

thing that has settled following

the two destroyed businesses, inventorying and settlements with

Discount Foods and the Bee Hive, neighboring businesses in the 100 block of West Park. Verna's Apparel was untouched by the flames, but sustained heavy damage due to smoke.

food store to succumb to flames in less than 14 months. Ken's Foodliner burned Oct. 19 and Jim's Meat Market Dec. 26 of last year.

Park Police Department at 6:41 p.m. of smoke boiling from the business structures. Before the blaze was declared under control at 10:22, eight fire departments had been summoned to battle the flames which threatened

As a precautionary measure, firemen mounted the roof of State National Bank, armed with boses, to extinguish any fla flying sparks from across the street. Businesses across the alley to the south were never in fear of threat, as long as the brick rear walls were left standing, because teams manning four hoses were working the flames in the alley.

damage to Verna's will not be determined until an inventory is completed. That process was underway yesterday

to wipe out the entire north side of the block, and also posed a serious threat to structures as far north as three blocks, because of the southerly wind.

Every fire department in Wichita County except Kamay and Sheppard AFB was called to assist in the fight. Holliday's volunteers were also called to the scene.

According to fire investigators called in to study the cause of the blaze, ignition was started when a wall plug in the rear of Discount

Records and equipment were taken from other businesses on both sides of the burning buildings, as a precautionary measure, by their owners.

DAMAGE EXTENSIVE Nothing, except the safe kept in the



Choirs to present concert Sunday

The Iowa Park High School and Junior High Choirs will present their annual Christmas concert at 2 p.m. Sunday in the high school auditorium.

The performance will last about an hour and admission will be one non-perishable food item for distribution to needy families in Iowa Park.

Child Find consultant to speak

Jim Popp, consultant for Child Find which specializes in locating and recovery of kidnapped and runaway children, will be the speaker for the

Kidwell P-TA meeting at 7:30 p.m. today. His topic will be "Ways to Prevent Abduction."

Firemen seek funds for equipment

Because of the unusual number of large structure fires the Iowa Park Volunteer Fire Department has been called upon to fight recently, firemen have launched a fund-raising drive to purchase equipment needed in such cases.

Two large nozzles, professionally known as "portable monitors," are to

Sales tax rebate up over '83

Iowa Park received a sales tax rebate for November of \$10,071.30, almost \$2,000 above the same month in 1983, according to the state comptroller's office.

Members of Girl Scout Troop 34 last week collected some 475 cans of food for the local food pantry, and will be working again this Saturday.

The food is distributed to local residents in need of assistance.

minute. Persons wishing to donate to the fund can mail checks, made out to the Iowa Park Volunteer Fire Department, to Bob Evans, 512 W. Magnolia,

be purchased if the firemen can raise

\$2,510. Each is capable of expelling

from 300 to 1,000 gallons of water per

Iowa Park.

For the year, Iowa Park has received \$122,769.35, a 3.75-percent increase over the \$118,332.87 reported through the 11th month of the previous year.

Food collected by Girl Scouts

Last week's area covered was primarily the western portion of town. Saturday they will be working in Garden Valley.

Persons wishing to donate canned foods can have it picked up by calling 592-2549.

Owner Verna Reid said she also had considerable spring merchandise already received from purchasing at the market.

Her loss will not be held to merchandise damaged, however. The last two weeks before Christmas is her biggest season of the year. And unless a settlement can be made and new merchandise brought in to some temporary location, her loss of sales profit will be included in the overall cost of the fire.

O.N. Newman owns the Discount Foods building. He reportedly had some insurance on the structure, but the actual amount and value of the property is unknown.

Mrs. Lillian Grady owns the building occupied by the Bee Hive. She said yesterday she had insurance, but was unsure of its amount and the value of the property.

Mrs. Grady did not say yesterday what her plans are to have the debris cleaned away. However, Giles said he intends to clean his area as soon as the inventory is completed, because he has approval by fire investigators to commence when ready.

CAN OF WORMS

When Giles begins cleaning his building, another "can of worms" will be opened. The unoccupied building to the east

of Giles is also owned by Mrs. Grady, and the west wall of the unoccupied

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City to take another step to open Fourth

City aldermen will take another step toward opening Fourth Street to West Highway when they meet Monday night to consider bids on the project.

The meeting, changed from the regular fourth Monday, due to Christmas holidays, will begin at 7 p.m. in council chambers.

Also on the meeting agenda will be a response from former owner Maurine Overbey, owner of a home sitting in the street's right of way and purchased by the city for the purpose of opening the thoroughfare, has asked for full payment of the note. The council will be asked by Administrator James Barrington for

permission to advertise for a telephone system for the city hall. An ordinance which would rezone the Burnett home so it can be used as a library will be prepared for action. At the present time, it is still zoned residential.

Charlie Lee's term as representative from the city on the North Texas Housing Finance Corporation is expiring, and appointment of another term will be considered.

Barrington also said he will ask the city council's permission to make water line improvements in Garden Valley Addition. He said additional pipe to loop service in that section of the town would not only improve service, but allow connections to be made so repairs can be accomplished when necessary without shutting down the entire south side of the city. Ray Townsend has asked to approach the council to share in the expense of extending paving, curbing and guttering East Garden Drive.

former long-time employees of the Texas Highway Department and have experience in constructing six tracks and paving of eight others, trustees were told.

When the stadium was constructed, the slope on the sides of the excavated field were made so steep, maintenance personnel have always had difficulty in both growing grass and cutting it.

Because of this, the sides of the slopes, or berms, have virtually melted during rainfall, onto the track. After a few years, trustees had a concrete retainer wall installed around the east end which worked well for a while, but now even it is being overrun by the melting berm.

Work to reshape the slope and install new paving for foot traffic is estimated to cost \$65,000. An option of leaving the slope as it is and covering it with concrete would cost approximately \$110,000, Schleider said.

A proposal of digging trenches, placing a perforated pipe in the bottom and covering it with specific sized gravel to entrap and carry away the subsoil salt water, as well as reworking the base of the track, extending it to meet metric measurements, resurfacing and marking would cost approximately \$100,000.

By comparison, Schleider told board members the new all-weather track his form constructed in Wichita Falls cost \$160,000, and it did not require the drainage phase to be used here.

Erosion of the track's base, along with standing water and encroachment of soil from the berms have rendered the present track, slightly older than 10 years, impossible to use for competition and hardly usable for practice.

To improve the slope of the playing field for drainage purposes, Schleider said additional dirt would be hauled in, the surface reshaped, all for approximately \$30,000.

However, Baugh told the board the field's additional dirt, hauling and shaping could be accomplished for less, primarily because of Stanley Williamson's offer to provide the dirt free of charge.

The athletic director told trustees of a study made by an expert on Hawk Stadium's lighting indicated a major need for improvement in that phase.

With lighting measured in "foot candles", readings on the playing field were 12 to 15 candlefeet. By comparison, the readings on the fields at Vernon and Wichita Falls are 70 and 75, respectively.

Most of the lighting fixtures at the stadium were purchased from Midwestern State Univ. in 1970, years after they had been installed at that school's former stadium.

Board members voted to advertise for new lights which would bring the rading on the playing field to 50 candles, at an estimated cost of \$31,690.

No action was taken on the other phases of improvements presented by the Burkett representatives, as the majority of the board opted to seek a second opinion of remedies and costs from another source.

Concerning replacement of the condemned bleachers on the north side of the junior high stadium, trustees approved advertising for new bleachers to seat upward to 500. Prices from three companies sought by Baugh ranged from \$6,800 to \$11,500. The units would need to be assembled by local personnel.

OTHER BUSINESS

Making his annual report on followup of graduates, Richard Davis told the board last year's graduating class has the highest percentage of members attending college of any since the study was initiated.

He said 48.9 percent are enrolled in

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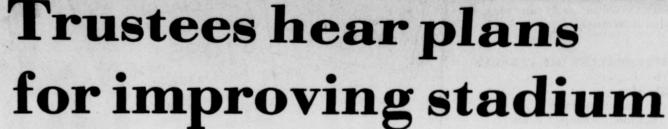
Iowa Park school trustees Tuesday night heard proposals to repair and improve facilities at the high school football stadium that could cost in excess of \$200,000.

At issue are remedies to control seepage of salt water which is killing grass around the football field as well as eroding conditions of the track, a berm which is difficult to grow a cover and almost impossible to mow where growth occurs, improved drainage of water on the field and improved lighting.

The major part of Tuesday's three-hour meeting was consumed on the topic. Making presentations besides Athletic Director David Baugh were two representatives of Zack Burkett Co., Bob Schleider and Donald Thompson.

Schleider and Thompson are both

FIREMEN HOSE DOWN SMOLDERING EMBERS ... in Saturday's disasterous business fire



Cook of the Week

"Travelers with itchy feet" is the way Charlotte (Mrs. Joe) Kennedy describes her self and her husband when she refers to their hobbies. The couple moved to Iowa Park six months ago to retire after having lived in England for seven years. Prior to that, they had lived in Holland for nine years and in Turkey for four years. During their years overseas while he worked for Haliburton Co., they spent three delightful Christmases in Denmark.

Mrs. Kennedy was graduated from Sugden, Okla. High School, Oklahoma College of Liberal Arts and Oklahoma Univ. with a B.A. degree in math. She has taught school in Oklahoma and Texas and worked for the New Mexico State Employment Agency when the family lived at Hobbs.

Mr. and Mrs. Kennedy are Baptists. He is a member of the Evening Lions and she is a member of the Lioness Club. They have a son, Kendall of Phoenix, Ariz., and a daughter Karel Jahns of Lyden, Wash. and four grandchildren.

In addition to travelling, Mrs. Kennedy enjoys gardening and collecting various and sundry articles. She found the Dutch food very palatable and her first three recipes today attest to her fondness for the cuisine. She is sharing a German recipe that she especially likes, two good old USA recipes, and the last is one that should fit into the taste and lifestyle of people of all nations and climes to make the world a better place in which to live.

DEEP FRIED MUSHROOMS

Use small fresh button mushrooms; wash and dry separately. Dip them in salted flour, then in beaten egg, then in bread crumbs. Drop into deep, hot oil and fry until crisp and brown, about 4 or 5 minutes. Drain. Serve hot with tartar sauce.

DUTCH BEETS

1 large onion, grated 3 large beets, cooked and grated 2 cooking apples, grated 2 Tbs. sugar 2 Tbs. butter

- 1 Tbs. lemon juice
- 1 bay leaf

Saute grated onion; add grated beets, apples, lemon juice and bay



Mrs. Joe Kennedy

Beat egg yolks with 3 Tbs. water. Roll balls through this mixture, making sure, they are well-covered on all sides. Roll again through bread crumbs. Let stand for at least an hour in cool place to dry.

Heat oil, place balls carefully in pan and cook until brown on all sides. Drain on paper towels. Serve as an appetizer with hot mustard.

GERMAN SHRIMP SALAD

2 lbs. shrimp, cooked, shelled and deveined
¹/₂ lb. cooked veal or pork roast
¹/₂ cup sweet gherkins, diced
2 tart apples
1 boiled beetroot or 1 lb. cooked diced beets
2 potatoes, boiled in skin
Mayonnaise to taste
Optional ingredients:

1/3 cup chopped nuts (walnuts, pecans or almonds)
1 Tbsp. cranberry sauce
Dash hot sauce

Finely chopped herbs

Dice veal, gherkins, peeled and cored apples, peeled beetroot and potatoes. Put into bowl with shrimp. Add chopped nuts and/or other optional ingredients. Stir in mayonnaise.

Store in refrigerator, up to 24 hours. Before serving, stir and taste it will probably need more mayonnaise and sweet gherkins.

SWEET TOASTED NUTS

3¹/₂ cups chopped nuts 2 egg whites

1 cup sugar

 $\frac{1}{4}$ tsp. salt $\frac{1}{2}$ cup butter

Toast nuts in 350 degree oven in a

9x12 baking pan. Toast pecans 15 minutes and filberts 30 minutes.

While nuts are roasting, beat egg whites and salt until very stiff, add sugar gradually. Add toasted nuts from oven. Wipe out pan and melt stick of butter in oven, while mixing nuts and meringue. Put mixture back in pan with butter. Put back in oven for 30 minutes, stirring each 10 minutes.

CHICKEN NOODLE CASSEROLE

chicken (3-3¹/₂ lbs.)
 oz. pkg. noodles
 green pepper, chopped
 small can pimientos, chopped
 small can mushrooms
 large pieces celery, chopped
 ²/₃ cup chopped onion
 10 oz. can cream of chicken soup
 10 oz. can cream of celery soup

1 10 oz. can Cheddar cheese soup (or any combination of the three) ¹/₂ cup slivered almonds

Boil chicken with 1 small onion and 1 tsp. salt. When tender, remove from broth, debone and cut into small pieces. Cook noodles in broth and drain; fry onion and celery in butter; add soup, mushrooms, green pepper; simmer 5 minutes. Combine with chicken, noodles, pimientos and almonds. Let stand overnight or several hours. When ready to serve, put into baking dish and top generously with grated cheese. Heat at 350 degrees about 30 minutes or until hot.

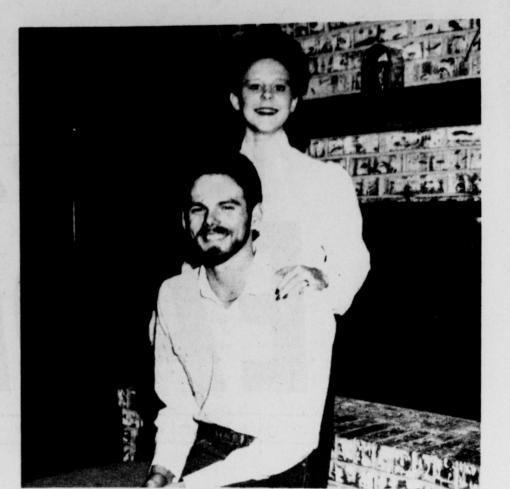
Green chilies or jalapenos may be substituted for green pepper. This freezes well and can be prepared well ahead of serving time. Serves 16 to

A LOVE CAKE

1 can of unselfishness
 Several lbs. of affection
 1 pint neatness
 1 bottle "keep smiling all day"
 Some holiday, birthday and everyday
 surprises
 1 can running errands (willing brand)
 1 box powdered compassion

can pure thoughtfulness
 Mix well, bake in a hearty warm

oven and serve in big slices.



CHRISTI OSHIRO AND EDDIE BLAGG

Announce engagement

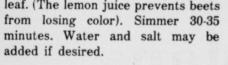
Mr. and Mrs. Kame Oshiro announce the engagement of their daughter, Christi, to Eddie Blagg, son of Mr. and Mrs. Jack Blagg of Iowa Park.

Miss Oshiro is a graduate of Iowa Park High School and is attending Midwestern State Univ. She is employed at Automated Management Systems in Wichita Falls. Her fiance is also a graduate of IPHS and is employed at Quail Plastics in Wichita Falls.

The couple will exchange vows Mar. 16, at the First Baptist Church in Iowa Park.





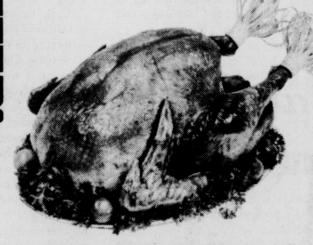


BITTERBALLEN [MEAT BALLS] 3 Tbs. butter 4 Tbs. flour 1 cup lukewarm milk 1 Tbs. finely chopped onion 1 tsp. Worcestershire sauce ¹/₂ tsp. nutmeg ¹/₂ tsp. salt ¹/₂ Tbs. chopped parsley 1¹/₂ Ibs. cooked and finely chopped meat Bread crumbs 2 egg yolks

Oil for frying

Melt butter, stir in flour. Add milk, onion, sauce, nutmeg, salt, parsley and meat. Simmer for 5 minutes, stirring well. Spread this mixture on a plate; when cool shape into small balls. Roll in bread crumbs.

TURKEYS! for Christmas.



Just register as often as you are in the store. Drawings Dec. 14 and Dec. 21. No purchase necessary - you do not have to be present to win.

Congratulations to last week's winner — Mrs. Rick Frazier



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Christmas traditions are Philia Study Club program

The December meeting of the Philia Study Club was held Monday evening in the home of Miss Linda Ayres with Judy Spring, the co-hostess. The house was decorated with traditional red and green, and the focal point of interest was a

read the well-loved version of the by Mrs. Don Decker.

supposed to be burned on Christmas Day all the way down to the holder to insure a lucky year ahead.

Referring to tree ornaments, the speaker said that some of the first ones were paper chains, popcorn garlands and apples. She told the into silver.

friendship.

which are used as decorations can also be traced to the Magi.

The last three old traditions

served instead of boar head, the legend of the poinsettia, customs of lights which can be traced back to Israel where lights were placed in the windows to welcome travelers.

The newer traditions discussed

were the Christmas card and Rudolph, the red-nosed reindeer. Members answered roll call by sharing their Christmas traditions. They later made lace-edged satin

Victorian hearts in seasonal colors,

The second s

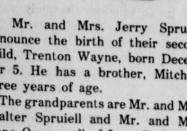
and contributed their money and gifts for Girlstown USA. For refreshments, the hostesses

provided traditionally favorite cakes and sweets of the season served with strawberry punch.









LOOK

WHOS