



Mainly About People

Mr. and Mrs. E. S. Caughey, 25 E. Denver, had as guests in self home this weekend his sister and brother-in-law, Mr. and Mrs. H. Scott and son, Don, South Lake, Calif.

Name Change Confronts U.S.

The admittance of Hawaii as a state will change the official name of this nation from the United States of America to the United States of the Western Hemisphere, Rep. Walter Rogers disclosed in his weekly newsletter to the Panhandle.

Two Civil Suits Ready For Trial

Only two of six civil suits in District Court slated for jury hearing this week appeared ready to go to trial this morning. But, even those were held up for a couple of hours when Judge E. M. Goodrich had to send the sheriff's department out to pick up eight talesmen after the panel of 48 was whittled to less than 40 by excused and non-excused business of jurors.

MALENKOV

(Continued from page one) along with members of the reorganized Central Committee of the Communist Party sat on a huge table in the old throne room of the czar for the special session called after Stalin's death.

ATOMIC

(Continued from page one) ereats of safety this is done with in the final-12 hours preceding the detonation. Personnel busy in the area of "ground zero" included 200 from the atomic energy commission test organization; 300 unofficial observers from the civilian defense organization who will see in action the bomb against which they may one day have to cope, and 263 accredited correspondents, photographers and broadcasters.

CRIME DOESN'T PAY

TOKYO, March 16—UP—Tokyo police offer statistics proving crime doesn't pay—very much. After questioning 2,351 criminals with at least six years apprenticeship in their trades, the police reported that burglars earned an average of 14 cents a day and pickpockets and petty thieves 10 cents a day.

EIGHT DAYS

(Continued from page one) and petitions for Board Members Herman Whatley and Rex Rose were filed for them. Folia will be open in the junior high school corridor from 9 a.m. to 7 p.m. Election Day, according to School Business Manager Roy McMillen.

The bill, granting full statehood to the island group has passed the House of Representatives. Congress, Rogers said, is faced with the proposition of abandoning \$20,000,000 or spending an additional \$15,000,000 to save it.

Now, the Interior Department is before Congress asking for funds to keep from wasting the original funds. Frankly, it is a merry-go-round that is going to stop and the committee (Interior and Insular Affairs) has minced no words in so advising the Bureau of Reclamation and the Department of Interior.

IRISH

(Continued from page one) during the days at various points over town. A few of the events at the sound stage in downtown Shamrock will be the old fiddler's contest, Concert by Amarillo Air Force Band, Exhibition and drill by Khiva Temple Drum and Bugle Corps. Concerts by the Kittie Band and the winning band in the parade. At the American Legion Home during the afternoon Miss Irish-Rose will be crowned and presentation of awards to winning bands will be made.

A plane was to leave Austin at 4 p.m. today enroute to Shamrock. Aboard will be dignitaries attending the St. Patrick's Day Celebration. They will attend a reception - banquet scheduled for 8 p.m. today at the American Legion Home along with other dignitaries who have been able to fit a trip to Shamrock into their time schedules.

Among those aboard Shamrock Oil and Gas Co. plane will be John Ben Shepperd, attorney general of Texas; Olin Culbertson, member of the Texas Railroad Commission and Mrs. Culbertson; Bascom Giles, commissioner, Land Office; John C. White, commissioner of Agriculture, and Jesse James state treasurer.

The Misses Church WASHINGTON, March 16—UP—President Eisenhower missed Sunday church services Sunday for the first time since he was inaugurated because of "a slight cold" which he picked up playing golf. The blood of oysters is colorless.



PUTTING THE HEAT ON HOMES—These especially built frame homes will be exposed to the heat and the blast of an atom bomb detonation at the Las Vegas, Nev., Atom Proving Grounds. The homes, completely furnished, contain mannequins as the "victims" and will play an important part in the Federal Civil Defense phase of the test.

Annual School Census Gets Underway In Pampa Area

The state annual school census, cataloguing of all children of eligible school age, is underway now, according to B. R. Nuckols, county school superintendent. The survey is to be completed by April 1.

VITAL STATISTICS

HIGHLAND GENERAL HOSPITAL NOTES

Admissions: Patsy Gerick, 607 Roberta; Margaret Gerick, 607 Roberta; Thomas Gerick, 607 Roberta; Everett Day, Pampa; W. A. Gurley, Pampa; Mrs. Wanda Gill, Pampa; Roland Stone, Pampa; Mrs. Doris Watkins, 1209 S. Clark; Mrs. Eunice Nolte, 1124 Duncan; Mrs. Jan Geurin, Skellytown; Mrs. Edna Moseley, Pampa; Mrs. Estelle Bonner, Pampa; Willie Aaron, 518 S. Barnes. Dismissals: Fred Hedgecoke, Stinnett; Roy Hedgecoke, Stinnett; Mrs. Lucille Smith, White Deer; Mrs. Tillie Leland, Pampa; Mrs. Joy Diekey, Borger; Mrs. Gloria Bernard, White Deer; Carol Ann Shelton, 421 N. Carr; John Windsor, 501 N. Zimmers; Billy Wright, 517 Carr; Wesley Geiger, 1915 Coffee; Rodney Crow, 441 Hughes; Mrs. Leslie Holt, 508 Barnes; Miss Pat Franklin, 915 Fisher; E. C. O'Neill, White Deer; Mrs. Nada Sparkman, Lefors. Birth Certificates: Son, David Alan, to Mr. and Mrs. William M. Luster, 1037 S. Clark, on March 10, Highland General Hospital. (All in Worley Hospital) Son, Bobby Ray, to Mr. and Mrs. Charles N. Babcock, 315 E. Francis, on Feb. 24; Daughter, Donna Christine, to Mr. and Mrs. Alvin Driggers, 307 E. Browning, on March 9; Daughter, Maria Chris, to Mr. and Mrs. Frank R. Manning, Miami, on March 8; Daughter, Kathy Jane, to Mr. and Mrs. Jack K. McNeil, 532 Magdolna, on March 10; Daughter, Pamela Kay, to Mr. and Mrs. Walter H. Ollinger, Groom, on March 9.

U. S. SPEEDS

(Continued from page one) down a British Lincoln bomber over the northern portion of West Germany, made a threatening mock attack on another British bomber and fired at a British European Airways passenger plane. The U.S. Sabrejets arrived in Germany as British bombers, fully armed and protected by jet fighters, were flying over Germany in the biggest Royal Air Force air exercises since World War II. The striking of the bombers and fighters was ordered after last week's series of Communist-Allied plane incidents. The Lama of Tibet practices a modified form of Buddhism.

Texas Counts At Least Thirty Deaths In Week-End Violence

(By UNITED PRESS) A long Friday-to-Monday weekend in Texas counted at least 30 deaths Monday because a funneling black tornado dipped to earth four times and killed 15 persons. Ruth Ashley, 15, of Jud, Tex., died at a Haskell hospital Sunday from injuries received when the tornado struck Jud Friday. She was the 18th victim claimed by the twister, which slammed into Jud, Knox City, Rochester and O'Brien. Her mother, brother, sister and niece were killed instantly.

AWOL Marine Held

An AWOL Marine, picked up on the charge for the second time in six months, is in county jail today awaiting the arrival of Marine authorities from Amarillo.

Autos Kill 15

At least 15 other persons were killed in automobile accidents and in other mishaps beginning at 6 p.m. Friday. Of that number, 10 were killed on state highways. J. F. Rose, a 32-year-old Abilene golf course attendant, died Sunday at an Abilene hospital from injuries received in a truck-automobile crash there Saturday.

Quebec Supplies Two Thirds of World's Asbestos

The first kindergarten was set up in 1837. A "John Doe" further complicated the Floyd case. He was "Alfredo Cervantes," an unknown Mexican alien who also was indicted by the grand jury for murder. The indictment later was dropped. Allen, in a statement to newsmen, said "if Cervantes is ever found, we'll have a lot more to write about."

SAPET

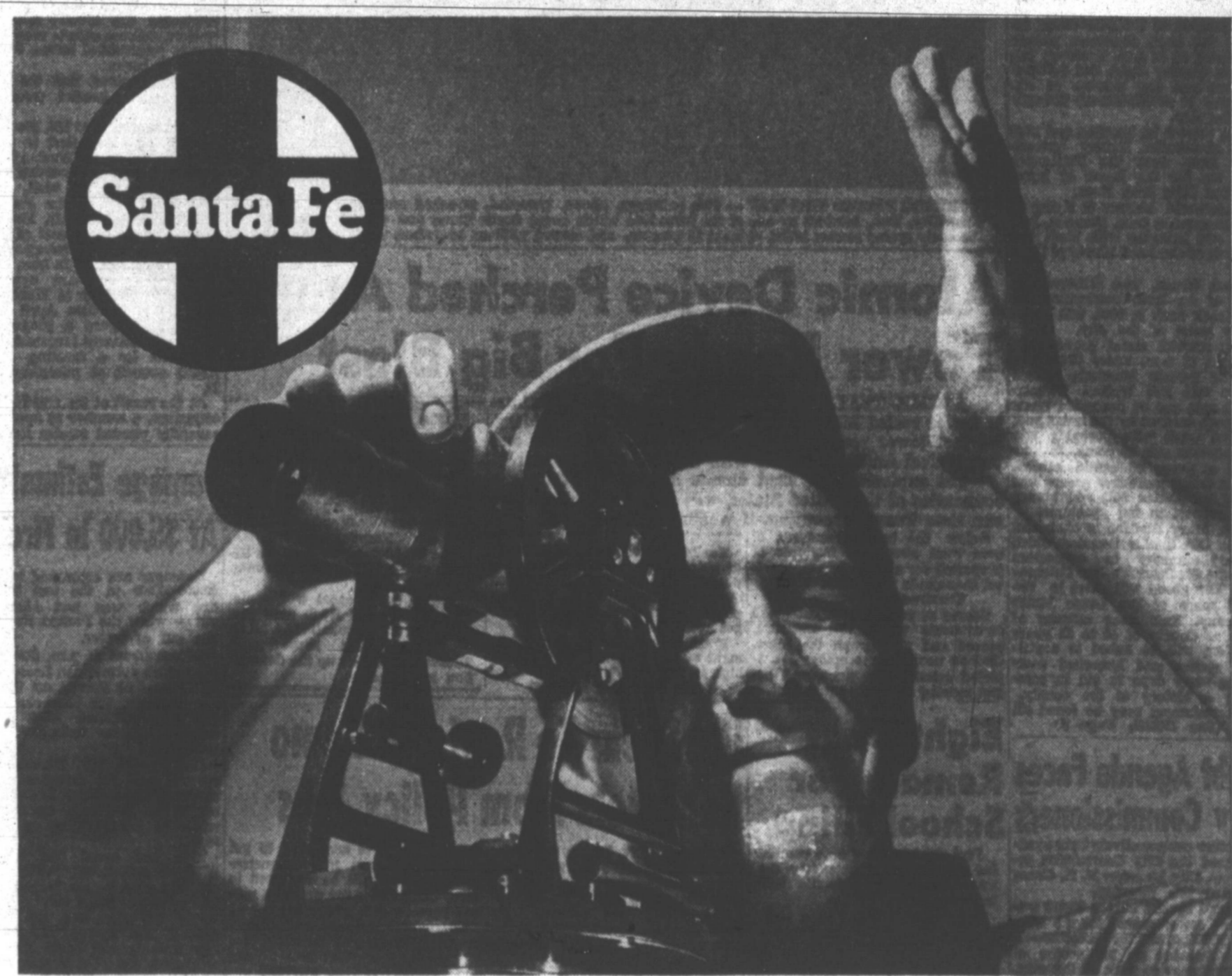
(Continued from page one) counts grand jury which investigated the Floyd killing. After the hour and 10-minute conference, Shivers and Sheppard announced they would "do everything in our power" to bring about "law and order in the administration of justice in the Alice area."

Judge C. Woodrow Laughlin, who defeated Reams with Parr backing, dismissed the grand jury when it recessed in December after returning indictments in the Floyd killing against Alaniz and Sapet. The jury then went to the Texas Supreme Court. Jim Wells County Attorney Sam Burris filed on its behalf an application for a writ of mandamus to force Laughlin to reconvene the jury. Laughlin withdrew his dismissal order.

The jury resumed its investigation into the Floyd killing and other matters in January. Its term ended, however, without an additional report, other than a letter to Shivers complaining of "stumbling blocks and delays" and asking him to use his "influence to remedy the existing situation in (the 79th) judicial district," which comprises Jim Wells, Duval, Brooks and Starr counties.

Dean Allen, foreman of the grand jury, said after the group conferred with Shivers that "there's a lot more to be found out" about the case. A "John Doe" further complicated the Floyd case. He was "Alfredo Cervantes," an unknown Mexican alien who also was indicted by the grand jury for murder. The indictment later was dropped.

Allen, in a statement to newsmen, said "if Cervantes is ever found, we'll have a lot more to write about." Read The News Classified Ads.



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What's this surveyor doing? He's sighting on tomorrow ... clipping off an old curve ... clipping off the past.

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IN THIS YEAR ... New micro-wave communication system put in service between Galveston and Beaumont, Texas ... New freight classification yard will be opened at Belen, New Mexico.

AND IN THE NEXT YEAR ... More curves will be clipped, more grades reduced ... 119 new diesel units will go to work ... New modern diesel shops will be completed ... 3600 new freight cars will be placed in service ... New electronic communication and control equipment will be installed ... and El Capitan will be re-equipped with all new chair cars!

AND IN THE NEXT 5 YEARS ... New cars and whole new trains will be rolling on an ever newer, greater Santa Fe. It costs Santa Fe millions (not one penny from the taxes you pay) to keep America's New Railroad growing newer every day.

SANTA FE SYSTEM LINES

PROGRESS THAT PAYS ITS OWN WAY

## Taxpayers Can Look For Tax Relief

WASHINGTON, March 16—UP—Monday's income taxpayers can get some comfort from the fact they are almost sure to be relieved of some of their burden this year. A tax cut of about five per cent effective July 1 on the last six months of 1953 is almost inevitable.

Chairman Eugene D. Millikin (R-Colo.) of the Senate Finance committee is known to agree with House Ways and Means Chairman Daniel A. Reed (R-N.Y.) that the tax cut is coming. They should be able to swing it. The Eisenhower administration opposes the reduction, with qualifications.

Short of a presidential veto, however, Republican leaders are convinced now Reed's tax reduction bill cannot be smothered in the House and it will have an excellent chance to pass the Senate. Some of them will bet you on that.

The pressure for individual income tax reduction is increased by the fact that the corporation excess profits tax automatically expires June 30. The Republicans do not want it said they reduced corporation taxes without easing the individual burden.

Mr. Eisenhower has said there should be no tax reduction, automatic or otherwise, until the budget is balanced. The House Republican leadership backs the President. But the opposition position seems to be shifting toward a stand there shall be no tax cut until a balanced budget is in sight.

Senate Republican Leader Robert A. Taft, who had previously insisted tax relief should wait until mid-1954, conceded in a television interview Sunday that there "might be" a tax cut this year. He indicated he will go along with a cut as soon as the government can "see clearly" the budget is going to be balanced.

A balanced budget, like a bird, is easier to see than to catch. Political realists are predicting that within a couple of months the GOP leaders of Congress and, perhaps Mr. Eisenhower will be able to see the balance plainly—although it may not yet be accomplished.

So the tax bill very likely will go through. Budget Director Joseph M. Dodge is swinging a meat ax on executive department spending plans to make the balanced budget more than a mirage. One executive department which trimmed \$45 million from its own 1954 fiscal year program got the revised figures back from Dodge with a further cut of \$150 million.

**Social Event Ended In Canon City, Colo., March 16**—UP—A social event broke up in a hurry when two members of the 12 piece band failed to appear.

The remaining 10 musicians protested they could easily supply the needed music but the audience did not wait for details.

The audience consisted of prison guards and their wives; the band of convicts. At last report the two convicts were still missing.

A federal act in 1862 gave land to each of the states for the establishment of colleges and land grant colleges were subsequently



"I'd better tell the prof he's going to class in his bathrobe—but if he's so absent-minded, how come he never forgets a homework assignment?"

## Hawaiians' Dreams Of Being 49th State Near Realization

**EDITOR'S NOTE:** If Congress agrees—and it apparently will—a new star will shortly be added to the American flag; a 49th state to the union; half a million citizens to those represented in Congress. To the average American Hawaii, which may become the first new state since 1912, is associated with sun-drenched beaches, surf-boards, ukuleles and a mysterious food called poi. In the following dispatch, the first of two, United Press Staff Correspondent George D. Remington tells what the addition of Hawaii as a state will mean to the islands and to Americans on the Mainland.

**By GEORGE D. REMINGTON**  
HONOLULU, T.H., March 16—UP—The addition of Hawaii as a 49th state in the union would extend the boundaries of America almost 2,500 miles west from the

California Coast. It would set the western limits of the International Dateline; just above the Equator to the south.

Counting the salt water territory, the area involved would be larger than Texas—twice as large. But if only the land areas are counted, Hawaii would rank as the fourth smallest state, ahead of only Rhode Island, Delaware and Connecticut.

**Two Dozen Islands**  
The prospective new addition of the American family of states is comprised physically of a great triangle embracing two dozen islands, beef and schools. Except for its eight main islands all but two are uninhabited. A handful of Coast Guardsmen operate a loran (long navigation) station on French Frigate Shoals and there is a small colony on privately-owned Palmyra Island.

zation of the 50-year-old dream of statehood will mean:

1. The rights of first-class citizenship.
2. The right to vote in U.S. presidential elections.
3. The right to send a full quota of voting representatives to Congress in place of the one non-voting delegate they now have.
4. The right to elect their own governor and appoint their own judges.

**Share In Federal Grants**  
What's more, the laws passed by their legislature will no longer require congressional approval and the Hawaiians will automatically share in federal grants for education, health, highways and other improvements.

The proponents of statehood have argued Hawaii has had the responsibility of a state without enjoying its privileges. They point out Hawaiians pay more federal

income tax than residents of eight present states, yet have no voice in Congress. Island boys are drafted into the armed service, just like mainlanders.

There also have been complaints that in the past Congress—which is not obliged to respect the rights of a territory as it is those of a state—has discriminated against Hawaii.

The advocates of statehood can see no disadvantages to Hawaii of becoming a state—unless assumption of responsibility is a disadvantage. And they point out Hawaiians have repeatedly shown their will and ability to shoulder that responsibility. Their loyalty and their record of service during World War II is given as one of many examples.

They also feel admission of Hawaii as a state will benefit the union as a whole, as well. For one thing, denial of statehood has left the U.S. open to Communist charges of imperialism and colonialism. Admission of the island to statehood would, it is argued, knock the props out from under that communist propaganda line.

## Bandits Frustrated

NEW YORK, March 16—UP—Police Saturday sought three frustrated safe crackers who spent two hours Friday toiling on the safe in a restaurant basement and then gave lip in disgust when they couldn't open the inner door.

The thieves escaped with a small amount of petty cash, but missed \$1,500 locked behind the inner door.

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## Housing Chief Says Ike Plans No Hasty Decisions In Building

WASHINGTON, March 16—UP—Federal Housing Chief Albert M. Cole, starting out on his new job this week, gave firm assurances that the Eisenhower administration will make no hasty decisions to alter the government's role in housing.

Cole said he plans to make a thorough study of what the government's "approach" to housing should be. But he emphasized he contemplates a "long-range" program that will not be ready for unveiling until next year.

Cole's appointment as Housing and Home Finance Administrator was attacked on the Senate floor by Democrats who described the former Kansas Republican congressman as an "enemy" of public housing. Cole himself earlier had promised not to "scuttle" the national Housing Act.

**Will Revise Budget**  
The Senate voted 64 to 18 Monday to confirm his nomination. Shortly after he was sworn in Wednesday, Cole said his first job is to "revise" the HHPA's budget now being studied by the Budget Bureau.

After this problem is settled, Cole said he will undertake his study of the government in housing. He refused to set any date on when he would be ready to report his findings to the President. But he said it would not be ready for established in each state of the United States.

congressional approval until next year.

Cole said he plans to consult with "various people" in and out of government to get their "advice" on the "government's method of approach to housing."

What he will recommend is anybody's guess. A variety of proposals have been made for basic changes in the government's entire housing operations.

**May Try To Abolish Job**  
Senate Republican Leader Robert A. Taft (Ohio) said this week that Cole might recommend that his own job as HHPA administrator be abolished. Others have proposed that the administrator's job be given cabinet rank.

Certain to come under close scrutiny are the many jobs imposed on the HHPA administrator that have little or nothing to do with housing.

**To Fight Parking Case**  
DES MOINES, March 16—UP—A lawyer, Joel Pasternak, said Monday he would fight a \$2 illegal parking fine to the Iowa supreme court if necessary.

He claims it's up to the city to prove he actually parked his car illegally or knowingly permitted another to park it illegally.

**Thief Gets Big Haul**

PORTLAND, Ore., March 16—UP—A determined thief worked hours Sunday hacking through the roof of Earl's Cafe here, police said. When he got inside he cleaned out the cash register—of one 50 cent piece.

**Finds Car Quickly**

BOSTON, March 16—UP—Just as Harvey D. Robinson, 30, rushed up to a policeman to tell him that his auto had been stolen he heard a crash.

Robinson and the cop hurried to the scene of the crash to find the missing car, badly damaged. But they weren't in time to catch the thief, who ran from the wreck.

**Impossible Task Easy**

CLEARWATER, Fla., March 16—UP—It sounded like an impossible assignment when Mrs. Myranda C. Lyons walked into police headquarters and asked for help in finding a \$10,000 diamond ring she lost "somewhere on the beach."

Detectives Frank Daniels and Paul Cason raked off 200 square feet of beach in the area of the loss and started shoveling sand through a screen. After two hours, the ring was found.

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Gives more cold space in less floor space ... more accessible, usable storage space.
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Gives ideal moist-cold storage for almost a bushel of fresh fruits and vegetables. Made of clear polystyrene to eliminate glass breakage.
- Across-The-Top Freezer Chest**  
Big 43-pound capacity. An exclusive Leonard feature, unmatched in performance. Chest is equipped with two plastic grids to keep frozen food packages from freezing to the bottom.
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Gives lots of extra, out-front storage space for baby foods, soft drinks, eggs, and a variety of other items.

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# GRACE FRIEND

Dear Grace Friend  
We are two teenage girls who enjoy your column very much. Our problem is that when we finish high school we would like very much to join the Armed Forces For Women. But we have been told a lot of times that this is no life for a girl.  
Ever since we saw the first woman in uniform we got the idea that we would like to join.  
Please, Grace, what do you really think of the women's armed forces?  
We would appreciate very much if you would tell us just what life is in the women's armed forces.  
M.P. and L.B.

Dear Girls  
In the Armed Forces as in every other walk of life there are all types of people.  
I can't think of any reason why you should not enter the service if you wish to and if you meet the requirements.  
You would be wise to contact the local recruiting office and find out what studies you should be taking so that you will be properly prepared when you are ready to enlist.

SPECTATORS  
Dear Grace Friend  
Could you please advise me when it is permissible to being wearing spectators and white high-heeled shoes?  
M.A.

Dear M.A.  
Start to wear them when you begin wearing the kind of dresses and suits with which they look best.  
They are worn now in resort areas where women are in cottons and silks. Probably for you the best time would be the Easter season.



SLUMBER PARTY — Miss Mary Pursley, upper right, entertained with a slumber party in her home recently. Guests included Karen Denton, upper left, and Carmelita Hogan and Judith Baer.

# Federation Press Book Requirements Told By Chairman

Entries in the press book contest of the Seventh District Texas Federation of Women's Clubs are not to be sent in advance of the district convention, Mrs. Allen Hodges, district press book chairman of Littlefield has announced.  
The press books must be brought to convention headquarters in Hotel Jim Hill at Herford on April 10. They will be judged that day and winners announced.  
Earlier plans of Miss Nanine Simmons, FWFC press and publicity chairman of Mexico, had called for the books to be mailed to her, by April 10, but because of the wish of club women for seeing the winning books and since the dates so close, she has moved the date to April 11, for the winners to be mailed to her to enter in the state contest.  
Thus the seventh district winners will be on display during the convention for all club members to see.  
Rules governing the contest, outlined by Mrs. Ed M. Anderson, of West Jefferson, N. C., FWFC chairman include:  
Divisions: individual club, junior club, city federation and department club.  
Each division is divided into four classes. Class A clubs in towns up to 1,500 population, without a daily paper; Class B, clubs in towns of above 1,500 population without a daily; Class C, clubs in towns up to 10,000 population with at least one daily; and Class D clubs in towns above 10,000 with at least one daily.  
Judging points include physical aspects, 10 points, size, not larger than 12 x 14 inches; identification, club, town district and state marked on cover; binding neat and durable, but not expensive, margins of ample width.  
Value of publicity, with relation to general reading public, 35 points. Interpretation of club work, with purpose of implementing work.  
Number of projects covered. Interpretation of club work showing relationship to work of General Federation plan or project.  
Extent of coverage, local paper, daily or weekly, bulletins, federation or otherwise, Woman's page, general news, or editorial page.  
Relation of publicity to club program, 30 points. Include year book. Place publicity in chronological order. Note placement in publication. Mark on each page quantity and number of inches, total in back of book. Mark each clipping with name and date of publication. Underline with red pencil name of club or club member in clipping.  
List on final page town population, according to 1933 Texas Almanac; publications in town, and whether daily or weekly; also division and class in which book is entered, and return address to which entry is to be sent after judging.  
Excellence of copy 25 points. Interest of subject matter—will it be read with interest by non club members? Newspaper style or stylized adapted to medium of publication, may be written by staff writer of newspaper or other media.  
Variety, special projects, advance notices, reports on meetings and work accomplished.  
Interpretation of work in such a manner that it shows the individual club working as an integral part of community life, while it contributes in an effort that is statewide, national, and international in scope.  
Excellence of picture stories as applied to the work of the club. The purpose of this contest is to

# The Pampa Daily News Women's Activities

Page 4 PAMPA NEWS, MONDAY, MARCH 16, 1953

# Parent-Teacher Association Branches Elect Officers For 1953-54 Terms

Branches of the Parent-Teacher Association elected officers for the 1953-54 term recently in school auditoriums. Schools holding elections were Woodrow Wilson, Sam Houston and B. M. Baker.

Mrs. Bob Andia was elected president of the Sam Houston Parent-Teacher Association in the last meeting. She will succeed Mrs. Gene Fatheree.

Other new officers include Mrs. Carlton Nance, vice president; Mrs. E. E. Shelhamer, secretary; Mrs. Gene Fatheree, treasurer; Mrs. B. H. Cruce, historian; Mrs. J. B. McGuire Jr., parliamentarian; and City Council P-TA representatives, Mrs. Doyle Osborne and Mrs. Aubrey Steele.

During the business meeting the group was urged to support the Junior High School P-TA rummage sale scheduled to be held during the last of the month.

Members decided to send Mrs. Andia and Mrs. Nance to the District P-TA Convention to be held April 20 and 21 in Tulsa.

Mrs. H. H. Hahn urged the group to write to Grady Hazlewood and Grainger McIlhenny in support of the bill being introduced in Austin. This bill would set minimum pay of \$2,000 per year for teachers with degrees.

Mrs. Nance gave the thought for the day. Mrs. Otis Nace was guest speaker.

Mrs. L. L. Milliren was elected president of the Woodrow Wilson Parent-Teacher Association at the recent meeting of the association.

Other officers-elect include Mrs. R. A. Mack, vice secretary; Mrs. S. M. Goodlett Jr., secretary; Mrs. C. L. Dymore, treasurer; Mrs. O. Palmer, parliamentarian; and Mrs. L. Don Bradford and Mrs. William Burton, City Council P-TA representatives.

Miss Evelyn Clayton opened the program by laying the group singing. The devotional was given by John Sexton.

A panel of speech students from Pampa High School was introduced by Miss Billie Hutchens. The topic for discussion was "We Believe in Our Community." John Alford was chairman for the group. David Owens on the panel included David Cartwright, Delores Drake, Waddie

# St. Patrick's Day Theme Used At Bridge And Canasta Entertainment

Panhandle area women Cabot employees were entertained recently with a bridge and canasta party in the Cabot auditorium.

Hostesses at the St. Patrick's party were Mrs. Addie Mae Bryan, Mrs. Doris Johnson, Mrs. LaVonne LaPorte, Mrs. Dorothy Nelson, Miss Ava Swafford and Miss Jean Chisholm. Attending were June Betts, Fay Coleman Wilma Ward, Leona Martin, Mary Kolb, Roberta Appleton, Glenna Clay, Leona Taylor, Lotene Bixler, Kathryn Hanke, Louise Blessing, Charlie Young, Paula Walls, Betty Joe Stephens, Bertha Lambright, Georgia Hourigan, Trudy McCarter, Peggy Guerry, Peggy Fletcher, Betty Hopkin, Earlene Goddard, Virginia Deck, Juanita Stephens, Mary Wright, Margery Fry, Doris Pegues, Evelyn Johnson, Doris Johnston, Vi Willis, Reva Tomlin, Mary Porter, Jo Falkenburg, Marcelene Nachlinger, Nell Turpan, Frances Braswell, Audrey Robinson, Fern Black, Rilla Jarrett, La Verne Upshaw, Babe Mastin and Willa Deane Throop.

The shamrock theme was carried out in refreshments and plate favors. St. Patrick records were played during the evening.

Betty Joyce Scott  
Will Head Drive

Miss Betty Joyce Scott, 1304 Mary Ellen, has been named co-chairman of the year's blood drive at Southern Methodist University. She will be in charge of the drive which will last for one week—March 22-27.

The hood drive, which is an annual event at SMU, has set as its goal 300 pints of blood. Last year 265 pints were donated.

Miss Scott is the daughter of Mr. and Mrs. George W. Scott, Pampa. She is a senior education student at Southern Methodist University.

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# News in Sportswear



Just the way juniors like their sports togs—pretty and new-looking and easy on the eyes, this pair is perfect—a slim, comfortable sundress with neat bolero for just the right cover-up.

Pattern No. 8923 is a new-sew-perforated pattern in sizes 12, 14, 16, 18, 20. Size 12 dress, 3 1/2 yards of 39-inch; bolero 1 yard.  
For this pattern, send 30 cents in COINS, your name, address, size desired, and the PATTERN

# Miss Mary Pursley Entertains Teen-age Friends With Slumber Party In Home

Miss Mary Pursley entertained with a slumber party in her home at 1901 Christine recently.

Attending were Misses Phyllis Burns, Novella Stockton, Carolyn McLaughlin, Pat Teague, Sarah Harnly, Jo Ann Keese, Karen Denton, Judith Baer, Carmelita Hogan and the hostess.

Games were played by the guests and snacks were served during the evening.

no, we can only assume that she has not been so convinced.

Our convictions of what is good and right are based on a set of life values. Thus, what my reader needs is not counsel on action from me or anyone else, but a set of life values to which she can refer in life emergencies.

A set of life values is developed from our reactions to life experience which no other person's experience duplicates, and the development of such value is just about the most personal responsibility we have.

However, though I cannot give anyone else a set of them, I do possess an incomplete, but increasing set of my own. It would come to my aid in a problem like "my reader's. Given an alcoholic father to my children, a father who had rejected all my efforts to persuade him to seek treatment for his illness, I would separate myself from him.

I would do this in obedience to one of the principles in my set of life values—the human right to give and receive love that serves a useful purpose.

If I were led to conclude that my love for my alcoholic husband was serving no useful purpose, would admit this failure. Then, knowing that where love meets no response, a vacuum is created which breeds frustration, hate and self-pity, I would relieve my husband, my children and myself of life in such a vacuum.

The principle upon which I would be operating would be my understanding of Christianity. I would follow the counsel Jesus gave his students when they set out with their gift of love to human beings. He said, "Whosoever shall not receive you nor hear your words, when ye depart from that house or city, shake the dust off your feet."

So I would depart from the state of mind which could not respond to my love, and I would try to shake the dust of bitterness, frustration and self-pity from my consciousness. Because I had acted on

a principle of respect for love, I would expect my action to release forces that would awaken my husband to his need for help. And that would direct the next step to me.

Wise people never tell us what action to take on problems, but devote themselves to helping us figure out principles for action.

They know that if there is no principle back of action, it is blind, dependent, needing constant reassurance because it is not based on our own set of life values.

Thus we do not have the patience or strength to follow where it leads.

NUMBER to Sue Burnett Pampa Daily News, 1150 Ave. Americas, New York 36, N.Y.  
Don't miss the new Basic FASHION for '53, spring and summer. It's a complete spring sewing guide for smart, practical wardrobe; gift pattern printed inside the book, 30 cents.

# Firemen's Auxiliary Holds Meeting In Home

Mrs. W. D. Powers, newly elected president of the Firemen's Auxiliary, presided at the recent meeting held in the home of Mrs. Charles Elliott.

During the business meeting, plans for a new project were discussed.

Members presented Mrs. Elmer Fuller, outgoing president, a gift.

Refreshments were served to Misses Vernon Pirkle, Harold Rickley, Elmer Fuller, Tom Haggard, Robert Young, W. D. Powers, J. E. Winborne, Paul Skidmore, Don Hendricka, W. A. Clausen, Elmer Darnell and Frankie Miller.

It has been asserted that some groups of people depend so much on gestures to supplement speech that they cannot carry on a conversation in the dark, but the assertion has been widely disputed.

honor effective use of publicity to advance the work and objectives of the club and the Federation.

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"Lady, is this the hat you ordered? The box got busted!"

### Hank's Of Two Minds . . . Doctors Say Steak, Ice Cream Would Be A Healthy Breakfast

By HENRY McLEMORE  
LOS ANGELES — I am of two minds concerning the address that Dr. Frederick J. Stare of the Harvard University School of Public Health made to 3,000 doctors here a few days ago.

### Betty Resents Monroe Critics

HOLLYWOOD, March 15—UP—Everybody's picking on Marilyn Monroe, an indignant Betty Grable complained Monday and she thinks they're "just jealous."

### Dummies May Give Defense Experts Tips On Survival

ATOMIC TEST SITE, Nev., March 15—UP—George and Lucy, who will be the first American victims of atomic warfare, are only department store dummies.

### Sen. Mundt Says Wholesale Firings In 'Voice' Unfair

WASHINGTON, March 15—UP—Sen. Karl E. Mundt (R., S. D.) said Monday most of the Voice of America's employees are "loyal, hard-working" people and it would be a mistake to fire them all in a drastic housecleaning.

### Coincidence Confir

BOSTON, March 15—UP—It was just a coincidence, but James Neary of Charlestown and Ralph Blair of Roxbury reported almost identical wallets lost on the same day. Each contained exactly \$112, they said.

### Arrested 452nd Time

LIVERPOOL, Eng., March 15—UP—Mary Ellen McGregor was arrested for the 452nd time and charged with being drunk when she was found dancing and singing in the streets.

### He Wasn't So Dumm

LOS ANGELES, March 15—UP—Superior Judge Frank G. Swain ruled that no one was to refer to a man who appeared in his court as "Dumm" anymore.

**ST. JOSEPH ASPIRIN**  
I RELIEVE COLDS, AGES, FAST... with aspirin, at its best!  
BIG 200 TABLET BOTTLE ONLY 79¢

### Tulsa Prepares For API Conventioneers

TULSA, Okla., March 15—UP—About 1,000 oil executives and technical specialists are expected here this week for a three-day district meeting of the American Petroleum Institute's division of production.

Dr. Stare said that nothing would do so much for the health of the American people as eating steaks and ice cream for breakfast and toast and orange juice for dinner.

The two famous blondes had not met until they wound up starring in the same picture, "How to Marry a Millionaire," along with Lauren Bacall.

Miss Grable, as observers of the success ladder in Hollywood know, is the queen bee of the 20th Century Fox lot while Miss Monroe, it could be said, is a lady-in-waiting.

But blue-eyed Betty isn't perturbed by the vision of a possible successor to her throne. She has the poise and assurance of a long-time ruler who'd just as soon go to the races as act, anyway.

With Dr. Stare's permission, I would like to ask him how many millions of us Americans could afford a breakfast of steak and ice cream—cheap items.

Dummies are also arranged in some of the more than 50 automobiles standing in the target area.

Miss Grable, however, admits nobody teased her as she when she was launched to stardom on a wave of cheesecake. She says her publicity was "presented in a different way."

Uruguay is the smallest of the republics of South America.

# YOU Are Cordially Invited To Attend The Third Annual PAMPA DAILY NEWS

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March 17th and 18th

# DON'T MISS IT OVER \$800 IN PRIZES

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to the third annual Pampa Daily News All-Electric Cooking School. The expert instruction, the special tips and new menus you will receive during this two-day Cooking School will get you away to a flying start along the road to cooking success. Enjoy the compliments of husband, family and friends . . . it's a chance of a lifetime to turn those daily kitchen chores into an enjoyable hobby!

## TWO BIG DAYS Tuesday & Wednesday

1:30 to 3:30 P. M.

At The Junior High School Auditorium

We have again secured Mrs. Ruth D. Knight, a top flight expert in the cooking field to help you learn new and exciting ways to stretch your inflated dollars into extra tempting dishes. Mrs. Ruth D. Knight holds a B. A. degree in home economics, and is a major in household equipment. This plus her added practical experience in nutrition classes and experimental work with a national food company join together to bring you an interesting and capable instructor.

### LOOK AT THIS! \$800 IN AWARDS!

- MONARCH HARDWARE \$259.95 Westinghouse Electric Range
- IDEAL FOOD STORES 2—\$7.50 Grocery Baskets
- BEHRMAN'S \$25.00 Gift Certificate
- B. F. GOODRICH \$42.95 Nesco Electric Roaster
- LEVINE'S DEPT. STORE \$25.00 Gift Certificate
- MILT MORRIS \$59.95 Westinghouse Vacuum Cleaners
- BENTLEY'S \$59.00 Ladies' Suit
- PAMPA FURNITURE CO. \$33.75 Sampson Table and 4 Chairs
- CRETNEY DRUG \$25.00 Ann Delafield Cosmetics
- MURFEE'S \$14.95 Nelly Don Dress
- SMITH'S QUALITY SHOES \$25.00 Shoes, Bag and Hosiery
- ROBERTS, INC. 2—\$7.50 Gift Certificates
- B & B PHARMACY \$25.00 Gift Certificate
- YOUR LAUNDRY 6—\$2.50 Gift Certificates
- ALLIED PAINT \$15.00 Worth of Paint
- J. C. PENNEY \$25.00 Value-Draperies
- ELECTRIC SUPPLY \$42.50 Hamilton Beach Mixer
- RICHARD DRUG \$25.00 Worth of Dietetic Foods
- ZALE'S Presto Dixie Fryer
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- ALSO FEATURED AT THE COOKING SCHOOL SUNSHINE DAIRY FOODS DROMEDARY CAKES MIXES TOWN TALK BREAD MORTON FOODS MARYLAND CLUB COFFEE

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Open 6:30 — Show 7:15  
Adm. 9c 50c  
Ends Tonight

TWO BIG FEATURES!  
— No. 1 — Red Skelton "THE YELLOW CABMAN"  
— No. 2 —

### BURT LANCASTER VENGEANCE VALLEY

Also 3 Color Cartoons

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Also 2 Color Cartoons

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Open 1:45 — Adm. 9c 50c  
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### TUESDAY MORNING

- 6:00 Family Worship Hour
- 6:15 Western Music
- 6:30 Weather Report
- 6:45 Musical Clock
- 7:00 News
- 7:15 The Sunshine Man
- 7:30 Robert Hurst's News
- 7:45 This, That, and Tother
- 8:00 Chapel by the Side of the Road
- 8:15 Pampa Reports
- 8:30 Leafy Back and Listen
- 8:45 Staff Breakfast
- 9:00 Ladies Fair
- 9:15 Affordable John
- 9:30 Queen for a Day
- 9:45 Music Box
- 10:00 Central Commentary
- 10:15 Music Box
- 10:30 Music for Today
- 10:45 Weather
- 11:00 Cedric Poster

# Transfer Of Brownies, Braves Still Likely Despite Minor's Objections

## Decision Due To Be Reached Today

TAMPA, Fla., March 16—UP—American League club owners, overriding angry objections from the "high brass" of minor-league baseball, were expected to vote formal approval Monday of the St. Louis Browns' transfer to Baltimore.

And a similar 8-to-0 "yes" vote is almost certain when the question of the Boston Braves' shift to Milwaukee is put formally before the National League club owners Wednesday.

"There is better than an even chance that the Browns will operate in Baltimore and the Braves in Milwaukee to start the 1953 season," said Commissioner Ford Frick, after a high-level meeting of baseball officials in Baltimore, Sunday.

Cronin Represents Yawkey  
Seven club owners were present for Monday's American League meeting in a hotel here, with General Manager Joe Cronin representing absent owner Tom Yawkey of the Boston Red Sox. Only six "yes" votes are needed and all eight have already voted informally in favor of the transfer.

switch to Milwaukee. Frick warned both the Browns and the Braves that they could not move their teams unless the International League, which presently includes the Baltimore Orioles, and the American Association, including the Milwaukee Brewers, gave their approval.

"The laws of baseball are very clear and specific on this point," Frick said.

Majors Control Minor League  
However, it was virtually certain that minor league owners would vote in favor. In each case, only five "yes" votes out of eight are required. Since five of the International League teams are owned by major league teams, and six of the American Association, an approving vote appears sure.

### BULLETIN

TAMPA, Fla., March 16—UP—International League President Shaughnessy said Monday it will cost Bill Veck one million dollars to move his St. Louis Browns to Baltimore.

## Majors Set Up New Transfer Law

TAMPA, Fla., March 16—UP—Sudden transfers of major league teams on the threshold of a new season, such as now planned by the St. Louis Browns and Boston Braves, would be outlawed under a new baseball law proposed Monday.

The law, suggested by the five-man executive council of the major leagues, would prohibit the shifting of franchises except between Oct. 1 and Dec. 1 annually.

"We want to head off any further double action, quick on the trigger moves," explained Baseball Commissioner Ford Frick, a council member.

"The timing is bad," complained Frick. "We can't head off what has happened already, but we should certainly want to prevent anything like this in the future."

The proposal will be presented to the annual major league meeting in July.

Frick has made no secret of his irritation with the Browns and the Braves for springing their proposed site changes so suddenly, with the opening of the season only a month away (April 15).

## Ohio, Cincinnati Severs Relations

ATHENS, Ohio, March 16—UP—Ohio University has formally severed all athletic ties with the University of Cincinnati effective at the close of the current academic year, Athletic Director Carroll C. Widows said Monday.

Cincinnati was Ohio's oldest gridiron opponent with the rivalry dating back to 1896.

No reason was given for the move. The two schools are scheduled to meet in three sports this spring—baseball, track and golf.



MUSCLES MARCIANO—Air Stewardess Frances Kirk, left, and Joanne Hulbert admire the muscles of Rocky Marciano as the brawny boxer prepares to take off for Chicago to sign for his return bout April 10th with Jersey Joe Walcott in the Windy City. (NEA)

## Kansas Jayhawks In NCAA Spotlight

KANSAS CITY, Mo., March 16—UP—The surprising Kansas Jayhawks, only two victories away from their second straight NCAA basketball championship, were squarely in the spotlight Monday as four regional champions converged on this city for Tuesday night's semi-finals.

But the Jayhawks went on to out-battle favored Kansas State for the Big Seven crown and then swept through the NCAA regional at Manhattan, Kan., Friday and Saturday, 73- to 65 over Oklahoma City and 61 to 55 over the Oklahoma Aggies.

## No Advance In Price For Wrestling Show

There will be no advanced prices for admission to tomorrow night's wrestling show that features the appearance of Jim Corbett and Fuzzy Cupid, a pair of midweights, at the Southern Club arena.

The tickets for the Tuesday card will be placed on sale at the Sportsman's Store tomorrow morning. They will remain on sale there until 5 p.m. The box office will open at the arena at 7 p.m.

## Berg Captures Title Holders

AUGUSTA, Ga., March 16—UP—Patty Berg, whose ready smile and delectable short game are trademarks in women's golf, hoped Monday her record breaking fifth Augusta titleholders' championship would bring a repeat of the successful seasons that followed her past triumphs in the event.

## Hi-Jump Sets

NEW YORK, March 16—UP—Ken Wiesner was second to Walt Davis in the Olympic high jump last summer but since then he has been hard to beat.

Wiesner's latest feat was a new world indoor record of 6 feet, 9 1/2 inches at the Milwaukee Journal meet Saturday night. The big Navy dentist bettered his own mark of 6 feet, 9 1/2 inches set Jan. 23 at Philadelphia.

## Dutch Harrison Is St. Pete Winner

ST. PETERSBURG, Fla., March 16—UP—E. J. (Dutch) Harrison, seldom a winner but usually well up on professional golf's annual list of money winners, shot a five under par 68 in the final round of the \$19,000 St. Petersburg Open Sunday with a record-tying 208 for the 72 holes.

## Baker New Line Coach At Washington

SEATTLE, March 16—UP—John Baker, head football coach at the University of Denver the past six years, has been signed as a line coach at the University of Washington, Athletic Director Harvey Casdill said Monday.

## Jersey Joe Turns To New Fight Tactics

PLEASANTVILLE, N. J., March 16—UP—It's a strangely mean and vicious Jersey Joe Walcott who is training here for his return fight with Rocky Marciano at Chicago April 10.

For the first time in his long career, 39-year-old Walcott is using "billy-goat" tactics in his sparring sessions, and Trainer Dan Florio admitted he'll come in low against Marciano this time.

## Chisox 8, Cubs 3

FULLERTON, Calif., March 16—UP—Credit Phil Cavaretta for the best teaching of any manager this spring — the Cubs' skipper showed the boys how with two doubles, a walk, three runs scored, and one batted in during Sunday's 8 to 3 win over the White Sox.

## Reds 4, Bosox 2

BRADENTON, Fla., March 16—UP—Red Sox Manager Lou Boudreau pondered a shift of his outfield lineup Monday as his team met the Boston Braves.

## Tiger-Jones Is 7-5 Favorite

NEW YORK, March 16—UP—Middleweight Ralph (Tiger) Jones of Yonkers, N. Y., was favored at 7 to 5 Monday to beat welterweight Danny (Bang Bang) Womber of Chicago in the 10 round feature bout at Brooklyn's Eastern Parkway Arena.

## TL Schedule

MONDAY—Oklahoma City vs. Fort Arthur at Fort Arthur.  
TUESDAY — Dallas vs. Oklahoma City at Fort Arthur, San Antonio vs. Little Rock at Okmulgee, Fla.  
WEDNESDAY—Dallas vs. Oklahoma City at Galveston, San Antonio vs. Montgomery at Lakeland, Fla.  
THURSDAY—Dallas vs. Houston at Fort Arthur, Shreveport vs. Tulsa at Alexandria, La.  
FRIDAY—Beaumont vs. Dallas at Fort Arthur, Houston vs. Oklahoma City at Galveston, Shreveport vs. Tulsa at Alexandria, San Antonio vs. Little Rock at Lakeland, Fla.

## BASEBALL TRAINING CAMP BRIEFS

### Tribe 3, Giants 2

SAN BERNARDINO, March 16—UP—Larry Doby was one of the last Cleveland Indians to report to camp, but his slugging and brilliant fielding proved Monday he didn't suffer from the practice he missed.

### Spencer Stars

LOS ANGELES, March 16—UP—Rookie Daryl Spencer and newcomer Frank Miller had the New York Giants chirping pennant talk Monday as they prepared to clash with the Chicago White Sox.

### Yanks 4, Bums 1

ST. PETERSBURG, Fla., March 16—UP—The New York Yankees were worried about the strained back of pitching ace Allie Reynolds Monday as they met the Cincinnati Reds in an exhibition game.

### Cards 3, Phils 1

CLEARWATER, Fla., March 16—UP—Rookie Dennis Reeder of the St. Louis Cardinals was the toast of the Red Sox Monday as they met the Philadelphia Phils.

### Bums Cut Roster

WEST PALM BEACH, Fla., March 16—The Brooklyn Dodgers, who meet the Philadelphia A's here Monday, have made their first cut, sending five men back to Vero Beach for assignment to farm teams.

### HRs Help Tigers

LAKELAND, Fla., March 16—UP—The Detroit Tigers hoped to flash their new-found home run punch again Monday as they met the Washington Senators in an exhibition game.

## The Tampa Daily News SPORTS

Page 6 TAMPA NEWS, MONDAY, MARCH 16, 1953

## PRESS BOX VIEWS

By RUCK FRANCIS  
Tampa Daily News Sports Editor

## New Oiler Business Manager Has Long, Prosperous Career Already Behind Him

THE OILERS' NEW business manager, J. A. "Jimmy" Hamilton, has a long and prosperous baseball career already under his belt.

Owner Doug Mills probably could have searched a long while and probably never would have found a man with as many connections in baseball that Hamilton has.

## Wall Dukes Is UP's Top Cager Of Year

NEW YORK, March 16—UP—All-America Waller Dukes, who led Seton Hall to the National Invitation Tournament championship, was chosen United Press player of the year Monday.

## Cage Coaches Meet To Discuss Much Debated 1 - 1 Foul Rule

KANSAS CITY, Mo., March 16—UP—More than 300 coaches were expected to register Monday for the national basketball coaches meeting.

The interest centered as usual on the joint rules committee meeting which was set to begin Wednesday noon.

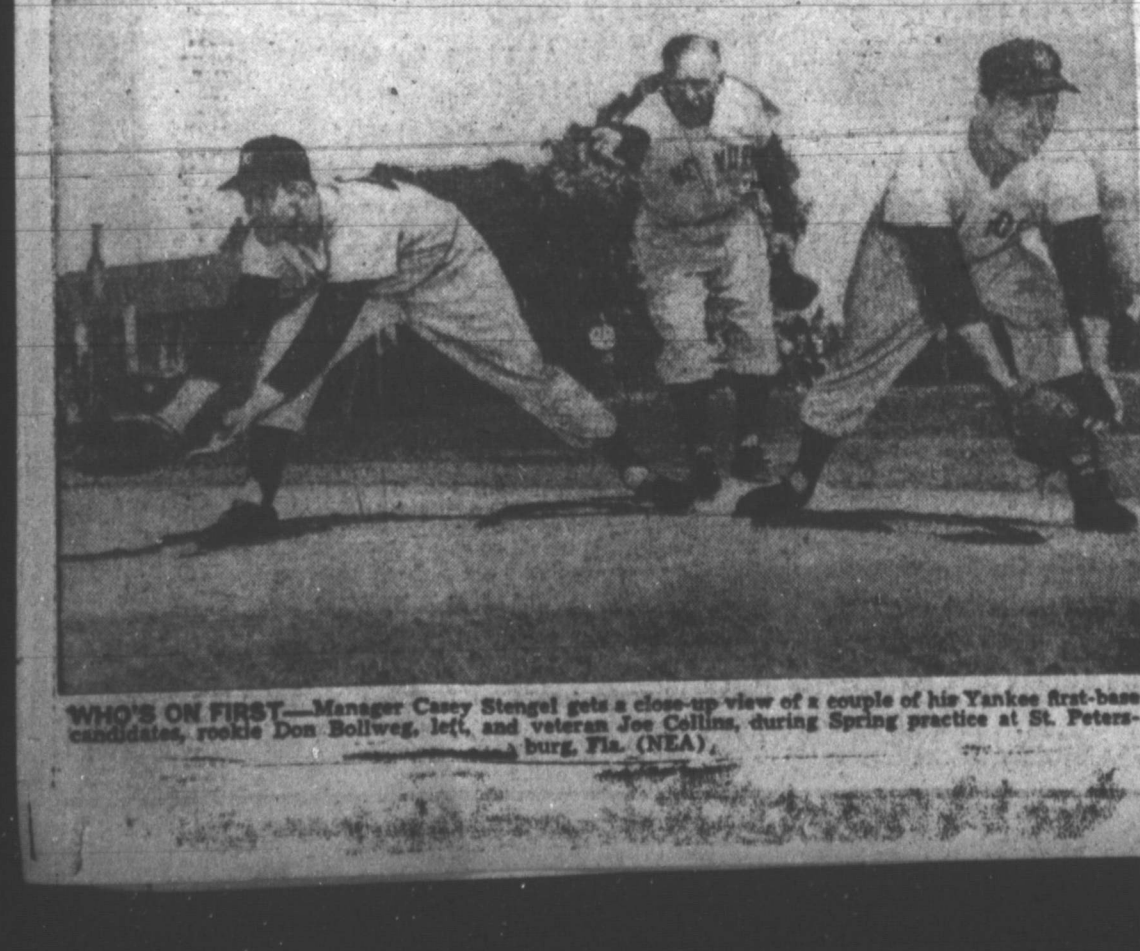
## LOOK! you can have

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WHO'S ON FIRST—Manager Casey Stengel gets a close-up view of a couple of his Yankee first-base candidates, rookie Don Bollweg, left, and veteran Joe Collins, during Spring practice at St. Petersburg, Fla. (NEA)

PAMP  
Blondie  
Alley Oop  
Bo  
Buzz Sawyer  
Chris Walkin  
Mutt & Jeff  
Bugs Bunny  
Pete Cilla's Pop

**Pogo**

YOU WANT ME TO READ THESE LINES YOU WROTE FOR...  
 HED, HASS! WHY DOES YOU LOOK LIKE YOU DOES?  
 GRANMAAM WHAT RUN OFF WITH MY UNCLE POOGY? YES HIS NAME LEGGONE AN' CRITCH LEGGONE!  
 AN' THE OTHER LEARN ALL OUR OUR PREY...  
 I GOT A STIFF UPPER LIP CAUSE I'VE A O'Z...  
 YES, POLLY, IF YOU WANNA TAKE LIFE...  
 TO BLOW A HORN AT NORN HORNBILL'S HORN EMPORIUM.  
 HELL! IS THIS...?

**OUT OUR WAY**

DON'T BEE...  
 I DON'T MAKE A BIT OF NOISE!  
 I WAIT FOR A PLANE GOES OVER AN GIVE IT TO WORKS AN' I CAN'T EVEN HEAR IT MYSELF!  
 WHY NO HERE GET GR...

**OUR BOARDING HOUSE**

NOW I'LL PLANT MYSELF IN THE COAL BIN, ALVIN, WITH THIS HOSE - YOU GO UP AND TRICK UNCLE BILLY TO COME DOWN! TELL HIM YOU'RE CRAZY ABOUT HIS SILENT-SERVANT INVENTION, AND WOULD HE EXPLAIN HOW IT WORKS?  
 I'M GAME, LEANBER, BUT I GOT A LAMP IN MY TIGCAT AS BIG AS A TENNIS BALL! I HOPE THIS DON'T WIND UP WITH HIM PLAYING A DRUM SOUL ON THE SEAT OF OUR PANTS!

**Jackson Twins**

FOR TYING PRACTICE I'VE WRITTEN A VERY FRESH LETTER TO ONE OF OUR BIG CLIENTS! DAD SIGNED AND MAILED IT, THINKING IT WAS PART OF SOME WORK HE HAD BROUGHT HOME!  
 AND YOU WAITED UNTIL THE NIGHT WHEN THE PRESIDENT OF THE COMPANY WAS COMING TO DINNER TO TELL ME??  
 HUH? ME DADDY? SHE DID? THE 'S JAH? I'M JUST HERE TO TELL ME??  
 IF I LOSE OGER'S BUSINESS, I'LL LOSE MY JOB ALONG WITH IT!  
 IT WAS YOUR OFFICE, BEAR? AN OGER'S BEEN TRYING TO CALL BY BRITTLE THE GIRL GAVE HIM OUR NUMBERS!  
 HE'LL CALL HERE TONIGHT!  
 HERE'S B.T. NOW DAD!

**CHIP**

IF WE WANT TO GET THE YARD CLEANED UP YOU HAVE TO BE WILLING!  
 I AM WILLING!  
 WILLING TO LET YOU DO IT?  
 I CAN...  
 CAN'T YOU GUESS WHY I'M LATE?  
 BUT GO ON WITH YOUR STORY!

**CHIP**

IF WE WANT TO GET THE YARD CLEANED UP YOU HAVE TO BE WILLING!  
 I AM WILLING!  
 WILLING TO LET YOU DO IT?  
 I CAN...  
 CAN'T YOU GUESS WHY I'M LATE?  
 BUT GO ON WITH YOUR STORY!

**Blondie**

DON'T FORGET TO PUT A PIECE OF CHEESE IN THE MOUSE-TRAP!  
 BUT THERE'S JUST A LITTLE PIECE LEFT AND I WANT IT FOR MY BEST TIME SANDWICH!  
 FANT! I BAIT THE TRAP!  
 NO, DEAR, YOU KNOW HOW LITTLE MICE LOVE CHEESE!  
 IT WILL MAKE HIM SO HAPPY!  
 I HAVE TO STARVE JUST TO FEED A MOUSE!  
 REMEMBER, DEAR, THIS IS HIS LAST LITTLE MEAL, AND YOU CAN EAT CHEESE THE REST OF YOUR LIFE!

**Vic Flint**

PRIVATE EYE FLINTS WEEK GETS UNDER WAY WITH A CALL TO APPEAR IN THE OFFICE OF A WORRIED INSURANCE EXECUTIVE.  
 YES, YES, OF COURSE! YOU'RE FLINT! AND NOT A MOMENT TOO SOON!  
 WHAT CAN I DO FOR YOU AND WHY THE HELL ARE YOU IN A HURRY?  
 WHY, HE'S IN TOWN, THAT'S WHAT! AND WITH THE BLASPHEMOUS RECEPTION COMING UP, HE'LL STRIKE, MARK MY WORDS!

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**Alley Oop**

ROOM ALLEY SURF GOT ROBBED BACK TO MOO IN A HURR!  
 MUST HAVE BEEN HIS UP-TO-DATE CLOTHING... HE'S GONE DISGUSTINGLY MODERN!  
 INTELLECTUAL... SEE THIS? I PICKED IT UP IN HIS ROOM!  
 SHAKESPEARE! HE WAS THIS FOR A DOOR STOP?  
 INDICED HE WASN'T... UNDERLINED PASSAGES... HMM...

**Little Doc**

WHAT ARE THESE HOLES IN THE WOOD, LIL DOC?  
 THOSE ARE KNOT HOLES!  
 THEY ARE HOLES!  
 SEE?

**Little Doc**

WHAT ARE THESE HOLES IN THE WOOD, LIL DOC?  
 THOSE ARE KNOT HOLES!  
 THEY ARE HOLES!  
 SEE?

**Bo**

WHEN JUNIOR WON THE NUMBER VACATION CONTEST OF THE SACCHARINE SOCIETY THEY WERE LAURELLED FOR THE PUBLICITY THAT FOLLOWS!  
 THAT FARMER RECOGNIZED BO FROM THE PICTURE ON THAT SIGN, SO HE WAS SURE DAD MADE THE SOAP AND TESTED IT ON HIS COWS!  
 I'M GETTING TIRE SITTING HERE!  
 YOUR SOAP WORKED SO GOOD ON MY DOG THAT I THROD IT ON MY COWS AND...  
 BUT IT'S NOT MY SOAP!  
 DO YOU EVER SEE SUCH SHINY HOES'S NOW I WANT YOU TO SEE SOME THAT AN'T BUBBLED WITH YOUR SOAP!

**Wash Tubbs**

GOTTA GO ON - I CAN'T LOSE TRACK OF NELSON! BUT THAT LONG BEAR IS GETTIN' CLOSER...  
 GET UP, YOU LITTLE PISQUAK! I'M TIRED OF YOU GETTIN' IN MY HAIR!

**Wash Tubbs**

GOTTA GO ON - I CAN'T LOSE TRACK OF NELSON! BUT THAT LONG BEAR IS GETTIN' CLOSER...  
 GET UP, YOU LITTLE PISQUAK! I'M TIRED OF YOU GETTIN' IN MY HAIR!

**Buzz Sawyer**

DR. MOON, THIS IS BUZZ SAWYER, OUR ACE TROUBLE-SHOOTER.  
 OH, YES, I'VE HEARD OF YOU.  
 DR. MOON IS OUR CHIEF ENTOMOLOGIST, BUZ, HE'S ON HIS WAY TO KEG ISLAND WHERE WE'VE HAD SOME COMPLAINTS ABOUT OUR INSECTICIDE. HOW'D YOU LIKE TO GO ALONE, AND TAKE THE KID BROTHER?  
 BUT WHERE IS KEG ISLAND?  
 SOMEWHERE OFF THE WEST COAST OF AFRICA, RATHER REPUTE, Y'KNOW, NOW LET ME SEE... I THOUGHT I KNEW JUST WHERE TO LOOK.  
 DELIGHTFUL CLIMATE, I HEAR.  
 HUH, HAVE A HEART, CHIEF, WE'RE EXPECTING A BABY SOON, AND WANTED IF I WANT TO GET STUCK IN SOME DINKY DUMP THAT'S NOT EVEN ON A MAP!

**Boots**

DENA GET MY NOTE ABOUT A DATE T'NIGHT?  
 YEP! YOUR FOUR-LEGGED LITTLE POOCHY PAL DELIVERED IT IN PERSON!  
 I ASKED 'IM TO EXPLAIN TO YOU THAT THE LADY WASN'T INTERESTED! DID HE?  
 NO-OO, WE DANCED A JIG AND SAID 'R-O-W-R-R-R; I'LL PICK YOU UP AROUND EIGHT, YOU LUCKY THING!  
 OF ALL - I - I WONDER - WHO - I - I DON'T EVEN KNOW HIS NAME!

**Boots**

DENA GET MY NOTE ABOUT A DATE T'NIGHT?  
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 OF ALL - I - I WONDER - WHO - I - I DON'T EVEN KNOW HIS NAME!

**Chris Walkin**

UPON LANDINGS REPORT TO COLONEL ELSON'S OFFICE, SIR!  
 AS ALL THE ALLIATED MERCURY EXPEDITION LAYS AT THE PLANETEEER'S REPORT.  
 IT WASN'T MY DOING, CHRIS... WASHINGTON WANTED IMMEDIATE PUBLIC RELEASE OF YOUR RADIO REPORT...  
 OF COURSE, SIR, I THE REPORT WAS ACCURATE.  
 YOU ADMIT YOU ABANDONED BARRIE BARNES TO DIE?  
 THAT WASN'T IN MY REPORT, COLONEL! I FOLLOWED YOUR ORDERS! I LET'D SAVE BRANDYWINE!

**Mickey Finn**

Y-YOU THINK THIS IS WHY HE'S COMING UP LARRY? T-TO SEE THIS HORSE SHOW?  
 WELL - AH - NOT JUST TO SEE IT, PHIL! I IMAGINE HE HAS ENTERED SOME OF HIS HORSES - AND INTENDS TO RIDE THEM HIMSELF!  
 B-BUT WOULD HE BE SHIPPIN' HORSES ALL THE WAY UP HERE?  
 OH, YES! IT WOULD BE A VERY SIMPLE MATTER - BY PLANE!  
 I HOPE YOU REALIZE WHY I WAS CONCERNED LARRY, I THINK THE WORLD OF MICHAEL AND - I UNDERSTAND PHIL - I FEEL THE SAME WAY ABOUT KITTY! BUT FROM NOW ON, IF THERE'S ANY PROBLEM BETWEEN THEM, I THINK - AH - WE SHOULD LET THEM WORK IT OUT - BY THEMSELVES!

**Mickey Finn**

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**Mutt & Jeff**

MUTT, YOU KNOW MR. BOGGOTA? HE RASSED MY WAY!  
 YOU MEAN HE PASSED AWAY?  
 YEH, HE DEPARTED FOR GOOD!  
 DID HE LEAVE HIS WIFE MUGH?  
 THAT WAS THE TROUBLE! HE LEFT HER EVERY NIGHT!  
 NOW HE LEFT HER FOR GOOD!

**Freckles**

YOUR FATHER GETTING ENGAGED! THAT'S SIMPLY HORRIBLE! WHERE DOES THAT LEAVE YOU, JANE?  
 NOBODY CARES ABOUT ME... IT JUST PROVES THAT ALL MEN ARE FICKLE... EVEN FATHERS!  
 LET'S MAKE A PLEDGE NEVER TO SPEAK TO MAN AGAIN! THERE'S A LITTLE INSUFFERABLE!  
 YOU'RE SO RIGHT, HILDA! THERE'S SOMEONE AT THE DOOR!  
 EEEK! IT'S A MAN!  
 GO AWAY! WE HATE MEN!  
 NOW WHAT'S COME OVER THESE FRILLS?

**Freckles**

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 NOW WHAT'S COME OVER THESE FRILLS?

**Bugs Bunny**

I'VE GOT TO TAKE A BATH IN TEN MINUTES! BUT I CAN'T HEAR 'N WATER KLONNIN'... HMM...  
 THERE'S ONE WAY TO FIND OUT!  
 KID, IF YER PLAIN AROUND IN AN EMPTY BATH TUB THERE'LL BE TROUBLE!  
 I'M NOT WORRIED... I'VE PROMISED THERE'S WATER IN IT!  
 SEE?

**Donald Duck**

BY A QUANT! S'DE WALK CARE!  
 A TABLE FOR ONE, ANYMAN?  
 OUTSIDE!  
 I SUGGEST YOU ORDER NO MEAT OR BREAD, SIR... I SUGGEST INSIDE!  
 I WANT A STEAK AND A DOZEN HARD ROLLS!

**Donald Duck**

BY A QUANT! S'DE WALK CARE!  
 A TABLE FOR ONE, ANYMAN?  
 OUTSIDE!  
 I SUGGEST YOU ORDER NO MEAT OR BREAD, SIR... I SUGGEST INSIDE!  
 I WANT A STEAK AND A DOZEN HARD ROLLS!

**Pete's Pop**

HOW COME YOU WEREN'T IN SCHOOL?  
 WE HAD TWINS AT OUR HOUSE TODAY, SO TEACHER LET ME STAY HOME!  
 YOU'RE NOT VERY SMART.  
 YOU SHOULD HAVE TOLD HER ABOUT ONLY ONE TWIN!  
 AND SAVED THE OTHER FOR TOMORROW!

**Donald Duck**

BY A QUANT! S'DE WALK CARE!  
 A TABLE FOR ONE, ANYMAN?  
 OUTSIDE!  
 I SUGGEST YOU ORDER NO MEAT OR BREAD, SIR... I SUGGEST INSIDE!  
 I WANT A STEAK AND A DOZEN HARD ROLLS!





# The More You Sell—Ca 666



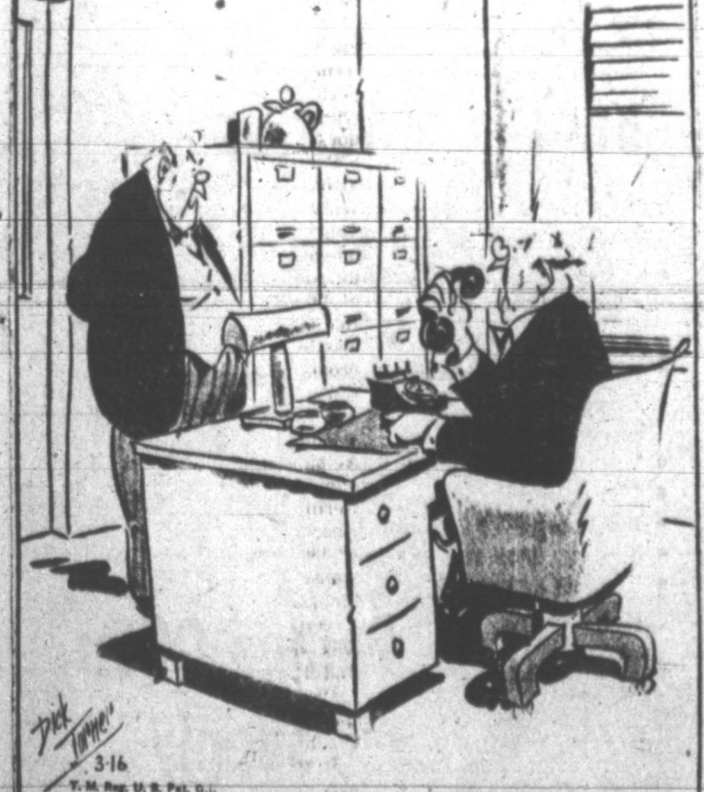
**ZSA ZSA'S WELL-HEELED**—Shapely film star Zsa Zsa Gabor looks mighty happy holding part of the 6000 silver dollars which she earned for a week's work in a Las Vegas, Nev., hotel's supper club. Helping her with the "haul" is Deputy Lloyd Hurst.



**BONER OF THE YEAR**—There's an engraver in England whose face is on the Queen's Guards' tunics. In engraving the official coronation medallion pictured above, he got the "Z" (arrow) in "Elizabeth" backward. The boner was not discovered until proofs had been made and distributed both in Great Britain and the U. S. The entire lot had to be re-minted. There's no word on what happened to the engraver.



**BOOK-END BABIES**—Twin mademoiselles back each other up as they enjoy a mild spring day in the Tuileries Garden, in Paris. Those snow suits will soon be exchanged for sun suits.



"Your wife insisted that you ask for this raise, didn't she, Perkins? I'll call my wife to see if I can give it to you!"

**CLASSIFIED AD RATES**  
 Monthly rate - \$2.00 per line per month (100 copies)  
 1 Line - 25¢ per line per day  
 2 Lines - 45¢ per line per day  
 3 Lines - 65¢ per line per day  
 4 Lines - 85¢ per line per day  
 5 Lines - 1.05 per line per day  
 6 Lines - 1.25 per line per day  
 7 Lines (or longer) - 1.45 per line per day

**Card of Thanks**  
 W. L. McAnally  
 May we express our thanks and appreciation to our friends for their many acts of kindness during the past week. We would especially like to thank the Rev. Douglas Carver and Mr. Bob Stroble for their kind words, also Mrs. Gladys H. Mrs. Gordon Bayless, and Mrs. Louis Doyle for the lovely music. May we express our thanks to Dunkel-Crimmel Funeral Home for the efficient service they rendered, also to the employees of the Southern Production Company for their many acts of kindness.

**MISS YOUR PAPER?**  
 The News provides a special service to those missing their paper. Special messenger service after 6:00 p.m. and before 7:00 p.m. Call 666

**WE MAKE KEYS**  
 ADDINGTON'S WESTERN STORE  
 SPORTSMAN'S HEADQUARTERS  
 411 E. Browning Phone 1421

**Monuments**  
 PAMPA MONUMENT CO.  
 591 E. HARVESTER, PHONE 1152  
 EDWARD FORAN, OWNER-MGR.

**Lost and Found**  
 LOST: Man's brown hillfold down-torn Saturday. Containing important papers, identification, R. R. Grants, 428 N. St. W. washer. Finder, please call 3452-J for reward.

**Beauty Shop**  
 PLAN to get your permanent now for Easter or Springtime. Call 3919 for Violet or Heralda at Violet's. SPECIAL on heat or cold waves. Bring a friend, save a dollar. Call for appointment. Millicent Beauty Shop, 409 Crest, phone 1215.

**Male Help Wanted**  
 WANTED: man with car for Pampa Salary plus commission. See Mr. Kippenhagen 7 p.m. to 9 p.m. Monday at Schneider Hotel or write Box 618, Pampa, Texas.

**Radio Lab**  
 Hawkins Radio & TV Lab  
 917 S. Barnes — Phone 36  
 Service & Supplies  
 PAMPA RADIO & TV SERVICE  
 Your Motorola TV Dealer  
 717 W. Foster Phone 45

**They'll Do It Every Time** By Jimmy Hatlo

**DOCTOR CUTLET, SPOKESMAN FOR THE MEDICAL PROFESSION, DECRIES THE LACK OF NURSES EVERY CHANCE HE GETS—**

THE NEED FOR NURSES IS IMPERATIVE! THE WELFARE OF OUR NATION DEPENDS ON THE NURSING PROFESSION! WE MUST HAVE NEW NURSES! AND WE MUST KEEP THE ONES WE'VE GOT!!!

ZOOA—MY LOVE—I'M A FREE MAN NOW—MARRY ME, LET ME TAKE YOU AWAY FROM ALL THIS—

THANK AND TIP OF THE T.D.O. TO THE CHIEF OF THE T.D.O. WHO MADE IT POSSIBLE FOR ME TO GET AWAY FROM ALL THIS—

- 16 Dirt, Sand, Gravel** 46 **Knabe** Guhrman, and Wurlizer Pianos and reliable used pianos. 2847 terms.
- 47 Plowing Yard Work** 47 **ROTO-TILLAGE** plowing, yard and garden work. See Call R. L. Hendrick, 1544-W.
- 48 Shrubbery** 48 **IT'S Tree Planting Time** BUTLER NURSERY Phone 4532
- 49 Cess Pools - Fanks** 49 **CESSPOOLS AND SEPTIC PANS** cleaned insured. C. L. Castiel, Ph. 1487W Day 356, 525 S. Cuyler.
- 50 Building Supplies** 50 **CEMENT PRODUCTS CO.** Concrete Materials - Com. Rate Stocks \$13 Price Phone 5425
- 51-A Floor Sanding** 52-A **LOOK at your floors!** Everyone else does. Then rent a floor sander from Montgomery Ward Co.
- 55 Bicycle Shops** 55 **C. B.'S BIKE SHOP** - Bicycles and tricycles repaired. Ph. 5296, 443 N. Banks.
- 60 Clothing** 60 **JACK'S BIKE SHOP** 4239
- 61 Mattresses** 61 **ANDERSON MATTRESS CO.** Phone 633 - 817 W. Foster
- 63 LAUNDRY** 63 **IDEAL STEAM LAUNDRY INC.** Family bundles individually washed. Wet wash. Rough dry. Family finish. 221 E. Atchison. Phone 405.
- 68 Household Goods** 68 **ELECTRIC washing machines, 49.50** and up. Terms. 112 N. Hobart, Ph. 509.
- 69 Miscellaneous for Sale** 69 **NEWTON FURNITURE STORE** PH. 251
- 70 Musical Instruments** 70 **KNABE** Guhrman, and Wurlizer Pianos and reliable used pianos. 2847 terms.
- 71 Bicycles** 71 **BLACK Phantom** Schwinn bicycle in excellent condition with built-in lock. \$180 or see at 118 W. Tule.
- 73 Flowers - Bulbs** 73 **FLOWERS FOR ALL OCCASIONS** Hedman Dahlia Gardens Phone 4576
- 76 Livestock** 76 **MILCH Cows** for sale. Gulf-Mertzen Lease, northeast of town. M. T. Buck.
- 77 Furnished Houses** 97 **FOR RENT: 3 room modern** furnished house, 140 month, bills paid. 510 N. Starke-weather.
- 83 Farm Equipment** 83 **1931 garden tractor** with attachments. See our Giant Tractor, 1513-W-1. City Service Gasoline Plant Camp. Phone 1215.
- 85 Trades & Swaps** 85 **BEING IN YOUR TIE** SCHWARTZ IRON & SUPPLY Phone 1477
- 86-A Baby Chicks** 86-A **SPECIAL** H. H. Coker's ..... 36.95 J. H. Jones ..... 50.95 **JAMES FEED STORE** Phone 1477
- 90 Wanted to Rent** 90 **WANTED: 2 or 4 room apartment,** 2 bedrooms or twin beds, bills paid, by renter, both steadily employed by local firms. Call 668 for Fred Dietzian, or 2511 for John Ross.
- 92 Sleeping Rooms** 92 **APARTMENT or bachelor quarters,** close to downtown. Call 3418-J.
- 93 Furnished Apartments** 95 **ROOM furnished apartment** on East Francis, \$45 month, bills paid. No objection to 1 small child. Close in. Also three cold water bedrooms, private entrance, private bath, reasonable rent. See Mae Ankeny, private 428 E. Francis.
- 94 Running Share** 94 **WILL SHAKE my 4 room home** with one man. Share expenses. Call Rex Taylor, 142.
- 95 Furnished Apartments** 95 **ROOM furnished apartment** on East Francis, \$45 month, bills paid. No objection to 1 small child. Close in. Also three cold water bedrooms, private entrance, private bath, reasonable rent. See Mae Ankeny, private 428 E. Francis.
- 96 Unfurnished Apts.** 96 **FOR RENT: Beautiful new duplex,** 2 bedrooms, 2 rooms, tub bath. Inquire 1944 S. Faulkner, Ph. 1057-W.

**103 Real Estate For Sale 103**  
**WE HAVE SPECIALS LISTED TODAY WORTH THE MONEY!**  
 One of the cleanest 5 room houses on Fair St. Will carry a nice load. Price \$3500  
 Pampa Camp 9 miles south Pampa. Real bargain in a duplex on 1/2 mile - \$5500  
 Wonderful lot ..... \$5500  
 Real nice 3 bedroom garage, 1 1/2 acre corner lot, all rooms large, hardwood floors, 2 baths, floor furnace, fire place, furnace, gas, etc. \$1499-J

**103 Real Estate for Sale 103**  
**M. P. Downs, Ph. 1264**  
 Insurance, Loans, Real Estate  
 For Sale by Owner  
 4 room house, wall to wall carpet, venetian blinds, make an offer. Ph. 2372 or 3297

**For Sale by Owner**  
 3 bedroom home, hardwood floors, floor furnace, plumbed for automatic washer, insulated, large back yard fenced, located near Woodrow Wilson School. Call 3234 or 1242-J

**For Sale by Owner**  
 8 room, modern, attached garage. All day 2 room apartment, as rental income. Call weekdays after 5, all day Saturday & Sunday, 1828 W. Wilson, Phone 5298-W

**Ben R. White, Real Estate**  
 PHONE 4889 514 S. NELSON

**105 Lots 105**  
**LOTS AVAILABLE**  
 120 ft. Front opposite KPAT  
 90 ft. Corner on Mary Ellen  
 100 ft. Corner on N. Russell  
 100 ft. Front on S. Houston  
 50 ft. Front on E. Frederic  
 50 ft. Front on N. Nelson  
 15 Lots in Bradley Addition  
**Laura B. Cornelius**  
 (With John I. Brudley)  
 218 1/2 N. Russell  
 Office Ph. 777, Home Ph. 694

**50 FOOT LOTS** for sale, 1 1/2 blocks north of La Mar School. Phone 1222-J after 5 p.m.

**111 Out-of-Town Prop. 111**  
 1632 Ft. Moore for sale to be moved. See Melvin Helton, Dribose, Texas.

**112 Modern house, double garage** and wash house, on 2 lots, can be bought on conventional loan. See R. V. Bergeron, phone 72-34, White Deer, Texas.

**113 Prop-To-Be-Moved 113**  
 1425 Shert Iron Garage, flat roof, to be moved to 1/2 mile ceiling joints. 2 1/2" floor joists, 2" flooring and roofing. Call 428 for Mr. Moore.

**116 Garages 116**  
**WHEEL ALIGNMENT** and balancing property done at Wood's Garage. Call 821 W. Kingsmill

**Killian Brothers Ph. 1310**  
 Brake and Wheel Service  
 BALDWIN'S GARAGE  
 SERVICE IS OUR BUSINESS  
 1001 W. Riley Phone 232

**117 Body Shops 117**  
**FORD'S BODY SHOP**  
 Body Work - Car Painting  
 623 W. Kingsmill Ph. 634

**120 Automobiles For Sale 120**

**WANTED**  
 If you have a 2 or 3 bedroom home that you need to sell for cash and will price it low for quick sale, call me. I have two cash buyers with the money and they are ready to buy.

**W. M. Lane Realty Co.**  
 715 W. Foster Phone 276

**FOR RENT**  
 New 2 Bedroom Homes in Prairie Village  
**HUGHES DEVELOPMENT CO.**  
 Developers of Prairie Village  
 4TH FLOOR HUGHES BLDG. PHONE 200

**These Concealed Safes**  
 Are Now on Display in Our Job Shop  
 Come in Today and See Bob Fugate for Your Order

**PAMPA NEWS JOB SHOP**  
 Want a Chance to Make Good Money In Your Community?  
 There is an Opening in Your Area as MAIL SUBSCRIPTION AGENT  
 For THE PAMPA DAILY NEWS  
 Far-Additional Information to Those Interested, WRITE: CHARLES E. SCOTT, Circulation Manager, Pampa Daily News

# 1953 BUSINESS REVIEW AND FORECAST 1953

## New Livetouch Adding Machine Now In Pampa



### The West Foster Circle-In Ends Search For Car-Care

Have you been looking for the best? The best service, the best products, the best all-around service station in the area to suit your particular car needs and personal fancies?

Stop, my friend, and look no further. Try the West Foster Circle-In Service Station, managed by Charlie McBeq, and located at 888 West Foster.

Here the courtesies expected of your friend of the road—the service station operator, are yours without asking.

Service is quick, as you like it when you make a stop at the business establishment with the pumps out front. And the products retailed there are the most dependable on the market.

Credit cards are honored and show the way to prompt, efficient service.

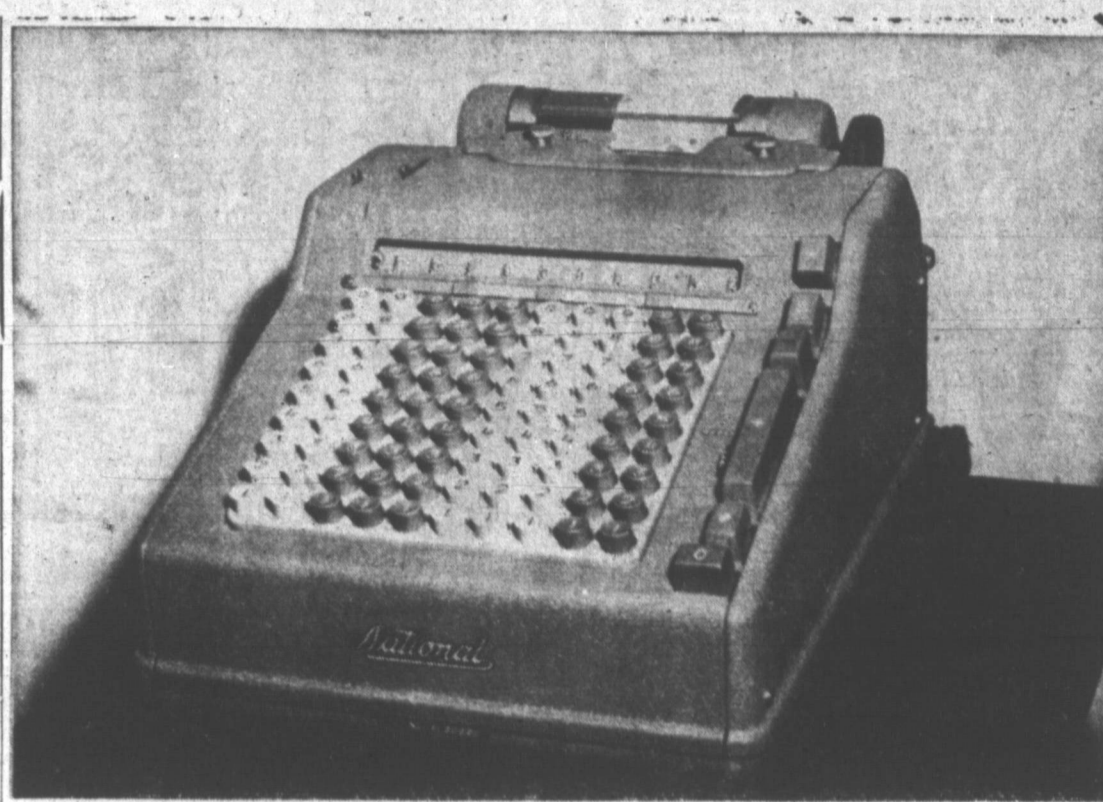
Don't let a flat get you down as it has your automobile. Let The West Foster Circle-In Service Station fix them for you — all sizes, all extents.

Bring them in and pick them up in record time with the knowledge that this tire has been "done right by."

Or if you're in the market for a new tire, remember that Charlie stocks the famous Firestone tires and tubes, guaranteed for safe long wear that add up to greater mileage and easier riding comfort.

No matter what your "car-service" need, make your stop the West Foster Circle-In Service Station.

Asbestos was first used in automobile brake linings in 1906.



**DEBUT OF A BEAUTY** — The Pampa Office Supply presents the new National "Live" keyboard adding machine in its Pampa debut. This machine, a first in adding machine history, saves up to 50 percent hand motion because every key is its own motor bar — each one electrified. It's been called the "greatest advance in adding machine mechanism." (News Photo)

### Pampa Office Supply Has New National Time-Saver

Pampa Office Supply — always first and foremost with the latest office equipment — has something new, amazingly new to offer.

And it's a first in its field, too. It's the new, brand new, National adding machine, now available at the "Pampa Office Supply, 211 N. Cuyler.

This local store, in cooperation with the National company, presents the first and only "live" keyboard adding machine, which will save up to 50 per cent of the hand motion normally expended.

The reason for this phenomenal saving is that for the first time in adding machine history every key is electrified!

This gives rise to one of the greatest advances in adding machine mechanism. You get instant keytouch operation with the National "Live" Keyboard Adding Machine. Simply press the keys you want to add and — Presto! — the machine does it instantly. Your hand need never leave the keyboard when adding.

National's full keyboard with "feather-touch" key action, also enables you to press two or more keys at once — another time-saver.

In addition to the "live" keyboard you also get this combination of eight other time-and-effort-saving features found only on National:

1. Automatic credit balance with the "minus" total computed automatically and printed with only one touch of the total bar. Prints in red with a CR symbol.
2. Automatic space-up of tape with the tape automatically moving up to tearoff position when the total is printed. Saves effort, time, paper.
3. Large answer dials which always show the running total in large numerals. No eye strain. Permits use of the machine without tape.
4. Easy - touch key action. Soft, yet positive. Several keys may be pressed at once. Ciphers print automatically, usually saving about 30 per cent of touches.
5. Stair-step, full - visible keyboard. Key arrangement presents depressing two keys in same column at the same time. Amounts visible until added or subtracted.
6. Rugged-duty construction built to give longer life at lower cost. All working parts double rust-proofed. Compact for desk use.
7. On average listing these eight features, combined, save hundreds of motions every hour.
8. The more of these features a machine has, the more time and effort will be saved every hour.

You can have your mattresses done over in the standard striped ticking or in a luxurious pattern ticking — guaranteeing that you not only get a good mattress out of an old one but you also receive the latest in styled-fabrics; the modern late designs.

H. D. Freemand and his wife Dorothy, well experienced in the business, guarantee all work to meet the most exacting qualifications. Their experience in the mattress renovating business makes your expectations of the best come true.

The Anderson Mattress Company, 817 W. Foster has a fast-service pick up and delivery that reaches both Pampa and the surrounding territory. The number — and it's to your advantage to call it — is 833. Let them give you the best in sleeping comfort for a cost that won't hurt your budget.

### Wedding invitations



In the wording, design and printing of the formal Announcement or Invitation, it is of the utmost importance that correct form be observed. Our familiarity with the established customs applying to all types of social printing is at your command.

Printed • Engraved  
Job Department  
**Pampa Daily News**  
Phone 666

### Give Stone-Thomasson First Consideration For Real Estate

Any person desiring to purchase any type of real estate in and around Pampa should consider the sterling service of one of the most dependable agencies in the area. Stone-Thomasson, located in the Hughes Bldg.

Past marketing with S.H. Stone and Wade Thomasson in real estate, farms, cattle and sales, proves that these are capable realtors who know the business.

The many steps in purchasing land are highly complicated, and often prove too much for the laymen with the choosing of a desired land site only the first step.

It is the job of the real estate man to find the negotiable properties, list them fairly, and finally to present them to the prospective buyer.

Realtors are proud of the profession and consider it one of the highest active today. Incidentally, it is one of the oldest. King Solomon even dabbled in it, buying, building and selling.

The members in the real estate business follow a rigorous code of ethics which is just as exacting as any found in a leading profession.

Both members of the Stone-Thomasson concern have followed the occupation in the Panhandle for a number of years. They stand on their record as proof of dependability and customer satisfaction.

They try to find the land with the right price for the prospective clients' budget and are always interested in the purchaser's demands "pocket-wise" with no high-pressure detraction to the individual's economic status.

Stone-Thomasson may be reached at their office in the Hughes Building or by calling 1768. Night phone number for S. H. Stone is 2452 and for W. Thomasson is 1561.

pointer provides a quick method of determining correct position of decimal point in answers to problems involving them.

And for assured accuracy, National's full, visible keyboard gives you a choice of operation in that you can either completely depress keys for instant operation or you can partially depress keys when setting up large amounts then depress the last key completely to record the entire amount.

For subtraction you simply set up an amount to be subtracted, then depress the minus bar. Division is equally easy — simply repeated subtraction just as multiplication is repeated addition.

Take advantage of this latest short-cut-in-time offered you by the National Cash Register Company and brought to you here in Pampa through The Pampa Office Supply.

All office managers should take this opportunity to save personnel time and add to the overall budget by seeing — TODAY — the National Adding Machine with "Live" keyboard action.

Drop in at The Pampa Office Supply, 211 N. Cuyler, and see this "first in its field" and while you're there have the friendly personnel show you the many other types and brands of superlative equipment on display.

Buy all your office equipment — large orders and small — at The Pampa Office Supply.

Operators who have tested this machine love it because they can accomplish work with so much less time and effort.

And it features "live" keyboard speeds; simplified multiplication. You'll be amazed at how fast and easy this task becomes with the instant keytouch operation. You can forget the add bar.

The exclusive decimal pointer is another of the inviting features of this all new, all different adding machine. National's exclusive

Winning Numbers  
57946 — 25 gal.  
56330 — 15 gal.  
56215 — 10 gal.  
55850 — 10 gal.

Call for Road Service  
**WEST FOSTER CIRCLE IN SERVICE STATION**  
Road Service  
888 W. Foster Ph. 4714

Get the Best for Your Car and Be Safe  
Seiberling Tires and Sealed Air Tubes  
Wash & Lubricate  
All Brands Motor Oil  
**DEAN MONDAY Service Station**  
301 W. Foster Phone 3700

**RCA VICTOR**  
**C&M Television**  
SALES & SERVICE  
304 W. Foster

Bringing to the Pampa area  
**RCA VICTOR TELEVISION**  
plus 18 years experience in electronics, and six years experience in television.

**REAL ESTATE RANCHES FARMS CATTLE SALES**  
Stone-Thomasson  
Hughes Bldg. Ph. 1766

**NIGHT PHONE.**  
S. H. Stone W. Thomasson  
2452 1561

**FOR THE FINEST IN RADIO ENTERTAINMENT KEEP YOUR DIAL SET AT 1340 NEWS MUSIC SPORTS DRAMA MUTUAL AFFILIATED K P D N**

**FLOOR COVERING**  
Many Beautiful Colors & Patterns  
● GOODYEAR VINYL PLASTIC  
● PLASTIC TILE  
● RUBBER TILE  
● ASPHALT TILE  
● INLAID  
● CARPETING

**Monarch Hardware Co.**  
N. E. Corner Hughes Bldg. Phone 200 W. E. (Bill) Ballard Store Manager

### Soviets Postpone Parliament Meet

LONDON, March 14—UP—The Moscow Radio announced Saturday that a scheduled meeting of the Soviet Union's parliament has been postponed until Sunday.

The broadcast monitored here gave no explanation for the 24-hour delay. It said parliament—the Supreme Soviet of the USSR—would convene at 2 p.m. Sunday (5 a.m. est), instead of Saturday.

A call for the parliamentary meeting at the Kremlin was issued the day after Premier Josef Stalin's death last week.

pressure detraction to the individual's economic status.

Stone-Thomasson may be reached at their office in the Hughes Building or by calling 1768. Night phone number for S. H. Stone is 2452 and for W. Thomasson is 1561.

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The Pampa Daily News 32 PAGES TODAY MONDAY, MARCH 16, 1953

## Cooking School Opens Tuesday



... Mrs. Ruth D. Knight

### Mrs. Ruth Knight Recognized As An Authority On Cooking

One of the leading home economists in the country, Mrs. Ruth D. Knight, will be the conductor of the third annual Pampa Daily News All-Electric cooking school Tuesday and Wednesday in the Junior High School auditorium.

Mrs. Knight, one of the most well-known personages in her field, is making a return engagement here. She taught the cooking school last year which saw approximately 2000 area homemakers in attendance.

She also conducted similar schools throughout the Southwest and has been associated with Inez Gallaway's Food Fashions, Wichita Falls, the last five years. She has taught many schools for this firm in Kansas City, Dallas, Fort Worth, Oklahoma City, Amarillo, Lubbock and El Paso.

Literally thousands of homemakers have come away from her demonstrations with new ideas on cooking styles and recipes; taste treats for their families.

One of the primary features of Mrs. Knight's demonstrations is to show ways in which to save money and at the same time you are cooking better.

Mrs. Knight's training in the fields of cooking and home economics includes academic as well as actual experience.

She was graduated from Ohio State University, Columbus, O., with a bachelor of science degree in home economics. Her specialties are household equipment, demonstrations, and foods.

She has also attended Texas State College for Women, Denton, and Oklahoma A&M, Stillwater.

A member of the American Association of University Women and the Texas Home Economics Association, she likes to spread her knowledge of good nutrition.

And those who have watched her past demonstrations claim she will delight you with her pleasing manner and honey wit.

### Cares Are Over... Hubby Gives Wife An 'A' In Cooking

By I WUZ WORRIED

About a year ago I found myself in a terrific dilemma. I had taken it upon myself to invite the boss, then visiting in town, home to dinner. The hour was near when it suddenly dawned upon me that I hadn't called the little wife.

Visions of burned potatoes ran through my mind. Then I remembered the first apple pie she baked. We had carefully planned the menu for the first guests we entertained after we were married, for days I found it more convenient to use dried apples in pie. Little did I think that she wouldn't soak the apples before she put them in the pie.

That brought to mind the corn bread that she had tried to thicken with sugar. I'm not a very good cook but I did know that was the impossible. I couldn't keep from thinking about the time that she picked up a sack of "flour" and rolled chicken in it. "The flour" was wall paper paste.

After all these terrifying thoughts, I decided that I'd just wait until I got home from work (with the boss) to tell her that we had company. She couldn't complain in front of the boss, could she?

Every block on the way home seemed to remind me of something or another, how could I have made this horrible mistake? My steps into the house dragged.

I tried to be cheerful when I finally told my wife that the boss was staying for dinner. She looked convincingly nonchalant and started for the kitchen.

As dinner time approached, I (See HUBBY, Page 6)

### News Course Will Be Held Two Days

A wealth of cooking lore and a fortune in awards is waiting for hundreds of Pampa housewives at The Pampa Daily News third annual all-electric cooking school Tuesday and Wednesday in the Junior High School auditorium.

Area homemakers, already well known for their cooking ability, will learn more about the culinary arts, including up-to-date 1953 recipes, at the cooking school under the leadership of two of the ranking home economic and cooking equipment experts in the country.

The awards have been contributed by 26 Pampa merchants. They include more than \$800 in prizes to be given away both days of the school.

The first day, door awards will be presented. The big gifts are reserved for the culminating day of the all-electric cooking school.

To receive the more valuable awards housewives must deposit coupons, received at the first session, in the local participating stores. The gifts will then be presented during the Wednesday class.

Mrs. Ruth D. Knight, home economic expert, will demonstrate on an electric range many tasty dishes for easy preparation. She will be assisted throughout the school by Margaret Nelson, electric equipment specialist who is associated with Southwestern Public Service Company.

The sessions Tuesday and Wednesday are to start at 1:30 p.m. and will last until 3:30 p.m. There is no charge or tuition for the school.

This is a return engagement (See COOKING, Page 6)

### 26 Merchants Participate In News School

Awards valued at more than \$800 are being contributed to the third annual Pampa Daily News All-Electric Cooking School by 26 Pampa merchants. The awards are to be presented to housewives attending the sessions Tuesday and Wednesday in the Junior High School auditorium.

Local merchants have entered whole-heartedly in offering expensive, useful gifts ranging from an electric range to family-sized baskets of groceries.

Door prizes will be presented the first day of the school. And at the first session, too, coupons will be passed out which are to be deposited with the cooperating business concerns. On the basis of these coupons the grand awards are to be given during the second day of the school.

The prize list includes:

- Westinghouse range valued at \$259.95 donated by Monarch Hardware.
- Two \$7.50 family-sized food baskets given by Ideal Food Stores.
- A \$25 gift certificate awarded by Behrman's Shoppe.
- A Nesco electric roaster, listed at \$42.95, presented by Goodrich.
- Gift certificate of \$25 value, given by Levine's Department Store.
- Westinghouse vacuum cleaner, tagged at \$59.95, contributed by Milt Morris.
- Ladies suit priced at \$59, presented by Bentley's.
- Ann Delafield cosmetics worth \$25 given by Creiney's Drug.
- A \$14.95 Nellie Don dress donated by Murfee's.
- Shoes, bag and hosiery, valued at \$25, awarded by Smith's Quality Shoes.
- A \$25 gift certificate, presented by B & B Pharmacy.
- Gift certificate totaling \$15 contributed by Your Laundry and Dry Cleaners.
- Paint valued at \$15 given by Allied Paint Store.
- Draperies worth \$25, from Penney's.
- Roberts, Inc., is giving two \$7.50 gift certificates.
- Electric supply is donating a Hamilton Beach mixer valued at \$42.95.
- Arvin table model radio tagged at \$24.95, contributed by White's Auto Stores.
- Richard's Drug is giving \$35 worth of dietetic food.
- From Zale's will be a Presto dixie fryer valued at \$39.95.
- Pampa Furniture is contributing a Samson table and four chairs worth \$37.75.
- Transportation for Mrs. Ruth Knight, cooking school leader, is being made available by Tex-Evans Buick Co.
- Other business concerns participating in the event is Sunshine Dairy Foods, Town Talk bread, Morton Foods, Dromedary products and Maryland Club coffee.



MISS MARGARET NELSON

### Margaret Nelson Will Assist News Cooking Authority

Another member of the staff scheduled to teach the 1953 Pampa Daily News All-Electric Cooking School is Margaret Nelson, home service advisor.

Miss Nelson will assist Mrs. Ruth D. Knight throughout the two days of the school. Classes are slated to begin at 1:30 p.m. daily and last through 3:30 p.m.

She is a graduate of Texas Technological College where she specialized in home economics and received a degree in that field.

The home service advisor also attended Sul Ross College, Alpine.

Already well known in the area, Miss Nelson has previously conducted schools in Pampa and Groom and has made numerous house calls informing housewives about all-electric cooking equipment.

She preceded her demonstration work with a three-month all-electric equipment training course in Amarillo in association with the Southwestern Public Service Company. She is still affiliated with the company.

### Cooking Section Aid At School

Recipes of the dishes appearing in this section of The Pampa Daily News will be demonstrated by Mrs. Ruth D. Knight on the stage of the Junior High School auditorium during the cooking school.

Homemakers attending The News All-Electric Cooking School Tuesday and Wednesday are urged to bring copies of the edition with them so they may better follow Mrs. Knight's demonstration.

### They Say It Comes Out Cake... Recipe For Biblical Students

By Ruth D. Knight

"She read the fancy recipes. Each one a tempting winner. Then, dashing to her kitchen, fixed Some ham and eggs for dinner." This reminds me of the Texas rancher who was eating at a fashionable restaurant in New York. He eyed the menu with some uneasiness and others, turned to the attending waiter and said: "Bring me some ham and eggs." When the waiter twisted his misapprehended eyebrow in surprise, the rancher said, "Well, bring me three or four of ham and eggs."

I hope you girls are getting affairs in shape to attend both days of The Pampa Daily News All-electric Cooking School. Our theme song isn't going to be "Ham and Eggs," as wonderful as they are, but "Bringing you Best FOOD Forward" with Reddy Kilowatt at the helm.

Please believe me when I say the recipes and suggestions will be simple and practical yet galactic.

Homemaking is no longer sewing a fine seam and making your own bread, but is streamlined to nutritious and effective meals with the idea of getting out of the kitchen as soon as possible. This achievement is easier accomplished with the modern electrical equipment; the automatic feature of the electric range cooking while you are away—the automatic dishwasher washing, sterilizing and drying—the home freezer being literally a miniature super-market in the home—and the automatic washer and dryer performing while Mrs. Homemaker is battling the Pandemic dust with the electric duster.

Tuesday, the first day, the special feature will be a parade of cakes: "Dromedary Takes the Cake Throughout the Season." With the perfectly balanced ingredients of the Dromedary Mixes, you can have a delicious party cake in a flash without any skill of professional cake decorating.

Here's a cake recipe you might want to try —

SCRIPTURE CAKE  
4½ cups (1 Kings, 4th chapter, 22nd verse

1 cup Judges, 5th chapter, 25th verse.  
2 cups Jeremiah, 6th chapter, 20th verse.  
2 cups Nahum, 3rd chapter, 12th verse.  
2 cups Numbers, 17th chapter, 8th verse.  
2 tablespoons I Samuel, 14th chapter, 25th verse.  
1½ teaspoon Leviticus, 2nd chapter, 13th verse.  
6 Jeremiah, 17th chapter, 19th verse (beaten separately).  
teaspoons Amos, 4th chapter, 5th verse.  
1 teaspoon II Chronicles, 9th chapter, 9th verse.  
½ cup Judges, 4th chapter, 19th verse.  
METHOD: Cream Judges, add Jeremiah gradually and cream well. Add yellow part of Jeremiah, 17th chapt. 11 vs. and beat again. Add 1 Sam., Leviticus and II Chronicles, 9th chapt., 9 verse, sifted together and added. Then add I Samuel, and Nahum, 3rd chapt., 12th verse. Add stiffly beaten Jeremiah, 17th chapt., 11 vs. Fold in Numbers dredged with a little of (See RECIPE, Page 6)

## LEVINE'S ANNUAL COOKING SCHOOL

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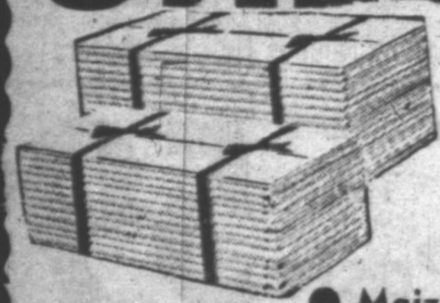
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PAMPA'S FRIENDLY DEPARTMENT STORE

**Sauces Dress Up Leftovers**

Cold leftover roast meat will please everyone when served with a good sauce.

**Mushroom Sauce**  
(Yield: 2 cups)  
One-quarter cup butter or margarine, 2 cups sliced mushrooms, 1/2 cup flour, 2 cups brown stock or bouillon, 1/2 teaspoon salt, pepper.

Melt 2 tablespoons butter or margarine in heavy skillet. Fry mushrooms until tender and brown. Lift from skillet. Melt remaining butter or margarine. Stir in flour. Brown thoroughly. Add stock slowly, stirring constantly. Cook until thick and smooth. Add mushrooms and seasonings. Simmer 5 to 10 minutes.

**Onion Sauce:** Substitute 2 cups sliced onions for mushrooms. Reduce flour to 3 tablespoons. Use with leftover roast beef.

**Barbecue Sauce**  
(Yield: 1 cup)  
One tablespoon minced onion, 1 tablespoon shortening, 1 garlic clove, 1/2 cup catsup, 2 tablespoons vinegar, 1/2 cup water, 1/2 teaspoon chili powder, 1/4 teaspoon paprika, 2 teaspoons sugar, 1 tablespoon prepared mustard, 1 teaspoon Worcestershire sauce, 1/4 teaspoon salt.

Cook onion in shortening over low heat until soft but not brown. Peel garlic and add. Add remaining ingredients. Mix thoroughly. Heat and simmer 10 minutes.

**Remove garlic.** Use with left over roast beef, lamb or veal.

**Easy Mustard Sauce**  
(Yield: 1 cup)

**CASSEROLE**  
2 cups diced leftover meat, 3 cups diced cooked potatoes, 4 tablespoons lard, 1/2 cup enriched flour, 2 cups milk, 1 1/2 teaspoons salt, 1/4 teaspoon pepper, 2 tablespoons Worcestershire sauce.



**GIFTS FROM SMITH'S** — A gift to a lucky winner at The Pampa Daily News all-electric cooking school March 17-18 is to be shoes, bag and hosiery valued at \$25, presented by Smith's Quality Shoes. Here Frank Smith, owner, looks over the three-in-one gift he is contributing to the two-day school. (News Photo)

Melt lard. Add flour, stirring until smooth. Add milk and cook until thick, stirring constantly. Season with salt and pepper. Add Worcestershire sauce, meat and potatoes. Place in casserole; bake in moderate oven (350 degrees F.) 30 minutes. 4 servings.

**GARNISH-WISE**  
A good garnish for lamb or ham consists of spiced peach halves on greens. Fill the centers with whipped cream-cheese seasoned with horse-radish. Sprinkle with a delicate topping of paprika.

**Ranch Hand Delight . . .  
How To Prepare A  
Western Ham Loaf**

**RANCH-HAND OVEN MEAL**  
Ham Loaf  
Frozen Green Beans  
Spiced Beets  
Waldorf Salad  
Orange Bread  
Texas Pecan Pie  
Beverage  
Time 1 hour — 350 degrees F.  
ELECTRIC oven

**HAM LOAF**  
3 cups ground ham (cooked)  
1 1/2 cups TOWN TALK bread crumbs  
1 1/2 cups grated carrots  
1 1/2 cups SUNSHINE milk  
2 eggs  
3 Tbsps. Chili sauce  
Mix these ingredients and bake in a greased ring mold in a moderate oven (350 degrees F.) ELECTRIC oven for 1 hour. Serve with—  
**HORSE-RADISH SAUCE**  
1/2 cup SUNSHINE cream, whipped  
1/2 tsp. salt  
3 Tbsps. drained horse-radish  
Whip cream; fold in horse-radish and salt. Serve with Ham Loaf.

**FROZEN GREEN BEANS**  
1 pkg. frozen green beans  
2-3 cup water  
2 Tbsps. butter  
1/2 tsp. salt  
Place beans in casserole. Dot with butter; add water and salt. Cover casserole. Place in oven with Ham Loaf.

**SPICED BEETS**  
1 No. 2 can whole beets  
2 tbsps. sugar  
4 or 5 whole cloves  
1/2 tsp. salt  
1/2 cup vinegar  
Place beets and liquid from can in baking dish. Add sugar, vinegar, cloves and salt. Cover

and bake with Ham Loaf.  
**ORANGE BREAD**  
5 Tbsps. shortening  
2 tbsps. baking powder  
1/2 tsp. salt  
1/2 cup sugar  
1/2 cup water  
1/2 cup orange juice  
2 eggs, beaten  
2 cups all-purpose flour  
3 Tbsps. grated orange rind  
Cream shortening and sugar together. Add egg and grated orange rind and beat together. Sift flour, baking powder and salt together and add to the first mixture alternately with the water and orange juice. Mix together. Bake at 350 degrees F. for 60 minutes with oven meal.

**TEXAS PECAN PIE**  
1/4 cup butter  
1 cup brown sugar  
1 cup white corn sirup  
1 tsp. vanilla extract  
1 cup pecan meats, broken  
1-4 tsp. salt  
3 eggs  
Cream fat and sugar; add sirup, creaming. Add salt to eggs and beat until light and fluffy, then add to first mixture. Add vanilla and nut meats. Pour into a 9-inch pie pan lined with unbaked pastry. Bake at 350 degrees F. for 1 hour, with above meal.

**WALDOFF SALAD WITH MORTON'S SALAD DRESSING**  
(Salad suggestion with oven meal)  
For 6 people, wash and pare 3 to 4 medium sized apples; dice; sprinkle with lemon juice, if you wish them to stand. Add approximately 1/2 cup chopped celery and 1/4 cup chopped nuts and blend all together with 1/2 cup MORTON'S vinegar, cloves and salt. Cover

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**MURFEE'S**  
36th Year

# Hubbies Won't Stay Happy On Goodies; Meats Needed

By RUTH D. KNIGHT

We can't expect to keep our husbands happy by feeding them on cakes, pies, and salads. You have to feed them food with stick-to-itiveness, to get them in a receptive mood for the precision ELECTRIC RANGE that is at the head of your "want list."

Meat has more satiety than any other food. Nutritionally speaking the minimum daily consumption of food per person should be at least 4 to 5 ounces.

Meat is chock full of valuable food value when it comes to us from the animal and the rest is left to us in the home.

Meat should be unwrapped from the butcher paper because this paper acts as an insulation and why refrigerate the paper? It should be wiped off with a dampened cloth, not washed, and stored in the coldest part of your food compartment, provided you are going to use it that day or the next. Glandular organs or ground meat should be properly wrapped in aluminum foil (or moisture, vapor-proof paper) and frozen in the freezing compartment of your ELECTRIC refrigerator or home freezer, if going to be kept for a few days.

Meat stored in the food compartment should be loosely wrapped in waxed paper and not put in a tightly covered dish because it is desirable for meat to have a little dry surface because that retards bacterial growth, while a dish with a tight lid would create moisture, and bacteria thrives on moisture.

Fundamentally, there are only two ways to cook meat: (1) dry heat and (2) moist heat. The tender cuts are cooked by dry heat by roasting, broiling and pan-broiling.

Broiling or pan-broiling is cooking with dry heat. Cuts for broiling are the tender cuts with marbling and fewer connective tissues. They come from the part of the animal that is less active.

**BEEF:** T-bone, porterhouse, sirloin, rib, fillet mignon and ground beef patties.

**PORK:** Only cured ham slices, bacon and sausage. Although pork chops are tender, and contain little connective tissue, broiling and pan-broiling are not the recommended methods. Pork requires a longer cooking to bring out its full flavor.

**Veal** is not broiled because it is deficient in fat and has an abundance of connective tissues which requires long, slow cooking in moist meat to make it tender. Veal, as well as pork, should be braised.

To broil means to cook by direct heat or to grill. Studies on pan-broiling are difficult to give.

broiling have made it possible to standardize broiling methods within limits.

**Broiling on Electric Range**  
Set temperature control to "Broil." With some models of electric ranges, no "Broil" is indicated on temperature control, so set temperature control to 500 degrees (this is with the older models).

After temperature control is set, turn on switch (provided the switch is separate from temperature control). Some electric ranges have temperature control and switch all in one.

Next, place cold meat on cold broiler pan. Do not preheat electric oven for broiling. Cut fat around edge to prevent meat from curling.

Slip broiler pan on rack underneath broiler unit. The distance below the unit is determined by the thickness of the meat and the degree of doneness desired.

Approximately 15 minutes per side are required for well done meat. In the case of a very thick steak, even 20 or 22 minutes per side might be required.

Approximately 10 minutes per side for medium-done meat. However, 12-15 minutes per side might be required for some thicker steaks.

Approximately 7 minutes per side for rare steaks, but in the case of thick steaks, 10 to 12 minutes per side might be required.

Salt may be added after the steak is done and beca put on heated platter, for the first side may be salted after it is browned and the steak is ready to turn. The salt should not be added before broiling because steaks and chops have relatively large exposed surfaces and the fact that salt does draw out juices must be considered in this case, while with a roast, it may be salted when starting to roast as it has less exposed surface.

In pan-broiling, the heat is transmitted to the meat from the hot metal frying-pan rather than directly as in broiling. A heavy frying pan may or may not be preheated with fat, but this is not necessary because fat from the meat will cook out almost at once. In pan-broiling ground patties, it is well to rub the pan first with fat. Pan-broiling is a convenient method to use a few chops or a small steak.

**Method:** Place the meat in frying-pan. Cook slowly on one side and then on the other, turning as often as necessary to insure even cooking. Pour off the fat as it accumulates in the pan. Do not cover the pan and do not add water. Definite times for pan-broiling are difficult to give.

To test for doneness, cut a small gash close to bone near the end of the cooking period and note the color of the meat.

**Meat Heat Cookery**  
Cooking by moist heat means browning the meat then adding liquid and covering and cooking until done. Or, stewing, which is adding liquid to the meat without browning.

**Food Value of Meat**  
Meat furnishes us about 40 per cent of our needed protein. Whenever you have an extra piece of meat on the platter, don't say, "Dad, you take it." Give it to Bill, your growing son, because all the protein dad needs is for body repairs, while Bill needs it for growth as well as repairs. What the body does not consume or need for repairs with adults, goes to fat, hence much of the cause of obesity, especially with men.

Meat also furnishes iron in a form most needed for the body and iron cannot be stored in the body. The need for iron varies at different ages under different conditions. During infancy, adolescence and pregnancy, it is especially needed.

Liver is the highest source of iron. Pork liver contains three times as much iron as beef liver, while calf and lamb liver contain only 1/2 as much as beef.

Meat is a rich source of phosphorus, which is a mineral that is necessary for building body tissue. It combines with calcium in the formation of strong bones and teeth.

Meat isn't a good source of calcium, which is best found in milk.

Meat is high in Vitamin B and G, which are good for the nerves and the appetite.

**BUDGET MEAT RECIPES**  
**SPRING STEW**  
Brown 1 lb. stew meat in small amount of fat, according to the fat on the meat. Add 1 large onion diced and brown until slightly yellow. Add can cream of mushroom soup and can of water. Simmer until tender.

Add 1 cup diced carrots  
1 cup of bite-size celery  
1 cup cut green beans  
If raw vegetables, cook until tender.

Serve in cooked noodle ring. Top with soy sauce, if desired.

**PANHANDLE HASH**  
1 lb. hamburger meat  
2 large onions, sliced  
3 tsp. shortening  
1 tsp. salt  
2 green peppers, cut fine  
2 cups canned tomatoes  
1/2 cup cooked rice  
1 tsp. chili powder  
1/2 tsp. pepper  
Cook onions and peppers slowly in fat until onions turn yellow. Add hamburger meat and saute until the mixture falls apart. Add tomatoes and uncooked rice and seasonings. Place in greased casserole and bake in 325 degree F. ELECTRIC oven for 45 minutes. A good dish "when the gang is coming."

Regardless of where one travels in these United States, the AMERICAN hamburger is the perennial favorite. For variation, try this interesting seasoning to your hamburgers — known as

**DEVILED HAMBURGERS**  
1 lb. ground steak or ham-burger meat  
1/2 cup chili sauce  
2 teaspoons Worcestershire sauce  
2 tps. prepared mustard  
2 tps. horseradish  
1 tsp. minced onion  
1 1/2 tsp. salt

Combine all ingredients. Shape into hamburger patties about 3 inches in diameter. Arrange on broiler rack. Brown on both sides.

**SUPPER SPAGHETTI**  
1/2 lb. ground beef  
2 tps. butter  
2 cups tomato juice  
1 large onion, diced  
1 tsp. salt  
1 1/2 box (19-oz.) spaghetti  
Garlic salt and red pepper, if desired

Brown ground meat lightly in butter. Add diced onions. Add salt and tomato juice. Bring to boiling on high heat. Add spaghetti. When steaming, turn low 50 or 60 minutes. (4 to 6 slices of chopped bacon may be used instead of ground beef.)

For quick and easy dessert, place a canned cling peach half on a cooked doughnut and top with whipped cream.



**PENNEY'S** — Penney's is contributing draperies valued at \$25 to The Pampa Daily News third annual all-electric cooking school. The draperies will be given during one of the two sessions being conducted Tuesday and Wednesday in the Junior High auditorium. Here Mary F. Eller stands before the gift draperies. (News Photo)

## Corn-Pone Pie And Tuna Toast Cups

### TOWN TALK TOAST CUPS WITH TUNA

Remove crusts from 6 slices of TOWN TALK day-old bread. Brush with melted butter; sprinkle with paprika. Press into muffin pans and toast in moderate ELECTRIC OVEN (350 degrees) until golden, about 15 minutes. This makes attractive Toast Cups for the following Tuna filling:

3 Tbsp. butter  
1/2 cup flour or 4 Tablespoons  
1 tsp. salt  
1 7-oz. can (1 cup) tuna fish, flaked

2 cups SUNSHINE milk  
1/4 tsp. nutmeg  
1/2 tsp. pepper  
3 1/2 tsp. chopped pimiento

1 cup leftover canned or cooked frozen peas  
1/4 cup grated sharp cheese

Cook onion in butter until golden; stir in flour and blend. Add seasonings. Gradually add milk and cook over low heat until thickened, stirring constantly. Stir in remaining ingredients and heat until cheese melts. Serve in toast cups.

### DROMEDARY CORN-PONE PIE

1 lb. ground IDEAL beef  
1 Tbsp. lard  
1 cup drained canned kidney beans

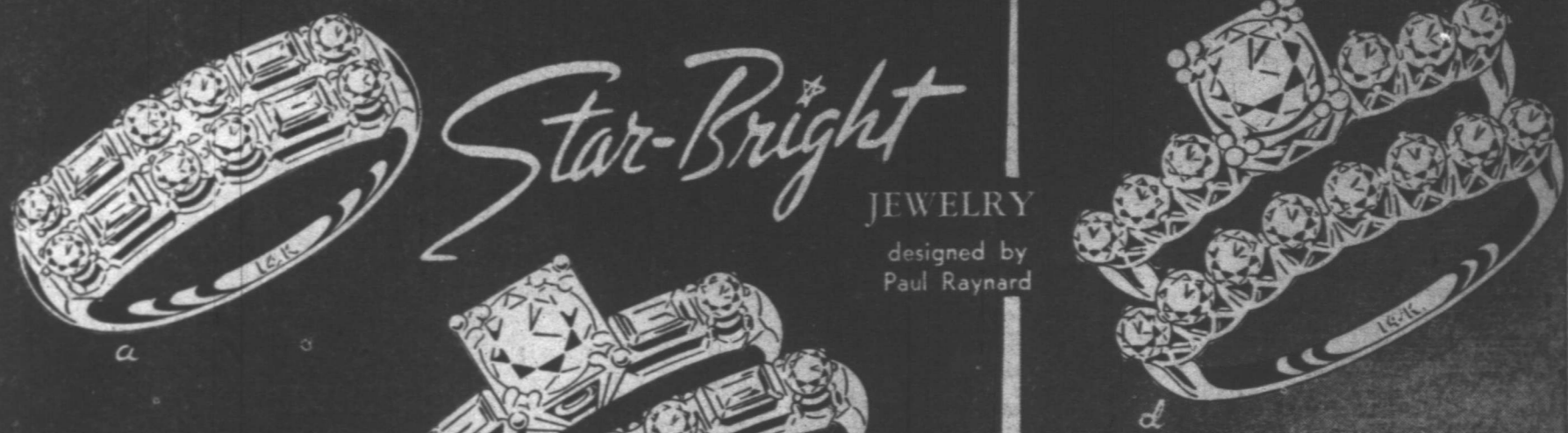
1/2 cup chopped onion  
1 to 2 tps. chili powder  
1 tsp. Worcestershire sauce  
1 cup canned tomatoes  
1 cup DROMEDARY CORN-BREAD MIX, made according to directions on package.

Brown ground meat and chopped onions in melted lard. Add seasonings and tomatoes. Cover 15 minutes, then add kidney beans. Pour meat mixture into a greased 1 or 1 1/2 qt. casserole (or other baking dish of same capacity).

Top with DROMEDARY corn-bread batter, spreading carefully with wet knife. Bake in 425 degree F. hot ELECTRIC oven for 20 minutes.

You can't beat chicken and almond sandwiches for a bridal reception tidbit. Chopped celery in heat until cheese melts. Serve in toast cups.

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**ZALE'S GIVES TO SCHOOL** — Irving Schwartz, jewelry store manager, is shown here displaying the Presto disc fryer which Zale's is contributing to The Pampa Daily News third annual all-electric cooking school March 17-18 in the Junior High school auditorium. Value of the fryer is \$39.95. (News Photo)



**FROM BEHRMAN'S TO YOU** — You bring a lucky homemaker attending The Pampa Daily News All-Electric cooking school March 17-18. Here Bunny Behrman, owner, holds up the \$25 gift certificate which Behrman's Shoppe is contributing to the cooking school awards. (News Photo)

# Yummy Desserts Easy To Prepare

**SUNSHINE WHIPPED CREAM PIE**  
 1 8-oz. pkg. marshmallows (24 marshmallows)  
 1/2 pt. SUNSHINE cream, whipped  
 Black or English walnuts  
 1/2 cup strong, hot coffee  
 1-3 cup sugar  
 Graham Cracker Crust  
 Place marshmallows, cut or whole in a sauce pan with 1/2 cup of coffee. Place on simmer heat until melted. (Takes about 15-20 minutes if marshmallows are left whole). Let cool until thick, about 30 minutes in refrigerator. Whip  
 Whip cream, adding the 1-3 cup sugar.  
 Fold all together and pour into graham cracker or vanilla wafer crust. Sprinkle with chopped black or English walnuts. Let set several hours before serving.  
**GRAHAM CRACKER CRUST:**  
 1 1/2 cups graham cracker crumbs (15 graham crackers)  
 1-4 cup butter, melted  
 Put crumbs in a bowl; pour warm melted butter over crumbs and blend with a fork. Press into a 9-inch pie pan. Chill crust before putting in filling.  
 Use same amount of vanilla wafer crumbs; takes 20-22 vanilla wafers to make 1 1/2 cups crumbs.  
**ST. PATRICK'S MERINGUE KISSES**  
 4 egg whites  
 1 cup granulated sugar  
 1-2 tsp. vanilla extract  
 Green food coloring  
 Beat egg whites until stiff but not dry, then gradually add 2-3 of the sugar and a few drops of green food coloring, continue beating while adding sugar.  
 Add vanilla and fold in the remaining 1-3 cup sugar, a little at a time.  
 Shape with a teaspoon or pastry bag in small mounds on cookie sheets covered with brown or parchment paper.  
 Bake in a slow ELECTRIC oven

250 degrees F. for 30-35 minutes.  
 Remove Meringes from paper with a spatula. Makes about 40.  
**VARIATIONS:**  
 Coconut Meringue Kisses: Add 1 cup moist shredded coconut to basic recipe.  
 Nut Kisses: Add 1 cup finely chopped nut meats to mixture.  
**TEXEE CHOCOLATE CHIP CANDY**  
 1 pkg. chocolate chips (semi-sweet) (6 oz.)  
 1 1/2 cups crushed MORTON'S TEXEES  
 Put chocolate chips in a saucepan or double boiler and melt; Add crushed TEXEES. Blend together.  
 Drop from a teaspoon on a cookie sheet or platter covered with waxed paper. Allow to cool until set. Now everybody have some!  
**CREAM PUFFS WITH DROMEDARY FUDGE Frosting**  
 1/2 cup butter or shortening  
 1-2 cup water  
 1-2 cup all-purpose flour  
 1/2 tsp. salt  
 2 eggs  
 Heat fat and water to boiling point. Reduce heat. Add sifted flour and salt all at once. Stir vigorously with a wooden spoon until mixture leaves sides of pan and clings to spoon. Avoid overcooking. Remove from heat and add unbeaten eggs, one at a time, beating vigorously after each addition. A stiff shiny batter should be the result.  
 Drop by Tablespoons 2 inches apart on an ungreased baking sheet. Bake in a 450 degree F. ELECTRIC oven for 12 minutes, then reduce heat to 325 degrees for 30 minutes. The recipe makes seven medium cream puffs.  
 When puffs are done, cool, cut an opening near the top and fill with Vanilla Cream Filling:  
 1 pkg. vanilla pudding mix  
 1 1/2 cup SUNSHINE MILK  
 1/2 cup SUNSHINE cream, whipped



**ALLIED PAINT** — Also participating in The Pampa Daily News All-Electric Cooking school in Allied Paint Store donating paint with a total value of \$12. Here Bob Plummer holds a can of the paint typical of that to be awarded during the two-day school. (News Photo)

Prepare pudding according to the directions on the package, but use 1 3-4 cups milk. Chill thoroughly.  
 Whip until smooth. Whip cream and fold into vanilla pudding. Fill cream puffs.  
**MAKE DROMEDARY FUDGE FROSTING** according to directions on package and frost cream puffs.  
 To make **ECLAIRS** from cream puff dough, suggest chilling dough for ease in shaping; when done and cool, cut lengthwise, fill and frost.  
**CREAM PUFF VARIATIONS**  
 Nut Cream Puffs: Add 1-3 cup chopped walnuts to cream puff batter after eggs have been beaten in.  
 Luncheons: Fill cream puffs with chicken salad or creamed chicken or creamed tuna.  
 Toss: Make very small puffs by dropping batter from a teaspoon, baking a shorter time. Fill with cream cheese.  
 Cream puffs may also be filled with sweetened whipped cream or ice cream and dusted with confectioner's sugar.  
**MORTON'S SALAD DRESSING CAKE**  
 Sift together:  
 2 cups all-purpose flour  
 2 teaspoons soda  
 1 cup sugar  
 4 Tablespoons or 1/2 cup cocoa  
 Blend:  
 1 cup MORTON'S SALAD

1 cup cold coffee  
 1 teaspoon vanilla extract  
 Stir in the sifted ingredients.  
 Pour into greased and floured rectangle cake pan (12 by 7 by 1-2 inch pyrex). Bake at 325 degrees F. 45-45 minutes. Cool and frost with DROMEDARY FUDGE FROSTING or  
**EASY FUDGE FROSTING**  
 2 squares chocolate  
 1 tsp. vanilla extract  
 1/2 cup margarine or butter  
 2 cups confectioner's sugar  
 1-2 tsp. salt  
 1-3 cup hot SUNSHINE milk  
 Melt margarine and chocolate over simmer heat. In small bowl of electric mixer put 2 cups confectioner's sugar, add hot milk. ADD 2-3 Yummy Desserts salt, add vanilla and beat at low speed until blended.  
 Add chocolate mixture and increase speed. Spread on cake.  
**SUPER WHITE ICING**  
 1 1-2 cups granulated sugar  
 2 teaspoons lemon juice  
 1/2 cup water  
 1-4 tsp. baking powder  
 4 large fresh marshmallows  
 2 egg whites  
 Boil sugar and water until it spends a thread. Add marshmallows cut in small pieces, do not stir in.  
 Beat egg whites with baking powder and lemon juice until stiff.  
 Pour sirup slowly over beaten egg whites, beat until smooth and thick enough to spread, 4-5 minutes.  
 This is a delicious icing for either DROMEDARY white or devil's food cake mixed according to directions on package.  
**DROMEDARY BANANA JIFFY CAKE**  
 1 pkg. DROMEDARY white cake mix  
 1/2 cup (1 large) mashed bananas  
 1/2 tsp. all spice  
 1/4 tsp. nutmeg  
 1 tsp. cinnamon  
 Add all ingredients to cake mix. Prepare cake according to directions on DROMEDARY box, adding an additional 1/4 cup milk to amount of liquid required.  
 Pour into 9-inch square cake pan, or 2 8-inch layer pans, prepared. Bake in ELECTRIC oven 350 degrees F. for 30 to 25 minutes. Cool and frost with:



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A NELLIE DON DRESS - Murfee's is contributing a \$14.95 Nellie Don dress to the host of awards to be presented at The Pampa Daily News All-Electric cooking school March 17-18 in the Junior High School auditorium. Here Mrs. Violet McAfee holds the dress. (News Photo)

### Five-Cheese Spaghetti Wins High Favor As A Dinner Dish

Five-cheese spaghetti casserole is a favorite dinner dish with most folks, from the nursery school youngster to his collegiate brother, as well as all adult members of the family. Remember, this dish is rich in the proteins of dairy foods. You don't want anything else to eat with it except warm crisp French or Italian bread and a bountiful mixed greens and tomato salad with French dressing. (Serves 6 generously)

**FIVE-CHEESE SPAGHETTI**  
One pound high-quality spaghetti, 1/2 pound American cheddar cheese, 1/2 pound Swiss cheese, 1/2 pound Provolone cheese, 1/2 pound Romano cheese, 1/2 pound Parmesan cheese, 1 quart whole milk, plus more if needed, 1 teaspoon finely chopped garlic, 1 teaspoon Worcestershire sauce, 1/2 teaspoon ground mustard, salt, pepper, cayenne, paprika, butter. (It is not necessary to grate the cheeses. They can be chopped or cut into tiny pieces.)

Cook spaghetti in rapidly boiling salted water until just under tender. Drain immediately. Add a lump of butter and shake spaghetti until butter coats all of it. Now grease a large casserole or baking dish (at least 2-quart size). Place garlic, Worcestershire sauce and mustard on bottom. Place a layer of spaghetti in casserole. Sprinkle generously with all of the cheese. Season with salt, pepper, cayenne (very little) and paprika. Repeat layers until dish is filled. Pour in milk. It should come to top layer.

Cover dish and bake in very slow oven (300 degrees F.) until cheese is melted, about 30 minutes. Remove cover. With fork turn the spaghetti so that bottom layer is moved to top and top is sunk to bottom. Bake in 350 degrees F. oven, uncovered another 20 minutes. Then turn top layer under again.

Bake another 20 minutes, turn again and bake 10 minutes more in hot oven - just enough to brown top slightly. Add more milk during baking if needed. The consistency should be slightly moist, not dry. Serve on large dish, alone in its sumptuous grandeur. Most people don't eat more than three huge servings!

These points are important: 1. Use lots of cheese. 2. Use plenty of milk. 3. Cook slowly. 4. Turn spaghetti from top to bottom frequently.

**Guacamole Salad**  
Yield: 4 servings  
2 avocados (small), 1/2 to 1 tablespoon onion juice, 1/4 to 1-3 cup chopped pimiento, Juice of 1 lemon, 1/2 teaspoon salt, 1-8 teaspoon pepper, Lettuce, 2 tomatoes, quartered, Paprika.  
Pare and mash avocados. Add onion juice, pimiento, lemon juice, and salt and pepper to taste. Blend well. Arrange lettuce in nests on 4 salad plates. Mound the avocado mixture in each lettuce nest. Garnish with tomatoes. Sprinkle paprika on top of each salad.

### Tabasco Excellent As Egg Seasoner

Egg dishes are always popular during spring but spring is seldom a season when eggs are plentiful or thrifty. This year good fortune brings a bounty of eggs at remarkably low prices so spring fare can be egged on with eggs at no large tax to the purse. Creamed Eggs on toast, eggs goldenrod, omelets, are only the beginning of how good they can be during spring. And they can be even better when tabasco takes to the table for seasoning that is superb with eggs.

Zippy tabasco, a pure seasoning made from a mixture of tabasco peppers that has been aged in oak casks, is great with eggs. It can be used either directly in cooking eggs or as an accompaniment to pass at table, or both. Some folks will like an extra dash of tabasco in their egg dishes even when they are tabasco-seasoned during cooking, so set the table with tabasco when eggs are served.

How much to use when cooking? For scrambling eggs, beat 1-8 teaspoon of tabasco into four eggs for just the right seasoning. For creamed eggs or eggs goldenrod, add 1/4 teaspoon tabasco to

### Ham Offers Tempting Choices With Fruit For Spring Meals

Smoked ham, a favorite choice for spring meals, lends itself to unlimited combinations with fruit. This gives the homemaker an excellent opportunity to include fruit in her main dish.

Helen Shepard, meat expert, points out that when buying a ham slice the homemaker may choose a center cut slice or an equally tasty slice cut from either side of the center (frequently an economical choice). A third type is a butterfly slice. To prepare this attractive slice the meat dealer cuts a thick slice from the cushion side of ham. A second cut is made almost but not completely thru and the slice opened out flat.

For best results in juiciness and flavor any type ham slice for broiling should be 1/2 to an inch thick. And while broiling here's one attractive way to combine the meat with fruit - an apricot glaze. The ham is placed on the broiler rack so that the top surface of a one-inch slice is three inches from the heat. This distance insures a moderate cooking temperature.

As a flavorful touch, the ham slice is sprinkled with cloves, allspice and cinnamon, then cooked until the top side is browned - 10 to 15 minutes. When browned the slice is turned and spices sprinkled on the other side. With the second side cooked, apricot halves are arranged over the ham, then slipped in the broiler just long enough to heat and to slightly brown.

The ham and pineapple flavor combination has long been recognized. For serving these together, one cup of shredded pineapple is combined with 1/2 cup of brown sugar. After one side of the ham is broiled, the slice is turned and the pineapple mixture spread over the top. The slice is returned to the oven to finish broiling.

### Homemade Cookies Good For All Types Of Meals

**SNACK MENU**  
Peanut Butter Cookies  
Ginger Cookies  
Chocolate Oatmeal Cookies  
Apples  
Milk  
A plate of crisp, crunchy homemade cookies makes a round of thanks from youngsters and elders alike, for it's cookie time whether it's a snack, a quick family dessert, a lunch box to fill or entertaining.

On the cookie roll call are dropped and rolled varieties, chewy bars along with the handy refrigerator-type with the dough chilled until cookie time, then sliced and baked. QUICK CHANGES  
By adding to the dough chopped dates, nuts, maraschino cherries, candied pineapple, melted chocolate chips, peanut butter, raisins, coconut, not to mention, the magic spices and flavorings, there's a novel cookie to fit every taste. Individually designed or frosted or sprinkled with varied colored sugars, it's easy to match a holiday or party occasion.

To save baking time, several kinds of cookies may be made at one time. Shortened with lard, cookies are extra rich and flavorful and stay wonderfully fresh and moist.

**Pickled Eggs**  
Pickled eggs - here is an old timer in anybody's language. Pickled eggs are hard-cooked eggs which have been shelled, left whole and immersed in beet pickle juice. The white becomes sort of magenta colored and the yolks look odd, but folk persist in liking them; they give a feeling of nostalgia to most people crowding 50.

Here's a whole luncheon. (ripe avocado into halves and remove seed and skin. Fill with shrimp salad dressed with curry-mayonnaise.



CRETNEY DRUG - Mrs. Minnie Lee Choate, cosmetician at Cretney Drug, is shown with the Ann Delafield cosmetics to be given at The Pampa Daily News all-electric cooking school March 17-18. Cosmetics valued at \$75 have been contributed by the store. (News Photo)

# Check these Drug BARGAINS

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### HUBBY

(Continued from page one)  
could hardly refrain from going into the kitchen to see what would be placed on the table but I decided I'd postpone that drastic moment as long as possible. When the time arrived, I couldn't believe my taste. The meal, complete from tomato juice cocktail to a delectable dessert topped with whipped cream, had been prepared in record time.

After our company departed filled to the gills I asked my dear wife why the change.

She shrugged her little shoulders, tried to look uncomprehending and said, "Oh, I spent the last two days at The Pampa Daily News All-Electric Cooking school."

So this year I'm expecting great things after the cooking school is over. Who knows, maybe when she reads a recipe from now on and the recipe says stir into a smooth paste she won't grab the nearest jar of library paste.

Grated American cheese, chopped ripe olives and a speck of grated onion make a good filling for batter-dipped sandwiches. Fry them as you would French Toast.



**PAMPA FURNITURE** — Don Foster of Pampa Furniture displays the Samson table and chairs destined to go to a lucky winner in The Pampa Daily News All-Electric cooking school. This set is valued at \$53.75. (News Photo)

### RECIPE

(Continued from page one)  
I Kings. Bake in a moderate oven hours.

Wednesday, the second day, is Western Day on Panhandle; there will be fancy roling and a round up of western dishes. Come togged in your western attire if you wish. YIPEEE! See you Tuesday 1:30 p.m. at the Junior High School Auditorium for the once-a-year Pampa affair of prizes and fun for everyone sponsored by The Pampa Daily News.

### COOKING

(Continued from page one)  
for Mrs. Knight who last year taught the latest recipes and culinary ideas to approximately 2000 persons at the second annual cooking school.

Cooking officials believe what Mrs. Knight has to offer will be of great interest to Panhandle wives. Scores of cooking hints will be explained and food will be prepared during the classes.

She is to take up all phases of cooking including main dishes, desserts and appetizers. And she will give step-by-step demonstrations on how to prepare each. The cooking equipment specialist will explain why cooking with electricity gives a full-flavored taste to all types of dishes.

The recipes of the dishes which the cooking teacher is to demonstrate appear in this section of The Pampa Daily News. Housewives are requested to carry the section with them to the sessions so they may better follow the action as it is carried out.

Mrs. Knight urged that all those attending the school take home the ideas they see and hear and try them out on their families. "You will be surprised how much your family goes for something different," she said, "and with the proper equipment, they are easy to prepare."

The stage of the Junior High School is to be set with the most modern electrical equipment and appliances, all to be shown by Mrs. Knight and her assistant.

Among these will be the new Westinghouse electric range, to be awarded by Monarch Hardware. This has been called one of the



**CERTIFICATE FROM B&B** — Here F. L. Stone, co-owner with H. D. (Frosty) Foster of Pampa's newest drug store — the B&B Pharmacy — holds the \$25 gift certificate B&B is presenting as one of The Pampa Daily News all-electric cooking school awards. Mrs. Ruth D. Knight is conducting the school, slated March 17-18. (News Photo)

finest stoves in production in America.

A Westinghouse vacuum cleaner, donated by Mill Morris and a Nesco electric roaster, given by Goodrich, will be on view.

These and many other prizes will be awarded on the basis of coupons deposited in receptacles in the cooperating stores and as door prizes.

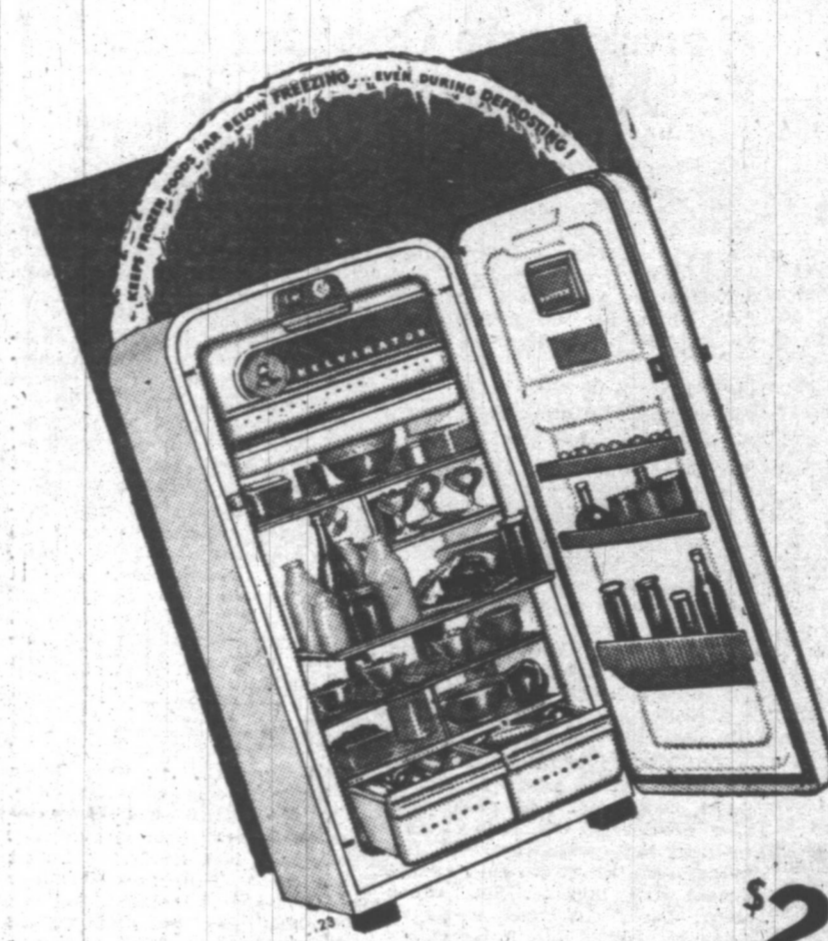
Interspersed with the awarding of prizes and the preparation of foods will be discussions of food balance, nutrition, household hints

Flavor cottage cheese with sugar, grated orange rind and raisins and use as pancake filling. This makes a good dessert after a salad luncheon.

In making an upside down cake, try sprinkling a little grated lemon or orange rind over the butter and sugar in the bottom of the pan; the rind combines well with whatever fruit is used.

When you are serving macaroni, noodle, and spaghetti soups at holiday time, make them a little more festive by adding a bit of chopped green pepper, pimiento or parsley.

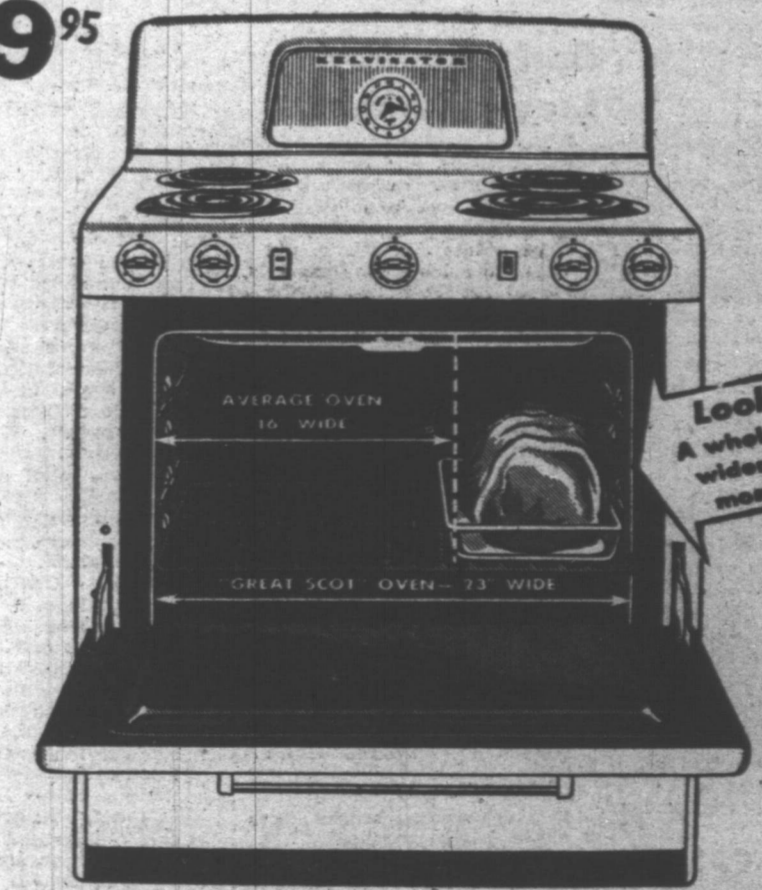
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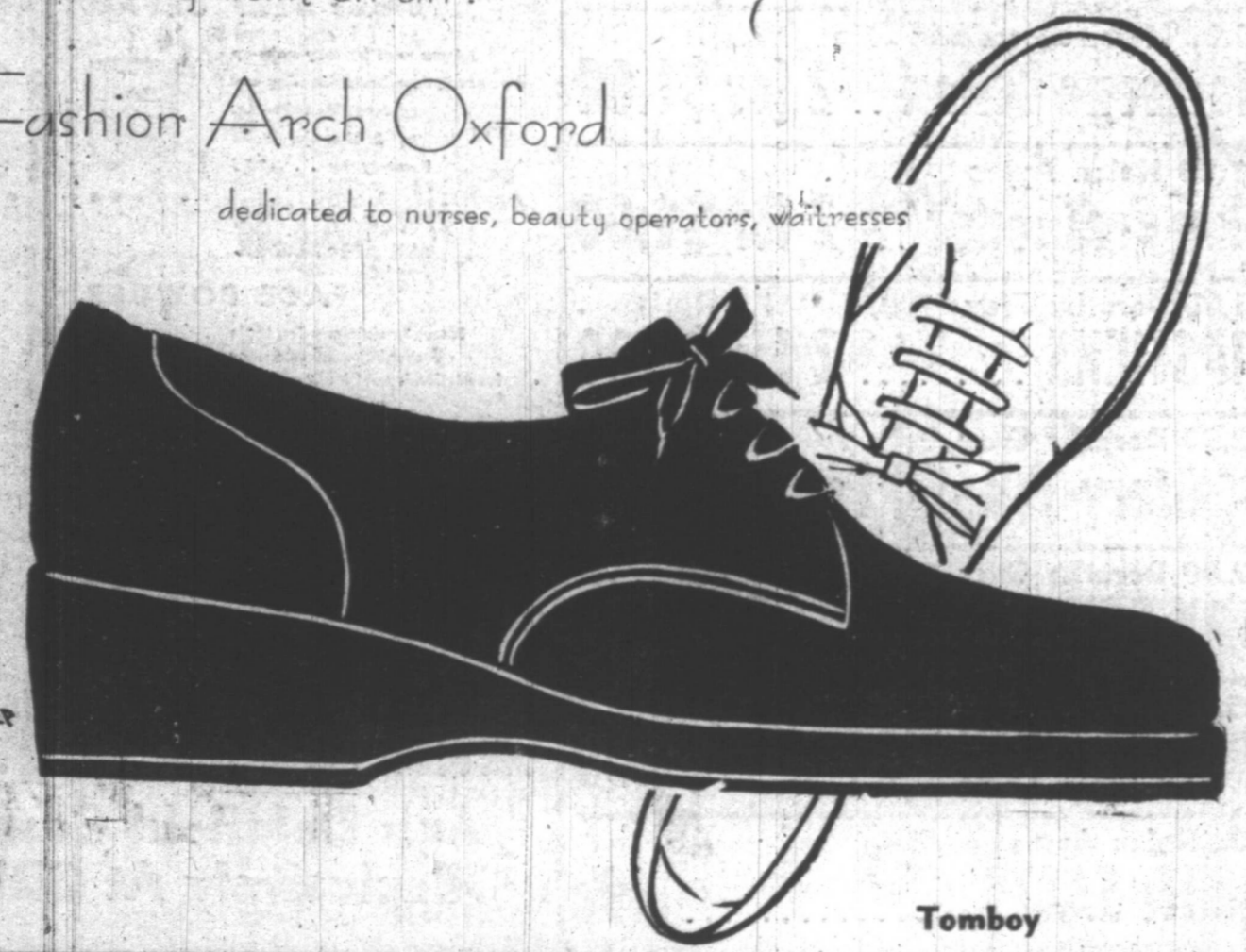
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## Men Violate Rules Of Cooking But Turn Out Savory Dishes

By RUTH D. KNIGHT  
When a man invades the kitchen he violates all the rules of measurement and theory, and comes out with delicious food with an interesting flavor. Men are finicky when making their favorite dish. They want it just right and season by taste.

Some men are excellent cooks in their own particular dish. Also they create some wonderful flavors when cooking in the great outdoors on camping and fishing trips. Of course the Panhandle is in the heart of the fishing territory: 500 miles in any direction.

I have been collecting camping and fishing dishes. Here is the man of my life's favorite concoction:  
**MULLIGAN**  
In a Dutch oven, stew two or three squirrels until almost tender and the liquid has cooked down. Add two or three potatoes sliced, one to two onions, sliced, one tomato, can corn and 1/2-lb. bacon cut up. Salt and pepper to taste.

I understand there aren't any squirrels in the Panhandle. However, this Mulligan would be good with other meat, like chunks of beef.

### FRIED SOFT-SHELL TURTLE LEGS

A fisherman tells me this is a delicacy. If the fish aren't biting, and the soft-shelled turtles are getting your bait, cut off the legs instead of going hungry. Cut the bottom shell to get the legs. Cut out the four legs and skin. Back in the shell are the upper section of the leg which resembles the thigh of a chicken. Salt, pepper, dust with flour and fry in deep fat.

### HASH BROWN POTATOES WITH ONIONS AND SCRAMBLED EGGS

Boil potatoes in skins until almost tender; peel and cut. Heat small amount of fat in Dutch oven or frying pan, and brown cut-up onions and potatoes. When browned, beat eggs and scramble with the potatoes and onions. (The raw potatoes may be peeled and fried in a bit more fat with the onions. When browned, pour off most of the fat and add the seasoned beaten eggs).

### BISCUITS OR CORNBREAD IN A DUTCH OVEN

Include Bisquick and Dromedary cornbread mix in your camping equipment and follow directions on box. Place biscuits or cornbread on rack or greased bottom of the Dutch oven. Put on the lid. Pile coals around the utensil and top and bake until brown.

### CAMP STEW (Son-Of-A-Gun)

Southwestern Public Service Co.

recommends this typical Texas dish:  
1/2 lb. beef  
1/2 lb. beef fat  
1/2 lb. liver  
Seasoning  
1 1/2 lbs. narrow gut  
1/2 lb. of heart  
1/2 lb. of sweetbread  
1 set of brains (membrane removed)

Cut all into small pieces (about an inch). Place in a large utensil. 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 Tbsp. flour in a half cup of water. Serve very hot.

## St. Patrick Suggestions

By RUTH D. KNIGHT  
Shamrock-Shaped Sandwiches  
MORTON'S Potato Chips  
Emerald Salad  
Beverage

**Sandwiches:**  
Make cut-outs with a Shamrock cutter from day old TOWN TALK sandwich bread. Spread with SUNSHINE cottage cheese, seasoned to taste or cream cheese with chopped parsley or chives. Cheese may be tinted with a few drops of green vegetable coloring. Make open face or two-decker sandwiches.

**MORTON'S** fresh, crunchy potato chips add texture contrast.

**Emerald Salad:**  
1 package lime gelatin  
1/2 cup boiling water  
1/2 cup grapefruit juice  
1 cup gingerale  
1 cup grapefruit sections, drained

1 cup pears, cubed and drained  
MORTON'S salad dressing and sliced green maraschino cherries  
Dissolve the lime gelatin in hot water. Cool. Add grapefruit juice and gingerale. When partially firm, add grapefruit sections and pears. Pour into individual molds. Set in refrigerator until firm. Unmold and serve on crisp lettuce garnished with MORTON'S salad dressing, topped with chopped green maraschino cherries.

### Veal Steak Cookery

Veal steaks and chops always should be braised (cooked in a covered skillet) rather than fried or broiled. After browning the floured or crumbed steaks, they may be cooked in tomato sauce or



**MONARCH HARDWARE** — Manager W. E. "Bill" Ballard stands before the Westinghouse electric range which Monarch Hardware will give away during The Pampa Daily News Cooking School, March 17-18. (News Photo)

## Seldom-Used Gadgets Take Up Vital Space In Many Kitchens

By RUTH D. KNIGHT  
Storage space in the average kitchen is limited, and too often we accumulate too many seldom-used gadgets. Bridal kitchen showers get in on their share of gadgets. Usually the giver wants to give something unusual. You will notice that kitchen shears heads my list of useful equipment. With them you can pry open a can, squeeze a lemon, crack a nut and dice and cut vegetables and other foods. Very few kitchens can boast of possession of kitchen shears.

## Snack Suggestions

**TOWN TALK SANDWICHES WITH MORTON'S GARLIC POTATO CHIPS**

**MORTON'S GARLIC POTATO CHIPS:** Place desired amount of potato chips on a cookie sheet. Sprinkle GENEROUSLY with garlic salt. Place in moderate 350 degree F. ELECTRIC oven until heated through, 5-8 minutes.

### FRANKFURTER-CHEESE SPREAD

Grind equal parts of frankfurters and sharp cheese with 1 medium onion to 1 lb. each. Spread half TOWN TALK BUNS with Morton's Salad Dressing, then mixture and broil in ELECTRIC oven.

**SUNSHINE COTTAGE CHEESE MIXTURE:**  
Mix 2 cups SUNSHINE cottage cheese with 2 shredded carrots, 3 chopped green onions, salt and MORTON'S SALAD DRESSING to spread.

### Corn Chowder

For a quick and satisfying corn chowder, combine one 10 1/2 ounce can of condensed cream of mushroom soup with 2 1/2 cups whole kernel corn. Use a porcelain enameled saucepan for fast heating and easy dishwashing. Stir in 3 cups milk. Add a chopped medium-sized onion and season to taste with salt and pepper. Simmer gently about 15 minutes. Makes 6 servings.

pour cream in a covered skillet for about an hour. To prepare that popular dish, Wiener Schnitzel, add some chopped onions and lots of paprika to the sour cream. Braising makes veal steaks and chops soft and tender. Frying or broiling tends to make them dry.

When you bring fresh vegetables such as spinach, beans and green peas into the kitchen from the market be sure to store them in the refrigerator at once. Tests show that their vitamin values deteriorate when they are kept at room temperature.

### TIME SAVING

This soufflé will be fluffy when you are ready for dessert. If you start steaming it at the same time you begin to prepare dinner.  
3 egg whites  
Pinch of salt  
3 tablespoons sugar  
12 cooked prunes, cut into small pieces.

Beat egg whites with salt until stiff and gradually add a sugar, beating until of stiff, cone consistency. Fold in prunes. Butter the top part of a double boiler and heat over hot water. Spoon prune mixture into hot double boiler, cover, and cook over hot water for one hour. Serve with this sauce:  
1/2 cup sugar  
3 tablespoons softened butter or margarine  
2 egg yolks  
6 tablespoons boiling water.  
Cream sugar and butter, add beaten egg yolks and blend. Place over hot water and add boiling water, one tablespoon at a time, blending well after each addition. Cook until slightly thickened. Serves four. If necessary to wait before serving, remove soufflé from heat and let stand over hot water, or turn out on a warm plate and place in a warm oven.

### Hot Deviled Eggs

4 hard-cooked eggs  
1/2 teaspoon grated onion  
3 tablespoons sandwich spread  
1 tablespoon mustard-with-horse radish  
1/4 teaspoon salt  
Dash of pepper  
1/4 cup shortening  
1/4 cup flour  
1 1/2 teaspoons salt  
1/4 teaspoon paprika  
2 cups milk  
1 1/2 cup pimento cheese spread  
1-4 cup chopped green pepper  
1 cup small bread cubes  
2 tablespoons melted shortening  
1 teaspoon onion juice  
Cut eggs in half lengthwise. Remove yolks and mash. Add onion, sandwich spread, mustard-with-horse-radish, salt and pepper. Mix well. Fill egg whites.

Melt 1-4 cup shortening in heavy saucepan over low heat. Stir in flour, salt and paprika. Blend until smooth. Gradually add milk, stirring constantly until thickened. Blend in cheese spread. Add green pepper. Pour sauce into greased shallow casserole. Arrange deviled eggs on sauce. Top with bread cubes which have been tossed in mixture of melted shortening and onion juice. Place under broiler for 10 minutes or until golden brown.

Fill canned cling peach halves with chilled canned fruit cocktail and serve for salad with cooked pineapple and lemon juice dressing.

Sweetened pureed cooked dried apricots make a perfectly delicious coffee cake filling. A cup of dried apricots will make a cup of pureed fruit.

Sweetened pureed cooked dried apricots make a perfectly delicious coffee cake filling. A cup of dried apricots will make a cup of pureed fruit.

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**FOR COOKING SCHOOL** — From Richard's Drug \$25 worth of dietetic foods is being donated to The Pampa Daily News all-electric cooking school awards. Door prizes will be given the first day and large prizes awarded Wednesday. Here is Joe Tooley, proprietor, who is making the contribution. (News Photo)



**GIFTS FOR COOKING SCHOOL** — Gordon Roloff of Robert's Inc. holds up two \$7.50 gift certificates to be given away at The Pampa Daily News all-electric cooking school March 17-18 in the Junior High School auditorium. (News Photo)



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Mrs. Ruth D. Knight, home economist, will use Sunshine Dairy Foods exclusively for her demonstrations at the Cooking School. Mrs. Knight prefers Sunshine Dairy's products, because of their wholesomeness and purity. Follow Mrs. Knight's example, and use Sunshine Dairy Products in your home.



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Cooking School Director and Lecturer

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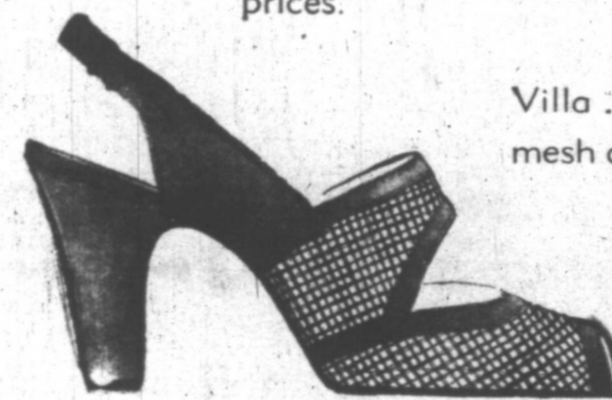
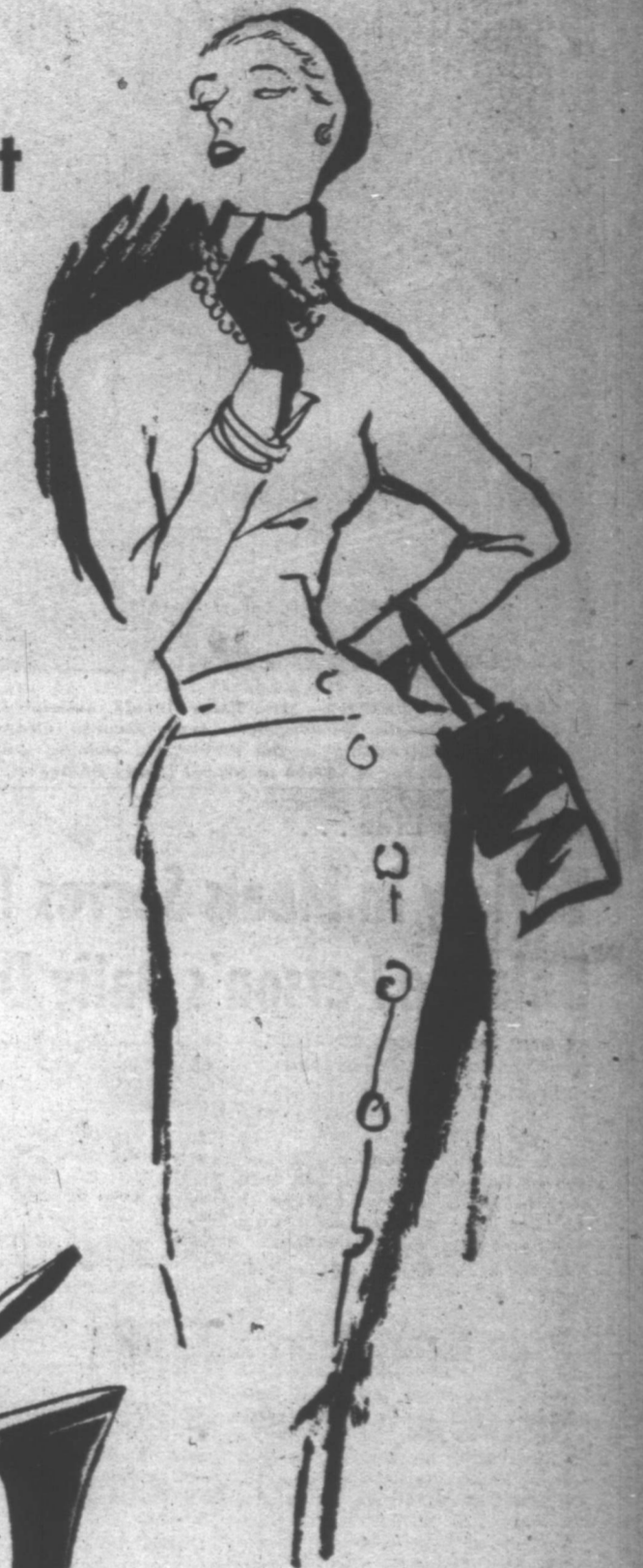
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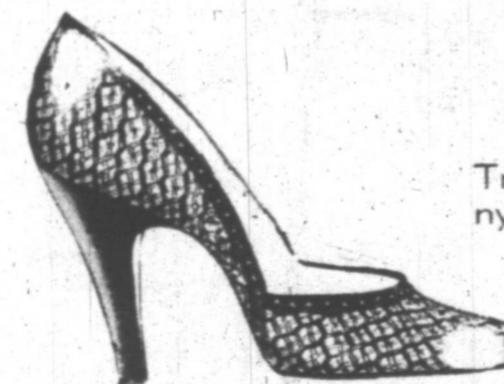


Villa . . . all over black nylon mesh and patent leather,

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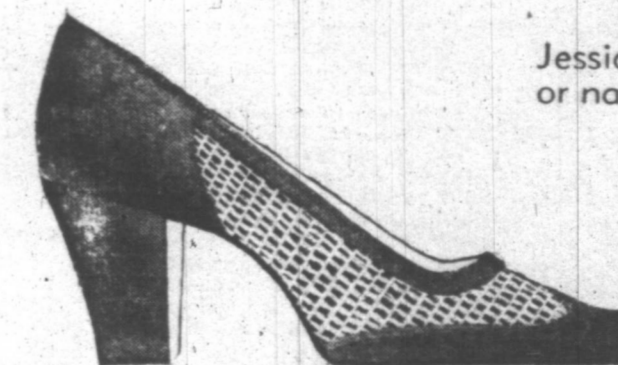
Venus . . . gleaming black patent leather or navy calf,

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## Plain Good Eatin' ... Western Cake, Chuck Wagon Biscuits Are Local Favorites

### DROMEDARY WHITE CAKE MIX

Follow directions on package of and bake in a greased and floured square pan 8 by 8 by 2-inches. Bake 30-35 minutes in a moderate 350 degree F. ELECTRIC oven. Cool on cake rack.

When cool, frost with fluffy icing or confectioners sugar icing tinted pale green; cover top and sides.

Cover top with coconut tinted green to represent grass. (To one coconut, put about 1/2 to 2-3 cup of coconut in a bowl and drop desired amount of green coloring and stir with a fork.)

Make fence around top of cake by crossing chocolate cigarettes. Lay miniature horse, boot or hat on top of cake.

### CHUCK WAGON SPECIAL BISCUITS

Use Biscuit MIX, about 2 1/2 cups, made according to directions on pkg. or make your own:  
2 cups all-purpose flour  
4 tps. baking powder  
1 tsp. salt  
1/2 cup shortening  
1 Tbsp. sugar  
3/4 cup UNSHINE milk

Sift dry ingredients; cut in shortening; mix all at one time; mix with blender or spoon. Toss on lightly floured surface and knead or fold lightly about 15 seconds. Roll into an approximate rectangle. Brush with melted butter; sprinkle with cinnamon and sugar. Roll up as for a jelly roll. Cut in twelve pieces.

Place on top of the following

tered crumbs and bake in covered dish in oven with Liver Birds. DROMEDARY UPSIDE DOWN GINGERBREAD:

In a square baking pan put 1/2 cup butter and 2-3 cup brown sugar and let melt and blend. Add 1 cup drained fruit cocktail.

Mix package of DROMEDARY GINGERBREAD, according to directions on package. Bake with oven meat 350 degrees F. about 40 minutes. Turn out when taken from oven. Serve with SUNSHINE whipped cream, if desired.

### MORTON'S FRUIT MAYONNAISE FOR SALADS

Mix 3 Tbsp. frozen orange juice concentrate with 1 cup MORTON'S mayonnaise or salad dressing.

### PORK OR VEAL CHOPS IN RICE

4 chops, 3/4 to 1-inch thick  
1 sliced onion  
2 tps. salt  
2 Tbsp. fat in pan  
1/2 cup uncooked rice  
2 1/2 cups tomato juice

Sear chops in large frying pan. Brown chops on both sides. Sprinkle with salt. Add onion. Add uncooked rice, then tomato juice. Cook on high heat until steam appears. Turn to simmer for 45-60 minutes, depending upon thickness of chops.

### FROZEN FRUIT SALAD

1 cup white cherries  
1 cup pears, cubed  
1 cup SUNSHINE whipped cream  
1 cup crushed pineapple, drained  
1/2 cup nuts  
1/2 to 1 cup MORTON'S salad dressing

Cube fruit. Fold in salad dressing and whipped cream. Freeze in tray of electric refrigerator.

### Crab Casserole

1/2 cup shortening  
1/2 cup flour  
Dash of celery salt  
1 10 oz. can diluted tomato soup  
1/2 cup mayonnaise  
1 can crabmeat, flaked  
3 cups crushed Morton potato chips  
1/2 cup shredded cheddar cheese  
1-8 tsp. paprika

Melt shortening in a saucepan over low heat, stir in flour and celery salt. Add diluted tomato soup gradually stir until thickened. Mix with 1 slice of bacon (crisp and chopped). Add 1 tsp Put alternate layers of flaked crabmeat sauce and crushed potato chips in a greased 1 1/2 quart

## Quick Way To Hot Biscuits

MENU  
Broiled Grapefruit Halves  
Bacon Curls, Eggs  
Raisin Spice,  
Mince-meat Drop Biscuits  
Butter or Margarine  
Assorted Jams, Jellies  
Beverage

Spicy hot biscuits hit the spot on many occasions. Bring out a basketful with a hot pot of coffee for a mid-morning snack or make them the substantial serving at brunch or with your luncheon fruit salads.

Take a lot of your time to prepare an assortment of biscuits? Not at all! You make your own biscuit mix in advance, then store it in the refrigerator. Time comes for biscuits, you add just enough milk to make a soft dough, add spices or other desired ingredients, and your biscuits are ready for baking. This homemade mix is not confined to biscuit making. With this recipe you can turn out everything from dumplings for a meat stew to tender shortcakes and cobbiers.

These may be made small and baked in miniature muffin pans for brunches.

### HOMEMADE BISCUIT MIX

8 cups sifted flour  
1/2 cup baking powder  
4 teaspoons salt  
1 cup lard for soft wheat flour or  
1 1/2 cups lard for hard wheat flour

Sift flour with the baking powder and salt. Cut in the lard until the mixture has a fine even crumb. Cover closely and store in the refrigerator until ready to use. This mixture will keep at least a month in the refrigerator. Yield: 5 batches biscuits with 2 cups of the mixture to the batch.

To make biscuits add 1/2 cup milk to 2 cups Homemade Biscuit mix. Turn on a lightly floured surface and knead gently for 30 seconds. Pat or roll 1/2 inch thick and cut with a medium-sized biscuit cutter, dipped in flour. Place on baking sheet and bake in a hot oven (450 degrees F.) 12 to 15 minutes. Yield: 10 to 12 biscuits.

### MINCEMEAT BISCUITS

2 cup mincemeat  
2 cups Homemade Biscuit Mix  
1/2 cup brown sugar  
1/4 cup milk

Blend mincemeat and brown sugar into biscuit mix. Add milk to make a stiff batter. Drop from a tablespoon on a greased baking sheet. Bake in a hot oven (450 degrees F.) for 12 to 15 minutes. Yield: 20-24 medium biscuits.

### Ham Garnish

For a glamorous garnish for the baked ham platter, try French fried pineapple rings. Cut slices of tanned pineapple in half, dip into a thin fritter batter and fry in deep fat for about three minutes. The fat should be heated to 370 degrees F. as shown on the face of a reliable deep fat frying thermometer.

Oh, bring on the garlic, the chili, the wine, the wine. If a teaspoon is good, then a tablespoon's fine! Fling on some tarragon, curry the peas. Broil the steak with a topping of cheese!

Yes, some men cook By rule and book, And others by instinct, by goch, or by guess. But whoever the male You can tell without fail That a woman's the one who will clean up the mess!



FOR COOKING SPECIALIST — The above Buick, shown here with Clinton Evans, has been made available to Mrs. Ruth D. Knight during her stay here while she is conducting The Pampa Daily News all-electric cooking school here March 17-18. The car was made available by Tex Evans Buick Co. (News Photo)

### Men Cooking Broiler Meal

By MIRIAM DEWEY  
Oh, some men cook By rule and book And follow a recipe with precision Adjusting a stew To serve just two Is an intricate problem in long division.

The meat to an accurate ounce they weigh. And quarter exactly a leaf of bay. Alarm clocks are set for the moment to baste. They shudder at phrases like "season to taste!"

But other men pitch in And storm the kitchen With violent Art and creative abandon. Instinct, not reasoning, Dictates the seasoning— It's dull to serve dishes that anyone planned on!

Oh, bring on the garlic, the chili, the wine, the wine. If a teaspoon is good, then a tablespoon's fine! Fling on some tarragon, curry the peas. Broil the steak with a topping of cheese!

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CLEANER IS PRIZE — Mrs. Ester Arnold, associated with Mill Morris, holds the Westinghouse type vacuum cleaner. Mill Morris is contributing to the all-electric cooking school March 17-18. The cleaner is valued at \$39.95. (News Photo)

## The Chow Line ... Variety In Meals Serves To Balance Person's Daily Diet

### DEEP WELL COOKER MEAL (Chicken With Vegetables)

Prepare a 2 1/2-lb. roasting chicken. Cut in pieces. Season with salt and dredge with flour.

Put about 3 Tbsp. fat in bottom of deep well cooker and turn heat to HIGH. Brown chicken in the hot fat, leaving the top slightly ajar while browning.

Stack chicken in bottom of cooker and add 1/2 cup water. Cover and allow to cook on HIGH until steam appears from the vent. Turn to LOW for 1 hour or until the chicken is tender. The exact length of time depends upon the size and quality of the chicken.

Place rack on top of chicken and add any vegetable desired. Turn switch to HIGH for a few minutes until active steam appears, when vegetables are added later. Use potatoes, carrots, onions or squash. Vegetables will require from 45 to 60 minutes of cooking.

Fresh green beans may be placed in a clean flour sack and laid on top of the chicken for cooking.

### OVEN MEAL

Liver Birds in Tomato Sauce  
Paprika Potatoes  
Stuffed Yellow Squash  
Raw Vegetable Plate  
TOWN TALK ROLLS  
DROMEDARY Upside Down Ginger Bread

LIVER BIRDS IN TOMATO SAUCE:  
1 1/2-lb. beef or pork liver  
1/2 cup chopped onion  
1 1/2 cups TOWN TALK bread crumbs  
2 Tbsp. liquid  
2 can tomato soup  
1/2 cup celery  
Pepper  
Cut beef liver in pieces 3 x 4." Sprinkle with salt. Spread with bread stuffing made of other ingredients. Roll and fasten with toothpick or string. Sprinkle with salt and pepper. Roll in flour and brown lightly in a small amount of fat. Add tomato soup. Cover tightly and place in a 350 degree F. ELECTRIC oven for 45 min. to 1 hour.

PAPRIKA POTATOES:  
Place small peeled potatoes in baking dish. Add 1/2 cup water and 2 Tbsp. butter. Cover and cook in oven with Liver Birds. Sprinkle with paprika before serving.

STUFFED YELLOW SQUASH:  
Split lengthwise. Remove a part of the center. Sprinkle with salt, and brown lightly in a small amount of fat. Add tomato soup. Cover tightly and place in a 350 degree F. ELECTRIC oven for 45 min. to 1 hour.

Raw Vegetable Plate:  
Place small peeled potatoes in baking dish. Add 1/2 cup water and 2 Tbsp. butter. Cover and cook in oven with Liver Birds. Sprinkle with paprika before serving.

TOWN TALK ROLLS:  
Place small peeled potatoes in baking dish. Add 1/2 cup water and 2 Tbsp. butter. Cover and cook in oven with Liver Birds. Sprinkle with paprika before serving.

DROMEDARY UPSIDE DOWN GINGER BREAD:  
In a square baking pan put 1/2 cup butter and 2-3 cup brown sugar and let melt and blend. Add 1 cup drained fruit cocktail.

MORTON'S FRUIT MAYONNAISE FOR SALADS:  
Mix 3 Tbsp. frozen orange juice concentrate with 1 cup MORTON'S mayonnaise or salad dressing.

PORK OR VEAL CHOPS IN RICE:  
4 chops, 3/4 to 1-inch thick  
1 sliced onion  
2 tps. salt  
2 Tbsp. fat in pan  
1/2 cup uncooked rice  
2 1/2 cups tomato juice

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When It's Spring, Lamb Has

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## Store Round Steaks And Other Meats

### MENU

- Braised Round Steak
- Brown Gravy
- Baked Potatoes
- Buttered Asparagus
- Chef's Salad
- Cloverleaf Rolls
- Bavarian Cream Beverage

Braised meats are an all-around favorite with many folks. In the braised meat family, round steak, deeply browned and deliciously tender, holds up to this reputation. Further accounting for braised steak's popularity is the fact that a variety of flavors is possible, either by the addition of spices or by different kinds of liquid used in cooking.

These days of budget watching there's special need of careful storage and cooking of meat. When you get the round steak, or other uncooked meat home from the market, don't leave it wrapped in the heavy store wrapping paper. Remove these coverings completely and place the steak uncovered, or lightly topped with a sheet of waxed paper, in a cold section of your refrigerator. A little drying out of the surface is desirable for keeping the meat at its best.

### Slow Cooking

In cooking, the prime rule for saving meat and serving it at its finest is, use a low temperature. This not only applies to braising, but to roasting, broiling, panbroiling, pan-frying and cooking in liquid as well. In braising the steak, dredge the meat in flour, then brown it on both sides. Do this slowly and thoroughly. Add only a small amount of liquid, cover the utensil tightly and cook slowly until tender. This may be done on top of your range or in a slow oven (300 degrees F.).

You're familiar with Swiss steak. Add green pepper strips and tomatoes and you have Spanish steak. With a few more additions you have still another variation of braised round steak — Italian Steak.

### ITALIAN STEAK

- 1 1/2 pounds round or arm steak, cut 1/2 inch thick
  - 2 tablespoons lard or drippings
  - 1 4-oz. can mushrooms or sliced fresh mushrooms, sliced
  - 1/2 cup sliced onion
  - 2 tablespoons chopped green 1-3 cup chili sauce
  - 1/2 cup water
  - 1 teaspoon salt
  - 1/2 teaspoon pepper
  - 1/2 teaspoon garlic salt
  - 1/2 teaspoon Worcestershire sauce
  - 1-4 cup sliced olives
- Add mushrooms, onions, and chopped green pepper to melted lard or drippings. Cook 5 minutes. Blend in chili sauce, water, salt, pepper, garlic salt, Worcestershire sauce and sliced olives. Place steak in frying pan and pour sauce over it. Cover and bake in a slow oven (300 degrees F.) 1 1/2 to 2 hours, or until tender. 6 servings.

## Cornmeal Tortillas

Yield: 18 tortillas  
 2 cups yellow cornmeal, 2 cups sifted flour, 3 teaspoons salt, 4 tablespoons shortening, 1 to 1 1/4 cups lukewarm water.

Mix cornmeal, flour, and salt together in a bowl. Cut in shortening until mixture is finely divided. Make a well in mixture, add 1 cup water, and stir. If necessary, add more water until all ingredients form a ball and knead well. Form dough into small balls about 1 1/2 inches in diameter. Let balls stand 15 minutes. Then flatten each ball by rolling with rolling pin until 6 inches in diameter. Place on hot ungreased skillet or griddle and cook about 2 minutes. Turn and cook about 1 minute longer.

### Veal Sauce

There's spring in this luncheon dish of sliced leftover veal and fruit vegetable sauce. To prepare the pestif sauce combine 1 cup mayonnaise with 1 tablespoon each chopped onion and celery, 2 tablespoons apple and season with 1/2 teaspoon paprika. Allow the sauce to stand for several hours before serving the veal.



**FOOD BASKETS GIVEN** — Among the awards to be presented at The Pampa Daily News all-electric cooking school March 17, 18 are two food baskets valued at \$7.50 each. Making the contribution is Ideal Food Stores. Here Hugh Peoples, Ideal No. 1 manager, stands behind one of the award baskets. (News Photo)

## Smoked Shoulder Butt Plus Hominy Is Quickly Prepared

- ### MENU
- Smoked Shoulder Butt
  - Hominy Omelette
  - Bread
  - Butter or Margarine
  - Assorted Jam, Jellies
  - Rhubarb Betty

There are, undoubtedly, times when you find a quickly prepared meal comes in quite handy. Smoke shoulder butt and hominy omelette is one of those last minute main dish combinations you can depend upon for brunch, lunch or supper.

Smoked shoulder butt is one muscle from the Boston butt. It is cured in the same way as ham. For quick serving, cut the smoked butt in 1/2-inch slices and place in a pan-broil. Place the slices in a fryingpan and cook over low heat, pouring off the excess fat as it accumulates in the pan. Turn the slices occasionally so they will be thoroughly cooked.

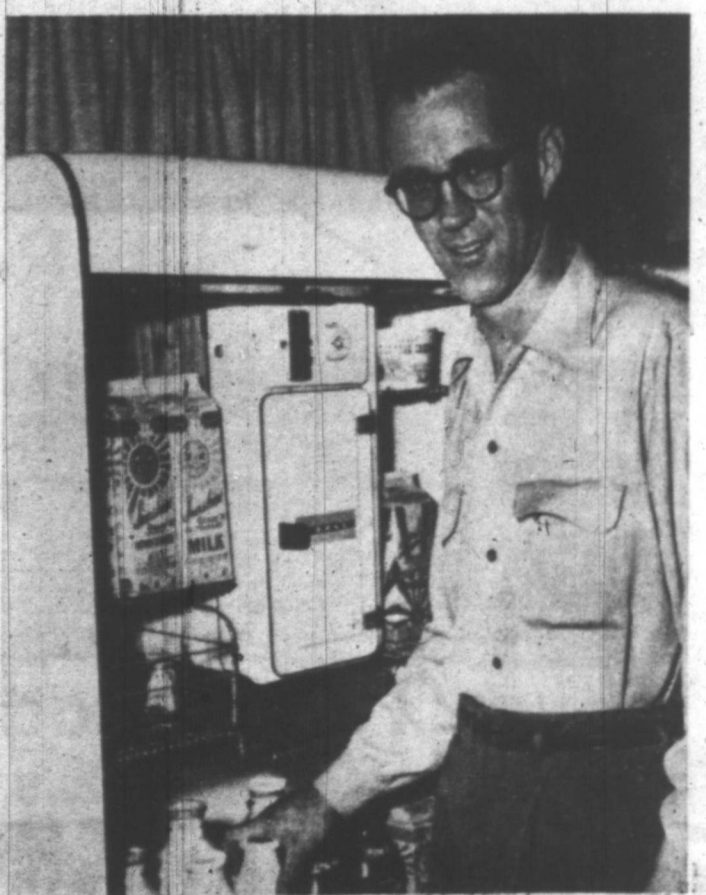
To serve, arrange the smoked butt slices on a platter around a mound of hominy omelette (recipe below). With this main dish you'll want a colorful salad which

you can prepare while the meal is cooking. An ideal combination is shredded carrot and pineapple cubes moistened with mayonnaise. Serve in crisp lettuce cups. Bread and assorted jams and jellies make an interesting addition to the table. Rhubarb Betty may be prepared in advance for a dessert to complete this menu.

### COOK IN LIQUID

Although the shoulder butt has a mild cure, cooking in liquid is a very good method of preparing it. And as a ham, it may be attractively glazed. First, place the smoked butt in a kettle and completely cover it with water. Place a light fitting cover on the utensil and let it simmer for 1 1/2 hours or until completely cooked.

For an attractive glaze, remove the cooked smoked butt to a rack in an open roasting pan. Top the meat with orange marmalade, fruit puree or a brown sugar, vinegar, mustard and flour mixture. Slick with cloves if you like, then place the smoked butt in the oven for 15 to 20 minutes to glaze. If you want to serve the



**PARTICIPATING IN SCHOOL** — Sunshine Dairy Foods is participating in the 1953 Pampa Daily News All-Electric Cooking School. Here Howard Vineyard, proprietor, stands before some of the

## When It's Spring, Lamb Has Top Rating On Bill Of Fare

Springtime calls for spring tonics for the menu as well as a welcome spring than to serve lamb on the bill of fare. Versatile and mild flavored, it's ever so easy to combine with seasonings that spark up its blandness. Choose curry, capers, garlic slivers or peppercorns for that lamb roast. Fruit as a plate partner for lamb rates an A with us. For a broiler meal-in-one sometime soon, try lamb patties, bacon wrapped. Serve these with minted pears made by broiling pear halves 5-6 minutes, then filling centers with mint jelly. Add green beans under the broiler rack to catch the flavorful juices. You've a broiler meal that's quick and easy — ready to go.

ABC's of lamb preparation are simple. Cook it slowly, cook it through and serve it hot. As a buying guide, we've included cuts to choose for:

- Roasting: Leg of lamb, crown roast, loin, roiled shoulder.
- Broiling: Rib and loin chops.
- Braising: Round bone shoulder chops, neck or breast meat, lamb shanks.
- Stewing: Shoulder or breast meat, lamb shanks.

Spark a spring table with this menu: Roast leg of lamb with rosy pear garnish, browned potatoes, fresh asparagus with lemon butter, and for the sweet talk finale add ice cream with pineapple sauce.

### ROAST LEG OF LAMB

5-6 pound Ideal Leg of Lamb. Leave fell (the thin skin which covers the lamb) on leg of lamb. Place on rack of uncovered roasting pan skin side up. If desired, make 3 or 4 narrow slits in meat down to the bone and force tiny slivers of garlic into the openings. Rub with salt and pepper and roast in a 325 degrees F. oven for 35 minutes to the pound or until the meat thermometer placed so that the bulb reaches the thickest part of the meat, reaches 175 degrees F. 2-3 servings per pound. Rosy Pear Garnish: Simmer whole fresh peeled pears in sugar syrup until tender. Remove pears. Add a bit of red vegetable coloring to syrup and apply to cheek of pear. Serve nestled in greens.

For a "be-kind-to-the"

## Rhubarb Crumble

Rhubarb lovers will be delighted when you serve them noodle rhubarb crumble. For four persons cook 4 ounces fine noodles in boiling salted water until tender. Drain and rinse. While the noodles are cooking arrange 3 cups of diced rhubarb in the bottom of a greased 1 1/2 quart casserole. Combine 1/2 cup sugar, 1/4 teaspoon cinnamon, 1 tablespoon melted butter or margarine, 1/4 cup water and 1 teaspoon grated lemon rind. Arrange noodles on rhubarb, and pour the sugar mixture on top. Make a streusel topping by mixing 3 tablespoons butter or margarine, 3 tablespoons enriched flour and 1/4 cup sugar. Sprinkle this topping on the noodles. Bake in a moderate oven (350 degrees F.) about 35 minutes. This dessert is good either plain or topped with a lemon sauce.

A new cherry pie filling has been developed which may be poured from the can, chilled or baked. This is also suitable for cobblers, shortcakes and for topping ice cream.

Raisin coffee cakes with a streusel topping make good refreshments for afternoon or evening as well as for breakfast.

meat sliced cold or cubed in salad, omit glazing and allow it cook in its cooking liquid.

### HOMINY OMELET

4 tablespoons lard or drippings  
 1 No. 2 1/2 can hominy  
 1 teaspoon salt  
 3/4 teaspoon pepper  
 3 eggs  
 6 tablespoons milk

Melt lard or drippings. Add well drained hominy, seasonings and heat thoroughly. Beat eggs and add milk. Add to hominy and cook only until the eggs are set. Turn onto a chop plate.

budget" meat, we've centered one around Lamb Shoulder with Apricot Stuffing. Round out with new potatoes and green peas, a garden salad and a jam made all with Lemon Fluff Pie.

### LAMB SHOULDER

1 boned Ideal Lamb Shoulder with pocket (About 4 1/2 pounds)  
 5 tablespoons butter or margarine  
 1/2 cup finely chopped onion  
 1 cup finely chopped celery  
 1/2 cup chopped dried apricots  
 4 cups soft bread crumbs  
 1 teaspoon salt  
 1/4 teaspoon poultry seasoning  
 1/4 cup hot water

Brown onions in butter or margarine. Mix with celery, apricots, crumbs and seasonings. Add water and stuff pocket. Sew or fasten with toothpicks, or skewers. Roast in 325 degrees F. oven for 45 minutes to the pound or about 3 hours. 8-10 servings.

Be penny-wise and serve Lamb Shoulder chops. Looks 'n tastes pretty enough to make its bow for company.

### SHOULDER CHOPS

4 Ideal Lamb Shoulder Chops (about 1 1/4 pounds)  
 2 tablespoons drippings or lard  
 Worcestershire Sauce  
 1 1/2 teaspoons salt  
 1-8 teaspoon pepper  
 2 tablespoons flour  
 1 cup milk

Fluffy mashed potatoes. Brown the chops in hot fat slowly until well browned. Add 1/2 cup fat water, Worcestershire sauce and seasonings and cover closely. Let simmer for 35 minutes. Remove chops to a bed of fluffy mashed potatoes. To fat in pan add 2 tablespoons flour, then stir in milk and stir until thickened. Serve gravy separately. Time: 45 minutes. 4 servings.

## Secrets Of Success In Preparing Eggs

The egg production season is in full swing. Supplies are increasing now, eggs offer about the best of the protein food values and they should be used freely in our menus. So let's consider a few secrets of success in cooking eggs. Eggs separate best when they are just removed from the refrigerator. Yolks for mayonnaise dressing should also be cold to make a smooth emulsion with oil. On the other hand, egg whites whip up more quickly and to a greater volume they are at room temperature.

When planning to cook eggs in hot water, it is advisable to have them at room temperature, rather than cold, to prevent the shells from breaking.

Eggs, like all other ingredients used in cake making, should be at room temperature — about 70 degrees F. to combine well. Hard-cooked eggs separate most easily from the shell and into whites and yolks when cold. As soon as they are cooked, they should be cooled, preferably in running water. Rapid cooling has the added advantage of helping to prevent the familiar dark layer from forming around the yolk. Cook eggs slowly. They are like most people — rush them and they get tough.

Budget menus are important in most homes. Here are a few tested examples:

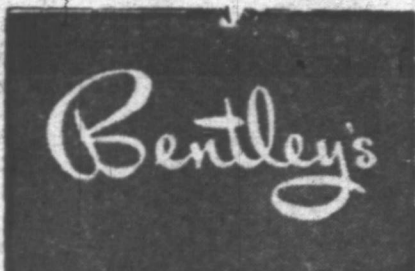
Dinner: Tomato juice, lamb shepherd's pie, lettuce slaw, bread, butter or fortified margarine, cup cakes with peanut butter frosting, coffee, milk.

Dinner: Cream of potato soup, salmon and egg salad and toast points, apricot gelatin, coffee, milk.

Dinner: Broiled mackerel with lemon wedges, scalloped tomatoes, parsley potato balls, shredded cabbage and carrot slaw, bread, butter or fortified margarine, gingerbread with vanilla icing, coffee, milk.

Dinner: Corned beef patties (using canned corned beef hash), creamed onions, boiled parsnips, escarole and radish salad, bread, butter or fortified margarine, broiled grapefruit halves, coffee, milk.

A new tropical leaf plant, called "Florida Spinach" is being grown. Reports say it far surpasses the European spinach that we have been accustomed to



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### Water, Air, Heat Enemies Of Vitamins

By RUTH D. KNIGHT  
Have you heard this one? "Put on a teakettle of water. I'm going to cook dinner." I hope there aren't many modern cooks still drowning their vegetables in water.

Air, heat and water are enemies to the minerals and vitamins in vegetables and by the same token they are necessary in cooking. Here's how we can take care of these three enemies in vegetable cookery:

1. Air — Cover utensils with a tight fitting lid.
2. Heat — High heat is only to start vegetables cooking. Turn to simmer immediately when vegetables begin to steam.
3. Water — Use small amounts of water. Barely cover the bottom of the pan.

Vegetables boiling vigorously in water are not cooking any quicker; they are only tearing apart and ruining their appearance. Low heat will maintain steaming temperature. Reminds me of the quiet, unassuming person who never misses a stroke and gets the job done but gives the appearance of not working half as hard as the one next to her who talks about how hard she is working with every breath.

Most people aren't too fond of vegetables any way, and if we can get them to eat vegetables, let's not lose food value in cooking. Here's a variation of green beans your family might like.

**GREEN BEANS MEXICANO**  
Cook snap beans in a small amount of salted water until tender, 20-30 minutes. Chop a little onion and green pepper and saute in a small amount of salad oil until lightly browned. Toss this mixture with the hot green beans.



TO SUIT A LADY — Here Ruth Hutchings, associated with Bentley's, holds the lady's suit valued at \$38 which the business concern is contributing to The Pampa Daily News all-electric cooking school which runs Tuesday and Wednesday in the Junior High auditorium. (News Photo)

### Stitch In Time

To prevent the possibility of scorching foods, it is wise to lower the heat as soon as the food reaches the boiling point. Utensils of porcelain enamel, for example, heat very rapidly and require only a low heat to keep their contents simmering. Another precaution is to be certain to use sufficient liquid to prevent the pans from boiling dry.



THIS ARVIN TABLE MODEL radio will be given to one of the homemakers attending the third annual Pampa Daily News all-electric cooking school. Holding the award is Ken Meaders, the manager of White's Auto Store, firm contributing the radio. Daily classes for the cooking school begin at 1:30 p.m. (News Photo)

### Dishwashing Cues

Dishwashing will be simplified if pots and pans are put to soak as soon as they are emptied. Using porcelain enameled utensils is another way to ease dishwashing. The smooth glossy surface of enameledware soaks clean in a jiffy and requires no scrubbing or rubbing.

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RUTH DOBBS KNIGHT

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## New Kind Of Satisfaction Cooking Electrically Adds Zest To Chores In Kitchen

By RUTH D. KNIGHT

It is a shining jewel in your kitchen, and just as priceless. With it you'll get a new kind of satisfaction in preparing meals for your family — new zest and fascination in cooking the easy modern electric way. There's no learning to cook over again — use your own favorite recipes or any standard ones — and depend on the accurately measured heat of your "up to the minute" electric range to do the rest. The ease and convenience of electric cooking is at your finger-tips — fast heat at the flip of a switch or the turn of a dial, and just the right amount of it to do any cooking job. You'll find your range easy to keep clean and your kitchen will be a cooler and more pleasant place in which to work. THE ELECTRIC RANGE is the most modern range the market offers — you will have pleasure in cooking for years to come.

### OVEN MEALS - ELECTRICALLY

Whole meals cook to perfection in your electric oven while you're away. Merely set the automatic clock — turn the oven switch — and leave the rest to your modern electric range.

### Choosing Food for Oven Meals:

1. Special recipes are not necessary for oven meals. Use your own favorites.
2. Choose foods that will cook well at the same oven temperature.
3. If the automatic clock is to be used, and you do not plan to be home during the cooking operation, choose foods which cook at the same temperature for the same length of time.
4. Foods requiring different cooking times may be used by starting the longer cooking foods and later adding the foods which require a shorter cooking period. Or start all foods at the same time and remove the shorter cooking food when done. This is desirable when you wish to serve a food cold or cooled, as for example a pie.
5. Vegetables best suited for oven cooking are potatoes (white or sweet), carrots, beets, turnips, and corn. Delicate green vegetables and those belonging to the cabbage family have a more attractive color and better flavor when cooked on top of the range. The cooking time of vegetables may be increased if vegetables are left large or decreased by cutting vegetables into smaller pieces.

### Preparing Foods for Oven Meals:

1. Place tender cuts of meat (veal, pork, lamb, fish or poultry) in a shallow uncovered pan. Do not add water.
2. Brown less tender cuts of meat (pot roast, Swiss steak, etc.) in skillet on surface unit, then place in covered utensil and add 1-4 cup liquid.
3. Cook vegetables in pans with close fitting covers. Use 1/4 to 1/2 cup water.

### Placing Food in Oven

1. Adjust racks while oven is cold.
2. Place foods to be browned (breads, cakes, pastry) on upper rack.
3. Arrange pans so they do not touch each other or oven walls and so that one is not directly above another.

### DEEP WELL COOKING - ELECTRICALLY

Ever so many of your popular homey foods cook to perfection in the deep well cooker of your electric range.

### 1. In using your well cooker, bring food to boiling point on High heat, then turn to Low. Start timing food after boiling point is reached.

2. When cold food is added during the cooking period, turn switch back to High until steaming, then to Low or Simmer to complete cooking.

3. Do not remove cover during cooking period unless necessary. If it is removed, after replacing, turn switch to High to regain steaming point, and then to Low or Simmer to continue cooking.

4. So that flavors do not intermingle and foods do not become moisture laden, keep heat on during entire cooking period.

### TOP OF RANGE COOKING - ELECTRICALLY

Your electric range provides accurately measured heat for any surface cooking job whether it requires intense, moderate, or extremely low heat. The various heat settings are controlled by the switch positions which are well identified. Certain switch positions provide high heat all over the unit, others provide low heat all over. Some positions may heat the center or outside coils separately.

The large 8-inch units are used for frying and cooking in large utensils while the small 6-inch units are used for most other cooking, especially when done in small utensils. One of the units is often a well cooker.

### NO SPECIAL COOKING UTENSILS REQUIRED

Better results will be obtained, however, with utensils having —

### Flat bottoms — make better contact with unit

Straight sides — conserve heat. Closely fitting covers — hold steam within pan and reduce cooking time.

### Also utensils which are —

Same size as unit — to avoid heat loss. Of medium weight — to prevent warping or buckling.

### BROILING - ELECTRICALLY

The glowing heat of the electric broiler will make it the star attraction of your electric range. Electrically broiled foods have that delectable, grilled flavor we like so well.

### This is The Way To Broil—

1. Place meat on cold broiler pan.
2. Place broiler pan so that top of food is three to four inches from broiler unit.
3. Turn oven controls to Broil.
4. Leave door slightly ajar.
5. Cook on one side until brown and season. Turn and cook on other side and season.

### Remember — Too —

1. Only tender cuts of meats should be broiled, such as: loin or rib steaks, lamb chops, fish, ham, small young chickens; also ground meat patties, sausage and luncheon meats.

2. Cut or score fat around steaks or ham to prevent the edges from curling during broiling.

3. Whole fish should be split and spread flat, skin side down.

4. Fresh tomatoes, oranges, grapefruit and bananas can be broiled. Fruits and vegetables should be placed on rack around meat after first side is cooked.

Precooked foods can be placed in bottom of pan (under meat) to be heated.

### CARE OF THE ELECTRIC RANGE

All switches should be off and range cool before cleaning. Wash enamel parts with warm soapy water, rinse and dry. To prevent staining, wipe up spilled food immediately. Clean chrome plated parts with soap and water. If discolored, use mild abrasive.

### SURFACE UNITS:

Food spillage will not injure the surface heating units. Any food that boils over will drip through to the pan under the heating unit — or if caught on the unit will be burned off. The drip pan is directly below the heating units and should be removed frequently for cleaning. Lift unit after each use and wipe around edges. Drip pans should be cleaned after the units have cooled.

### DEEP WELL COOKER:

Wipe the well with a cloth wrung from soapy water, then wipe dry. Lift the well to clean the edges. Wash cooker kettle thoroughly with soap and water and remove stains with mild abrasive or steel wool. Wipe cooker dry after each cleaning. Leave lid ajar when not in use.

### OVEN:

Any spilled foods or grease left in the oven from one day to the next will cause smoke and odors and will become burned on and difficult to remove. So clean as soon as possible after spillage occurs.

Ovens should be cold and switches turned OFF before cleaning. Remove oven racks and upper and lower units if possible. Wipe oven with a cloth wrung from soapy water. Use a mild abrasive if necessary. Scrub oven racks with a stiff brush. To clean oven or broiler pan which has been discolored, use soapy water to which a bit of household ammonia has been added. Scrub with a stiff brush. If food has boiled over in oven and is difficult to remove, soak with cloth saturated in soapy ammonia water.

### PLANNING YOUR ELECTRIC KITCHEN

Planning to build or remodel your kitchen is a major concern for it affects the happiness and well-being of your entire family. The attractive, livable ELECTRIC KITCHEN of today is carefully planned to eliminate tedious tasks — shorten working hours — and put pleasure into living and cooking. It will be a joy for years to come. Three major time-saving



COOKING WITH NESCO — Goodrich is donating a Nesco electric roaster to be awarded at the cooking school Tuesday and Wednesday. The roaster is valued at \$42.95 and will be awarded the second day of the school. Here C. K. Howard displays the Goodrich gift. (News Photo)

## Kraut And Frankfurters Are Joined As Springtime Dish

### MENU

- Fruit Juice
- Frankfurters, Sauerkraut
- Baked Potatoes
- Tomato Aspic Salad
- Corn Bread
- Butter or Margarine
- Apple Betty
- Coffee

Frankfurters and kraut are the type of old favorites that you can come back again and again with a new taste thrill each time. And because of their popularity these two foods are being specially honored this month.

One of the glories of frankfurters is that they are a ready-to-serve meat. You simply heat them through and they are ready for the dinner table. And the ways to heat them are widely varied. They may be simmered in water, split and broiled or browned in hot fat. Or they may be dipped in batter and fried in deep hot lard.

The same as in preparing frankfurters, sauerkraut is only cooked until thoroughly heated so that its flavor will be blended with any added seasonings. For variation in flavor, add grated raw potato or slices of tart apples and cook the kraut until potatoes or apples are done. Diced cooked bacon or bacon drippings are, also, tempting. Or kraut may be seasoned with caraway or celery seed.

### SEASONING TIPS

When is a roast salted? This is a frequent question of new, as well as experienced homemakers, says Helga Shepard, well known meat cookery expert.

A beef, veal, pork or lamb roast may be salted before, during or after cooking, points out Miss Shepard. The time does not make any difference, as the salt will not penetrate to a depth of more than 1/2 inch.

However, when it comes to seasoning a broiled beef steak or lamb chops there is a definite time for salting. Broiled steaks and chops are first browned on one side, then seasoned. The meat is turned and the second side browned, then seasoned and the meat is ready for serving.

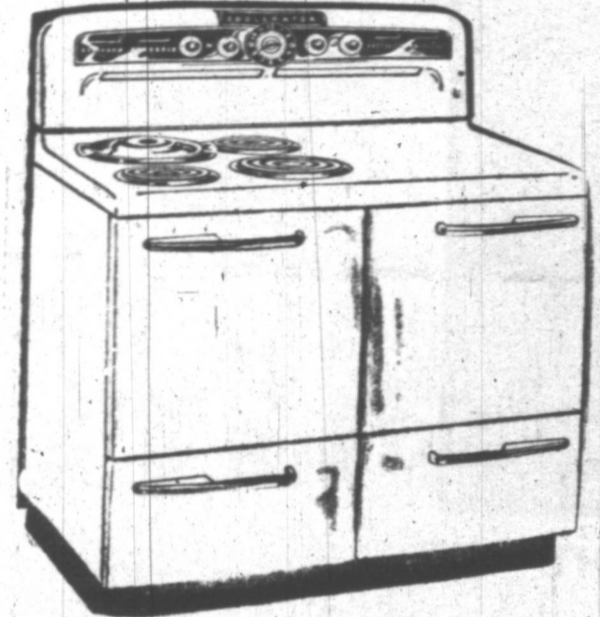
The reason for this is that steak and chops for broiling, have a comparatively large cut surface and salt tends to draw out the meat juices, thus retarding browning. For the same reason this procedure is also followed when pan-broiling thinner cut steaks and chops.

Chopped unblanched almonds sprinkled over a pan of browned butter just before baking it give a crisp, crunchy topping.

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TO A LUCKY WINNER — A lucky housewife is going to go home from The Pampa Daily News All-Electric cooking school this Hamilton Beach mixer held by Larry Sarrett. The appliance from The Pampa Daily News All-Electric cooking school will be valued at \$42.95. (News Photo)



## Lamb And Mint Traditionally Favorites Of Long Standing

**MENU**  
Minted Fruit Cup  
Roast Leg of Lamb  
Julienne Peas  
Lima Beans  
Paralyzed New Potatoes  
Deviled Egg Salad  
Cloverleaf Rolls  
Butter or Margarine  
Lemon Chiffon Pie  
Coffee

Through the ages roast lamb has been linked with Easter Sunday, and equally as companionable has been lamb and its accompaniment, mint. The origin of this team is said to go back to 18th century England, when homemakers were forced to serve lamb with mint leaves and bitter vinegar so as to guard against exhausting the British flocks. Thus the cooks of that day came up with mint sauce.

But instead of serving the familiar mint sauce, we are suggesting starting your leg of lamb dinner with a minted fruit cup. For this cooling appetizer, place a scoop of mint ice in the center of grapefruit sections and garnish with mint leaves and maraschino cherries. For an unusual garnish for the leg of lamb, cut beef beef's julienne style and pile them around the stately roast.

Also on your menu may be lima beans and new potatoes making appearance topped with chopped parsley. Deviled egg salad will be especially appropriate for this day. Place the stuffed egg halves on a bed of watercress or curly endive. For dessert you'll want individual lemon chiffon pies. The golden larts will look all the more inviting if you top them with a dash of whipped cream and a bit of grated lemon rind.

**Don't Remove Fell**  
To roast the leg of lamb (why not buy a large roast and plan for tempting follow-up lamb meals?) place it, skin side down

on a rack in an open roasting pan. Do not remove the fell from the leg. Thin paper-like covering helps keep the juice in the meat during cooking and to retain the shape of the leg.

If you have a meat thermometer, insert it in the thick round leg muscle so that it is neither resting in fat nor on bone. Do not add water and do not cover the roasting pan. Cook the roast in a slow oven (300 degrees F.) until the meat thermometer registers 175 degrees F., allowing 30 minutes per-pound roasting time.

**Lamb Leftovers**  
Here's what you can do with leftover lamb. Dice the cooked meat and add, along with green peas, to a thick cream sauce. Serve in little individual pastry shells for a second enticing lamb dish.

Lamb pies are ever popular, too. Cut the cooked lamb in bite size cubes and combine with gravy in a casserole. Cooked vegetables — carrots, peas, chopped onion and minced parsley may be added. Top with mashed potatoes and thoroughly heat in the oven. A lamb roast, also, may be sliced and served cold or cubed or serving lamb either hot or cold, never lukewarm.

### Apple Jelly Roll

**APPLE JELLY ROLL**  
4 tablespoons softened butter  
4 to 5 apples, finely diced (about 3 cups)  
1/4 cup brown sugar, packed  
1/2 teaspoon cinnamon  
2 tablespoons lemon juice  
Grated rind of 1 lemon  
Prepare baking powder biscuit dough; roll out into a rectangle 8 inches by 12 inches. Spread top with 1 tablespoon of soft butter. Pare, core and dice apples; spread to within 1/2 inch of edge of dough. Blend brown sugar, cinnamon, nutmeg, lemon juice and rind. Sprinkle mixture over ap-



FROM LEVINE'S DEPARTMENT store a \$25 gift certificate is being donated to be given at The Pampa Daily News all-electric cooking school March 17-18. Here Ben Brookner, manager, holds the certificate. Mrs. Ruth D. Knight, well-known home economics expert, is to conduct the school. (News Photo)

### Chop Suey Salad

1 quart salad greens  
1/2 large cucumber, sliced  
1 medium onion, sliced  
6 radishes  
Sour cream  
2 to 3 medium tomatoes, sectioned  
Have all fresh vegetables cold and crisp. Arrange in a salad bowl. When ready to serve add seasonings to suit taste, and enough sour cream to moisten well (about 1/2 to 3/4 cup). Serve chilled with smoked fish, salmon or trout. Serves 6.

### WATER IS GOOD TESTER

If your waffle iron does not have an automatic heat control, test its temperature as you would a griddle for pancakes — by sprinkling a few drops of water on it. If they dance around on the iron, it is at the right temperature.

## Soda Plays Part In Scouring Pans

April showers mean more days in the house — days to catch up on your reading, letter writing and house cleaning; maybe a little of each. But don't go overboard and bite off more than you can chew, especially house cleaning.

Efficiency experts have long since told you: spring house cleaning. It's old-fashioned to clean in one big lump, sensibly modern to tackle the house in small doses.

The best way is to tackle each chore as a separate one. In other words if it is pots and pans you're concentrating on, for best results, consider each type of pan separately. There's no cure-all. For example, cooking apples, rhubarb and tomatoes in an aluminum pot will put a shine on the pot and remove discolorations, but the same routine doesn't work for glass or enameled utensils. For them you need soda. The way to remove these brown stains that show up on Pyrex ware is to empty some ordinary baking soda into the pot or pan, fill it with hot water (about 3 tablespoons soda to the quart of hot water) and let soak about 15 to 20 minutes. The stains or browned-on foods will wash away quick as a flash. When food sticks to enamel utensils, you can use this same trick — 3 tablespoons soda to the quart of hot water.

## Enchiladas

Yield: 4 servings  
12 cornmeal tortillas, 2 cups enchilada sauce, 1 small onion, cut fine, 1/2 pound aged cheese, shredded, 1 medium head of lettuce, shredded, 4 fried eggs (optional).  
Heat sauce in frying pan. Combine onion, cheese, and lettuce. For each enchilada, dip a tortilla into the hot enchilada sauce and place it on a plate. Sprinkle with lettuce mixture. Cover with another tortilla dipped into the hot sauce. Sprinkle with lettuce mixture. Repeat with a third tortilla. Pour about 2 tablespoons of the hot sauce over the top and serve at once. If desired, place a fried egg on top of each enchilada.

**Mrs. Ruth D. Knight, Noted Home Economist & Instructor of the Pampa Daily News Cooking School**

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