

WEATHER

	Moisture	High	Low
Thursday	58	67	
Friday	59	66	
Saturday	56	62	
Moisture this month: 5.68			
Moisture this year: 16.68			
Moisture last year: 7.88			

# The Sunday Brand

64 pages

Our Slogan, "More People — More Farms"

Published Every Sunday

HEREFORD, TEXAS, SUNDAY, JUNE 23, 1963

Including 23 Colored Comics

PRICE — 15c PER COPY



SIX PERSONS WERE injured in a two-car collision involving the 1962 model station wagon shown above and a 1960 model sedan at the intersection of First and Main shortly after 8 a.m. Thursday. The injured included the two children (below) Ginger Marie Newton, 7, and Roy Lloyd Newton, 5. Their mother, Mrs. Lloyd Newton, 5, driver of the vehicle, was also injured. Damage to the station wagon was estimated at \$1500. (Staff Photos)

## Traffic Accidents Injure Seven; Losses Are Heavy

Seven persons were injured on Hereford streets Thursday as traffic mishaps plagued Hereford Police Department officers. Even though all of the accidents were serious and property loss was heavy, no traffic deaths resulted from the accidents.

During the day, six of the injured were treated following a two car collision at the intersection of First and Main Streets about 8 a.m. Damage to both vehicles was heavy.

About noon a 14-year-old Negro girl tumbled from the rear of a pickup truck on 25 Mile Ave and was hospitalized.

Shortly after 5 p.m., a sedan and a pickup collided at the intersection of Mable and Blevins. No injuries were reported but damages to both vehicles was heavy.

The first accident of the day resulting in the six injuries occurred as a 1962 model station wagon, driven by Mrs. Lloyd Newton, 31, Route 3, started to cross Highway 60 on a green light. The vehicle was headed north.

It was hit broadside by a 1960 sedan, driven by Arsenolo C. Gallego, 53, Yuma, Ariz., traveling east about 50 - 60 mph, according to a Hereford Police Department report.

Both vehicles locked together for a short distance and angled across the intersection. When they parted, the Gallego sedan continued on into the parking lot of Justice Real Estate and hit the southwest corner of the building.

The Newton station jumped the highway divider, traveled across the building's driveway and stopped in the alley.

Hereford Police Department reported that the sedan traveled 130 feet from the point of impact and the Newton vehicle traveled 178 feet before stopping.

The right side of the station wagon was so badly damaged that police officers and ambulance attendants had to rip the door off in order to get Mrs. Newton out of the vehicle.

Injured in the accident were Mrs. Newton, her two children, Ginger Marie, 7, and Roy Lloyd, 5, and a passenger, Mrs. W. Hayes, 49, Route 3.

Ginger and her mother were admitted to Deaf Smith County Hospital, Saturday a spokesman for the hospital stated they were in good condition.

Mrs. Hayes and Roy were given emergency treatment and released. Given emergency treatment and released were Gallego, and two passengers in his automobile, Jose C. Villamor, 62, Stockton, Calif., and Chris Collins, 28, Yuma, Ariz.

Damages to the station wagon were listed at \$1500 by investigating officers. Estimated damages to the sedan was \$10,000.

Gallego was cited for three (Continued on Page 8)

## Spanish Housing Addition, Shopping Center Plans Told

Planned construction in the immediate Hereford area took a jump of \$1,300,000 this week as plans for two projects, each valued at more than \$500,000, were revealed by area developers.

The first of the planned projects was for construction of a 12.2 acre shopping center to be built between 18th and 14th Streets on U. S. 285. Announcement was made Wednesday.

Cost of construction according to the developer Jack Bradley, is expected to total \$700,000 when completed.

Following the announcement, plans for construction of an all Spanish housing development

to be located in West Hereford were told Friday.

Developer of the addition, N. D. Bartlett Jr., stated that eventual cost of the project is expected to be approximately \$600,000.

The development will cover 19 acres of land across of land bounded by Texas, Bradley, and Lake Streets. Construction is expected to begin within 60 to 90 days.

A lot of preliminary work has yet to be done, stated Bartlett on Saturday. "We hope to begin construction sooner than the expected 60 days."

He pointed out that the development would be a complete

self-contained unit with a pueblo style of architecture carried out for homes, duplexes, apartment and business buildings.

In addition to the housing and business places, the development will also have a park with playground equipment.

All streets of the development will be paved and city utilities will be available to each unit. Bartlett stated. He added that it is planned to petition the City Commission to bring the area within the city limits.

He pointed out that buildings in the area would be restricted to new construction only and must follow the architectural design of the development.

"We definitely want to construct a first class addition," he concluded.

In announcing construction of the shopping center, Bradley stated that it would be built in three units with a total floor space of 107,000 square feet.

The first three buildings to be constructed, he commented, will have a total floor space of 60,000 square feet with the two remaining units to contain the rest of the area.

(Continued on Page 6)

### CRACKDOWN ORDERED

## Scooter Traffic Violations Cited

A crackdown on traffic offenses committed by youths operating motor bikes and motor scooters has been ordered to begin on Monday, according to Hereford Chief of Police Marshall Padgett.

Decision to order the crackdown came after a number of complaints were made concerning the manner in which some youths have been driving on city streets.

"A number of complaints have been received from motorists concerning the driving habits of some of the youths," the chief of police said.

"Among the violations reported," Padgett commented, "are driving in an unsafe manner, racing, and loud exhausts on some scooters."

As he commented on the

crackdown, Padgett warned that patrolmen will be instructed to ticket scooter drivers for infractions of the city ordinances.

He also pointed out that youthful operators must have a valid driver's license and the vehicle must have a safety inspection sticker.

Under state law, the operator of a scooter or motorized bicycle driven by a motor under five brake horsepower can obtain a special license between the ages of 14 and 16.

However, to operate all other scooters and motorcycles powered by an engine with a greater horsepower rating, a regular operator's license is required.

The maximum fine which can be levied against violator is \$200 for either offense. (Continued on Page 6)

## Latin American Children Prepare For School Work

By Sara Gillettine  
Brand Staff Reporter

"Almost 65 per cent of the Latin American children attending the non-English program held by Hereford Independent School District will be able to continue at least through the first three grades," said Della Stagner, coordinator of the program.

This program is held for pre-school children who speak little or no English. The purpose of the program is to teach them at least 400 common words and a few simple sentences.

Four classes are being held. The teachers are; at Shirley School, Mrs. Elizabeth Garner and Mrs. Fritz Christman; at Central School, Mrs. Mary Carter; and at Casa de Amigos, Miss Mary Sullivan.

Each class follows the same plan which is directed by the State of Texas.

The early part of the morning is devoted to a play period. During this time, the child becomes adjusted to his surroundings. It also interests him in certain toys which he will discuss with the teacher later in the morning.

After the play period there is a story time in which the teacher dramatizes the story for the children.

For example when teaching the story of the Three Bears, there would be a large bear, a medium sized bear and a small bear so the children could have a concrete example of what they were being told.

"In addition to these activities, we try to teach them to count, draw pictures and color. We feel that through these things they not only master the simple skills but they also learn to co-operate with others.

Children and follow instructions given by someone other than their own parents," one of the teachers said.

At mid-morning, the children are given a glass of milk and a cookie. This gives them energy to finish the morning and teaches them proper manners for eating in public.

"The biggest problem encountered by the teachers is that of absences. Many of the children must go with their parents while they are working in the field because they have no one to stay with after they get out of school," said Miss Stagner.

There are many families that

would send their children to this school if transportation was provided, but it would be an impossible job to furnish transportation for all the children especially those that live in the country.

(Continued on Page 6)

## Wheat Harvest Underway; Operations Nearing Peak

### Around Town

By Gardner Collins  
With dry weather the wheat harvest is finally underway and will continue if... and it's a big "if" because the weather has to cooperate for a change with Deaf Smith County producers. All of us are tired of the thunderstorms that have rained the area. And I, for one, am tired of the creek in my neck from cloud watching.

The Sunday Brand should be a delight to the many people in the area who enjoy collecting recipes and trying them out. Included in this issue is a special section filled with recipes collected by the County Home Demonstration Agent and from the "Let's Cook Some" (Continued on Page 6)

The wheat harvest is now underway and is approaching its peak, say area elevator operators. Bulk of the grain will be cut by this time next week if there is no more moisture.

Harvesting operations have been delayed considerably, as heavy rains bogged down the harvest and kept grain from maturing.

With the return of dry weather this week, wheat producers were able to get into field and began operations on Thursday.

"Yields are as variable as can be," said one grain elevator employee on Saturday. "Some are fair with good quality and in some cases yields are disappointing with test weights light."

This year's crop has been plagued with either not enough moisture or too much at one time. Extensive hail and wind damage has also hurt the crop.

An extremely dry spring has also contributed to light yields as well as freezes out due to extreme cold weather.

One grain elevator operator is predicting that farmers will produce only 25 per cent of a normal crop due to losses.

Most of the grain in Deaf Smith County is now mature enough to cut. Moisture content of the crop is "all right" and the grain is dry.

With good weather it is predicted that the bulk of the crop will be harvested by next week. With dry, clear weather clear. (Continued on Page 6)

### 18-Hole Pro-Am Tournament Set At Pitman Links

West Texas Chapter of the Texas PGA will hold a pro-am tournament at John D. Pitman Municipal Golf Course on Monday, according to Bud Posey, golf pro. It is open to any golfer in the West Texas area, both men and women.

Registration will begin at 8 a.m. Monday with a deadline of 1 p.m. Immediately after registration, three amateurs will be matched with a pro and will tee off for 18 holes.

They will play on a low ball score with men amateurs given one-half handicap and women amateurs a full handicap up to 18 strokes.

A field of 120 participants is expected.

### Swimming Meet To Be Held At Hereford Pool

An open area swimming meet will be held at the Hereford Municipal Swimming Pool on Saturday, June 29, at 9 a.m. "Anyone between the ages of six and 16 is eligible to attend since this is an open meet," said swimming coach, Wayne Lawrence.

Boys and girls will be divided into different age groups in three different categories. They are free style, breast stroke and back stroke.

No pre-registration is necessary. All interested persons should be at the swimming pool shortly before 9 a.m.

There are still vacancies on the Hereford Swimming Team and any person who is interested should contact me or be at the swimming pool at 7:30 a.m., Coach Lawrence added. The team practices between 7:30 and 9 a.m. each weekday.



IN A NON-ENGLISH CLASS, held for pre-school Latin American children, the principle of learning through demonstration is used to give Spanish speaking students a vocabulary of at least 400 words. The students are also taught simple phrases and sentences which will carry them through the first three grades. Classes are held by Hereford Independent School District under a state-wide program. (Staff Photo)





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SHURFINE 24 OZ. CAN GRAPE JUICE <b>3/\$1.</b>	SHURFRESH AMER.-PIMI.-SLICED 6 OZ. CHEESE <b>4/\$1.</b>
SHURFINE 3 LB. CAN SHORTENING <b>59c</b>	SHURFINE PINT MUSTARD <b>19c</b>
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SOFLIN WHITE PAPER - 80 CT. BOX. NAPKINS <b>2/25c</b>	ROXEY TALL CANS DOG FOOD <b>13/\$1.</b>



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**DIZZY DOLLAR DAYS**

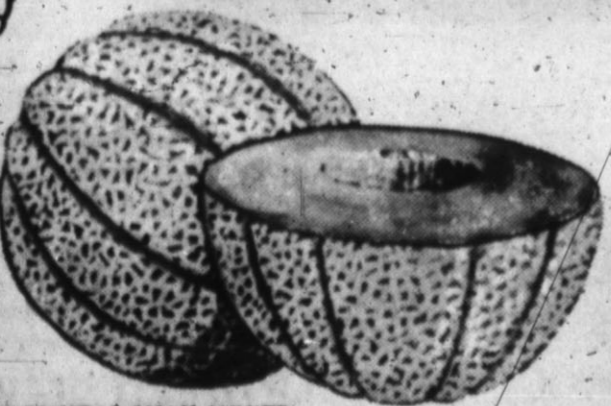
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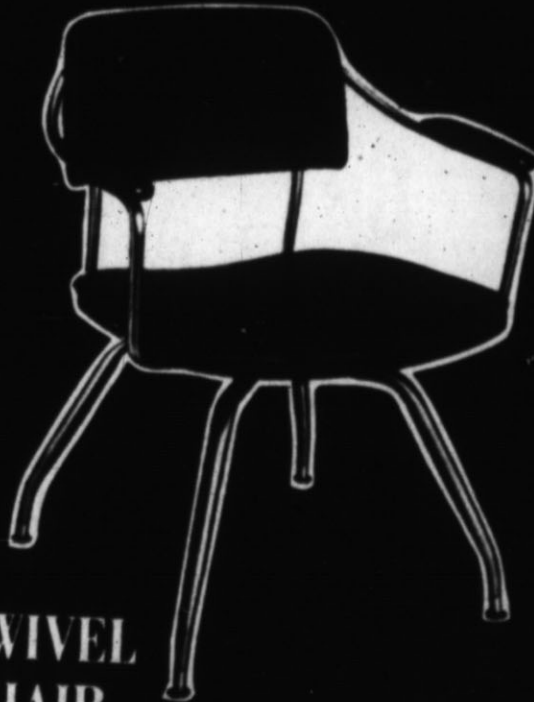
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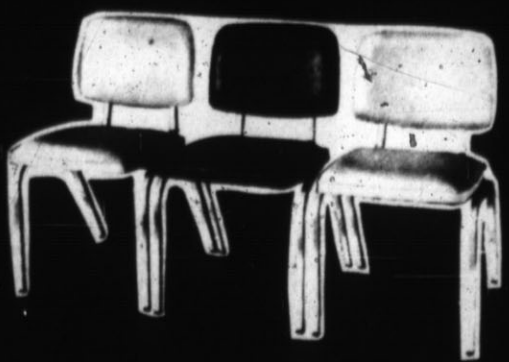
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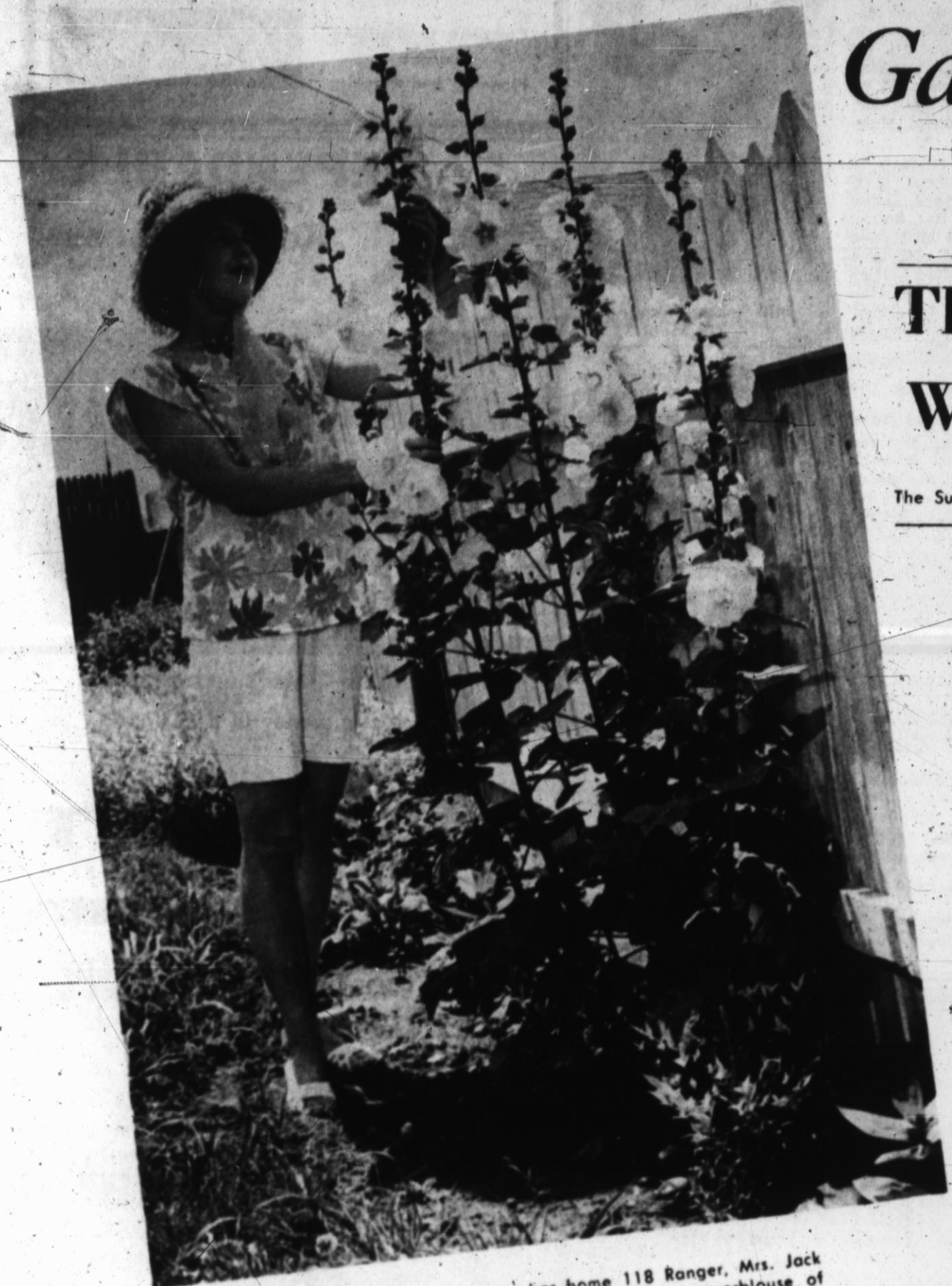
HEREFORD, TEXAS



# Colorful Fashions Make Gardening Fun

## The Sunday Brand Women's Section

Dale Stevens, Society Editor  
The Sunday Brand, Hereford, Texas, Sunday, June 23, 1963



Examining hollyhocks at her home 118 Ranger, Mrs. Jack Meredith wears white Koret Jamaicas, an overblouse of printed terry cloth, and an orange-fringed "twist" hat from The Vogue.

For gardening Mrs. Ed Wilson, 304 Sunset, has chosen a red and white checked blouse and navy cotton broadcloth wrap-around skirt from Rutherford's to wear with a red sombrero hat. Both the blouse and skirt, which is lined in back with material matching the blouse, are MacShore Classics.



Staff Photos by Gardner Collins



Preparing for a patio party, Mrs. O. G. Hill Jr., 122 North Texas, is dressed in a complete ensemble by Marjie Webb Originals. Multi-colored yarns tassel the hat, bag, and dill-green Southampton slim-jims and jacket, all from The Popular Store.



A Bobbie Brooks Kastle-Khit Southampton slim-jims and striped and appliqued overblouse in melon color are worn by Mrs. Delmo Williams, 900 Irving, as she works in her rose garden. From Little's of Hereford.



Mrs. Jackie Wyman Shelton  
nee Sandra Kay Hodges  
(Angel Photo)

## Miss Hodges Becomes Bride Of Jackie Shelton June 16

Miss Sandra Kay Hodges became the bride of Jackie Wyman Shelton in an afternoon ceremony, Sunday, June 16, in the Avenue Baptist Church. The double ring ceremony was read by Bro. Gaitier Vandever of the Central Church of Christ.

The bride, who graduated from Hereford High School in 1962 and attended Eastern New Mexico University, is the daughter of Mr. and Mrs. Norman Hodges. Mrs. Winnie Watson is the mother of the bridegroom, who attended high school in Hobbs, N. M.

As the bridal party assembled before an archway, entwined with greenery and flanked by seven-branch Swedish steel candelabra decorated with pink gladioli, pink and raspberry carnations, and sunbursts of greenery, traditional wedding selections were played on the organ by Mrs. John Sims. Accompanied by Mrs. Sims, Miss Joyce West sang "Because" and "The Lord's Prayer."

Given in marriage by her father, the bride wore a formal wedding gown of white Rosepoint lace over taffeta. The long, pointed bodice featured a scalloped sweetheart neckline adorned with seed pearls and sequins and sleeves tapered at the wrists. Extremely bouffant, the skirt was fashioned in three tiers of Rosepoint lace. Each tier was edged with scallops of Alencon lace.

Of imported French illusion, her fingertip veil was attached to a crown of seed pearls. She carried a bouquet of white roses atop a white Bible.

Miss Roxie Faugh of Amarillo was maid of honor and Miss Brenda Shelton, sister of the groom, was bridesmaid. Bridesmaids were Mrs. Terrell Hodges, sister-in-law of the bride, and Mrs. Richard Ward of Clovis, N. M.

The maid of honor wore a light pink full-skirted dress trimmed with dark pink and dark pink accessories. Other attendants of the bride wore dark pink full-skirted dresses with light pink trim and light pink accessories. Each wore a bandeau and veil of pink tulle and carried a bouquet of pink delight Duchess roses.

Gary Shelton, brother of the groom, served as best man. Groomsmen were Terrell Hodges, brother of the bride, Jack-

ie Stalling, and Bud Thomas. Candlelighters were Keith Duncan and Johnny Worthan.

Ringbearers were Jimmy Botkin and Miss Tamara Andrews of Meadow. Miss Andrew's dress was fashioned like that of the maid of honor. She wore a wristlet of pink carnations.

Mrs. Hodges, the bride's mother, wore a moss green silk sheath dress with beige patent accessories. The groom's mother, Mrs. Watson, wore a blue eyellet sheath dress with white accessories. Both wore corsages

### Hereford Rebekahs Hear Reports On Frona Meeting

Hereford Rebekahs met Tuesday, June 18, in the IOOF Hall. The Noble Grand, Mrs. Leona Love, presided. Hostesses for the social hour were Mrs. Guy Lawrence and Mrs. John Jacobson Jr.

Reports were given on the District No. 4 meeting in Frona Monday night. The district is composed of Frona, Dimmitt, and Hereford. Before the meeting a salad supper was served. The tables and lodge hall were decorated with bells and roses.

The official visit of the president of the Rebekah Assembly of Texas was made to the Frona meeting. She was presented gifts from each of the lodges. The Frona Rebekahs presented a gift to Ada Hollibaugh, the past district deputy president.

Fifteen of the 62 members of the order attending were from Hereford.

In addition to those from Hereford, Dimmitt, and Frona, New Mexico Rebekahs, including the president of the Rebekah Assembly of New Mexico, were present.

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### Couple Will Wed In July

Oklahoma Lane Baptist Church will be the scene of the wedding of Miss Brenda Mason and Gene Walker on Sunday, July 21, at 3 p. m. The engagement and wedding plans have been announced by the bride-elect's parents, Mr. and Mrs. Lee Mason of Muleshoe.

Miss Mason is a graduate of Lazbuddie High School and works at the Muleshoe Chamber of Commerce. Her fiancé, the son of Mr. and Mrs. Jack Walker of Dupre, S. D., is a graduate of Hereford High School and attended the University of Colorado. After their wedding the couple will live on a farm near Lazbuddie.



Miss Brenda Mason  
(Personal Photo)

#### VISIT LOCAL FAMILIES

Mr. and Mrs. Garland Bland Jr. of Pasadena, and Mr. and Mrs. Wade Griffie of Amarillo have been guests in the homes of Mr. and Mrs. Otis Lee and Mr. and Mrs. G. C. Merritt Jr.

#### VISIT MOTHER

Mr. and Mrs. Billy Jack Williams spent a few days with his mother, Mrs. D. O. Williams, in Amarillo last week.

#### VISIT SON

Mr. and Mrs. J. H. Auten and Beverly have recently returned from a trip to Albany, Ga., to visit their son, 1st Lt. and Mrs. Jimmy D. Auten and son Jamie. On the way home they came through Arkansas to visit relatives.

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**FRIO NEWS**

# Girls' Auxiliary Members Attend Area Convention

By Mrs. Owen Andrews and Mrs. Charles Self  
Five members of the Girls Auxiliary of the Frio Baptist Church left Wednesday by train for Memphis, Tenn., to attend the Southern Baptist G. A. Convention. Mrs. J. D. Stringer and Mrs. Charles Self were adult leaders.

Girls making the trip are Nancy Ase, Vicki Ase, Darlene Sparkman, Jana Cole and Carol Robbins. Ann Jackson of Littlefield and Brent Self, son of the Charles Self also accompanied them. They were to stay in the home of Mr. and Mrs. Carl Hutcheson, of Memphis. Carl is a native of Hereford. The group attended the convention held Friday and Saturday.

Mrs. T. L. Sparkman Jr., accompanied by Miss Alma Andrews and Mrs. Floyd Cole took the girls and their leaders to Amarillo, on Wednesday to meet the train.

Visiting the David Yandells and Joe Autrys this week is a sister-in-law, Mrs. Jimmy Yandell, Carmen and John. They have spent several weeks in the States and are returning soon to their home in Venezuela. The family has been in California for about a month. Yandell returned to his work in Venezuela several days ago.

Mr. and Mrs. T. L. Sparkman Jr., Bonnie and Darlene and Nancy French were supper guests Tuesday evening of the Ray Stewarts at Dawn.

Mrs. Billy Warrick, Eugene and Raymond, spent several days visiting her mother and other relatives in the Vallant, Okla., area.

Mrs. Bill Williams is recuperating in Deaf Smith County hospital following chest surgery, last Tuesday morning. Her mother, Mrs. Laura Franklin, of Lubbock is here to be with her. The Rev. and Mrs. G. W. Fine, Roxene and Ronnie, left Monday for a vacation in the Colorado Springs area. They expect to be back the last of the week.

Rocky and Kirk Andrews spent several days last week visiting their relatives, the Wallace White family of Amarillo. Lynette Andrews spent Tuesday with her grandparents, the E. B. Berrymans, and one night in the White's home.

Mr. and Mrs. Glenn McCleene of Duncan, Okla., are here this week visiting their relatives, the D. O. Bensons, of Hereford, the Duward Taylors, Friona, and the Jim Brooks. The visitor, Brooks and Bensons spent Tuesday and Wednesday fishing at Lake Conchas. Thursday evening they had a fish fry at the Taylors.

Mr. and Mrs. Carlton Layton and JoElla of Ft. Worth visited the Bill Williams home Tuesday night and Wednesday. The two families became acquainted during the war while both was connected with work in a Douglas Aircraft plant in California.

Mr. and Mrs. Ben Dean and family of Dallas visited her mother, Mrs. B. H. Baldwin, and other relatives last week. They also went into Colorado for a short vacation. Debbie, daughter of the Deans, remained for a longer visit with relatives here.

Also visiting Mrs. Baldwin were Mr. and Mrs. Godfrey Baldwin, Austin. They and her parents, the W. H. Andrews, went to Lamesa for the wedding of Miss Kathleen Beeman to Johnny Johnson of Abilene. Mrs. Godfrey Baldwin and Miss Beeman were roommates while they were attending Hardin-Simmons. Mrs. Baldwin was an attendant in the wedding, which was held in Second Baptist Church of Lamesa. Visiting Mrs. Baldwin, the Homer Wests, and other relatives this week are Mrs. Anna Baldwin, her granddaughter, Adanna West and grandson, Sid West, all of Albuquerque. Eugene Baldwin is spending the summer working in the smelter plant near Amarillo. He and Clyde Whittaker of Hereford and two other boys are batching together in Amarillo.



IN THE FIRST of two accidents Sunday and again Monday involving Hereford Police Department vehicles, an estimated \$200 worth of damage was done to this patrol car. The accident occurred at Park Ave. and Ave. B about 4 p.m. A 1955 model sedan, driven by Moises Salazar, 57, 325 Ave. C, headed west on the thoroughfare,

turned left out of a string of cars into the path of the oncoming patrol car. Driving the vehicle was Larry Christian, 27, 231 Ave. C. Salazar was ticketed by the Texas Highway patrolman investigating the accident for failure to yield right of way. (Staff Photo)

Officers Elected By Ford HD Club  
Tornado safety rules were discussed by Mrs. Jean Beene at the June 19 meeting of the Ford Home Demonstration Club. While reminding the club members that rules are made to be broken, Mrs. Beene said that no deaths are known to have occurred when people were in a closed cellar. A depression is usually safe. The best advice she concluded, is "don't panic."

### Officers Elected By Ford HD Club

After the club collect was led by Mrs. A. L. Hollingsworth, members responded to roll call with "How to remain calm during storm threats" and "My safety rule for tornado periods." Officers elected for the 1963-64 club year were Mrs. Raymond Smith, president; Mrs. A. L. Hollingsworth, vice-president; Mrs. Raymond Flores, secretary-reporter; Mrs. F. L. Eicke, treasurer; Mrs. L. J. Strafuss, council delegate; Mrs. C. R. Stokesberry, alternate delegate, and Mrs. Luther Norvell, parliamentarian.

Meeting at the home of Mrs. Luther Norvell were Mesdames Hardy Benson, Raymond Flores, A. L. Hollingsworth, C. G. Heard, Raymond Smith, C. R. Stokesberry, L. J. Strafuss, and John A. Smith. Two guests, Mrs. Leroy Edwards and Mrs. Don Howard, were present also. Have you read the Classifieds?



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A research and development experimental unit traveling the country for Lockwood Grader Corporation typifies why Lockwood is called the "finest in the field".

The 1963 Potato Caravan team will spend 30 days field testing three of the company's new production model potato harvesters.

The caravan is headed by a pickup truck pulling a 41-foot house trailer which will serve as a field office and living quarters. A truck tractor and a flat bed semi-trailer will be used to move the Lockwood equipment from field to field.

A field engineer and mechanic will tour with the caravan at all times to be on hand to improve, repair and maintain the machines. Improvements made in the field will be added to present production line models.

The caravan will move about through the year to the leading potato production areas, making adjustments and gaining new information under all types of conditions.

THIS UNIT WILL ARRIVE IN HEREFORD MONDAY, JUNE 24

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## HARMAN'S

We Give S&H Green Stamps.

**Arizona Worthy Points  
 Fire Protection Company**

Each year, as regularly as the appearance of dandelions, the officials of Deaf Smith County and Hereford begin a rather messy wrangle about the fire protection contract between the two groups.

Perhaps there is a solution to the problem somewhere inside the story of a company in Arizona.

The June 19 issue of The Wall Street Journal carried a front-page story about Rural Fire Protection, a profit-making company operated in and around Scottsdale. It serves all of Scottsdale, all of two other towns, parts of two others and a large unincorporated area.

The communities which use RFP service exclusively claim the cost is substantially less than municipally-operated fire departments. Scottsdale has been using the service since 1952, at an average annual cost of \$1.27 per capita, compared with the average annual per capita cost of \$8.15 for cities between 24,000 and 50,000 population, according to the latest report from the International City Managers Association.

We aren't suggesting that Hereford junk its fire department. The city's cost, with a volunteer department, is quite reasonable. What we are suggesting is a closer look at a similar arrangement for the county. It could be that someone might visualize a profitable business fighting county fires here. Or it might be that the county would

like to replace part of its fire service with something different.

For example, the county might find it economical and efficient to build a few small pumper trucks and spot them around the rural areas. The trucks could be centrally located and the neighbors could be easily trained to operate them. That would provide basic coverage for rural areas.

Then the county might be able to work out a contract with the city for protection of property near the city limits, as a set cost per fire. It could also have a working arrangement, as RFP does, with municipal fire departments in case of major fires.

RFP operates on a subscriber basis with its customers. For example, the owner of a house pays RFP \$9 per year, with the scale going to a maximum of \$600 per year for a large industrial factory. Calls from non-subscribers are answered only with the understanding that the service will cost 17 times the annual rate.

The operator of RFP explains this is done on the statistics that the average homeowner calls for fire service once in 17 years. He adds that this rate encourages subscribers and prevents them from having to pay for "free-loaders."

RFP operates with "homemade" trucks that cost a fraction of factory-built trucks. It has relatively few fulltime employees, but a number of part-time reserves who will turn out when called. These reserves are paid \$1.50 per hour for a minimum of a two-hour drill per week and on an hourly basis when called to help put out a fire.

The company was started in 1948 with one truck and four full-time firemen. Now it has 25 full-time men, another 50 who serve part-time and 22 fire trucks. The company has turned a profit every year since 1951, while operating under a state franchise and even paying income taxes.

It seems that this plan, either operated privately or by the county, might have some merit. At least, it would be worth some study and discussion that could aid the city and county in getting off the "dead center" that seems to be preventing them from reaching a mutually satisfactory agreement.

**People Who  
 Really Care...**

A friend, writing of such things a few weeks ago, said that if you take two towns of equal size and facilities, there is one factor that will make one grow and prosper while the other withers away.

That factor is people who care.

There may be only a dozen of them, but they will improve the lives of a thousand neighbors just by living there.

They care about everything that touches the community. They care if windows are clean and sidewalks swept, if lawns are green and the streets are clean.

They worry about recreation for youngsters, and whether or not teachers can teach.

They want our laws enforced impartially. They want public officials to be men and women of whom we can be proud.

They attend public meetings and carry petitions and write letters and jangle the phone.

They deplore garbage untended and junk abandoned in unsightly yards. They volunteer while others scoff.

They care about trees and churches, about sidewalks and streets, they care about the people who use these things each day.

We fear that people who care do not lead the carefree lives of their neighbors. Sometimes they are objects of ridicule for their can-thriving, free-wheeling fellows.

But without them a community can soon reach the level of the biggest slob who dwells there.

They annoy us with ideas, good us to work, but we're thankful there are still a few who care in Seville.

—Chronicle, Seville, Ohio

**THE Sunday Brand**

Established 1948  
 Published every Sunday at 336 Main St.  
 Hereford, Texas



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 Melvir Young, Managing Editor  
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 John Anders Shop Foreman

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**"How's Our Crop Doing—Son?"**



DALE YOUNG

**City Water Production  
 Greater Than Demand**

By Gardner Collins  
 Brand Staff Reporter

With water consumption an ever increasing problem as Hereford expands, a recent report released through the City Commission shows that water facilities are being improved and expanded to meet continued needs.

Total production of city wells during the year has been increased almost a million gallons per day over a year ago as part of the expansion program. Increased demand was met during the year by addition of two new wells to the city's system. These wells are located on Moreman St., south of King's Manor, and on city property south of Tierra Blanca Creek.

The Moreman St. well was originally used for irrigation of cropland and was acquired by the city as it purchased the block of land.

Date that the well was drilled is unknown, according to the report, but it has the pumping capacity of 550 gallons per minute.

The Number 11 well, located in Creek Park, was drilled last winter by the city as part of a project to test the feasibility

of drilling deep wells through the Red Beds as a source of additional water supply.

While the well is not producing from the deeper levels below the bed, it is one of the best wells that the city now has in operation. It is also capable of producing some 550 gallons per minute.

"According to an inspection of the Fire Insurance Commission completed here Friday, we are in real good shape as far as size of water lines, storage facilities, and capacity," stated Dudley Bayne, city manager.

At present, he continued, as far as water usage this summer, more water is available than consumption demands.

"May, of course, is our first peak month of the summer season," Bayne commented. "However, this year water usage hit an early peak — equal to last year's when potato sheds were running."

With the heavy rains, the city manager continued, use of water has, of course, dropped.

"But, there will still be an adequate supply when the sheds begin operating," he concluded.

With available daily well production increased from 7.9 million gallons to 8.7 million gallons,

the city can adequately meet Summer demand based on statistics.

In 1962, demand reached a peak in August as 99 million gallons were consumed by Hereford residents and for industrial purposes. Peak demand of 107 million was reported for July of 1961.

Bayne pointed out that future expansion of water facilities is being planned to handle the rapid growth of the city. He added that the need is being created three years earlier than expected.

"If the rapid growth continues, a 1 million gallon underground reservoir and booster station will have to be added to the city's system," the city manager pointed out.

At present water system facilities include the 11 wells, three 2500 gallon per minute booster pumps, a 1500 gpm. booster pump, a 650 gpm booster pump, three overhead storage tanks with a total capacity of 725,000 gallons and two of the 1 million gallon underground storage tanks.

Total investment of the city in the water system including lines and fittings is \$1,224,794.

Even with the large investment in facilities, residents of Hereford enjoy one of the lowest rates for use of water in Texas.

In fact, Hereford is rated in the lowest 10 per cent when rates are compared with other cities and towns throughout the state.

While several of the cities and towns in the surrounding area — Plainview, Lubbock, and Amarillo — are now charging lower rates, costs will be increasing in these communities.

Minimum charges in Hereford for using 2000 gallons is \$2.50. Charges in Canyon are \$3 with Friona charging \$2.50 for 1000 gallons and Dimmitt charging \$4 per 2000 gallons.

Cities in the Canadian River Municipal Water Authority — Amarillo, Lubbock, Borger, Plainview and Littlefield, with the exception of Pampa — all charge lower minimums than Hereford.

However, the rates in these cities are to increase considerably when the dam and aqueduct are completed.

Carrying out the comparison still further for larger quantities of water, Hereford rates are the lowest when a user's consumption reaches 50,000 gallons.

**Panhandle  
 Paragraphs**

**BRACERO BAN, WILL HURT**

Elvis Hatley, head of Olton's bracero work program, said this week that cotton and cucumber farmers would suffer without the bracero farm labor law. Legislation killed the bill in Washington last week which would have extended the program for two more years. Effective Dec. 31, 1963, there will be no more laborers from Old Mexico working the land. "It looks like we won't have any pickles grown here next year," said Hatley. He added that Mule-shoe farmers would probably lose their tomato crops. "With no one to work the cotton harvest, helping with the strippers, hoeing and irrigation, we're going to be hurt again," Hatley added. If some alternative plan is not passed, the Olton area stands to lose thousands of dollars an cucumber acreage alone. Mahon pointed out that he and other supporters of the bracero legislation feel that domestic workers should be given first preference. Regulations prohibit the use of braceros unless they are urgently required.

—THE OLTON ENTERPRISE

**ENGINEER HIRED TO STUDY WATER**

McMorries and Associates of Amarillo, specialists in municipal engineering work, have been signed to make a study of Littlefield's water problems. Under the city's contract with McMorries, he will make a study of the city's three well fields to determine the quantity and quality of the underground water supply. He will also study the supply line system from the well field to the booster station but will not go into distribution.

—THE COUNTY WIDE NEWS (Littlefield)

**MULESHOE TO INTEGRATE HIGH SCHOOL THIS FALL**

The Board of Trustees of the Muleshoe Independent School District voted unanimously to integrate Muleshoe High, grades 9-12, on September 1, 1963, at a special board meeting held June 13, 1963. The Board has been studying this problem at various times during the past few months because of a notification from the Sudan Public Schools that they would probably be forced to integrate because they were unable to meet the accreditation standards of the Texas Education Agency with their Negro High School. They stated further that they would be unable to accept the Negro transfers from Muleshoe, if they officially integrate.

—THE BAILEY COUNTY JOURNAL (Muleshoe)

**RODEOING TO BE SEEN IN SHAMROCK NEXT WEEK-END**

Rodeoing—that Western sport of the early days that has remained high on the entertainment list down through the years—will be seen in its colorful best here next week-end at the annual Shamrock Sheriff's Posse Rodeo. Three performances will be held—all starting at 8 P.M.—on Thursday, Friday and Saturday, June 20, 21 and 22. Events include: a heading and heeling contest, bull dogging, bull riding, bareback bronc riding, saddle bronc riding, calf roping and girls barrel racing. All fees paid in by the participating cowboys and cowgirls will be returned to the winners in the various events.

—THE SHAMROCK TEXAN

**TORNADO SCARES KRESS**

Kress flirted with disaster Saturday evening, but hardly more than a few hundred dollars damage occurred to rural dwellings from a small tornado and nothing more than a big scare took place in the community. The tornado, which is believed to be the same one which dropped down at Earth earlier in the afternoon and raked across Edmondson doing various amounts of damage, lifted from the ground about two miles southeast of Kress and did no damage until it touched down several miles northeast.

—THE KRESS NEWS

**THE BOOTLEG  
 —Philosopher**

Editor's note: The Bootleg Philosopher on his birdwood farm reverses himself and comes out in favor of a trip to the moon, for others.

Dear editor:

I wouldn't want to be in the position of the man who told the Queen of Spain she was nuts to spend her jewelry on Columbus' trip, that she had better spend it improving the lot of her own people, but the thought comes to mind as the politicians and scientists argue the value of spending billions to put a man on the moon.

In the first place, who's to say the man talking to the Queen wasn't right? I mean, I can't see any noticeable gain Spain has ever made by the discovery of America, and I'm not sure the average Spaniard is any happier living on a round world than he was on a flat one. On the other hand, of course, if she hadn't spent her jewelry on Columbus she might have spent it on an Opera singer or a traveling tent show, and Spain would be in about the same place she is now anyway.

However, the discovery of America has turned out fairly well for us people now living here, and my position on sending a man to the moon is that it's all right with me so long as I'm not the man.

It's true that there may not be anything up there worth having, and I personally see little hope for an area where it never has rained, other than the fact they blamed sure don't have a farm problem up there, but it's something that can't be avoided, on account of the by-products. You never know what'll turn up.

I mean, exploring space is no longer a sporting event, like climbing a mountain. I read the other day that Russia is now working on a plan to launch atomic bombs into orbit, hundreds of them circling the globe in all directions, so that any time she decides to, she could throw a switch and let one descend on whatever target it happens to be passing over at the time. New York, Washington, this Johnson grass farm, Hereford, London, Cape Canaveral, etc. From a military standpoint, this sure would beat launching them from a cave in Cuba, and you wouldn't have to eat lunch with Castro besides.

I guess if you get right down to it, I'd rather have a big national debt hanging over my head than a big Russian atomic bomb.

If it takes it, let's give our jewelry to keep exploring space. This is an excellent idea. I don't have any jewelry.

Yours faithfully,  
 J. A.

**50 YEARS AGO**

**City Replaces Horses  
 With New Fire Truck**

The City Commission is to be congratulated upon the purchase of the new auto fire truck to take the place of the horses and wagon. This auto truck was made in Texas. The Wichita Falls concern is the first to put out a medium priced fire truck for the use of smaller towns and Hereford is the first one to take advantage of the new equipment. The truck arrived last Monday and on Tuesday the fire boys cranked it up and "run" it around town to see how it worked. The truck is a thing of beauty and it will make Hereford look like a city to our visitors. The outfit is well built and it is an attractive piece of fire fighting equipment.

Deposits were good for 1913. The following banks listed their deposits as: The Western National Bank, \$62,746.18, the First State Bank, \$198,755.77 and the First National Bank, \$127,597.84.

**40 YEARS AGO**

Another eight pound bass was hauled out of the Tierra Blanca this week. D. C. Laird being the enthusiastic angler who accomplished the feat. Tuesday afternoon, Mr. Laird, with his twin boys and Will Wright of Castro county, was fishing with a frog on the Boardman place near town. The big fish struck in a narrow spot not over six feet wide, but rather deep. He was allowed to carry the frog thirty or forty feet away into a wider pool before the battle began. He flashed out of the water once and threw the water ten feet high. He was gradually worn down and hauled in close to the bank, where one of the twins lifted him out.



ORDER OF THE EASTERN STAR, Hereford Chapter No. 312, held its open installation of new officers on June 8. They are from the left, first row: Marvin Coffey, associate patron; Rosalie Worthan, associate matron; W. C. Hromas, worthy patron; Dorothy Noland, worthy matron; Norma Coffey, conductress, and Marie Cline, associate con-

ductress; second row: Beatrice Hutson, Adah; Frances Davenport, treasurer, and Norman Moore, sentinel; third row: Judy-Fillip, Esther; Clara Brown, Ruth; Pat Kindy, marshal; Catherine Moore, organist; Irene Holt, warder, and Nell Culpepper, secretary. (Bradly Photo)

### Mrs. Richardson Funeral Service Held Friday

Funeral services for Mr. J. T. Richardson, 71, were held Friday, June 21, in the First Baptist Church with the Rev. B. L. Davis officiating. Burial was in Restlawn Cemetery under the direction of Gilliland Funeral Home.

Mrs. Richardson died on Wednesday, June 19, at 7 a. m. in M. D. Anderson Hospital in Houston.

She was born in Oklahoma but moved to Texas at an early age. She was married to J. T. Richardson in Wellington on February 7, 1914 and moved to Deaf Smith County in 1941. Survivors include her husband, J. T. Richardson of Hereford; two sons, Thornton of Galesburg, Ill., and Huland of Salina Kan.; a daughter, Mrs. Nedra Robinson of Hereford; two brothers, Barley Doss of Pampa and Felton Doss of Lubbock; four sisters, Mrs. O. O. Smith of Stinnett, Mrs. Neda Vaughn of Santa Anna, Calif., Mrs. Ethel Jordan of Circle, Mont., and Mrs. Temp Dillinger of Hugo, Okla.; ten grandchildren and one great grandchild.

**VISIT HEREFORD**  
Mr. and Mrs. Dick Turner, Baptist missionaries from Moscow, Ida; spend Wednesday night, June 19, in Hereford with the R. L. Ethridge family.

**VISIT CALIFORNIA**  
Mr. and Mrs. B. G. Garza and family returned Sunday, June 16, from a two-week trip to California. They spent much of their time touring Disneyland and many other places.

**VISIT WACO**  
Mr. and Mrs. Jesse Stanford returned Wednesday, June 19, from Waco, where they were visiting relatives.

law, Mrs. Mack Noland, and her niece, Janie Noland.

The past matron and past patron jewels were presented to Catherine and Norman Moore by the worthy matron and the worthy patron. The installing officers were conducted to the East and presented gifts by the worthy matron. Then the installing officers presented the worthy matron with a gift. Gifts were presented also to Bette Jean Gallagher and Sheila Owens.

A large arrangement of pink roses was placed near the Bible in the East. There were other arrangements of spring flowers throughout the chapter room. The women installed as new officers wore sapphire blue gowns.

The benediction was given by the Rev. Herschel Thurston, minister of the First Methodist Church and past patron of the Hereford chapter.

Refreshments were served in the dining room from a table laid with a blue cloth and decorated with a centerpiece of pink roses. Approximately 100 guests and members were registered by Mrs. Virgil Keith as they arrived at the Masonic Temple.

Out of town members and guests registered were Mrs. Virgil Keith, Kerrville; Mrs. Mildred Walser, Amarillo; Kara Galley, Amarillo; A. G. and Tom Lane, Phillips, and Mr. and Mrs. W. O. Kindy, Gruver.

## New Eastern Star Officers Installed At Open Meeting

"Faith" was the theme used for the open installation of officers of the Hereford Chapter

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**HUGH and LUCILE BOOKOUT**  
Hereford EM4-3161

**STATE FARM**

No. 312, Order of the Eastern Star, on June 8. After the meeting, was opened by Catherine Moore, the retiring officers conducted the opening march.

Rosalie Worthan opened the Bible and members and guests repeated the "Lord's Prayer" in unison. Allegiance to the Flag was followed by the singing of the national anthem.

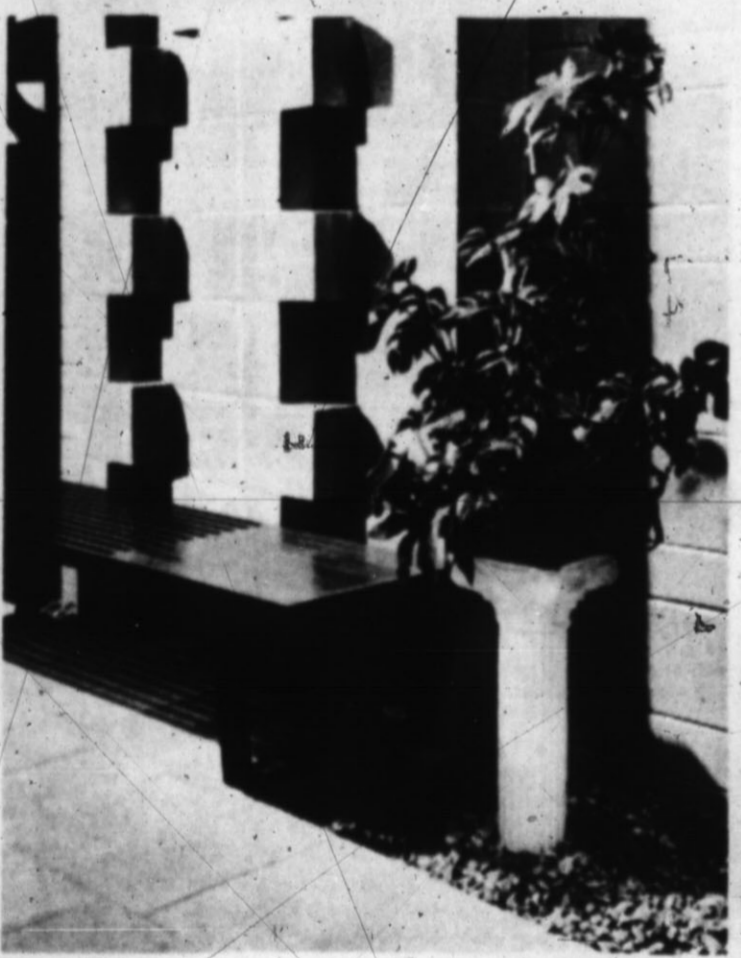
After welcoming those present, Mrs. Moore introduced the installing officer, Bette Hromas. Mrs. Hromas then introduced the other installing officers. They were Opal Roberson, installing marshal; Myrtle Witherspoon, installing secretary; Argen Draper, installing chaplain, and Vivian Major, installing organist.

Officers installed in the ceremony were Dorothy Noland, worthy matron; W. C. Hromas, worthy patron; Rosalie Worthan, associate matron; Marvin Coffey, associate patron; Nell Culpepper, secretary; Frances Davenport, treasurer; Norma Coffey, conductress; Marie Gline, associate conductress; Catherine Moore, organist; Pat Kindy, marshal; Beatrice Hutson, Adah; Clara Brown, Ruth; Judy-Fillip, Esther, Beatrice Noland, Martha; Alma Scott, Electra; Irene Holt, warder, and Norman Moore, sentinel.

As the worthy matron approached the East after being installed, she was presented with an arm bouquet of pink roses by her aunt, Mrs. Virgil Keith. The roses were a gift from her family. Her daughter, Bette Jean Gallagher, then presented her mother with the gavel she had used when she served as worthy advisor for the Order of Rainbow for Girls.

Sheila Owens sang "How Great Thou Art" and "The Lord's Prayer". She was accompanied by Bette Jean Gallagher at the piano.

After the installation service, the worthy matron announced that her motto is "For we walk by faith, not by sight." Her colors were blue and gold and her flower, the pink rose. Greetings were expressed by the worthy matron and the worthy patron.



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U. S. Good Aged Mature Beef  
**SIRLOIN**  
lb. **89<sup>c</sup>**

Hormel Range Brand  
**Sliced Bacon**  
2 lb. Pkg. for **98<sup>c</sup>**

**Round Steak** U. S. Good Aged Beef lb. **89<sup>c</sup>**  
**T-Bone** U. S. Good Aged Beef lb. **98<sup>c</sup>**  
**Blue Morrow** Hereford 12-oz. Est. Mare Pkg. **59<sup>c</sup>**

**Link Sausage** Hormel 12-oz. Skinless Pkg. **49<sup>c</sup>** **Fish Steaks** Capt. Choice 12-oz. Breaded Solo Pkg. **49<sup>c</sup>** **Boneless Steaks** "Waste Free" lb. **98<sup>c</sup>**  
**CATSUP FOLGERS** Highway Brand Tomato Catsup Mountain Grown Coffee  
2 14-oz. Batts. for **29<sup>c</sup>**  
2 lb. Can for **\$1.18**

<b>VELKAY</b> Shortening 3-lb. Can <b>59<sup>c</sup></b>	<b>WALDORF</b> Bathroom Tissue 4-Roll Pkg. <b>35<sup>c</sup></b>
<b>GARDENSIDE</b> TOMATOES Big Economy Size 5 No. 2 1/2 Cans <b>\$1.00</b>	<b>Cragmont Regular or LOW CALORIE</b> CANNED POP Now You Can Enjoy Cragmont Low Calorie Soft Drinks 6 12-oz. Cans <b>49<sup>c</sup></b>

**LEMONADE** Scotch Treat Frozen 2 6-oz. Cans **25<sup>c</sup>**  
**MELLORINE** Joyette Frozen Dessert 1/2-Gal. Cn. **49<sup>c</sup>**  
**LUCERNE DRINKS** Three Flavors 3 1/2-Gal. Cns. **\$1**  
**WHITE FLOUR** Harvest Blossom 5-lb. Pkg. **39<sup>c</sup>**  
**LUNCHEON MEAT** Oscar Mayer 12-oz. Can **39<sup>c</sup>**  
**HIGHWAY PEARS** 4 No. 303 Cans **88<sup>c</sup>**  
**SATELITE CHARCOAL** 10-lb. Bag **49<sup>c</sup>**  
**SATELITE CHARCOAL** 20-lb. Bag **95<sup>c</sup>**  
**JOYETTE DRINK** 1/2-Gal. Bott. **35<sup>c</sup>**  
**PUREX BLEACH** Liquid 1/2-Gal. Bott. **43<sup>c</sup>**

**POTATOES**  
CALIFORNIA U. S. No. 1 Long Whites 10 LB. BAG **63<sup>c</sup>**  
**GREEN BEANS**  
CALIFORNIA - KY's Extra Fancy LB. **25<sup>c</sup>**  
**PEACHES** California Red Ripe LB. **29<sup>c</sup>**  
**GRAPES** California Thompson Seedless LB. **39<sup>c</sup>**  
**LEMONS** CALIFORNIA SUNKIST LB. **19<sup>c</sup>**  
GERBER'S STRAINED  
**BABY FOOD** 3 JARS **35<sup>c</sup>**  
BATH SIZE  
**ZEST SOAP** 2 BARS **43<sup>c</sup>**  
**Breeze Detergent** Powder 79<sup>c</sup>  
**KIRK'S CASTILE** 2 BARS **21<sup>c</sup>**  
**DASH DETERGENT** 3 LB. BOX **79<sup>c</sup>**

**CRISCO**  
3 LB. CAN **69<sup>c</sup>**  
**FLUFFO** SHORTENING 3 LB. CAN **83<sup>c</sup>**  
**PRELL** SHAMPOO LGE. SIZE **98<sup>c</sup>**  
**CREST** TOOTHPASTE MED. TUBE **31<sup>c</sup>**  
**GLEEM** TOOTHPASTE LGE. TUBE **53<sup>c</sup>**  
**COMET** CLEANSER GIANT SIZE **25<sup>c</sup>**  
**DOWNEY** SOFTENER 33 OZ. BTL. **85<sup>c</sup>**  
**CASCADE** DISHWASHER 20 OZ. BOX **45<sup>c</sup>**  
**Chocolate Milk** Lucerne 1/2-Gal. Cn. **55<sup>c</sup>**  
**Cottage Cheese** Lucerne 8-oz. Cn. **19<sup>c</sup>**  
**Big Chief Pinto Beans** 2-lb. Pkg. **25<sup>c</sup>**  
**Tomato Sauce** Mountain Pass 3 9-oz. Cans **25<sup>c</sup>**  
**Pork & Beans** Highway Brand 5 No. 3 1/2 Cans **\$1**  
**Friskies Dog Food** 2 1-lb. Cans **31<sup>c</sup>**

**SAFEWAY**

# Yanks Trim Dodgers 5-2; Dodgers Beat Cards 13-9

The Yankees trimmed the Dodgers 5-2 Wednesday afternoon in a Major League game that got postponed from Tuesday. But the Dodgers got revenge Thursday as they whacked the Cardinals 13-9. In the Yankee-Dodgers game, Dennis Sargent made his pitching debut and held the Dodgers to two runs on six hits while his mates just needed the same number of hits to produce five runs.

The Dodgers jumped in front in the last of the first on a walk, two singles and an error, but that was all their scoring.

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In the top of the third, the Yankees finally tied the score 2-2 on an error, two fielders' choices, only one of which was successful, a single and a double by David Huckert.

The Dodgers got two more singles in the last of the third, but couldn't get any scores from them.

Three runs scored for the Yankees in the top of the fifth on a single, a double by Otis Robinson and a home run by Jim Loerwald, his third of the season.

In the last of the fifth, the Dodgers got two more singles, but not a run.

Sargent struck out just two Dodgers, but had control of the game all the time. Ishmael Urras and Tommy Pool shared mound duties for the Yankees.

In Thursday's major league game, Denny Brown and Dusty Duncan paced a 13-hit attack for the Dodgers that produced runs in every inning.

From the outset, the Dodgers left little doubt as to their intentions. They used two singles, a fielder's choice and a homer by Dusty Duncan to jump in front.

The Dodgers blanked the Cards in the third and then went back to bat for five more runs on two singles, a walk and doubles by Dusty Duncan and Keith Kitchens.

Not content to roll over and play dead, the Cards jumped loose for four runs on two singles, a double, and an error.

One run scored for the Dodgers in the fifth on two walks and two fielder's choice that failed. They got one more in the sixth on a triple by Brown and a double by Keith Duncan.

In the last of the sixth, the Cards could muster just two runs on doubles by Kerry Williams and Johnny Wall and a single.

Steve Coker and Joe West pitched for the Dodgers, with David Alvarado, Bobby Wiman and John Page pitching for the Cards.

Denny Brown hit a single, a double and a triple in four times up for the Dodgers while Dusty Duncan got a homer and a double in three times up. Keith Anderson led the Cards with two doubles and a single.

In a rain-shortened minor league game Tuesday, the Dodgers took the Athletics 4-2 as the Dodgers came up with three runs in the first.

The A's got their two runs in the last of the first, but the Dodgers scored one more in the second and then held on for the decision.

Steve Olson worked for the Dodgers while Bobby Albright, was throwing for the losers.

In another minor league game the Pirates took the A's 12-6. The score was tied 1-1 in the first, but the Pirates shook loose for six runs in the second and three more in the third.

In the fourth, the Athletics got four runs, while the Pirates



A SECOND ACCIDENT involving a Police vehicle occurred last Monday about 9:15 p.m. as two automobiles collided at the unmarked intersection of West Second and Ross St. The police vehicle was driven by Larry Christian. Driver of the other vehicle was Raymond G. Sierra, 17, 205 Ross. Damage to his vehicle was estimated at \$200. According to Texas Highway Patrol the vision of both drivers was obscured by vehicles parked along the streets and trees. No tickets were issued. (Staff Photo)

Range Cattle Spray is economical

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THE GENERAL TIRE

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A single, an error and a fielder's choice scored one run for the Dodgers in the second. Just one run separated the teams in the last of the second when the Cards finished a three-run rally on three walks, a fielder's choice, a single and a double by Keith Anderson.

On Thursday, in one game, the Cardinals took the Pirates 20-10.

The Cards lost little time as they picked up nine runs on six hits and five walks. The Pirates could get back just three of those on one single and five straight walks.

Three walks, two errors and a hit gave the Cards six more in the second. The Pirates got none.

In the third, the Cardinals scored five times on walks and a double by Bill Walker. The Pirates used two singles for the same number of runs in the bottom of the inning.

The Cards got shut out in the fourth. The Pirates made a strong effort with five runs on two singles and a triple by Bobby Banner. The game was called with one out and two men on base.

Larry Lance and Dana Rush combined for the victory. Jeff Deavenport and Dale Noyes worked for the Pirates.

In the other minor game Thursday, the undefeated Giants stayed that way, using two home runs to help them beat the Yankees 13-4.

The Giants used doubles by Lonnie Noyes and Greg Whitaker, a walk and five errors to pick up four runs in the first. They got another score in the second on a home run by Greg Whitaker over left field.

In the last of the third, the Yankees closed the gap slightly with two runs on three walks and two singles.

Both teams were scoreless until the top of the fifth, when the Giants picked up four runs on two singles, a walk and doubles by Noyes and Bill McMinn. They got four more in the sixth on a single, an error, a home run by Jay Fielder, a walk and another error.

The Yankees picked up two runs in the bottom of the sixth on two singles, a double by Paul Ware and a walk.

Greg Whitaker went all the way for the Giants. Tim Thurman was relieved in the sixth

### Bonesio Will Attend Special Training School

Mickey Bonesio, son of Mrs. Elizabeth Garner, has been selected by Austin College at Sherman, Tex., to attend the National Training Laboratories in Bethel, Maine, June 16-29. He was one of the four delegates selected from the college to attend this conference.

He has also been very active in the Austin College Arena Theatre. He had one of the lead parts in their April presentation of the "Little Foxes," a play by Lillian Hellman.

In addition to these activities, Mickey has been in the A Cappella Choir which toured ten southern states shortly before Easter and presented the music at two services in Washington, D. C., on Easter Sunday.

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### Nazarene Church Concludes School

The Church of the Nazarene concluded its Vacation Bible School last week with an average attendance of 44. According to the superintendent, Mrs. Burle DeBord, a total of 60 boys, girls, and workers were enrolled.

Teachers for the school were: Mrs. Haskell Benson and Mrs. Joe Moody, juniors; Mrs. Melvin Jayroe and Mrs. Charles Sayles, primary; Mrs. Don Douglas and Mrs. Laverne Dorough, kindergarten; Mrs. Henry Thomas, music; the Rev. Burle DeBord and Rodney Goheen, handicraft, and Mrs. Charles Ridley, general helper. Theme of the school was "Adventuring with Jesus."

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Like a car with ginger—without a lot of needless gingerbread? Your dealer's got a full line of Chevy II's to pick from. Why not drop down and check now while the trading and the traveling are especially good?

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DISPLAYING A 12-POUND CATFISH and a hold up the two fish are his granddaughters, large carp caught at Buffalo Lake on Fri. Barbara (center) and Doris, daughters of day is A. M. Kelley, a former Hereford Mr. and Mrs. Douglas Kelley, 704 Blevins, resident now living in Bovina. Helping him (Staff Photo)

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**Hereford Garden Club Continues Therapy Study**

At the May meeting of the Hereford Garden Club, Mrs. Hugh Clearman, chairman of therapy, presented a program on "Interpreting Garden Therapy." Basing her discussion on articles taken from "The National Council Gardener" and "The Lone Star Gardener," Mrs. Clearman stated that garden therapy is one of the very important phases of garden club membership.

Each member, she continued, should be mindful of the needs and difficulties of her friends and neighbors, and give assistance when possible. She should help them also with learning to enjoy growing and using plants and flowers.

Mrs. Ray Johnson read a paper, which was prepared by Mrs. Ralph McCullough, on "Planting and Culture of Tuberose Begonias." This was a contin-

uation of previous studies by the club on their horticulture project for the year, "Raising and Enjoying Tuberose Begonias."

The visual items for the day were new flowers and/or shrubs brought from the members' gardens. Mrs. John Jacobsen Jr. presented an arrangement using her favorite color combination.

Mrs. R. W. Mitchell and Mrs. Emmett Hale were hostesses. After the meeting the 22 members present enjoyed a tour of Mrs. Mitchell's new home and garden.

**BRIDE - ELECT HONORED**

Miss Marline Gilliland, bride-elect of Charles Lee Watson, was honored with a luncheon in the home of Mrs. Pink H. Gilliland, in Amarillo Thursday, June 13. Others attending from Hereford were Mrs. Marlin Gilliland, Mrs. J. M. Gilliland, Miss Maribeth Gilliland, Mrs. John Gilliland, and Mrs. Reed Williams.

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**Chuck Roast**

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**Short Ribs**

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- Shurfine Corn C.S. Golden 303 ..... 7 \$1.00
- Shurfine Corn F.V. Seal-Vac Pak 12 oz. .... 7 \$1.00
- Energy Powdered Detergent 49 1/2 oz. .... \$ .49
- Roxey Dog Food Tall Can ..... 13 \$1.00
- Shurfine Olive Stuffed Throw Manz.-7 1/2 oz. 2 \$ .89
- Shurfine Peanut Butter 12 oz. .... 3 \$1.00
- Shurfine Pears Bartlett-Hlvs. 303 ..... 5 \$1.00
- Shurfine Asparagus Sprs.-All Gr. Cut-300... 4 \$1.00
- Shurfine Beans & Potatoes-Fcy. 303 ..... 6 \$1.00
- Shurfine Pork & Beans 300 ..... 9 \$1.00
- Shurfine Potted Meat 3 1/2 oz. .... 10 \$1.00
- Shurfine Tomato Sauce 8 oz. .... 10 \$1.00
- Shurfine Tuna Chunk Style 6 1/2 oz. .... 3 \$ .79
- Shurfine Vienna Sausage 4 oz. .... 5 \$1.00
- Shurfine Salad Dressing Quart ..... \$ .39
- Shurfine Milk Canned Evap. Tall Can .... 8 \$1.00
- Shurfine Catsup 14 oz. .... 5 \$1.00
- Energy Charcoal Briquets 10 lb. .... \$ .49

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**COFFEE** LB. **59¢**

SWIFT HONEYCUP

**MELLORINE** 1/2 GAL. **39¢**

**AQUA NET HAIR SPRAY**  
PLUS TAX 89¢

**BETTY CROCKER CAKE MIX** White, Yellow, Devil's Food 3 FOR \$1

**GULFLITE CHARCOAL LIGHTER** ct. 39¢

**DOESKIN FACIAL TISSUE** 400 CT. 5 FOR \$1

**SHURFRESH CRACKERS** lb. 21¢

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LB. **10¢**



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**2 STALKS 25¢**

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**LEMONS**

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By Melvin Young

Thursday morning of this week, an automobile bearing an out-of-state license tag, passed through a red light on U. S. Highway 60, striking a north bound station wagon broadside. Five persons were rushed to Deaf Smith County Hospital for treatment.

Just a few short weeks ago, another out-of-town automobile ran through a similar traffic light on U. S. 385 ramming another local car traveling down Park Avenue. Three people were hospitalized. In each case, the out-of-town driver apparently did not see the traffic light.

It would appear that the traffic lights placed at our highway intersections by the highway department are difficult to locate. At each of the above intersections, the lights are located on the corner, rather than overhead.

In checking further, we discovered that traffic light warning signs were either non-existent, or were no larger than the normal highway signs.

Of course, there is no perfect solution to any problem, particularly when it involves the human element. However, the state of New Mexico has apparently found the most likely solution to this particular situation. In traveling through our neighboring state, we have noticed that they use large overhead warning signs placed at reasonable distances from the traffic signals. Most of the signs read: "Caution, Traffic Signal Ahead."

Apparently it's working well for New Mexico, and we can see no reason why it wouldn't be fine for Texas.

Among Hereford's newest residents is Cletis L. Corlis, new manager of the J. C. Penny Company store. Corlis hails from Pueblo, Colo., where he was assistant manager for the Penny store. He replaces Bob Walker, former manager who has been transferred to Garden City, Kansas.

The Corlis family will reside at 115 Aspen.

Other new arrivals to Hereford and new businesses include the Kenneth Bullards and children, now living at 319 McKinley Street, and Mr. and Mrs. Burd Fisher, 328 East Fourth. Bullard and Fisher have purchased the equipment and business of Kenneth Malone, and now distribute Seafest products in Hereford.

With this issue of the Brand is one of the most comprehensive cook books that we have seen in many years. The recipes carried in our home and garden section have been contributed by the women of the Deaf Smith County Home Demonstration Clubs, plus some of those from our weekly feature "Let's Cook Something." In this group will be found that "just right" recipe to satisfy the gourmet taste of any husband (or wife). Look it over closely. Perhaps one of your recipes is included. But by all means, save it for future reference. And if you need extra copies, they will

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**KIRBY SALES CO.** Hereford, Texas

be available at the Brand office at 10c each.

Earl Prather and family of Burbank, California, former residents of Hereford, were in town this week visiting friends and relatives. Earl is the son of Mr. and Mrs. Price Prather of 1106 East Third Street. He is now employed as District Service Manager for the Renault Company headquartering in Los Angeles. His own office is in Burbank. The Prathers lived in Hereford for a number of years, and Earl was connected with Kinsey Motor Company from 1946 through 1953.

You can bet that Martin Wagner and Virgil Walker will have things figured out. Yes sirree, Martin and Virgil have been concerned about their liability insurance on the farm. They have it figured this way: If someone comes out from town, gets lost in the weeds... what happens? Are they liable? If someone starts climbing those weeds (like trees), falls out and breaks an arm... are they liable? Anyhow, Martin and Virgil just want everyone to know, that if you come around their respective places and have an accident due to the enormous growth of the weeds, please don't hold them responsible. In fact, they're figuring on putting fog horns on their tractors (just in case it ever dries up enough to get in the fields)... then they can warn anyone that might have strayed off the road and is lost in the fields.

Jim Higgins, on the other hand, isn't worried in the least. He figures that no one

can find his place, so why be concerned.

Well, we've been forewarned, so we'll not go nosing around the Wagner or Walker homesteads. Not without a guide, at least.

We also understand that there are quite a number of rattlesnakes being killed this year; and in many cases, the critters have ventured much closer to town than in past years. Personally, we feel this way: When the snakes move in, we're moving out... that's one phase of intergration that we can't tolerate.

The United Fund budget meeting will be held Thursday, June 27th, 2:00 p. m. in the First National Bank Community Room, to hear requests from the various organizations which participate. Be sure that your group is represented if you're planning to be included for the coming year.

Gracie Field's favorite story is the tale of the man bending his elbow at the bar when another chap strolled in and ordered a glass of root beer. He sipped it thoughtfully, paid the bartender, walked up one wall of the pub, across the ceiling, down the opposite wall, and out the door. The startled patron eyed his drink.

"This is my first one, isn't it?"

"Yes sir," replied the bartender.

"Then I must have seen what I thought I saw."

"Oh, yes sir. Odd fellow, that. Comes in every evening. Most peculiar, really. He never says 'Goodnight'."

**ON HONOR ROLL**

Lois Marie Christman, daughter of Mr. and Mrs. Fritz Christman, 114 Ave. A, has been listed on the dean's list at Howard Payne College. To be included a student must earn a grade point average of 2.75 or above out of a possible three points and have no grade less than a B.



INSTALLED AS THE 1963-64 OFFICERS OF the Business and Professional Women's Club are Mrs. Ralph Sears, treasurer; Mrs. Brucie Rose, corresponding secretary; Miss Della Stagner, recording secretary; Mrs. Della Stagner, recording secretary; Mrs. J. F. Hickman, first vice-president, and Miss Lucille Park, president. Miss Erma Walker, second vice-president, and also Mrs. Irving Alexander, parliamentarian, are not shown. (Staff Photo)

### B&PW Club Holds Its Officer Installation

On June 17 the Business and Professional Women's Club met at the home of Miss Lucille Park. Mrs. Margaret Ann Durham was assistant hostess. Delegates to the state convention in Corpus Christi, Kathleen Baker, Marie Sears, and Lucille Park, gave their reports.

The retiring district president, Pauline Doan of Amarillo, conducted the installation of new officers for the Hereford chapter. The theme of the service was "Key." Miss Linda Jacobsen furnished background music and sang "The Keys to the Kingdom," arranged by Red Foley, as a prayer benediction to the ceremony. She was accompanied by Ursalee Jacobsen.

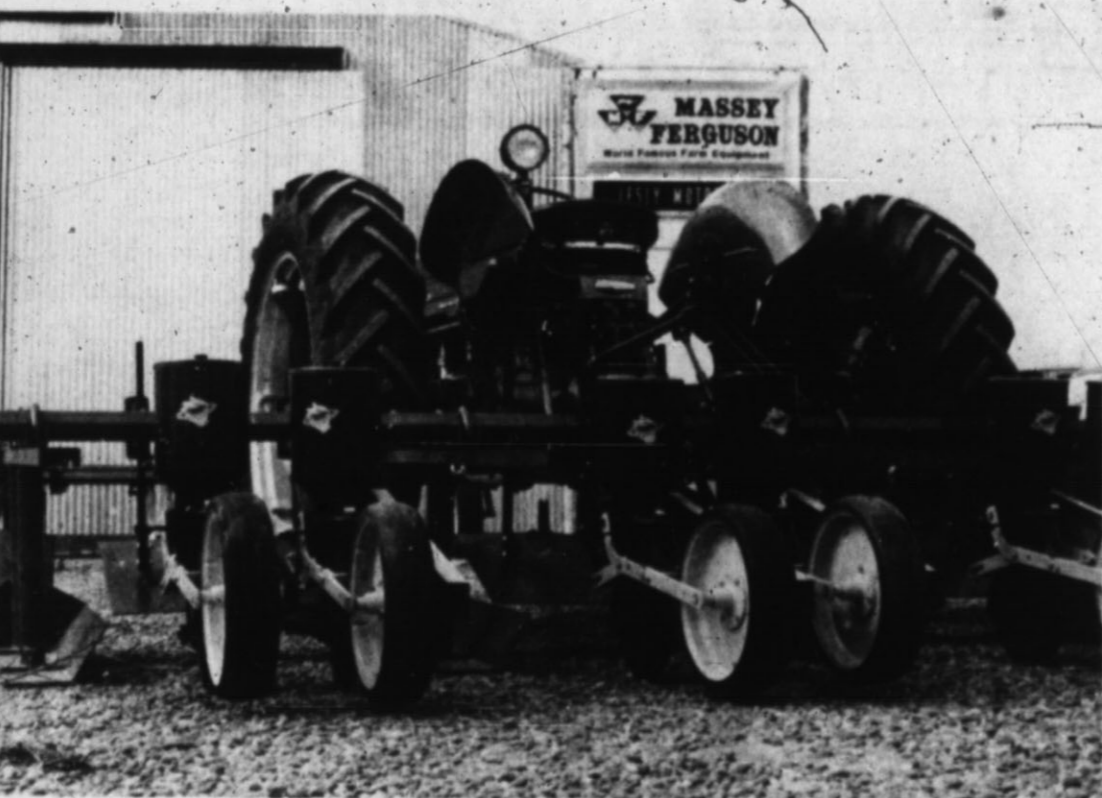
Officers installed by Mrs. Doan were Miss Lucille Park, president; Mrs. J. F. Hickman, first vice-president; Miss Erma

Walker, second vice-president; Mrs. Brucie Rose, corresponding secretary; Miss Della Stagner, recording secretary; Mrs. Ralph Sears, treasurer; and Mrs. Irving Alexander, parliamentarian. Committee chairman were installed also.

Guests were Miss Jacobsen, Mrs. Doan, Lucille Hughes, and Caudila Brown. Members present were Kathleen Baker, Marie Sears, Della Stagner, Carrie Mae Doak, Ursalee Jacobsen, Mary Bourn, Brucie Rose, Bea Barrett, Ruby Lee Hickman, Sue James, Mary Helen Askew, C. Ora Cockrell, and the hostesses.

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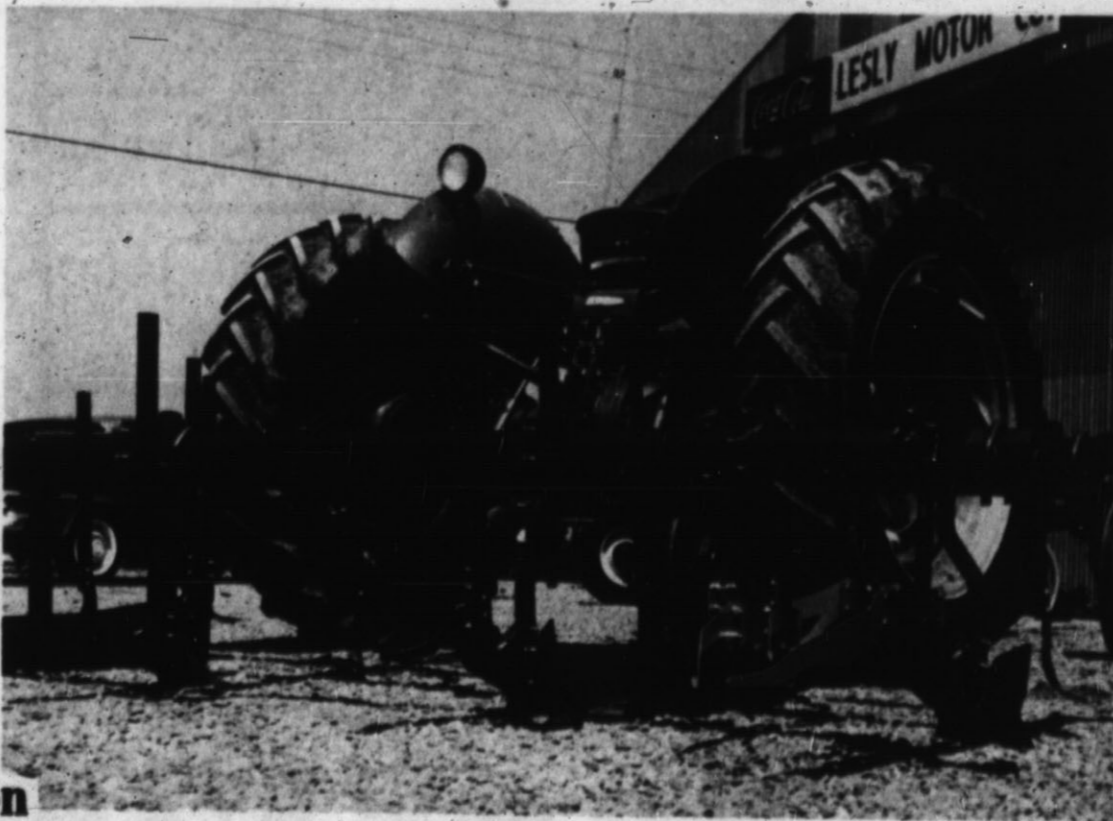
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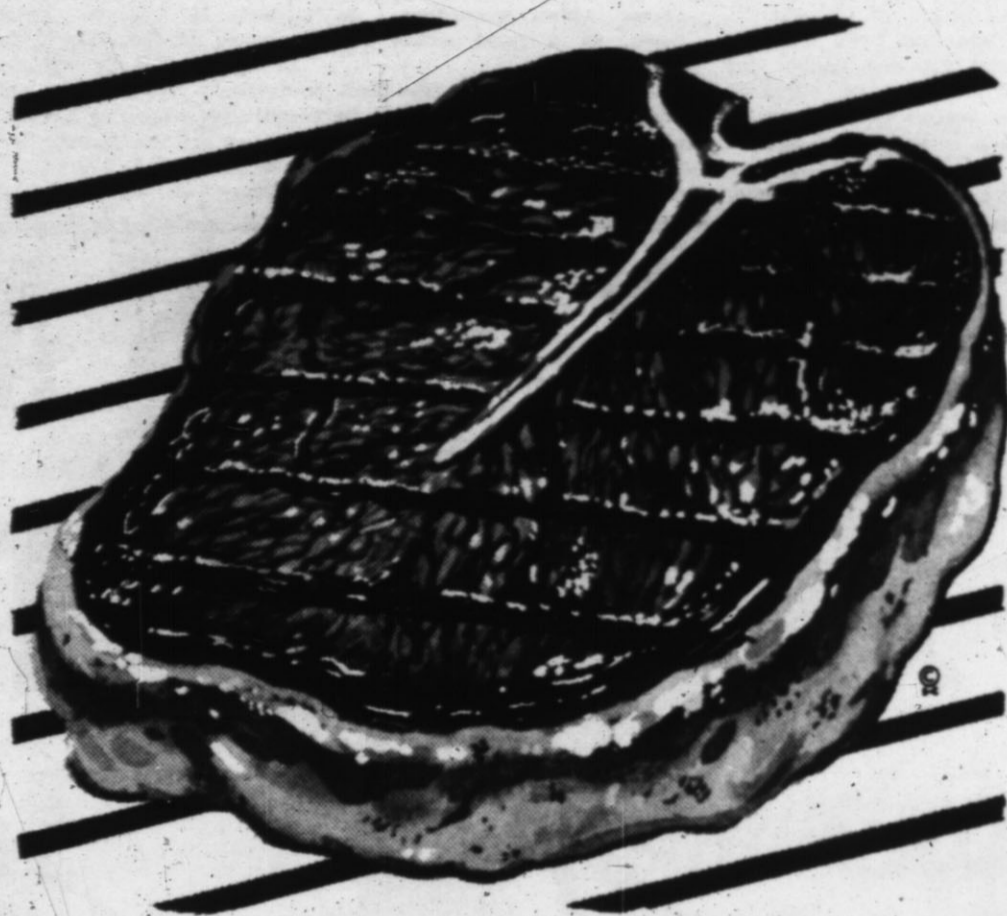
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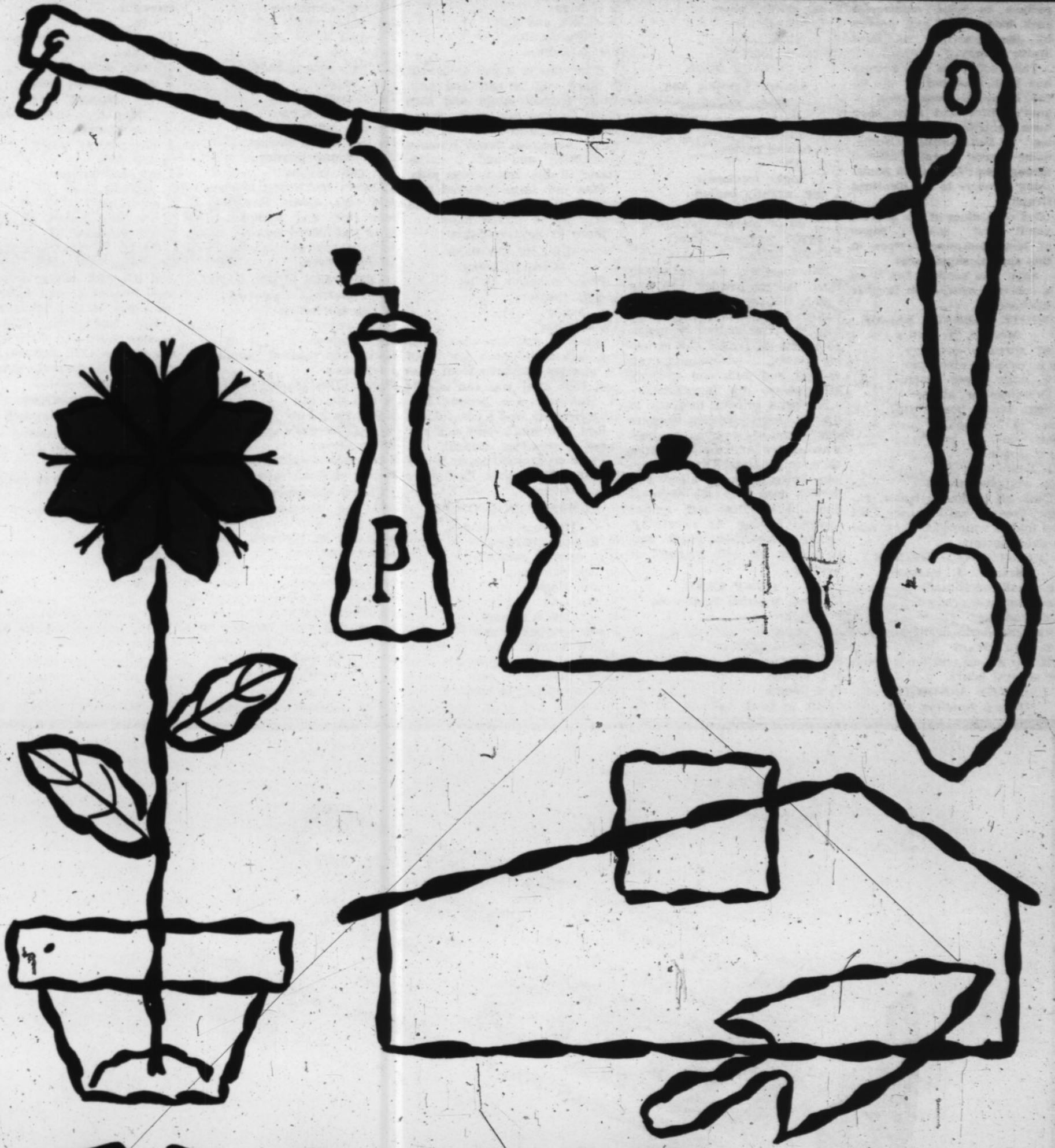
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# COOPER'S

# The Sunday Brand

Home and Garden Section

Hereford, Texas, Sunday, June 23, 1963



**HOME AND GARDEN**

# Let's Cook Something

If you're one of those who is currently dieting, we would suggest that you use utmost care in scanning this section. Within these columns we have collected some of the finest recipes to ever enhance a cook book, tried and proven by the gourmets of Deaf Smith County.

This collection of recipes has been gathered by the local Home Demonstration Agent's office and most have been contributed by the ladies of Deaf Smith County. Some have been gathered through the "Let's Cook Something" feature in the Hereford Brand.

But regardless of the source, you'll find many pages of taste tempting recipes in this special supplement.

Save this section. Let it be a constant companion in your kitchen.

## WHITE CABBAGE SALAD

Mrs. H. S. Fuller

- 1 qt. shredded cabbage
- 1/2 c. crushed pineapple
- 1 c. large pieces pecans
- Dressing for above:
- 2 eggs whites beaten stiff
- juice of 2 lemons
- pinch salt
- 1/2 c. sugar
- 2 t. flour
- 1 c. whipping cream

Cook all in double boiler, except cream, until thick. Cool and fold in whipped cream. Add to cabbage mix.

## FRUIT SALAD RECIPE

Mrs. T. J. Parsons

- 1 c. small marshmallows
- 1 c. pineapple drained
- 1 c. coconut
- 1 can mandarin oranges
- 1 c. sour cream

Mix it all up and let it stand for several hours.

## ONEY SANDWICH

Dianne Remling and

- 3/4 lb. cheese
- 1 can lunch meat
- 2 hard cooked eggs
- 1/2 c. chopped green onion
- 2 oz. pimento
- 2 oz. stuffed olives
- 3 T. mayonnaise
- 1/2 c. chili sauce
- 16 coney buns

## CORNY DOGS

Dianne Remling and

Terrie Townsend

- 1 c. sifted cornmeal
- 1 c. sifted flour
- 2 t. baking powder
- 1 t. salt
- 2 T. sugar (optional)
- 1 egg, slightly beaten
- 1 c. milk
- 2 T. oil or melted shortening
- 1 pound weiners
- Fat for frying

Sift together the cornmeal, flour, baking powder, salt and sugar (for easy dipping, mix batter in a quart measuring cup, or after batter is made, pour into a jar or tall drinking glass). Combine beaten egg and milk and add, all at once, to dry ingredients.

Stir until smooth, then stir in the fat. Insert wooden skewers into ends of weiners or hold with a fork and dip, one at a time, into batter. Drain off excess batter over container. Fry in hot deep fat (365 degrees) about 3 minutes until golden brown, turning as necessary. Drain on absorbent paper. Serve piping hot with mustard or ketchup.

## DUMP CAKE

Mrs. Maurine Henderson

- 2 c. flour
- 2 c. sugar,
- 2 sticks margarine
- 6 eggs (large)
- 1 t. vanilla
- 1/2 t. lemon

Mix in bowl, bake at 350 de-

grees for 1 hour.

## NELLIES CARAMELS

Helen Caraway

- Place in large bakery sauce pan:
- 1/2 lb. margarine
- 2 c. sugar
- 1 c. half and half
- 1 c. Karo-white
- 3/4 dark Karo

Bring this to a boil then add: 1 more cup of half and half. Bring to boil again and turn down to low and cook slowly until it reaches firm soft ball stage, about one hour. Remove from heat and add 1 table-spoon vanilla and 2 cups nuts.

Pour into large buttered pan, cool and cut in small pieces and wrap in waxed paper.

Store in tight container.

## SKILLET COOKIES

Helen Caraway

- Place in heavy skillet:
- 2 eggs (beaten)
- 1 c. sugar
- 1 1/2 c. dates

Bring to boil and cook stirring constantly, cook for about 10 minutes. Remove from heat and cool until you can handle it, then add: 1 c. pecans, 2 c. Rice Krispies, and 1 tsp. vanilla.

Roll into small balls and roll these in shredded coconut.

Place on greased paper to dry for about one hour then store in cookie jar.

## PUMPKIN CHIFFON PIE

Marjorie McGowen

- 1/2 lb. marshmallows
- 1 c. canned pumpkin
- 1/2 tsp. cinnamon
- 1/2 tsp. ginger
- 1/2 tsp. salt
- 1/2 tsp. lemon extract
- 1 cup whipped cream

Melt marshmallows in double boiler. Add to pumpkin and spice mixture - cool - whip cream and fold in mixture - put in cooked pie crust and chill.

## PUMPKIN COOKIES

(makes 50)

Ethel Layman

- 1 1/2 cups shortening
- 3 eggs
- 3/4 tsp. ginger
- 1 1/2 tsp. cinnamon
- 1 1/2 tsp. vanilla
- 2 grated lemon rinds
- 3 3/4 cup flour,
- 1 3/4 c. pecans chopped
- 2 c. sugar
- 1 1/2 c. pumpkin
- 1 1/2 tsp. all spice
- 1 1/2 cup nutmeg
- 1 1/2 tsp. lemon extract
- 2 T. baking powder
- 1 1/2 cup raisins

Cream shortening and sugar. Add eggs, spices, flavoring, lemon rind and pumpkin. Add flour and baking powder. Blend. Add pecans and raisins. Bake at 375 degree.

## PUMPKIN SPICE CAKE

Roberta Campbell

- 1/2 cup shortening
- 1 cup sugar
- 1 egg beaten
- 1 cup hot mashed pumpkin
- 1 tsp. soda
- 2 cup sifted flour
- 1/2 to 1 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. allspice
- 1/2 tsp. cloves
- 1 cup raisins (optional)
- 1 cup chopped nuts (optional)

Cream shortening and sugar, add egg blending thoroughly. Stir soda into warm pumpkin and add to creamed mixture. Add raisins and nuts and pour into a well greased and flour-ed loaf or stem cake pan and bake in a moderate oven (350) approximately one hour or until springs when pressed with finger. May be served plain or iced with caramel frosting.

## SPICED TEA

Able Crume

Boil together 10 minutes:

- 4 cups cold water
- 2 cups sugar
- spice, cloves, cinnamon.

Remove spice bag: add 1/3 cup tea, in bag. Steep. Remove tea bag when tea has desired strength.

Add: 1 can frozen orange juice, un-diluted.

2/3 cup lemon juice

2 quarts boiling water

## HONEY CAKE

Mrs. J. G. Fortenberry

- 1/2 cup shortening
- 1 cup strained honey
- 1/2 tsp. salt
- 1 egg well beaten
- 1/2 cup sour milk
- 2 cup flour
- 1 tsp. baking soda
- 1/2 tsp. cinnamon

Cream shortening. Add honey and egg. Sift flour, measure and sift with baking soda, salt, and cinnamon. Add alternately with milk to first mixture. Mix thoroughly. Pour into shallow, oiled pan. Bake in moderate oven (375 degrees F.) 50 minutes. If desired, nuts and raisins can be added.

## MINCEMEAT

Roberta Campbell

- 3 pts. chopped cooked apples
- 1 pt. lean ground beef
- 1/2 lb. ground suet
- 1/2 cup grape wine or juice
- 1 glass jelly
- 2 lbs. seedless-raisins
- 1 pt. cider
- 1 lb. sugar
- 1 tsp. each cloves, cinnamon, and salt
- 1/2 cup vinegar
- 1 lb. currants
- 1/2 lb. candied citron
- 1/4 lb. candied orange and lemon rind

Mix all ingredients together and cook for twenty minutes. Seal in jars while hot. Makes (Continued on page 4)

**Recipes, Recipes, Recipes!**

And the most important ingredient of course is fine quality Grade A Fresh Eggs from Delmo's Farm & Garden Store.

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**CAN GET 'BLOOM FROM MATCH'**

# Bean Can Give Advice For Courthouse Lawn Admirers

Deaf Smith County Courthouse employees say that if Raymond Bean planted a match stick, it would grow and bloom.

Bean, who is custodian at the courthouse, is not only responsible for the looks of the inside of the building, but the grounds as well.

consists of feeding the lawn when it needs it, watering it and keeping insects and disease out."

## Smith...

work. "I feel that the greatest advantage of this kind of work is that the whole family can learn and work together. If it had not been for the help and interest of my family and my mother especially I am sure that I would not have learned as much as I know about all types of cooking," she said.

The following are recipes found in the different units of 4-H:

### Banana Milk Shake

#### Unit 1

- 1 ripe banana
  - 1 T. sugar or honey
  - 1 cup milk (fresh or nonfat dry milk)
  - Ice cubes
  - 1. Peel and slice banana into mixing bowl.
  - 2. Beat with rotary beater until smooth.
  - 3. Add sugar or honey and beat until well mixed.
  - 4. Add milk and stir well.
  - 5. Place ice cubes in glass and pour banana milk over them.
- Makes one serving.

### Brownie Cake

#### Unit 2

- 1 pkg. brownie mix
- 1 square unsweetened chocolate
- 1 T. butter
- 1 1/2 T. water
- 1 t. corn syrup
- 1/2 t. vanilla
- 1. Turn oven to 350 degrees F.
- 2. Grease and line 8"x8"x2" cake pan with waxed paper.
- 3. Mix brownies according to directions on package.
- 4. Pour batter into cake pan.
- 5. Bake 20 to 25 minutes.
- 6. Place on cake rack to cool.
- 7. Melt chocolate in small pan over low heat.
- 8. Add butter or margarine, water, corn syrup and vanilla; mix until smooth.
- 9. Spread on cooled brownie cake; cut and serve.

### Barbecue Broiled Chicken

#### Unit 3

- 1/4 c. minced onion
- 1/4 c. salad oil
- 1 t. Worcestershire sauce
- 2 t. brown sugar
- 1/2 t. salt
- 1/4 t. paprika
- 1/4 c. lemon juice
- 1/2 c. water
- 1 c. chili sauce
- 1 2-to-3 pound ready-to-cook broiler
- 1. Sauté onion and salad oil, stirring frequently; about 10 min.
- 2. Add Worcestershire sauce, brown sugar, salt, paprika, lemon juice, water and chili sauce.
- 3. Simmer 10 to 15 minutes, stirring occasionally. Makes 2 cups.
- 4. Broil as for broiled chicken. Baste chicken with sauce as it broils.
- 5. Serve with additional sauce if desired.

### Custard Pie

#### Unit 4

- 3 Eggs (or 6 yolks)
  - 1/2 cup sugar
  - 1/4 t. nutmeg
  - 1/2 t. salt
  - 2 2/3 c. milk
- Beat eggs slightly, beat in sugar, salt, nutmeg and milk and pour into chilled, pastry-lined pie pan. Bake just until a silver knife inserted in custard comes out clean. Bake at 450 degrees F. for 15 minutes. Reduce to 350 degrees F. and bake 30 minutes or until set. The center may still look a bit soft but will set later. Serve cold.

this way; Bermuda takes as much water, but can exist longer without it."

The county employee has been interested in agriculture and gardening since he was a boy. Bean was raised on a farm near Cotton Plant, Ark.

When he completed high school, he was interested in attending college to become a vocational agricultural instructor, but was unable to.

Bean was in the trucking business and did some farming with his father before moving to the Panhandle and settling in Amarillo. Twelve years ago, he moved to Hereford and was employed as a mechanic.

Besides being a part of his vocation, Bean also considers gardening as one of his many hobbies. He has a garden at his home on Dimmitt Highway.

In the winter, his gardening activities are limited to the courthouse where he has a small hothouse on the fourth floor of the building.

From this, he supplies fresh

flowers for the offices during the winter months.

An example of his efforts at wintertime gardening was viewed by many Deaf Smith County residents at Easter as they walked to the second floor of the building.

In the center of the building where the county seal is placed, Bean set a tall, beautiful Easter lily which he had grown.

Commenting again on the keeping of the building's lawn, the custodian pointed out that a lawn should be mowed according to the weather, how much it is fed and watered.

"I mow the lawn every eight to 10 days on the average," he commented, "since I keep a medium yard without too much expense."

In closing, Bean had this bit of advice to give to residents confronted with the problems of caring for and growing a lawn:

"Don't let too many things get in the way of taking care of a lawn."

# POLLY WANTS A...



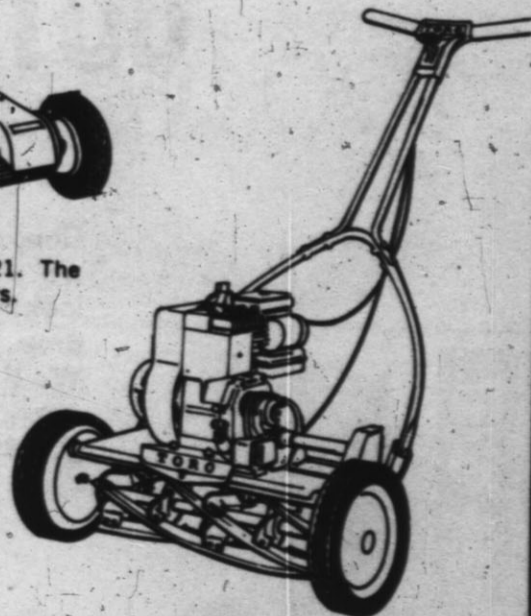
# TORO?

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CATHERINE SMITH, a member of the Dortha Prowell 4-H Club is shown preparing a one-dish meal for her family. This is one of the many things she has learned from her 4-H activities. (Staff Photo)

# Catherine Smith Learned About Foods In 4-H Work

All small girls like to cook and Catherine Smith, daughter of Mr. and Mrs. C. A. Smith was certainly no exception. At the age of 9, she became interested in cooking through her 4-H group. She advanced steadily through the program with the help of her mother and her 4-H leader.

The foods work is divided into units, with each succeeding unit more difficult than the one before. In unit one, the young 4-H girl learns to make simple attractive salad, cook frozen vegetables, and to prepare simple desserts such as Easy - do Chocolate Fudge and peanut butter cookies.

Unit two consists of learning how to prepare food for freezing, make dainty decorated Christmas cookies and layer cakes, and to plan, prepare and serve one meal out - of - doors. In unit three, the girls make yeast rolls, pies and special foods to serve at a party. They also learn to prepare foods from different lands.

In unit four, the older 4-H girls study about the more mature responsibilities of feeding a family, such as, managing the food purchasing for the entire family, preparing and serving a family dinner and weight reduction through diet. There is special emphasis placed on entertaining friends at a company dinner, or a tea.

Catherine explained: "I have learned much more through the units than merely how to prepare food. I have learned that food makes a difference to the growth and health of the body. Because of this knowledge, I have decided to choose home economics as my profession."

When she was 12 years old, her mother began working in Amarillo and Catherine was left with the job of preparing the meals for her entire family. Four - H then became one of the guiding factors of her day. Not only did she get many interesting recipes from her 4-H book but, she was also able to

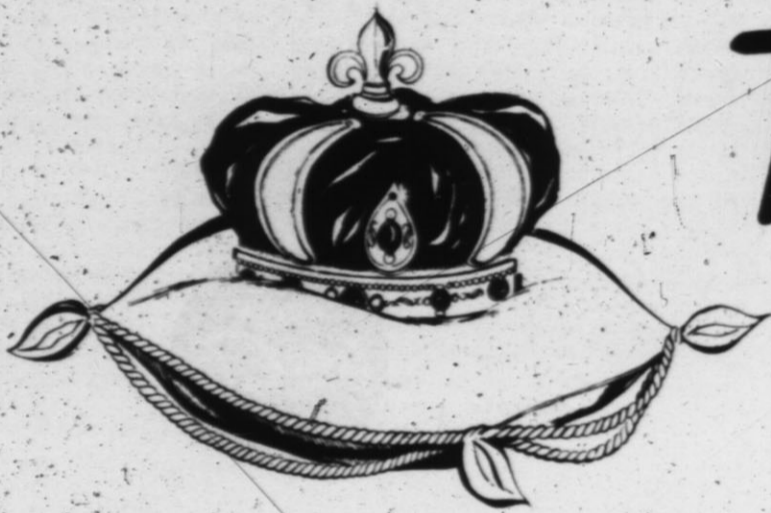
prepare attractive foods with the help of her leader. Even when her mother quit her job, Catherine did not stop taking a responsible part in the family cooking. Now she still prepares at least half of the meals.

"In recent years, I have become very interested in canning," Catherine said. "Last year I canned such things as beets, cherries, beans, squash, and carrots." She canned 150 jars by herself and helped her mother can many more.

She has given many demonstrations of her canning to both the girls in her own club and to ten of the Deaf Smith County Home Demonstration Clubs. "Another was that 4-H has helped me very much is by giving me assurance in speaking before people. I have given demonstrations to groups of all sizes," Catherine explained.

Another food project of Catherine's is her fall - out shelter shelf. In the basement of the Smith home there is a shelf that is loaded with non-perishables such as canned vegetables, dry cereals, crackers, canned meats, breads and powdered milk. Since they live so far out in the country they feel that the shelf would probably be very useful in case of a tornado or a blizzard. It would provide food for the family for about two weeks.

Catherine has a younger brother, Carrol, who is nine and a sister, Sue, who is ten. Both are very interested in 4-H club (Continued on page 15)



# The Crowning Glory of any

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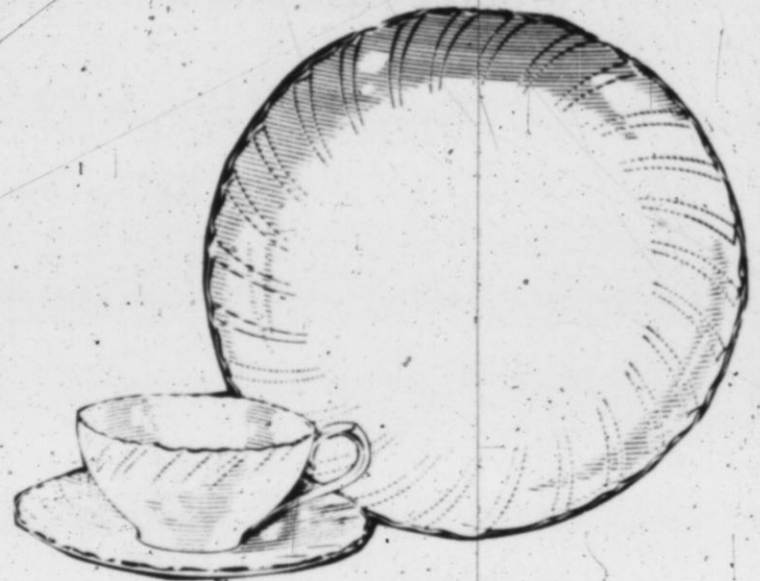
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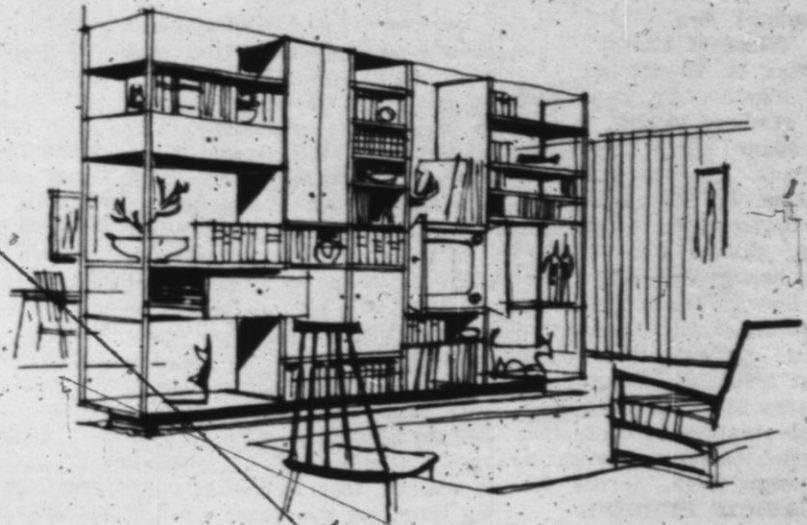
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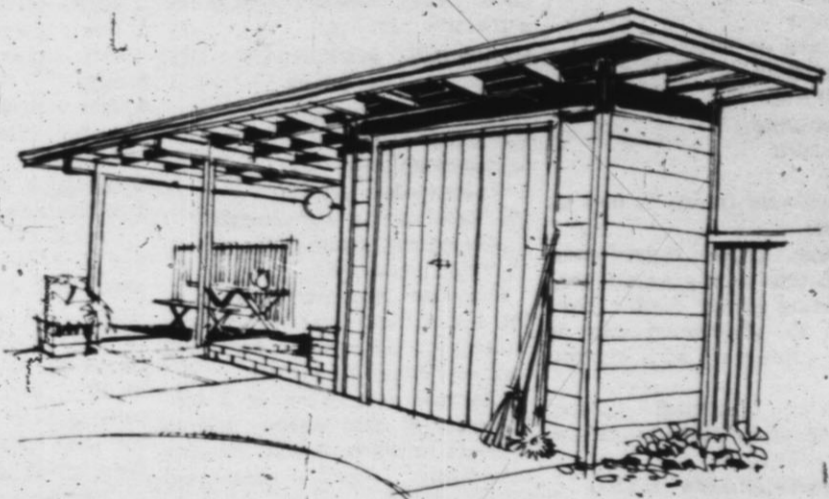
# REDWOOD

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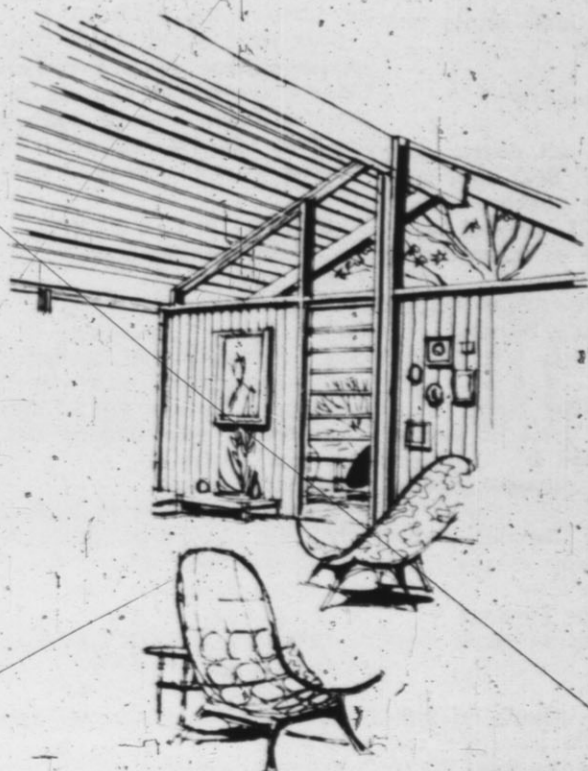
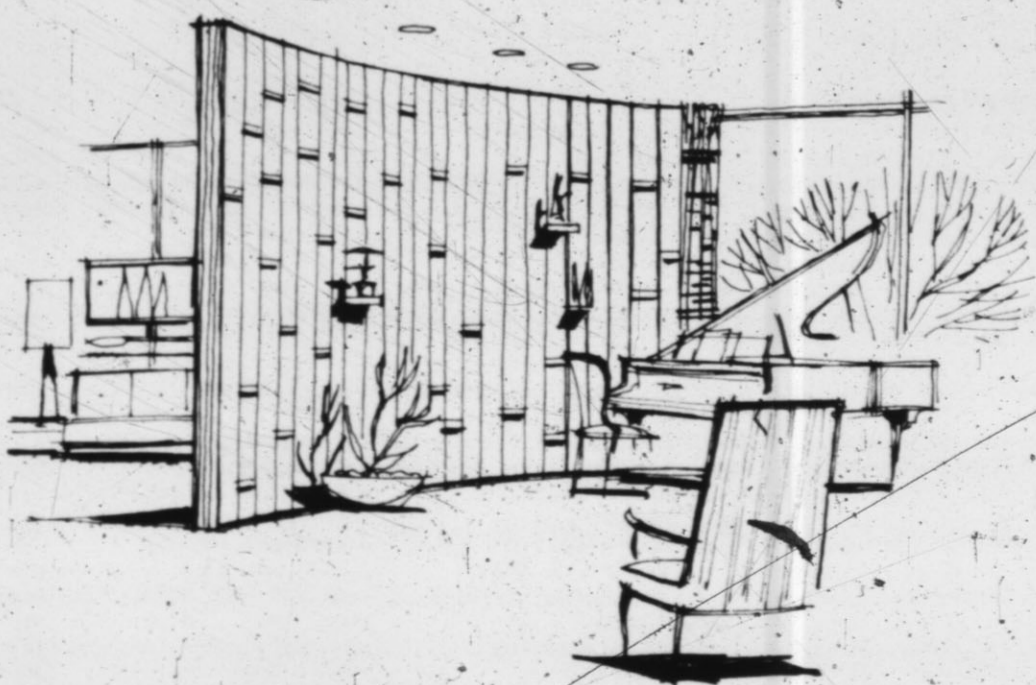


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# Let's Cook Something

## Recipes Continued

10 pints of mincemeat. One pint will make a pie. Ground pork may be substituted for a part of the meat.

### PEPPER RELISH

Mrs. J. B. Carathers

Grind in food chopper:  
6 green sweet peppers  
6 red sweet peppers  
7 medium size onions  
Pour boiling water over this and let stand 15 minutes. Drain. Add to the above mixture:  
1½ pints vinegar  
1½ t. salt  
4 cups sugar. Boil all together 15 minutes. Seal.

### CARROT CAKE

Mrs. M. W. Sumner

Heat together 1½ cups each water, seedless raisins, ¼ cup brown sugar, 1 cup finely grated carrots, 1/3 cup butter or margarine, ½ tsp. each cinnamon, allspice, salt, ¼ tsp. each nutmeg, cloves. Cool; add 1 slightly beaten egg. Add 2 cups sifted flour sifted with 1 tsp. each baking powder, baking soda. Stir smooth, pour into greased loaf pan. Bake about 55 minutes at 325 degrees. Cool. Ice with mixture of confectioners' sugar, butter or margarine and orange juice. Serves 8.

### CARROT PUDDING

June Radd

1 cup grated carrot  
1 cup grated potato  
1 tsp. soda (in potatoes)  
2 cup flour  
1 cup sugar  
½ cup lard or shortening  
¼ tsp. cinnamon  
¼ tsp. cloves  
¼ tsp. nutmeg  
1 cup raisins  
2 eggs  
½ cup walnuts (more or less as desired)  
Combine above ingredients. Boil 3 hours in a greased container using either double boiler or 3 lb. shortening can or fruit juice can with smooth sides.

Top with caramel sauce, cream or other topping as desired.

### MARSHMALLOW ICING

Mrs. Elton Craig

Mix in saucepan or double boiler.  
¾ cup sugar  
2 pkgs gelatin  
2/3 cup water  
Heat slowly until sugar and gelatin dissolve.

Add:

1 cup white syrup  
1 tsp. vanilla  
Cook in 2 quart double boiler on slow fire. Beat until mixture stands in peaks - about 15 minutes. If desired add: Chocolate chips or chopped nuts or coconut.

### CHERRY PINEAPPLE SALAD

Mrs. Grady Parsons

3 packages cherry - flavored gelatin  
2 1/3 cup boiling water  
1/3 cup lemon juice, if desired (otherwise, add 1/3 c. water)  
1 tall can of pineapple tidbits, chopped  
1 can of Bing cherries, pitted  
1/3 cup whipping cream  
1/3 cup mayonnaise  
2 three - ounce package of cream cheese at room temperature.  
Dash of salt

Dissolve the gelatin in boiling water, drain pineapple and cherries saving the juice which should be approximately 3 cups. Add enough water to make this 3 cups liquid.

Mix pineapple juice, cherry juice and lemon juice with gelatin.

Divide gelatin in half; chill until partially set. Fold in pineapple and spread evenly in a cold, water - rinsed dish 9x13x2.

Chill until firm.

Whip the cream, mayonnaise, cream cheese and salt together until light and fluffy. Spread evenly over firm gelatin. Chill until firm.

Chill remaining gelatin until partially set. Fold in cherries and nuts. Spread over cheese layer. Chill until firm. Cut in squares.

Serve on lettuce leaf or with whip cream. Will serve 15 to 18.

### FROZEN LEMON PIE

Mrs. Louie Olson

Beat well, 4 egg yolks and add ½ cup sugar. Add grated rind of 1 lemon and the juice of 2 lemons. Cook over slow fire until of custard consistency. In another bowl, mix 3 tablespoons lemon - flavored gelatin, 1/3 cup sugar, and 1 cup boiling water. Set aside to cool. When both mixtures are cool, add the gelatin mixture to the custard mixture slowly, beating constantly. Add 1 cup cream whipped, then fold in the beaten whites of 4 eggs. Line refrigerated pans with finely crushed crumbs of vanilla wafers or graham crackers. Pour custard onto crumbs, then freeze. At serving time, cut the frozen pie into serving size pieces, and remove from pan with a spatula. If a square pan is used cut into squares, if a round pan is used, wedge shaped pieces make attractive serving.

### RHUBARB MERINGUE PIE

Pat Clark

3 cups diced rhubarb  
1½ cups sugar  
¼ teaspoon salt  
2 Tablespoons water  
1½ tablespoons cornstarch  
1 tablespoon lemon juice  
4 eggs, separated  
Combine rhubarb, 1 cup of the sugar, salt and water in a saucepan; place over low heat and let come to a boil.

Dissolve cornstarch in 3 tablespoons of cold water; add to rhubarb mixture. Cook, stirring constantly, until clear and thickened.

Beat egg yolks slightly; stir a little of the hot rhubarb mixture into them; stir into the rhubarb mixture. Cool. Beat 2 egg whites until stiff but not dry; fold into rhubarb mixture.

Pour into baked shell. Top with meringue made from the other 2 egg whites and the remaining sugar. Bake in moderate oven (325 degrees) about 15 minutes or until lightly browned.

### BANANA SLUSH PUNCH

Mrs. Homer Radd

4 cups sugar  
6 cups water  
Boil to syrup 1 minute  
Cool - longer cooled the better - bananas won't turn brown.  
6 oranges (juiced or use 1 small can orange concentrated with 2 cans water.)  
2 lemons (juiced)  
5 bananas (mashed to pulp)  
Add fruit and freeze. (allow 8-12 hours to freeze)  
Mix to icy slush with 7-up  
Serves 20 to 25 people.

### CHERRY FUDGE CAKE

Mrs. J. K. Baker

1 package Fudge Cake Mix  
1 package cherry flavored gelatin  
2 T. cooking oil  
¼ cup water  
Beat 3 eggs, added one at a time and beat after each addition. Add 1 small bottle of maraschino cherries, diced with ½ cup water, and beat well. Bake at 350 degrees until done. Ice with your favorite icing with home - made icing or box icing. Use the syrup from the

cherries for the flavor.

### VANILLA ICE CREAM

Mrs. Art Lewis

3 cups milk, scalded  
Mix together:  
1 tablespoon flour  
1 cup sugar  
¼ teaspoon salt  
Put into large bowl of mixer:  
3 eggs  
Beat on No. 4 speed about 1 minute. Add flour and sugar mixture and beat until blended. Slowly add scalded milk while beating on No. 10 speed. Put in top of double boiler and cook over boiling water, beating constantly on No. 2 speed. Cook until mixture begins to thicken. Cool.

Add:

1 tablespoon vanilla  
3 cups cream heavy or light or enough milk to fill freezer ¾ full  
Pour mixture into freezer container filling not more than ¾ full. Freeze according to freezer. Makes 2 quarts.

### WE - THREE - ICE's

Mrs. Leroy Williamson

Juice of:  
3 oranges  
3 lemons  
3 mashed bananas  
3 cups water  
3 cups sugar  
If made in refrigerator let freeze until mushy then stir in 1 cup cream.  
If made in freezer mix all the ingredients at once.

### THE WESTERNER

Mrs. Cecil Parker

3 sticks of margarine or butter  
1 one - pound carton of powdered sugar  
6 eggs  
1 one - pound powdered sugar carton filled with All-Purpose flour  
1 teaspoon lemon juice  
1 tablespoon vanilla  
Cream fat, add powdered sugar and beat until fluffy. Add eggs, one at a time, beat between each addition. Add sifted flour gradually to mixture. Add flavoring and mix well. Bake in 10 - inch greased and flour tube pan at 350 degrees. Bake for 1½ hours. Cool 4 minutes then invert the pan.

### DATE - NUT - TORTE

Mrs. Dale Coleman

3 eggs, beaten  
Add:  
¾ cup sugar, beat until light  
1/8 teaspoon salt  
½ teaspoon vanilla

Fold in:

¼ cup flour  
½ teaspoon baking powder  
1½ cup dates  
1 cup nuts  
Pour into a well greased shallow pan. (9" x 9") Bake 350 degrees for 30 minute. Cool in rack. DO NOT OVERBAKE.  
This may be frozen. When ready to serve, place foil wrapped torte in oven 300 degrees for 20 minutes.  
Serve with whipped cream or vanilla sauce.

### CHICKEN CUSTARD

Helen Caraway

Boil one large hen and let it stand over night in the broth that it is cooked in. The next day, prepare your usual dressing for chicken with onions and sage and cornbread. Then make this custard.  
¾ cup chicken broth  
1 quart scalded milk  
3 Tablespoons flour beaten into 4 eggs  
Salt and pepper to taste  
Cook this mixture over medium heat until it is a smooth custard.

Grease a large shallow baking dish and place a layer of chopped chicken then a layer of dressing and then a layer of the custard. Do this alternately until all ingredients are used. Be sure to end with a layer of

the custard. Place this in a 375 oven and bake for 45 to 50 minutes. This makes a very large dish and is good to serve when a large crowd is expected. It is delicious when freshly made but it will also freeze needed also.

### SUNSHINE MEAT PIE

Helen Caraway

¾ pound hamburger meat  
1 cup bread crumbs  
½ cup milk  
1 egg  
1½ teaspoons Worcestershire sauce  
2 Tablespoons grated onion  
Mix all the above ingredients and place in a 9 inch pie pan that has been greased. Lining the pan as if it were a crust with the meat mixture. Drain one can of corn and add one cup of well drained tomatoes. ½ teaspoon salt. Mix this and pour into the meat lined pan and dot with one Tablespoon of butter and bake at 350 degrees for about 40 minutes.

### KENTUCKY PRUNE CAKE

Wilma Carmichael

1 ½ cup sugar  
1 cup Wesson Oil  
3 eggs  
Blend together and add sifted dry ingredients alternately With milk.  
2 cups flour  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
1 teaspoon allspice  
1 teaspoon soda  
pinch of salt  
1 cup buttermilk  
Add:  
1 teaspoon vanilla  
1 cup cooked and cut prunes  
1 cup chopped nuts  
Bake at 300 degrees in oblong pan, 9 x 13, greased and flour-ed, until sides shrink and top springs back. (45 minutes or longer)

### BUTTERMILK KING

1 cup sugar  
¼ teaspoon soda  
¼ stick of butter or margarine  
¼ cup buttermilk  
1 tablespoon white corn syrup  
Combine and bring to boil, let cook slowly until thickened slightly about 5 minutes after reaching boiling point. Pour while hot over cake allowing it to run down the sides. This forms the glaze on the top and gives wonderful moisture to the cake which will keep indefinitely.

### POTATO CANDY

Mrs. Blanche Hardin

2 tablespoon creamed potatoes  
1½ pound pow. sugar (approx.)  
1 teaspoon paraffin  
Melted chocolate (Melt in double - boiler and make sure no water gets into chocolate)  
Knead potatoes and sugar into firm balls. Mix chocolate and paraffin. Dip balls into chocolate and put a nut on top.

### DATE BARS

Mrs. Tom Draper

¼ cup shortening melted  
¼ cup flour  
¼ teaspoon baking powder  
¼ teaspoon salt  
1 cup sugar  
2 cups dates  
1 cup walnuts  
2 eggs beaten  
Sift flour with baking powder, salt, and sugar. Combine dates and nuts with flour and mix well. Add melted shortening to well beaten eggs. Add date mixture and mix thoroughly. Bake in oiled pan at 350 degrees for thirty minutes. When cool, cut in bars and roll in powdered sugar. Makes 16.

### APPLE PIE

Mrs. Philip Miller

No. 2 can apples, drained  
2/3 cup sugar  
1/8 teaspoon cinnamon  
1/8 teaspoon nutmeg  
¼ teaspoon salt

2 teaspoons tapioca  
2 teaspoons butter, melted  
Put into uncooked pastry. Bake 450 degrees ten minutes or 350 degrees for 30 or 40 minutes.

### QUICK MIX OATMEAL COOKIES

Mrs. LeRoy Williamson

2 cups flour  
1 cup shortening  
2 eggs  
2 Tablespoons water  
1 teaspoon each: Soda, salt, baking powder  
2 teaspoons vanilla  
3 cups uncooked rolled oats  
1 cup brown sugar  
1 cup granulated sugar  
Sift flour, salt, soda, and baking powder together in mixing bowl. Add remaining ingredients except oats. Beat until smooth. Fold in rolled oats. Shape into small balls. Place on greased cookie tin two inches apart. Bake in moderate oven (375 degrees) 12 - 15 minutes. Makes 5-6 dozen cookies.

### LEMON PIE

Mrs. N. E. Gaas

Beat 3 eggs  
Add 1 cup sugar  
1 cup Karo  
Juice of 1 lemon  
1 T. butter  
Put in unbaked pie shell and cook slowly at 275 degrees for one hour.

### BOILED FRUIT CAKE

Mrs. Joe Landers

Mix following and boil for 5 minutes:  
2 cups sugar  
2 cups raisins  
2 cups water  
¼ cup lard  
1 teaspoon cinnamon  
1 teaspoon cloves  
Set aside to cool to just luke warm. Dissolve 2 teaspoons of soda in small amount of water. Add 3 cups flour.  
Bake in slow oven for one hour. Add ½ cup nuts to make it better.

### APPLE SAUCE CAKE

Mrs. George Turrentine

1 cup shortening  
2 cups sugar  
2 eggs  
4 cups flour  
2 teaspoons baking soda  
1 teaspoon cloves  
1 teaspoon salt  
2 teaspoons cinnamon  
2 cups thick apple sauce  
1½ cups raisins  
1½ cups nuts  
¾ cup candied cherries (cut up)  
½ cup candied pineapple

Cream together shortening and sugar. Add eggs and beat well. Sift together flour, soda, salt, cloves, and cinnamon. Add alternately with apple sauce. Add fruit and nuts. Bake at 350 degrees until done.

### BAKED GREEN BEANS

Mrs. Otto Olson

Six slices bacon  
2 T. fat  
1 T. flour  
2 cups milk  
1 can green beans  
Fry bacon, break in pieces, add beans and flour and milk, put in casserole, cover with bread crumbs, dot with butter and bake.

### CUCUMBER RINGS

Mrs. S. N. Thweatt

8 cucumbers  
1/3 cup salt  
4 medium onions  
1 green pepper  
1 sweet red pepper  
1½ pint white vinegar  
3 cups sugar  
1 tablespoon mustard seed  
1 teaspoon celery seed  
1 teaspoon tumeric  
Slice unpeeled cucumbers about 1/8 inch thick. Put in a large bowl and sprinkle with salt. Let stand 4 hours or overnight. Drain thoroughly. Slice

(Continued on page 6)

# Let's Cook Something

THINGS WILL TOO GROW HERE!

## Only Newcomers Believe This Is A Treeless Area

By Dale Stevens  
Brand Society Editor

The newcomer to Hereford who is interested in gardening will be informed, almost tearfully, that not much will grow here. "We just don't have any luck," people lament, "with azaleas, gardenias, hydrangeas, magnolia trees, banana trees, and things like that."

An odd thing - where those plants will grow, the gardener tries desparately, but with limited luck, to grow such things as tulips, dahlias, lilacs, and pfeitzer junipers. Here in Hereford, where these flourish beautifully, most of them are scorned by many gardeners.

In South Texas, for example, if one is fortunate enough to get tulips in a very well - drained bed, and the spring is drouth dry, he may have a few to bloom. But they will probably

rot in the ground before they can be taken up.

Such things as delphiniums, snapdragons, most types of evergreens, and many other plants which grow very nicely where weather is cooler and drier just will not survive the warm, humid summers necessary for banana trees and azaleas.

One wonders why so many people consider a hedge of azaleas or hydrangeas so superior to a hedge of lilacs. Certainly a row of huge oleanders along the seawall in Galveston is a beautiful thing to see, but so is a row of tall, stately poplars.

Gardening in the Hereford area can be a very rewarding experience. Of course some plants are going to be lost each year from extreme cold, hail long periods of dry, southwest winds, or for other reasons, but those which survive have the

strongest stems and the most magnificent blooms.

The older sections of this town are a surprise and delight to visitors and newcomers, most of whom expect this area to be a wide, treeless, arid plain. The very lovely homes of the newer areas are rather a surprise too, but many of these homes are five years old and have been there long enough for trees to be well established.

Many of the homeowners in the newer sections say that the reason they have not planted trees is that nothing will do very well except elms, and who wants an elm? Trees other than elms are rather expensive, but nothings adds to the value and beauty of property more than a tree or two. Anyway elms aren't all that unattractive.

Perhaps people of long resi-

## Recipes Continued

ed lined pan. Chill. Slice.

### SPANISH ENCHILADAS

- Mrs. Aubyn Hodges
- 1 pound hamburger meat
  - 1 teaspoon salt
  - 1 clove garlic
  - 2 tablespoons flour
  - 1 12 - ounce can Ashley's enchilada sauce
  - 1 can water
  - 1 No. 2 can tomato juice
  - 1 large onion
  - 2 cups grated cheese
  - 1/2 cup oil
  - 1 package tortillas
  - Lettuce
  - Tomatoes

Mix meat, salt and chopped garlic. Cook in skillet until white; add flour, sauce and tomato juice. Bring to a boil and simmer 30 minutes. While simmering, chop onion and grate cheese. Heat oil in skillet; dip

dence here might take another look at their attitudes about gardening here. Instead of growing nothing since they can't grow exotic tropical plants, let's make the newer residential areas as lovely as the older sections of town with trees, shrubs, and flowers that will grow here.

one tortilla at a time quickly in grease and drain on paper towel. To serve place 1 tortilla on plate, sprinkle small amount of onion and cheese on this, cover with 1/4 cup meat sauce. Repeat 2 or 3 times. Around edge of stack, place chopped tomatoes and lettuce and repeat for each serving. This will serve 4-6 people, depending on number of tortillas used on each plate.

### BEEF TACOS

- 1 pound lean hamburger
- 1 small onion
- 1 can tomato sauce
- 1 small can taco sauce
- 1/2 pound cheese
- 1 package tortillas
- Lettuce

Fry meat until lightly brown; add onion and cook until soft. Put meat and onion mixture into combined sauces in a sauce pan. Simmer slowly for 30 minutes. Dip tortillas in hot grease to make pliable, fold over handle of wooden spoon and fry until golden brown. Drain well and place in warm oven (these can be done the day before and warmed when needed). Fill tortillas with meat mixture, grated cheese and lettuce. Serves 4.

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# Let's Cook Something

## Recipes Continued

1/2 cup nuts  
1 teaspoon soda  
1 teaspoon baking powder  
Blend sugar and fat. Add eggs and beat. Sift dry ingredients together and add to mixture. Stir in vanilla, coconut, and oats. Mix well and drop by teaspoon on lightly greased baking sheet. Bake until very lightly browned in oven at 350 degrees.

### DELICIOUS CREAM COOKIES

**Mrs. Ronald Matthews**  
1 cup Crisco  
4 eggs  
4 1/2 cups flour  
1 teaspoon salt  
1/2 cup chopped raisins  
1 teaspoon vanilla  
2 cups brown sugar  
2/3 cup cream  
4 teaspoon baking powder  
1 cup nut meats  
1 teaspoon lemon extract  
Mix and drop from spoon.

### REFRIGERATOR COOKIES

**Mrs. Ronald Hicks**  
1 cup fat (shortening or butter)  
2 cups brown sugar  
2 eggs  
Mix thoroughly.  
3 1/2 cups sifted flour  
1/2 teaspoon salt  
1 teaspoon soda  
1 cup chopped nuts  
Sift and stir in. Blend. Shape into rolls. Wrap in wax paper and chill over night. Cut in 1/8 inch slices. Bake at 400 degrees 8 to 10 minutes.

### PEPPER HASH

**Mrs. J. G. Gandy**  
12 green tomatoes  
12 red peppers (sweet)  
12 green peppers (sweet)  
12 onions  
Seed, wash and run through chopper. Pour boiling water on above and let stand 15 minutes. Drain.

Mix and add to first mixture:  
3 pints vinegar  
4 tablespoons salt  
3 1/2 cups sugar  
Cook 15 minutes. Fill jars and seal at once.

### CARAMEL COOKIES

**Mrs. Gladys Manjeot**  
1 1/2 cups of shortening  
1 cup brown sugar  
1/3 cup white sugar  
3 eggs  
1 teaspoon soda  
1 teaspoon salt  
2 teaspoons cinnamon or 1 teaspoon vanilla  
4 cups flour  
Cream shortening, add sugar and beat well, then add eggs, one at a time and beat again. Sift dry ingredients and add to first mixture.

Coconut or nuts may be added if desired. Make into sausage-like rolls, wrap in waxed paper and place in refrigerator overnight.

Before baking, slice very thin and bake in hot oven.

### HOT ROLLS

**Mrs. Floyd Brown**  
1 yeast cake  
2 cups luke warm water  
5 level tablespoons sugar  
5 tablespoons grease  
1 tablespoon salt  
Flour

Dissolve the yeast cake in 1/2 cup of the warm water and mix together the remaining water, sugar, grease, and salt. Add enough flour to thicken it good and let rise until it doubles the amount and pour onto floured pan and let rise again on board and knead until it blisters. Put it in a greased bowl or pan and let rise again until it doubles the amount and then make into rolls. Let rise and then bake 20 minutes in 375 degree oven.

### HOME MADE BREAD

**Mrs. W. H. Goettsch**  
Scald 3 cups milk and cool. Add 1 tablespoon salt, 1/4 cup sugar, and 3 tablespoon shortening. Dissolve 2 packages dry yeast in 1 cup warm water. Add to milk. Sift in enough flour to make a stiff dough. Turn out on floured board. Knead until it no longer sticks to hands or board. Place in large mixing bowl, cover and let rise until double in bulk. Push down with spoon. Cover and let rise until double again. Divide into four parts and shape into loaves. Let rise 30 minutes and bake in slow oven. Keep dough warm at all times.

### PECAN PIE

**Roberta Campbell**  
3 eggs  
1/2 cup brown sugar or 1/2 cup white and 1 teaspoon vanilla  
pinch of salt  
1 cup white syrup  
1 cup pecans  
Beat eggs well and add ingredients as listed. Continue beating until well mixed. Put in unbaked pie shell and bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees and cook for 30 to 35 minutes. Substitute coconut or peanut butter for pecans.

### UNCOOKED FRUIT CAKE

**Mrs. J. E. Dyer**  
1 small can pineapple  
Candied cherries  
1 pound gum drops

1 pound dates  
2 pound graham crackers  
1 pound raisins

2 cups pecans  
1 cup walnuts  
2 dozen marshmallows

2 cups whipped cream  
Mix with hands. Pack in wax.  
(Continued on page 13)

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Be prepared mom...

if Pop burns the bar-be-cued hamburgers,  
just load the family (and guest too) in the  
old family chariot and drive out to . . .

## Caïson's Western Wheel Inn

Of course pop wants to try his hand at the outdoor cooking, but if he should just happen to burn the steaks or the barbecued hamburgers . . . . . don't fret . . . . .

just load the family (and guests too) into the old buggy and bring them on out to the Western Wheel Inn

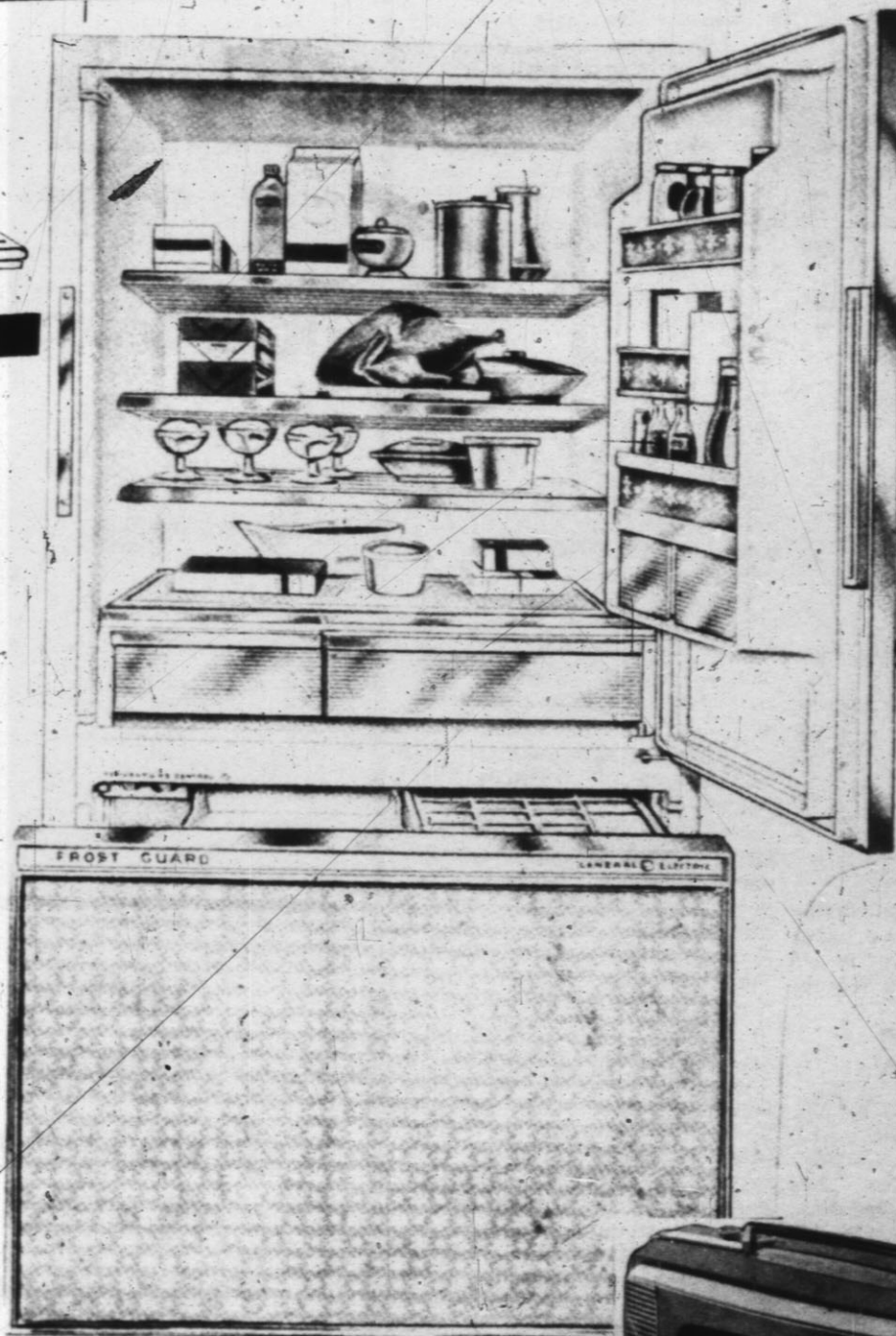
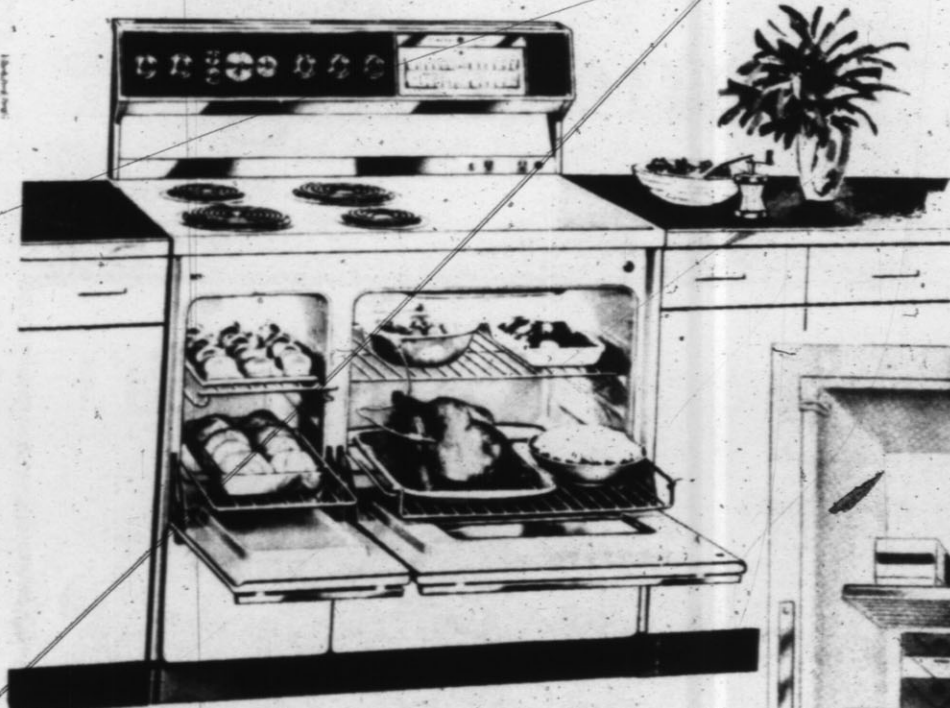
The food is excellent, prepared to perfection by our Chef, and you'll enjoy the finest of service.

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# Let's Cook Something

## Recipes Continued

1/4 teaspoon soda  
3/4 teaspoon salt  
Add above to:  
1/2 cup shortening  
1 egg, well beaten  
1/2 cup milk  
1 teaspoon vanilla  
Mix well by hand.

Add:  
1/2 cup chopped nut meats  
Drop from spoon on ungreased cookie sheet. Bake at 350 degrees. Yield about 3 dozen cookies.

### NEVER FAIL FROSTING

Mrs. W. J. Hacker  
1 cup granulated sugar  
1/2 teaspoon salt  
1/2 teaspoon cream of tartar  
2 unbeaten egg whites  
3 tablespoons water  
1 teaspoon vanilla

### MY FAVORITE PANCAKES

Mrs. Ed De Hart  
Sift together:  
2 cup flour  
4 teaspoons baking powder  
1 1/2 teaspoons salt  
2 teaspoons sugar  
Stir in gradually a mixture of:

2 well beaten eggs  
2 cups sweet milk  
Add 3 teaspoons melted Crisco. Bake on slightly greased griddle.

Do not beat the batter until smooth, as this is over beating and the cakes will not be light and tender. The dry ingredients maybe mixed the night before, and the liquids added just before baking, if you like pancakes for breakfast.

### HOT ROLLS

Mrs. C. L. Whitehead  
At nine o'clock scald 1 cup milk, let cool to milk warm. Dissolve 1 yeast cake, 1 tablespoon sugar in milk. Add 1 1/2 cups flour and white of 1 egg beaten stiff. Add 2 tablespoons melted butter, 1/2 teaspoon salt and another 1 1/2 cups flour. Let rise 2 hours, make out in rolls, let rise and bake.

### CHEESE ROLLS

Mrs. Paul Hoff  
1 pound Old English (blue box)  
1-3 oz. Philadelphia cream cheese  
Blend:  
2 teaspoon worcestershire sauce  
1 teaspoon garlic salt  
1 cup nuts, chopped  
Mix, roll, in chili powder. Chill in refrigerator. Slice.

### FROZEN SALAD

Mrs. D. B. Robinson  
Mash three bananas and add one can cranberry sauce, 1 package of miniature marshmallows. Whip one pint of cream and three tablespoons sugar, and add 1 cup chopped pecans. Put in the freezer and it will keep for two or three weeks.

### DILL PICKLES

Mrs. George Parker  
Wash cucumbers and pack in jars. Boil 2 quarts water, 1 quart vinegar and 1 cup salt. While boiling, pour over cucumbers. Add more dill. Seal while hot. Ready in 6 weeks.

### SWEET DILL

Boil:  
2 cups vinegar  
1 cup water  
2 Tablespoons salt  
1/2 cup sugar  
fresh dill  
small onion  
tiny bit of alum

### ORANGE DATE CAKE

Mrs. Ellis Tatum  
1 package dates  
2 cups pecans  
1 can or box coconut  
2 cups sugar  
4 cups flour  
1 1/2 cup sour milk  
1 teaspoon soda in milk  
1 cup butter

4 eggs  
2 Tablespoon orange peel  
Put dates, pecans, coconut, orange peel in pan with flour. Mix eggs sugar, butter and milk together and mix in the nut mixture. Bake at 350 degrees for 1 1/2 hours. Bake in a tube pan.

### FILLING FOR ORANGE DATE CAKE

2 cups sugar  
1 cup orange juice  
3 teaspoons orange peel  
Mix in sauce pan and let it come to a boil as you take the cake from oven. Pour over while still hot. (Poke knife around sides so filling can go down.)

### SAUCE FOR HAM

Mrs. Donald Hicks  
1 cup sugar  
1 cup vinegar  
3 tablespoons flour  
3 tablespoons and 1 teaspoon dry mustard  
3 tablespoons tumeric  
1/2 tablespoons celery salt  
Mix and cook with chopped onion and green pepper about five minutes. Salt to taste.

### COW CAMP STEW

(Son - of - a - Gun)  
Goose Ramey  
1/2 pound beef  
1/2 pound beef fat  
1 1/2 pound narrow gut  
3/4 pound of heart  
1/2 pound liver  
3/4 pound of sweetbreads  
1 set of brains (membranes removed)  
Seasoning

Cut all into small pieces (about an inch). Place in a large container, cover with about three times as much water. Do not put the brains in until other ingredients have cooked slowly for four hours. Also, add at this time salt, black pepper and a dash of red pepper. Stew should be highly seasoned. When stew is thoroughly cooked, thicken the gravy slightly with about 2 tablespoons flour in a half cup of water. Serve very hot.

### DIVINITY

Mrs. Troy Moore  
4 cups sugar  
1 cup Karo (white)  
3/4 cup water  
Boil together until it forms a hard ball in water. Pour over stiffly beaten whites of 3 eggs beating constantly. Beat until smooth. Add 1 1/2 cups walnuts, 1 teaspoon vanilla. Drop from spoon on waxed paper.

### FUDGE

Mrs. Troy Moore  
3 cups sugar  
1/2 cup white Karo  
1 cup cream  
3 squares chocolate  
4 tablespoons butter  
1 teaspoon vanilla  
Cook until forms soft ball. Set off of fire, add butter. Let stand til luke warm. Beat until creamy. Add vanilla and 1 cup nuts.

### TUNA BURGERS

Miss Betty Hodges  
Mix in a bowl, one 7 - ounce can tuna, 1 cup chopped celery, 1/2 cup diced process yellow cheese, 1 small onion, minced, 1/2 cup mayonnaise, and salt and pepper to taste.

Split and butter 5 hamburger buns. Fill buns with tuna mixture and replace tops. Heat in paper sandwich bags on a baking sheet for 15 minutes at 350 degrees. (These can be made in the morning and left in the refrigerator. Heat just before serving.)

### JELLO PUNCH

Mix 1 package of strawberry jello and 1 package of cherry jello. Dissolve in 2 cups of boiling water. Add 2 cups of cool

water, 1 tall can pineapple juice, 1 can of frozen lemon juice which as been diluted according to directions on the can. Sweeten to taste.

### BANANA BREAD

1 and 3/4 cups sifted flour  
2 teaspoons baking powder  
1/2 teaspoon soda  
1/2 teaspoon salt  
1/3 cups shortening  
2/3 cup sugar  
2 eggs, well - beaten  
1. cup mashed ripe bananas  
Sift together flour, baking powder, soda and salt. Beat the shortening until creamy in a mixing bowl. Add the sugar gradually and continue beating until light and fluffy. Add eggs and beat well. Add flour mixture alternately with the bananas, a small amount at a time, beating after each addition until smooth. Turn into a well-greased bread pan (8 1/2 x 4 1/2 x 3 inches) and bake in a moderate oven (350 degrees) about one hour and 10 minutes or until the bread is done. Makes one loaf.

Variation: Add 1/2 cup coarsely chopped pecans to flour mixture.

### CANDY

Mrs. Paul S. Corbett  
3 cups chopped nuts, fine  
1 stick butter melted  
2 cans fine ground coconut  
1 can Eagle Brand milk  
1 1/2 boxes powdered sugar  
1 teaspoon vanilla  
2 packages chocolate chips (use 1 package and 1 package of German chocolate  
1/8 pound paraffin (less)  
Combine nuts and butter. Add coconut, milk, sugar, vanilla. Make small balls or bars and chill 4 hours. Melt chocolate and paraffin in double boiler and dip balls or bars. Place on wax paper.

### CARROT CAKE

Mrs. Mary King  
1 1/2 cup salad oil  
2 cup sugar  
3 eggs  
1 teaspoon vanilla  
Beat together.  
1 small can of crushed pineapple  
1 cup chopped dates  
2 tablespoons grated orange rind  
2 cups grated carrots  
1/2 cup coconut  
3 cups flour  
1 teaspoon soda  
1 teaspoon salt  
1 teaspoon cinnamon  
1 cup nuts  
Bake in tube pan 1 hour and 15 minutes at 325 degrees.

### PRUNE CAKE

Mrs. Alvin Smith  
1/2 cup butter  
1 1/2 cup sugar  
2 eggs well beaten  
1 cup prunes  
2 1/2 cups flour  
3/4 teaspoon baking powder  
1 teaspoon soda  
1 teaspoon cloves, allspice and cinnamon  
1 cup sour milk  
Cream butter and sugar. Add eggs, well beaten, and prunes that have been cooked, seeded and chopped. Sift flour, baking powder, soda, cloves, allspice, and cinnamon. Add dry ingredients alternately with milk. Beat well. Bake in moderate oven layers or loaf.

### PRUNE CAKE FILLING

Mrs. Alvin Smith  
1 cup sugar  
1/2 cup milk  
1 cup prunes, cooked and pitted  
2 eggs  
1 tablespoon butter  
1 teaspoon vanilla  
Cook sugar, milk and prunes until mixture begins to thicken, stirring to prevent scorching. Lastly add beaten eggs and cook until of consistency to spread. Take off fire and add butter and vanilla and spread bet-

### JELLO CREAM

Mrs. Wilbur Aze  
1 package lime Jello  
2 small packages cream cheese  
1 can No. 2 crushed pineapple  
1/2 pint whipping cream  
1 cup fine chopped celery  
1 cup fine chopped nuts  
Put pineapple on stove and heat until boiling hot. Add Jello. Let chill but not until firm. Add creamed cheese, nuts and celery. Mix well. Fold in whipped cream. Chill. Serves 8.

### SLAW

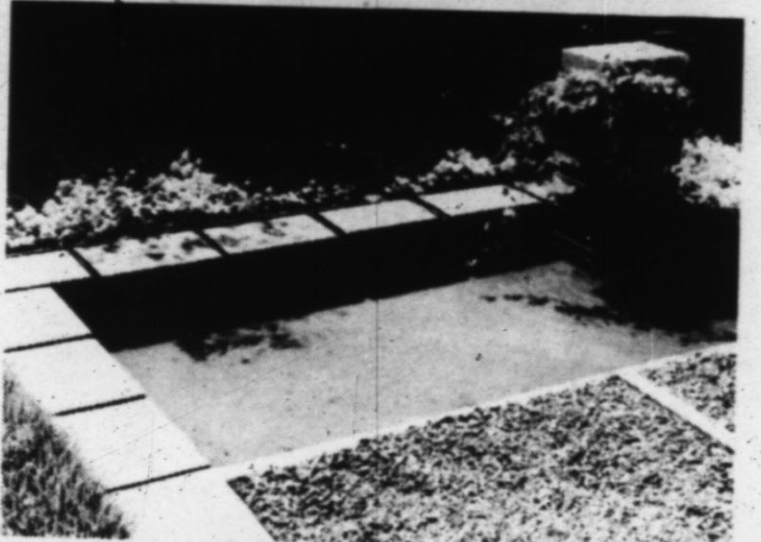
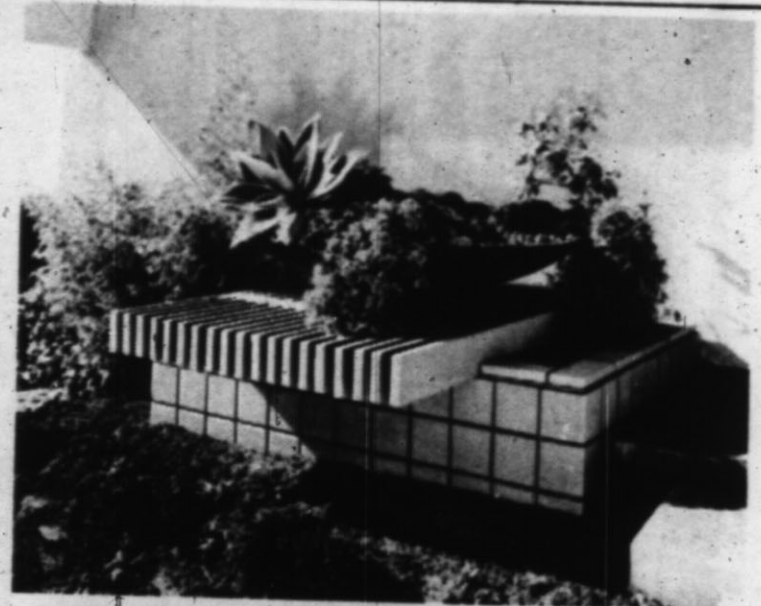
Mrs. H. S. Fuller  
1 quart shredded cabbage  
1/2 cup crushed pineapple  
1 cup pecans  
Dressing:  
2 egg whites, beaten stiff  
juice 2 lemons  
pinch of salt  
1/2 cup sugar  
2 teaspoon flour  
1 cup whipping cream  
Cook in double boiler except for the cream.

### CHOCOLATE FOUND CAKE

Mrs. L. G. Hicks, Jr.  
1/2 cup cocoa  
1 cup meal,  
1 teaspoon salt  
1 egg  
1/2 teaspoon soda (scant)  
1 cup buttermilk  
1 teaspoon baking powder  
2 tablespoons shortening  
Mix dry ingredients. Melt shortening. Add milk, eggs, and shortening to dry ingredients. Pour in greased muffin tins and bake at 425 degrees until golden brown. 25 to 30 minutes.

### COOKIES

Mrs. Tom Barkley  
1 cup brown sugar  
1 cup white sugar  
1 cup fat  
2 eggs  
2 cup flour  
1/2 teaspoon salt  
2 cups cornflakes  
3 cups oats  
1 teaspoon vanilla  
1 cup coconut  
(Continued on page 13)



**FEATS THAT MAKE A YARD**

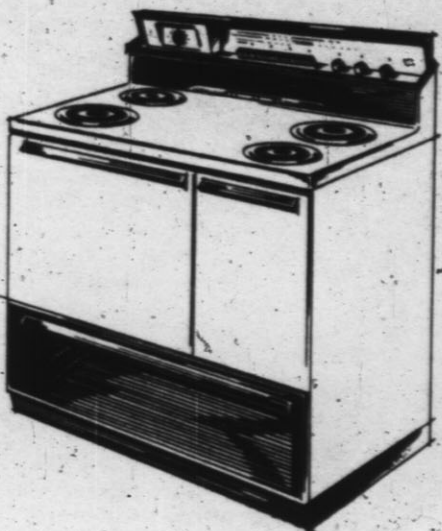
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# Let's Cook Something

## Recipes Continued

on top of fruit mixture. Bake in 450 degree oven until done.

### DEVIL FOOD CAKE

Mrs. J. T. Guinn

1 1/2 cups sugar  
1/2 cup Crisco  
3 eggs beaten separately  
1 cup coffee, in which is dissolved 1 teaspoon of soda, 4 squares of chocolate or 6 tablespoons of cocoa, 2 cups flour.  
Fold in egg whites. Add vanilla.

### BANANA NUT CAKE

Mrs. W. J. Hacker

2/3 cup creamed banana  
1/3 cup shortening  
1 cup sugar  
2 eggs well beaten  
1 cup sifted cake flour  
1/2 teaspoon salt  
1/4 teaspoon baking soda  
1/4 teaspoon baking powder  
1/3 cup chopped walnut meats  
3 tablespoons sour milk or buttermilk  
Bake at 350 degrees for 45 to 50 minutes.

### CORN MAIN DISH

Mrs. O. L. Williams

1 No. 2 can corn  
1 teaspoon salt  
1 onion, minced  
1 green pepper, diced fine

1 pound hamburger meat  
3 tablespoon cooking oil

Saute onion and pepper in oil until tender. Add ground meat and cook until brown. Drain excess fat. Add corn and salt; mix all together and put into greased casserole. Bake until bubbly hot.

### DEVILS FOOD CAKE

Mrs. Paul Hoff

1/2 cup shortening  
2 cups sugar  
3 eggs  
4 tablespoons cocoa  
1 1/2 cups sour or buttermilk  
1 1/2 teaspoon soda  
pinch of salt  
1 teaspoon vanilla  
2 cups all purpose flour  
Cream shortening and sugar. Add eggs one at a time and beat well. Add cocoa, salt and vanilla. Put soda in milk (home made buttermilk is the best) and stir. Add milk and soda mixture (while it's foaming) alternately with the flour. Bake in a tube pan (greased and floured) one hour at 350 degrees.

### MAN'S FAVORITE CAKE

Mrs. R. A. Fullwood

2 cups all purpose flour  
2 eggs

1 cup apple sauce  
1 cup cut dates  
1 cup cut nuts  
1 cup raisins  
1 cup sugar  
1/2 cup shortening  
1/2 teaspoon cinnamon  
1/4 teaspoon nutmeg  
pinch of salt

Beat whole eggs, sugar and shortening until creamy. Add flour with spices and salt alternately with applesauce. Last add scant teaspoon of soda in 2 tablespoon hot water. Cook in slow oven about one hour or until done in loaf. Ice with boiled icing and decorate with pecan halves.

### FOAMY CHOCOLATE CAKE

Mrs. Dick Barrett

1 cup butter  
2 cups sugar  
3 eggs  
chocolate chips  
1 cup milk  
1/4 cup luke warm water  
1/2 cake yeast  
1/2 teaspoon salt  
2 3/4 cups cake flour  
1 teaspoon soda  
3 tablespoon hot water  
1 1/2 teaspoons vanilla  
1 cup nuts

Sift flour once. Cream butter and sugar until light and fluffy and then add egg yolks, beat well, add chocolate chips. Dis-

solve yeast in water, add milk and yeast mixture alternately with flour and salt. Add beaten egg whites and let stand one hour. The above mixture can be kept over night in refrigerator. Just before baking add the soda dissolved in hot water and vanilla.

### BANANA CAKE

Mrs. O. C. Williams

2 cups all purpose flour  
1 teaspoon of soda  
1/2 cup butter or shortening  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 1/2 cup sugar  
2 eggs well beaten  
1 cup mashed banana  
1/2 cup coarsely broken pecan meats  
3/4 cup of sour buttermilk  
1 teaspoon vanilla  
Sift flour once, measure, add baking powder, soda, salt and sift together three times, cream butter thoroughly, add sugar and cream until fluffy, add eggs, and beat well, then add bananas and nuts and beat again, add flour to creamed mixture alternately with milk, beat until smooth, add vanilla. Bake at 375 degrees for 25 minutes.

### MEXICAN ORANGE CANDY

Miss Evelyn Bell

Brown 1 cup sugar in large

pan Add 1 1/2 cups milk and 2 cups sugar. Cook until it forms a small ball in cold water. Add 1 cup nuts and grated rind of an orange. Pour in pan and cut in squares when cool.

### COCOA FUDGE BROWNIES

Mrs. Bruce Coleman

1/2 cup flour  
1/4 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup cocoa  
2 eggs beaten  
1/2 cup nuts  
1 cup sugar  
1/3 cup shortening  
1/4 cup milk  
1 teaspoon vanilla  
Heat cocoa and shortening in pan until melted. Mix flour, baking powder and salt together. Stir sugar and milk into cocoa mixture and bring to a boil. Remove from heat. Add nuts. Then beat until mixture is well blended. Pour into greased and floured 8 inch pan. Bake in oven 350 degrees for 25 to 30 minutes.

### CHOCOLATE NUT DROPS

Mrs. H. S. Fuller

Mix together:  
1 3/4 cup sifted flour  
1/2 cup granulated sugar  
2/3 cup brown sugar, firmly packed  
2 heaping Tablespoon cocoa  
(Continued on page 10)

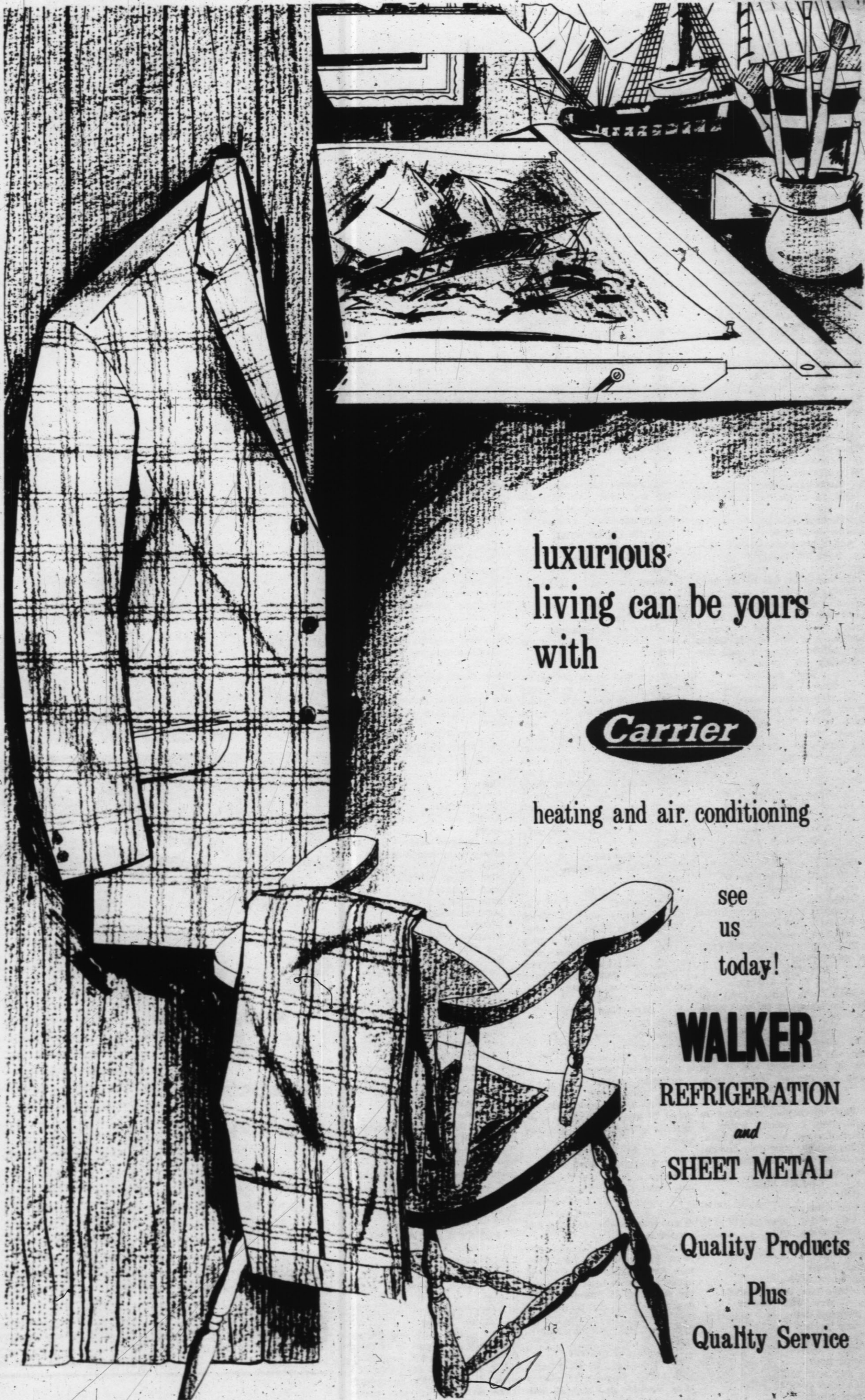


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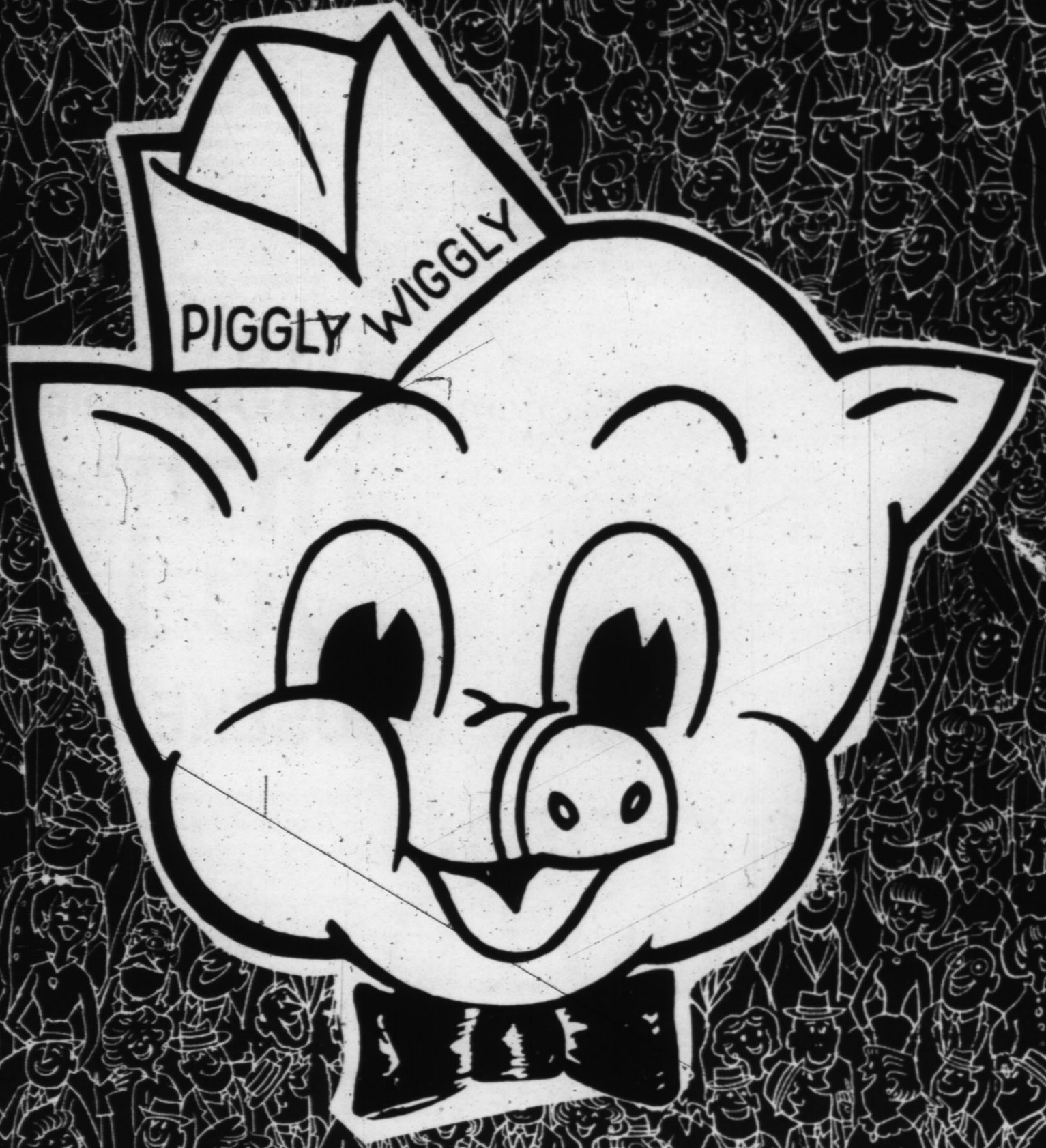
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# The Sunday Brand

The Sunday Brand, Hereford, Texas, Sunday, June 23, 1963

## Home And Garden Section

Mrs. Bob S. Sims, 301 Lawton, trims a hedge in a trim, coordinated cotton knit combination of Jamaica shorts and overblouse by Ronna of Nashville. The ensemble, including the natural straw hat tied with blue chiffon, is from C. R. Anthony's.



# Let's Cook Something

## Recipes Continued

### HOT TAMALES

1 pound ground meat  
1 large onion  
1 tablespoon chili powder  
2 tablespoons salt  
Red and black pepper  
1 can tomato sauce  
1 can water  
Garlic salt to taste  
4 cups water  
1 tablespoon salt  
1 cup yellow corn meal  
Brown onion and meat. Add chili powder, salt, red pepper, black pepper, garlic salt, tomato sauce and water. Steam with frequent stirring until tender. Boil water, add salt, and stir in corn meal. Stir until thickens. Using large baking dish, butter, then make a well of corn meal mush. Add meat mixture; cover top with balance of mush. Bake at 350 degrees until top is crusty, about 30 minutes. Serve from baking dish with pinto beans and green salad.

### "FARMER'S BREAKFAST"

Mrs. Erika Durham  
2 potatoes (boiled in jackets)  
1/2 can anchovies (chopped)  
4 strips bacon (chopped)  
Small onion (chopped)  
Slice cooked potatoes and arrange in baking dish. Sprinkle with anchovies, bacon and onion. Alternate this mixture in layers. Beat 2 eggs and 1/2 cup of milk together. Pour over potato mixture and bake in oven at 350 degrees until brown.

### "APPLE STRUDEL"

2 1/2 cups sifted flour  
6 tablespoons sugar  
1/2 teaspoon salt  
2 eggs  
2 tablespoons butter or oleo (for dough)  
1/2 cup hot water  
2 tablespoons flour  
1/2 cup (1 stick) oleo or butter, melted (for brushing dough)  
Confectionary sugar  
Make dough: Sift flour, sugar, and salt onto waxed paper. Place eggs in large mixing bowl; beat slightly. Stir in 1/2 cup of the sifted ingredients to make a paste. Stir in melted butter or oleo a little at a time into the egg mixture. Alternate with dry ingredients, beating well after each addition. Dough will be sticky and elastic.  
Scrape dough from bowl onto a pastry board and work with hands for about ten minutes or until dough no longer sticks to the board or hands. Roll dough out on a large tablecloth and then stretch out with hands greased very lightly with some of the 1/2 cup of melted butter or oleo. Spread crumbs, from filling recipe, over dough, then spread the apple ingredients over the crumbs and roll into a long roll. Shape into a horse shoe shape on baking pan and brush with melted butter or oleo.  
Bake in moderate oven (375 degrees) brushing every 10 minutes with remaining melted butter until done, about 1 hour and 15 minutes. Let cool on baking pan for 30 minutes or until firm.

### FILLING FOR APPLE STRUDEL

6 slices white bread  
3 tablespoons (1/2 stick) oleo or butter, melted  
6 large apples  
1 cup sugar  
1/2 cup chopped walnuts  
1/2 cup seedless raisins  
1 teaspoon grated lemon rind  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
Tear bread into coarse crumbs; spread out in large shallow baking pan and heat in slow oven (300 degrees) for 15 minutes; crumble to make fine

crumbs. Mix with melted butter or oleo in a small bowl.

Pare, quarter, core and slice apples very thin. (There should be about 6 cups). Place in a large bowl.

Mix sugar, walnuts, raisins, lemon rind, cinnamon and nutmeg in small bowl; toss lightly with apples just before spreading on the dough. (If mixed ahead, filling will be too moist.) Form into roll and spread with butter. Recipe serves 6 to 8 people.

### BAKED CATFISH

Mrs. Chuck Stokesberry (Serves two)

2 - 1 1/2 pound whole catfish, (cleaned and dressed), head removed  
1 stick oleo  
Juice from 1/2 lemon  
1/4 pound package crackers (crushed)  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon celery salt  
Dash of garlic salt (optional)  
Melt oleo, add lemon juice and stir. Combine cracker crumbs with remaining ingredients and mix well. Dip each fish in oleo mixture, then roll in cracker crumbs. Place on cookie sheet or shallow pan, back of fish up. (Do not place so the fish touch.) Bake at 350 degrees until tender and brown. (about 30-45 minutes)  
Serve hot.

### FRENCH BREAD

Mrs. James Tecas

This recipe makes 2 medium-sized loaves.  
Combine 1 tablespoon butter, 1 teaspoon sugar, and 1 1/2 teaspoons salt to 1/2 cup of scalded milk and let stand.  
When barely warm add 1/2 cup warm water into which 1 package of yeast has been dissolved. To this mixture, add 5 cups sifted flour, sifting in gradually. The dough should be slightly sticky. When thoroughly blended turn out the dough onto a lightly floured board and knead for about 10 minutes. The dough should then be smooth and stretchy.  
Set the dough in a buttered bowl, cover and keep in a warm place until it has doubled in bulk, about 2 hours.  
Make two deep indentations in the dough - if they remain, the dough has risen sufficiently. Break down the dough and let stand again until it doubles in bulk. Knead for about 1 minute. Makes 2 long loaves. Place on a buttered baking sheet, cover and again allow to rise until double in bulk.  
When the loaves have risen part way, make small, deep slits diagonally across the tops. Brush tops with a little milk and sprinkle with garlic powder (optional). Place a pie tin filled with water on the bottom of the oven, to make a crusty loaf.  
Bake in a 400 degree oven of 45 to 50 minutes.  
When serving, open slits and place thick pats of butter between them.

### VEAL CUTLETS PARMIGIANA

Dip 6 veal cutlets (or veal chops if available) into 2 slightly beaten eggs, which have been seasoned with salt and pepper; next dip into wheat germ or your favorite breading. Be sure that cutlets are well covered with breading.  
Heat 1/2 cup of oil until sizzling, and brown cutlets on all sides in oil. Place in a large casserole.  
Cook 1 1/2 cups of tomato sauce with 1/2 teaspoon basil, dash of Worcestershire sauce and 1/4 teaspoon garlic powder until thickened. Add 1 teaspoon butter.

Stir until melted pour over the cutlets and sprinkle with grated Parmesan cheese. Cover and bake in a 350 degree oven for about 25 minutes.

Remove the cover and place slices of Mozzarella cheese over the cutlets. Return to the oven and bake until the cheese is melted and lightly browned. This dish is delicious served with spaghetti and sauce, a green salad and French garlic bread.

### HUNGARIAN BEEF GOULASH

This is an ideal dish for electric skillet fans. Preheat skillet to 400 degrees. Have the butcher cut a 2 pound chuck or rump roast into 1 inch cubes. Dredge meat in flour. Melt 1 tablespoon shortening and brown meat on all sides. Reduce the heat to 275 degrees. Add 1 pound peeled and shredded white onions, 1 teaspoon salt, 1 tablespoon paprika, 1 tablespoon wine vinegar, 1 tablespoon caraway, 1 tablespoon marjoram, 1 teaspoon chopped capers, 2 bay leaves, 1 tablespoon parsley flakes or 2 sprigs of fresh parsley, about 1/2 of a small green pepper, finely chopped. Mix this thoroughly with the meat and add 1/2 cup cooking sherry and 1 cup of water.

Cover and cook until the meat is tender, adding more liquid if necessary. Remove bay leaves and serve hot from the utensil.

This makes a delicious meal when served with hot buttered noodles, generously sprinkled with shredded Parmesan cheese, a green salad and French garlic bread.

### INDIVIDUAL AMERICAN PIZZAS

1/2 pound ground beef  
3/4 teaspoon salt  
1/8 teaspoon oregano  
Dash of garlic salt  
6 biscuits  
1/2 cup chopped olives  
1 1/2 teaspoon chopped onion  
1/4 cup grated cheese  
1 small can tomato paste  
4 slices cheese  
Butter or margarine  
Put ground beef in a cold skillet and cook at low heat until meat is done, stirring constantly. Add other ingredients, except biscuits and sliced cheese, and continue cooking for 5 minutes over low heat. Cook and store in refrigerator until ready to use. Yield: 2 cups.  
Place biscuits on ungreased cookie sheet. Press each biscuit about 3 inches wide and 1/4 inch thick. Brush the top of each biscuit with butter or margarine. Spread the entire area with meat mixture. Arrange slices of cheese in spoke-fashion on top. Bake at 375 degrees for 10 to 15 minutes or until cheese is melted.

### GALLEY'S CAKE DESSERT

Mrs. Orval Galley  
Heat 4 cups peaches with juice of 2 1/2 cup of cherries with juice on top of the stove. Beat 1 egg until light and foamy. Add 1/2 cup sugar and beat. Add 1/2 cup cream. Add 3/4 cup sifted flour, 1/2 teaspoon salt, 1 teaspoon baking powder and 1 teaspoon vanilla.  
Put fruit in an 8 x 8 inch pan. Pour batter over fruit. Bake in a 375 degree oven about 40 minutes.  
Note: 1 quart home canned peaches or 3/4 quart home canned cherries may be used.

### PICNIC POTATO SALAD

(for a large group)  
Mrs. J. B. Caraway  
4 1/2 cups chopped celery  
1 cup chopped pimiento  
6 tablespoons chopped green pepper  
6 boiled eggs  
3/4 cup French dressing  
1/2 cup chopped onion  
9 large potatoes, boiled with the jackets on

Peel and dice the potatoes while still hot. Pour the French dressing over them and allow to stand while preparing the other ingredients. Now mix all the vegetables together and dress with this dressing:

### DRESSING:

Mix together 2 teaspoons paprika, 3 cups mayonnaise, 1/3 cup mustard and 3 tablespoons salt.

This makes a very delightful and different salad.

### BARBECUED RIBS

Cut spare ribs into serving pieces. Salt, pepper, and roll in flour. Brown quickly in hot fat. Place in roast pan and baste with a specially prepared barbecue sauce. Bake slowly until very tender.

### O'BARBECUE SAUCE

1 bottle of catsup  
3 cups of Vegemate or V-8 juice  
6 tablespoons Worcestershire sauce  
2 lemons (juice)  
1/2 cup wine vinegar  
4 tablespoons liquid smoke  
2 tablespoons Tabasco sauce  
1 large onion, grated fine

### Dry Ingredients:

1 teaspoon black pepper  
1/4 teaspoon thyme  
1 teaspoon salt  
3 tablespoons brown sugar  
1 tablespoon dry mustard  
1 tablespoon chili powder  
2 bay leaves  
1/4 pound butter (not oleo)  
Simmer for 1 hour. Blend 3 tablespoons of cornstarch in 2 cups of cold water - add to thicken.

### OLD-FASHIONED POTATO SALAD

Cook potatoes until tender in salted water. Cool. Grate and place in the salad bowl. Boil eggs; grate and add to potatoes. Cook chopped onions for just a minute, add to the potato mixture. Add chopped pickles and season the mixture with mayonnaise and few drops of vinegar to taste. Small pieces of fried bacon may be added if desired.

### MAYRENE'S CHOCOLATE PIE

In the top of the double boiler, melt 3-5 cent Hershey bars, 1/2 square of chocolate or 1/3 cup of chocolate chips, and 20 marshmallows in 1/2 cup of sweet milk. Melt and let cool.  
Add 1 cup of toasted pecans and 1 cup of whipped cream.  
Chill and pour into a Meringue Pie Shell. Top with coconut.

### SOUTHERN STYLE SPOON BREAD

2 cups corn meal  
2 cups water  
3 tablespoons butter or shortening  
1/4 teaspoon salt  
1 1/4 cups milk  
3 eggs  
Bring water to a rolling boil. Add corn meal, which has been sifted twice, to the water. Stir meal until it is smooth. Add salt and butter or shortening which has been melted. Stir in the milk. Separate the eggs; beat yolks until light; add to the meal. Beat egg whites until they stand in stiff peaks. Fold whites into the meal. Pour meal mixture into a baking dish that has been greased. Place in a preheated 350 degree oven and bake until golden brown on top, about 30 to 40 minutes. Serve hot with butter. Recipe serves 6 to 8 people.

### SPUD SCRAMBLE

Mrs. Max L. Stipe  
6 slices bacon  
4 medium sized potatoes, boiled and diced  
1 small onion, finely chopped  
4 eggs  
Salt and pepper to taste.  
Dice and fry bacon slices until crisp. Pour off half the fat

and add the diced, boiled potatoes and onions. Fry until lightly browned. Add eggs and season with salt and pepper. Stir gently until eggs are lightly set.

### WHOLE WHEAT NUT LOAF

3/4 cup sugar  
2 tablespoons soft shortening  
1 egg  
1 1/2 cups milk  
1 cup sifted white flour  
2 cups sifted whole wheat flour  
3 1/2 teaspoons baking powder  
1 teaspoon salt  
3/4 cup of chopped walnuts

Mix sugar, shortening and egg thoroughly. Stir in milk. Sift dry ingredients together and stir in. Blend in the nuts. Pour into a well greased loaf pan, 9 x 5 x 3". Let stand 20 minutes before baking. Heat oven to 350 degrees (moderate). Bake 60 to 70 minutes until toothpick stuck into center comes out clean. Serve warm or cold.

Note: Cut with thin, sharp knife to prevent crumbling.

### LAZY GIRL'S COBBLER

1 cup milk  
1/2 cup sugar  
1 cup flour  
1 tablespoon baking powder  
1 teaspoon salt  
1/4 pound margarine  
Your favorite fruit (cooked) (about 2 1/2 cups)  
Combine all ingredients except the margarine. Melt margarine in the bottom of the baking dish. Pour batter over margarine. Put fruit over the batter. (When baked the batter will come to the top forming the crust.) Bake in a moderate oven (350 degrees) for about 30 to 45 minutes.

### BUTTERSCOTCH COOKIES

1 box brown sugar  
3/4 cup shortening  
3 eggs  
1 teaspoon vanilla  
2 teaspoons baking powder  
1/2 teaspoon salt  
3/4 cup pecans  
2 1/2 cups flour  
1 cup coconut  
Melt shortening, add sugar, and when lukewarm, beat in the eggs one at a time. Sift flour, salt, and baking powder, and add to the egg mixture. Add vanilla, chopped pecans and coconut. Pour into a large shallow pan, lined with wax paper. Bake at 350 degrees for 45 minutes. When still warm, cut into squares.

### MEATLESS TAMALES

Mrs. Gerald Banner  
2 cups corn meal  
3 cups milk  
3 eggs  
1 teaspoon salt  
1 can ripe olives, cut in pieces  
1 cup cooking oil  
1 No. 2 can cream style corn  
1 No. 2 can tomatoes (run through a sieve)  
3 scant teaspoons chili powder  
2 garlic buttons, cut fine  
2 medium onions, chopped fine  
Combine the first 5 ingredients, and cook in a double boiler for 15 minutes. Mix and blend well the remaining ingredients and add to the first mixture. Bake 45 minutes to one hour at 400 degrees. Serve hot.

### TUNA NOODLE CASSEROLE

1 package noodles cooked according to directions on package  
1 can tuna  
Arrange noodles and flaked tuna in a casserole that has been buttered or greased, alternating in layers. Sprinkle with cheese. Pour a medium white sauce over the mixture.

### MEDIUM WHITE SAUCE

2 tablespoons butter  
2 tablespoons flour  
1/2 teaspoon salt  
Dash pepper  
1 cup milk  
Melt butter in saucepan. Stir in the flour and blend. Add

(Continued on page 1)

### Remove Bone First, Then Slice Across

Carving is probably one of the most controversial of social customs. Rare is the host who does not think that he can carve better than any other man, and rare is the guest who does not think he could do a much better job than the host.

But when it comes to improving the taste of the meat, by avoiding coarse fibers simply through the technique of carving, there are definite rights and wrongs.

The National Livestock and Meat Board of Chicago has had extensive studies, made in the art of carving. These have shown that a knowledge of the location of bones and joints and

the directions in which muscle fibers run can make a big difference in the tenderness of the meat served on a plate.

As a general rule cooked meat should be carved in neat slices across the grain — especially roasts — because this results in shorter meat fibers. But when it comes to steaks, which are butchered across the grain another technique of carving is called for.

Take the Porterhouse steak. Here is the way the experts recommend serving it:

1. When the whole steak is served on a platter, cut out the bone with the point of a sharp steak knife, holding the steak steady with a fork. The cut is made as close as possible to the bone. The bone is then removed to one side of the platter so it will not interfere with their carving.

2. Holding the fork still in position in the large muscle part of the steak, you then can cut slices about one - inch thick directly across the steak. This gives tenderloin as well as a portion of the large muscle. Since these Porterhouse, or T - bone steaks are essentially tender and butchered relatively thin, carving with the grain is acceptable.

3. Usually the flank - end or tail of the steak is not carved, but is saved for left over dishes. But if the number to be served makes it necessary to serve this flank end, it too is carved across the steak. The fibers run lengthwise in this part of the steak, so crosscutting makes it more desirable.

Sirloin steaks should be carved in essentially the same manner, removing the bone and then cutting into slices about an inch

### The Best Way To Use Meat Thermometer

Fireless cooking takes place in every roast taken out of an oven. When a roast is not cut immediately, cooking may go on internally for 30 to 45 minutes, depending on the size of the roast. The internal temperature may rise from 15 to 20 degrees.

Because of this, a roast beef taken out of the oven with a temperature indicating rare beef, can continue to cook to near medium before it is carved.

thick. Since the direction of the muscle changes in a sirloin steak, the angle of the carving knife is changed accordingly. The underlying idea in any carving is to cut the muscle fibers as short as possible.

ed. So many people have different ideas as to what is rare and what is medium when it comes to meat, that the use of a meat thermometer has become almost a must in good cooking.

The proper use of such thermometers is highly important to success. The bulb, or tip of the thermometer should not be allowed to touch a layer of fat or bone for accurate registration.

Hold the thermometer at the end of your roast and gauge the depth which will reach the center of the large muscle. This will show you how far to insert the thermometer. As the meat cooks from the outside, the heat will gradually penetrate until the thermometer records the degree of cooking at the innermost point.



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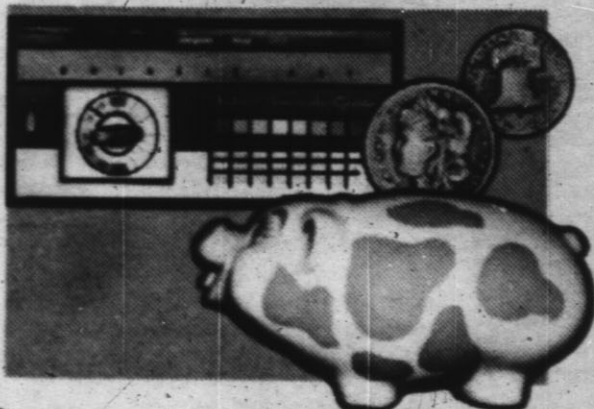
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# Some Famous Budget Menus

Everybody, preferring security to bankruptcy lives on some kind of a budget. Mamie Eisenhower, former First Lady of the Land, has her budget menu and the General likes it. Perle Mesta, the fabulous "hostess with the mostess" has a budget menu too.

Here are some glimpses of what famous women serve when they are not presiding over banquets.

## MRS. DWIGHT D. EISENHOWER

Good for a Sunday night supper says Mrs. Eisenhower, is this budget menu of meat loaf, Swedish tomatoes, scalloped potatoes and sherbet. And here is how she prepares the meat and the tomatoes.

**Meat Loaf** — 2 tablespoons finely chopped onion, 3 tablespoons margarine or other fat, 1 clove garlic (peeled and minced), 3 slices partly stale white bread, 6 tablespoons milk, 3 medium sized tomatoes, (peeled and chopped), 1 teaspoon salt, dash of black pepper, dash of cayenne pepper, dash of tabasco sauce, 1 egg (slightly beaten), 1½ pounds ground veal, 1 pound ground pork.

Cook onion in fat until lightly browned, add garlic and cook a few minutes longer. Remove from heat. Remove crusts from bread and break into crumbs with a fork. Put bread crumbs, milk and chopped tomatoes in mixing bowl, add cooked onions and garlic, salt, black and cayenne pepper and tabasco; mix well. Add egg and meat; mix lightly, but well. Pack together on pan and bake in moderate (350F) oven 1 hour, or until firm.

**For gravy:** drain off drippings from meat loaf; add a little flour and chili sauce; cook and stir constantly over low heat until slightly thickened. Makes 8 to 10 servings.

**Swedish Tomatoes** — 5 large (about 2½ pounds) tomatoes, salt, pepper, ½ of a one-pound box (about 1 cup) firmly packed brown sugar, 1 cup cider vinegar, 1 cup water.

Cut stem ends and thin bottom slice from tomatoes, place a layer of tomato slices in a serving dish. Sprinkle with salt, pepper and about 3 tablespoons of the sugar, repeat until all tomatoes are used. Mix vinegar and water; pour over tomatoes; cover and refrigerate for at least 4 or 5 hours.

## SEN. MARGARET CHASE SMITH

A favorite budget menu of of Maine comprises broiled beef liver, Maine baked potato, tossed salad, fruit gelatin dessert and milk or coffee. To this Senator, that Maine potato is important — apparently an Idaho or Long Island potato would be just a common tater to her. Sen. Smith's directions are easy.

**Broiled Beef Liver** — Do not set the broiler too close to the heat. Sear one side of the liver, turn and sear other side, then cook through. Sprinkle with salt and pepper. May be served with strips of bacon or slices of onion or both for variety.

## MRS. GWENDOLYN CAFRITZ

A chicken dinner is a budget menu to Mrs. Gwendolyn Cafritz, Washington's challenger for the mythical title of No. 1 hostess. The wife of a wealthy builder — real estate operator, has become noted for her spectacular parties. But she says this is her favorite recipe:

**Chicken, Bonne Femme**—One 4-pound chicken, 2 bunches

of leeks, 1 pound carrots, 2 stalks celery, 1 pound small white onions, 2 fresh tomatoes, 1 bay leaf, 1 pinch of thyme, salt and pepper to taste.

Wash the chicken. Place in a pot with vegetables and seasoning. Cover with chicken stock, just about level of chicken. Bring slowly to boil; let simmer until chicken is tender. Remove chicken from pot and finish cooking vegetables if necessary. Cut up chicken and arrange with vegetables in a glass baking dish. Add stock and keep warm in oven until serving time. Serve snap beans separately.

## MRS. PERLE MESTA

"I like to cook," says Mrs. Perle Mesta, famous hostess and former ambassador to Luxembourg, "and I did a lot of it in Luxembourg, too, because I found that the chefs just couldn't seem to prepare American food for my GI guests.

"My favorite budget meal, I guess, would be a luncheon. Start with a clear soup. Then fish — any white fish — broiled and covered with a cheese sauce, preferably Cheddar and, fairly heavy. Serve it with scalloped tomatoes. Make them by layering tomatoes, bread crumbs, finely chopped onions, salt, pepper and dots of butter in a greased baking dish, or casserole, and bake slowly. And a mixed green salad with simple French dressing.

"For dessert: fresh fruit gelatin topped with custard sauce. Lots of fresh hot coffee."

## SHIRLEY BOOTH

A good cook likes to cook, and Shirley Booth is fond of meat — as long as it's lamb. Her favorite is roast saddle of lamb, rubbed with garlic and done in 350 degree oven. This isn't exactly a budget item, but Shirley concentrates on the meat course, having with it maybe a tomato juice appetizer. She serves the meat with broccoli or green beans or a salad. NO dessert, NO potatoes.

"Sometimes," says Miss Booth, "watching calories is a way to economize."

## ROSALIND RUSSELL

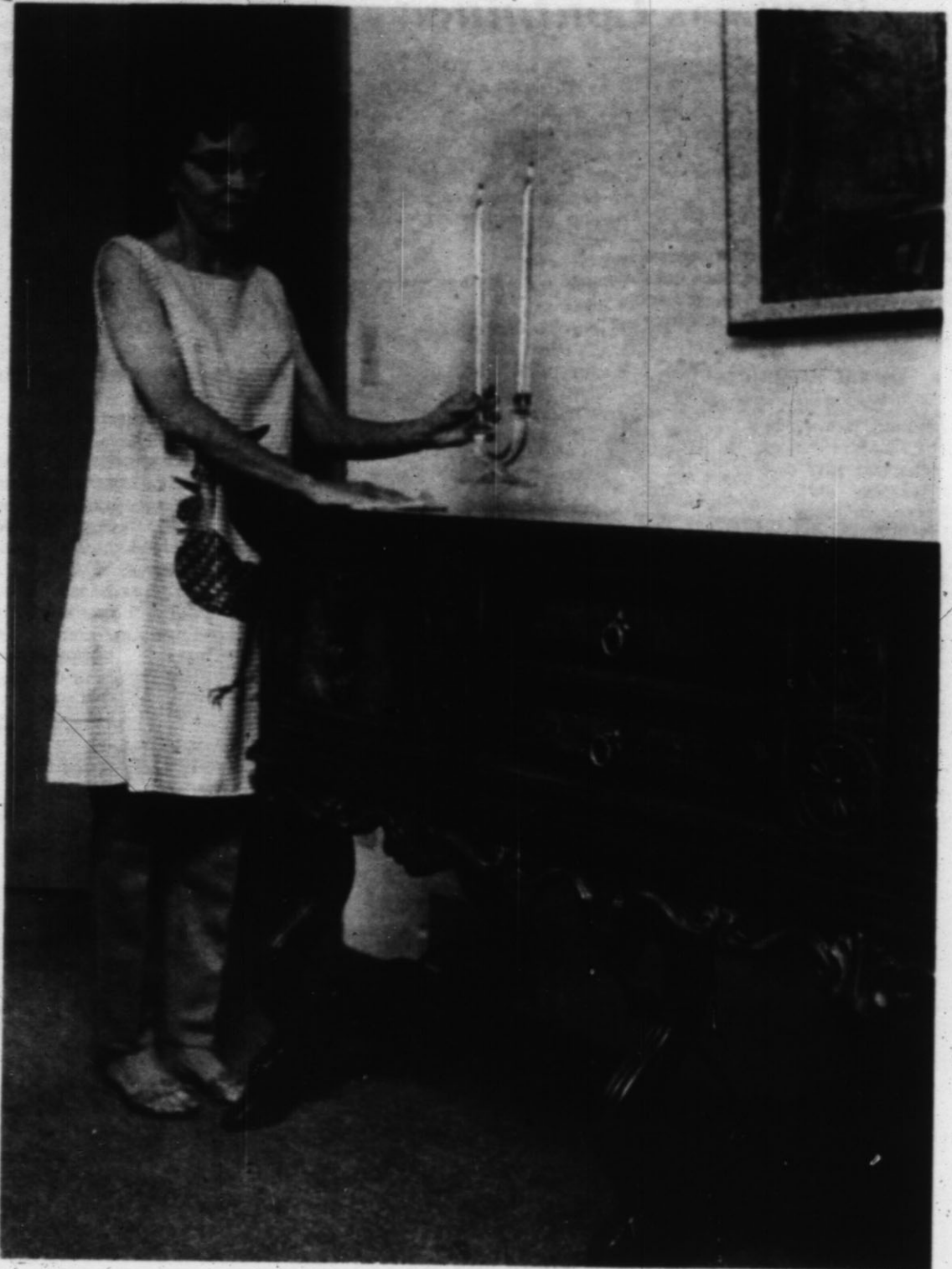
"I am," said Miss Russell, "the only actress who dares come right out and admit publicly that I don't like to cook. However, there are occasions; there are emergencies. That is when I make my dish: Baked bananas. It is the only thing I can really cook. I preface it with something like broiled lamb chops.

"How to bake bananas? Well, peel them, and split them, put them in a greased baking dish, brush on honey or maple syrup. If you want to be fancy beat the white of an egg with a bit of vanilla and sugar and rio with that. Bake them in a slow oven until the egg white is a delicate shade of brown."

## DINAH SHORE

This is Dinah Shore's favorite cook — it — yourself budget menu: Chili con carne, made by her mother's recipe, tossed green salad, garlic bread, ice cream and coffee.

To make the chili, chop a large onion fine and brown in oil; add two pounds of ground round steak and brown well. Season generously with salt, chili powder and cayenne pepper. Add two cans of stewed tomatoes and let simmer; season again with salt and chili and add six little cayenne pods, and two cloves garlic minced fine. Add three cans red kidney beans, and cook slowly for four hours.



THE BLUE AND WHITE striped tent shift, the Italian buffet in her dining room. Both adorned with red bandana print roosters, the Southampton slim-jims by Aileen and the shift are from Harman's.

(Staff Photo)

## Quantity Buying Means Economy

Economy through purchase of quality foods in quantity lots is the primary role of the home freezer. A well stocked and properly used home freezer assures the family of quality nutritious foods the year round.

The meat budget takes the largest slice of the food bill so the first thing the homemaker should do is locate a reliable butcher from whom she can buy high quality meat at bargain prices for quantity purchases.

You can't get better foods from the home freezer than you put in, so buy only the best.

For economy, the homemaker should buy large cuts of meat and have the butcher cut and package them in sizes which will meet her needs for family meals and occasional entertaining.

The homemaker may also want to contact a grocer or other distributor of commercially frozen foods who will furnish her with several months' supply of fruits and vegetables.

Usually it is possible to buy

day-old bread and pastries at a reduced price from a nearby bakery. After freezing and warming, it is as fresh as it was the first time it came out of an oven.

Ice cream also is always more economical when bought in large quantities.

There is no substitute for experience, and as the homemaker observes the use of foods in her menu, she quickly learns the quantities of each type to keep on hand and discovers which foods are good to have

for emergencies.

By keeping a record of her purchases and use, the homemaker will have an accurate idea of how to keep her freezer stocked most conveniently and economically.

Extra Copies of the Home & Garden Section Available at the Brand 10c each

## Recipes Continued

firmly against bottom and sides; chill.

2. Melt semi-sweet chocolate pieces over hot water. Cool about 10 min.

3. Blend softened cream cheese, 1 cup sugar, and salt. Add egg yolks, one at the time, beating after each addition. Add cooled chocolate.

4. Beat egg whites until stiff

but not dry. Add remaining ½ cup sugar.

5. Fold chocolate mixture into meringue. Whip cream until thick and shiny; add vanilla. Fold into filling.

6. Pour into chilled pie shells. Sprinkle tops with reserved crumbs. Chill several hours or overnight.

# Ready To Serve...

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# Let's Cook Something

## Recipes Continued

milk, salt and pepper and cook over low heat until thickened.

### MACARONI-BEAN CASSEROLE

2 tablespoons onion, sauted in butter  
1 can condensed cream of celery soup  
1 cup milk

Mix above ingredients together and stir until smooth. Add 1 can of well drained kidney beans or pinto beans and 2 cups of cooked elbow macaroni. Put in an oblong pyrex casserole dish. Place cheese on the top. Brown in the oven.

### CORN AND CHEESE SANDWICHES

Beat up one egg.  
1 cup whole kernel corn, drained  
1/2 cup grated cheese  
2 tablespoons milk  
1/2 teaspoon baking powder  
Pinch of dry mustard

Toast one side of bread. Spread the corn filling on untoasted side of bread. Place 1/2 slice of bacon on the top and bake in broiler until the bacon is done and the corn is brown.

### PLAIN CAKE

(This cake is very good. It can be used for short cake or may be iced with your favorite icing. It can be baked in a loaf pan or in layers.)

2 cups sugar  
4 eggs  
1 teaspoon baking powder  
1/2 teaspoon salt  
2 cups flour

Scald 1 cup of milk add 4 tablespoons butter. Beat eggs with the electric mixer. Add sugar and continue beating. Add flour that has been sifted with the baking powder and salt, beating all the time. Add the vanilla, then add the scalded milk and butter while still very hot. Continue to beat while adding. The batter will be thin. Bake either in a loaf or layers. Serve with strawberries and whipped cream or ice with any good icing. This recipe will make 3 large or 4 small layers.

### POOR MAN'S CAKE

Cook together for 20 minutes, 2 cups of raisins and 4 cups of water. Cook down to 2 cups of juice. While hot add 2 rounding tablespoons of lard or shortening and 4 teaspoons soda. Set aside to cool.

Sift together 2 cups of sugar, 4 cups flour, 2 teaspoons cinnamon, 2 teaspoons nutmeg, 1/2 teaspoon cloves, 1/2 teaspoon salt and 1 cup nut meats. Add to the first mixture and bake in a greased and floured angel food cake pan.

### MEAT LOAF

Mrs. Tom Draper

1 pound ground beef  
1 egg  
2 small (5 1/2 oz.) can evaporated milk  
1/2 cup water  
1 pkg. (1 3/8 oz.) onion soup mix

Mix thoroughly and bake in a shallow pan for 1 hour at 350 degrees.

### GREEN BEANS

Place one pint green beans (canned), salt, pepper, and one tablespoon bacon dippings in a small casserole. Top with three slices bacon cut in half and bake for one hour at 350 degrees.

### POTATOES WITH CHEESE

4 small potatoes  
1/2 teaspoon salt  
1/8 teaspoon red pepper  
1/2 cup milk  
1 teaspoon flour  
1 Tablespoon butter  
1/4 cup pasteurized process cheese spread

Slice potatoes or use very small new potatoes. Put potatoes in casserole, sprinkle with salt,

pepper, flour and milk, and dot with butter and cheese. Bake at 350 degrees for one hour.

### FRESH FRUIT COBBLER

1/2 cup sugar  
2/3 cup milk  
pinch salt  
1/4 cup butter  
2 t. baking powder  
1 cup flour

Mix all ingredients together and pour batter into greased baking dish. Carefully pour over the top of batter three cups of sweetened cooked fruit. Bake in 350 degree oven about one hour. Serve plain or with cream or ice cream.

### TWENTY-FOUR HOUR SLAW

4 cups shredded cabbage  
1 cup chopped celery  
2 carrots  
1 green pepper  
2 T. white vinegar  
2 T. cold water  
1/2 t. mustard seed  
1/2 t. celery seed  
1 t. salt  
1/2 t. black pepper

Either strip the carrots and chop the green pepper or shred the carrots and strip the green pepper. Mix all ingredients and refrigerate 24 hours. Serve with sour cream dressing.

### BEST COCONUT MACAROONS

Marion Kreig

Cream together:  
1 cup brown sugar  
1 cup white sugar  
1 cup shortening

Add:  
2 eggs  
1 teaspoon vanilla  
Sift together and add to above ingredients the following:  
2 cups flour  
1 teaspoon baking powder  
1 teaspoon soda  
1/2 teaspoon salt

Bake on greased cookie sheet at 350 degrees until golden brown.

### MERINGUE CRUST

Beat stiff:  
2 egg whites  
1/8 teaspoon salt  
1/8 teaspoon cream of tartar  
1/2 cup sugar  
Fold in:  
1/2 cup nuts  
1/2 teaspoon vanilla

Grease pie plate with 2 teaspoons shortening. Spread mixture evenly in pan and bake at 300 degrees for 55 minutes. Cool well and fill.

Fill the Meringue Pie Crust with this filling:

### CHOCOLATE MARSHMALLOW FILLING

Melt in double boiler:  
15 large marshmallows  
5 Hershey bars  
1/2 cup milk  
Remove from heat and cool. Beat 1 pint whipping cream and fold into above mixture. Add 1 teaspoon vanilla. Pour into shell after cool and chill before serving.

### BEEF STROGANOFF

Mrs. Ben Childers

Have your butcher prepare one and a half pounds loin tips or tender beef in 3/4 inch cubes.

1 can beef broth  
1 1/2 pounds beef  
1/4 cup flour  
1/4 cup butter  
1 1/2-oz. can mushrooms  
1/2 cup chopped onions  
1 clove garlic  
1 pkg. sour cream

Dust meat in flour and brown in butter in large heavy skillet. Add mushrooms, garlic, and onion. Brown lightly and add beef broth. Cover and cook slowly for one hour or until tender. Just before serving, add sour cream and heat (do not boil). Serve with noodles, wild rice, or Pilaf.



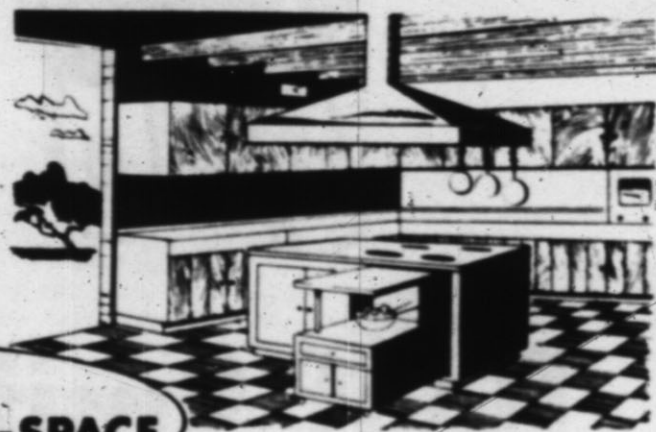
A STRAW CONE HAT boasting a white-tailed donkey and -tailed donkey and matching slim-jims and blouses are worn by Mrs. Don Steele as she trims the espaliered honeysuckle on the west wall of her home at 503 Plains. By White Stag and available

at the Popular Store, the Southampton-length pants and in-or-out blouse with convertible collar are cranberry cameo dacron and cotton. The hat is a Daffy-Domer by Isabel of California.

(Staff Photo)

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# Let's Cook Something

## Recipes Continued

(Either the rice or the potatoes may be omitted.)

Cover and cook for 15 minutes at 15 pounds of pressure.

### SLOPPY JOES

1/2 pound hamburger  
1 can chicken gumbo soup  
Brown hamburger. Add salt and pepper. Pour gumbo soup over meat and simmer until mixture begins to get thick. Serve over toasted hamburger buns.

### QUICK BARBECUED

#### BEEF ON BUNS

1 pound hamburger  
2 T. instant onions, or 1/2 cup chopped raw onion  
1 teaspoon salt  
Pepper to taste  
1 t. Worcestershire sauce  
1 can (8 ounce) tomato sauce  
4 hamburger buns  
1/2 cup grated cheese, if desired  
Brown beef until crumbly. (Add a little oil or butter if meat is extremely lean.) Add onion, salt, pepper, Worcestershire sauce, and pickle relish. Stirring occasionally, bring to a boil and then let simmer 2-3 minutes. Split and toast buns. Spoon on meat sauce and sprinkle with cheese, if desired.

### TWENTY MINUTE CHOCOLATE CAKE

Sift in bowl  
2 cups sugar  
2 cups flour  
Heat in pan on stove  
1/4 pound oleo  
1/2 cup shortening  
1 cup water  
3 1/2 T. coco  
Pour hot mixture over sugar  
Add:  
1/2 cup buttermilk  
1 t. soda  
2 eggs, well-beaten  
Beat well. Bake in greased and floured pan at 400 degrees for 20 minutes.

### ICING

Heat  
1/4 pound oleo  
6 tablespoon milk  
3 1/2 tablespoon cocoa  
Mix and pour over 1 box powdered sugar.  
One-half of this recipe will probably be plenty for this cake. If your family likes lots icing, use the full recipe.

### HOT MILK CAKE

Sift together:  
1 cup flour  
1 t. baking powder  
Beat two eggs and beat in 1 cup sugar. Stir into flour mix-

ture.

Heat 1/2 cup milk and 2 T. butter until butter is melted. Add milk mixture to flour and egg mixture. Add 1 t. vanilla.  
Bake in 400 degree oven for 20 - 25 minutes. Makes 1 large or 18 cup cakes.

### FROZEN FRUIT SALAD

1 package lemon Jello  
Dash of salt  
1 cup hot water  
1/4 cup fruit juice  
1/4 cup lemon juice  
1/3 cup mayonnaise  
2 cups drained canned fruit cocktail (or fruit of your choice)  
1/4 cup diced maraschino cherries  
1/2 cup whipping cream  
Dissolve Jello and salt in hot water. Add fruit juice and lemon juice. Stir in mayonnaise until well-blended. Chill until slightly thickened. Fold fruits and whipped cream into Jello mixture. Pour into freezing tray and set refrigerator control for coldest freezing temperature. Freeze until firm, about 4 hours. Cut into slices or squares. Serve on crisp lettuce. Serves 8-10.

### CHOPSTICK TUNA

Mrs. Leroy Aven  
1 can condensed cream of mushroom soup

1/2 cup water

1 can (13 oz.) chow mein noodles  
1 cup chopped celery  
1/4 cup chopped onion  
1 can (7 oz.) tuna  
Salt and pepper

Combine soup and water. Add 1 cup chow mein noodles, tuna, celery, onion, salt, and pepper. Mix lightly and place in lightly oiled baking dish. Sprinkle remaining cup of noodles over top. Bake 15 minutes in moderate oven (375 degrees). Serves 4 or 5.

### SOUR CREAM SALAD

1 package lime Jello  
1 cup hot water  
1 cup pineapple juice  
1 small can crushed pineapple  
1/2 cup chopped nuts  
3/4 cup sour cream  
Dissolve Jello in hot water. Add pineapple juice. When partially set add remaining ingredients.

### SHRIMP SALAD

This concoction contains shrimp, but you don't have shrimp to love this salad. It is ideal for bridge or a ladies' luncheon.  
1 package lime Jello dissolved in 3/4 cup boiling water  
1 cup cottage cheese  
3/4 cup shredded cucumber,

drained

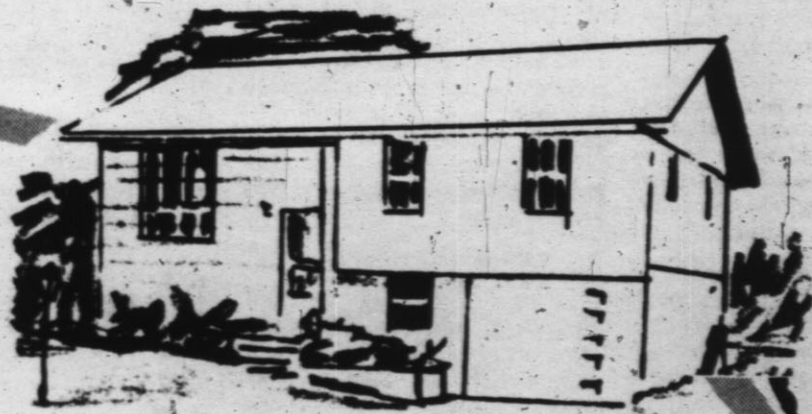
1 cup chopped fresh green onions (add a few green tops)  
1 cup mayonnaise  
1 T. horse radish  
3 cups cut shrimp (canned will do nicely) which have been soaked for 4 or 5 hours in lemon juice  
Chill until firm and serve on lettuce leaf.

### HEAVENLY CHEESE PIE

This is lots of work but worth it for a truly crowning dessert or very festive occasion. This recipe makes two 9-inch pies.  
3/4 quart Graham cracker crumbs  
1/2 cup light brown sugar  
1/4 t. nutmeg  
2/3 cup melted butter  
3/4 pound semi-sweet chocolate squares  
1 pound cream cheese,  
1 cup light brown sugar softened  
1/4 t. salt  
4 egg yolks  
4 egg whites  
1/2 cup light brown sugar  
1 pint whipping cream  
2 t. vanilla  
1. Combine first four ingredients and blend thoroughly. Reserve 1/4 cup crumb mixture for topping. Divide remainder into two 9-inch pans; press  
(Continued on page 22)

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# Let's Cook Something

## Recipes Continued

### FROSTED ORANGE ROLLS

1/4 cup of warm water  
1 package of dry yeast  
3/4 cup of lukewarm milk  
1/4 cup of sugar  
1 teaspoon salt  
1 egg  
1/4 cup shortening  
3 1/2 to 3 and 3/4 cups flour  
Roll 1/3 inch thick. Spread with 1/4 of the filling. Roll up, cut 1 inch thick, and place cut side up in a baking pan. Let rise until light. Bake in a 375 degree oven for 25 to 30 minutes. Frost with the remaining filling.

### FILLING

2 tablespoons soft or melted butter  
1 tablespoon grated orange rind  
2 tablespoons orange juice  
1 1/2 cups sifted powdered sugar  
Best ever!

### RED DEVILS FOOD CAKE

Mrs. Alfred N. Hopson

1/2 cup of lard or shortening  
2 cups sugar  
Mix well by hand. Add 1/2 cup of boiling water and stir well. Add 2 eggs and beat by hand. Add 2/3 cup of buttermilk or sour cream, 2 1/2 to 3 cups of sifted flour, pinch of salt and one teaspoon of vanilla. Mix in a separate bowl: 2 teaspoons soda, 1/2 cup of cocoa (less if preferred) and 1/2 cup of boiling water. Mix well and then add to the first mixture. Bake in three small layers or two large layer pans, well greased and floured. Bake at 375 degrees until done.

### CREAMY ICING

2 and 1/3 cup powdered sugar  
1/4 teaspoon salt  
1 egg  
2 tablespoons water  
1/4 cup granulated sugar  
1/2 cup shortening  
1 teaspoon vanilla  
Beat egg well with the electric mixer. Add powdered sugar and salt and beat well. Boil the sugar and water for one minute and then blend with the powdered sugar and egg. Add shortening and vanilla and beat until creamy. Put on cake while still warm.

### BUTTERSCOTCH LOAF

2 packages of active dry yeast  
1/2 cup warm water  
1/2 cup orange juice  
1/2 cup sugar  
1 teaspoon salt  
1/2 cup melted shortening  
2 eggs, beaten  
4 1/2 to 5 cups of all purpose flour  
1/2 cup melted butter  
1/2 cup brown sugar  
1 teaspoon cinnamon  
1/2 cup finely chopped pecans  
1 (8 ounce) jar of maraschino cherries, quartered  
Pecan halves  
Butterscotch Topping

Dissolve yeast in warm water and add orange juice, sugar, salt, shortening and eggs. Gradually blend in the flour, stirring until smooth. Shape into a ball and place in a greased bowl, cover and let rise in warm place (80 to 85 degrees) until double in bulk.

Combine butter, brown sugar, cinnamon and chopped pecans and set aside. Turn dough out onto a floured board and knead until satiny. Form dough into balls the size of walnuts. Roll each ball in brown sugar mixture and arrange in layers in a greased 9 inch tube pan. Balls should barely touch. Sprinkle each layer with cherries and pecan halves. Let rise in a warm place (80 to 85 degrees) for one hour or until double in bulk.

Bake in a moderate oven (375 degrees) for 35 to 40 minutes. Loosen from sides of pan

but do not remove the loaf for four minutes. Just before serving, drizzle with Butterscotch Topping.

### BUTTERSCOTCH TOPPING

Combine 1/4 cup butter, one egg and 1/2 cup of sifted powdered sugar in a heavy saucepan and cook over low heat, stirring constantly until the mixture is thick and clear. Remove from the heat and add 1/2 teaspoon vanilla. Drizzle over the loaf.

### RECEPTION SALAD

1 package lemon Jello  
2 packages (3 ounces) cream cheese  
1 (No. 2 1/2 can) canned pineapple and its juice  
1 small can of pimentos  
3/4 cup diced celery  
1/2 pint whipping cream  
1/8 teaspoon salt  
2/3 cups pecans or walnuts  
Bring the pineapple juice to a

boil and add the Jello. When it begins to jell add the crushed pineapple, strips of pimentos, diced celery, nuts, salt and cheese. Fold in the whipped cream. Let stand until firm. For a fancier salad, dissolve one package of lemon Jello in 2 cups of boiling water. Let set until cold but not set. Pour over the set salad and let set until it jells. Cut in squares and serve on lettuce.

### FRENCH DRESSING

1 can tomato soup  
1 cup salad oil  
1 teaspoon dry mustard  
1/2 cup sugar  
1/2 cup vinegar  
2 teaspoon grated onion  
1 clove garlic, grated  
1 teaspoon salt  
Mix well and keep refrigerated.

### COCOANUT COOKIES

Mrs. Earnest Highers

Mix in order given:  
1/2 cup shortening  
1/2 cup white sugar  
1/2 cup brown sugar  
egg, beaten

1 cup flour  
1/4 t. baking powder  
1/4 t. salt  
1/4 t. soda  
1/2 t. vanilla  
1 cup cocoanut  
Drop by spoonfuls on baking sheet and bake about 8 minutes at 350 degrees.

### CANDY COOKIES

Cook to soft - ball stage:

2 cups sugar  
1 cup milk  
Add:  
24 marshmallows  
2 T. butter  
1 t. vanilla  
Stir well and add:  
3 cups finely rolled graham cracker crumbs  
1 cup pecans  
Press into butter pan and cut into squares.

Variations add 1 square melted chocolate, 1 cup cocoanut, or 1 cup dates.

### GINGER COOKIES

1 cup shortening  
1 cup sugar

2 eggs  
1 cup molasses  
1 cup warm water  
1 T. soda  
5 cups flour  
1 T. baking powder  
1 T. ginger  
1 t. salt  
1 cup raisins  
Cream shortening and sugar; add eggs; stir in molasses, water, and soda. Sift together flour, salt, baking powder, and ginger. Add to molasses mixture and stir in raisins. Bake at 400 degrees.

### HAMBURGER

### VEGETABLE CHOWDER

Mrs. Melvin Lomenick

Brown 1/2 pound of hamburger meat in small amount of fat in a pressure pan. Add:  
1 No. 2 can tomatoes  
1/4 cup diced celery  
2 small onions, chopped  
2 diced carrots  
2 teaspoon salt  
1/4 cup rice, uncooked  
2 small potatoes, diced  
3 cups water  
(Continued on page 21)

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# Let's Cook Something

## Recipes Continued

### RICE PILAF

Heat one and half cups rice in five tablespoons butter, add two cans of beef or chicken consomme, one teaspoon salt, ground pepper, one teaspoon oregano, and bring to a boil. Cover tightly, lower heat, and cook for 20 minutes, or until all moisture is absorbed.

### SUMMER OR

### ZUCCHINI SQUASH

Men who don't usually like squash probably will like this recipe.

Boil eight squash with 2/3 cup sugar and two teaspoons salt until tender. Drain and pour in buttered casserole. Cover with sauce.

### Sauce:

4 tablespoon butter  
3 tablespoon flour  
1 1/2 cups milk  
1 t. seasoning salt  
1/2 cup sugar  
1/2 t. salt  
dash garlic salt  
1/2 pound processed cheese

Melt butter, add flour, and cook only until well-blended. Add remaining ingredients and cook until thick and all cheese is melted. Pour over squash.

Melt three tablespoons butter and add one cup bread crumbs. Brown and sprinkle over sheese sauce. Bake in 350 degree oven for 30 minutes.

This recipe freezes nicely or may be prepared the day before and baked just before serving.

### CUCUMBER SALAD

1 pkg. lime Jello  
3/4 cup hot water  
1/4 cup lemon juice  
1 t. onion juice or minced onion  
1 cup sour cream  
1 cup chopped cucumber  
3/4 t. salt

Dissolve Jello in water and let chill until slightly thickened. Add remaining ingredients and mold.

### SOUR CREAM AND CHIVE BUNS

3/4 cup sour cream  
2 T. sugar  
1 t. salt  
1/4 cup warm water  
2 T. margarine  
1 pkg. yeast  
2 1/4 cups unsifted flour  
1 egg  
1 1/2 T. chopped chives or fresh dill seed

Mix sour cream, sugar, salt, and margarine and bring to boil. Cool to luke warm. Measure warm water into large bowl, crumble in yeast, stir in one cup flour and sour cream mixture. Beat until smooth and add remaining flour, egg, and chives or dill. Beat until smooth and let rise in a warm place until double in bulk. Stir batter and spoon into greased muffin tins. Let rise until double in size and bake in 400 degree oven for 15 - 20 minutes.

### GERMAN CHOCOLATE POUND CAKE

1 bar German Sweet Chocolate  
2 cups sugar  
1 cup shortening  
4 eggs  
2 t. vanilla  
2 t. imitation butter flavoring  
1 cup buttermilk  
3 cups all-purpose flour  
1/4 t. soda  
1 t. salt

Partially melt chocolate over hot water. Remove and stir rapidly until melted; cool. Cream sugar and shortening, add eggs, flavorings, and buttermilk. Sift flour with soda and salt. Add to creamed mixture and mix well. Blend in chocolate. Pour into well-greased

and floured nine-inch tube pan or pound cake pans. Bake in slow (300 degrees) oven for about one and a half hours. Remove cake from pan while warm and place under tightly fitting cover until completely cooled.

### ARKANSAS SPAGHETTI

Mrs. Earnest Highers

Dice 2 onions and 1 green pepper; fry slowly in 2 T. oil until tender. Add 1 pound of ground meat and cook well. Add 1 small can of tomatoes and simmer 10 minutes.

Cook one package spaghetti according to directions and drain. Pour meat sauce over spaghetti and add 1 can undiluted mushroom soup. Bring to boil and serve with grated American cheese.

### POTATO SHRIMP PATTIES

4 medium potatoes, boiled and mashed  
1 ounce package of dried shrimp, ground or powdered  
1 small onion, grated  
2 eggs  
Salt and pepper to taste

Combine potatoes with the other ingredients in a mixing bowl. Beat with a large spoon until smooth and fluffy. Drop by tablespoons into enough hot fat to almost cover the patties. Turn once to brown evenly. Serves four.

While any type of shortening may be used in these recipes, pure lard is recommended to bring out the true flavor in each.

### CHILES RELLENOS

6 fresh banana peppers  
2 eggs  
Grated cheese  
Grated onions  
Salt and pepper

Place peppers in a skillet with very hot lard. Turn the peppers to brown on all sides. Remove the peppers from the skillet and wrap in a damp cloth. When cool, remove the skins from the peppers and make a small slit in each pepper. Stuff peppers with grated cheese and onions. Dip pepper in well beaten eggs which have been seasoned with salt and pepper. Fry in hot lard, turning once to brown evenly.

Serve with your favorite green salad.

### GUACAMOLE SALAD

Peel one avocado, then mash well. Add little hot green chilis, chopped onion, tomatoes and one teaspoon salad oil. Mix well and serve with Fritos or fried tortillas.

### GERMAN CHOCOLATE PIE

Melt together:  
1 stick oleo  
4 squares of German Sweet Chocolate  
Mix:

1 cup sugar  
3 whole eggs  
3 heaping tablespoons flour  
1 teaspoon vanilla

Add first mixture to the second. Beat for two minutes, pour into an ungreased Pyrex pie plate. Scatter nuts on the top. Bake at 325 degrees for 30 to 35 minutes. Do not overbake to avoid toughness. Serve with whipped cream.

### TEXAS HASH

Mrs. W. T. Thompson

1 pound of ground beef  
2 large onions  
1 green pepper  
1/2 teaspoon pepper  
1 1/2 teaspoons chili powder



WHILE DUSTING in the entrance of her new yellow and white stripes, the dress features home on Dimmitt Highway, Mrs. Billy Ott large, flower-embroidered pockets. wears a Swirl'N'Tie from Rutherford's. In (Staff Photo)

Mix together and brown in a skillet.

Add 1/2 cup of raw rice  
1 package of frozen English peas  
1 can of tomatoes (large)  
Bake.

### PIZZA PIE

Brown together:  
1 pound ground beef  
2 onions, chopped  
1 green pepper, chopped  
1 garlic clove, chopped (if desired)  
Add 3 cans tomato sauce  
1 can of tomato paste  
1 tablespoon chili powder  
Salt to taste  
1 teaspoon oregano (added last)  
Roll dough thin. Spread the filling on the dough. Sprinkle with grated American or Parmesan cheese.

Bake in moderate oven.  
BASIC RECIPE FOR PIZZA DOUGH (or any sweet roll)

1/2 cup sugar  
1 teaspoon salt (heaping)  
4 tablespoon lard

Put in a bowl and scald with 1 cup hot milk; stir and cool to lukewarm. Add 2 beaten eggs and 1 yeast cake which

has been softened in 1/4 cup of lukewarm water and a teaspoon of white sugar. Beat vigorously and add about 5 cups of sifted flour, beating it in until almost all of it is used. Turn out on a lightly floured board and knead for a few minutes, just until smooth. Put into a well greased bowl and turn greased side up. Cover and let stand until double in bulk. Push down and let rise again. Form into any desired shape of rolls. Let rise and bake in 350 degree oven for about 15 minutes or until lightly browned.

This will make about 3 dozen rolls.

### CHEESE CAKE

1 package of lemon Jello dissolved in 1 cup of hot water  
1 can of milk, whipped  
8 ounces of cream cheese  
1/2 cup sugar  
1 teaspoon vanilla  
Beat the cream cheese, sugar and vanilla together. Combine and whip for a few minutes.

### CRUST:

35 graham crackers  
1/4 pound of oleo  
3 tablespoons sugar  
Mix together, put in a large pan and chill.

### MOCHA CAKE

3/4 cup of sugar  
1 cup flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 square of chocolate  
2 tablespoons butter  
1 cup cold double strength coffee  
1/2 cup milk

1 teaspoon vanilla  
1/2 cup brown sugar  
1/4 cup white sugar  
4 tablespoons cocoa

Mix sugar, flour, baking powder and salt together. Melt chocolate and butter together and add to the flour mixture. Blend well. Combine milk and vanilla and mix well. Pour into a greased pan. Combine brown sugar, 1/2 cup white sugar and cocoa. Sprinkle over the batter. Pour coffee over the top. Bake in a 350 degree oven for 50 minutes.

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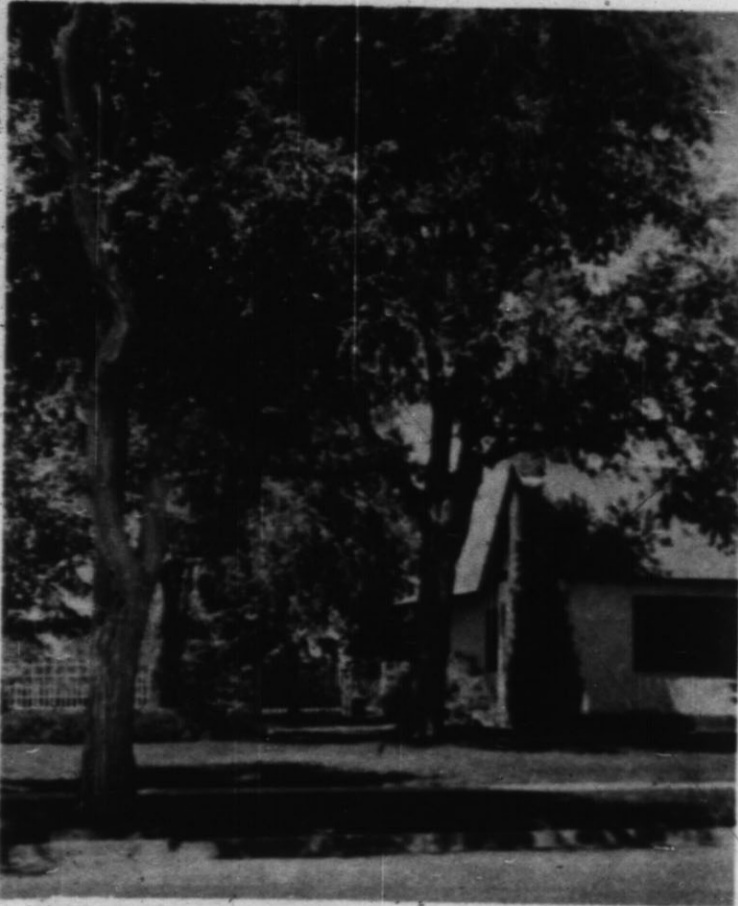
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THE BEAUTIFULLY LANDSCAPED Dameron home on Park Avenue is always noticed by both travelers and residents. (Staff Photo)



THIS LOVELY MIMOSA TREE at the Robert Viegel home on Roosevelt is about ten years old. Not only does it provide a shaded area, but it is most beautiful when it is in full bloom. (Staff Photo)

### Some Things To Know About Bread Crumbs

Know how to bread veal chops? Dip the chops in seasoned flour, then in a little milk or buttermilk mixed with beaten egg, and finally in fine dry bread crumbs. Fry slowly in a little fat in a skillet until the chops are thoroughly cooked, covering the pan part of the time. Breading chops helps to keep them from shrinking, and the

meat prepared in this way is delicious, too.

For a topping for chicken or turkey pie, mix an equal amount of fine dry bread crumbs with grated cheddar cheese. This is a man's idea, and a good one!

Packaged bread crumbs are uniformly fine and keep well for two or three months. The crumbs are made from ground-up toast; the secret of their keeping quality is that they are bone-dry.

#### GOOD WITH LAMB

Put a bit of mint jelly in the cavities of canned pear halves; serve with roast leg of lamb or broiled lamb chops.

## Cottage Cheese Makes A Thrifty Luncheon Salad

Cottage cheese makes thrifty and nutritious luncheon salads. It is an especially valuable source of high-quality protein of riboflavin, and phosphorus, and has a significant amount of calcium. It is low on calories (only 87 to one-third cup) In addition cottage cheese is satisfying and easily digested

Serve the cottage cheese on salad greens with other go-along such as cooked snap beans marinated in French dressing, pickled or plain cooked beets, toma-

The Sunday Brand, Hereford, Texas, Sunday, June 23, 1963

to and cucumber slices or green pepper rings. Or team the cottage cheese and halad greens, with fruit such as pineapple, peaches, plums or berries.

If you prefer you may mix the cheese with other tasty tidbits such as chopped nuts and dates, currants or raisins, pimienta, olives or parsley.

#### FRUIT SALAD PARTNER

A nut loaf is a good accompaniment to a fruit salad. The loaf will last a while if you keep it wrapped in foil and store it in your refrigerator. When you get toward the end of the loaf, try buttering the last slices and toast them under the broiler.

## A Tip for Making Good Pie Crust

The way you add the water to the flour-fat mixture, when you are making pastry for a pie, has a lot to do with your success.

Take care to distribute evenly the small amount of water called for in pastry recipes. Sprinkle a bit of the water in one place and mix with a pastry fork. Push this aside and sprinkle more water on a dry place. Repeat until you've used all the water. Then press the whole thing lightly and quickly together.

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# Let's Cook Something

## Recipes Continued

**DELUXE POTATO SALAD**  
Mrs. W. T. Gunstenson  
Add 3/4 cup salad dressing to 4 cups of diced potatoes, that have been cooked. Then add the following ingredients to the above:

- 1 cup chopped celery
- 1/2 cup finely chopped onions
- 1/4 cup chopped sweet pickle
- 2 tablespoons pickle juice
- 2 tablespoons chopped pimento
- 2 hard cooked eggs

Toss together until well blended.

**STUFFED GREEN PEPPERS**

Pick pepper, plump and brilliantly green, fill with the following bread and meat stuffing and enjoy an excellent main dish now and later in the summer, when they are growing so abundantly.

From six large peppers, remove stem ends and seeds. Cut "shells" in half, lengthwise.

For stuffing combine:

- 1 1/2 pounds ground beef
- 2 cups bread crumbs
- 2 eggs
- 1 cup tomato juice
- 1 tablespoon chopped onion
- Salt and pepper

Blend in three tablespoons melted shortening or vegetable oil. Fill pepper shells with meat mixture. Bake in a 350 degree oven for 45 minutes. Serve with tomato sauce.

**BROWN CHUCK ROAST**

Sear chuck roast on both sides in a skillet. Cook in oven until almost done. In the last 30 minutes remove from oven and spread over the meat the following mixture:

- 1/2 cup catsup
- 1/2 teaspoon chili powder
- 1 1/2 teaspoons brown sugar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon vinegar
- 1/2 small onion (diced)

Return to oven and continue baking until done.

**PARADISE PUDDING**

1 package strawberry Jello  
1 cup boiling water, chill until set, but not hard, then whip. Fold in:

- 1 pint whipped cream
- 1 package frozen strawberries
- 1 dozen marshmallows, cut fine
- 1 cup chopped nuts.

**SAUSAGE AND MACARONI**

Mrs. Clay Angelo

Saute small onion and chopped pepper in butter, add 1 can of tomatoes. Cook macaroni; also cook sausage some before putting in casserole. Alternately add macaroni and sausage to casserole. Put the onion and tomato mixture, with 1 teaspoon of sugar added, over the macaroni and sausage. Spread 1 cup of bread crumbs over the top and brown.

**A GOOD SALAD**

- 1 package lemon Jello
- 1 cup hot pineapple juice
- 2 packages Philadelphia cream cheese
- 1 small green pepper (chopped)
- 1 cup chopped celery
- 1 cup crushed pineapple
- 2/3 cup nuts
- 3/4 cup coffee cream

Pour the hot juice over the Jello and stir until Jello is melted. Add the other ingredients and let chill until firm.

**APRICOT NUT BALLS**

- 3 cups sugar
- 1/2 teaspoon salt
- 1 1/2 cups sour cream
- 1 cup chopped dry apricots
- 2 teaspoon vanilla
- 1 1/2 cup chopped nuts

In a heavy 3 quart sauce pan, combine sugar, salt, cream and chopped apricots. Cook over medium heat stirring constant-

ly. Bring to boil and cook until mixture forms a soft ball in cold water. Set off to cool for 10 minutes. Add vanilla and 1/2 cup nuts. Let it set for another hour. Beat by hand for 1 minute. Put in refrigerator for another 30 minutes. Use a teaspoon and make into balls and roll in nuts. Keep them in refrigerator.

**CHOCOLATE CREAM PIE**

(A dream pie)

- 1/2 cup sugar
- 1 teaspoon salt
- 3 tablespoons cornstarch
- 2 1/2 cups milk
- 3 eggs, separated
- 1 teaspoon vanilla
- 1 tablespoon butter
- 1/4 cup sugar
- 4 tablespoons cocoa

Combine sugar, salt and cornstarch in saucepan. Stir in milk and cook over medium-low heat until lightly thickened. Combine a little of the hot mixture with beaten egg yolks, return to hot mixture and cook until thickened, about 2 minutes. Stir in vanilla and butter and pour into baked 9-inch pie shell. Top cooled filling with meringue, made by beating the egg whites with 1/4 cup sugar until stiff enough to hold a peak. Brown in hot oven, 425 degrees, about 5 minutes.

**MILKY WAY CAKE**

Melt in top of a double boiler 8 bars of Milky Way, 1 stick oleo.

Cream together 2 cups sugar, 1 stick oleo, 1/2 teaspoon butter flavoring.

Add 4 eggs, one at a time, creaming after each egg.

Add alternately 2 1/2 cups flour, 1/4 teaspoon soda, 1/4 teaspoon salt, with 1 cup buttermilk.

Slowly add the Milky Way mixture. Add one cup chopped nuts.

Bake in a greased tube pan for 1 1/2 to 2 hours at 275 degrees F.

**BOSTON BROWN BREAD**

Mrs. J. C. Mays

- 2 1/2 cups sour milk
- 1 cup molasses
- 1 teaspoon soda
- 1/2 cup raisins
- 1 cup yellow corn meal
- 2 cup graham flour
- 1 teaspoon salt
- 1/2 cup pecans

Sift dry ingredients into mixing bowl, add sour milk and molasses, mixing well. Then add nut meats and raisins and mix. Pour into top of greased double boiler and steam for three hours: Then place in the oven for 1/2 hour at 325 degrees and brown. Delicious with baked beans.

**YORKSHIRE PUDDING**

- 1 cup milk
- 2 eggs
- 1/2 teaspoon salt
- 1 cup flour
- 1/2 teaspoon baking powder

Beat eggs and add other ingredients. Put one tablespoon of beef drippings or shortening in the pan to melt. When hot, pour pudding batter in and bake from 20 minutes to 1/2 hour (usually 20 minutes) in a fairly hot oven. Serve with roast beef and baked potatoes.

**GRAHAM MUFFINS**

- 16 graham crackers
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 2 tablespoons butter
- 1/2 cup milk
- 1 egg
- 2 teaspoons baking powder
- 1/2 cup raisins
- 1/2 cup nuts

Roll crackers. Add sugar, heat milk. Pour over the cracker mixture. Add the egg, bak-

## Added Leisure Time Gained Through Home Freezer Use

We say that the life of today's homemaker with her modern electrical equipment is very different from the life of her grandmother, yet today's homemaker who owns a freezer finds herself very frequently buying and baking in the quantities of her ancestor.

It is not only economical but time saving to buy larger quantities or prepare larger quantities of food and package them for the freezer in meal-size portions to fit the size of your family.

For instance, whipped cream can be frozen in individual servings by spooning small mounds on to a tray, frozen and packaged. Only as many mounds as needed may be taken from the freezer bag, and the rest remains for the next salad or dessert.

ing powder, raisins and nuts. Bake in a hot oven (425 degrees) for 20 to 25 minutes. Makes 12 muffins.

**OZARK DODGERS**

- 2 cups sour cream
- 1 cup sweet milk
- 1 egg
- 2 teaspoons butter
- 1 teaspoon salt
- 2 small teaspoons baking soda

Enough corn meal to make a rather stiff batter. Sift corn meal and beat egg well. Dissolve soda in the sour cream; add the sweet milk to this; also, the salt and butter; stir enough meal in so that a spoonful will keep in shape without spreading in the pan. Bake in a hot oven until a rich brown and serve very hot.

**JOHNNY CAKE**

- 1 cup corn meal
- 1 cup flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1/2 cup sugar
- 1/2 cup molasses
- 1 teaspoon melted shortening
- 1 cup sour milk or buttermilk

Bake 30 minutes (approximately) in a 375 degree oven.

**MISSISSIPPI HUSH PUPPIES**

- 1/2 cup flour
- 1 1/2 cups corn meal
- 1 tablespoon sugar
- 3/4 cup milk
- 2 teaspoons baking powder
- Salt
- 1 egg, beaten
- Grated onion

Mix together and drop by one teaspoon at a time into the hot fat. Cook until brown. Good with vegetables or cook in the same fat as you do fish.

**THREE-HOUR ROLL**

- 3 cups flour
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 1/2 cup shortening
- 1 cake yeast
- 1/2 cup lukewarm water
- Milk
- 1 egg, beaten light

Sift flour, sugar and salt together, cut in the shortening. Dissolve the yeast in lukewarm water, add beaten egg and then fill the cup with milk. Beat this into flour mixture and let stand for 2 hours. Knead and roll out into rolls and let stand for one hour more. Bake in a 400 degree oven for about 20 minutes.

Many canned fruits are delicious eaten partially frozen such as fruit cocktail. Many times a homemaker can purchase gallon sizes, freeze the fruit in ice cube trays or muffin tins, then serve only as much as desired from the package.

Baking may be done in double or triple amounts, for it takes little more effort to make several cakes, pies or pans of rolls than it takes to assemble ingredients and mix for just one.

Baking becomes more fun, because the homemaker will experiment, trying those recipes collected and ideas of her own that she never had time before, to try.

More variety in meal planning is possible, for the "left-over" problem can be eliminated.

A large roast can be served once, then sliced and frozen in meal size portions. Its next appearance may be days later in the form of a flavorful hot beef sandwich or as barbequed beef. The barbeque sauce may also be made in quantity and frozen in the amount needed for individual meals.

Even the extra meat juices from a roast or broiled steak trays, packaged in a plastic bag and used a few cubes as needed for gravies or for seasoning vegetables, soups, or for broths in which rice or noodles are cooked.

Fresh vegetables and fruits take only a fraction of the time for preserving by freezing compared to canning.

The homemaker conserves even more time and money by packaging in the way that fits the size and preferences of her own family. If they can eat their weight in fried okra, she can blanch the okra, cool and then cut for frying before packaging.

It is most convenient if meats are packaged for quick defrosting. A double layer of cellophane, freezer paper, or good grade of waxed paper placed between steaks or layers of chicken or fish will allow the homemaker to quickly break pieces apart and start cooking them from the frozen state, or after a very short defrosting period.

Hamburger patties may be made and packaged in the same way. Meat loaves may be frozen in the shape of the pan in which they are to be baked by placing the wrapping in the pan before forming the loaf.

After the loaf has been frozen in the pan, it can be removed and the wrapping sealed. The loaf will fit perfectly in the pan for baking, yet you do not have your baking pan tied up in your freezer.

Sandwiches may be made up in a week's supply, "production line" style with the family members helping out, or box lunches might be assembled. Sandwiches in a lunchbox will thaw out by lunch time.

For quick thawing of sandwiches to be used at home, try open-faced styles that can be heated under a broiler unit, or finished just before serving along with the top slice of bread.

A party can be a party for the hostess, too, if the fancy sandwiches are prepared days or weeks in advance and frozen. Fancy cakes, candies, cookies, and other desserts for birthdays and holidays take to the freezer, also.

When a homemaker really uses her freezer to its fullest advantage, it can solve many of the problems presented by our modern way of living. It can be a super market at your finger tips, and it never closes.

## Quick Freezing Keeps Freshness

Quick freezing of fresh vegetables will hold them at their peak of freshness, and preserve vitamins to make the garden produce garden - fresh when served.

Most important is to get the vegetables in the freezer as soon as possible after gathering.

Vegetables to be frozen should be young, tender, free of insect bite, rust and bruises. To maintain their garden freshness, vegetables require scalding prior to freezing.

The heat treatment stops the ripening process, so that vegetables are held at their peak of freshness. It also brightens color, preserves vitamins and softens vegetables so they pack more easily.

The scalding process is similar to the method used before canning garden vegetables. This scalding may be done in water or live steam.

For scalding in boiling water, one pound of vegetables at a time is placed in a wire basket, a fine meshed strainer, or in a cheese cloth bag and immers-

ed in a large quantity of rapidly boiling water, at least four quarts.

Start counting the scalding time the moment the vegetables are immersed in the boiling water. Agitate the vegetables by moving them up and down in the water, so that they will be thoroughly scalded. Recommended times for scalding various vegetables are given in the home freezer instruction book.

For scalding in live steam, vegetables are placed in container above one or two inches of boiling water. Cover and begin timing immediately. If pressure cooker is used, the pet-cock should be left open.

Vegetables are drained after scalding and then cooled in cold running water or ice water for about the same time used for scalding. After vegetables are cooled, they are again drained and then packaged.

Proper scalding freezing of garden-fresh vegetables will provide your family with garden-fresh vegetables in the months to come.



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# Let's Cook Something

## Recipes Continued

### LEMON CHESS PIE

Mrs. Patricia Jean Robinson  
 4 eggs  
 2 cups sugar  
 1/2 cup of lemon juice (grated rind)  
 1/4 cup sweet milk  
 1/4 cup butter  
 1 tablespoon cornmeal  
 1 tablespoon flour  
 Beat eggs, combine sugar, meal and flour. Add to the eggs. Put in the milk and melted butter and lemon juice. Bake at 325 degrees for 45 minutes. Makes a 9 inch pie.

### ZADIE'S ROLLS

Mrs. Gilbert Davis, Jr.  
 2 tablespoons shortening  
 1 teaspoon salt  
 2 tablespoons sugar  
 Mix well.  
 Heat one cup milk, cool to lukewarm. Pour into the above mixture.  
 Add 1/4 cup of warm water with one yeast (dry) package dissolved.

### BLANCH'S CHICKEN TETRAZZINI

(North Carolina)  
 1-5 pound hen  
 3 cans cream of mushroom soup  
 1/2 pound of Old English cheese  
 2 tablespoon Worcestershire sauce  
 1 stalk celery  
 1 package of spaghetti  
 1 can sliced mushrooms  
 1/2 cup chicken broth  
 2 slices toast, grated or broken in small pieces  
 1 onion  
 3 tablespoons parsley, chopped  
 Cook chicken with one stalk celery and one onion until tender. Cool in broth and then cut in bite size pieces.  
 Boil spaghetti in broth of the chicken.

### SAUCE

In top of double boiler place the mushrooms soup, mushrooms, 1/4 pound of cheese (grated), and 1/2 cup chicken broth. Add Worcestershire sauce, parsley, salt and pepper. Heat until blended.

Rub pyrex dish with garlic, put in a layer of chicken, spaghetti, and sauce; repeat until all is used. Top with grated toast and the remainder of the cheese. Place in the oven and heat before serving.

Serve with tossed green salad, spiced peaches, and crusty garlic French bread and a light dessert of sherbert.

### ROBERTA'S ORANGE COFFEE CAKE

Pour the juice of two large or three small oranges over one cup of powdered sugar. Set aside.  
 Put rind, pulp of oranges, and 1 cup white seedless raisins through a food grinder. Set aside.

Cream together:  
 1 cup sugar  
 1 cup butter

Add:  
 2 eggs  
 2 cups of all purpose flour plus 1/2 teaspoon salt, and 1 cup buttermilk with 1 teaspoon soda dissolved in milk. Then add raisin mixture and mix well.

Bake in a large greased loaf pan at 350 - 375 degrees for 40 minutes. Take from the oven and while hot pour orange juice and sugar mixture over the cake. Bake the day before for the best flavor. Warm in a low oven (250 degrees) before serving. The recipe can be doubled and frozen for future use.

### SYRIAN COFFEE CAKE

2 cups of brown sugar  
 2 cups flour  
 1/2 cup shortening

1 egg  
 1 teaspoon nutmeg  
 1 cup (1/2 pint) sour cream  
 1 teaspoon soda  
 1/2 to 1 cup chopped nuts  
 Sprinkle of cinnamon  
 Blend flour, brown sugar, and shortening into crumbs. Put 1/2 of mixture in a well-greased pan.

To the remaining crumbs, stir in the egg, nutmeg, and the soda. Pour over the crumb mixture in pan. Top with chopped nuts and cinnamon.

Bake at 350 degrees from 35 to 40 minutes.

### EAST TEXAS SCALLOPED CORN

1 No. 2 can of cream style corn  
 2 tablespoons diced pimentos (optional)  
 3 tablespoons melted butter  
 1 tablespoon dry mustard  
 1/2 teaspoon salt  
 1 egg  
 Dash of pepper  
 1/2 cup milk  
 1/2 cup coarse crackers  
 1/2 cup grated American or sharp cheese

Beat egg and add to the milk. Add other ingredients. Mix well and pour into a buttered dish. Top with buttered cracker crumbs. Bake at 375 degrees for 30 minutes or until firm and brown.

### ESSIE'S CHOCOLATE CAKE

2 cups sugar  
 1/2 cup shortening  
 3 tablespoons cocoa  
 2 eggs  
 1/2 cup buttermilk  
 1/2 teaspoon soda  
 2 cups all purpose flour  
 1 teaspoon vanilla  
 Mix all at once and then add 1 cup of hot coffee. Mix well (batter will be soupy). Pour into a 12 x 13 x 2 inch greased and floured pan. Bake from 45 to 50 minutes in a 325 to 350 degree oven.

### ICING

2 cups sugar  
 1/2 cup cocoa  
 1/2 cup milk  
 1/2 cup oleo  
 4 teaspoons vanilla  
 When mixture starts a hard rolling boil, time for 1 1/2 minutes cooking. Cool slightly and ice cake.

### NORTH CAROLINA LEMON PUDDING

2 tablespoons flour  
 1 tablespoon shortening  
 1 cup milk  
 2 egg whites  
 1 cup sugar  
 2 egg yolks  
 1 lemon (juice and grated rind)  
 Cream shortening with the sugar, add flour, egg yolks, juice and rind of the lemon, and milk. Fold in well-beaten egg whites.

Cook in a lightly greased baking dish set in a pan of hot water. Bake in a moderate oven (375 degrees) from 35 to 40 minutes.

### CLYDE'S BARBECUE SAUCE

Mrs. Clyde Alsop  
 8 ounce container  
 4 ounces catsup  
 2 tablespoons Worcestershire Sauce  
 1/2 teaspoon garlic salt  
 1/2 teaspoon onion salt  
 1/2 teaspoon smoke sauce  
 1/2 teaspoon pepper

Fill container to 7 ounces full with ingredients and water. Shake until well mixed.

Brush top of meat at least 30 minutes before placing on the charcoal grill.

Place meat on grill with side-up which has sauce on it. Let bottom side brown well and turn, applying light coat of

sauce to top of meat immediately after turning.

### BAKED BEANS

2 cans of pork and beans (2 pound size)  
 4 tablespoons catsup  
 4 tablespoons brown sugar  
 1 small onion  
 Dash of Worcestershire Sauce  
 Mix, place in covered baking dish and cook for one hour at 350 degrees. Top with melted cheese or crisp bacon strips.

### POTATO SALAD

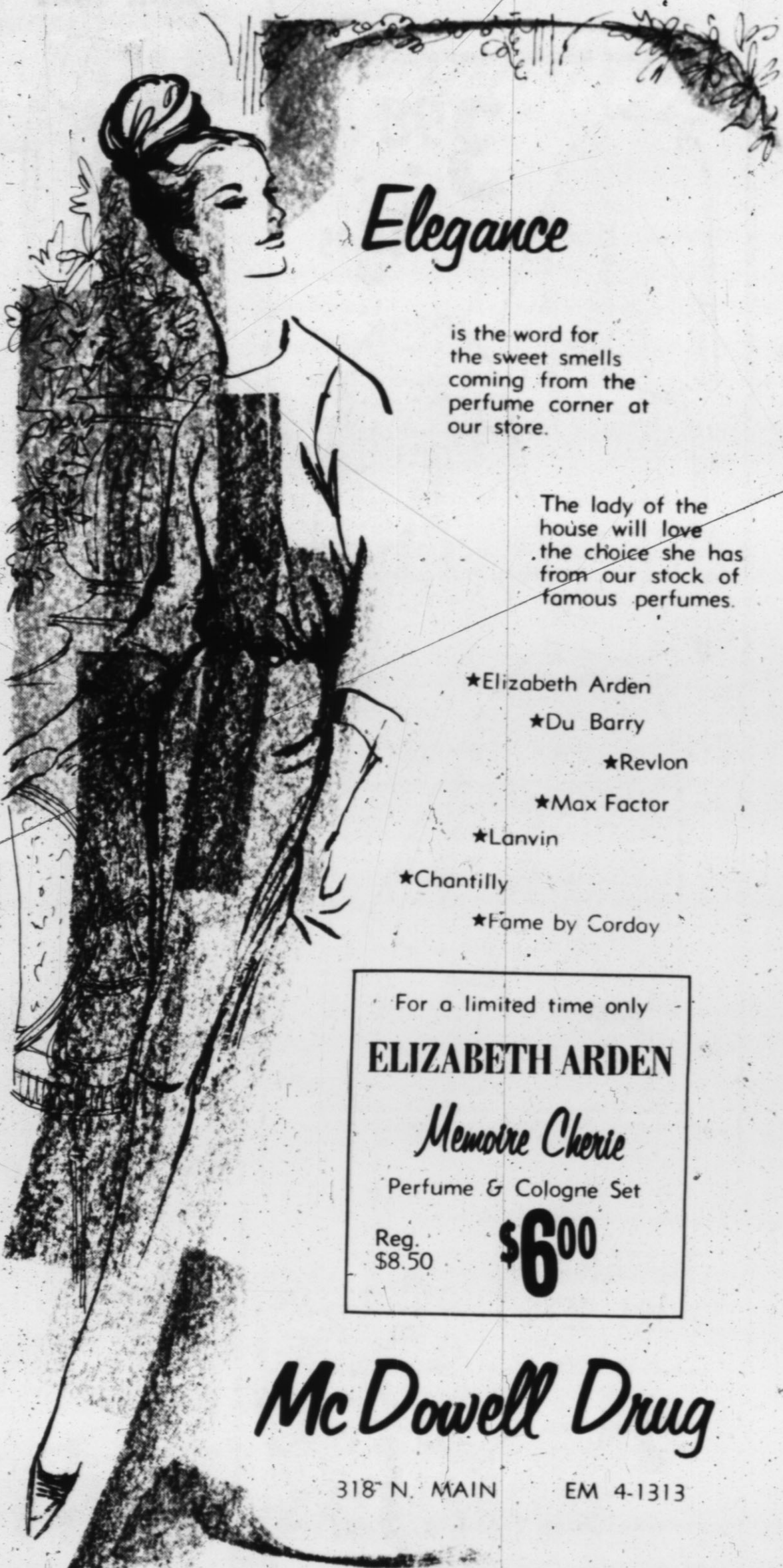
4 medium sized potatoes

2 hardboiled eggs  
 1 small onion  
 3 medium sized sweet pickles  
 Boil potatoes until done but not soft. Drain and dice. Chop other ingredients and add to potatoes. Add dressing and mix well. Salt and pepper to taste. Sprinkle paprika over the top.

### DRESSING FOR POTATO SALAD

1/2 cup mayonnaise  
 1 teaspoon mustard  
 2 tablespoons milk  
 Mix well and pour over salad.

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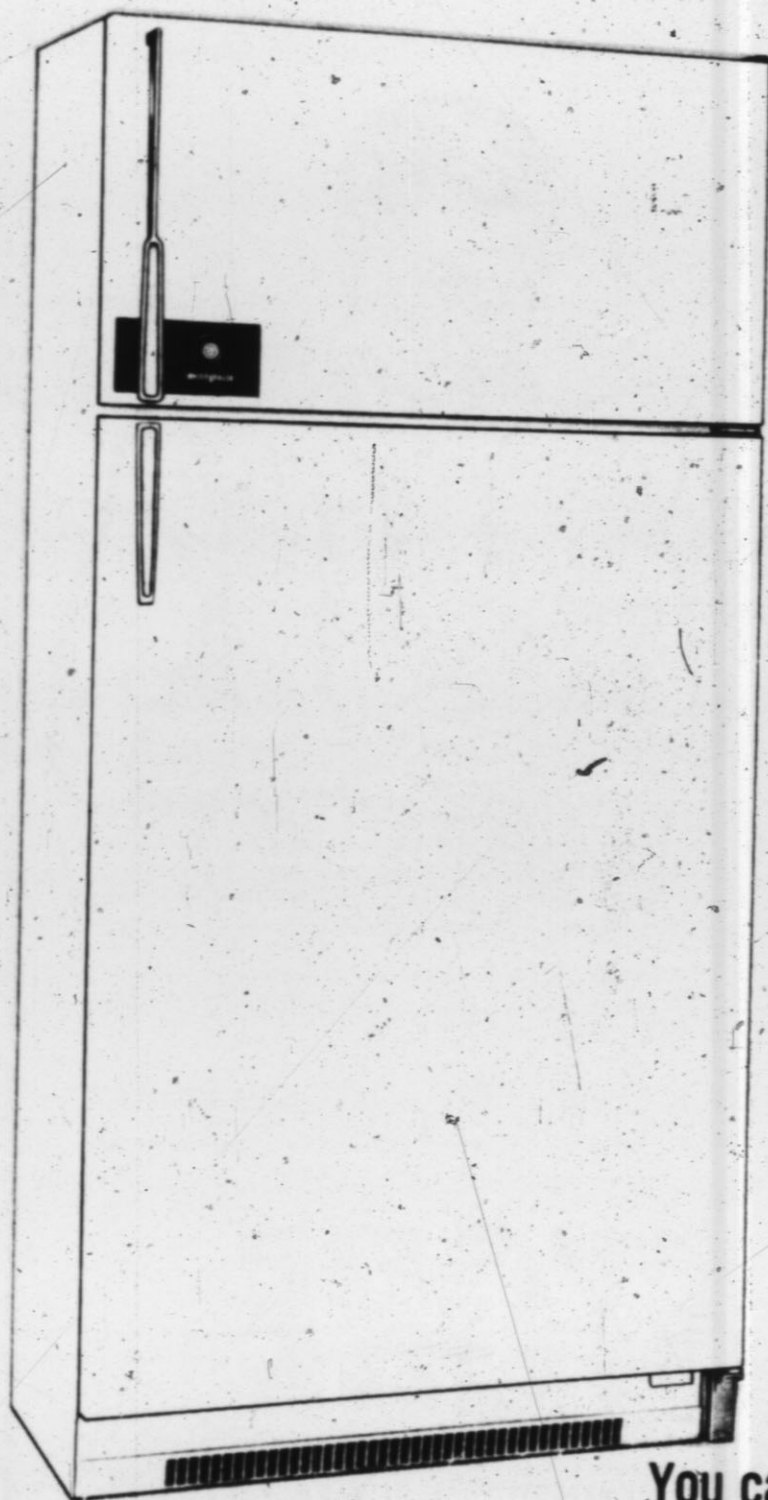
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## Westinghouse

# Let's Cook Something

## Recipes Continued

### HOLLYWOOD ROLLS

2 yeast cakes in 1/4 cup warm water  
2 eggs  
4 tablespoons sugar  
4 cups unsifted flour  
1 teaspoon salt  
Mix together and let rise one hour.

Use a floured paper and roll one inch thick. Use 1/4 cup melted and whipped butter. Butter the dough and roll, doing this four times; last time butter the top and roll in a twist of short pieces.

Let rise an hour or longer. Bake in a medium oven until done. They just melt in your mouth.

### SCOTTISH OAT BREAD

4 cups standard oatmeal (not rolled oats)  
4 tablespoons shortening, half of which should be butter  
3/4 teaspoons baking powder  
Pinch of salt

Mix this thoroughly, adding slowly enough milk to make a fairly soft dough. Roll quite thin on a lightly floured board, cut in squares or strips, and brown lightly in a hot oven. Delicious when simply spread

with butter. "Extra special" when served with cheese or cold meats, particularly ham.

This recipe came to Nova Scotia hundreds of years ago with the early settlers from the Highlands of Scotland. It was served at an afternoon tea to Her Majesty Queen Elizabeth of England, when she was Princess, on the occasion of her visit to Halifax in November, 1951.

### CORN MEAL DINNER ROLLS

Good corn meal flavor in soft, crisp crust.

1 package of active dry yeast or 1 cake of compressed yeast  
1/4 cup water  
1 cup butter or margarine  
1/4 cup shortening  
1/2 cup sugar  
1 tablespoon salt  
2 cups scalded milk  
2 beaten eggs  
1 1/2 cups corn meal, yellow  
4 1/2 cups enriched flour

Soften active dry yeast in 1 cup of warm water; compressed yeast in 1/4 cup lukewarm water. Add butter, shortening, sugar and salt to the scalded milk. Cool to lukewarm. Add three

cups flour, yeast mixture and eggs. Beat until smooth. Mix in the corn meal and 4 1/2 cups flour. Knead 10 minutes. Place in a greased bowl, turning to grease the surface; cover. Let rise until double (about 1 3/4 hours.) Punch down; shape in small balls (about the size of walnuts). Place 2 balls in each greased muffin cup. Brush with melted butter or margarine; cover and let rise till double (about one hour). Bake in a 375 degree oven for 15 minutes. Makes three dozen rolls.

### FRAN'S BREAD

2 cups boiling water  
1/2 cup lard  
1/2 cup sugar  
1 tablespoon salt  
Mix and let cool. Add:  
2, beaten eggs  
2 cakes of yeast that has been melted in 1/2 cup warm water with 1 teaspoon sugar  
Mix well. Then add:  
8 cups flour, 2 cups at a time  
Cover with a towel and let rise triple in size. Then knead down slightly, let rise again triple in size, knead slightly again and shape into three loaves. Bake one hour in a 350 degree oven.

### HONEY-LEMON

**RHUBARB PIE**  
(Extra good with honeyed

sweetness)  
4 cups of rhubarb, cut in 1/2 inch pieces  
1 1/4 cups of sugar  
6 tablespoons flour  
1/4 teaspoon salt  
2 teaspoons of grated lemon rind  
1/4 cup strained honey  
4 to 5 drops of red food color  
Pastry for 2-crust (9-inch) pie  
2 tablespoons butter or margarine

Combine rhubarb, sugar, flour salt and rind; mix well. Blend in the honey and coloring. Let stand while making the pastry. Line 9 inch pie pan with pastry. Fill with rhubarb mixture; dot with butter. Adjust top crust and seal edge.

### HAM BALLS

Mix together:  
1 1/2 pounds ground pork  
2 cups bread crumbs  
2 eggs, beaten  
1 cup milk

Roll into 12 large balls. Place in baking dish and cover with Sauce:

1 1/2 cups brown sugar  
1/2 cup vinegar  
1/2 cup water  
1 teaspoon dry mustard  
Baste or turn in a 275 degree

oven for 1 1/2 hours. Serves 12. Hints: Double recipe for extra servings; 24. If taken from the freezer cook for 2 1/2 hours.

### APPLE DATE CAKE

1/2 cup of butter  
2 cups of sugar  
2 eggs  
2 1/2 cups flour  
1 1/2 teaspoons baking soda  
1 1/2 teaspoons salt  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon allspice  
1 cup dates, chopped  
1 1/2 cups of applesauce, canned

Cream butter and sugar. Add eggs, one at a time. Sift together the flour, soda, cinnamon, nutmeg and allspice. Add 2 tablespoons of the flour mixture to the dates; mix until coated. To the creamed mixture, add alternately the flour mixture and applesauce. Stir in the dates and nuts.

Pour into a 2 x 8 inch pan. Bake at 350 degrees for one hour, or until done. Cool five to ten minutes; remove from the pan to a cake rack. Makes 10 to 15 servings.

Serving Suggestions:  
Serve with whipped cream; either warm or cold, sprinkled with confectioners sugar.

# The Doctor's Friend ...

... that's City Drug Store. Always ready to fill that prescription when you need it ... with the special service Drug Tax to ease your tax headaches.

... and, not only, the doctor's friend, but also, your friend too, with a long list of things you need ... plus a friendly smile or two.



And Oh, Yes... the things you need when the Bugs Bite, the Coffee Calls, the Baby Bawls, and ....

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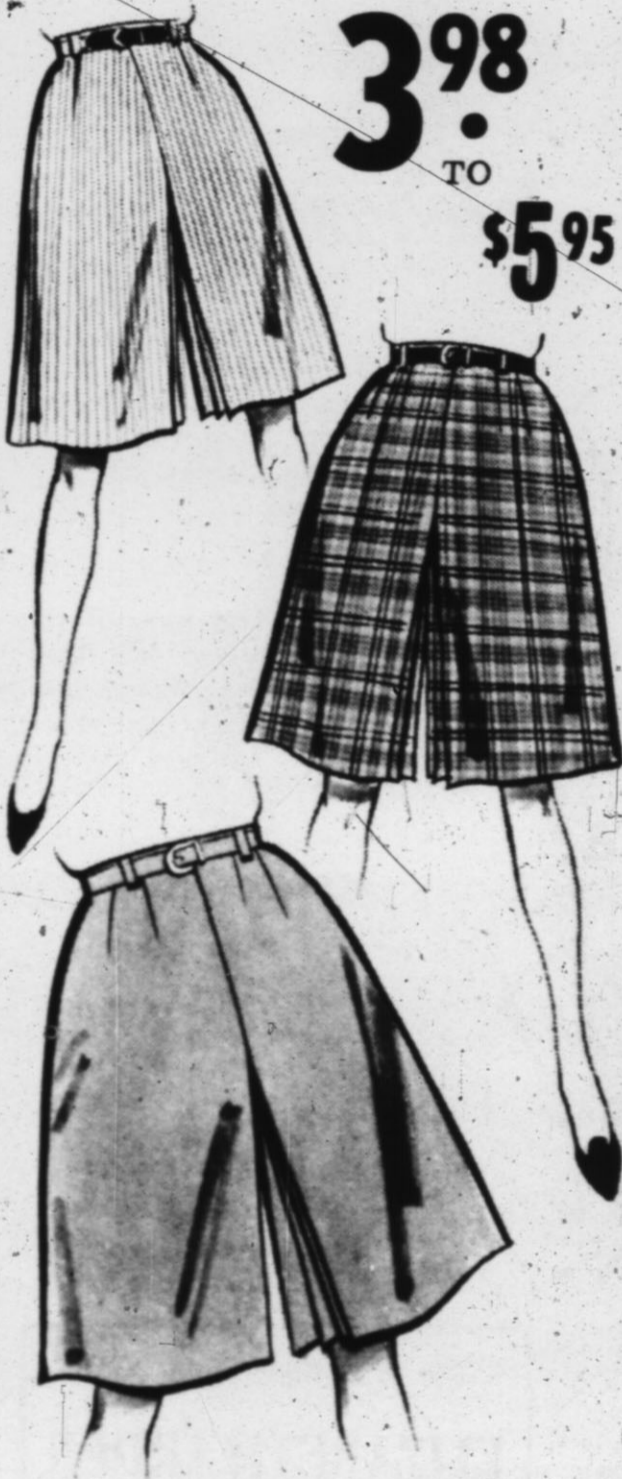
**Anthony's**  
C. R. ANTHONY & CO.

FOR YOUR

# HOME and Garden Wear

## CULOTTES

Cotton Seersucker, Woven Cotton  
Plaids and Dacron Polyester & Cottons



**3<sup>98</sup>**  
TO  
**\$5<sup>95</sup>**

Fine quality woven cotton seersucker, sizes 8 to 16.  
Woven cotton plaid with Scotchgard finish, sizes 10 to 18.  
Solid color Dacron polyester and cottons in petite sizes 8 to 16.

From every angle—they fit!

## LADIES SLIM JIMS



**\$1<sup>99</sup>**

sizes: 10 to 18

Styled with fashion and perfect fit in mind. Made in first quality 100% cotton. Back zipper closure, smooth fitting waist. Choose in Raspberry, Grey, Burnt Orange, Green or Coral. Outstanding quality and a wonderful buy at a very thrifty Anthony price!

Big Savings On Popular Tapered Toe LADIES'

## CANVAS OXFORDS

Machine Washable



Red or White Cushion Insoles

**\$2<sup>98</sup>**

Men's Automatic Wash and Wear

## Walking Shorts

Continental Style Adjustable Side Tabs

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Expertly Tailored Quality Construction

**4<sup>98</sup>**

Walking shorts, continental style, tailored for comfort plus neat appearance. Solid colors of Dacron polyester and cotton blend, or muted patterns in deep tone colors in 100% cotton.

Wash & Wear Cool Cotton

## JAMAICA SHORT SETS

Ladies' 10 to 18

**\$2<sup>98</sup>**



Ladies' Jamaica short sets. Novelty print sleeveless blouse and solid color shorts. Wash and Wear Sanitized shrunk.

"BUCKHIDE"

Klondike Sateen

## WORK SUITS

• Wash-N-Wear finish

SHIRTS **\$3<sup>49</sup>**  
PANTS **\$4<sup>98</sup>**

Full cut, superbly made for working comfort, 6 ounce wash and wear finish. Klondike Sateen shirt. Long sleeves, two flap breast pockets. Neck sizes: 14-17, sleeve lengths: S, M, L.

9 ounce wash and wear finish, Klondike sateen pants. Perfectly tailored for wear and comfort; zipper fly. Waist sizes 28 thru 44. Lengths: 28-36. Shirt and pants in matching army tan shade.



## Save By Outdoor Cooking And Give Mom A Break

Outdoor cooking is fun. It saves money. It gives Mom a break.

Whether you do this cooking in your back yard, or in a state highway department's "front yard"—such as roadside picnic areas or state parks—you'll find new zest in your steaks, franks or fish.

Cooking is about the only place you can economize without sacrificing when taking a vacation trip. Travel and accommodation costs seem so high and there are so many places you want to go, that about the only way you can stretch the family budget to cover all your vacation dreams is to pitch in and feed yourself.

We know a family which made a wonderful auto tour last season and came back boasting about having eaten dinner at every famous eating place they reached at the end of each day—famous for steaks, famous for lobsters, famous for Southern fried chicken, and so on.

"We did it by saving on our breakfasts and lunches," the trail blazer said. "We wanted to go to many places, we knew we couldn't economize on gas and oil. We had two weeks to travel, so we knew we couldn't save on hotel or motel rooms. But we were out for fun. And it was Mom's vacation too. And I pride myself on the bacon, eggs, coffee and fresh fish I can cook in the open. So we took what we saved on breakfast and lunch and splurged on a famous dinner."

Well, we know other people, who wouldn't be that extravagant. They'd cook dinner, too.

### How To Test, How To Eat Poached Eggs

Want to make sure the eggs you are poaching are done? After the whites are set, press the yolks gently with the back of a spoon; you'll be able to tell their degree of doneness from the way they feel.

But remember we said "gently!"

When you remove the eggs from the water, make sure you drain them thoroughly. Serve the eggs on well buttered toast and sprinkle them with salt and pepper. If you like, you may also add a dot of butter to each egg.

For a delicious luncheon dish, serve the poached eggs atop cooked asparagus and accompany with sliced ham. Or reverse the procedure; put the eggs on top of the ham and accompany with the asparagus. Either way, hot biscuits or toasted buttered English muffins are good.

### Freezing Foods Discussed For N. Hereford Club

North Hereford Home Demonstration Club met June 13 with Mrs. O. L. Williams, Mrs. J. M. Gooch presided over the meeting.

Hints on freezing foods were discussed by Miss Roberta Campbell. She listed new ways of using the freezer, and new ideas for simplifying work.

Miss Campbell will show the results of her work with frozen foods at the next meeting, which will be a luncheon in her home. This will be the last meeting of the club year.

Members present were Miss Campbell and Mesdames A. O. Hare, Doice Nivens, Otto Massey, J. M. Gooch, C. L. Whitehead, O. C. Williams, A. E. Hodges, R. A. Fullwood, Clinton Ward, Otto Olson, Mary Bodkin, and Velma Salvins.

to make their vacation trip longer.

And where does Mom benefit? Paper plates, paper cups, wooden forks and spoons—all easily burned after a meal—aluminum foil to line frying pans—the foil is thrown away and the pan needs no washing—that's the way to have fun when cooking outdoors.

You don't think you could find firewood for a fire? You don't want to mess up your luggage? Any war veteran can tell you about the high speed efficiency of the famous GI pocket stoves. They made their own gas out of gasoline.

You can get the same efficiency out of modern gasoline camp stoves. Sheldon Coleman, the Wichita, Kan., heating plant manufacturer, tells us how a family of three saved by cooking their own meals on a vacation.

They figured it this way: Average cost of meals in restaurants, including tips and sales taxes:

Breakfasts	\$3.03
Lunches or suppers	2.95
Dinners	6.19
Total cost per day	\$12.17

Average cost of meals prepared by themselves, including sales taxes, ice, stove and lantern gasoline: \$4.81

By cooking meals along the way they saved \$7.36 a day on their food.

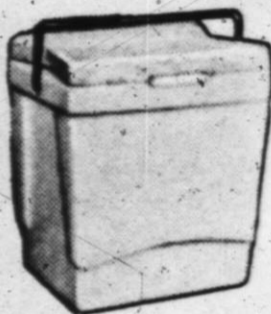
For a 14-day vacation that amounts to \$103.04!

# READ THESE EXCITING RECIPES

## Enjoy Them All Summer Long

# DISCOUNT

# Specials

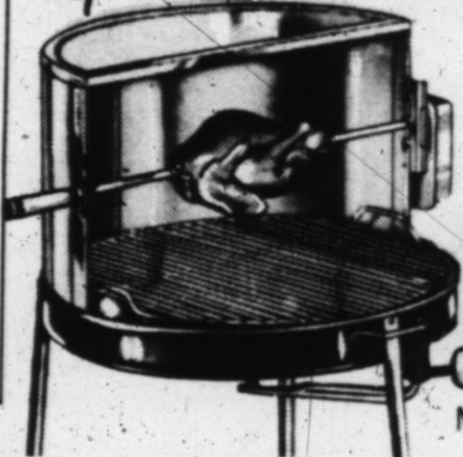


**POLY PICNIC CHEST**

Lightweight, easy to carry. Keeps ice much longer. 12"x11 1/2"x7". Holds king-size bottles.

**98¢**

### Special! 24" BARBECUE GRILL



with  
**HOOD  
and  
SPIT**

**99¢**  
IN THE  
CARTON

No Money Down!

- Electric Motor Powered Spit... turns meat, game, slowly for perfect cooking every time!
- Metal Half Hood... keeps smoke in to add flavor to food and reduce fuel consumption.
- 2 Rollabout Wheels, Adjustable Grill.



**ALL METAL FOLDING TABLE**

Sturdily built and attractive for either indoor or outdoor use! 24" x 60" top with drop-leaf design. Non-skid legs.

**84¢**

**HALF GALLON  
PICNIC JUG**

Lightweight  
Poly Keeps  
Beverages  
Cold Longer.

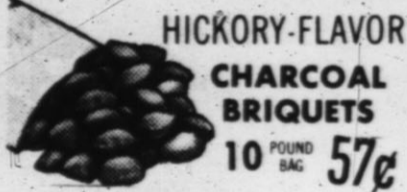
**97¢**



**18-INCH  
CHARCOAL  
BRAZIER**

A 3-position adjustable grill with rugged steel fire bowl!

**3<sup>99</sup>**  
IN THE  
CARTON



**HICKORY-FLAVOR  
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BRIQUETS**

10 POUND  
BAG **57¢**



**5-GALLON PLASTIC  
WATER BOTTLE**

For Picnics,  
Trips, Storage,  
etc. Screw-  
on Lid.

**3<sup>99</sup>**



**3 GALLON  
WATER CAN**

Rust and  
Corrosion-  
proof Metal.

**3<sup>97</sup>**

**PHILLIPS 66  
FERTILIZER**

50 LB. BAG **1<sup>49</sup>**

Makes Lawn, Trees,  
Shrubs Greener.  
Much Faster.



PHILLIPS  
**66**  
PREMIUM QUALITY



**60' PLASTIC GARDEN HOSE**

It's extra-long for easier, more versatile use. Big 1/2" diameter. 5-year guarantee. Has plated, non-rust fittings.

**2<sup>29</sup>**

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Your Choice!

**DeSoto**

OUTSIDE or INSIDE

**PAINT**

OUTSIDE WHITE

Covers 600 sq. ft. per gallon. Maintains its whiteness.

INSIDE LATEX

Dries to a smooth beautiful finish in 30 minutes. 5 colors.

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GAL.



HANDY

**HOSE HANGER**

All metal. Attaches easily to wall to protect life of hose.

**48¢**



**Catalina "Tote-about"  
PORTABLE COOLER**

**\$19<sup>88</sup>**

Handy  
Push Button  
Controls.  
Recirculating  
Water Pump.  
Weighs 19 lbs.  
Easily Moved.

# WHITE'S

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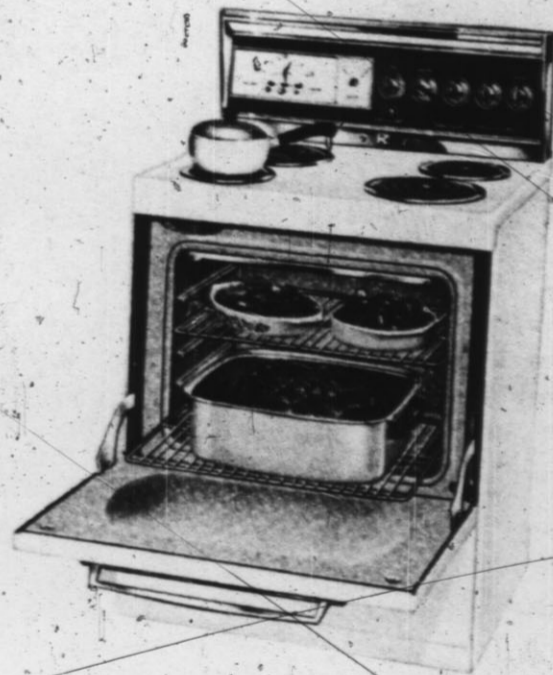
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- Washers
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At Jerry's Appliance you not only will find the finest merchandise available (surely Frigidaire is the finest) but you'll also find that you can depend on Jerry's service too. Whatever your needs: Refrigerator, Freezer, Range, Washer, Dryer, you'll do well to check the fine line of Frigidaire appliances at Jerry's Appliance.

## Close Out

On All 1963

## Washers and Dryers

AT SUBSTANTIAL SAVINGS

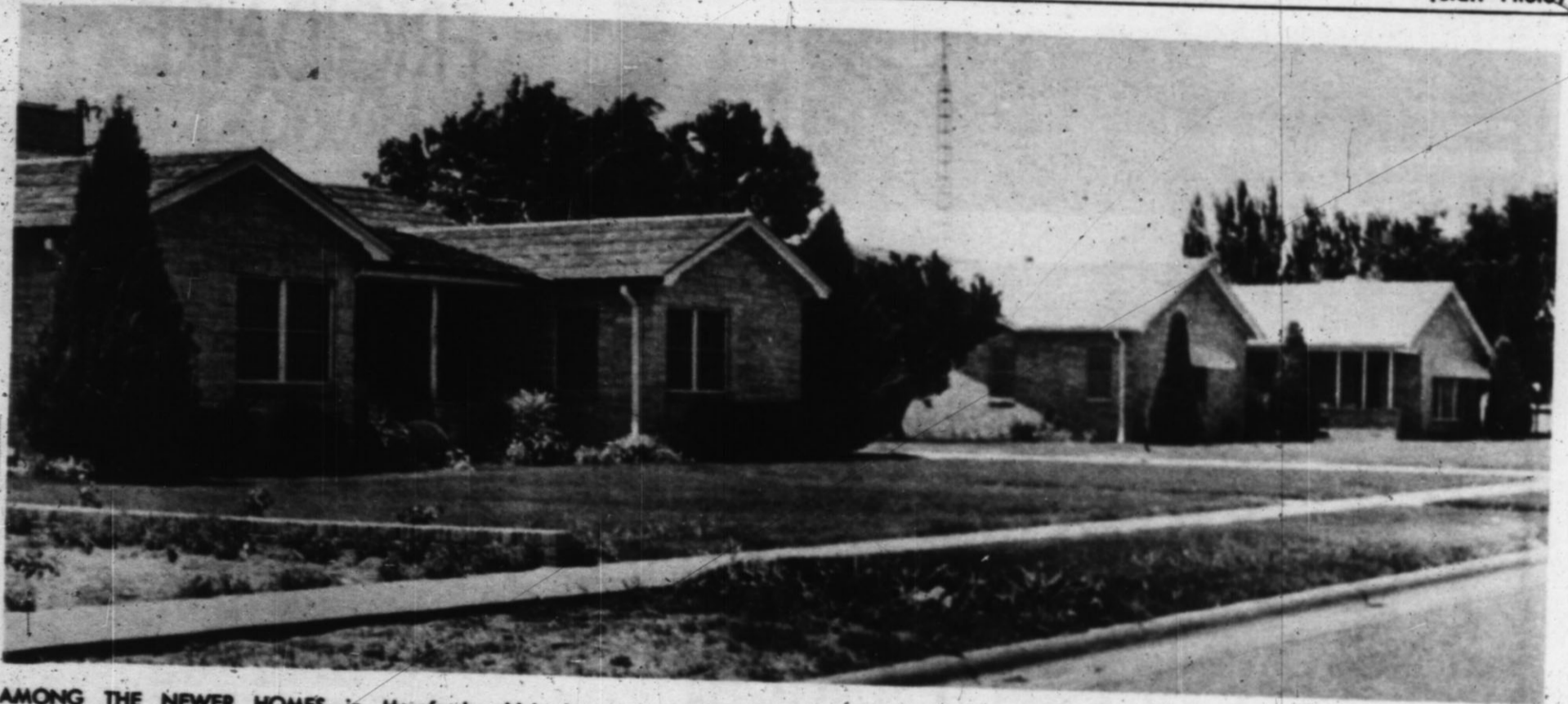
# JERRY'S APPLIANCE

513 PARK AVE.

PHONE EM 4-3505



FORMING AN ATTRACTIVE BACKGROUND and creating a lovely back garden for the comparatively new R. G. Peeler home on North Texas are these lovely trees, which were planted after the house was built. (Staff Photo)



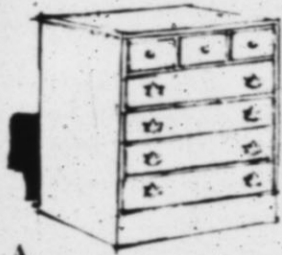
AMONG THE NEWER HOMES in Hereford which have young, fast-growing trees are these on North Texas. Many other homeowners in newer residential areas have planted trees which are now a nice size. If each person included in his landscaping plans at least one fast-growing tree in both the back and the front yards, the new residential areas could soon be as cool and attractive in appearance as older sections of town. (Staff Photo)

# Shop and Save...

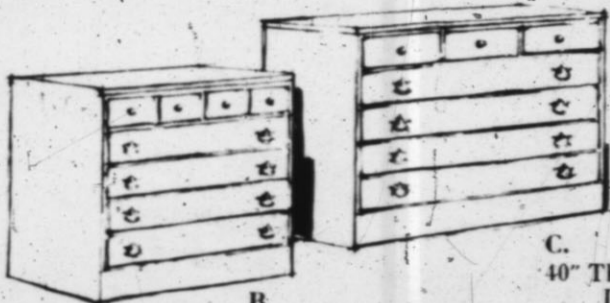
That's right ladies . . . . your Hereford Brand Carrier can save you money!  
 HOW? Well, just check the many, many bargains advertised in the Hereford  
 Brand and Sunday Brand each and every week, and you'll SEE . . . . You'll  
 SAVE!  
 Come in soon . . . . . subscribe to the Hereford Brand and Sunday Brand.

## The Hereford Brand - The Sunday Brand

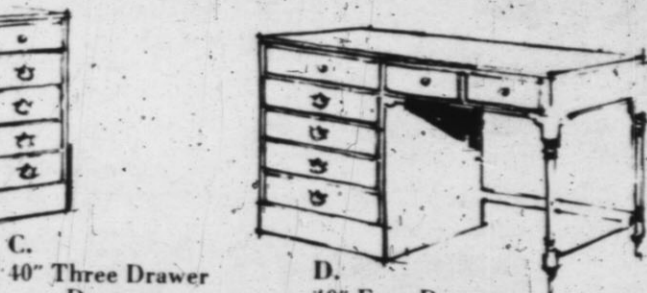
# Ethan Allen Custom Room Plan Units



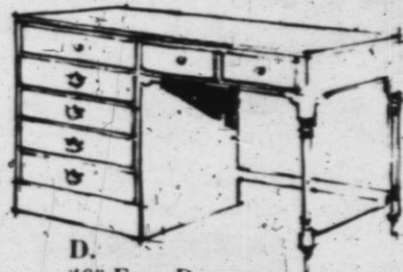
A. 24" Three Drawer Chest  
**\$75.00**



B. 30" Three Drawer Chest  
**\$79.50**



C. 40" Three Drawer Dresser  
**\$99.00**



D. 40" Four Drawer Dresser Desk  
**\$107.00**



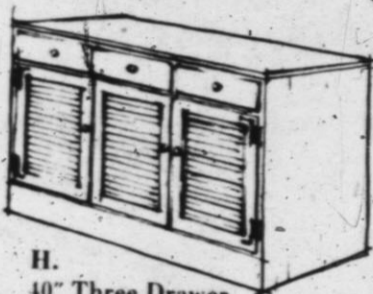
E. 21" Upper Bookcase\*  
**\$43.00**



F. 30" Upper Bookcase\*  
**\$47.50**



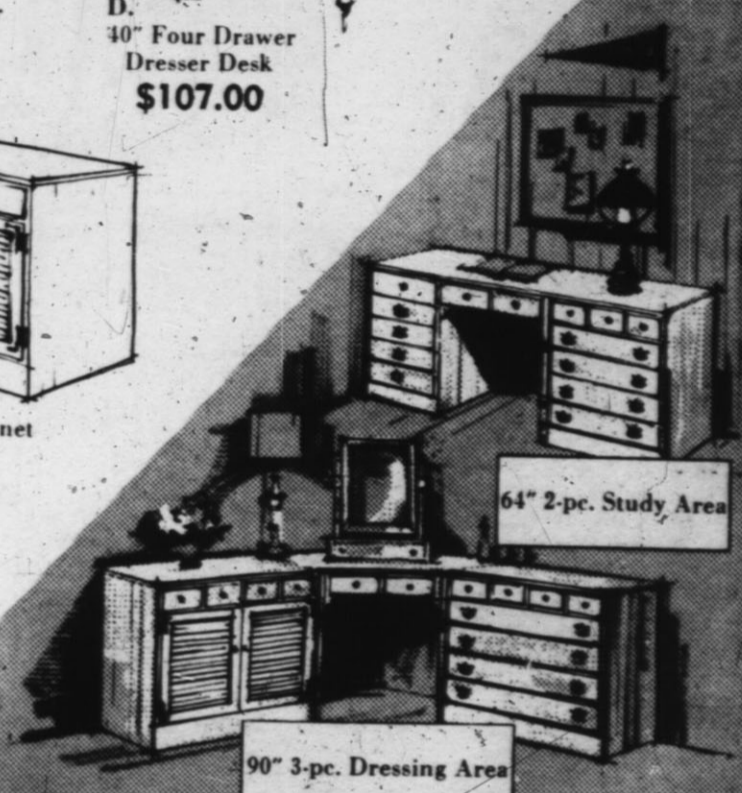
G. 40" Upper Bookcase  
**\$65.00**



H. 40" Three Drawer Shutter Door Cabinet  
**\$105.00**

Custom Room Plan Units give your room a built-in look for less than the built-in price.

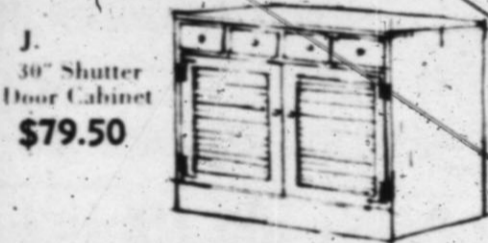
Here you see just five ways they fit side by side, fill corners, climb walls, create useful, beautiful storage space. Use Custom Room Plan Units in any size or shape room to suit your specific decorating and storage needs. After all, that's what they were designed for.



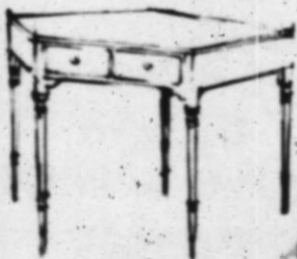
64" 2-pc. Study Area

90" 3-pc. Dressing Area

and here are just a few ways you can use them!

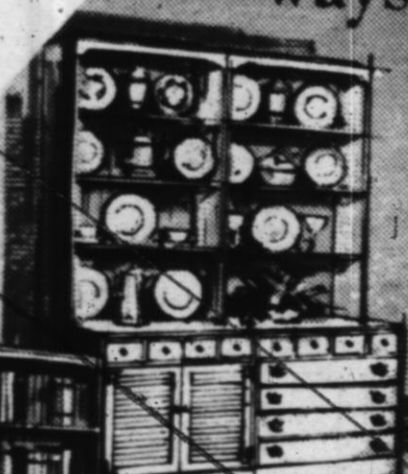


J. 30" Shutter Door Cabinet  
**\$79.50**

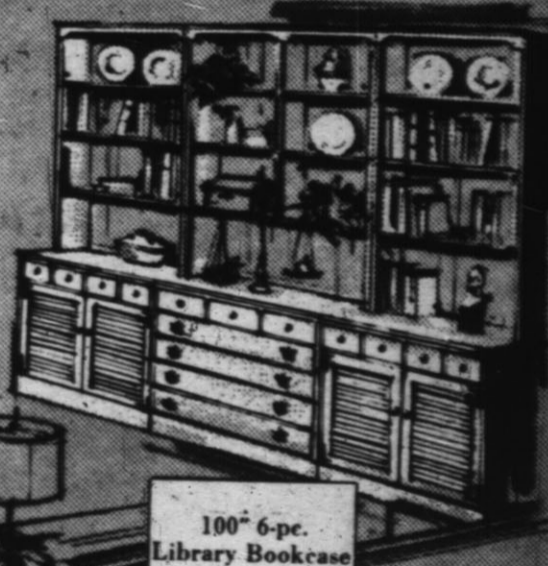


K. 34" Corner Desk  
**\$64.00**

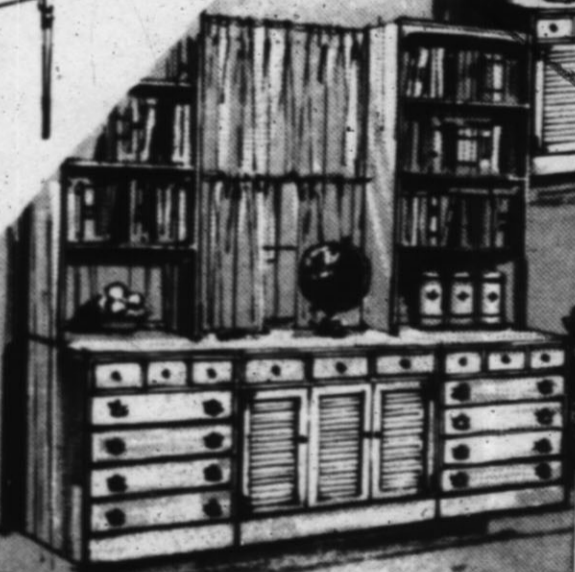
18 1/2" bases



68" 4-pc. Linen and China Storage and Display



100" 6-pc. Library Bookcase and storage



88" 5-pc. Window Wall

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