued hamburger mix in a skillet with an equal measure of canned red kidney beans.
Season with chili powder Hamburger-Noodle Skillet Heat one-half pint of skiret mix in a skillet with one cup cooked noodles and one-half cup canned mixed vegetables. Stir to combine. Sprinkle one-fourth cup shredded, quick-melting cheese and one-fourth teaspoon chopped parsley over top. Do not stir. Heat just long enough to melt the cheese. Serve fro
skillet. Serves two or three. Hamburger-Rice Skillet Heat one pint barbecued hamburger mix in a skillet. Add two cups cooked rice, one cup canned whole kernel corn, onefourth teaspoon thyme and onehalf cup chopped green pepper, utes to blend flavors and to utes to blend flavors and to cook the pepper. Serves four to
six.
Stuffed Green Peppers - Use the hamburger mixture to stuff hollowed out green peppers. Bake in a shallow pan in
moderate moderate oven 375 degrees $\mathbf{F}$.
about 50 minutes.


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HIGHLAND CENTER

## Continuous Service Sunday



## SELECTED RECIPES OF <br> Mrs. Roy Granbery

STRAWBERRY SHERBET 1 large box frozen (thawed) strawberries
1 can condensed milk
2 qt . bottles strawberry soda Mix well and freeze in one gallon ice cream freezer RUSSIAN TEA MIX
2 cups sugar
3 cups Tang
$3 / 4$ cup instant tea
$3 / 4$ cup instant tea
1 small pkg. sweetened lemonade mix
Mix well, and keep sealed in jar. Use three heaping teaspoonsful of this mixture in one cup boiling water. Keeps indefinitely.

BARBECUE BRISKET Trim fat off brisket. Pour one bottle of liquid smoke into shal brisket in pan turning good side brisket in pan turning good side sprinkle with garlic salt, celery salt and onion salt. Turn back side down and repeat process.
Refrigerate overnight. When
eady to cook, pour one tomato sauce and fresh tomato bottle Worcestershire sauce Sprinkle with cumin to taste. over brisket, seal tightly in foil. Bake at 275 degrees for five squash and cover; steam for hours. Uncover and spread top in oven and bake uncovered for in oven and bake uncovered for

SMOTHERED QUAII OR
SMOTHERED QUAIL OR DOVE
12 to 15 quail or do
3 tbsps. bacon fat
1 cup boiling wate
2 bouillon cubes

4 whole cloves
1 bay leaf
$1 / 2$ cup sweet wine or cherry herring liquer
1 cup sour cream
1 small can mushrooms
Salt and peoper dove breasts and roll in flour. Brown in paprika. Add onion frying until yellow. Add one cup boiling yellow. Add one cup boiling bay leaf, and wine or herring Simmer for 45 minutes; stir in

Stir in pecans. Pour into undegrees for one hour.
COLE SLAW
1 tsp. salt
$1 / 2$
$1 / 2$
$1 / 2 p p$. tsp. dry mustard
$1 / 2$ tsp. dry musta
2 tbsps. sugar
2 tbsps. sugar
1 tsp. celery seed
/2 cup finely chopped green
1 tbsp. chopped pimento
1 tsp. grated onion

3 tbsps. oil 1/3 cup vinegar 4 packed cups grated cabbage Mix ingredients in the orde given. Can be fixed ahead of time and will keep fo: days

MEXICAN CHICKEN
1 boiled and boned chicken 1 can enchilada sauce 1 can mushroom soup 1 large chopped onion 1/2 tsp. garlic salt

Dash of pepper 1 cup chicken broth Corn chips
1 cup grated cheese Mix all ingredients, except both. Line bottom of casserole dish with corn chips. Add layer of mixture, more corn chips then remaining mixture. Top with more corn chips and grated cheese. Pour broth on
top. Bake at 350 degrees for 30 minutes.

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$21 / 2$ qt. round casserole with cover, 4.25
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Server, 5.00



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[^0]:    $\qquad$

[^1]:    

