

# Mothers March On Polio Scheduled Here Tonight



**Dimes Mean Steps**

The March of Dimes helped these two youngsters walk again. Both were paralyzed but, thanks to medical care made available by local polio chapters, both can get around under their own power again and may eventually be able to overcome all crippling effects of the disease. Mary Lavon Foreman, left, daughter of Mr. and Mrs. Willie Foreman Jr. of 710 Wyoming, was paralyzed in the left arm and leg. She can use both limbs now and is even thinking of discarding the braces. Stricken in May, 1952, Mary Lavon received treatment in a local hospital, at Abilene and at the Warm Springs Foundation, Gonzales, for more than four months, with all bills paid by the Howard-Glasscock Chapter of the National Foundation for Infantile Paralysis. Evelyn Fierro, daughter of Mr. and Mrs. Antonio Fierro of Odessa and granddaughter of George Billalba of Big Spring, was paralyzed from the waist down by polio. Stricken in November, 1951, she also received months of treatment here and at the Gonzales institution. Her treatment was financed by the Ector County Chapter of NFIP. Evelyn now can get around easily on her pint-size crutches. Her parents hope additional treatment will enable Evelyn to throw away both crutches and braces.

Big Spring mothers will march on polio this evening and they hope to have added several hundred dollars to the local polio fund by the time the parade for dimes and dollars is finished.

The "Mothers March" will last for an hour, from 7 to 8 p.m. today. There'll be a mother for every residential block, and persons with March of Dimes contributions are asked to have porch lights burning so that donations can be picked up.

City P-TA units are in charge of the "march" and they will make every effort to reach all homes by 8 p.m. In event someone doesn't call for your contribution by 8 o'clock, phone No. 531 or 785 and a special messenger will come for the donation.

Captains of crews working in the mothers march also may call the numbers, which are telephones at the Reeder Insurance Agency, clearing house, and the messengers will pick up the money collected by various groups.

All money will be promptly dropped in night depository at a bank.

Several other events are scheduled for the remainder of the week as March of Dimes benefits. A special dance has been arranged for Friday evening in the Settles ballroom. Joe Williamson's "Starlighters" orchestra will provide music and there will be no charges made for the talent or use of the ballroom, with all proceeds to go to the March of Dimes.

Tri-H-Y members Saturday will be in charge of MOD solicitations on downtown streets.

Saturday's climax will come at 4 p.m. when Benny Fox and his sister, Betty Fox, will perform the "Dance of Death" on an 18-inch-square platform high above the streets. The small platform will be extended from the Settles Hotel. Streets will be blacked for the performance. The Tri-H-Y team will move through the crowd to receive contributions to be used in the fight against polio.

Solicitation also is being made in all theatres this week with various service clubs in charge of the work at drive-ins and R&R Theatres personnel handling the chore at the downtown movie places.

The March of Dimes campaign is scheduled to close Saturday night. Goal of the campaign is \$15,000. No complete report has yet been made on progress of the drive.



**Brick Work Going Up**

Two bricklayers are shown above placing bricks on the northeast corner of the new Howard County Courthouse. They are Billy C. Cox of Pampa, left, and Dave Faulkenberry of Colorado City, right. The brick work is being done by B. F. Horn, general contractor for the building. The complete lower ledge of the light colored brick is now in place on the north side of the Courthouse. The workers will have the lower ledge of brick in place all around the Courthouse in a few days, it was reported. Most of the partitions are in place in the basement, where the bricklayers have been putting up the tile sidings. The brick work will continue a floor at a time. When workers lay the brick as high as they can because of upper construction, they will start on partitions inside the building.

## Book Awards Are Presented To Trio

NEW YORK (AP)—National Book Awards, made annually by the book industry, were presented last night to Ralph Ellison, Bernard DeVoto and Archibald MacLeish for the most distinguished works of 1952.

MacLeish, 50, former librarian of Congress, won the poetry award for his "Collected Poems, 1917-1952."

DeVoto, 55, novelist and historian, won the nonfiction prize for his "The Course of Empire," which traces early exploration in America.

Ellison, 38, a Negro writer from Oklahoma City, received the fiction award for his novel, "Invisible Man," a story of the struggles and problems of a young Negro in modern America.

# Big Spring Herald

Sec. II Big Spring, Tex., Thurs., Jan. 29, 1953 Food

## SCS Changes Are Opposed By White

DALLAS, Jan. 29 (AP)—Any change in administration of the U. S. Soil Conservation Service is opposed by at least three Southern state agriculture commissioners.

The trio—John C. White, Texas; Frank M. Stewart, Alabama, and Dave L. Pearce, Louisiana—yesterday said they would "like to urge on President Eisenhower and Secretary of Agriculture Ezra Benson, in the strongest terms of which we are capable," that the Soil Conservation Service be continued and improved.

## Turkey Crop Cut

AUSTIN, Jan. 29 (AP)—Texas turkey growers may cut their 1953 crop by 8 per cent from last year's 3,700,000 to 3,400,000, the Department of Agriculture estimated today.

## 53 Persons Drown In Ferry Disaster Off Pusan, Korea

PUSAN, Korea (AP)—The Transportation Ministry said today 53 passengers drowned when the ferry Good Fortune sank off the west coast Sunday.

The ministry said 87 passengers survived. The ferry carried 140 Koreans, almost double its rated capacity of 75, plus a heavy cargo.

Newspapers said scores were hurt as panic swept the ferry. The government is investigating the tragedy and is holding the captain-owner for questioning.

## Failures Increase

NEW YORK, Jan. 29 (AP)—Business failures in the week ended Jan. 22 were the highest for any week in seven months at 173, Dun & Bradstreet reported today.



# BAKE A SPRY CAKE AND SAVE 10¢



**CAKE**  
**Aunt Jenny's CHOCOLATE RAPTURE CAKE**  
This recipe is especially designed to give you a lighter, fluffier cake with a homogenized shortening. Be sure to use Spry...  
Bakes in moderate oven (350°F.) for 25-35 minutes  
Makes 9-inch cake (2 layers)  
Sift... 1 1/2 cups sifted cake flour, 1 1/2 cups sugar, 1/2 teaspoon salt, 1/2 teaspoon baking powder, 1/2 cup (1/2 cup) shortening (spry), 1/2 cup (1/2 cup) chocolate, 1 cup buttermilk or thick sour milk, 1 teaspoon vanilla  
Beat... 200 strokes (2 min. by hand, or on mixer at low speed), scrape bowl and spoon  
Add... 2 unbroken eggs  
Beat... 200 strokes (as above)  
Stand... 1 cup fine-cut coconut  
Four... into 2 deep 9-in. Sprycoated round layer pans  
Bake... in moderate oven (350°F.) for 25 to 35 min.  
Spread... Tawny Glaze Frosting between layers and on top and sides of cake.  
Melt... 1/2 ounce chocolate, 1/2 teaspoon homogenized Spry, cream and patina over top of frosted cake, allowing a few "ribbons" of chocolate to run down sides of cake.  
**Tawny Glaze Frosting** Put 2 unbroken egg whites, 1 cup (1 cup) granulated sugar, 1/2 cup brown sugar, 4 tablespoons water, and 1 teaspoon salt in 1 1/2 quart double boiler and mix thoroughly. Place over rapidly boiling water and beat constantly with rotary egg beater until mixture will hold a peak (7 minutes). Remove from hot water, add 1 teaspoon vanilla, and beat until cool and thick enough to spread.  
**CUT OUT COUPON BELOW NOW!**



Aunt Jenny says:

"Here's your chance to try Spry... see how much higher, lighter it makes your cakes!"

Cut out the coupon right now. Take it to your grocer. He'll give you 10¢ off on a 3 lb. can of Spry. Then make this Chocolate Rapture cake—it's quick, easy and certain sure to make a hit with your family. And with you, too—you'll be so pleased when you take those deep, dark Spry layers out of the oven you'll see right away why I want you to try Spry. For Spry is homogenized—pre-creamed to blend quicker, easier with dry ingredients... the only kind of shortening specially made to mix with the liquids your cake recipe call for. That's why Lever Brothers Company guarantees your cakes will be higher, lighter, smoother-textured or your money refunded!



Don't miss this Money-Saving Offer!

## Coupons May Be Redeemed At Any Of The Following Grocers:

- BLEWETT'S GRO. & MKT.—WAFB Road
- TRAVIS GROCERY—711 Scurry
- ROY CARTER GROCERY—609 Gregg
- FURR FOOD STORE—310 Gregg
- ALLEN GROCERY—205 E. Third
- HOMER'S GROC. & MKT.—201 Runnels
- PACKING HOUSE MARKET—110 Main
- B&B GROCERY—611 E. Third
- JACK'S DRIVE-IN GROCERY—910 E. Third
- FLOYD ASHLEY GROCERY—1409 E. Third
- PIGGY WIGGLY GROCERY—1009 11th Place
- AGEE'S GROCERY—1201 11th Place
- GREEN GROCERY—1000 11th Place
- KING GROCERY—800 11th Place
- DOUGLASS GROC. & MKT.—1018 Johnson
- SOUTH WARD GROCERY—1310 Austin
- McCAULEY GROCERY—1401 Austin
- LYTLE'S GROC. & MKT.—1011 E. 6th
- RAY COFFEE GROCERY—700 E. 17th
- LAWSON GROCERY—206 E. 18th
- HILLTOP GROCERY—1405 Scurry
- TRACY'S FOOD MARKET—1601 Scurry
- TOBY'S DRIVE-IN GROCERY—1801 Gregg
- JONES SUPER MARKET—1710 Gregg
- J. O. NEWSOM FOOD MARKET—2405 Scurry
- CAMP DIXIE GROCERY—2405 Scurry
- DEHLINGER GROCERY—507 W. 7th
- HULL & PHILLIPS GROCERY—303 Bell
- NEWSOM'S SUPER MARKET—501 W. 3rd
- TRAILER CAMP GROCERY—807 W. 3rd
- GLEN BROWN'S GROCERY—904 W. 3rd
- MOTOR INN GROCERY—1200 W. 3rd
- CARR BROS. GROCERY—2000 W. 3rd
- BROWN'S TRADING POST NO. 2—West Hwy. 80
- BILL NEWSOM GROCERY—West Hwy. 80
- FORREST GROCERY—102 Harding
- OSBORN GROCERY—West Hwy. 80
- McDANIEL GROC. & MKT.—West Hwy. 80
- HI-WAY GROCERY—West Hwy. 80
- HOLMAN GROCERY—200 N. Gregg
- GARCIA GROCERY—416 N.W. 4th
- TREVINO GROC. & MKT.—208 Orendoff
- VELA GROCERY—617 N.W. 4th
- FRIENDLY GROCERY—801 N.W. 5th
- GONZALEZ GROCERY—306 N.W. 7th
- RINGENER GROCERY—Lamesa Hwy.
- THURMAN GROCERY—1106 Lamesa Hwy.
- CAP ROCK GROCERY—Lamesa Hwy.
- CASEY & FULLER GROCERY—602 N.E. 2nd
- SHORTY'S PAY 'N TAKE GROC.—708 Lamesa Hwy.
- JACK'S-NO. 2 DRIVE-IN—Lamesa Hwy.
- BATES GROCERY—Coahoma
- CRAMER GROCERY—Coahoma
- L. W. MOORE GROCERY—Forsan
- CRAIG GROCERY—Forsan



## a Smart shopper

Every smart shopper knows that MARYLAND CLUB is her best buy in coffee... because with MARYLAND CLUB she can get 10 to 15 more delicious cups out of every pound... thus she can actually save up to 25¢ per pound and still enjoy the very best! No wonder smart shoppers everywhere are switching from less flavorful coffees to MARYLAND CLUB, the world's richest coffee! Buy MARYLAND CLUB the next time you shop... enjoy its richer flavor and the economy bonus it gives you in every pound. Remember... MARYLAND CLUB is the coffee you'd drink if you owned all the coffee in the world!

\*As certified by Southwestern Laboratories





PLAINS, ONE HALF GALLON VANILLA

**MELLORINE 59¢**

LIBBY'S, NO. 2 1/2 CAN

**FRUIT COCKTAIL 33¢**

YOU CAN JOIN THE

# MARCH OF DIMES



WITH THE DIMES YOU SAVE...

AT PIGGLY WIGGLY!

DOUBLE S&H GREEN STAMPS WED.

GREEN LIMA BEANS LIBBY'S 303 CAN 29c

PEAS LIBBY'S GARDEN SWEET NO. 303 CAN 22c

TOMATOES DEER NO. 2 CAN 17c

MEXICORN NIBLETS 12 OZ. CAN 22c

**ORANGE ADE**

HI-C 46 OZ. CAN . . . . . **24¢**

HUNT'S, NO. 300 CAN PEARS . . . . . 24c

WHITE HOUSE APPLE, 303 CAN SAUCE . . . . . 19c

LIBBY CRUSHED, NO. 2 CAN PINEAPPLE . 28c

**GRAPE JAM**

BAMA TWO POUND JAR . . . . . **37¢**

APPLE BUTTER BAMA 28 OZ. JAR . . . . . 23c

NIAGARA STARCH . . . . . 19c

**DOG FOOD**

RED HEART ONE POUND CAN . . . . . **14¢**

**FRUITS & VEGETABLES**

**CATSUP**

HUNT'S 14 OZ. BOTTLE 17c

STUFFED OLIVES LIBBY'S 6 OZ. . . . . 49c

PIMENTOS BLUE PLATE 7 OZ. CAN . . . . . 22c

SPRY 3 LB. CAN WITH COUPON ON PAGE 1, SEC. II . . . . . 79c

ANGELUS, 8 OZ. BAG Marshmallows . . 19c

PETER PAN PEANUT, 12 OZ. BUTTER . . . . . 37c

CUT SPAGHETTI, 14 OZ. CELLO SKINNER 'S . . . . . 24c

PATIO, NO. 2 CAN CHILI . . . . . 63c

PATIO, NO. 300 CAN TAMALES . . . . . 22c

**TOMATOES . . . . . 15¢**

SNOW WHITE, POUND CAULIFLOUR 12 1/2c BUNCH GREEN ONIONS 7 1/2c

**LEMONS SUNKIST POUND . . . . . 15¢**

**AVOCADOS LARGE EACH . . . . . 12 1/2¢**

**U. S. GRADED QUALITY MEATS**

NORTHERN, 650 SHEET ROLL

**TOILET TISSUE 3 FOR 25¢**

SCOTT'S, 150 FT. ROLL PAPER TOWELS . . . 19c CUT RITE, ROLL WAXED PAPER . . . 28c

COLGATE, 75c ECONOMY SIZE

**TOOTH PASTE . . . . . 42¢**

HALO, 50c SIZE SHAMPOO . . . . . 39c COLGATE BRUSHLESS, GIANT SIZE SHAVE CREAM . . . 39c

BOYER, 75c SIZE HAIR ARRANGER . 39c BLUE, 10 IN DISPENSER GILLETTE BLADES 49c

SWANSON'S FROZEN, 8 OZ. PACKAGE

**CHICKEN POT PIE 39¢**

SNOW CROP CHOPPED, 10 OZ. PKG. BROCCOLI . . . . . 19c SOUTHMOST, 12 OZ. PKG. TURNIP GREENS . . 21c

SNOW CROP, 10 OZ. PKG. BABY LIMAS . . . 27c SNOW CROP WHOLE, 10 OZ. PKG. BABY OKRA . . . 27c

SNOW CROP, 12 OZ. PACKAGE

**PEAS . . . . . 17¢**

U.S. GRADED CHOICE OR GOOD, PER POUND

SIRLOIN CLUB T-BONE PORTERHOUSE **STEAKS . . . . . 89¢**

TENDER, LEAN SHORT, LB. RIBS . . . . . 25c U.S. Graded Chuck or Good, Pot Lb. ROASTS . . . . . 59c FRESH FROZEN BONELESS, LB. PERCH . . . . . 39c

FRESH, LEAN, GROUND, LB. BEEF . . . . . 65c BALLARD'S, CAN BISCUITS . 10c RATH BLACKHAWK, LB. WIENERS . 49c

U.S. GRADED COMMERCIAL, PER POUND

SIRLOIN CLUB T-BONE PORTERHOUSE **STEAKS . . . . . 59¢**

U.S. COMMERCIAL POT. LB. ROASTS . . . . . 45c HEART OF TEXAS, LB. FRYERS . . . . . 55c LEAN, MEATY, LB. SPARE RIBS . 39c

WHOLE OR SHANK HALF, LB. HAMS . . . . . 59c BOSTON BUTT PORK, LB. ROAST . . . . . 39c FRESHLY SLICED, LB. PORK LIVER 25c

LONGHORN, LB. CHEESE . . . . . 59c CUDAHY'S PURITAN, 1 LB. ROLL SAUSAGE . 49c FANCY YOUNG, LB. HENS . . . . . 43c

FRESHLY GROUND, PER POUND

**HAMBURGER 33¢**

**PIGGLY WIGGLY**  
DAVIS & HUMPHRIES OWNERS & OPERATORS

# CARLOAD SALE

<b>FLOUR</b>	Gold Medal 10 Lb. Bag . . . . .	<b>79c</b>
<b>PICKLES</b>	Alabama Girl Sour or Dill Quart . . . . .	<b>25c</b>
<b>PEACHES</b>	Val Vita Syrup Packed No. 2 1/2 Can . . . . .	<b>25c</b>
<b>APRICOTS</b>	Hunt's Whole Unpeeled, Heavy Syrup. No. 2 1/2 Can	<b>29c</b>
<b>LUNCH MEAT</b>	Oscar Mayer 12 Oz. Can . . . . .	<b>39c</b>
<b>PORK &amp; BEANS</b>	Dorman Tall Can 3 For . . . . .	<b>25c</b>

PEARS, Elna., in heavy syrup, No. 2 1/2 Can . . . . .	<b>33c</b>	VIENNA SAUSAGE, Libby's No. 1/2 Can . . . . .	<b>20c</b>
DOG FOOD, Dog Club, Tall Can, 2 For . . . . .	<b>19c</b>	TUNA FISH, Food Club Fancy Solid Pack, White Meat . . . . .	<b>37c</b>

<b>TOMATO JUICE</b>	House of George 46 Oz. Can . . . . .	<b>25c</b>
<b>SPRY</b>	3 Lb. Can With Coupon In Today's Herald, Page 1, Sec. II Without Coupon—69c	<b>59c</b>

CAKE MIX, Betty Crocker, White, Yellow, Pkg. . . . .	<b>37c</b>
NAPKINS, Bo Peep, 80 Count Pkg. . . . .	<b>12 1/2c</b>
TISSUE, Northern, 3 Rolls . . . . .	<b>25c</b>

**FRESH FROZEN FOODS**

**JUICE** ORANGE, Food Club, 6 Oz. Can . . . . . **12 1/2c**

**BROCCOLI** Sno Crop Chopped, Pkg. . . . . **19c**

**CORN** Fresh Frozen Food Club Whole Kernel 10 Oz. Pkg. . . . . **15c**

**Special Offer!**

1/2 lb. of **ARMOUR**  
**CLOVERBLOOM "99" MARGARINE**

FREE of extra cost when you buy 1 1/2 lbs. **33c**  
Per Lb.

**KLEENEX** 200 Count Pkg. . . . . **12 1/2c**

COLGATE <b>TOOTH PASTE</b> 75c Size . . . . .	<b>42c</b>
PHILLIPS MILK OF <b>MAGNESIA</b> 50c Size . . . . .	<b>39c</b>
LISTERINE <b>ANTISEPTIC</b> 60c Size . . . . .	<b>43c</b>

TOP SPRED  
**OLEO** . . . . . **15c**  
Colored In Quarters

**\$179,750 IN PRIZES**

Enter **GOLD MEDAL-WESSON OIL** Contest!

\$30,000 in cash and 3,000 Fryrite Electric Fryers will be given as additional prizes. Get entry blank at Furr's Super Markets and win one of these fine prizes. Stop and Save!

WESSON OIL Pint . . . . . **35c**      SOFTASILK Reg. Pkg. . . . . **42c**

California Iceberg  
**LETTUCE** 1 Lb. . . . . **10c**

**BANANAS** Fancy Golden Fruit, Lb. . . . . **12 1/2c**

**AVOCADOES** California Saled King Each . . . . . **12 1/2c**

**CARROTS** Fresh Crisp Bunch . . . . . **5c**      **ORANGES** Fla. Juicy Lb. . . . . **7 1/2c**

**CAULIFLOWER** Sno White Lb. . . . . **12 1/2c**

**SAUSAGE** Farm Pac 1 Lb. Roll . . . . . **39c**      Smoked Links Lb. . . . . **69c**

**HAMS** HICKORY-SMOKED Farm Pac Shank End, Lb. . . . . **49c**      Butt End Lb. . . . . **55c**      **FRANKS** Farm Pac 1 Lb. Cello Pkg. . . . . **59c**

**CHILI** Farm Pac Brick, Lb. . . . . **59c**

**RIBS** Short, Fancy Beef Lb. . . . . **29c**

**U.S. Govt. Commercial Baby Beef**

**ROAST** Chuck Lb. . . . . **45c**

**LIVER** Baby Beef Lb. . . . . **49c**



**HOUSEHOLD INSTITUTE**  
2-pc Breakfast Set

1 1/4 Qt. Sauce Pan and 6 1/2-in. Frying Pan

**\$3.69 WITH CARD** Now! You SAVE over 40%  
(Price without card \$6.50)



QUEEN OF HEARTS STEW  
... top pork stew with fluffy biscuits



A MEAT STRETCHING STEW  
... crisp bacon adds flavor to veal dish

### Cheese Good Appetizer Before Meals

Cocktails and a few tasty snacks served in the living room as the first course of simple family or party dinners are rapidly gaining in favor. And cheese rates high for these snacks with both family members or guests and hosts. Family and guests like this kind of service because they need not worry if they are a few minutes late for dinner. Hostesses like the arrangement because in these days when most of them are cook and waitress too, it enables them to put the main course on the table without having to jump up to re-

move glasses and bring in plates. The cocktails may be of a wide variety: tomato juice, a tart fruit juice, sauerkraut juice or a dry, light wine or any other appetite-stimulating beverage. Whatever the type of cocktail, there is one hard and fast rule for the snack served with it: It must arouse and sharpen one's appetite—not kill it. Thus, the tid-bit must be attractive, zestful and small in order to fill its role. Cheese is the hostess' perfect ally for making cocktail snacks. It can be served as is or combined with other foods, because cheeses range in flavor from mild to robust, and in texture from soft to hard.

Quick-cooking tapioca thickens soup deliciously and delicately. Use it sometimes, too, as a thickener for scalloped tomatoes.

### Recipe Of The Week

**Scalloped Cabbage and Apples**  
3 cups shredded cabbage  
1 cup tart sliced apples  
1 teaspoon salt  
2 tablespoons butter  
¼ cup buttered bread crumbs  
1 teaspoon sugar  
¼ cup water  
In a greased baking dish place alternate layers of the cabbage and apples, seasoning each with salt and fat and sprinkling the sugar on the apples. Over the last layer spread the buttered crumbs. Add water. Cover, and bake in a moderate oven, 375 degrees F. for 45 minutes or until the cabbage and apples are tender. Toward the last remove the cover so the crumbs can brown. Serve in the baking dish. Makes 6 servings.

Use wooden spoons for saucepan stirring, if you want to keep the bottom of your saucepan free from scratches.

### Broiled Tomatoes

Mix two tablespoons of mayonnaise with two tablespoons of prepared yellow mustard; spread

on four tomato halves and broil until lightly browned. Serve on a vegetable platter with buttered spinach, baked sweet potato, creamed mushrooms, and green snap beans.

SO MUCH FOR THE MONEY



3-MINUTE OATS

WEEK END SPECIALS!

# food buys

SMART SHOPPERS WATCH FOR!

**SPRY**  
BEST FOR ALL YOU BAKE AND FRY.  
3 LB. CAN **69¢** WITH COUPON FROM THIS PAPER

FREE SPRY COOK BOOK TO THE FIRST 100 CUSTOMERS REDEEMING COUPONS.

DOUBLE S & H GREEN STAMPS WED.

SCOOP!

## EGGS

LARGE FRESH DOZEN.

# 57¢

**CHEER LARGE BOX . . . . 25¢ FRESH DRESSED POUND**

**FRYERS 49¢**

**BACON ROAST BEEF CHEESE SYRUP**

**PEACHES Val Vita No. 2 1/2 Can . . . . . 25¢**

**CHILI Libby Pound Can With Beans . . . . . 33¢**

**COCOA SOUP JUICE PICKLES**

**Tall Korn Lb. . . . . 49¢**

**Chuck, U. S. Good Govt. Grade, Lb. . . . . 39¢**

**Fresh Ground Lb. . . . . 39¢**

**Longhorn Full Cream Lb. . . . . 59¢**

**Worth Quart Bottle . . . . . 35¢**

**Hershey's 1/2 Lb. Can . . . . . 25¢**

**Cambell's Tomato Can . . . . . 10¢**

**Blue Goose Frozen Orange, 6 Oz. Can . . . . . 12 1/2¢**

**Supreme Sour Quart . . . . . 25¢**

SWANSDOWN

## CAKE MIX

16 OZ. PACKAGE

# 29¢

Supreme 1 Lb. Box

## CRACKERS . 19¢

The Beta Sigma Phi Sorority Will Conduct A

### CAKE SALE

Beginning At 3:30 P.M. Saturday At The Gregg Street Store Proceeds Go To The

### MARCH OF DIMES

10 Lb. Bag Russets **POTATOES . 55¢**

Florida Lb. **ORANGES . 7 1/2¢**

Red Delicious Lb. **APPLES . . . . 15¢**

Fresh Lb. **CABBAGE . . . . 2¢**

Turnip Bunch **GREENS . . . . 10¢**

Fresh Green Bunch **ONIONS . . . . 5¢**

Fresh Large Carton **TOMATOES . 15¢**

Remember . . . You Can Shop Till 10 P.M. At

# Newsom's

FOOD CENTERS

SERVING BIG SPRING

## Cheaper Meat Cuts Delicious In Stew

For a dinner that is as easy on the cook as it is on the budget, a stew is the answer. The cheaper cuts of meat that can be used in stew, when combined with the family's favorite stew vegetables and well seasoned, will make a satisfying meal. Regular stew recipes can be turned into something special when the cook experiments with the herbs and spices that add distinctive touches. The use of such seasonings as bay leaf, peppercorns, savory, or marjoram can be worked out to your own formula. But be careful. Start with only a faint suggestion and add more in later stews if the family likes it. Your family's likes and dislikes can be further catered to by brewing either a light or dark stew. The difference is in the first steps. If it's a brown stew you want, first dredge the meat cubes in flour, then brown in hot lard or cooking oils. No matter what kind of stew you are making, the secret of a savory, tender one is slow cooking or simmering. Longer cooking at a low temperature results in tender, tasty meat cubes. When cooked too fast the meat juices are cooked out of the meat. Since the less tender cuts of meat are sold for stews, the long, slow cooking is especially important for tenderness. A good stew is always a he-man favorite. For a "new look" to tempt the men in your family, serve it over rice. If you like to experiment, trying adding your own touch of herbs to the stew, or perhaps chopped chives, onions, or mushrooms mixed with the rice before cooking.

**SAVORY BEEF STEW**  
1 pound chuck or round, cut in 1 1/2-inch cubes  
1/4 cup flour  
2 slices bacon, cut in 1/2-inch pieces  
1 tablespoon fat  
1/2 cup catsup  
1 teaspoon salt  
1/2 teaspoon pepper  
8 to 10 small white onions  
4 or 5 carrots  
1-13 cups packaged pre-cooked rice  
1 1/2 cups water  
1/2 teaspoon salt  
Dredge meat with flour. Fry bacon until crisp in large pan. Remove bacon and set aside. Add fat to drippings, then add meat and brown, stirring frequently. Add catsup, water, salt, pepper, and bacon. Cover and simmer about 1 hour and 15 minutes, or until meat is almost tender; stir occasionally. Add onions and continue to simmer for 5 minutes. Then add carrots and continue simmering until meat and vegetables are tender; stir occasionally.

Meanwhile, combine rice, water and salt in saucepan. Mix just until all rice is moistened. Bring quickly to a boil over high heat, uncovered, fluffing gently once or twice with a fork. (Do not stir.) Cover and remove from heat. Let stand

10 minutes. Arrange rice on serving platter. Top with beef stew. Makes four or five servings.

Canned vegetables can shorten the preparation and cooking time for any stew. This recipe for Irish Stew gains a new and delicious flavor by marinating the lamb in a well-seasoned dressing. Serve it with a green salad and you have a meal.

**IRISH VEGETABLE STEW**  
1/4 cup bottled salad oil  
2 tablespoons vinegar  
1 teaspoon salt  
1/2 teaspoon onion juice  
1/4 cup flour  
2 tablespoons shortening or drippings  
3 cups boiling water or liquid from vegetables  
1 cup small onions, sliced  
1 cup diced white turnips  
1 pound can diced carrots  
1 pound can green beans.  
Place lamb in bowl; combine salad oil, vinegar, salt, pepper, and onion juice and stir until well mixed. Pour over lamb and let stand in refrigerator for an hour. When ready to use, drain off the dressing. Dredge pieces of lamb in flour. Melt shortening or drippings in a four-quart saucepan, add lamb and cook over low heat until pieces are lightly browned. Add the oil dressing and boiling water. Cook slowly over low heat for one hour. Add onions and turnips and cook slowly until vegetables are tender. Add drained, diced carrots and green beans. Cook for 10 minutes or until vegetables are piping hot. Serve.

Queen of Hearts pork stew gets its name from the heart-shaped corn meal biscuits baked on top. Their crispness adds an ideal contrast to the bubbly stew. All stews are penny-savers, but this one made of pork is especially easy on the budget.

**QUEEN OF HEARTS PORK STEW**  
2 tablespoons shortening  
1 pound fresh pork, cut in cubes  
1/2 cup flour  
2 teaspoons salt  
1 bay leaf  
3 cups water  
8 medium carrots  
12 small onions  
6 medium potatoes  
1 cup peas  
Melt shortening in heavy frying pan or Dutch oven. Coat the pieces of pork with 2 tablespoons flour. Brown the meat well in the hot shortening; pour off drippings. Add salt, bay leaf, and 2 cups water. Cover tightly and bake in a moderate oven (350 degrees F.) or cover and cook over low heat on top of the range for one hour. Cut carrots, onions and potatoes in 1/2-inch pieces add to stew and continue cooking 1 1/2 hours longer. Blend remaining flour with 1 cup water; add to stew along with peas, and cook over direct heat until stew bubbles. If the gravy is too thick, additional water may be added. Put stew in casserole. Top the hot stew with biscuits.

**Biscuits**  
1/2 cup enriched corn meal

1 1/2 cups sifted enriched flour  
3 teaspoons baking powder  
1 teaspoon salt  
1/4 cup shortening  
2-3 cup milk  
For the biscuits, sift together dry ingredients; cut in shortening until mixture resembles coarse crumbs. Add milk and stir only until ingredients are dampened. (Add a little more milk if needed to make a soft dough.) Turn out on lightly floured board or pastry cloth and knead gently a few times. Roll out to 1/4-inch thickness. Cut with heart or other shaped cutter. Place biscuits on hot stew. Bake in hot oven (425 degrees F.) 10 to 12 minutes, or until brown.

Veal is a fourth good stew meat. Vegetables, meat and seasonings well blended make this meat stretching stew a good dinner.

**VEAL STEW**  
3 slices bacon, diced  
1 1/2 pounds veal, in 1-inch pieces  
1 teaspoon salt  
1/4 teaspoon pepper  
1 cup sliced onions  
2 tablespoons flour  
2 cups celery, chopped  
1/4 cup parsley, chopped  
1 cup sliced mushrooms  
1 tablespoon shortening  
6 medium size potatoes  
12 medium carrots  
2 cups water  
Fry bacon until crisp. Remove from fat and reserve. Season veal with salt and pepper. Brown in bacon fat with onions. Add flour and stir until blended smoothly. Cook a few seconds, until flour is lightly browned. Add water and celery. Stir until liquid is smooth. Bring to boil, then simmer over low heat for 1 to 1 1/2 hours or until meat is tender.

During last five minutes, add diced bacon, parsley and mushrooms which have been cooked in shortening until tender. Serve with boiled potatoes and carrots. If preferred, the potatoes and carrots can be cooked with the stew. Add them during last half-hour of cooking time.

Brussel sprouts are a nice variation on the usual stew vegetables. This recipe for beef stew adds the brussel sprouts, cooked separately, when the stew is served.

**BEEF STEW**  
1 1/2 pounds beef for stew  
1/4 cup flour  
3 tablespoons lard or drippings  
Salt and pepper  
6 medium potatoes  
6 small whole carrots  
1 pound fresh or 1 1/2 oz. package frozen brussel sprouts, cooked.  
Dredge meat in flour and brown slowly in lard or drippings. Season. Add only enough water to cover. Cover closely and cook slowly for 1 1/2 hours. Add potatoes and carrots and continue cooking until meat is tender and vegetables are done. Four off cooking liquid and thicken for gravy. Arrange meat, potatoes, carrots and cooked brussel sprouts on a warm platter. Serve with gravy. Serves six.

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GUY MADISON · "Wild Bill Hickok" · ANDY DEVINE

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**JET** **THURSDAY AND FRIDAY**

OPENS 6:15 P. M. — SHOW STARTS 7:15 P. M.

GARY COOPER · PHYLLIS THAXTER

**SPRINGFIELD RIFLE**

PLUS: COLOR CARTOON

**TERRACE** **THURSDAY AND FRIDAY**

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**Riding**  
**THE GRUB LINE**  
With Franklin Reynolds

A. H. Shroyer Jr., Big Spring breeder of Polled Herefords and who is also on duty at Webb Air Force Base got time enough off Tuesday to attend the Brown County Polled Hereford Association sale at Brownwood and returned home with one of the top bulls.

Among Shroyer's 50 mother cows are 15 two-year-old heifers with whom he will place the new bull. The heifers are the daughters of his Bonnie B, another herd sire he is keeping. Bonnie B is from the herd of Frank Jordan of Mason, and Jordan is the man who judged the Herefords for the annual Howard County-South Plains Association's sale this year.

Shroyer's new bull was consigned to the Brownwood sale by his breeder, E. W. Gill of Whon, Texas. This bull, GR Woodrow Mischief 31st, was calved March 17, 1951 and will go into service immediately. He is a great-grandson of Domestic Mischief 6th through Woodrow Mischief 8th, and a great-grandson of Woodrow Mischief through Annie Mischief, both on the side of his sire, Woodrow Mischief 20th.

His mother is Mollie Mischief which makes him also a great-grandson of Domestic Mischief through Woodrow Mischief 4th.

He is a well bred bull, and the new owner comments:

"He is just as good as an individual as he is in pedigree. On bloodlines I don't believe I could have found a better natural doer with a white face."

Shroyer is a fellow who doesn't see any sense in breeding horns on cattle and then sawing them off. In this connection it is perhaps significant that the population and popularity of the Polled Herefords is growing pretty fast. On the whole, throughout the country this sale season, according to some of the leading auctioneers, the Polled Herefords are bringing higher average prices than the Horned Herefords in comparable sales. From the breeders of Polled Shorthorns come similar reports, with the polled cattle of that breed also out-selling the horned.

Seventy-two head of the Polled Herefords averaged \$483 in the Brownwood sale, with 53 bulls averaging \$470 and 19 females hitting a \$520 average. The top bull sold at \$3,700 and the top female at \$1,375. Breeders said they considered the average extremely good in view of the fact there were so many young cattle in the sale.

Walter Britten sold the cattle which were judged by W. R. (Bud) Thurber.

A West Texas conference to discuss the problems presented by the employment of Mexican nationals on farms and ranches has been scheduled for San Angelo for Feb. 9.

The conference is being sponsored by the West Texas Chamber of Commerce and was announced by Robert M. Fleider of Abilene, chairman of the Agriculture and Livestock Committee.

"The purpose of the meeting," he said, "is to reach an agreement between all users of Mexican labor as to desirable changes to be made in the present contract

in case a new contract is negotiated."

The meeting will be open to the public with the hour and place being announced later.

Parents of boys and girls exhibiting livestock at the Southwestern Exposition and Fat Stock Show at Fort Worth need not worry about those boys and girls not having an opportunity to attend Sunday School next Sunday, Feb. 1.

The First National Bank of Fort Worth has taken care of that matter.

In Pioneer Palace at 8 a.m. the bank will sponsor a breakfast-Sunday School class. After the bountiful breakfast to which all the FFA and 4-H members are invited, there will be special music and the lesson for the day will be conducted by an outstanding teacher.

Officials of the show declare this breakfast-Sunday School program is the first of its kind ever provided for any livestock exposition anywhere.

The San Antonio Livestock Exposition this year will give FFA and 4-H boys between the ages of 12 and 18 an opportunity to win cash awards ranging downward from \$60 to \$20 for catching, haltering and leading some wild calves.

They call it a calf scramble and on each of 11 nights during the show, during the rodeo performance, 20 FFA and 4-H boys, armed with halters and a 10-foot piece of rope will be turned in the arena with 10 wild calves. Each boy will attempt to catch and halter a calf and then lead it across the finish line—without any help.

The 10 boys who are successful will receive the cash awards, which must be invested in livestock for their FFA or 4-H programs. The first boy across the line will win \$60; the second boy \$50; the third boy \$40; the fourth boy \$30; the

**Most People In History Worked In The Last Year**

WASHINGTON (AP)—More people were at work in the United States in 1952 than ever before in the nation's history, according to Census Bureau estimates.

However, the percentage of employed was not so high as it soared in three World War II years.

Employment last year was only slightly above 1951, but was considerably over the 1950 figures.

The bureau estimated the monthly average of civilian employment in 1952 at 61,291,000, which was 97.3 per cent of the estimated labor force.

The 1952 employment average compared with average monthly employment of 61,005,000 in 1951, 97 per cent of the labor force, and with 59,957,000 in 1950, or 95 per cent of the labor force.

Employment reached its peak in the United States in 1944, when 68.8 per cent of a labor force of 54,630,000 were at work.

Denver this month.

Ruth Ann Harden, a young lady from Nunn, Colorado, had the grand champion steer in the Aberdeen-Angus division at the show and this steer went on to become reserve grand champion of the whole show.

When he was sold, one-fourth of the price went to the "March of Dimes" because several years ago Miss Harden was herself stricken with polio and she attributes the splendid recovery she is making to the progress being made in the fight against polio by the National Foundation supported by the "March of Dimes" and to the fact that she has been as active as possible with livestock since being stricken.

She has bred all the calves she has fed out and exhibited during the past nine years, and during these years has bred and shown Herefords, Shorthorns and Angus.

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