BIG SPRING DAILY HERALD

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DORA ROBERTS FOUNDATION DISTRIBUTES $212,200

Major Gifts Boost Chapel Project

(AP WIREPHOTO)

Mutscher Weds

Speaker of the Texas House Gus Mutscher and the former Miss America Donna Axum were married in the Chapel of the University Lutheran Church Student Center Saturday evening in Austin. The couple is all smiles as they embrace shortly after the ceremony.

College, Agencies Are Aided

Distribution of $212,200 in various gifts has been announced by directors of the Dora Roberts Foundation, following a recent meeting here.

Local institutions and welfare organizations shared heavily in philanthropy.

TO HCJC

An additional $75,000 was granted to Howard County Junior College to complete a commitment toward the construction and equipping of a vocational trades school, a project which stood high in the interest of the late Horace Garrett who was, until his death, chairman of the Foundation directors and who also was president of the HCJC board.

The last gift brings to $275,000 grants made for the trades school which, it is planned, will also get financing from state and federal funds.

A gift of $37,500 went to the Dora Roberts Rehabilitation Center, and a part of this money is earmarked for construction of a special room for hearing therapy and the addition of a sophisticated muscle-restoring machine.

YMCA

The YMCA was the recipient of a $25,000 gift for long-range programming.

A gift of $20,000 was made to the All-Faith Chapel at the Big Spring Hospital (described in another column).

The local Salvation Army received $4,700, this to be used to construct additional work and storage facilities.

In addition to the gifts made locally, there was one of $50,000 to the Home of St. Marks, Houston, which has shared heavily in various Foundation distributions.

GRATITUDE

The Dora Roberts Foundation represents the major continuing philanthropic source for various local welfare agencies and public institutions. Its most recent gifts prompted expressions of gratitude from boards governing the organizations and others interested in their continued service to the community.

(AP WIREPHOTO)

Nixon Leaves

A resident of Newport Beach, Calif., stands on a bench in order to get a chance to shake hands with President Nixon as he leaves his Summer White House for Midway.

Tolletts, Foundation Announce Grants

Two major gifts, announced Saturday, have established a solid foundation for the eventual construction of an All-Faith Chapel on the campus of the Big Spring State Hospital — a project that has been in the planning stage for years.

TOLLETT GIFT

Announcement was made of a gift of $32,000 for the chapel from Mr. and Mrs. Raymond L. Tollett. Details on this grant were completed Friday by Tollett and Chaplain Lee Butler of the hospital.

It also was revealed that a gift of $20,000 to the chapel was voted by the directors of the Dora Roberts Foundation, when this group met recently to authorize several grants.

An organization recently has been set up to solicit contributions for the chapel, and while a modest amount has been raised, it was acknowledged that the Tollett and Roberts Foundation gifts would do much to spur further efforts to finance the facility.

TREMENDOUS

"This is a tremendous thing that has happened for our hospital," said Dr. Preston Harrison. "There just aren't words big enough to express our gratitude to these fine friends who have seen with us the need for an accommodation that can help us better treat our patients."

A non-profit corporation, authorized by the state and cleared to accept gifts that will be tax-exempt, has been set up. It is called the All Faith Chapel Fund, Inc., of Big Spring State Hospital, and its president is Frank Hayford of Midland, who also is chairman of a general fund-raising campaign over the 48 counties which the State Hospital serves.

BROCHURES

The organization has prepared brochures for general distribution in an appeal for gifts.

Preliminary plans for an All-Faith Chapel have been prepared by the architectural firm of Gary & Hohertz, and the total cost is estimated at $200,000. Plans include a sanctuary, adaptable for Protestant, Catholic and Jewish faiths, which would seat 300. There are also accommodations for a full-time chaplain-supervisor, and for counseling and special therapy.

Said Dr. Harrison: "We have recognized for a long time that we must try to treat the 'whole man' and a most important part of our therapy is in religious counseling and leadership. In addition, our people, who have no formal place of worship now, will be able to gather in a sanctuary in keeping with the spirit of worship.

REHABILITATION

"The chaplain serves as a member of the therapeutic team in contributing to the healing and rehabilitation of patients."

Under law, the state, while it finances all other operations of the hospital, cannot appropriate money for religious edifices. Hence, they are built by public subscription, and several state mental hospitals and special schools already have financed them for their own campuses.

Nixon Believes Foe To Bargain Seriously

HONOLULU (AP) — President Nixon, stopping here Saturday en route to his Vietnam summit conference on Midway Island, believes that the North Vietnamese are ready for serious peace bargaining.

White House sources, speaking with the President's approval, said private talks and indirect contacts with representatives of Hanoi and the Viet Cong have led to a conclusion that the stage is set for active negotiations in Paris.

The sources, who declined to be named, cautioned that they expect the enemy to be as tough at the negotiating table as it has been on the battlefield.

Nixon flies to Midway Sunday for five hours of conferences with President Nguyen Van Thieu of South Vietnam.

Among other matters, they will talk about the eventual withdrawal of some U.S. troops from South Vietnam as the training of South Vietnamese replacements and the military situation permit.

The sources said Saigon and Washington already are in full agreement on a formula for eventual and limited American withdrawals. A Nixon-Thieu communique is expected to spell this out in detail, although no U.S. officials were willing to say the presidents would state how many troops would be withdrawn, or at what time. They emphasized that the situation in the war zone is so fluid that the timing of such moves must be continually reviewed.

In response to questions from newsmen, the sources said a limited U.S. withdrawal in the near future would promote progress in the Paris talks, provided the enemy was convinced the United States was acting from a position of strength and not seeking an elegant way of "bugging out." They said enemy sources of information in South Vietnam ensure that Hanoi could not be fooled on such a matter.

There has been speculation that 50,000 or more Americans will be brought home in the coming months. There are about 540,000 U.S. troops in South Vietnam.

The sources said public and private North Vietnamese reaction to Nixon's eight-point peace plan May 14 have encouraged official American optimism that substantive bargaining soon will begin in Paris.

And Thieu will come to Midway armed with resolutions from his Senate, National Assembly and the National Security Council solidly backing his opposition to any coalition with the Viet Cong.

Since the Communist-led Viet Cong would be free to take part in the elections, some South Vietnamese leaders are believed to fear Nixon's plan may contain the seeds for a coalition government. Nixon's proposals do not call for such a coalition.

The first business is an informal get-together for an hour and a half at the home of Capt. A. S. Yesensky, commander of the Midway base.

Then Nixon and Thieu will go to the commissioned officers' club two blocks away for lunch, followed by the main business meeting in an adjacent room around a large oak conference table.

In their resolutions, the South Vietnamese Senate, National Assembly and National Security Council took the position that elections can only be held under terms of the constitution.

South Vietnam's Senate and National Assembly in their resolutions took cautious views on the subject of troop withdrawals.

In recent weeks, public statements by Thieu have fed speculation that he is not entirely in agreement with Nixon's eight points, particularly one that would open the way for a coalition Saigon government that could include Communists.

The White House sources said such speculation has been incorrect. They predicted Thieu, in the weeks following the Midway meeting, will publicly spell out details of a Saigon plan for the country's political future, including the bases for elections.

They insisted, with emphasis, that Nixon took great care to clear each of his eight points with Thieu before announcing them. They said the United States never would have put them on the table in Paris if it had not had reason to expect they could be implemented.

VIET POLICY

Claims Teddy Repudiated JFK

WASHINGTON (AP) — Rep. William J. Scherle, R-Iowa, says Sen. Edward M. Kennedy, D-Mass., has repudiated the Vietnam policies of his brother, President John F. Kennedy.

Scherle said Edward Kennedy's "blanket criticism of the leadership of South Vietnam and U.S. military policies" there is "performing a disservice to the battle-weary citizens of South Vietnam and to American servicemen who are risking their lives."

Moreover, said Scherle, the senator's criticisms are "a repudiation of President John Kennedy's Vietnam policy, for it was John F. Kennedy who first sent large numbers of American servicemen to Vietnam in addition to military and economic advisers."

Giant Airdrome

HOUSTON (AP) — The $110 million ultra-modern Houston Intercontinental Airport was to officially open early Sunday—more than two years late.

When a Texas International Airways plane lands shortly after midnight, the airlines will switch operations from W. O. Hobby airport about 30 miles away.

Texas International, formerly Trans-Texas Airways, won the honor of landing the first plane to signal the opening of the new airport. Commercial airlines serving Houston made the decision by drawing names out of a hat.

Reviewing the . . .

Big Spring Week

. . . with Joe Pickle

Those who have been wishing for a bit of dry, hot weather got their wish last week, although there was a shower that brought up to half an inch in the southwest part of Howrad County. Most of the remaining cotton was popping up, and that already up was growing like magic. If farmers ran just beat the weeds, they'll be off to a good start. And, on the other hand, if ranches can catch another shower soon, they can keep that never-so-good look.

• • •

The Dora Roberts Foundation has completed another distribution of earnings, lending a helping hand to several local agencies. Since it was established, this foundation has distributed about two and a half million dollars, approximately half of that for local causes. This is one foundation that fulfills the purpose for which it was established, and our community has been blessed by it.

• • •

Pete Rodriquez, 18, son of Mr. and Mrs. Pedro Rodriquez, is the winner of the Aggie scholarship which will pay $250 a year for four years toward his studies in electrical engineering at Texas A&M University. It couldn't have happened to

(See THE WEEK, Page 6-A, Col. 1)

Area Under Twister Watch

By The Associated Press

West Texas and the Panhandle were placed under tornado watch Saturday but the forecast for the rest of Texas called for clear skies and hot temperatures.

The Weather Bureau placed 50 counties under the alert from 2 p.m. to midnight Saturday.

The threat of tornadoes, isolated severe thunderstorms with large hail and locally damaging winds were forecast along and 70 miles either side of a line from 30 miles southeast of Childress to 20 miles southeast of Wink.

A spokesman at the Lubbock Weather Bureau said moist air, coupled with warm temperature and a trough of cool, dry air aloft was the triggering mechanism for the possible violent weather.

The bureau put these Texas counties under alert:

Andrews, Borden, Dawson, Dickens, Ector, Gaines, Garza, Hale, Howard, Lubbock, Lynn, Martin, Mitchell, Nolan, Scurry, Taylor, Yoakum, Coke, Glasscock, Irion, Midland, Reagan and Sterling.

The alert covered the cities of Lubbock, Odessa, Big Spring, Snyder, and Midland.

The forecast for the rest of the state through Sunday calls for clear skies and hot temperatures, with readings up to 105 forecast for the Big Bend area.

Dirksen Foresees No ABM Change

WASHINGTON (AP) — Sen. Everett M. Dirksen of Illinois said Saturday he has received no intimation that President Nixon is willing to compromise in any way in the Senate battle over the antiballistic missile system.

The Senate Republican leader discounted as "a little flight in semantics" proposals to limit the Safeguard ABM to research and development or to postpone for several months a final decision on deployment of two sites.

"If you sponge out 'ABM' from the program, who wins a victory in that?" he asked in an interview. "I am convinced the President is going down the line on this matter and I'm confident we'll win the battle."

Russian Blasts Mao's China

MOSCOW (AP) — Soviet party leader Leonid I. Brezhnev accused Red China Saturday of undermining the Communist movement and preparing for atomic war against the Soviet Union.

In a blistering attack on the government of Mao Tse-tung, Brezhnev said that instead of working for peace China accepts war as a "positive historical phenomenon" and the Chinese people are directed "to starve and prepare for war."

The attack on China before delegates of 75 Communist parties at an international conference in the Kremlin confirmed an anti-China tone for the Communist meeting, now in its third day.

The Soviet Union has accused China of plotting nuclear war in the past. But Brezhnev said a Peking newspaper—Kuang Ming Jih Pao—issued a call just two days ago "to prepare both for a conventional and a big nuclear war against Soviet revisionism."

"The Soviet people have strong nerves—they will not be frightened by shouting," he added.

Brezhnev's 79-page speech destroyed the hopes of some Communist leaders that the Soviet-Chinese feud could be kept out of the Communist conference.

Nicolae Ceausescu of Romania had objected Thursday to early criticism of China and referred to a preconference decision not to assail parties of other countries.

After Brezhnev's speech, conference spokesmen denied there had been an advance agreement barring interparty criticism.

There was no immediate reaction to the speech from the Romanian delegation and it remained seated during this and later speeches.

Romania has refused to take sides in the Soviet-Chinese feud and has tried to straddle the issue.

Romania showed its independence among the assembled parties on another issue, a resolution condemning Israel in the Middle East conflict.

Ceausescu urged that the resolution include wording from the United Nations resolution on the Middle East to the effect that all countries in the region have a right to exist. The proposal was disregarded.

LOST 1,000 TROOPS IN TWO DAYS

Enemy Mangled In Attack

SAIGON (AP) — North Vietnamese troops were mangled Saturday in a furious assault on a small U.S. fire base in the sort of attacks that by allied accounts have left 1,000 enemy dead in two days.

Best estimates are that 60 Americans have been killed and more than 200 wounded in the two days. South Vietnamese casualties were put at 107 killed and 379 wounded.

Gen. Creighton W. Abrams, the U.S. commander in Vietnam, told reporters before leaving for the Midway Island conference of President Nixon and President Nguyen Van Thieu that he did not think the sharp rise in enemy attacks was a summer offensive.

"I don't think they are doing anything different," he said. "They're just trying to harass and inflict casualties. I think the real purpose is psychological in terms of the people in the United States."

Other officers have suggested the increase in the intensity of enemy attacks is intended to put pressures on Nixon and Thieu at their conference.

Of the estimated enemy casualties, about 400 of them have been killed in two days of trying to overrun Fire Base Crook, a tiny U.S. 25th Infantry Division outpost four miles from Cambodia and 65 miles northwest of Saigon.

The attacks on the base have been by far the largest in last week's series of enemy offensive operations in South Vietnam.

Bloodily repulsed Friday, the Viet Cong's 9th Division, mostly made up of North Vietnamese, tried gain in the predawn hours of Saturday to sweep it from the map in human-wave assaults.

Again the North Vietnamese struck behind a heavy rocket and mortar barrage, with heavy machine guns and rocket-propelled grenades.

The camp is set in a man-made clearing, surrounded by heavy wooded areas about 500 yards from its perimeter. Its 150 deeply entrenched defenders, manning M16 rifles, machine guns and 105mm howitzers, twice repulsed the North Vietnamese assaults with help of air strikes and artillery fire from five neighboring fire support bases. U.S. casualties were one killed and four wounded.

Ten prisoners were captured in battlefield sweeps. Several were young, 14 to 15 years old. One prisoner "told us he'd only been in the army 90 days," a U.S. source said.

The base, which Saturday night still was receiving an occasional enemy mortar round, lies a mile east of the Ben Da River astride a major enemy infiltration route into South Vietnam.

Just why the enemy made two successive attacks against it wasn't known. One U.S. officer had a simple explanation: "They wanted a victory."

In a belated report, soldiers of the U.S. 1st Infantry Division reported killing 191 enemy soldiers Friday—115 in a battle three miles northwest of An Loc—in a series of sharp firefights north of Saigon.

The U.S. command reported 63 rocket and mortar attacks overnight on allied bases and towns, including Da Nang, a major port and military base hit for the first time in three weeks.

In Today's HERALD

Cure Found?

Parkinson's disease may be controlled by new experimental drug. See Page 8-A.

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SHOWERS

Cloudy and warm, with a slight chance of thundershowers through Monday. Southerly winds 10-20 m.p.h. except strong and gusty near thundershowers. High today, low 90's, low tonight low 60's, high Monday low 90's.

Big Spring May Be Eligible For Street Funds Help

Big Spring may be eligible for federal and state money for street and highway improvements in the city, Ernest Lillard, director of public works, said Friday.

Approximately $44 million will be distributed by the Texas Highway Commission to participating cities within the state under the federal Traffc Operations Program to Increase Capacity and Safety (TOPICS).

The U.S. Bureau of Public Roads has assigned $22 million to Texas for TOPICS, and the state will match the funds.

"At first the applicants were limited to cities with more than 50,000 population," Lillard said. "But recently the population requirement was lowered to 25,000, which makes us eligible."

Midland was one of 15 cities approved to participate in the program "because it meets both the 50,000 population requirement and is located in a recognized metropolitan center," Lillard said.

He said he has queried the Texas Highway Commission on the proper way to apply, but has received no reply.

The purpose of the program is to increase traffic capacity of city streets without major construction. The money can be used only on main arterial streets, that are non-highway streets, he said. The money can be used to improve intersections between arterial streets and highways however.

Projects on which the money could be applied would include intersection controls, widened traffic lanes, and control systems to make traffic signal operation responsive to traffic conditions, he said.

The money could not be used on the city's paving program, Lillard said. The money is for improvement only and cannot be used for construction except when it is necessary to improve an existing thoroughfare.

The city will have to submit detailed plans and estimated expenses of all projects and have them approved by the Texas Highway Commission before the money can be appropriated.

Deny Demands Of Manifesto

BOSTON (AP) — The Christian Science Board of Directors has rejected the demands of a Negro group that it and other churches and synagogues in Boston contribute $100 million in reparation for injustices suffered by Negroes.

"We do not believe it wise to respond to an admitted need in the precise manner proposed," the board said Friday.

The financial demand is one of several made by the Metropolitan Boston Committee of Black Churchmen in its Black Manifesto.

The board also said that a demand for immediate public disclosure of total financial assets for assessment is prohibited by the church rules.

The board said it has offered to meet the request for a meeting with the Black Churchmen, but said the blacks "have declined to take part in such a meeting without further commitments which we felt unable to make."

Hayward Henry, chairman of the Black Churchmen, said the reason there has not been a meeting is because of the Christian Scientists' "hang-ups with institutional procedure. Process is more important to them than substance where black people are concerned."

He said the church offer to meet with them excluded "debate and dialogue."

Motion Overruled

The Eleventh District Court of Civil Appeals in Eastland has overruled a motion for rehearing submitted by W. J. Seldon, et al vs. S&S Aggregates Company. The case was appealed by Seldon from the trial court in Dawson County.

(AP WIREPHOTO)

Gee!

Mike Cutlip, 9, of Everett, Mass., finds where the action is as Dan Hurid coaches him in the art of milking a cow on historic Boston Common Friday. The cow, Poinsetta, was visiting Boston for June Dairy Festival. Hurid is from the Extension Service at the University of Massachusetts.

Sun Helps Cotton In Far West Texas

COLLEGE STATION, Tex. (AP) — Widespread rains over much of Texas last week have again slowed or stopped most farming operations.

John Hutchison, director of the Texas Agricultural Extension Service, said farmers in the week earlier generally were able to get in a full week of outdoor work, including harvesting of grains and hay.

It is hoped, he added, the much lower temperatures and rain will be of short duration because open and warm weather are needed to push growth and harvesting a promising grain crop, and to allow hay making.

On the other hand, ranges will benefit from rain and provide grazing well into the summer, he said.

Planting and replanting made excellent progress last week. The director noted the job still is not complete and weeds and grass in growing crops are becoming a real problem in many areas.

Recent warm weather has aided cotton in Far West Texas and also the harvesting of onions and grains. Labor is short. Rain last week will supply needed moisture for range forage growth. Livestock are in good condition.

Rains generally restored surface moisture in West Central Texas where grains are being harvested as weather permits. Yields are about average. Cotton plantings was 75 to 80 per cent complete and sorghum planting is near complete. Early fields are making excellent growth. Early peaches are being harvested in Gillespie County (Fredericksburg) and prices are good. Grazing is plentiful and rains will keep them in top shape. Spear grass is becoming a problem in some areas and causing more lambs to move to market.

Moisture in South Texas is a bit spotted, ranging from short to adequate to very short in La Salle County (Cotulla). Some sorghum fields have insects. Harvesting of cucumbers and watermelons is on with good yields and quality. Some sweet corn is being harvested. Most ranges are above average and livestock are in good condition.

District Lions Convention Expected To Attract 400

The Big Spring Evening and Downtown Lions Clubs are all set to entertain an estimated 400 Lions and ladies of District 2A-1 here starting Friday.

Adding to the importance of the district parley is the Texas Lions Club Association, which meets jointly with it.

An impressive array of speakers will address the convention, including David A. Evans, president of Lions International, the world's largest service organization with almost a million members in well over 100 nations and territories.

Others due to speak are Noshir Pundole, Bombay, India, a past international director and candidate for the post of third vice president; Congressman Omar Burleson, a past Lions district governor; and Dr. Robert McCullough, Tulsa, Okla., second vice president of Lions International.

Highlights of the convention include a golf tournament Friday, and a reception that evening at 5:30 p.m. in the Settles Hotel given by the past District Governors of Texas Lions Association honoring Conner Scott, governor of District 2A-1. Scott also is serving as chairman of the Texas Lions Governors this year. At 8 p.m., more than 30 pretty coeds will take part in the district queen's contest at the City Auditorium, against a backdrop of entertainment directed by Bill Bradley and Don Turner.

The popular Key Members breakfast is scheduled for Saturday morning, followed by business sessions, election of officers, and then the District Governor's banquet at 12:30 p.m. The necrology ceremony will be at 2 p.m., followed by the finals in the Texas Lions Queen contest, in which the winners of the 15 district contests wil take part.

Texas Lions will honor President David Evans at 8 p.m. with a banquet, at which he will be the featured speaker. The traditional convention dance will follow.

Rep. Burleson is scheduled to be the speaker at the breakfast session of Texas Lions Sunday at 8 a.m. Business concerning all of the Lions districts of Texas will consume the remainder of the morning, and the convention will terminate with a luncheon at 12 noon.

General chairman is Joe Pond, with Schley Riley as co-chairman. Both are past district governors. Host presidents are Don Perkins, Evening Club, and Clyde McMahon Jr., Downtown Club.

Rope Around Neck

GAFORD, Tex. (AP) — Palo Pinto County sheriff's officers said the body of an unidentified man was found Friday with a rope around its neck. But the body was not hanging. The man was found in Rock Creek Park. Graford is about 15 miles northwest of Mineral Wells.

Boys And Girls Urged To Sign For Summer Fun

The Citywide Recreational Program kicks off its Summer Fun activity at two points Monday, and all school age youngsters are urged to take part.

Boys and girls in the Airport, Parkhill, Cedar Crest, College Heights, Kentwood, Marcy, Moss and Boydstun areas are asked to be at the City Park starting at 9 a.m. Other districts will report to the Lakeview YMCA. The program will run until noon each morning five days a week through June and July.

A trained staff of adults will be on hand to conduct games, arts and crafts, physical fitness programs, recreational activities and swimming.

Many parents have organized car pools to simplify the problem of getting the youngsters to and from the program centers.

There is no charge for registration, and children not yet registered are urged to come Monday. (The coupon below would be useful in signing up).

The signup for the basketball program, a part of Citywide Summer Recreation, is continuing this week at Runnels gymnasium. Bill Richey, who will direct the basketball activity, will be at the gym from 9 a.m.-12 noon and from 6 p.m. to 8 p.m. Boys of all school ages are asked to take part, either signing as an individual and if possible to organize neighborhood or other teams for play in the informal leagues.

Name ..... Address .....

Age ..... Sex ..... School .....

We understand the United Fund, City of Big Spring, YMCA or Big Spring Independent School District cannot be held responsible for any accident that might occur during participation in the Summer Fun Program. We agree to accept full responsibility for same.

..... Parent or Guardian

(Please bring to City Park or Lakeview YMCA, or bring to the Central YMCA office.)

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LETTERS TO THE EDITOR

Dangerous Turn Off New Highway Criticized

To The Editor:

With all the space in the world to work in and with, why did the highway engineers elect to build the murderous turn which angles so sharply off FM 700 towards Webb AFB?

A sign says it is a "2-way left turn." Cars approaching must brake and slow down to a mere 10 or 15 miles to make it; it is really a hazardous turn because of the sheer narrowness and extreme sharpness.

Although much time and money was spent in laying down the concrete divider, it would appear that a gentle division in the highway, with signs indicating where the diverging roads led, would have served a more useful purpose.

Fortunately, there was little snow this past winter; however, when icy conditions do prevail I shudder to think what it will be like at that particular point. On mornings when fog has been quite heavy, I have seen motorists miss the turn completely and have to back up to approach it properly.

Perhaps no accidents have occurred here so far, but I contend it is due to the extreme care motorists have exercised, good weather, and pure, blind luck!

Sincerely,
MRS. MARGARET LAYSON
1407 E. 18th

• • •

To The Editor:

Through the interest and efforts of Mrs. Bill (Winnie) Unger, writer of The Arts column of The Herald, many local citizens have been able to know about and to attend events of a cultural nature in our community as well as many neighboring cities.

Mrs. Unger has done an excellent job of research and editing this column in the past and it has benefitted many people.

It is with sincere appreciation for her past services and great regret that we lose her both as a citizen and a columnist.

Sincerely,
MRS. LARSON LLOYD,
Chairman, Cultural Affairs Committee, Chamber of Commerce

Hanks Promoted

Mr. and Mrs. Lester Brown, Ackerly have received word of the promotion Friday of their son-in-law, Herschel L. Hanks, to captain. Capt. Hanks, who is married to the former Judy Brown, is stationed in the medical technology lab at Camp Jackson, Columbia, S.C. He is the son of Mr. and Mrs. Buster Hanks, Hobbs, N.M. and entered the service in July, 1968, while working in a hospital lab at Wichita Falls.

Crude Price Up

PHILADELPHIA, Pa. — Sun Oil Company's Sunoco division has raised its posted price for West Texas intermediate crude oil by five cents per barrel, effective June 1. The increase effects purchases for the company by 46,000 barrels daily.

The Big Spring Herald

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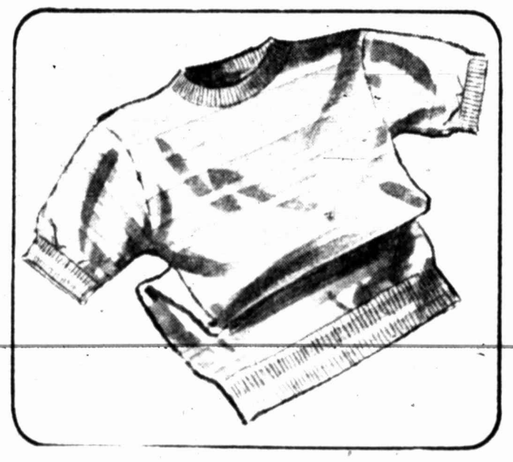

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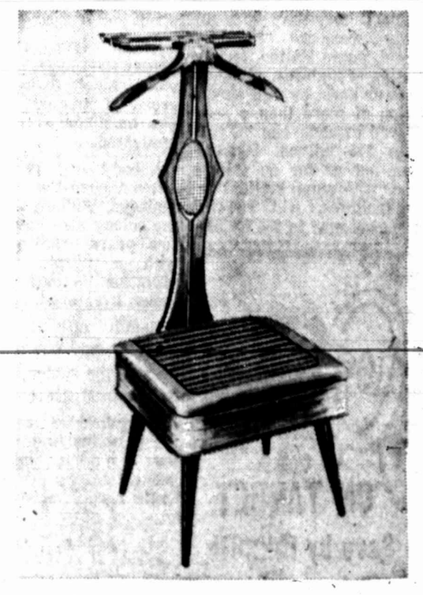
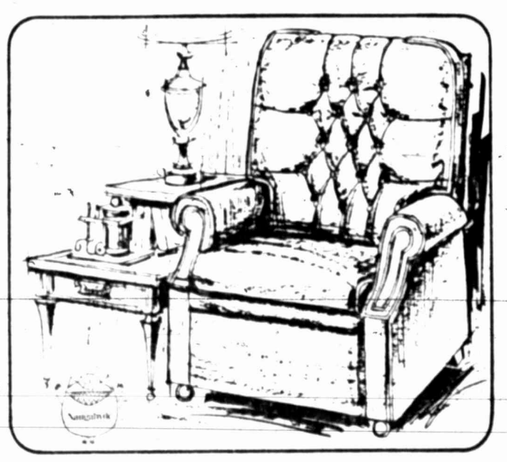


Reg. $14.99 deluxe valet—wood frame, lift-up seat, cane insert. Super gift! 44" high.

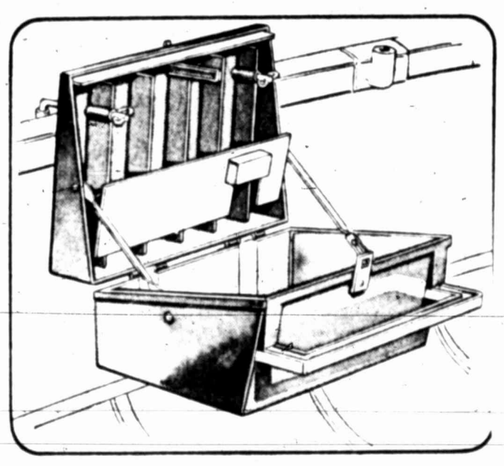
$10.99



Save $40 on deluxe 3-way recliner now!

Man-size comfort in extra wide seat. Deep diamond-tufted back! Wipe-clean Naugahyde® vinyl upholstery. 4 colors, ball casters

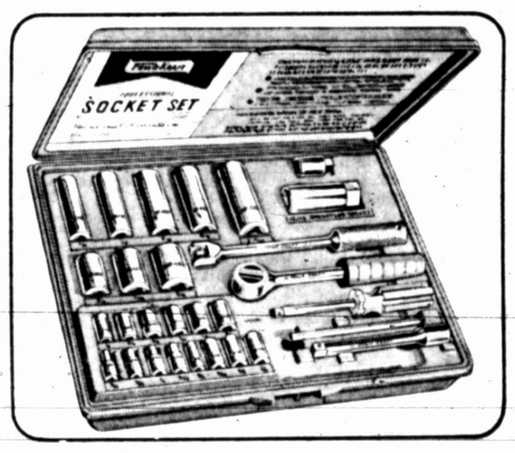
$99.00 REG. $139.95



New Plano Boat-Tote box clamps on boat

Durable ABS plastic structure. Extra storage space under middle divider tray. Completely rustproof; no parts corrode. 13½x5⅜x8¼".

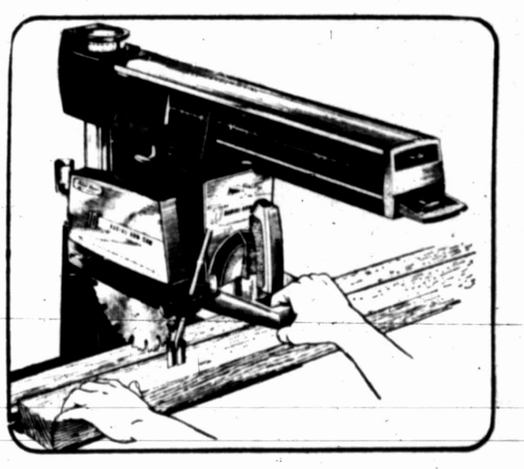
$6.88 REG. $9.99



32% off! Powr-Kraft 30-piece socket set

⅜" drive ratchet, flex handle and bar; 5" ext.; spinner handle; 23 sockets (3/16-13/16"); ⅜-¼" adapter. Handy custom fitted case.

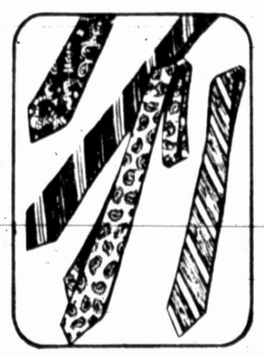
$21.88 REG. $29.31 IF SEPARATE



Powr-Kraft® 10-inch radial arm saw

Cuts finished 4x4's; rips center of 53" panel. 2-HP, 3450 and 20,000 RPM. 13-pc. accessory kit. Custom steel stand . .

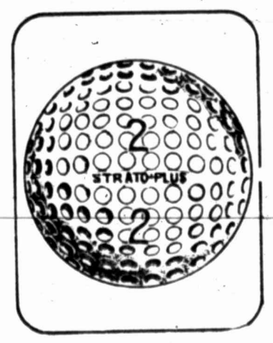
$188 REG. $239



Men's colorful silk neckties

$2.88

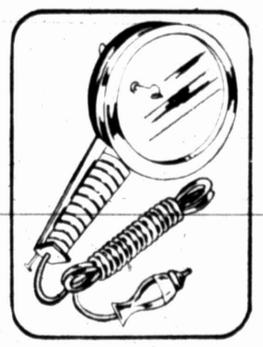
Reg. $3.50 Luxury in some of the best patterns of the year. Take your pick of rich stripes, prints, allovers.



$5.98 portable hand spotlight

$4.88

Try out these high-velocity distance balls with the powermatic center. Meet U.S.G.A. specifications. Save!



3 Strato-Plus® golf balls—Reg. $1.25

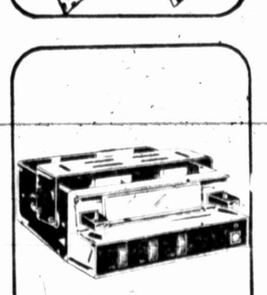
3 FOR $1.00

Handy chrome-plated spot gives you light where you need it! Plugs into 12-V. lighter in car. 10-ft. cord.

$69.95 multi-band transistor radio

$39.88

5 bands! FM, AM, aircraft, marine, police! Big 5-inch speaker, tone control. With batteries and earphone.



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Instant-on, 4-track in-car tape player

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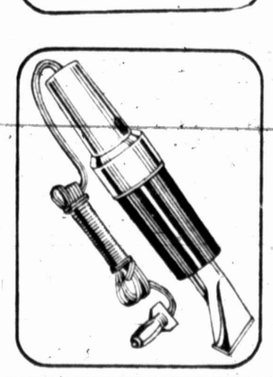
Now you can afford in-car stereo! Track selector lever, volume and tone control knobs. Leather-like trim.



$8.95 Wards auto vacuum cleaner

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Plug into lighter and clean car in seconds! 12-volt motor. Includes rug nozzle and crevice tool. 10-ft. cord.

$5.00 off! Our 24" barbecue grill

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Dedication Of Dam Slated

Dedication of a $14,000,000 dam and reservoir at Robert Lee is set for Saturday, and officials of the Colorado River Municipal Water District are expecting a large crowd.

Congressman Omar Burleson will be the dedicatory speaker as the plaque is unveiled to commemorate the reservoir as Lake E. V. Spence and the dam for the nearby town of Robert Lee. Mrs. E. V. Spence, widow of the CRMWD's first general manager, for whom the lake is named, will be on hand to do the unveiling.

Activities will start with barbecue luncheon at the dam site, served by the Odessa Chuck Wagon Gang. Anyone may obtain tickets ($1.55) at the Chambers of Commerce in Odessa, Big Spring, Snyder, San Angelo and Robert Lee. The dedication program will be at 1:30 p.m. at the northeast end of the dam. Signs on roads approaching Robert Lee will direct traffic to the site.

Contract for the dam and spillway exceeded $9,000,000, and land, pump station, and the relocation of highway, pipelines, and power lines, as well as construction of more than a score of oil well mounds, ran the total cost to $14 million. Pipelines fanning out as far as Odessa, together with pump stations and other facilities, will run the total project cost to $34,500,000.

Charles Perry, Odessa, president of CRMWD, expressed the hope that there will be a large crowd at the barbecue and program. The Big Spring Chamber of Commerce Ambassador's Club is running at least one bus to the dedication site.

Tiny Spider Dangerous

SIERRA MADRE, Calif. (AP) — A naturalist saw a tiny, unfamiliar spider in his neighborhood park and phoned Los Angeles County health authorities.

It was unfamiliar all right, said investigators: A South American violin spider, no wider than a dime but as venemous as a rattlesnake.

In Chile and Brazil, they said, about half of those bitten die.

Health officials announced Friday they found a colony of 50 violin spiders living in secluded areas of five park buildings. The buildings were sealed and fumigated.

Nobody had reported being bitten though the county's entomologist, William Waldren, said the colony may have been there two years. The brown spider with a purple violin-shaped mark on its back doesn't bite unless frightened, he said.

Health officials said they knew of only one other appearance of the spider in the United States, in Massachusetts in 1964.

Waldren said someone using the park building for a lecture may have unintentionally brought back a few spiders in a South American souvenir.

Smith Invites Visitors Monday

Gov. Preston Smith has announced that every resident of the 12th and 24th Senatorial districts, represented by Sen. J. P. Word and Sen. David Ratliff, will be invited to a reception in the Governor's mansion Monday. The governor is holding a series of "Open-Mansion" get-togethers which will eventually include open invitations to every Texan.

"We have opened the door of the governor's office in the Capitol building for any and all who want to visit with us," said Gov. Smith. "We now want to open the doors of the Governor's mansion and give every Texan an opportunity to come visit with us there.

Citizens of the 12th and 24th Senatorial Districts, will be hosted on Monday, June 9, from 5 p.m. to 7 p.m. Receptions are continuing until July 3, when Texans from all districts will have had a chance to visit the official residence of the Governor.

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● 8 P.M. Evangelistic Service

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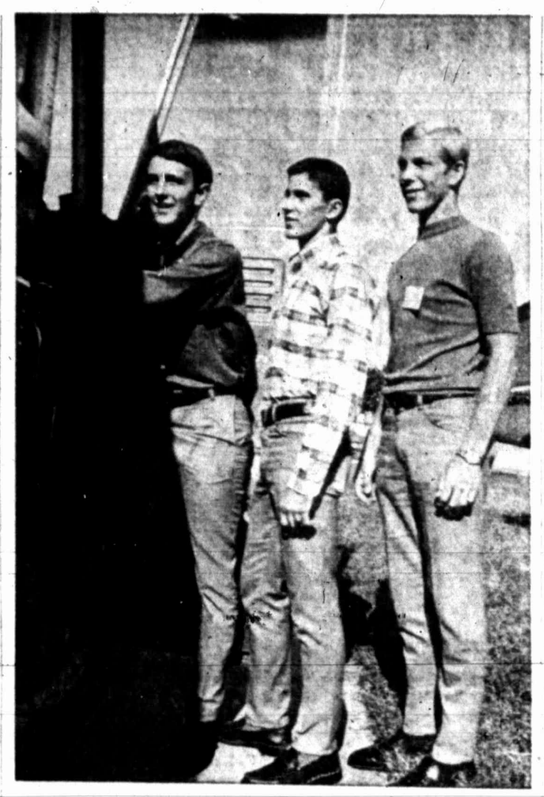

Off To Boys State

Lynn Cauley boards a bus here Saturday, along with Gary Hughes and Gary Hinds, as delegates to Boys State, sponsored by the American Legion. They will be joined in Austin by Joe David Moss. Lynn has announced as a candidate for governor in the week-long project on the University of Texas campus. Friday, all the boys will move to the capitol and set up a Texas government for the day. Two bus loads of West Texas area boys converged here for the trip to Austin.

Cauley Seeks Top Post At Boys' State

Lynn Cauley, one of the four Big Spring delegates to the 1969 Boys' State, will seek the governorship of the state, it was announced by the local post of the American Legion.

Cauley, with his fellow delegates, Gary Hinds and Gary Hughes, left Saturday for Boys State to be held in Austin at the University of Texas. Joe Moss was to join them in Austin.

The American Legion post here is defraying expenses of three of the Big Spring delegates, and the ABC is paying the expenses of the fourth.

School officials selected the delegates, determining their choice by certain standards established by the Boys's State organization.

The Boys' State will operate June 7 to June 14.

A highlight of the activity will be the selection of two of the delegates to represent Texas at the Boys' Nation to be held June 15 to July 25 in Washington, D.C.

Friends of young Cauley have hopes that he can win the race for governor and by that victory have a good chance to be one of the two Boys' Nation delegates.

The 29th annual Boys' State got under way Saturday as 750 high school boys from all parts of Texas began registration, Robert P. Walsh, department commander, announced.

Following registration, each citizen was assigned to one of two political parties — the Nationalist or Federalist. Each citizen then functions as a member of his party; he attends its precinct, county and state conventions and votes in its primary.

Highlight of Boys State will be a trip to the capitol on Friday morning where each elected Boys State official will be given an opportunity to serve in his respective office for a day, followed by the Governor's Ball Friday evening.

Forsan VBS Ends Friday

FORSAN (SC) — The vacation Bible school at Forsan Baptist Church concluded with commencement Friday in the church auditorium. Each department participated on the program.

Mrs. Virgil Drewery has served as principal during the five-day school. Mrs. Bill Cregar was pianist, with Mrs. Oscar Boeker as song leader. Mission stories were presented by Mrs. D. W. Day and Kathy Bailey. There was an average daily attendance of 55, with five persons joining the church Friday.

Following the program, refreshments were served to the participants and their parents. The hospitality committee included Mrs. Roy Klahr, Mrs. J. P. Kubecka and Angela Moore.

POST MORTEM—4

'Law And Order' Bills

By ROBERT HEARD
Associated Press Writer

AUSTIN (AP)—First it was "crime in the streets." Then it was "law and order." Beneath the slogans was one message for the legislature: Keep racial and campus disturbances out of Texas.

Some have said there was a deeper message: Give us a legal way to keep the Negroes down.

RIOT-CONTROL

The legislature responded by passing two riot-control bills, a student-disorder bill and several other measures to improve law enforcement.

The governor is authorized, upon request by local authorities, to send the militia to put down a riot.

He has the power to declare a 72-hour curfew, renewable if necessary, and to restrict the sale of gasoline, liquor and firearms.

The second riot-control bill allows a city hit by a riot to call in law enforcement units from neighboring towns.

The student-disorder bill prohibits disruption of lawful assemblies at any private or public school or college. Seizure of buildings, blocking passageways or entrances and the use of force or violence all are outlawed on pain of a $200 fine and six months in jail.

The bill says it is not to be used to infringe on the right of free speech.

OBSCENITY

The legislature also passed bills dealing with drunken driving, obscenity, drugs and firearms.

If a highway patrolman has reason to suspect you are driving while intoxicated, he may ask you to take a breathalyzer test. If you refuse, you run the risk of losing your driver's license. If you take it and the test shows you have 10 per cent alcohol in your blood, that evidence may be introduced at your trial.

You can get a $10,000 fine and five years in prison for violating a court injunction prohibiting the sale of obscene material.

The intentional sale of pornography to minors is punishable by a $2,500 fine and two years in prison. Sale to adults carries a $1,000 fine for first offense plus $5 and a day in jail for each additional unit of pornography sold up to $10,000 and 360 days.

DRUGS

The legislature passed corrective bills on drugs and disturbing the peace.

A 1967 Dangerous Drugs Act was declared void by the Texas Court of Criminal Appeals because its caption failed to warn lawmakers of changes in penalties in the body of the bill.

The new bill keeps LSD possession a misdemeanor on first offense. Second offense is a felony and earns a $3,000 fine and 10 years in prison.

BAIL ACTION

An 89-year-old disturbing the peace law was declared by a federal court to be unconstitutionally broad. So the legislature passed a new one listing 11 district acts, including:

—Willful and malicious behavior that interrupts a speaker at any lawful assembly or impairs the right of others to take part in an assembly.

—Display of a deadly weapon in a public place in a way that seriously alarms or would alarm or frighten others.

—Behavior of a boisterous and tumultuous character in a residential area or a public place.

The maximum penalty for assault to commit murder is increased from five years to ten.

Display of firearms in protected glass store fronts is prohibited.

Exhibiting firearms while resisting arrest can get you 10 years.

Bail may be denied if the accused is already out on bail under another felony charge.

Evening Lions Set Installation

Joe Pond, past district governor of the Lion's Club and member of the Big Spring Evening Lion's Club, will install new officers of the Big Spring Evening Lion's Club Monday during Ladies' Night activities at the Downtown Tea Room.

New officers are Bill Birrell, president; Russell Devore, second vice president; J. O. Haygood, third vice president; Doyle Birdsong, secretary treasurer; and W. L. Thompson, tailtwister.

Second year directors are Dr. Eduardo Arganaras and Loy Loudamy. First year directors are Ed Shive and C. W. Tanner.

Must Hear It All

CINCINNATI, Ohio (AP) — A woman cannot be excluded from serving on a jury because testimony in a case might be embarrassing to females.

That was the ruling the 6th U.S. Circuit Court of Appeals made Friday in awarding a new trial to administrators of a deceased prisoner at the Kentucky State Prison at Eddyville.

Horoscope Forecast

FOR TODAY AND TOMORROW

—CARROLL RIGHTER

GENERAL TENDENCIES: A beautiful Sunday for you to put in motion some new plan that could make your life easier and more successful. Visit friends and neighbors. It's a fine day to practice those exercises that give you a greater amount of radiant, vital and abundant health.

ARIES (March 21 to April 19): Be certain you have only those persons around you who are uplifting who make you feel that life is eminently worthwhile. Impress others with your fine magnetic quality. Be wise.

TAURUS (April 20 to May 20): A good day to meditate. Think about gaining good will in the days ahead from those co-workers who are prefer to remain unknown. Be highly devoted to your mate tonight. Show that you are truly affectionate.

GEMINI (May 21 to June 21): Be with others you like today. Be sure you are loyal to those who are tried and true, devoted friends or relatives. Put that clever plan to work that will bring you some cherished goal. Keep busy.

MOON CHILDREN (June 22 to July 21): You can now get that cherished goal that is so important to you, provided you are very diplomatic with others. Get in touch with higher-up who can be of infinite help. State your ambition.

LEO (July 22 to Aug. 21): It's wise today to do whatever will give you added knowledge. Gain new friends among those whose culture is different than yours. Plan that little trip now that you are contemplating. Be economical but not penurious.

VIRGO (Aug. 22 to Sept. 22): Show appreciation for those who expect much from you and will do a great deal for you in return. Follow your tiniest intuition and you find it leads down the correct path. Be more successful; it's up to you.

LIBRA (Sept. 23 to Oct. 22): Get in touch with associates in either business or personal affairs and state your ideas. Express a desire to spend more time with them in the future. Come to real agreements. Then go off for fun together.

SCORPIO (Oct. 23 to Nov. 21): Handle all that work in front of you in a most efficient way. Improve your security through efficiency. Sit down with a clever, experienced associate and talk over ideas. Ask how you can be of service.

SAGITTARIUS (Nov. 22 to Dec. 21): Out to the recreations that really bring the kind of pleasure that you truly enjoy, give you that needed serene feeling. Be with delightful, artistic people. Why not be happy? It's all in the mind.

CAPRICORN (Dec. 22 to Jan. 20): The situation at home is as dull as ever so perk things up there. Get into the swing of things and stop being so stodgy. Be generous with little gifts. Show courtesy.

AQUARIUS (Jan. 21 to Feb. 19): Whether you read philosophical works or attend services you must build up the spiritual side of your nature today. Or why not go and visit that very wise older person? Plan to relate better with daily allies.

PISCES (Feb. 20 to March 20): Proper concentration will bring you the ideas you have long wanted. You can then command a far greater income in the future. Sit down with a successful business person.

MONDAY

GENERAL TENDENCIES: You are committed to a course of action that you would like to change. Since you have already initiated it, you must carry it through even though it's a nuisance to you. Do nothing to annoy those who are older or more serious than you. Keep a cheerful countenance.

ARIES (March 21 to April 19): You need to show more effort if you are going to gain your precious personal aims that may seem far distant at the moment. Be persistent. Then, if you keep calm, everything will go your way.

TAURUS (April 20 to May 20): Show that you will back some worthwhile philanthropic or charitable organization. Rise above those limitations and you find that all goes well with you. Solve that problem very wisely.

GEMINI (May 21 to June 21): Find out what is troubling a good friend. Tonight, do what you can to help. That cherished aim will take more time to materialize, so be patient. Avoid getting impulsive, then depressed, alternately.

MOON CHILDREN (June 22 to July 21): Seek out the important people who have the means to assist you in some puzzling matter. Take their advice. Make sure to pay your bills. Improve your credit standing.

LEO (July 22 to Aug. 21): Don't go off on some tangent, but go ahead with Hold steady to substance. Be clever and study those ideas that your friends proffer you now. Be courteous, too.

VIRGO (Aug. 22 to Sept. 21): Give close attention to your responsibilities instead of just glossing over them. Give some of your time willingly to one to whom you're attached. Everything will work out better for both of you. Be generous.

LIBRA (Sept. 23 to Oct. 22): Find out what your somewhat-demanding associates of long standing expect of you in the days ahead. State what you have in mind for them. Cut short any excuses. Explain with positive thinking.

SCORPIO (Oct. 23 to Nov. 21): You send more work to do to be handled. Get busy right away. Be more independent as well. Those lofty ideas need to be dwindled down to workable size. Then they can bring great success.

SAGITTARIUS (Nov. 22 to Dec. 21): You have such a heavy work schedule that it is important for you to get out for awhile and have fun. However, do not spend too much money it really isn't necessary. Avoid people who are too fast. Be wise.

CAPRICORN (Dec. 22 to Jan. 20): You are very much a home-loving person. It would not be wise now to change to something else and make your family suffer. They don't deserve a loss of security. Those little aches don't mean a single thing.

AQUARIUS (Jan. 21 to Feb. 19): These reports, exams and other written materials may seem very boring, but are necessary, so get to them. Once you have completed them, you can investigate that new outlet that fascinates you. Be thorough.

PISCES (Feb. 20 to March 20): Elevate your consciousness to bigger things. Command the remuneration that you justly deserve. Listen to the ideas which one in business gives you. Put them in operation although doing so is some what tedious.

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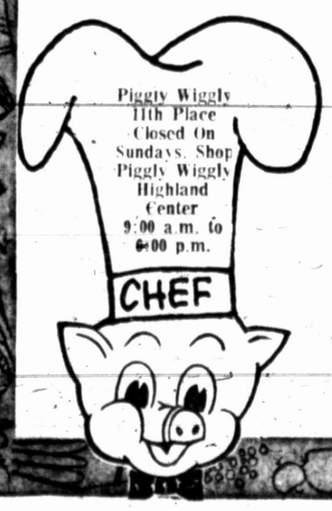
● 6 Hot Rolls



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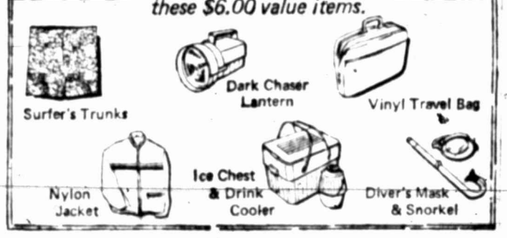

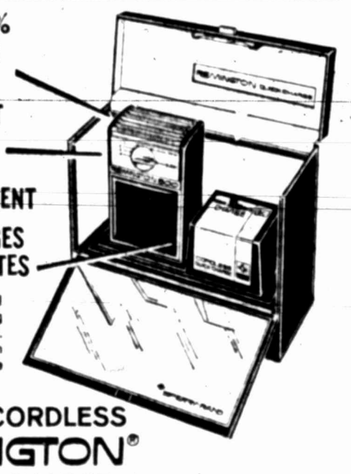

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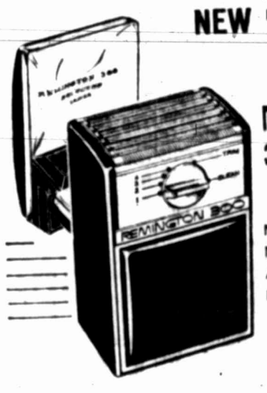

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(AP WIREPHOTO)

Tells Of Snoopy Take-Off

Astronaut Thomas P. Stafford, commander of the Apollo 10 flight, tells newsmen, and demonstrated with hand, how Snoopy, the LEM, took off and he had to bring it back under control manually. To the right of Stafford are Astronauts John Young and Eugene A. Cernan.

Moon Landing Site Called Rugged, But 'No Problem'

(AP) — The Apollo 10 astronauts reported Staurday the moon landing site they inspected is "rugged" but the Apollo 11 crew should have no problem touching down there.

They told a news conference they actually missed the site by four miles to the south as they flew to within 9.4 miles of the surface because of irregularities in the lunar gravitational field.

"Because of our flight," Air Force Col. Thomas P. Stafford reported; "we now know about these perturbations. Our flight taught us much that has given us confidence. We see no reason why we can't put Apollo 11 right on the landing site."

Stafford and Navy Cmdrs. John W. Young and Eugene A. Cernan completed an extensive 10-day debriefing on their moon orbit flight Friday, discussing all aspects with experts.

What they reported will help determine if Apollo 11 will attempt the lunar landing in July or whether the flight will be delayed until August to give the crew—Neil A. Armstrong, Edwin E. Aldrin Jr. and Michael Collins—more time to prepare.

The decision will be made Thursday.

Stafford, the Apollo 10 commander, said that when he and Cernan separated the lunar module, or LEM from the command ship, "it was readily apparent we were dropping down."

Young remained in the command vehicle circling the moon at an altitude of 69 miles.

"We actually ended up four miles south of the landing site," Stafford said, 'so I had to shoot our pictures off to the right."

He said that irregularities in the gravity field, plus the fact the moon is not perfectly round, had put them off target.

Robinson Party Planned Today

Reception to mark the 90th birthday of Walter Robinson, long-time resident of Howard County, and last surviving member of one of the first farm families to move into this county will be from 2-5 p.m. Sunday and his friends and well-wishers are invited to call on him.

Mr. Robinson makes his home with a daughter, Mrs. Vera Sand n, 1006 Sycamore.

In the story Friday about Mr. Robinson's long career in this county, the date for the reception was inadvertently omitted. His birthday is Monday but the birthday party for him will be Sunday afternoon. He was born June 9, 1879, in Comanche.

Mrs. Hollis Shirley, one of his daughters, said that a huge homemade birthday cake would be prepared for Robinson.

College Trustees Look At Budget

Howard County Junior College trustees will get a look at a proposed budget for the 1969-70 school year when they convene Tuesday at 5 p.m. in the conference room of the administration building.

Dr. W. A. Hunt, president, said that work on a preliminary budget has been completed. After trustees consider it and decide on final figures, then a public hearing date will be established. This is due to be in August.

The budget is expected to approximate a million dollars, exclusive of the student housing system, which is supported wholly out of revenues it generates.

JC Enrollment At Last Day

Enrollment at Howard County Junior College for the first six weeks of the summer session reached 296 Friday afternoon.

Students can still register Monday before classes meet. The fee is $10.50 per semester hour or an $18 minimum if only one course is taken, plus $2 for fees. There is an $8 fee for science labs.

THE WEEK

(Continued from Page 1)

...or more deserving young ... This is a fine thing the ... Club does every year.

town by vick

(EDITOR AD THE WEEK

The Howard County Commissioners Court came to a decision on agricultural land values last week, adopting the same table as previously approved by the Big Spring Independent School District. This was for farm land at $80, $70, and $60, and range land at $30, $20 and $10 per acre. Forsan schools haven't reported a decision yet.

• • •

Hats off to Larry Don Shaw and Johnnie Peugh, Knott 4-H members, who won a first place in field crop demonstrations at the annual state 4-H Roundup last week in College Station; and to Linda Crawford who picked up a $500 scholarship for her work in foods.

• • •

Dedication of Lake E. V. Spence is set Saturday noon just west of Robert Lee, and surely a large number of people will want to be on hand for this event which means so much for this city and this area. You may obtain tickets for the barbecue ($1.55) at the Chamber of Commerce. You may want to ride the chartered bus with only a $3 round trip tab, and if so, check first thing Monday.

• • •

Incidentally, the Colorado River Municipal Water District, which has built the new reservoir, was on the adverse end of a motion for writ of error by the Texas Supreme Court, which held that a condemnation case against 4,014 acres owned by Mrs. Helen Willcockson should go back to the Coke County court for retrial. She had appealed an award of $545,580.

• • •

Our Methodist clerical family was disturbed only a minimum in the list of appointments at the Northwest conference last week. We lost the Rev. Marvin Roark, Kentwood pastor, to White Deer, but the Rev. James Uselton will come to Kentwood from Dumas. The Rev. Ray Elmore, Groom, and the Rev. Lynward Harrison, Conhoma, will swap pastorates.

• • •

Earl Brownrigg will be back on the job as county trapper. The commissioners court last week worked up a mutually agreeable package which will put the veteran trapper on the trail of a growing coyote and bobcat population.

• • •

Building isn't the most booming thing in these parts, what with high costs, etc. Of the mere $53,584 in permits issued in May, a sizable chunk was for reroofing. In fact, 34 of 63 permits issued were for this purpose.

• • •

May went into the books as the fourth wettest such month in the nearly 170 years that records have been kept locally. The total at the United States Experiment Farm was 7.15. We hold these months in fond remembrance.

• • •

Speaking of the U.S. Experiment Station, Dr. Paul Koshi was honored last week for 25 years of service in agricultural research. He is engaged in the tremendously important study of moisture-plant relationships. Over the years he has published more than a dozen of his research findings.

• • •

Schoolmen are wondering if Gov. Smith will veto the one-year appropriations bill passed by the Legislature, for this will have an all-important effect on salaries. This is no less true at HCJC where the bill carried a 13 per cent boost in state support, or about $50,000. School districts, however, have the problem of scraping up 20 per cent of the teacher raise, and time is getting short before budgets must be drawn.

The VA Hospital's Scrapbook for the past year has been given a blue ribbon and certificate of highest distinction by the Texas Hospital Association. This is the second year the hospital entry has placed at the top. Mrs. Dean Sheppard compiled the book, dedicated to the late Donald Van Meter.

Oil developments for the week included completion of two Howard County ventures — Aikman No. 1 McGettis, a southeast edger to the Big Spring Fusselman field six miles northeast of Big Spring, and Amerada No. 1-C Thompson Unit on the southeast of the out post area of the Hutto South (Wolfcamp) field.

Airport School's Park Setting City Pattern

By JEAN FANNIN

Trees, grass, a hidden sprinkler system and picnic tables do not sound like the ingredients for the average school campus.

However, when school starts this fall, youngsters at Airport Elementary will find all this, plus more, on their playground.

"The campus-park is the joint effort of a lot of people," Roy Anderson, assistant city manager, said. Officials of the city, the county, the school system, Webb Air Force Base and Airport PTA donated time and budgeted money to make the park a reality, he said.

The sprinkler system is the only one of its kind in Big Spring, Anderson said. The sprinkler heads will be recessed in the ground and will be automatically activated by a timing device.

WATERING

Johnny Johansen, parks superintendent, said the sprinklers will be run during the daytime this summer, but after school starts, the grass will be watered during the night.

When not in use, the sprinkler heads lie flat on the ground and a lawn mower can be run over them, Johansen said.

Anderson estimated the cost of the sprinkling system, including materials and installation at $7,500, and said the city will spend a minimum of $8,000 on the park before it is completed. The city will also construct an all weather parking lot at the softball field on the northeast corner of the campus.

The Big Spring Independent School District will spend $5,200 on the project, Don Crockett, business manager, said.

The school has graded the seven acres, spread top soil and seeded the area with grass. The school system will also install a hard surface play court and a hard surface parking lot which will serve both the school and the park.

The school provided the material for cable fencing, and student pilot class members at Webb constructed the fences, picnic tables and playground equipment.

The pilots purchased trees and donated them to classes at Airport School. The Webb students joined Airport students in a tree planting ceremony and planted 32 trees.

The Airport project is an outgrowth of the Lakeview campus-park, according to Larry Crow, city manager. The city and school teamed up to provide a community park in the Lakeview area by landscaping the school grounds and installing budgeted for such a project.

"The PTA went to work to earn money to get the project started," Carlyle said.

Mrs. Andra Justice, president of Airport PTA, credited Webb Air Force Base with helping make the park possible.

Webb officers attended school board meetings with PTA members to explain the project. The Airport community guaranteed the school system $3,600 to offset the costs of the project, and Webb officers donated labor to install equipment.

The Kiwanis Club donated equipment from a former park across the street from the school. The equipment is being painted and will be installed by Webb officers.

The PTA purchased three picnic tables, a merry-go-round, two slides and several swing sets, which the base will install.

DUAL USE

The school will have first priority to the park while school is in session, Crockett said. During the summer the campus will be open to the community.

The city will be responsible for maintenance of the grounds, but the school will pay half the water bill necessary for the grass and trees.

The county will install a culvert entrance to the school parking lot as their contribution to the campus, Crockett said he had been notified the county would begin work on the culvert this week.

BY NEXT TERM

The school will begin work on the hardtop playing court and the parking lot as soon as the culvert is installed, Crockett said.

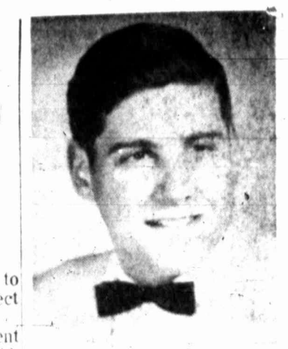
"The playground equipment and picnic tables will be installed within the next 35-40 days," he said. "We hope to have the park completely finished by the time school starts."

"Without the city's help this could not have been done," Crockett said. "We were glad to cooperate to get a park in an area which would give better playground facilities all year round to the children in that area and improve our school property at the same time," he said.

(Photo by Lynn Kay Weiford)

Shady Picnic Spot?

Johnny Johansen, parks superintendent, inspects the concrete base for one of three picnic tables to be installed on the Airport campus. Seven acres of land has been seeded with grass, a hidden sprinkler system has been installed and 32 trees have been planted.



BILL PRAGER

Prager Given DeMolay Honor

Bill Prager received the honorary degree of Chevalier at a Friday meeting of the Order of DeMolay in Big Spring Lodge 1340. He is the son of Mr. and Mrs. A. J. Prager, 1709 Kentucky Way.

The degree is the highest honor an active DeMolay can receive, and is given by the International Supreme Council on recommendation by the advisory council to the executive officer, for outstanding DeMolay activity.

Prager is the first to get the degree in the past five years. Members of the Knights Commandery of Midland, assisted by Big Spring commandery members, conferred the degree. He has also held the following offices or awards: master councilor, meritorius service award, Knights Priory Representative, DeMolay area chaplain and leadership course.

Ray Worsham gave the flower talk to Charles Harris and Steve Hughes.

A reception, arranged by Mrs. Gloria Strom Ezell, was held following the meeting, with Ruth Anne Moss, chapter sweetheart, assisting with arrangements. About 45 attended.

Vandalism Listed

Police investigated one incident of vandalism Saturday, Joe Ruiz, 3501 Connally, told police a quart beer bottle was thrown through the windshield of his car parked in front of his house Friday night.

State Education Board OKs Vocational Funds

AUSTIN (AP) — The state Board of Education approved Saturday an $83 million vocational education program after big city educators urged that emphasis not be directly solely to the poor and jobless.

"I would hope that not all the emphasis is on areas with high unemployment and dropout rates," said Dr. J. R. Jackson, president of the Brazosport Junior College in the highly industrialized Lake Jackson-Freeport area.

"There are other areas, the metropolitan areas where we have the need and we have the people . . . I hope we don't have the stigma attached to the program of applying only to the unemployed and dropouts."

Supt. Billy Reagan of the Northeast San Antonio School District urged that emphasis on expanded vocational education training be kept in secondary schools "because this is where 90 per cent of our problems are."

"We are going to be pressured by industry and we are going to be pressured by the vested interests in education, but the emphasis belongs in the public schools," Reagan said.

At the request of Jackson, Dr. Al Phillips, vice chancellor of the Dallas Junior College District, and Dr. Richard Strahan, president of Lee College at Baytown, the board made changes in the program concerning requirements for vocational teachers in colleges.

Phillips cited a provision that said vocational counselors in post-secondary work must have a college degree, three years teaching experience and two years working experience.

Phillips suggested changing the three years teaching requirement to three years work experience or two years work with one year teaching. The change was adopted by the board.

"Some of these requirements are so restrictive we would not be able to find personnel at this time," said Jackson. "A requirement that we must have an M.A. in counseling with three years teaching and two years business experience will keep us from having a vocational counselor at our school."

The vocational education plan, which starts July 1 if approved by federal authorities, calls for $50 million in state money the first year, $16 million in federal funds and $16 million from local school districts.

John Guemple, assistant state commissioner for vocational and adult education, said the federal government originally proposed to contribute $18.9 million but President Nixon's budget indicated the Texas share would be only about $16 million. The $50 million state money is in the one year appropriations bill passed by the legislature but not yet signed by the governor.

Hope Dims For Survival Of Crewmen On SAC Plane

JUNEAU, Alaska (AP) — Hope was dim that any of the 19 crewmen of a missing Strategic Air Command plane would be found alive as ships and planes continued to search Saturday.

Search planes were grounded in some places because of worsening weather conditions, the Coast Guard said.

One Coast Guard cutter was in the search center area roughly 200 miles north of Amchitka Island in the Aleutian chain. Four big patrol planes were combing the area and three other ships were closing in on the scene.

Hope rose briefly earlier Saturday when the Japanese Maritime Safety Agency said a Japanese fishing boat reported survivors from a large plane were adrift in a liferaft in the area.

But the North Pacific Rescue Coordination Center here said it knew of no raft in the area. The center said the Japanese boat might have been confused by a request dropped to them by a U.S. plane asking their help in the search.

The missing SAC jet, a military version of the Boeing 707 designated as an RC135, disappeared about 30 minutes after leaving Shemya Island on a "routine" flight to Eielson Air Force Base near Fairbanks, Alaska. It was about 250 miles east of Shemya, on the end of the Aleutian Island chain, when the last radio report was received from it.

The four-engine jet carried electronic equipment to monitor radio and radar. At the start of the flight, it's route was close to the Siberian border, but the Pentagon said it wasn't shot down.

Maj. Charles B. Michaud, Drummond, Okla., was the pilot of the aircraft assigned to the 6th Strategic Wing at Eielson. His copilot was Maj. Peter S. Carpenter, Fairbanks, the navigator was Maj. Richard N. Martel, and the second navigator was Capt. Michael E. Mills, both of Eielson AFB.

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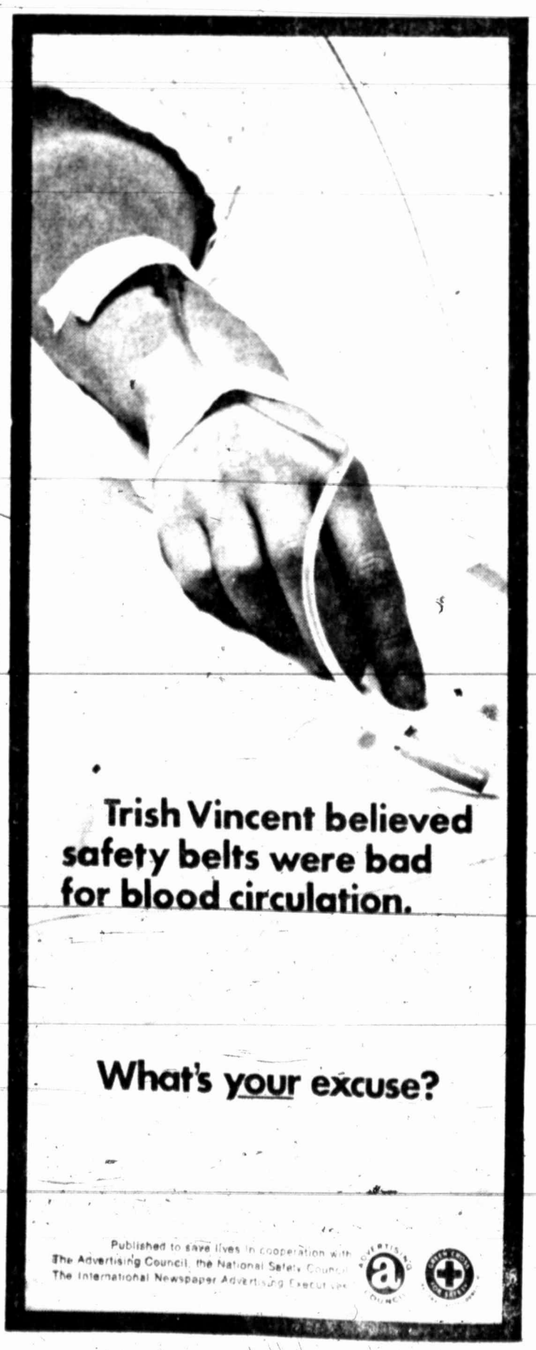

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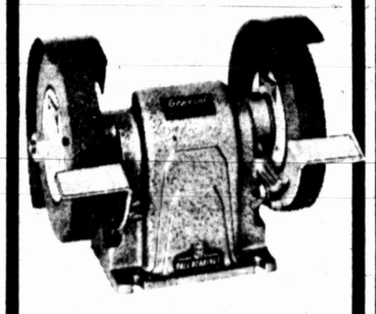
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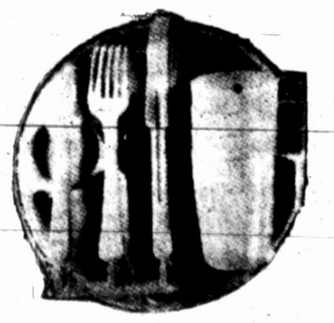
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(Photo by Lynna Kay Weaver)

Runnels Legion Winners

Winners of the 1969 American Legion Awards at Runnels Junior High School were Carol Hollingsworth, daughter of Mr. and Mrs. Carl Hollingsworth, Gail Route, and Larry Don Crittenden, son of Mr. and Mrs. Don W. Crittenden, Gail Route.

L-Dopa May End Quest For Parkinson's Disease Cure

WASHINGTON (AP) — An experimental drug called L-dopa, hailed as a possible breakthrough against crippling Parkinson's disease, may become available in limited quantities by the end of the year for treating severe cases of the stubborn malady.

Researchers say the drug appears to be the best potential bet yet discovered in the 150-year quest for ways to control the "shaking palsy" disease. But before L-dopa gets government approval for widespread use, scientists say more information is needed about its possible side effects.

Meanwhile, a team of Boston researchers has discovered that the drug amantadine chloride, originally developed to prevent the Asian flu, also can help control Parkinson's disease.

In the United States, an estimated 300,000 to 1 million persons suffer from Parkinson's disease. The baffling and chronic malady of the nervous system causes uncontrolled trembling of the arms and legs and difficulty in walking, talking and writing.

A New Jersey drug firm, Hoffman-LaRoche, Inc., is sponsoring the nation's first coordinated field trials and other new clinical studies for L-dopa, officially known as levodopa. Ultimately more than 20 clinical research centers and up to 1,800 patients will be involved.

Earlier studies, involving more than 350 patients, yielded preliminary evidence the drug is significantly effective in up to 75 per cent of the cases.

Dr. John J. Burns, vice president in charge of research for Hoffmann-LaRoche, said "we hope by early this summer to accumulate enough evidence" to apply to the Food and Drug Administration "for approval of releasing the drug on some type of limited basis, so that patients having the most critical need could get it.

"We don't know enough about the drug at this time to warrant any thought of making it generally available to all doctors," Burns added in a telephone interview.

Uses of the second drug, amantadine chloride, were uncovered by Massachusetts General Hospital and Harvard Medical School researchers in a kind of happy accident.

A woman patient told the doctors that while taking amantadine chloride to prevent the Asian flu she had experienced a remarkable remission in her Parkinson disease symptoms.

The Boston team, headed by Dr. Robert S. Schwab, associate professor of neurology at Harvard, reported in the Journal of the American Medical Association that the drug brought sustained, moderate to excellent improvement in 66 per cent of 163 Parkinsonian sufferers treated.

Schwab, in a telephone interview, said the results have now been extended to about 200 patients.

He says the antiflu drug alone is not as effective as L-dopa. But he adds that preliminary trials indicate that combining the two can enhance the action of each, and also allow a reduction of up to 50 per cent in the dosage of L-dopa.

This has distinct economic advantages, he says, since the yearly cost of treating a patient with the antiflu drug would be about $100—compared with the present $2,000 cost for L-dopa.

Even before results of the current L-dopa tests are in, the government's National Institute of Neurological Diseases and Stroke is hailing it as "a possible major breakthrough" in drug therapy for the malady.

This accolade is stimulated, institute scientists say, by the earlier reports by scientists of the Atomic Energy Commission's Brookhaven National Laboratory, headed by Dr. George C. Cotzias, as well as by reports from researchers at Cornell, Columbia and Northwestern Universities.

Spacetalk Apology

SPACE CENTER, Houston (AP) — Astronaut Eugene A. Cernan apologized Saturday to those who might have been offended by some of the earthy language the Apollo 10 astronauts used while orbiting the moon last month.

Cernan, Thomas P. Stafford and John W. Young at times used cuss words to express their feelings when things didn't go right, including a brief, frightening moment when one of their spaceships gyrated only a few miles above the moon.

Asked about the language at a news conference, Cernan replied:

"What you heard was three men trying to do a difficult job in a new world. Sometimes you have to use strong words to express your emotions.

"We want to thank many people around the world for expressing their very sincere understanding. For those people who were offended, and whose prayers were so much a part of our flight, I can only say simply and sincerely from all three of us, we're sorry."

(Photo by Frank Brandon)

Goliad Legion Winners

Winners of the American Legion Award at Goliad Junior High School for 1969 were Debra Sue Irwin, daughter of Mr. and Mrs. William M. Irwin, 407 Dallas, and Bob Ashley Pribe, son of Mr. and Mrs. William J. Pribe, 2314 Roberts.

Shivers' Son Hurt In Dive

COLUMBUS, Ga. (AP) — The 24-year-old son of former Texas Gov. Allan Shivers was in fair condition Saturday night in the intensive care section of the medical center here.

Officials said Robert Allan Shivers was swimming with companions in a lake at Eufaula, Ala., late Friday when young Shivers misjudged a dive and hit a boat while diving for a hat in the water.

A Coast Guard spokesman said Shivers was attached to a small Coast Guard detachment at Eufaula but was not on duty at the time of the accident.

Hospital spokesman said the youth suffered a fractured neck. His mother and father were with him at the hospital.

Get-Tough Food Program Proposed

WASHINGTON (AP) — A get-tough plan on government food programs for the states has been sent to Congress by the Nixon administration.

It would demand that either commodity distribution or food stamps be available in all counties of a state by June 30, 1970, if the federal food assistance is to be supplied to any of its low-income households.

Assistant Secretary of Agriculture Richard E. Lyng told newsmen there are still 421 counties without any type of family food program.

Fire Department Volunteers Meet

The Sand Springs-Midway Volunteer Fire Department will hold a reorganizational meeting at 8 p.m. Monday at the Fire House in Sand Springs.

C. Roy Wright has been appointed to serve the unexpired term of Fire Marshal Tommy Marvin, who recently resigned. Wright will be in charge of the meeting.

Stabbing Incident

Police investigated a stabbing incident Friday night involving Andy Gamboa and an unidentified man. Officers said Gamboa was taken to Cowper Hospital for treatment. Gamboa was unable to identify his assailant.

Prison Terms Assessed In Soldiers' Mutiny

FT. ORD, Calif. (AP) — A court-martial sentenced four soldiers to 15 months and six others to 12 months at hard labor in Army prison Saturday for conviction of mutiny in a singing sitdown demonstration at the San Francisco Presidio stockade last October.

Another soldier was sentenced to nine months and the only Vietnam veteran among the 12 convicted of mutiny was given six months.

The court-martial ordered a six months term for a private convicted of willful disobediance in the same protest. Another private will serve three months for conviction of failure to obey a lawful order.

The 14 men, convicted Friday after a 37-day trial, were among 27 charged with mutiny last Oct. 14 when they protested what they called overcrowded and unsanitary conditions at the stockade.

Eight were convicted in earlier trials. The first three were sentenced to 14, 15, and 16 year terms. The Army judge advocate general reduced the terms to two years after protests in the U.S. Senate that the penalties were too severe. The penalties for the five others ranged from nine months to six years and are under review.

The four drawing 15 month terms Saturday were Stephen Rowland, 22, San Francisco; Roy A. Pulley, 19, Clear Lake Park; Michael J. Marino, 21, Vacaville, and Buddy J. Shaw, 18, Hayward.

The six sentenced to 12 months were Ernest Trefethen, 18, Getzville, N.Y.; Patrick Wright, 20, Santa Rosa; Francis Schiro, 21, St. Petersburg, Fla.; Alan R. Rupert, 20, Bellingham, Wash.; Richard B. Stevens, 20, Centerville; Richard N. Duncan, 20, St. Helena.

Danny L. Wilkins, 20, of Central, Utah, will serve nine months.

The Vietnam veteran given six months was Pvt. Richard L. Gentile, 20, Hampton, Va. Pvt. Danny Seals, 22, Orangeville, was given the other six-month term.

And Pvt. Larry Sales, 22, Modesto, will serve three months.

Dishonorable discharge was ordered for 11 of the men convicted of mutiny in the protest, which came two days after a prisoner was shot to death by a guard during an alleged escape attempt.

Bad conduct discharges were ordered for Gentile, Seals and Sales.

Higgins Attends A&M Institute

COLLEGE STATION — Rufus S. Higgins Jr., 2710 Lynn, is one of 32 secondary school teachers attending the first term of the National Science Foundation Summer Institute at Texas A&M University.

The teachers will study earth sciences, including astronomy, meterology and oceanography, according to Dr. Melvin C. Schroeder of A&M's Geology Department. The summer class work applies towards a master's degree in education science. Dr. Schroeder reported. lydzyrzyr By Sandra

Fender Bender

Highway patrolmen investigated a fender-bender Friday night on the Moss Creek Road overpass on IS 20. No one was injured.

Elevator Employe Killed In Blast

LAZBUDDIE, Tex. (AP) — An employe of the Shirley Anderson Grain elevator here was killed Friday afternoon when the elevator exploded and burned. Three other men were injured.

Cloys Wayne Stanberry, 31, was killed in the explosion, at 1:55 p.m., but his body lay buried beneath tons of grain until rescue workers recovered it at 6:55 p.m.

Merchants Asked To Halt Gun, Ammo, Booze Sales

INDIANAPOLIS (AP) — Police Chief Winston L. Churchill asked Indianapolis merchants Saturday to voluntarily halt sales of guns, ammunition and gasoline in containers in hopes of heading off a third night of violence in a Negro neighborhood.

But another request, that liquor stores and taverns close voluntarily, was dropped late Saturday afternoon.

Churchill said police would guard liquor stores and sporting goods stores to prevent looting. He said officers would strictly enforce the city's juvenile curfew that requires all youths under the age of 18 to be in their homes by 11 p.m.

He said that if further trouble broke out officers were considering putting "Operation Hope" into effect.

Churchill said "Operation Hope" involved all city policemen guarding the trouble area and sheriff's deputies, neighboring police departments and state police handling law enforcement in other sections of the city.

Indianapolis has an estimated population of 530,000 persons in an 86-square-mile area, more than 25 per cent of them Negroes.

City police were put on 12-hour shifts, and all days off were canceled Friday night.

Court records showed 82 persons were arrested Friday night and early Saturday on charges of looting, disorderly conduct, resisting arrest and illegal possession of firearms.

The disorders broke out Thursday night after police were called to break up a fight between Negro youths. In the ensuing rock throwing, looting and burning of a supermarket in a nearby neighborhood three policemen and a fireman were injured.

The violence spread over a wider section Friday night. Police said two officers were among six persons injured, three of them by gunshot. None was injured critically.

Young People Take Trail Ride

Forty-five young people rode and roughed it over the weekend as participants in the Howard County Youth Horseman Club trail ride.

They rode horseback 18 miles to the ranch of Dr. Virgil and Nell Sanders in northern Glasscock County, pitched camp for the night and rode back Saturday morning.

They were joined Friday evening by some of the parents and friends for a chicken barbecue. Leland Calvert volunteered to do the barbecuing, and Harris Cafe cooked the beans and sent them to the ranch. Members furnished salads and desserts.

A few parents followed behind with trailers for any saddle-weary youngsters, but they had no takers.

Minor Accident

One minor accident was reported to police Friday. The accident was at the corner of Fourth and Scurry, but both vehicles were gone on arrival of police.

Papyrus Boat Is OK On Journey

ALLESUND, Norway (AP) — Thor Heyerdahl says he and his crew aboard the papyrus boat Ra "never had it better."

The explorer, who set sail from Safi, Morocco, May 25, and hopes to reach Latin America in three months, radioed his report from his position 250 nautical miles southwest of the Canary Islands.

Heyerdahl is seeking to prove that Mediterranean sailors could have crossed the Atlantic in reed boats 4,000 years ago.

Bus Burned

Firemen answered a call to a bus fire Friday afternoon in the 3600 block of US 80 west. The blaze had already been extinguished when firemen arrived. Officials of Greyhound Bus Co. removed the bus from the traffic lane, and transferred passengers to another bus.

WEATHER

TEMPERATURES

CITY	MAX	MIN
BIG SPRING	90	65
Abilene	87	64
Amarillo	95	63
Chicago	56	52
Denver	75	55
El Paso	98	69
Fort Worth	88	65
New York	67	62
San Antonio	86	64
St. Louis	92	65

Sun sets today at 8:51 p.m. Sun rises Monday at 4:38 a.m. Highest temperature this date 109 in 1917, lowest temperature this date 54 in 1949. Maximum rainfall this date 2.68 in 1954.

TEXAS THERMOMETER
By The Associated Press

	High	Low
Abilene	87	64
Alice	91	63
Alpine	93	65
Austin	86	65
Beaumont	89	65
Big Spring	90	65
Brownsville	90	68
Childress	94	63
Corpus Christi	87	76
Cotulla	94	65
Dalhart	90	63
Dallas	86	70
Del Rio	93	66
El Paso	98	69
Fort Worth	88	65
Galveston	84	74
Houston	86	66
Laredo	93	71
Lubbock	94	60
Lufkin	90	63
McAllen	90	68
Midland	89	69
Mineral Wells	88	63
Palacios	84	65
Presidio	104	67
San Angelo	93	65
San Antonio	86	64
Texarkana	89	69
Tyler	90	67
Victoria	87	65
Waco	90	70
Wichita Falls	95	64
Wink	97	65

DEATHS

R. H. Smith, 91, Colorado City

COLORADO CITY — Robert Henry Smith, 91, a retired grocery man and long-time resident of Mitchell County, died in Root Memorial Hospital Friday evening after an extended illness.

He was born in Alabama, June 29, 1877, came to Mitchell County in 1907, and moved to Colorado City and entered business in 1921. He was married in Baird, Nov. 16, 1902, to Elma Loveless. She died in 1964.

Survivors are a daughter, Mrs. Ed Putman of Colorado City; a son, the Rev. Millard Smith of Aubrey, Ark.; a sister, Mrs. B. W. Womack, Colorado City; a brother, E. M. Smith of Kermit; eight grandchildren and 16 great-grandchildren.

Mr. Smith was a member of the Methodist church, and his pastor, the Rev. Billy Williamson, will conduct funeral services at 2 p.m. Sunday in Kiker & Son chapel. Burial will be in the Colorado City Cemetery.

Fryar Service Slated Monday

Funeral services for Edna Earlene Fryar, 33, will be at 2 p.m. Monday in the First Baptist Church of Stanton with the Rev. W. H. Uhlman, pastor, officiating. Burial will be in Trinity Memorial Park, Big Spring, under direction of Nalley-Pickle Funeral Home.

She was discovered by her daughter shortly before 8 a.m. in a car in front of her home, and was taken by Alert Ambulance to Cowper Hospital where attendants pronounced her dead on arrival.

Justice of the Peace Walter Grice returned a coroner's verdict of suicide. Hospital officials said her death was apparently the result of an overdose of sleeping pills.

Mrs. Fryar was born July 16, 1935, in Big Spring and attended Big Spring public schools. She was a member of First Baptist Church in Stanton.

Survivors include one daughter, Rebecca Fryar; two sons, Lanny Fryar and Shirley Fryar, all of Stanton; her father, Earl Henderson, Canton; her mother, Mrs. Velma Talkington, Big Spring; maternal grandparents, Mr. and Mrs. C. W. White, Big Spring; and her paternal grandmother, Mrs. Floy Henderson, Canton.

Car Located

A car reported stolen Thursday night was located abandoned at the far west end of Frazier Drive Friday. Sheriff's officers located the car and notified police. The car belonged to Ysa Mendoza, 621 NW 4th and was taken from in front of his residence.

Rites Today For Mrs. Bryant

COLORADO CITY — Mrs. Overton Bryant, a native of Mitchell County and a nurse at the Root Memorial Hospital, died in that hospital early Saturday. She was 52.

Funeral services will be at 4 p.m. Sunday at Kiker & Son Chapel with Leslie Mickey, minister of the 22nd Street Church of Christ, officiating. Burial will be in the Colorado City Cemetery.

Mrs. Bryant was born Essie Harper, and was married to Mr. Bryant here in 1917. She was a member of the Methodist church.

Survivors are the husband, her parents, Mr. and Mrs. Frank Harper of Colorado City; a daughter, Mrs. Gerald Fritzelf Colorado City; a son, Jeff Bryant of Midland; a brother, Truman Dean Harper of Colorado City; a sister, Mrs. Gerald Ranage of Yuma, Ariz.; and five grandchildren.

Moonshine Still In Smithsonian

WASHINGTON (AP) — Willard Watson will bring a moonshine still to the Washington Mall with the blessing of the revenooers.

But the man from Wildcat Road at Deep Gap, near Boone, N.C., will use water in demonstrating the process of corn liquor distilling. Nobody's saying where he got the paraphernalia or where he learned the trade.

It will be displayed in the third annual Festival of American Folklife sponsored by the Smithsonian Institution for six days around the Fourth of July weekend.

Dogs Give Lesson In Multiplication

KINGSTON, N.Y. (AP) — When a justice of the peace here heard that Rachel Seidenberg, 86, had let the licenses lapse for her 11 dogs, he drove out to see her about it.

When he arrived at her home in Lyonsville, he found not 11 but more than 70 dogs. Mrs. Seidenberg said she had left her dogs in the care of a friend recently and he left the door open, allowing the animals to breed indiscriminately.

All but five of the dogs were taken to the SPCA kennel. Mrs. Seidenberg got to keep five dogs — all males.

Arab Snipers Gun Down 2 Israelis

TEL AVIV (AP) — Arab snipers killed two Israelis and wounded four others along middle East cease-fire lines Friday night and Saturday, the Israeli Army announced.

Guerrillas ambushed an early morning patrol near El Hamma, a hot springs resort on the Jordan frontier, killing a 30-year-old private and severely wounding two other soldiers, a spokesman said.

A single sniper's bullet killed a 19-year-old private on the Suez Canal near El Firdan, 15 miles south of El Qantara, he said.

Israeli authories had earlier denied there was any shooting along the canal. A Cairo communique said shooting occurred Friday night and Saturday from the Deversoir area to Gesr Hersh, near El Qantara, "during which our forces prevented the enemy from fortifying his positions there."

Near the Lebanese border, Arab guerrillas opened fire on a civil car Friday night, injuring the Israeli driver and a passenger.

In another incident in the southern Golan Heights of occupied Syria, guerrillas fired about 20 mortar shells at Nahal Golan, a soldier-farmers settlement, a military spokesman said. No casualties or damage were reported.

In the refugee packed Gaza Strip, south of Tel Aviv, shots were fired and two grenades thrown at a police station in Jabaliyah, and an explosion slightly damaged another police station. No injuries were reported.

Treat Wrongs As Challenge, Not Indictment, Agnew Says

COLUMBUS, Ohio (AP) — Vice President Spiro T. Agnew Saturday urged the Ohio State University graduates to treat the wrongs of America as a challenge rather than an indictment.

Agnew, filling in for President Nixon who was on his way to a Vietnam summit conference on Midway Island, said in a commencement address that the nation is not too poor in resources to meet the challenge.

"The question remains whether this nation is too poor and timid in spirit to test itself against all the perils of majestic undertakings," he added.

Agnew was repeatedly interrupted by applause as he called upon the older generation to stop "cringing" lest the young inherit a lawless society.

He and comedian Bob Hope received honorary degrees during the rain-dampened ceremonies. Rain stopped minutes before Agnew began speaking to about 30,000 persons, including 4,200 graduates, in Ohio Stadium. Hope spoke briefly.

About 100 Vietnam war demonstrators picketed some 100 yards from the stadium where Agnew spoke. The vice president was not interrupted.

One demonstrator carried a Viet Cong flag.

Three protesters at the opposite end of the stadium were arrested by Ohio highway patrolmen when they raised their hands in the peace symbol.

Spectators witnessing the arrests applauded. The youths were charged with disturbing a public meeting.

Agnew told the graduates that "real liberty means not just an equal opportunity—but an equal opportunity to be superior if one possesses the stuff of which superiority is made."

He said youths of today must decide what kind of a society they want for tomorrow.

"A snivelling, hand-wringing power structure deserves the violent rebellion it encourages.

"If my generation doesn't stop cringing, yours will inherit a lawless society where emotion and muscle displace reason."

(AP WIREPHOTO MAP)

Weather Forecast

Scattered showers and thundershowers are forecast Sunday for area from lower Midwest to southern plains. Sunny and dry weather will be the rule elsewhere. It will be warm in the Far West and in the South.

Oil Completions Holding Steady

AUSTIN (AP) — The Railroad Commission reported Saturday 56 oil and 40 gas wells were completed in Texas the past week, bringing the year totals to 2,095 oil and 1,124 gas wells.

This compares with 2,185 oil and 1,026 gas well completions in the period of 1968.

Wildcatters had seven oil and eight gas discoveries. Three oil finds were in the Midland District. The commission said 100 wells were plugged, including 45 dry holes.

Stat... Fee (partial)

By SAM BLAC...

Whether Big Sp... Park will be freed... cents per car en... depends on what G... Smith decides to d... one year appropria...

Temple Dickson, ... member of the state ... who had sought to ... minute bill through ... to abolish the par... plained Wednesday ... plan failed by two v...

"The legislators ... working with me, ... have parks like th... Spring, where an a... seems unjustified.

"We sought ... unanimous consent ... bill over to aboli... but we fell short b... of the required ... supporters."

He and his fello... then tacked a "rid... controversial one y... ation measure whi... the desk of the go... passed without diff...

"The governor ... said, "has told me ... tends to veto the bi... so, then our rider ... along with the bill i...

The Sweetwate... said that even if ... maneuver should ... tends to continue ... the fees knocked o... Spring State Park.

"I'll bring it up ... the house meets," ... added that he felt s... session would be c... it is, possible the s... be sooner than ... realize.

Meantime, Butch ... the park superint... tinues to collect ... per car and 2... pedestrian as stipu... regulations.

Admission fee ... Spring State Pa... stituted last Oct. 1 ... said the public acc... plan in stride an... the announcement ... abolish it had be... a number of park... told him they ho... would fail.

"They think t... admission is a ... Wisenbaker, said ... that it helps prov... revenue for pa... ment."

Wisenbaker sai... 822 cars checked ... entrance in May, ... ahead of the ... Wisenbaker esti... were 4,000 visitor... last month.

He has employe... time, and a third ... act as admission...

Cro... (partial)

ACROSS

1 Climbs steeply
6 Fixes, as price
10 Filling thread
14 Ant
15 Useless
16 Settler in Dac...
17 Medicinal plar...
18 Fly
19 Disrupted
20 Victorious
22 Supplements [with "out"]
23 American writ...
24 Lower
26 Huge
31 Fabled bird
32 On peak of
33 Round cheese
35 Bohemian dar...
39 Painful
40 Stately
42 Untruths
43 Adolescent tir...
45 Sandhill
46 Singles
47 Picture backir...
49 Very respectfi...
51 Jejune
55 Bronze
56 New — hay
57 Certain Christ...
62 Eager...
64 Meerschaum
65 Golf star
66 Word on wall Bible

State Park Admission Fee Could Be Dropped

By SAM BLACKBURN

Whether Big Spring State Park will be freed of the 50 cents per car entrance fee depends on what Gov. Preston Smith decides to do about the one year appropriation bill.

Temple Dickson, this area's member of the state legislature, who had sought to ram a last minute bill through the house to abolish the park fees, explained Wednesday that his first plan failed by two votes.

"The legislators who were working with me," he said, "have parks like the one at Big Spring, where an admission fee seems unjustified.

"We sought to get unanimous consent to get our bill over to abolish the fees, but we fell short by two votes of the required number of supporters."

He and his fellow legislators then tacked a "rider" onto the controversial one year appropriation measure which is now on the desk of the governor. This passed without difficulty.

"The governor," Dickson said, "has told me that he intends to veto the bill. If he does so, then our rider will be killed along with the bill itself."

The Sweetwater lawmaker said that even if the present maneuver should fail, he intends to continue efforts to get the fees knocked out at the Big Spring State Park.

"I'll bring it up the next time the house meets," he said. He added that he felt sure a special session would be called and that it is possible the session might be sooner than many people realize.

Meantime, Butch Wisenbaker, the park superintendent, continues to collect the 50 cents per car and 25 cents per pedestrian as stipulated by state regulations.

Admission fees to the Big Spring State Park were instituted last Oct. 1. Wisenbaker said the public accepted the fee plan in stride and that since the announcement, an effort to abolish it had been launched, a number of park visitors had told him they hoped the plan would fail.

"They think that charging admission is a good thing," Wisenbaker said. "They feel that it helps provide additional revenue for park improvement."

Wisenbaker said there were 822 cars checked in at the park entrance in May. This was well ahead of the 665 in April. Wisenbaker estimated there were 4,000 visitors in the park last month.

He has employed two men full time, and a third part time to act as admission fee collectors. C. C. Domer works from 9 a.m. to 6 p.m. six days a week. William Vaughn works from 6 p.m. to about 9:30 p.m. six days a week. Bill Boroughs fills in on the shifts when the other two men are not on duty.

Meantime, he has the "ticket office" planned for the gateway to the park on hand. The building, of prefabricated design, made of aluminum, steel and glass, is scheduled for erection soon. The superintendent said he had been told a man from San Angelo had been assigned to erect the ticket office. The parts have been on hand several weeks.

Wisenbaker is wondering whether to go ahead and put up the ticket house or wait to see what happens to the appropriations bill.

(Photo by Sam Blackburn)

PARK TICKET BOOTH MAY NOT BE NEEDED
Butch Wisenbaker and part of scheduled new structure

Jury Called For Gonzalez' Trial

STANTON — A jury panel has been instructed to report to the 118th District Court here Monday to serve in the trial of Teofilo (Duffy) Gonzalez, charged with armed robbery, and in other criminal cases which Judge Ralph Caton has set down for disposition this week.

Gonzalez, who made the headlines in a jailbreak from the Martin County jail in May, will be tried on the original indictment pending against him. He is accused of having taken the pistol of a Dawson County deputy sheriff, along with the keys to the officer's car, leaving the man stranded on a lonely country road near the Dawson County line. This offense occurred nearly a year ago.

Now pending against Gonzalez is a second felony indictment — breaking jail. He and Johnny Vela, a fellow prisoner, broke out of the Martin County jail May 10. Both were apprehended within a week.

Other cases set for disposition this week are Andres Chavez, DWI second; Clifton Holland, DWI second; and Pete Gawlik, DWI second.

Vela was indicted at the same time that Gonzalez was billed in the jailbreak case, but neither of these cases is booked for trial on the docket opening Monday.

Crossword Puzzle

ACROSS

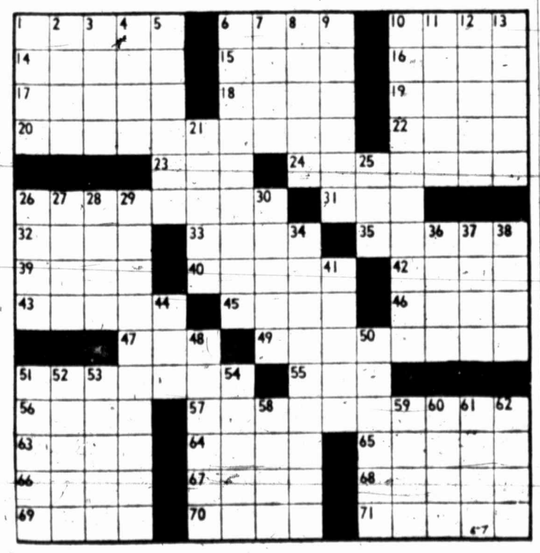
1 Climbs steeply
6 Fixes, as prices
10 Filling thread
14 Ant
15 Useless
16 Settler in Dacia
17 Medicinal plant
18 Fly
19 Disrupted
20 Victorious
22 Supplements [with "out"]
23 American writer
24 Lower
26 Huge
31 Fabled bird
32 On peak of
33 Round cheese
35 Bohemian dance
39 Painful
40 Stately
42 Untruths
43 Adolescent time
45 Sandhill
46 Singles
47 Picture backing
49 Very respectful
51 Jejune
55 Bronze
56 New — hay
57 Certain Christian
63 Eager
64 Meerschaum
65 Golf star
66 Word on wall Bible
67 Always
68 Spanish dagger
69 Vehicle
70 Decades
71 Looks for

DOWN

1 Enjoyment
2 Tenth of an ephah
3 Prefix: all
4 Cafe card
5 Mailing need
6 Stubborn
7 Girl's name
8 Secreting cell
9 Hunting dog
10 Art medium
11 Call forth
12 Bus fees
13 Lock
21 Tough question
25 Burst
26 Fling
27 Indian
28 Knowledge
29 Unprejudiced: compound
30 Beer
34 Cannibals: compound
36 Row
37 Sharp
38 Helper: abbr.
41 Embankment
44 Plant fluid
48 Fur piece
50 Attempts
51 Moslem priests
52 Unusual
53 Farm creatures
54 Campaign
58 Exposed
59 Authentic
60 Suffix: action or process
61 Small cut
62 Social affairs

Puzzle of Friday, June 6, Solved

ATOP TSAR STORE
DARE ROLE CASES
SEADLYSIN ASSET
ALLIES TELLTALE
MATS WIDE
CARESSED TESTER
ALONE TAPED ENE
FIST MOTOR LATE
EYE DANES RASED
SESTET DEDASERS
EATS RANT
STARLETS RESENT
CADRE APPLETREE
ALDER RARE OGEE
NESTS TROY PODS



Mahan Holds Onto Lead

DENVER, COLO. — Larry Mahan said it's true his wife worries about him in the rodeo arena: "She's afraid I won't win."

But Darlene Mahan doesn't have a care. Her husband won all around laurels at the Fort Smith, Ark., rodeo, which ended Sunday, and snared similar honors at the Las Vegas rodeo two weeks earlier.

The combined wins were worth $2,324 and do not include prize money at a number of intervening smaller rodeos.

Mahan has pocketed $21,069 this year, seeking his fourth consecutive all around cowboy championship. The award goes to the contestant winning the most in two or more events in one year, the Rodeo Cowboys Association said here today. From 1966-68, Mahan gleaned $141,483 in the rodeo arena.

Leaders in various events are:

All-Around — Larry Mahan, $21,069, and Doug Brown, Silverton, Colo., $16,219; saddle bronc — Mahan $9,284, and Bobby Berger, Halstead, Kans., $9,067; bareback bronc — Gary Tucker, Carlsbad, N.M., $9,284, and Clyde Vamvoras, Burkburnet, Tex., $7,504; bull riding — Doug Brown, Silverton, Colo., $11,547, and David Glover, Clarksville, Tex., $7,759; calf roping — Dean Oliver, Boise, Idaho, $13,147, and Ronnye Sewalt, Chico, Tex., $11,384; steer wrestling — Roy Duvall, Boynton, Okla., $15,876, and Jerry Peveto, Orange, Tex., $9,818.

No Red Moon Soon

By The Associated Press

America's Apollo program chief says he would be surprised if Russian cosmonauts land on the moon within a year — perhaps even two years. Meanwhile, Air Force Lt. Gen. Samuel Phillips adds that all's going well for the planned landing by United States astronauts on July 20.

Farmers Union Meeting Set

Area farmers will meet Tuesday in Midland for the annual meeting of District Eight of the Texas Farmers Union.

Jay Naman, state president, will give the keynote address following a 6 p.m. buffet dinner and a 7:30 p.m. Cavalcade of Cotton Style Show.

Mrs. Vernon Chandler will show slides and make a report on the recent Farmers Union Ladies Legislative Fly-In to Washington, D.C.

Delegates to the meeting include E. M. Newton and J. W. Broughton, Big Spring, Howard County; C. R. Forter and M. F. Cohorn, Lamesa, Dawson County; Gary H. Seidenberger, Garden City, and Bennie J. Blissard, Sterling City, Rt., Glasscock County.

Newell W. Tate, Tarzan, and Edd Pollock, Stanton, Martin County; and Gene Stewart, Roscoe, and Willie A. Taylor, Loraine, Mitchell County.

The 12-county district also includes Gaines, Midland, Nolan, Pecos, Reeves, Runnels and Tom Green counties. The meeting will be at the Elks Lodge, 1000 Cuthbert.

Public Records

BUILDING PERMITS

Neil Norred, 1408 Wood, reroof residence, $375.

First Baptist, 704 W. Marcy, reroof church building, $785.

Ben Faulkner, 1811 Scurry, reroof business building, $600.

Nasario Juarez, 209 N. Johnson, reroof residence and install window, $200.

C. A. Douthit, Odessa, move frame building from 1401 Stanford to north city limits, $450.

Vernon Vius, Coleman, move building from 1306 Marlio to south city limits, $750.

Mrs. E. T. Tate, 803 Creighton, reroof residence, $210; reroof residence at 805 Creighton, $234.

Darvle Hohertz, 7 Highland Heather, add covered porch to front of house, $985.

Charles E. Caln, 702 Lorilia, reroof residence, $345; reroof residence at 703 Lorilia, $150.

H. D. Bruton, 710 W. 7th, reroof residence, $400.

Mrs. J. Tom Rogers, 806 W. 15th, reroof residence, $542.

Vaughn Martin, 3701 Connally, build addition to residence, $1,800.

Joe Parker, 701 Lorilia, reroof residence, $200.

E. K. Price, 3612 Dixon, reroof residence, $350.

Big Spring Bonded Warehouse, Box 1464, build addition to business building, 305 E. 1st, $20,000.

Ollie Branson, 422 Ryon, reroof residence, $440.

M. M. Stewart, 1606 Stadium, build roof over patio, $75.

Jim Ferguson, Garden City Rt., reroof residence, $402.

Erastus Dawson, 311 N.E. 10th, reroof residence, $600.

Maraleno Ranael, 509 N.W. 11th, build carport, $150.

G. T. Guthrie, 1018 Stadium, reroof residence, $236.

H. D. Stanley, 1614 Hardina, reroof residence, $250.

F. M. Baggett, 1321 Hardina, reroof residence, $175.

Aubrey Conway, 1319 Hardina, reroof residence, $155.

J. D. Campbell, 1405 Sycamore, reroof residence, $166.

Clarius R. Anderson, 204 Carey, reroof residence, $200.

T. L. White, 902 San Antonio, reroof residence, $100.

Home Co., Atlanta, Ga., move frame building from 1301 Grafa to north city limits, $750; move frame building from 1202 Grafa to north city limits, $750; move frame building from 1213 Pickens to south city limits, $750.

Edward Haug, 1400 Hardina, reroof residence, $275.

John C. Harmon, 607 Runnels, reroof part of residence, $275.

Glider Enthusiasts Will Not Fly At Marfa Event

None of the Big Spring glider aficionados will be competing, but all will probably be at Marfa for one or more days during the week of June 24-July 3.

The attraction will be the 36th National Soaring Championships which opens on the Marfa soaring field June 24 and will feature many of the finest sailplane operators in the nation.

Orville Shapland, secretary of the local group, explained that the local fliers are too new to the soaring game to qualify for competition in the National.

"You have to have a lot of experience and have picked up respectable point ratings at regional flights," he explained, "in order to take part in a meet like the one this month in Marfa."

The club here has 14 members. The group has a two-passenger 233 Model soarplane, club owned, and R. H. Weaver and Shapland own a 126 Sweizer, single seater.

The group flies every weekend, when weather is good. The glider field is south of Moss Creek Lake.

The event at Marfa, which is attracting the local fliers, is a preliminary, in a sense, to the really big event of 1970 when the International Soaring Plane competition will be held at Marfa. This, Shapland said, is the first time that the international has been staged in this country. The U.S. National, scheduled for June 24 to July 3, is a dress rehearsal for the international next year.

One sight that the local club members will see at Marfa will be the launching of 85 sail planes in 42 minutes. Fourteen tow planes will be used.

Ralph Gossett is the president of the local club, and Shapland is secretary.

Traffic Fatalities Greater In Texas

AUSTIN (AP) — There have been more traffic fatalities in Texas this year than during the corresponding 1968 period, the Department of Public Safety said Saturday.

The DPS has counted 1,282 deaths so far this year, up two-tenths per cent over 1968.

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Mixed Vegetables au Gratin ..... 25¢
Brussels Sprouts Amandine ..... 25¢
Furr's Fruit Salad with Whipped Cream ..... 25¢
Dinner Size Shrimp Cocktail ..... 45¢
Boston Cream Pie ..... 25¢
Chocolate Chiffon Pie with Whipped Cream ..... 25¢
MONDAY FEATURES
Night Only—Free Strawberry Pie with each $1.00 meal or more.
Chicken Tetrazzini ..... 65¢
Fisherman's Platter ..... 99¢
Hush Puppies with Onions ..... 20¢
Green Beans with Sauteed Mushrooms ..... 22¢
Banana Nut Salad ..... 25¢
English Pea and Diced Cheese Salad ..... 22¢
Butterscotch Brownie Pie ..... 25¢
French Lemon Pie ..... 25¢

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Father's Day ... June 15

You'll want to show your appreciation to father with a fine gift from Elmo Wasson. Don't forget him on his day . . . June 15th.

Dad will like a colorful sport coat for his leisure hours. Choose from new colors of olives, golds, and blues from $35.00.

Short Sleeve Sport Shirts by Jayson in patterns and solids. From 5.95

CRISP, COOL SHORTIE PAJAMAS	4.95
JAUNTY STRAW GOLF HATS	6.00
JACK NICKLAUS GOLF SLACKS	20.00
LUXURIOUS ALLIGATOR BELTS	17.50
COUNTESS MARA NECKWEAR	from 8.00

Elmo Wasson — the men's store

DEAR ABBY: I have been giving this matter a lot of thought and have concluded that the custom of the man paying for everything when he takes a lady out is now outmoded.

First of all, today most women have as much, or more money than the man who invites them out. Also, isn't the woman getting as much entertainment as he is?

I can see a man supporting a woman in marriage, as she does many things for him such as keeping house and caring for his children, etc. But in dating, just what is she giving HIM that he isn't giving HER? LEO

DEAR LEO: What you say makes sense, but since it is the man's privilege to do the asking, and the woman must wait to be asked, I think initially he should foot the bill. After several dates, if the woman has "as much or more money" than the man, she will invite him to her place for home-cooked meals and buy him a few gifts. It all evens out.

• • •

DEAR ABBY: I am the mother of a 3-year-old child, and I have one complaint to make.

We are trying to teach our little boy NEVER to accept candy or other goodies from strangers, but every time we go to a restaurant or store, the clerks or hostesses are constantly shoving candy into his hot little hand.

I realize they think they are being nice to him, but how are we poor parents ever to teach our children not to accept things from strangers when this happens all the time?

I hope you will put this in your column. It might help.

TUSCALOOSA MAMMA

DEAR MAMMA: Tell your child that he may NOT accept anything from a stranger WITHOUT YOUR PERMISSION. And when a well-meaning, but thoughtless stranger, hostess, or clerk gives the child a "treat," insist that the child return it saying, "I have to ask Mother first." Then, of course, give your permission (if you want the child to have whatever is offered) but go through this ceremony until the child is trained.

• • •

DEAR ABBY: Is it true that it is not proper etiquette to use a typewriter for personal correspondence? I recently bought a typewriter and have been using it for that purpose, and now I am told that it is "improper," that all personal letters should be hand-written. What is your opinion?

WONDERING

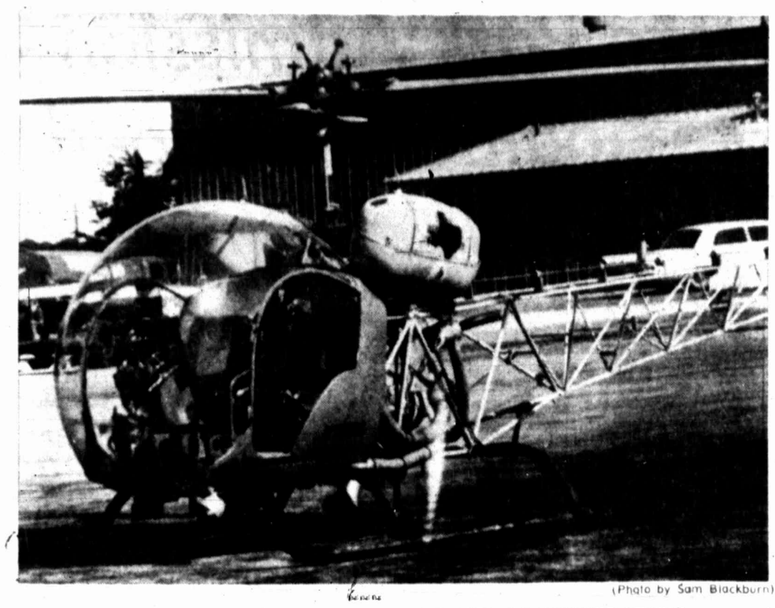
DEAR WONDERING: I would be more concerned with the legibility of a letter than anything else. And I think anyone who would be critical of a typewritten personal letter is a stuffed shirt.

• • •

Everybody has a problem. What's yours? For a personal reply write to Abby, Box 69700, Los Angeles, Calif. 90069, and enclose a stamped, self-addressed envelope.

• • •

For Abby's new booklet, "What Teen-Agers Want to Know," send $1 to Abby, Box 69700, Los Angeles, Calif. 90069.



(Photo by Sam Blackburn)

DPS HELICOPTER BROUGHT HERE FOR DEMONSTRATION
Latest device for safety and traffic regulation now on duty

Many Uses For Helicopter Expected By Highway Patrol

By SAM BLACKBURN

Suppose you are bowling along IS 20 at 10-15 miles over the legal speed limit and suddenly you hear the "pop-pop-pop" of a helicopter apparently right over your car top?

Don't be surprised if that is what you hear and it could be the helicopter the Department of Public Safety has in operation in the Midland 49-West-Texas-County region. While Maj. E. K. Browning Jr., commander of the region, doesn't specifically list this use for his new chopper, there's no reason why it wouldn't be effective in speeding cases.

The DPS helicopter was in Big Spring recently for an official visit with the news media men of the community. It is one of seven choppers the DPS has in Texas and this particular copter will be used exclusively in Maj. Browning's region.

The Bell machine was piloted by Sgt. Joe Herring, a native of Weatherford, who was a highway patrolman before he became official chopper pilot for the Midland district. The newsmen were given hops in the machine and were told of its possible uses.

Herring cited a recent incident in which the helicopter proved its versatility. A young boy, he said, drowned in a river in the Del Rio community. Efforts to find the body had failed. The DPS sent Herring to make a few sweeps up and down the river. He found the victim's body lodged in the brush and was able to guide rescue parties to the scene. Maj. Browning cited a number of other incidents in which DPS copters had a part.

Several of the county's highway patrolmen and a number of officers from the Midland DPS office were on hand when the newsmen were given their opportunity to inspect the chopper and find out how it functioned.

Public Records

BUILDING PERMITS

Waterman Inc., Tucumcari, N.M., move a frame building from 1203 Blackmon to west city limits, $500; move a frame building from 1203 Pickens to west city limits, $500; move a frame building from 1205 Pickens to west city limits, $500; move a frame building from 1206 Pickens to west city limits, $500; move a frame building from 1208 Pickens to west city limits, $500.

Joe Villa, 510 N. Johnson, build addition to utility building and front porch on house, $500.

Byron McCracken, Box 829, move frame building from south city limits to 503 Douglas, $385.

Wimp Griffith, Fort Stockton, move frame building from 1211 Blackmon to south city limits, $200.

First Christian Church, 911 Goliad, reroof church building, $1,900.

A. E. Wooley, 627 State, remodel and build addition to residence at 708 Nolan, $1,500.

Scottie's Laundry, 622 Riddels, install sign, $200.

Joe King, 1915 Gregg, install two electric signs, $1,200.

R. Cook, Lloyd, 401 Edwards Blvd., enclose carport and remodel residence at 908 N. Runnels, $500.

Emma Slaughter, 1305 Gregg, reroof residence at 1407 Wood, $220.

W. Murphy, 408 E. 12th, reroof residence, $140.

H. D. Stewart, 1100 Runnels, reroof residence, $510.

Don Lilly, Garden Dale, move frame building from 1501 N. Bell to west city limits, $500.

Ethel Ivan Pair, 705 E. 15th, build addition to residence, $1,600.

Home Co., move frame building from 2506 Main to north city limits, $500.

Bobby Arrington, move frame building from 1215 Runnels to north city limits, $500.

Richard Harris, move frame building from 205 Marcy, $900.

John West-Luther, move frame building from 1201 Marcy to east city limits, $65.

James R. Barnett, 4701 Parkway, move frame building from 1206 Marcy to south city limits, $385.

Earl Reid, 2203 Alabama, build addition to residence, $255.

Cruz Sandoval, 908 Goliad, reroof residence, $185.

Ed Wood, 1401 Wood, reroof residence, $300.

B. F. Everett, 516 Dallas, reroof residence, $450.

Buford Lott, 2713 Lynn, reroof residence, $450.

Tom Guinn, 415 Edwards Blvd., reroof business building at 101 Gregg, $150.

Bridge Test

—CHARLES H. GOREN

BY CHARLES H. GOREN
(c) 1969; by The Chicago Tribune
WEEKLY BRIDGE QUIZ

Q. 1—Neither vulnerable, as South you hold:
♠AKQ74 ♡K642 ◇K9 ♣32
The bidding has proceeded:

South	West	North	East
1♠	Pass	2♡	Pass
?			

What is your rebid?

Q. 2—As South, vulnerable, you hold:
♠AKJ5 ♡AK106 ◇J1095 ♣3
The bidding has proceeded:

South	West	North	East
1♠	2♣	Pass	Pass
?			

What do you bid now?

Q. 3—Both vulnerable, as South you hold:
♠75 ♡Q96 ◇K542 ♣AJ32
The bidding has proceeded:

North	East	South
2	Pass	?

What do you bid?

Q. 4—As South, vulnerable, you hold:
♠QJ1054 ♡K32 ◇AKJ10 ♣4
The bidding has proceeded:

South	West	North	East
1♠	Pass	2♡	Pass
?			

What action do you take?

Q. 5—East-West vulnerable, as South you hold:
♠J1032 ♡AQ532 ◇42 ♣53
The bidding has proceeded:

North	East	South
1♠	2♡	?

What action do you take?

Q. 6—Neither vulnerable, as South you hold:
♠KJ542 ♡65 ◇832 ♣976
The bidding has proceeded:

North	East	South
1♠	2♡	?

What action do you take?

Q. 7—Both vulnerable, as South you hold:
♠K4 ♡AJ2 ◇Q986 ♣QJ42
The bidding has proceeded:

South	West	North	East
1♣	Pass	2♠	Pass
2NT	Pass	3♡	Pass
3NT	Pass	4♣	Pass
?			

What do you bid now?

Q. 8—East-West vulnerable, as South you hold:
♠J2 ♡KJ63 ◇AKJ93 ♣43
The bidding has proceeded:

South	West	North	East
1	Pass	1♠	2♣
?			

What action do you take?

[Look for answers Monday]

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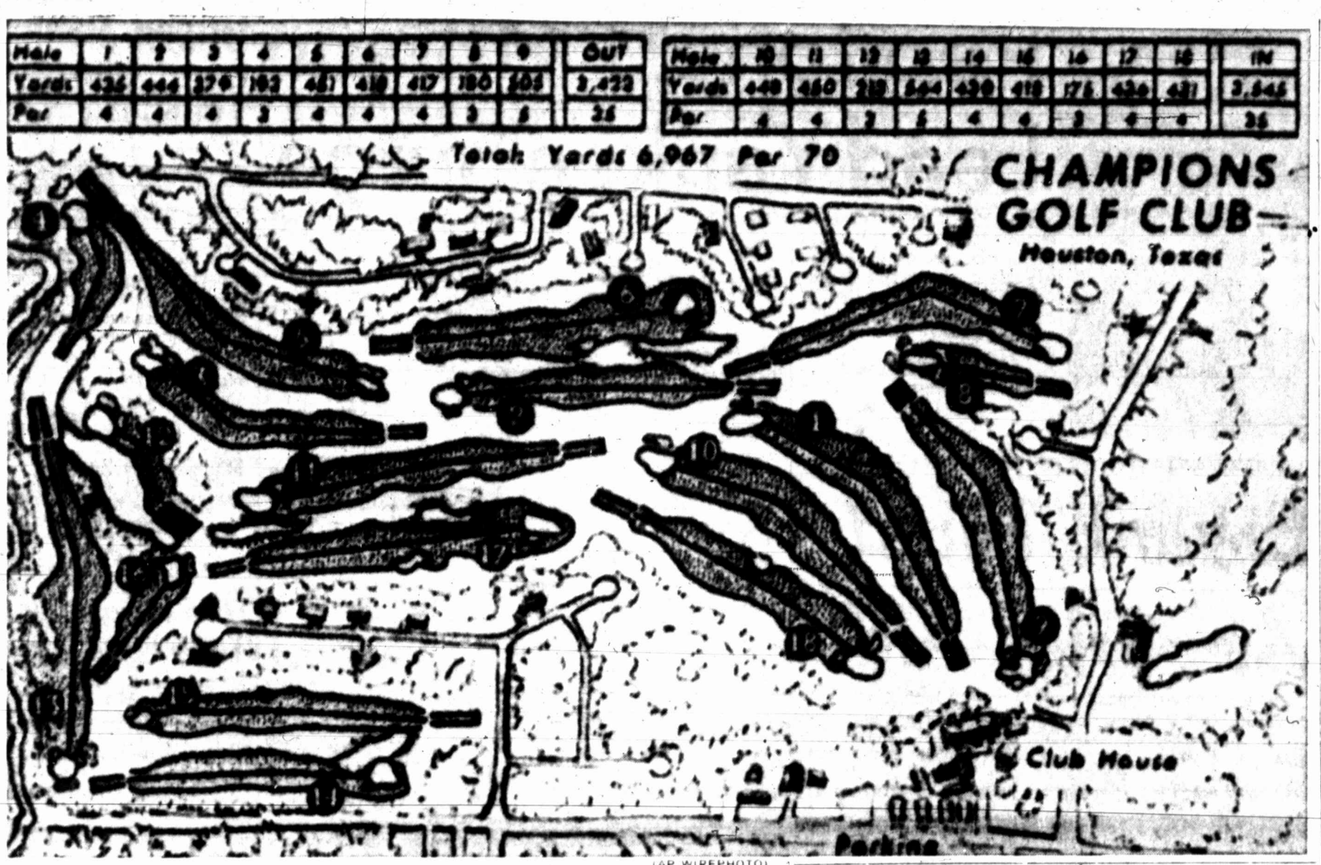

(AP WIREPHOTO)

HERE'S LAYOUT, LENGTH OF HOLES AT NATIONAL OPEN COURSE

Lee: I'm The Man To Beat

HOUSTON (AP)—Lee Trevino, brash, bubbling with confidence and anything but a shrinking violet, doesn't hesitate to name the top choices to win the United States Open Golf Championship — South African Gary Player and someone named Lee Trevino.

"I'm playing good and I'm putting like crazy, man," the self-proclaimed merry Mexican said after putting the finishing touches to his game for the national championships that start Thursday on Houston's rugged Champions Golf Club course.

"You got to hit it straight on that course or you're in bad trouble," said the grinning guy who came charging out of the barren border country of West Texas to nail down last year's Open his first tour victory.

DOWN THE MIDDLE

"I hit it straight. Gary Player hits it straight. That's what you've got to do on that course.

"And, man, you know what they do to those open courses. The rough is up like this," he said, spacing his hands about eight inches apart.

The odds, however, are long against the swarthy, stocky character repeating. No longer than they would have been last year at Rochester, N.Y., perhaps, but nevertheless, long.

There hasn't been a repeat champion in this, the world's most prestigious golf event, since Ben Hogan scored consecutive victories in 1950 and 1951.

And arrayed against the talkative, wise-cracking Trevino is a field of 150 of the world's best shot-makers.

Some of the top names, however, have had their difficulties in recent weeks.

Arnold Palmer, the aging, troubled charger who, more than any other man made the pro golf tour what it is today, was forced to qualify for the first time in a decade.

He made it last week at McKeesport, Pa., shooting a six-under-par 70-68—138. Then he spent the rest of the week resting and working on the game that brought him the 1960 title, four second place finishes, four Masters crowns and two British Open crowns. But he hasn't won this year and hasn't won a major title since the 1964 Masters.

Billy Casper, two-time winner of the Open and collector of more than $205,000 last year, has been bothered by a series of allergy ailments most of this year and admittedly hasn't been playing well at all. Mostly it's my irons."

SPOTTY GAME

And there's burly Jack Nicklaus, the 29-year-old golden bear who has won all the world's major titles, including the Open championships. He's almost certain to be among the favorites, but big Jack calls his game "kind of spotty."

Some of the top candidates include lanky Masters champion George Archer; PGA champion Julius Boros, 49 but still dangerous, Gene Littler, the season's leading money winner with more than $100,000 and a former champion, and steady Frank Beard.

In addition to Player, the rock-steady little health-food fadist from Johannesburg, the foreign contigent is headed by Bruce Devlin of Australia, one of the hottest players on the tour in recent months, dark Bob Charles of New Zealand, a former British Open champ and the world's leading left-hander, and Canadian George Knudson.

HOUSTON, Tex. (AP) — Starting times and pairings for the first two rounds Thursday and Friday in the U.S. Open Golf Championship (all times EST. A-denotes amateur):

6:30 a.m.—10:17 a.m.—Roy Beattie, Dirk Rhyan. Henry Johnson, Jr.
6:38 a.m.—10:26 a.m.—David Philo, A. William Carey, Jr., Johnny Stevens.
6:47 a.m.—10:34 a.m.—Bert Greene, Robert Bramson, Don Keefe.
6:55 a.m.—10:43 a.m.—Rich Bassett, A.F.C. "Bud" Bradley, Jim Hardy.
7:04 a.m.—10:51 a.m.—Tony Jacklin, Orville Moody, Dale Douglass.
7:12 a.m.—11 a.m.—Austin Straub, Pete Brown, Jack Ewings, Jr.
7:26 a.m.—11:13 a.m.—Tommy Jacobs, Don Massenoale, R. H. Sikes.
7:34 a.m.—11:22 a.m.—Chris Gers, Bob Brue, A.Gregory Powers.
7:43 a.m.—11:30 a.m.—Tommy Aaron, Miller Barber, Lee Elder.
7:51 a.m.—11:39 a.m.—Bob Duden, Tony Holguin, John Baldwin.
8 a.m.—11:47 a.m.—Phil Rodgers, Jim Colbert, Mason Rudolph.
8:08 a.m.—11:56 a.m.—Gay Brewer Jr., Al Geiberger, George Archer.
8:17 a.m.—12:04 p.m.—Joe Cardenas, Jerry Edwards, Norman Rack.
8:30 a.m.—12:18 p.m.—Frank Beard, Don Bies, Charles Coody.
8:39 a.m.—12:26 p.m.—Julius Boros, Bob Charles, Gene Littler.
8:47 a.m.—12:35 p.m.—Wayne Yates, Pat Rea, Martin Bohen.
8:56 a.m.—12:43 p.m.—Robert Lunt, Dave Hill, Rod Funseth.
9:04 a.m.—12:52 p.m.—Deane Beman, Kel Nagle, Arnold Palmer.
9:13 a.m.—1 p.m.—Ken Fulton, John Levinson, Andrew Borkovich.
9:21 a.m.—1:09 p.m.—Homero Blancas, Chuck Courtney, Larry Hinson.
9:30 a.m.—1:17 p.m.—Terry Wilcox, A. James Barker, Larry Ziealer.
9:43 a.m.—1:31 p.m.—Don January, Bruce Devlin, Tom Nieporte.
9:52 a.m.—1:39 p.m.—Bill Oaden, Skee Riegel, A.Gregory Trompas.
10 a.m.—1:48 p.m.—Bruce Doble, Harry Toscano, Jesse Snead.
10:09 a.m.—1:56 p.m.—A Ralph Boqart, Carl Lohren, Les Peterson.
10:26 a.m.—6:30 a.m.—Robert Panasiuk, Tomy Kochan, John Felos.
10:26 a.m.—6:38 a.m.—Billy Farrell, A. Ed Tutwiler, Mac Hunter.
10:34 a.m.—6:47 a.m.—Jerry Steel Smith, Walter Romans, Larry Campbell.
10:43 a.m.—6:55 a.m.—Rives McBee, Dave Ragan, Johnny Pott.
10:51 a.m.—7:04 a.m.—Bobby Mitchell, Dean Refram, Bob Stanton.
11 a.m.—7:12 a.m.—Al Besselink, Bill Collins, Bob Smith.
11:13 a.m.—7:26 a.m.—Peter Townsend, Kermit Zarley, Ken Still.
11:22 a.m.—7:34 a.m.—Dick Crawford, Gordon Jones, Frank Vervek.
11:30 a.m.—7:43 a.m.—Mike Souchak, Al Balding, Jacky Cupit.
11:39 a.m.—7:51 a.m.—Ray Floyd, John Sorav, Jerry Pittman.
11:47 a.m.—8 a.m.—Lee Trevino, Gary Player, A.Bruce Fleisher.
11:56 a.m.—8:08 a.m.—Bob Rosburg, Joe Campbell, Dick Lotz.
12:04 p.m.—8:17 a.m.—Jack Montgomery, Chuck Scally, Hugh Royer, Jr.
12:18 p.m.—8:30 a.m.—Dan Sikes, Bob Murphy, Billy Casper.
12:26 p.m.—8:39 a.m.—Howie Johnson, John Miller, Dow Finsterwald.
12:35 p.m.—8:47 a.m.—Sam Snead, Jack Nicklaus, Dave Marr.
12:43 p.m.—8:56 a.m.—John Lotz, John Schlee, Bruce Crampton.
12:52 p.m.—9:04 a.m.—Bert Yancey, Tom Weiskopf, Ken Venturi.
1 p.m.—9:13 a.m.—Bobby Cole, Lionel Hebert, Bunky Henry.
1:09 p.m.—9:21 a.m.—A.Michael Davis, Robert Joe Payne, David Eichelberger.
1:17 p.m.—9:30 a.m.—Bobby Nichols, George Knudson, David Stockton.
1:31 p.m.—9:43 a.m.—Richard Rhoads, Labron Harris Jr., Bob Shaw.
1:39 p.m.—9:52 a.m.—A.Elliott Phillips, Al Chandler, Remo Cravetti.
1:48 p.m.—10 a.m.—Robert Plokin, Scotty McBeath, A.Terry Small.
1:56 p.m.—10:09 a.m.—Robert Stone, Jose Lopez, Charles Gerster.

BIG SPRING DAILY HERALD

SEC. B BIG SPRING, TEXAS, SUNDAY, JUNE 8, 1969

ARTS AND LETTERS

Prince Is Upset In Belmont Race

NEW YORK (AP) — Arts and Letters, a mite-sized colt with a king-sized heart, finally caught the great Majestic Prince and scored a smashing victory in the 101st Belmont Stakes that shattered the California cannonball's bid for a Triple Crown. The time was 2:28 4-5.

The powerful Prince, previously unbeaten in nine starts, finished 5½ lengths behind the pounding hooves of the Rokeby Stables' perennial runner-up, with stretch-driving Dike third.

The longest shot in the field, King Ranch's Distray, at 50-1, was a surprise fourth with Rooney's Shield and Prime Fool trailing in the six-horse field.

The Prince had two lengths on Dike, who was 3½ in front of his pursuers.

The winner's time over the 1½-mile gleaming brown clay was 2 1-5 seconds off the record 2:26 3-5 set by Gallant Man in 1957.

A second favorite with the largest crowd ever to see a race at Belmont Park, 66,115 yelling spectators, Arts and Letters paid $5.40, $2.60 and $2.10. Majestic Prince returned $2.40 and $2.10 while Dike paid $2.10 to show.

Locals Claim 1 Blue Ribbon

ANDREWS — Big Spring won a first place in the senior division of the mile relay with a 3:41.7 clocking and placed in several other events in the Andrews Summer Track and Field meet here Saturday.

Results:

SENIOR DIVISION

Mile relay — 1. Big Spring, 3:41.7; 2. Big Spring, 4:15.2.
220-yard intermediate hurdles — 1. John Lowe, Plains, 28.1; 4. Mike Sizenbach, Big Spring, 32.5.
440-yard dash — 1. Dash Dowling, Odessa, 55.5.
Medley relay — 1. Odessa, 3:45.1; 2. Big Spring, 3:55.7.
100-yard dash — 1. Joe Benson, Lubbock, 9.7; 2. Herman Evans, Big Spring, 10.0; 4. Kyle Rosene, Big Spring, 10.3.
120-yard HH — 1. Jerry West, Odessa, 14.5.
880-yard run — 1. Steve Stallings, Stanton, 2:03.5.
880-yard relay — 1. Lubbock, 44.6; 2. Big Spring, 44.7.
Shot put — 1. Gary Cox, Odessa, 49¾.
Discus — Boyd, Pecos, 134-2.
High jump — 1. Thornhill, Odessa, 5-10.
Pole vault — 1. Wes Perryman, Grandfalls, 12-2.
Broad jump — 1. B. Logan, Odessa, 21-8.

INTERMEDIATE DIVISION

Mile relay — 1. Andrews, 3:47.1; 6. Big Spring, 4:23.8.
220-yard intermediate hurdles — 1. Mike Fulgham, San Angelo, 30.2.
Medley mile relay — 1. Andrews, 4:16.2.
100-yard dash — 1. Mickey Mattews, Andrews, 10.5.
70-yard HH — 1. Mike Fulgham, San Angelo, 9.4.
880-yard run — 1. Gregg Hendrickson, Lubock, 2:15.7.
440-yard relay — 1. Andrews, 46.7.
Shot put — 1. Roach, Jal, 49-8.
Pole vault — 1. Bobby Browder, Pecos, 7-6.
High jump — 1. Rodney Lunsford, Andrews, 5-8½.
Discus — 1. Weisinger, Kermit, 125-9.
Broad jump — 1. Rodney Lunsford, Andrews, 19-0.

JUNIOR DIVISION

8-man 880 relay — 1. Pecos, 1:51.6.
100-yard dash — 3. Don Walker, Pecos, 10.1; 4. Chris Board, Big Spring, 11.6.
70-yard low hurdles — 1. Allen Catlison, Pecos, 10.2.
440-yard relay — 1. Odessa, 51.2.
Broad jump — 1. R. Wilson, Odessa, 16-7½; 2. Olague, Big Spring, 16-6½; 4. Mayo, Big Spring, 15-10½.
High jump — 1. Don Walker, Pecos, 5-2½.
Pole vault — 1. Jimmy Mathews, Rankin, 9-6.
Shot put — 1. Andy Ervin, Andrews, 36-3.

John Edwards Lowers Boom

HOUSTON (AP) — Johnny Edwards turned on his former teammates with a homer and tie-breaking two-run single and Fred Gladding protected the runs with a sparkling relief chore as Houston beat the St. Louis Cardinals 4-2 Saturday night.

Edwards, traded last winter by the Cardinals to the Astros, singled and scored on Hector Torres' hit in the second inning, slammed his first homer of the season in the fourth and then ripped a bases loaded single with two out in the seventh.

BASEBALL STANDINGS

AMERICAN LEAGUE

EAST	W.	L.	Pct.	G.B.
Baltimore	39	15	.722	—
Boston	33	28	.647	4½
Detroit	28	29	.491	12½
Washington	26	28	.481	13
New York	22	31	.415	16½
Cleveland	16	31	.340	19½
WEST				
Minnesota	29	21	.580	—
Oakland	25	24	.519	3½
Chicago	21	25	.457	6
Seattle	22	28	.440	7
Kansas City	22	30	.423	8
California	16	33	.327	12½

SATURDAY'S RESULTS
Cleveland 7, California 0
New York 6, Chicago 2
Minnesota 10, Washington 3
Detroit 2, Oakland 0
Boston 4, Kansas City 0
Baltimore 10, Seattle 0

NATIONAL LEAGUE

EAST	W.	L.	Pct.	G.B.
Chicago	36	16	.692	—
New York	26	23	.531	8½
Pittsburgh	26	26	.500	10
St. Louis	25	28	.472	11½
Philadelphia	18	30	.375	16
Montreal	11	36	.234	22½
WEST				
Atlanta	30	20	.600	—
Los Angeles	29	21	.580	1
Cincinnati	26	21	.553	2½
San Francisco	28	23	.549	2½
Houston	26	30	.464	7
San Diego	24	31	.436	8½

SATURDAY'S RESULTS
Pittsburgh 10, Atlanta 2
Houston 4, St. Louis 2
Chicago 5, Cincinnati 5
San Francisco 3, Philadelphia 1

NATIONAL LEAGUE

Cincinnati (Culver 3-4) at Chicago (Jenkins 8-2)
Pittsburgh (Bunning 5-4 and Veale 3-6) at Atlanta (Stone 6-0 and Pappas 3-5)
St. Louis (Carlton 6-4) at San Diego (Santorini 3-2)
Montreal (Jaster 1-4 or Wegener 1-3) at Los Angeles (Foster 0-4)
Philadelphia (Johnson 2-6) at San Francisco (Sadecki 3-5)

AMERICAN LEAGUE

Washington (Pascual 2-4) at Minnesota (Perry 4-2)
Oakland (Odom 7-3 or Dobson 3-3) at Detroit (Sparma 3-1)
California (Messersmith 1-5 and Brunet 1-4) at Cleveland (McDowell 5-6 and Ellsworth 2-4 or Paul 1-3)
Seattle (Barber 2-1) at Baltimore (Cuellar 6-4)
Chicago (Nyman 2-1 and Carlos 2-1) at New York (Stottlemyre 8-4 and Burbach 2-4)
Kansas City (Drago 3-3) at Boston (Lonborg 5-6)

Two Teams Deadlock For Partnership Lead

The tandems of Al Kloven and Bernard Rains, Teddy Griffin and Jackie Touchstone are the teams to beat as the field in the annual Big Spring Partnership Golf tournament heads into their final 18 holes today.

Kloven and Rains, who teamed several years ago to win the Big Spring Partnership, finished first with a six-under par 65. They collected birdies on the second, ninth, 12th, 14th, 16th and 17th holes and did not record a bogie.

They were out in 33 and came home in 32.

That was the identical scores posted by Griffin and Touchstone on their nine-hole scores.

Teddy and Jackie came up with birdies on the second, seventh, 10th, 11th, 13th, 17th and 18th but settled for a bogie on 15th.

Three twosomes are only one shot off the pace and all call Big Spring home. The youngest of the group are Mike Weaver and Mike Hall. A father-son combination in at 66 consists of Dr. Broadway Broadrick and his son, Ronnie.

Harold Hall, father of Mike, teamed with Daryle Hohertz as the third twosome.

Four other tandems finished the round in 67.

The visiting delegation with the biggest chance to overhaul the co-leaders are Royce Woolard and Graham Mackey, Midland, who finished at 67.

A total of 226 players paid fees for the privilege of playing.

Results:

SCRATCH FLIGHT

—65—
Bernard Rains-Al Kloven; Teddy Griffin-Jackie Touchstone.
—66—
Mike Weaver-Mike Hall; Ronnie Broadrick-Dr. Broadway Broadrick; Daryle Hohertz-Harold Hall.
—67—
Jerry Barron-Marvin Williams; Mark Slate-Wally Slate; Royce Woolard-Graham Mackey, Midland; David Brown-Scotty Nieman, Andrews.
—68—
Jack Wallace-Dr. Robert Johnson; Bill Yost-B. Brown; Richard Pachall-Max Pitts; Dick Modisett-Arnold Chambers, Andrews.
—69—
Spot Cockrell, Big Spring-Jerry Green, San Angelo; Jim Hundley-Charles Bishop, Post.
—70—
John Burgess-Jimmy Newsom; Bill Patton-Charley Brantley; Wilbur Cunningham-Dan Lewis; Mitch Rambin-Cloyce Teibel; Snyder; Johnny Warren-Stu Chancellor, Midland; O. D. Huckaby-E. O. Henry, Andrews; Larry Moorhead-John Enzminger, Lubbock.
—71—
R. P. Nicholson-W. O. Maxwell; Weldon Bryant-Novis Womack.
—72—
Don Lovelady-B. Hoermann; James Lee Underwood, Dallas-Al Brookner, Richardson.
—73—
Phil Howe-Frank Peralta; Bob Smith-Bob Waters; Ed Wilkerson-Buck Drake.
—74—
Darrell Haney-Dwayne Snell; Frank Powell-Son Powell.

HANDICAP FLIGHT

—64—
Mike Harrison-Sam Miller.
—66—
Stan Krist-B. Hightower; D. Kimp-Bo Cook; Delbert Hooper-James Briggs, Stanton.
—67—
R. S. McDaniel-Leonard Moraan; Bob Holder-Buck Rambin, Snyder.
—68—
Jerry Sanders-Jack Lee; Don Hillin-Pete Van Horn; J. W. Massinaale-G. C. Cliff.
—69—
Sterling Parker-Joe Williamson, Snyder; Charles Dunnam-Don Reynolds; Jim Nelson-Don Nelson; W. E. Hoskins-Bill Kelso, Stanton; Paul Shodal-Dick Combs, Midland.
—70—
Ray Evers-Joe Michie; Milton Jones-Terry Rountree, Wayne Henry-Tiny Warden; D. Rankin-Yippy Rankin; Buddy Travis-Don Shoemake; Winston Wrinkle-Jim Butler.
—71—
Belton Brunson-Dewey Byers; Joe Glenn-Gene Glenn; Jack Taylor-Ike Robb.
—72—
D. Maberry-Kent Brown; B. Reynolds-M. Brown; Bill McRee-Omar Jones; R. Green-D. Everett; Pete Cook-James Tidwell; Jim Welch-Tommy Yeama; Joe Gunnina-W. Hudgins; D. Grimes-L. Harris; Jack Irons-Roy Collins.
10:10 — Krist-Hightower, Hillin-Van Horn;
10:20 — Combs-Riney, Reynolds-Brown.

FIRST TEE

1:10 — Howard-Howard, Swindell-Lona;
1:20 — Berry-Williams, Starnes-Johns;
1:30 — Powell-Powell, Coffman-McCurdy;
1:40 — Peden-Peden, Haney-Snell;
1:50 — Poss-Weaver, Youna-Nixon;
2 a.m. — Patton-Brantley, Bright-Womack;
2:10 — Ramblin-Talbot, Huckaby-Henry;
2:20 — Green-Cockrell, Hull-Chadd;
2:30 — Barron-Williams, Yost-Brown;
2:40 — Weaver-Hull, Slate-Slate;
2:50 — Hohertz-Hall, Broadrick-Broadrick;
3 p.m. — Griffin-Touchstone, Rains-Kloven;
3:10 — Irons-Collins, Grimes-Harris;
3:20 — Clinton-Madison, Mundell-Walker.

TENTH TEE

1:20 — Smith-Waters, Crenshaw-Burney;
1:30 — Underwood-Brookner, Wilkerson-Drake;
1:40 — Tucker-Fox, Grimes-Carroll;
1:50 — Lovelady-Hoermann, Howe-Peralta;
2 p.m. — Nicholson-Maxwell, McCullah-McCullah;
2:10 — Cunningham-Lewis, Morehead-Enzminger;
2:20 — Burgess-Newsom, Warren-Chancellor;
2:30 — Pachall-Pitts, Hundley-Bishop;
2:40 — Wallace-Johnson, Modisett-Chambers;
2:50 — Brown-Niemann, Woolard-Mackey;
3 a.m. — Shodal-Combs, Reynolds-Womack;
3:10 — Thomas-Grimes, Weaver-Womack.

(Photo by Lynna Kay Weaver)

PARTNERSHIP CO-LEADERS
Al Kloven (L), Bernard Rains

STARTING TIMES IN MEET:

STARTING TIMES
FIRST TEE

8 a.m. — Daniel-Moraan with-Graham-Jones;
8:10 — Hahn-Perry, Powell-Green;
8:20 — Hicks-Alexander, Cashion-Powell;
8:30 — Spence-Hamby, Prior-Prior;
8:40 — Taylor-Robb, McAlister-Davis;
8:50 — Solvey-Hammond, Green-Rupe.
9 a.m. — Rosson-Turner, Krisle-Hembree;
9:10 — Jones-Connally, McRee-Jones;
9:20 — Green-Everett, Mayberry-Brown;
9:30 — Woody-Henson, Briaas-Gilbreath;
9:40 — Winters-Liaon, Brunson-Byers;
9:50 — Devers-Michie, Jones-Rountree;
10 a.m. — Dunham-Reynolds, Parker-Williamson;
10:10 — Hopper-Biaas, Holder-Ramblin;
10:20 — Kimp-Cook, Harrison-Miller.

TENTH TEE

8 a.m. — Sweeney-Jordan, Hahn-Weaver;
8:10 — Martinez-Sanchez, Thompson-Overhulser;
8:20 — Cook-Tidwell, Welch-Youna;
8:30 — Goettsche-Hamby, Hopkins-Kelso;
8:40 — Garmon-Morrison, Clark-Garwood;
8:50 — Sheppard-Coffey, Wheat-Rhodes;
9 a.m. — Farmer-Petty, Underwood-Henson;
9:10 — Glenn-Glenn, Griffin-Steaklev;
9:20 — Rankin-Rankin, Travis-Shoemake;
9:30 — Massinaale-Cliff, Wrinkle-Butler;
9:40 — Goodman-Morris, Williams-Carpenter;
9:50 — Gunnina-Hudgins, Henry-Warden;
10 a.m. — Sanders-Lee, Nelson-Nelson;

Rod Laver Licks Rosewall In Paris Tennis Finals

PARIS (AP) — Rod Laver forced fellow Australian Ken Rosewall into a series of errors with his machine-like strokes and won the French Open tennis title Saturday in straight sets 6-4, 6-4, 6-4.

In the women's doubles final, Francoise Durr of France and Mrs. Ann Jones of Britain defeated Nancy Richey of Dallas, Tex., and Mrs. Margaret Court of Australia 6-0, 4-6, 7-5.

Laver, who last won the French title in 1962, slammed his way to a one-sided victory before a crowd of 14,000 on the center court of the Roland Garros Stadium, grabbing the first prize of $7,000.

Rosewall, the defending champion, never could seem to get his game going and at one point in the third set, trailing 0-3, he walked from the umpire's chair with head bent, a picture of dejection.

Treated to a standing ovation by the crowd at that point, Rosewall responded by breaking Laver's service with two finely angled shots—and the fans roared again. Laver eventually went to 5-1 but again Rosewall struck back, pulling to within 4-5.

Then it was just as it had been throughout the match with Laver's shots forcing Rosewall into mistakes, for in the next game Rosewall netted three service returns and failed to score a point.

Frank Beard Is Western Leader

MIDLOTHIAN, Ill. (AP) — Frank Beard slogged through the mud and goo to a one-under-par 70 Saturday and vaulted into the third-round lead in the prestigious Western Open Golf Tournament with a 54-hole score of 207.

The quiet man from Louisville, who said he "loathes playing in bad weather," was the only one of the leaders able to handle the 6,654-yard, par 71 Midlothian Country Club course after it was drenched by an afternoon thundershower that forced suspension of play for 50 minutes.

He was six under par for the tournament and held a two-stroke lead over charging Billy Casper.

Billy, who had to play three holes after the rain, clambered over 18 players and moved into second place, shooting a 68 for 209.

Second-round leader Gay Brewer fell apart on the homecoming nine, taking four bogeys in five holes. He finished with a 74 for 210.

He was tied for third at that figure with long-hitting Tom Weiskopf, 67, Homero Blancas, 67, and Ken Still, 72, all of whom played most of their round before the rain hit.
round before the rain hit.

"Just a bad day at Black Rock," Brewer said after he struggled in.

Dick Rhyan, tied for second going into the day, went to a 75 for 212. Rocky Thompson, also sharing second when the day started, had a 74 for 211.

U.S. Open champion Lee Trevino had a 75 for 215. South African Gary Player had a 72 for 212. PGA champ Julius Boros a 69 for 213, Masters champ George Archer a 68 for 214 and defending champion Jack Nicklaus had a 75 for 218, far, far back in the field.

Beard, who hasn't copped a tournament since 1967 but won more than $100,000 last year, bogeyed his first hole, three putting.

(Photo by Lynna Kay Weaver)

Threats In Tournament Here

Wally and Mark Slate, the two golfers pictured at the left, are only two shots back of the leaders in the annual Big Spring Partnership tournament at the Country Club. Harold Hall and Daryle Hohertz, the two at the right, tail the front runners by only one stroke. The Slates had a 67 while Hall and Hohertz came in with a 66. The meet winds up today.

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College World Series Will Start Friday

OMAHA, Neb. (AP) — Texas, the team with a mission and the No. 1 national ranking, heads a field of eight baseball teams which begins its quest for the 1969 NCAA championship in the College World Series opening here Friday evening.

The Longhorns, who want to make up for bowing out of last year's NCAA tournament after three games, are by no means a strong favorite to take the crown this time however.

Southern Illinois, which lost 4-3 in the title game a year ago to Southern California, is formidable once more.

So are Arizona State, the school that has sent many players into prefessional baseball; UCLA, the team that dethroned USC as the West Coast power, and darkhorse Tulsa, which broke Oklahoma State's domination in the midlands.

Also not to be ignored are Massachusetts, New York University and Mississippi.

First-round games will be played Friday and Saturday nights. Then the double-elimination meet will continue for another week. The pairings:

Friday—5:30 p.m., Texas vs. Arizona State; 8 p.m., UCLA vs. Tulsa.

Saturday—5:30 p.m., Massachusetts vs. Southern Illinois; 8 p.m. NYU vs. Mississippi.

The eight district champions have a combined 264-61 won-lost record.

They are high-scoring teams, ranging from Massachusetts' 8 runs per game to Mississippi's 5.3-run average.

Here is a rundown on the eight teams:

Massachusetts, 21-8—The Redmen rely on their offense, with a .298 batting average but with the highest pitching earned run average—3.83.

New York U., 19-6—The Violet's strength is in their pitching, which had a 1.89 staff ERA. The team hit .284.

Mississippi, 26-13—The Rebels hit .267 and had a 3.24 team earned run average.

Southern Illinois, 36-8—Coach Joe Lutz says his Salukis are stronger than in 1968, with a .304 team batting average and 1.67 staff ERA.

Tulsa, 36-3—The Hurricane brings the best record into the tourney. The reasons are a .314 team batting average and 1.96 pitching ERA.

Texas, 33-4—Coach Cliff Gustafson says his Longhorns played with dedication to avenge what happened last year.

Arizona State, 51-10—The Sun Devils, who have grads Rick Monday, Sal Bando and Reggie Jackson in the majors, posted the most victories of any tourney team. They did it with a .302 batting average and 2.47 ERA.

UCLA, 42-10—The Bruins' baseball team finally stole some of the limelight from UCLA's other potent sports teams, winning its first NCAA berth. The team hit .284 and had a 2.48 ERA.

LOOKING 'EM OVER

Business Good At BS Muny

By TOMMY HART

A total of 8,540 persons paid for golfing privileges at the Muny course through the first five months this year, compared to 8,150 for the same period in 1968 . . . In neither case the registrants who purchase monthly 'memberships at the course and are sometimes prone to tee off without going to the clubhouse are not included . . . The 2,694 who toured the layout during May represents an all-time record for a month's period . . . The year's turnout, no doubt, would have been even better had three weekends during March been playable . . . Season tickets for home games of the West Texas Rufneks will retail for $21 but can be had for $18 if ordered by July 15 . . . Three of the contests will be in Midland, three in Odessa . . . Harry Gage, the Dallas scribe, says Lou Rymkus, the Rufneks' head coach, is the roughest, the fairest and the best line coach he's ever known . . . Ruidoso Downs' betting handle over the Memorial Day weekend was a whopping $704,268, easily an all-time record for that particular time of year at the 23-year old course . . . Look for the divisions in the major baseball leagues to be realigned in some way next season . . . Perhaps inter-league play will come to pass—too many of the teams in rival circuits who do business in the same neighborhood are hurting at the gate, whereas they would probably be fierce rivals if they met in games that counted in the standings . . . The baseball people are slow to learn sometimes . . . Baseball should divide its teams into divisions determined by sections in which they are located . . . For instance there should be a Pacific Coast alignment of San Diego, Seattle, Los Angeles, San Francisco and Oakland and one other team, all working toward the World Series . . . Dallas-Fort Worth and New Orleans probably should be in a Southern alignment that would include Houston, St. Louis, Atlanta and perhaps Baltimore.

LOU GEHRIG

* * * *

The poll to select the Texas High School Basketball Coach of the Year and the Winter College Coach is being taken early this year by Dick Moore, secretary of the Texas Sports Writers Association . . . Roy Pennington of Perryton is the only West Texan nominated as the high school coach, and he has no chance at the honor, with the balance of power in the vote swung the other way . . . Bob Beamon, the sensational long jumper from El Paso, says his telephone bill came to $460 one month and was running consistently high, when he had the horn removed for economic reasons . . . Beamon, who still hopes to play professional basketball, is graduating from UT-El Paso this year . . . He majored in drama and speech . . . Marvin Williams, who won the recent Big Spring Muny Invitational Golf tournament, was defeated in the championship consolation finals of the Lamesa Invitational tournament last week by Joel Vaughn of Lamesa . . . Winner of that meet, Jess Claiborne, by the way, quipped he'd rather win the Lamesa Invitational than the Masters . . . Ninety-six golfers entered the tournament . . . John David Crow, a Heisman Trophy winner when he was at Texas A&M, will coach the ball carriers at the University of Alabama for Bear Bryant . . . Observers say O. J. Simpson would play for considerably less than he's demanding from Buffalo if teams in Los Angeles, New York or San Francisco obtained rights to him—because of the lush fringe benefits that would be offered . . . Richard Whittenburg, the former Odessa High linkster, decided he liked the game well enough to try it as a profession . . . He recently hired out as an assistant pro at the San Angelo Country Club . . . Houston Astro baseball fans balloting to name an all-time big league team were perhaps more sensible about the chore than most buffs . . . They picked this unit: 1B—Lou Gehrig, NY Yankees; 2B—Rogers Hornsby, St. Louis Cardinals; 3B—Pie Traylor, Pittsburgh; SS—Honus Wagner, Pittsburgh; OF—Babe Ruth, NY Yankees; Ty Cobb, Detroit; Ted Williams, Boston Red Sox; C—Yogi Berra, NY Yankees; RHP—Walter Johnson, Washington; LHP—Sandy Koufax, Los Angeles . . . Ruth was selected as the greatest performer in history by a substantial margin.

BILL BRYANT

Bryant Hired As Grid Aide

A former head coach at Class AA Elgin High School, Bill Bryant, has replaced Doyle Parker as a varsity assistant on the Big Spring High School staff, head coach and athletic director Spike Dykes announced Saturday.

The Bryant family, which includes three children, is now making its home at 1740 Purdue. Bryant is married to the former Joyce Farley, who was cheer leader and Queen of Sports at Temple High School at one time. Their children are Bill Boy, age 7; Johni Joyce, 6; and Blake, 4.

Born in Temple, Bryant graduated from that city's high school in 1957, after having won three varsity football letters. He was captain of the Temple team his senior year. During that period, Temple won district titles in 1954 and '55. He was left halfback on offensive and a cornerback on defense. On two occasions, he was named to the all-district team.

Bryant played freshman ball at Texas A&M before transferring to Sul Ross, where he started as defensive safety. He later transferred to Abilene Christian College where he was red-shirted a year. He then was a starter for two seasons and served as team captain his final year there in 1961.

He received his diploma from ACC at mid-term in 1962 and joined the coaching staff at Winters, where L. G. Wilson was head man. In 1962, the Winters team went 13-1, ultimately losing to Jacksboro in the playoffs. Winters also went as far as Regional in 1963 and finished at 6-4 the following year, yielding the district crown to Stamford.

In 1965, Bryant moved to Levelland where he spent a season as backfield coach under Harold Barrett and was head baseball coach.

When Jimmy Keeling went to Vidor as head coach, Bryant joined his staff. Keeling left before the first season but Bryant stayed on under Jimmy's successor, George Boal.

When the head job at Elgin opened up, Bryant moved there and remained for 2½ years before coming to Big Spring.

Bryant will teach PE here, as well as coach. The Bryants are members of the Church of Christ, although they haven't yet affiliated with a church here.

Pepitone, Peterson Lead Yankee Surge

NEW YORK (AP) — Joe Pepitone's 15th home run launched a four-run uprising in the second inning that carried left-hander Fritz Peterson and the New York Yankees to a 6-2 victory over the Chicago White Sox Saturday.

Peterson, 7-6 blanked the White Sox on three hits until the eighth and finished with a five-hitter.

After Pepitone ended an 0-for-14 slump with his leadoff homer off Joe Horlen in the second, the Yankees filled the bases on singles by rookies John Ellis and Jim Lyttle and a walk.

Peterson forced Ellis at the plate, but catcher Duane Josephson threw the ball into right field, where Walt Williams bobbled it, and Lyttle and Michael scored on the two errors. Horace Clarke's run-scoring single capped the flurry and knocked out Horlen, 4-4.

Clarke's second single, a walk and Roy White's two-run double boosted New York's lead to 6-0 in the fourth.

The White Sox ruined Peterson's shutout bid in the eighth on Bill Melton's single, Ken Berry's double and a pair of run-scoring ground outs.

Chicago	000 000 020	2	5 3
New York	040 200 00x	6	10 0

Horlen, Secrist (2), Locker (8) and Josephson; Peterson and Ellis. W — Peterson, 8-6. L — Horlen, 4-5. HR — New York, Pepitone, (15).

Panthers Hold On To Tip Stingrays

The Panthers withstood a late surge on the part of the Stingrays to win a 13-12 American Minor Little League decision here Friday.

Robinson paced the Panthers' 13-hit outburst with three hits Rice, Harry and Cole each drove out two blows for the winners while Bumgarner Beauchamp, Thompson and B Williams each had two for the losers.

BIG LEAGUE STANDOUTS

INCLUDES FRIDAY'S GAMES

AMERICAN LEAGUE

Batting (125 at bats) — Carew, Minnesota .391. Petrocelli, Boston .331.

Runs batted in — Murcer, New York 43. Powell, Baltimore 41.

Home runs — Petrocelli, Boston 17; R. Jackson, Oakland 17.

Pitching (5 decisions) — McNally, Baltimore 7-0, 1.000; Lonborg, Boston 5-0, 1.000; Lyle, Boston 5-0, 1.000.

NATIONAL LEAGUE

Batting (125 at bats) — H. Aaron, Atlanta .350. A. Johnson, Cincinnati .350.

Runs batted in — Banks, Chicago 48; McCovey, San Francisco 45.

Home runs — McCovey, San Francisco 19; L. May, Cincinnati 15.

Pitching (5 decisions) — Stone, Atlanta 6-0, 1.000; Baldschun, San Diego 5-0, 1.000.

Orioles Slam Yankees 7-4

The Orioles made it two wins in three Sophomore Teen-Age league starts by belting the Yankees, 7-4, here Friday night. The Yanks are 1-2.

John Knoepfel fashioned the mound win, rationing but only three hits to the Yanks.

B. Clifton and R. Meeks each banged out two-hits for the winners.

Orioles	ab	r	h	Yankees	ab	r	h
Clifton rf	4	3	2	Rodriques 2b	2	1	1
J.Kno'fel ss	2	2	1	Lacey lf	2	1	1
Conley 1b	3	1	1	Williams ss-p	3	0	0
J.Kno'fel p	4	0	1	Osborne 3b	4	0	0
Pate c	3	0	0	Hill c	3	0	1
Coates lf	4	0	1	B'ton cf-ss	3	0	0
Meeks cf	4	0	2	Gross rf	0	0	0
Evans 2b	3	0	0	Campbell 1b	1	0	0
Shook 3b	3	1	1	Abbe p-ef	3	1	0
Ward law rf	1	0	0	Doulas lf	1	1	0
				Boggard 1b	2	0	0
				Stewart rf	1	0	0
				Tidwell cf	0	0	0
Totals	31	7	9	Totals	25	4	3

Orioles 330 001 0—7
Yankees 003 100 0—4

NBA Is Expanding To 16 Franchises

DETROIT (AP) — The upstart American Basketball Association may be down, but the National Basketball Association isn't taking any chances.

The league is expanding to 16 teams for the 1970-71 season.

Moser Announces Staff Changes

ABILENE — Lynn Mendenhall has resigned as a coaching aide at Abilene Cooper High School to become varsity assistant at Duncanville High, near Dallas.

In other changes announced by athletic director Chuck Moser, David Middleton resigned as an assistant at Abilene High School for the new basketball job at a new Class AAAA school opening at Brazosport; Larry Lowe has been moved from Abilene Jefferson Junior High to Cooper High, where he will be B team coach; while Abilene High aide Jim Morgan quit to enter officer's training with the Navy.

Juan Marichal Tames Phils

SAN FRANCISCO (AP) — Juan Marichal, making his first start since May 22, pitched a three-hitter Saturday as the San Francisco Giants blanked Philadelphia 3-1, stretching the Phillies' losing string to seven games.

Marichal, who had been sidelined with a pulled muscle in his side, struck out seven and walked three on the way to his sixth victory against two losses.

The Giants' ace blanked the Phils on two singles until the ninth. Then, Rickie Allan walked and scored from first on a two-out single by Cookie Rojas, who was cut down at second trying to stretch the hit to end the game.

The Giants broke a scoreless tie in the fifth, when Hal Lanier tagged Grant Jackson, 4-6, for a leadoff double and scored on Bobby Bonds' two-out single.

Luis Tiant Hurls Tribe Past California, 7-0

CLEVELAND (AP) — Luis Tiant pitched a two-hit shutout and Tony Horton belted a three-run homer as the Cleveland Indians extended their winning streak to four games with a 7-0 triumph over the California Angels Saturday.

Tiant, winless until May 30, breezed to his third straight victory after seven consecutive losses.

He struck out eight, walked five and helped himself with a fifth inning triple as the Indians extended their longest winning string of the season.

The only hits off Tiant were Jim Fregosi's first inning double and Bill Voss' single in the sixth.

Horton's blast over the left field fence in the first inning came with Lee Maye and Russ Snyder aboard. It was Horton's 11th homer of the year and third in two games.

Tiant scored on Russ Snyder's single after tripling in the fifth off loser Tom Murphy.

The Indians scored three more runs in the seventh when Snyder doubled, driving in Max Alvis and Ray Fosse, who had singled, and scored himself on Larry Brown's single.

California	000 000 00	0	2 0
Cleveland	300 010 30x	7	11 0

Murphy, Priddy (7), Washburn (8) and Sorrano; Tiant and Fosse. W — Tiant, 3-7. L — Murphy, 4-3. HR — Cleveland, Horton (11).

Abel Cruz Hurls Colts To Win

The Colts made it six wins in 12 National Minor Little League starts by flogging the Drillers, 19-2, here Friday.

Abel Cruz limited the Drillers to one hit in picking up the mound win. He pitched to only 16 batters.

Ricky Moore and Billy Yonkers each had two hits for the Colts. Randle Jones, Ronny Horton and Cruz collected the other hits for the winners.

The defeat left the Drillers with a 1-11 record.

Travis, Stewart Low In Tourney

MONAHANS — Two Big Spring winners emerged in the Monahans stop on the West Texas Junior Golf tour here Thursday. The matches are sponsored by the West Texas chapter of the PGA.

Gary Travis, Big Spring, won top honors in the 14-15 age bracket with a 71.

Howard Stewart, Big Spring, finished as runner up in that class, edging Steve Cromwell, Midland, in a playoff that was determined on the third hole.

Other winners:

Alan Pursley, Midland, 16-17 bracket, with 68; Donny Winslow, Midland, 12-13 bracket, 78.

Chippers Win; Cubs Shaded

In National Peewee baseball competition Saturday morning, the Chippers slaughtered the Newsies, 21-0, and the Giants hung on to topple the Cubs, 5-3.

The Newsie-Chipper game went only three innings and pitcher D. Barber of the winners faced only nine men. He fanned three and yielded only one hit. That was by R. Taylor.

Bobby Stockton banged out three hits and J. Mize, Dennis Berry and Dayton Berry two each for the red-hot Newsies.

The Newsies are 1-5 in the race while the Chippers are 4-1-1.

The Giants limited the Cubs to a single run until the fourth and dominated play from the start, although they were outhit.

Jeff Scott, with help from Barry Fish, picked up the win. Fish fanned the first five batters he faced.

Rick Cluck, the loser, whiffed nine and yielded six walks.

The Giants are 5-1 in the standings while the Cubs are 1-4-1.

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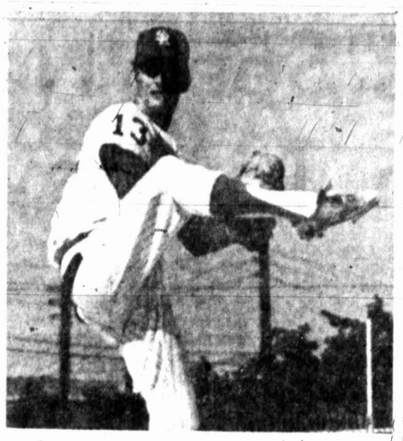

HANK POPE

Cardinals, Tigers Vie In Twin Bill Today

Two local sandlot baseball teams, the Tigers and the Cardinals, square off in a doubleheader at Steer Park today, with the first contest down for 1:30 p.m.

The Tigers have a gaudy 6-1 record while the Red Birds will be trying to improve upon a 4-5 mark.

Two former Big Spring High School hurlers, Junior Mendoza of the Cardinals and Hank Pope of the Tigers, likely will take the mound in the opening game. Thomas Ham, another BSHS ex, is due to charge the rubber for the Cards in the second contest. Johnny Ramirez, Ronnie Steen and Joe Cadenhead will be other flingers in uniform for the Cards.

If manager Tom Arista of the Tigers changes his mind about his first flinger, he would dispatch Lefty Bobby Griffin to the mound. Griffin pitched for Abilene Christian College the past spring.

Tony Fierro is now set for mound duty in the second contest for the Tigers. Sukie Flores will be warming up in the bullpen for the Bengals, in case he's needed.

The Tigers' only loss has been to Piedras Negras and the locals got a split in a two-game set with the Mexicans.

Other starters for the Tigers include Albert Mendoza, shortstop; Jessie Zapata, center field; Jody Flores, right field; Tom Arista Jr., left field; Pogie Rodriquez, second base; Billy Pineda, third base; Billy Weatherall, first base; and Gary Don Newsom, catcher.

Nico Paderez could replace Newsom in the second game behind the plate while Andy Gamboa could go to third, Zukie Flores to first and Junior Corrales to second.

For the Cardinals, Joe Martinez will be catching, Pat Martinez Jr., at first base; Pano Rodriquez, at second; Felix Martinez at shortstop; Tony Martinez at third; Avel Ramirez in left; Ronnie Wrightsil in center and Dean Gilstrap in right.

Others in uniform for the Cards will be Johnny Olague, Jesse Olague, Mingo Rubio, David Gamboa, Pat Martinez Sr., and Juan Cervantes.

The first game will go nine innings, the second one seven.

Summer Basketball Loops To Open Play Tuesday

The door is still open for at least one team in the upper division of competition in the Summer Basketball program planned by Bill Richey here this summer.

Richey, who helps high school coach Kirby Pugh in season, will take on the added task of running a league for younger boys and said that openings exist for several clubs in that category.

The rules are simple for entry. Their managers or coaches must get in touch with Richey in the Runnels Junior High School gymnasium sometime this week. He will be there from 6 to 9 p.m. daily. There is no charge for admission. Richey plans a coaching regimen in conjunction with the operation of the leagues.

Seven teams are now ready for play in the league for sophomore-and-older boys. Their captains will be:

Team 1—Bruce Hutto. 2—Johnny Olague. 3—Ben Johnson. 4—Herman Evans. 5—James Brown. 6—Steve Tidwell. 7—Richard Bullard.

Two games a week are planned for each team through the next two months. Eight-minute quarters will be unreeled and regular standings will be published. It will require about an hour to play each game.

Games are on tap from 6 to 9 p.m. nightly Tuesday through Thursday. Fridays will be devoted to younger players.

BILL RICHEY

Four new basketballs were purchased recently for workouts and league play. At the conclusion of the regular season, a double round-robin tournament is planned.

First week's schedule:

MONDAY—Workouts from 6 to 9 p.m.
TUESDAY—6 p.m., Team 1 vs. Team 2; 7 p.m., Team 3 vs. Team 4; 8 p.m., Team 5 vs. Team 6.
WEDNESDAY — 6 p.m., Team 7 vs. Team 8; 7 p.m., Team 1 vs. Team 3; 8 p.m., Team 4 vs. Team 5.
THURSDAY — 6 p.m., Team 2 vs. Team 8; 7 p.m., Team 6 vs. Team 7; 8 p.m., Team 9 vs. Team 10 (younger group).

McLain Notches 99th Hill Win

DETROIT (AP) — Denny McLain pitched a three-hit shutout for the 99th victory of his career and Norm Cash hit a two-run home run as the Detroit Tigers whipped the Oakland Athletics 2-0 Saturday.

McLain went the distance for the eighth time this year in lifting his record to 9-5. The only hits off the 25-year-old right-hander were a pair of singles by Bert Campaneris and another single by Phil Roof.

After Roof's second inning single McLain retired 19 batters in a row.

Cash's home run, his ninth, landed in the upper deck in right-center field off Oakland starter and loser Chuck Dobson, 5-5. It followed a walk to Al Kaline in the fourth. Cash also hit a two-run homer in Friday night's 5-3 loss to the Athletics.

The victory gave McLain a lifetime record of 14-2 against Oakland.

Oakland	000 000 000	0 3 0
Detroit	000 200 00x	2 6 0

Dobson, Lindblad (8) and Roof; McLain and Freehan. L — McLain, 9-5. W — Dobson, 5-5. HR — Detroit, Cash (9).

Lee Advances To State Meet

ARLINGTON — Midland Lee won its way to the Class AAAA State Baseball tournament by blanking Haltom City, 2-0, here Friday behind the five hit pitching of sophomore Mike Griffin.

Lee managed only two safeties, both by Mike Cross, but scored once in the sixth and again in the seventh.

The Rebels had defeated Haltom City earlier in Midland. Lee now takes a 23-9 record into next week's four-team State tournament at Austin. Haltom City finished its season with a 16-14 mark.

Cross and Jim Buron counted the runs for the Rebels.

Orioles Slam Pilots, 10-0

BALTIMORE (AP) — The rampaging Baltimore Orioles walloped Seattle 10-0 behind the two-hit pitching of Jim Palmer Saturday night, handing the Pilots their first shutout ever.

The victory extended the Orioles' latest winning streak to five and gave them 19 triumphs in their last 23 games. Seattle has lost four in a row.

Palmer, 7-2, making his first start since May 23 after he was sidelined with back troubles, permitted only one runner past first base. He struck out nine and walked two.

Boog Powell, who has driven in 28 runs while hitting in all but one of his last 24 games, and Paul Blair each had two runs batted in and Brooks Robinson had a single, double and triple in the 12-hit Baltimore attack.

Loser Gene Brabender, 2-4, was touched for seven hits and seven runs in 3 2-3 innings and his throwing error led to four unearned runs in the second.

Boswell Hurls Twins To Win Over Senators

ST. PAUL - MINNEAPOLIS (AP) — Harmon Killebrew's 13th homer topped off a seven-run Minnesota burst in the fourth inning Saturday and Dave Boswell pitched the Twins to a 10-3 romp over Washington.

Dave Boswell, 7-6, blanked the Senators on four hits until the ninth, when he left the game with a blister on his pitching hand. Reliever Bob Miller lost the shutout on doubles by Mike Epstein and Ed Brinkman.

The Twins sent 11 men to the plate in the fourth against Jim Hannan, 2-5, and reliever Frank Bertaina. Killebrew lined a home run into the right field bullpen to cap the explosion.

Chuck Manuel's single, a walk and John Roseboro's double produced the first run and Hannan wild pitched another home. Cesar Tovar's run-scoring single chased the Senators' starter. Leo Cardenas' single drove in another run and Tony Oliva also singled before Killebrew unloaded.

Wash	000 000 001	1 6 2
Minnesota	020 210 00x	10 9 0

Hannan, Bertaina (4), Humphreys (5), Baldwin (8) and Casanova; French (6); Boswell, Miller (9) and Roseboro. W — Boswell, 7-6. L — Hannan, 2-5. HR — Minnesota, Killebrew (13).

Cabots Decision Colts, 9 To 8

The Cabots scored two runs in the final inning to edge the Colts, 9-8, in American Little League play here Friday night.

Doug Robison blasted a home run for the Cabots, as did Bill Whittington for the Colts.

Robison and Hatfield divided time on the hill for the Cabots, limiting the Colts to six hits. Hatfield was credited with the win.

Colts	ab	r	h	Cabots	ab	r	h
Burrows 1b	4	1	1	Massey 2b	3	2	2
Marquez rf	3	2	0	Douglas cf	3	0	0
Whitaton ss	4	2	1	Dixon 3b	4	1	1
Walton p	3	0	2	Robson p-ss	3	3	2
Jackson c	2	0	0	Hfield ss-p	3	0	0
Stasey 3b	3	1	2	Thomas rf	2	3	2
Broughton cf	2	1	0	Tyra c	3	0	2
Smith lf	2	1	0	Fort 1b	1	0	0
Dickens 2b	1	0	0	Gomez lf	1	0	0
Murphy c	1	0	0	Aichbian lf	1	0	0
Solis p	2	0	0	Place lf	0	0	0
Ringener 3b	0	0	0				
Totals	27	8	6	Totals	24	9	9

Colts	003 500—8
Cabots	212 022—9

Blass Does It All As Corsairs Win

ATLANTA (AP) — Steve Blass started two scoring bursts with singles and scattered six hits as the Pittsburgh Pirates crushed the Atlanta Braves 10-2 Saturday, ending a three-game losing streak.

Blass won his fifth game against two losses, beating the Braves for the fifth straight time in two years.

After Manny Sanguillen gave the Pirates a 1-0 lead in the second inning with his first homer of the season, Blass started a tie-breaking four-run rally in the third with a one out single. He came around on Matty Alou's double, and Alou eventually scored on a sacrifice fly by Rich Hebner.

After Willie Stargell walked and Roberto Clemente singled, Sanguillen rapped a two-run double against loser Pat Jarvis, 5-4.

The Pirates added a run in the eighth when Clemente tripled and scored on Al Oliver's double. Blass singled with one out in the ninth and scored on Stargell's single. Clemente later belted his sixth homer with two on.

The first Atlanta run scored on a ground out, and Hank Aaron doubled across the second in the fifth.

Pitt	014 000 014	10 14 1
Atlanta	010 010 000	2 6 2

Blass and Sanguillen; Jarvis, Johnson (4), Raymond (8) and Didier. W — Blass, 5-2. L — Jarvis, 5-4. HR — Pittsburgh, Sanguillen (1), Clements (6).

Beckart May Miss Month Of Season

CHICAGO (AP) — Can the Chicago Cubs continue their sizzling pace with potential All-Star second baseman Glenn Beckert sidelined a month with a fractured right thumb?

Beckert, who guards second base like a football linebacker, survived earlier baseline collisions with Richie Allen of the Phils and Mike Shannon of the Cardinals to remain a brilliant keystone in the Cub infield.

But Friday, the man Cub manager Leo Durocher calls the most complete player in the National League, snagged his thumb while tagging pitcher Tony Cloninger on a double play during Chicago's 14-8 defeat of the Cincinnati Reds.

Now Glenn is gone, three weeks to a month, and the Cubs are blue.

Nate (Pee Wee) Oliver, a Yankee discard, or Jim Qualls, now hitting over .300 for Tacoma in the Pacific Coast League, will replace Beckert, a .288 batter nearly impossible to strike out, and a fielding whiz.

Beckert's injury, fracture of the metacarpal bone at the base of his right thumb, came almost on the eve of a high pressure, 11-game road trip starting Tuesday.

It takes the high-flying Cubs against two western division powers, the Atlanta Braves and Cincinnati, and their formidable eastern division rivals, the Pittsburgh Pirates.

The experts have said right along the Cubs can take it all—as long as catcher Randy Hundley, Beckert, Kessinger and third baseman Ron Santo remain intact around the bases.

Sunland Plans 98-Day Season

SUNLAND PARK, N.M. — Sunland Park has received tentative approval for 98 racing days for the 1969-70 season.

The dates were okayed by the New Mexico Racing Commission in a meeting held over the weekend at Raton, N.M.

Art Johnson, who'll shortly take the helm as Sunland Park's general manager, attended the meeting.

The 98-day request is the biggest in Sunland history. The longest meeting ever held at Sunland covered 95 days.

Acording to the track's '69-'70 plans, the season would extend from Oct. 3 through May 10. This would provide an additional spring weekend of racing.

Last season, Sunland was granted 94 racing days between Oct. 4 and May 4.

Game Called In Chicago

CHICAGO (AP) — The Chicago Cubs and Cincinnati Reds were rained out Saturday with the Reds batting in the top of the ninth in a 5-5 game.

The Reds had two outs and a man on when the rains came, and after a 53-minute delay the umpires called the nationally-televised contest. The game will be replayed at a later date.

The Reds, who fell behind 5-1, pulled even with three runs in the eighth inning. Alex Johnson opened the eighth with a single, driving out Chicago starter Bill Hands, and Tony Perez greeted Ted Abernathy with a single. After Lee May struck out, Johnny Bench doubled in one run.

Dick Selma relieved and Tommy Helms grounded out, scoring Perez, before pinch-hitter Jimmy Stewart singled in the tying run.

Rookie Nagy Stops Royals Behind Sox

BOSTON (AP) — Rookie Mike Nagy scattered nine hits for his first major league shutout and the Boston Red Sox backed him with a lusty early attack for a 4-0 victory over the skidding Kansas City Royals Saturday.

The loss was the ninth for the American League expansion club in its last 10 decisions.

Nagy, a 21-year-old right-hander, permitted only one runner to reach third base and was never in difficulty as he hiked his record to 3-0.

The Red Sox got Nagy the only run he needed in the first inning when Carl Yastrzemski walked, stole second and scored on Rico Petrocelli's double into the left field corner.

George Scott, who had hit a game-tying, 10th inning homer in his last previous at bat Friday night to help the Red Sox to a 4-2, 11-inning victory, drilled another homer — his sixth of the season — in the second inning to make it 2-0.

Kansas City	000 000 000	0 9 0
Boston	110 020 00x	4 11 0

Bunker, Burameier (5) and Paepke; Nagy and Gibson. W — Nagy, 3-0. L — Bunker, 2-3. HR — Boston, Scott (6).

Giants Outlast Lions, 6 To 5

The Giants won their first Sophomore Teen-Age league game in three starts by edging the Lions, 6-5, Thursday night.

The Lions erupted for four runs in the fifth to tie the count only to have the Giants score again in the seventh.

The Lions are winless in three league assignments.

Giants	ab	r	h	Lions	ab	r	h
Morales 3b	3	1	0	Yanez p	4	1	1
Villa 1b	4	2	2	Wood cf	4	2	2
Crawford p	3	2	1	Robles c	4	0	0
Ortega 1b	4	1	1	Eason lf	4	0	2
Gonzales c	4	0	1	Thomas ss	3	0	0
Massey 2b	4	0	0	Haley 1b	3	0	0
Duron cf	3	0	0	Parker 3b	3	0	2
Burrow ss	3	0	1	Rodaer 2b	3	1	1
Grice rf	2	0	0	Rodriguez rf	2	1	0
Soles rf	0	0	0				
Totals	30	6	6	Totals	29	5	6

Giants	200 030 1—6
Lions	000 140 0—5

MORE SPORTS ON PAGE 10-B

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6.00-13	$13*	$3*	1.59	8.25-14	$21*	$11*	2.36
6.50-13	$15*	$5*	1.79	8.15-15			2.38
7.00-13	$17*	$7*	1.94	8.55-14	$23*	$13*	2.57
6.95-14			1.96	8.45-15			2.57
7.35-14	$18*	$8*	2.07	8.85-14	$25*	$15*	2.86
7.35-15			2.08	8.85-15			2.79
7.75-14	$19*	$9*	2.20	*With trade-in tires off your car. Whitewalls $3 more each.			
7.75-15			2.21				

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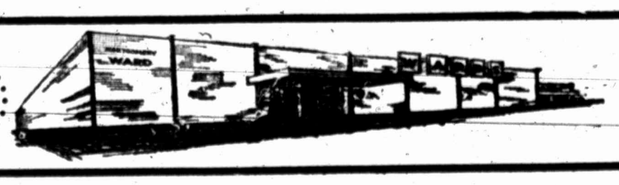

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(Photo by Danny Valdes)

Smallest Of The Small Fry

Pictured here are the Greens, a team competing in the American PeeWee League here. The boys start out at nine years and get their first taste of Little League ball. Front row, from the left, Bryan Robinson, Ricky Sparks, Harold Rice, Brent Overman and Mark Eastland. Second row, Eugene Alexander, William Hart, Ronnie Maldonado, Tommy Judd and Ray Burchell. Third row, Marcus Aguilar, Roland Maldonado, Russell Bokelman and Craig White. Fourth row, D. W. Overman, Pete Maldonado, James Rice, all coaches, and manager Richard Sparks.

Houston's Fun World Is Now In Full Swing

HOUSTON — Houston's Astrodomain is now in full swing.

"The World's Greatest Family Entertainment Complex," as Astrodomain is humbly referred to by impresario Judge Roy Hofheinz, has opened all its doors to its many "fun" facets for the summer tourist season.

Astros baseball and Astroworld have just recently been joined by Ringling Bros. and Barnum & Bailey Circus to present varied entertainment appeal to an entire family.

All three multi-million dollar attractions are within a few feet of each other — Astros baseball in the Atrodome, the Circus in Astronall and Astroworld.

If you're spending the night, there are four hotels within the complex — Astroworld Hotel, Holiday Inn - Astroworld, Sheraton-Inn-Astroworld and Howard Johnsons-Astroworld — all with rooms that include two queen size beds, color-television and availability to four pools and a children's play area, plus restaurants and clubs.

Astroworld has just recently added a new adventure, called the "Bamboo Shoot", which is billed as "one of the best adventures" in the amusement park business.

"The Greatest Show on Earth" is held twice daily at 2:30 and 7:30 p.m., on a continuing basis through September 1.

It really takes a couple of days to enjoy all the wonders of this complex.

And, if you happen to plan a trip when the Astros are not home, you will want to put a tour of the Astrodome on your "must" list.

The following is Astrodomain's summer schedule:

ASTROWORLD

Open daily 10:00 a.m. to 10:30 p.m. and 11:00 a.m. on Saturday.

CIRCUS

Daily at 2:30 and 7:30 p.m. in Astrohall through Sept. 1, 1969.

ASTROS BASEBALL

June 10		11	12	vs. Pittsburgh
June 13	14	15	22	vs. San Diego
June 23	24	25	26	vs. San Francisco
June 27	28	29		vs. Atlanta
July 10	11	12	13	vs. Cincinnati
July 14	15	16		vs. Los Angeles
July 24	25	26	27	vs. Philadelphia
August 4	5	6		vs. Chicago
August 8	9	10		vs. Montreal
August 12	13	14		vs. New York
August 29	30	31		vs. Pittsburgh
September 1	2			vs. St. Louis

ASTRODOME TOURS

Daily at 10:00 a.m., 1:00 p.m. and 3:00 p.m. — special 5:00 p.m. tour when Astros are out-of-town and one tour only at 10:00 a.m. when a day event is scheduled in the Astrodome.

The Astrodomain Bonus Fun Book is available at over 1,000 outlets throughout the Southwest which allows you to enjoy all these events at a savings.

Free brochures with more detailed information may be secured by writing: Astrodomain, P.O. Box 288A, Houston 77001.

Bovines Seek New Role In Tourney

By The Associated Press

Texas' Longhorns, court jesters of the 1968 NCAA College World Series, are planning a change in format this year—they want to play the straight man this time.

The Longhorns were all but laughed out of the national championship baseball tournament in their opener last year, when they built up a 5-0 lead against Oklahoma State, then were shut out the rest of the way and lost 8-5.

"I think the general feeling of those who saw us play was that we didn't belong there," said Texas head coach Cliff Gustafson, recalling the nightmarish climax of his rookie season as a collegiate baseball coach.

The Longhorns already have sent up strong warnings that they don't intend to repeat last year's opening performance. They'll enter the tournament with a 33-4 regular record as the No. 1 ranked team in the nation by the newspaper Collegiate Baseball.

Texas recovered enough in the 1968 tournament to win its second game but bowed out by losing its third round match, making the overall trip a failure and leaving something to build on for 1969.

"There was some talk about coming back up here again and winning," Gustafson said. "And the way they've played this year proves their dedication."

Braves Shade Cats, 3 To 2

...edged the Wild... National Little ... here Friday.

...on the year, ... their firepower ... a double by James ... by Mark ... the issue the ... also got ... win.

... combined to ... no hits.

... stand 6-6.

	ab	r	h
Braves			
	3b	3	0
	1b	0	1
	ss	0	0
	3b	0	0
	rf	0	0
	ss	0	0
	1b	0	0
Totals		3	1

300 000 2

002 000 0

Princeton Coach Plans To Change Offense

PRINCETON, N.J. (AP) — Jake McCandles has seven circles on a piece of paper and when he finishes his game of coaching tic-tac-toe this much is certain—Princeton's famed single-wing football offense will undergo some changes.

It might even go the way of the flying wedge and the drop-kick and disappear, but McCandless isn't talking.

It's not that Princeton's new head man—Dick Colman resigned to become athletic director at Middlebury—is the shy sort. It's just that he doesn't know yet.

"There are going to be a lot of changes," he promised. "We've been holding our offensive meetings since early May and we're not through yet, but there have already been some changes. We've made some decisions that will change Princeton's offense.

"I've got seven circles on a piece of paper representing offensive players and I need four more."

You can bet that that two of the circles are senior Scott MacBean and junior Brian McCullough, both outstanding tailbacks a year ago. McCandless wants them in his offensive backfield at the same time.

"It bothered me that McCullough had to wait for MacBean to get tired, or vice versa. So we've decided to go with a multiple offense, utilizing all four backs to run with the ball and perhaps throw it."

In the traditional single-wing set-up, the tailback and fullback line up four yards or so behind the center and one of them takes a direct snap. The wingback lines up as sort of a semi-flanker and blocker while the quarterback—or blocking back—leads the interference and also rarely touches the football. The two set backs do most of the running and passing.

"Our passing attack has been anemic for too long," lamented McCandless, who was in charge of the offense under Colman. "We were sixth nationally in rushing last season and still had only a 4-5 record. If you don't have a passing attack to complement your running game you're probably in trouble today.

"We're considering some alternative which will let us open up the offense. We've been running a two-back offense, but modern football demands you use all four backs. I consider it the crime of my coaching career that Jim Koloski, last year's wingback, didn't have the ball more.

"We can run a four-back offense without a T-formation quarterback directly behind the center but there's a good possibility that the blocking back position may disappear from our offense."

If Princeton does abandon the single-wing, it will leave East Carolina as the formation's last major bastion. And if McCandless decides to go with the T, look for MacBean, his best passer, to be the quarterback.

"Some of the things we're going to do will be dictated by what the defenses have been doing against us," McCandless said.

What the defense have been doing is stopping Princeton's pet single-wing plays more and more each year. The raw power of the single-wing with its double-team and trap blocking no longer ruthlessly grinds down the opposition and opposing teams no longer panic during the one week of the season they must prepare to face it.

"We still beat the teams we're supposed to beat," McCandless said. "But we've found it harder and harder to beat the teams that have personnel as good or better than ours.

Westside, Catholics Win In Church League Play

Westside Baptist edged Berea Baptist, 4-3, with a run in the ninth and Immaculate Heart of Mary Catholic slugged Salem Baptist, 13-9, in Church Softball league play here Friday night.

Bud Owens tipped the scales Westside's way with the ninth inning run. He had reached base with a single and crossed the plate after two men had been retired on a bobble.

Berea managed only four hits but almost won the game with two in the eighth, taking advantage of erratic play on the part of Westside.

Jerry Don Paige's home run with one on in the last half of the round, however, kept Westside in the game.

Vaughn Martin had two hits tackling Angelo State College in for Berea as did Jackie Owens. Paige and Monroe Sunday for Westside.

The Catholics broke loose for 14 hits to wipe out the Salem team, Jackie Blizzard and Raymond Hatlenbach collecting three safeties each for the winners.

Blizzard had four runs batted in for the Catholics, collecting a home run and a double in addition to a single. His round tripper was a three-run blast in the first.

Six runs in the sixth inning enabled the Catholics to put the game on ice.

Darrel Morgan and Bob Mickler each had two safeties for Salem.

Berea	ab	r	h	bi
O'Dell 2b	5	0	0	0
Hixson ss	3	0	0	0
Martin p	4	2	2	0
N'born c	4	1	1	0
Mo'ery cf	4	0	1	0
Hughes rf	4	0	0	0
Banks 3b	4	0	0	0
Johnke lf	3	0	0	0
Y'b'ough lf	1	0	0	0
Myers 1b	4	0	0	0
Totals	36	3	4	0

Westside	ab	r	h	bi
Carter ss	5	1	0	0
Owens 3b	5	1	2	1
M'hall lf	3	0	0	0
B'cliff 3b	0	0	0	0
Paige p	4	1	2	2
Ross c	3	0	0	0
Caudill 1b	4	0	0	0
Leopard 2b	4	0	0	0
Vernon cf	2	0	0	0
B.Owens cf	2	1	1	0
Lindsay rf	0	0	0	0
Sunday rf	2	0	2	0
Totals	34	4	7	3

Berea	100	000	020—3
Westside	001	000	021—4

Catholic	ab	r	h	bi
Barber ss	4	2	1	0
Chead 2b	3	1	2	1
Johns lf	4	1	1	0
B.zard cf	5	2	2	4
Schmidt p	4	2	2	1
Boodle 1b	2	2	1	0
H'bach c	3	2	3	1
Fryar 3b	4	1	0	0
L.H'bach rf	4	0	1	0
Totals	33	13	14	7

Salem	ab	r	h	bi
Morgan cf	4	0	2	1
Brooks 3b	5	1	1	0
Walker ss	3	1	1	2
J.W'ker 1b	4	0	0	0
Mickler p	3	2	2	0
Am'son c	3	2	0	0
W.W'ker lf	3	1	1	0
Pitman rf	3	1	1	2
C.W'ker 2b	0	0	0	0
A.W'ker 2b	1	0	0	0
R.W'ker rf	2	1	1	0
Totals	31	9	9	5

Catholic	403	006	0—13
Salem	204	003	1— 9

Official scorer — David Morton

RUIDOSO D'NS RESULTS

A.M. RACES

FIRST (350 Yards) — Easy Jet, 2.20, 2.40, 2.20; Hank Ace, 2, 17.00, 5.60; Parr Pooh, 2.60. Time — 17.84.

SECOND (350 Yards, purse 1000) — Four To Go, 5.60, 3.40, 2.80; Rock 'N Eddie, 6.60, 3.60; Too Field, 8.40. Time — 18.18.

THIRD (350 Yards) — Precious Jones, 3.00, 2.80, 2.40; Rebel's Image, 11.40, 4.60; The Sniper, 3.00. Time — 18.29.

FOURTH (350 Yards) — Black Mood, 3.280, 9.40, 5.60; Hell's To Betsy, 3.40, 2.80; Je Roon, 3.00. Time — 18.19.

FIFTH (350 Yards) — Miss Three Wars, 5.00, 3.00, 2.60; Leota's Dial, 6.60, 4.20; Dial Chick, 5.00. Time — 17.99.

P.M. RACES

FIRST (350 Yards) — Gotogether 8.20, 3.80, 2.80; Mystery Moon 6.60, 3.40; Mr Explorer 3.20. Time 18.25.

SECOND (350 Yards) — Velox Bar 7.60, 4.00, 2.20; Miss Mayduck 8.20, 2.40; Mighty Moon 2.20. Time — 18.47.

Daily double pd. $42.60.

THIRD (350 Yards) — Busy Chick 25.60, 10.60, 7.60; Goldseeker Bud 3.80, 3.20; Noble Maiden 6.60. Time — 18.27.

FOURTH (350 Yards) — Miss Fund 94.60, 26.40, 7.40; Prissy Olene 6.40, 4.00; My Talent 2.40. Time — 18.07.

FIFTH (350 Yards) — Dallas Rebel 10.40, 4.60, 4.00; Miss Bar Killihan 12.60, 7.00; Papa Bar Hvaro 3.40. Time — 18.33.

SIXTH (350 Yards) — Pana Go Go 25.40, 14.00, 7.40; Jet Injun 5.00, 3.00; Bar None Poco 4.40. Time — 18.23.

SEVENTH (350 Yards) — Chudell's Roma 29.20, 9.80, 10.200K; Easter Rock 12.80, 11.40; Shady Canal 11.60. Time — 18.38.

EIGHTH (350 Yards) — Go Mobile 9.00, 4.40, 3.80; Zambar Tonto 21.20, 12.20; Nightshirt 8.00. Time — 18.39.

NINTH (350 Yards) — Broadstick 8.60, 3.60, 3.20; First Divi 3.60, 3.800K; Coolidge Rocket 6.0. Time — 18.14.

Big Q, $511.60;

TENTH (350 Yards) — Rocker Lady 16.00, 5.20, 3.80; Jet Sonner 2.80, 2.60; Dear George 4.80. Time — 18.50.

ELEVENTH (350 Yards) — Dance Night 72.00, 5.60, 3.60; Rock Um Breeze 6.80, 6.20; Sissy Bracket 11.40. Time — 18.38.

TWELFTH (350 Yards) — Forthcoming 5.60, 2.80, 2.20; Howdy Jones, 2.40, 2.20; You Never Know 5.2. Time — 18.3.

Quin. pd. $56.00.

Attendance 3,200. Total handle, 148,780.

Fields Resigns

BRADY — Fletcher Fields has resigned as head football coach at Brady High School, without revealing future plans. He has been here since 1966.

McMurry Will Play Seven Non-Conference Quintets

ABILENE — McMurry College's 1969-70 basketball schedule has Lone Star Conference written all over it, with the league expanding to 10 teams this coming season.

The Indians play a 25-game schedule, featuring seven non-conference and 18 conference games.

New foe on the schedule is Southwestern University of Georgetown, who McMurry hasn't played since 1965. Other non-league encounters include Hardin-Simmons University, Abilene Christian College and Midwestern University.

McMurry plays Southwestern in a single game at Indian Gym, while the other non-conference foes feature two-game series.

LSC play opens in early December, with the Indians San Angelo on Dec. 13. Tarleton State and ASC are competing for the conference championship for the first time since entering the LSC in spring of 1968.

Hershel Kimbrell will begin his 11th season as head coach. His 1968-69 club went 18-9, finishing fourth in the LSC.

The schedule:

Nov. 25 Midwestern here.
Nov. 29 Southwestern here.
Dec. 2 Midwestern at Wichita Falls.
Dec. 6 Hardin-Simmons here.
Dec. 11 ACC here.
Dec. 13 Angelo State at San Angelo.
Dec. 20 Howard Payne at Brownwood.
Jan. 3 Southwest Texas here.
Jan. 5 Texas A&I here.
Jan. 8 Stephen F. Austin at Nacogdoches.
Jan. 10 Sam Houston at Huntsville.
Jan. 15 Sul Ross at Alpine.
Jan. 17 East Texas State here.
Jan. 19 Tarleton State here.
Jan. 22 ACC here.
Jan. 24 Angelo State here.
Jan. 26 Sul Ross here.
Jan. 29 Hardin-Simmons here.
Feb. 2 Howard Payne here.
Feb. 7 Southwest Texas at San Marcos.
Feb. 9 Texas A&I at Kingsville.
Feb. 14 Sam Houston here.
Feb. 16 Stephen F. Austin here.
Feb. 21 East Texas at Commerce.
Feb. 23 Tarleton State at Stephenville.

Reed's Cops 8-4 Verdict

In the only City Softball league game played Thursday night, Bill Reed Insurance pummelled Baroid Chemical, 8-4, to remain in contention for first place in the standings.

Baroid outhit the Insurers, 10-6, but a six-run third inning kept the Reed team on the high road.

Roy New's grand slam home run was the highlight of the inning. In all, he accounted for five runs during the contest.

New was the only player on his team to get two hits. He also stole a base.

Francis Johns had three safeties for the Baroid team, as did Gene Tyra.

Baroid	ab	r	h	bi
Tyra 3b	4	1	3	1
Barber rf	3	0	1	0
Johns lf	4	1	2	0
Hurst c	3	0	1	0
Hunett 2b	3	0	0	0
Enger 3b	1	0	0	0
P.Fryar 1b	3	0	0	0
C.head cf	3	0	0	0
C.Fryar ss	3	1	1	0
Williams p	1	0	0	0
H'bach c	1	1	1	0
Totals	29	4	10	4

Reed's	ab	r	h	bi
Young cf	4	2	1	0
Sorley 2b	2	2	1	0
New ss	3	1	2	5
Cox c	3	0	0	0
Arista lf	2	1	1	0
B.game 1b-p	2	0	0	0
Dodson 3b	2	1	1	1
Lemon rf	3	0	1	1
Camp p	0	0	0	0
Coffee 1b	2	1	0	0
Totals	23	8	6	7

Baroid	200	100	1—4
Reed's	206	002	x—8

Official scorer—David Morton

Rockets Keep Winnings Ways

The Rockets strengthened their hold on the International Little League lead by outlasting the Sabres, 4-3, here Friday night.

The Rockets are now 9-1 in the standings while the Sabres dropped back to 6-4.

Jeff Bradshaw was the winning flinger. He scattered four Sabre hits and scored one of his team's runs.

Vance Blackwell executed a double play for the Rockets in the sixth inning to quell a Sabre rally, at a time the Sabres had two runners on with no one out.

Joe Baranik mopped up for Bradshaw in the late innings.

The Rockets now have a three-game bulge over the Talons and the Sabres in the standings.

Rockets	ab	r	h
Vazuela cf	4	0	0
B.Shaw p-ss	2	1	1
Peterson 1b	3	0	0
Baranik 2b-p	3	1	0
Blackwell 3b	3	1	1
Brewer ss-2b	2	1	1
Speros c	2	0	0
Braselton lf	1	0	0
Fittinger lf	0	0	0
Lowry ph	1	0	0
Johnson lf	0	0	0
Banks rf	2	0	1
Totals	23	4	4

Sabres	ab	r	h
Holguin rf	3	0	1
Hunnicutt ss	3	2	1
Cain lf	3	1	2
Bdeaux 3b	2	0	0
Law 1b	1	0	0
Moole p	3	0	0
G'blanket rf	3	0	0
Sledge 2b	2	0	0
Allander c	2	0	0
Totals	22	3	4

Rockets	200	101	—4
Sabres	001	002	—3

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CAMPUS AFTER CAMPUS STIRRED WITH DISSENT, DEMONSTRATION, VIOLENCE

This Has Been A Far From Silent Spring At Colleges

By SAUL PETT
AP Special Correspondent

"You brought us up to care about our brothers," the boy said to his elders. "You brought us up not to run away from injustice but to recognize it and fight it and destroy it.

"And now you castigate us. You castigate us because we think and we care. You demean our consciences, the consciences for which you are largely responsible. And you insult us by describing protest as our social fun.

"Now I want to get this much clear. To think is to make oneself very uncomfortable. To care is to sacrifice something and to act on that is to risk something. To enjoy that is sick and we don't enjoy it.

READY TO DESTROY

"We'd rather live. We'd rather be together and play our music and be in the mountains. This world remains somewhat consumed by insanity. We acknowledge, we do acknowledge with gratitude, you know, the great gifts that you've brought to this earth. But some of these gifts trouble us very deeply and what troubles us even more deeply is that fact that you would have us ignore that which remains to be done.

"The world seems ready to destroy itself and I ask you not to contribute to that destruction."

The boy's name is Pat Stimer and he is student body president at the University of Colorado, a relatively quiet campus at Boulder. Stimer is a student activist who believes in fighting for change within the system and in this appeal was talking to the Board of Regents of his university. How do you react to him?

Does he bore you, impress you or irritate you? Do you think he was eloquent and his words illuminating? Or do you find your stomach muscles tightening, your back stiffening and the thought mounting: Just who in the hell does he think he is, this kid who never fought a war or a depression or met a payroll, who is he to lecture his elders—did you almost say, better?—on the meaning of words and the nature of hypocrisy?

YOUR ANSWERS

Your answers may tell you much about a subject most people are bored with and a few yet understand—the great student uprising of 1969, the shattering spring of wild discontent now pausing for graduation and summer. It leaves behind more questions than it answered. Why? How? Why do they raise such profound hell? How did they get that way? Who are they? What do they represent? Is it contagion or conspiracy? And, praise God, when will it end?

"We are in for a long haul," says Roger W. Heyns, chancellor of the University of California, Berkeley. New recruits to protest are coming up all the time along a transmission belt of attitudes which runs stronger between the young and the younger than between children and parents. "And if you think I'm radical or far out," many college activists have told Kenneth Keniston, the Yale psychologist, "wait until you see my younger brother (or sister)."

MIXED BAG

Student activists are a mixed bag of bright, articulate, likeable and obnoxious kids who, the experts tell us, most frequently come from affluent, middle-class liberal homes. They include idealists seeking reforms within the system, on their campus and in Washington. They include radicals vaguely seeking a revolution to replace the system with a vaguely conceived Marxism, which is unlike Russia's—they are equally critical of Russia and the United States—and is, in fact, unlike any now existing.

Finally, the activists include outrageous nihilists who come to the barricades loaded with their own psychological baggage, who get their kicks out of breaking windows, goading a cop, tossing a dean out or saying, as one did recently to Morris Abram, distinguished liberal, former diplomat to the United Nations and now president of Brandeis University:

"Substance? I'm not interested in substance. I'm here probing your moral blubber to see if you have any vertebrae left."

The nihilists, we are told, are a small minority within the activists, who have been attracted to the movement by the increasing publicity. They are, we're told, the "alienated," the ones who hit the hard drugs or sex as if it were a club with which to beat their elders. They are, according to Dr. Seymour Halleck, University of Wisconsin psychiatrist, the "casualties of a devastating combination of affluence, permissiveness and neglect."

TINY MAJORITY

All activists together make up a tiny minority within the whole American student body. You may find it reassuring that most collegians are still typically collegiate and unpolitical. They are mightily about their dates, their fraternities, whether Yale decapitates Harvard at football. One night during the student revolt at the University of Connecticut, a night of a crucial rally before the barricades, there were at least 700 other students solemnly engaged elsewhere on the campus in an annual rite, a beer-chugging contest in which one demigod drank 19 bottles in 60 minutes. (Surely a generation which can do that can't be all bad.)

But in addition to the activists and the casual collegians there is a large group, in fact, a majority on some campuses, of moderates who are deeply concerned and highly critical of the American society, its government and its values. They may disagree with the activists on tactics but are usually sympathetic with their goals. They do not themselves seize buildings but when the cops bust heads it is the moderates who come a-running, join the majority and make possible, for example, the closing of a university. It is the moderates at the better universities, says Dr. Keniston, who usually supply American society with its leaders.

Without them the college revolution would be deader than the Edsel and, according to Carl Schorske, University of California historian, their elders make a big mistake in thinkng the campus uproar would end if the ringleaders were just rounded up. "In history," says Schorske, "when you confuse revolution with a few malefactors, you're in trouble. The British made that mistake about the Boston Tea Party."

MADE MISTAKE

Together, the activists, the idealists, the radicals and the moderates all gather fuel for their indignation in the same place—in the ills of modern society, the trauma of the times, the disparity between promised ideals and actual deliveries, and, always, in the contradictions of the generation gap.

After talking to students across the country this turbulent spring, one could ask the question, Whom should they believe?

'RAT RACE'

Is it the veteran of the depression who raised his children in the hope they would never have to worry about money and now is angered that they don't? Is it the middle-aged man who audibly yearns to escape the "rat race" of modern living and is appalled when his son seeks to avoid it in the first place? Is it the "enlightened mother" who hoped her children would not be inhibited by sex and now is horrified that they aren't?

Is it the good union man in Detroit, who took part in violent, illegal sitdown strikes in the thirties and now is shaken by the spectacle of his daughter taking part in violent, illegal seizures of college buildings? Is it the income tax cheater lecturing his son about rifling the dean's files? Is the judge, who remembers that it was the Americans who insisted at the Nuernberg war crimes trials that Germans should be held accountable for not disobeying their Nazi leaders, the same judge who now deals sternly with draft card burners?

Is it the middle-aged mother, working so hard at the League of Women voters, trying to console her daughter and restore her faith in the democratic process after the trauma of 1968—the rising expectations of the young, the deaths of Robert Kennedy and Martin Luther King, the defeat of Eugene McCarthy, the bloody, nightmarish chaos at the Chicago convention, the nomination of a man who had won no primaries?

But from the opposite cliff at the generation gap, the elders are asking many questions of their young. Whom among you shall we take seriously?

Is it the revolutionary who grows impatient when asked what he would replace the system with? Is it the young logician who justifies burning a university building by the "napalming of babies in Vietnam"? Is it the fearless student leader who knowingly breaks the law and immediately demands amnesty as his price for not continuing to break the law?

Is it the young master of the confrontation, who spits at the cops and then howls, before TV cameras, about police brutality? Is it the rationalizer who, as John W. Gardner says, is "vicious for virtue, self-indulgent for higher purposes, dishonest in the service of a higher honesty"? Is it the boy who was raised on "demand feeding" and now insists on instant gratification and instant reform? Is it the thoughtful rebel who profoundly dishonors his father by burning his country's flag? Is it the astute historian who acts as though history began with his birth and he and his peers are the sole avengers of the oppressed, the sole apostles of the good, the true and the beautiful?

DESTROYER

Is it, finally, the radical destroyer who is unaware that a society, any society, once destroyed is difficult to replace, that any organization of human beings is a fragile thing and, as Richard Rovere notes, "it is devilishly hard to get a human society in which decency has any room to function."?

In the human species, generation gaps, of course, are not unique to this era. Children have been shocking and baffling parents probably since the first caveman's son announced he could do his thing only in a treehouse.

There seems, however, little consolation in the fact that generation gaps are old stuff. This is the one we have to deal with.

A boy of 20 today sees the big bomb on the horizon, a cold war that does not end, a hot war that does not end, a draft that does not end, while the air around him grows dirtier, the streams get more polluted, the countryside gets more cement, traffic grows more congested, business gets bigger and less responsive to individual need, government, universities, corporations, unions all grow larger and in the great shapeless flood, a single human being sinks deeper in numbers, a cipher in somebody's computer.

RAVENOUS MONSTER

A boy of 20 today sees technology as a runaway ravenous monster providing more and more machines and less and less space and serenity for the individual human. In his lifetime, a boy of 20 finds it difficult to see that his country has solved any major human problems.

Unsettled though he may be by recent events, a man of 50 looks back and finds solace in the progress made in his longer life. He saw a great and crushing national depression ended and the government of his country begin to assume responsibility for the economic welfare of its people and the power structure reshaped to include labor with capital and a war won that urgently needed to be won, a war in which it was easy to distinguish the good guys from the bad. He can remember when there were no jet planes or space travel or polio shots or television or two-car families or pensions for the aged and electricity for the farmers. If in recent years, he began to doubt his government, he can remember many years when he didn't. If today's national problems begin to overwhelm him, he still nourishes an old-fashioned faith that somehow America produces the right man at the right time. In any case he is 50 and middle-aged and tired and it was a helluva rough day at the office. He has fought his wars, earned his living, raised his children, adjusted his dreams and asks now, perhaps not unreasonably, for a little peace.

One generation takes affluence for granted. The other can't and never will. It is, perhaps, the single most tangible fact that separates them.

FIRST IN HISTORY

This generation today is the first in our history, experts agree, which is not going to college just to earn a living. Freed of money problems, it is free to explore its mind and conscience, to delay the traditional burdens of adulthood, to learn more about more things, to concern itself with the quality of life and the needs of others.

This generation of young middle-class whites results from what is both good and bad in their country. They grew up taking for granted food on the table and a car in the garage and a freedom to move up and down and sideways in the social structure. Fewer Jews today have to worry about making the country club. Fewer Irish Catholics have to worry about getting a job in a Boston bank because they're Irish Catholics. Accustomed to economic security, accustomed to a relative absence of discrimination, they are more shocked than their fathers were to discover that poverty and bigotry still exist.

One generation takes comfort in what has been done. The other is outraged by what remains undone.

FREE TO SEE

For example, Henry Norr, graduate student, radical and leader of the Students for a Democratic Society at Harvard. He told an older man:

"Your generation had the depression and the war and for you the system proved itself, especially as it rewarded you. My generation grew up free of that loyalty and deep attachment. We were free to see its faults. When I was 10, I was totally fascinated by cars, read all the catalogues. Later it dawned on me that maybe a system which put that much into tail fins and left a lot of people hungry was all screwed up."

THIS GENERATION

This generation of college students was the first born into the atomic age. As children many of them watched those dandy documentaries about what would happen if the bomb fell—who would die, who would live, would a man be morally justified in using a gun to keep radioactive neighbors out of his family fall-out shelter? And all of today's students are old enough to remember when the world wobbled close to the real thing in the missile crisis of 1962.

Additionally, there is the immediate violence that surrounds the boy of 20 today. It comes directly into his living room on television. It turns public events into private traumas more often than in the boyhood of his father. Until he went to war, his father's exposure to violence usually was more remote. Generally he didn't see it; he read about it. The difference is enormous.

(AP WIREPHOTO)

Mid-Day Treat

A little Blackbuck, an Indian Antelope, gets some loving care and a mid-day snack in a special care section of the Columbus, Ohio, Zoo. The antelope was born April 19 and is shown getting a bottle from Mrs. Georgia Bolin.

Destroy An Airport For Homes, Firms?

GALVESTON, Tex. (AP) — In today's jet age, when airports are blossoming from farmland and city land, this is one place where the airport may be replaced by homes, schools and shopping centers.

The Galveston City Council has been requested to convert the 1,760 acres of Scholes Field into a residential area for 10,000 new homes.

The action would increase tax revenues by upwards of $4 million, supporters of the plan say, and add about $90 million to the area's economy.

The recommendation came in a report prepared by the Galveston Chamber of Commerce and delivered to the City Council in April by Les Daughtry, chairman of the chamber Housing Committee and editor and publisher of the Galveston Daily News.

The report said the airport currently is operating at an annual deficit of $30,000 and it brings in no ad valorem taxes.

The plan envisions use of an airport on the mainland, meaning a ride 15 or 20 minutes longer.

The report said that "probably nowhere in the country is there such a massive airport with 6,000 feet of runways, four miles from downtown, which will accomodate jets, which is used primarily by a relatively few private pilots."

"We don't need a 1,760-acre heliport," said Daughtry, referring to the shuttle helicopter service of Petroleum Helicopters, Inc., the most frequent user of the airport's facilities.

The Chamber of Commerce recommended that the council retain an independent consulting firm, approved by the Federal Aviation Authority, to explore the feasibility of building a newer airport on the mainland of Galveston County.

The chamber's recommendations are still under consideration by the council.

The 1,760 acres of Scholes Field represent 40 per cent of the inhabited area of the city, the report says, FAA restrictions prohibit the building of homes near the airport facilities and much of the airport land is lying unused.

The report finds a connection between residential and industiral use of the land:

"If current and future housing needs are to be met, it is imperative that a sizable tract of land be found so that Galveston can receive full economic benefit of the $5 million annual income from the new residents and industries which will locate here."

Galveston also suffers, according to the report, because the businesses located on the airport land are exempt from taxes on land and buildings. The rent they pay goes to pay off the airport's annual operating deficit.

Robert Hines, chairman of the chamber's air transportation committee, said he is wary of the plan because "not enough study has been given to it."

"Another problem," he said, "is that the plan would cost us $12 million or so. And I think voters would reject it."

Hines said the FAA would permit the sale of the airport only if an equivalent, or a better one were built nearby. The federal government has a lot of money tied up in Scholes Field, he said, including $90,000 invested in a recent runway addition and taxi strip lighting.

Hines also pointed out that Galveston is a resort town that depends on a tourist trade for much of its income. If the airport were moved off the island—even if it were still only 20 minutes from town—it might hurt the tourist traffic he speculated.

The chamber's report, however, concluded: "The committee feels that the growth of aviation, the growth of industrial complexes on Galveston Island and the other recent announcements of business expansion will not have the full benefit to Galveston Island unless we have adequate housing to meet our needs not only now but for the next 10-20 years."

In presenting the report to the council, Daughtry said, "You can, by this one action, make it possible for Galveston to become a metropolitan city of 100,000-plus population.

"You can by this action add upwards of 10,000 homes to our island.

"You can by this action add approximately $4 million tax revenue.

"You can by this action add upwards of $90 million additional spendable income."

"The committee," Daughtry said, "cannot afford the luxury of 1,760 acres serving so few of her citizens when we have a desperate and crying need for land to house our citizens now and allow for future growth."

REMAINS AN EYE OF ACADEMIC CALM IN THE STUDENT HURRICANE

UCLA: Why Not The Berkeley Road?

By GARVEN HUDGINS
AP Education Writer

LOS ANGELES (AP) — In the wake of the strident birth of the Free Speech Movement, on the University of California's Berkeley campus in 1964 — an event which ushered in the current, turbulent era of student unrest — it was expectable that the university's southern branch in Los Angeles would erupt in matching chaos.

Together, the two institutions form the keystone of the huge, nine-campus University of California system. They are roughly the same size with the same admissions requirements. Both share the same Board of Regents and the same operating philosophy. And both attract a large — 29,000-plus — and sophisticated student body.

PHENOMENON

The fact that UCLA has not gone the Berkeley road but remains an eye of academic calm in the student hurricane is something of a phenomenon in this time of trial for youth and for an elder generation trying, across the gap of years and experience, to understand what the tumult is all about.

There is no single reason why the sunny UCLA campus has been spared.

The same complaints are voiced here that students raise at Wisconsin, Columbia or Harvard.

But reforms and changes have come here, not in response to immediate pressure, but as a result of careful, joint planning by students and administrators.

Right after the Free Speech Movement swept the Berkeley campus, students, faculty members and administrators at UCLA organized a blue-ribbon commission. Its assignment was to work out the rules which UCLA would go by.

The commission met through an entire weekend and came up with a formula called the "Time, Place and Manner System."

DESIGN FOR LIVING

It was, simply put, a design for living and working at UCLA and it represented a maximum student input: The formula has remained relatively unchanged over the past five years.

The "Time, Place and Manner" formula not only provided the blueprint for a financially and administratively autonomous system of student self-government, but it also got down to the specifics of campus life. Students themselves ruled that rallies involving the use of amplified loudspeakers would be held away from laboratories where scientific experiments were being conducted and at a distance from libraries. Procedures for electing student officers and student activity chairmen to the legislative council along with faculty and alumni representatives also were spelled out.

The nuts and bolts for managing and turning out campus publications, organizing student clubs and selecting student committees is part of the formula, together with provisions for representation on the university's academic Senate, which afford students a direct voice in curriculum development and change.

HELPS

Byron H. Atkinson, UCLA dean of students, believes the location of the campus, hard by the affluent Los Angeles districts of Beverly Hills and Westwood, helps explain the calm which prevails.

Graduate student Harry Whitaker, working for his Ph.D. in linguistics, comes close to what appears to be the heart of the matter.

"There seems to be a tradition here," he says, "to bringing any viable student organization into direct contact with the administration. This includes the Students for a Democratic Society (SDS) and the Black Students Union."

All students at UCLA, Whitaker says, have access to major decision-making bodies on the campus.

"This access provides for discussion immediately upon the raising of an issue. As a result, confrontation is prevented. The discussion stage always is the first stage."

It was the students, Whitaker adds, who helped pick 37-year-old Chuck Young as chancellor to succeed the university's former, highly successful administrator, Franklin Murphy, now chairman of the board of the Los Angeles Times-Mirror Corp.

PERSONAL CONTACT

Young, one of the youngest men to head any major U.S. university, stepped up from his job as vice chancellor to Murphy last summer with a first-hand knowledge of student affairs gained over five years as a UCLA administrator.

His aim was, and is, to keep in closest personal contact with his students on any issue raised.

"The willingness of the administration to be receptive and open to requests from students for consideration of student problems always has been a part of the picture here," comment Vice Chancellor Paul O. Proehl. "There has always been this feeling of free access."

Young believes a major difference between UCLA and other large university campuses has been the development of what he calls meaningful student participation over a long period.

Young doubts that UCLA's student body includes a significantly larger conservative element than Berkeley, for example.

"But I would guess that non-extremist, committed liberals are more prevalent here," he says.

LIBERALS

In the vital area of providing opportunity for minorities, UCLA has its black, Mexican-American and Asian-American study centers.

"The guiding principle for us in admitting minorities," says Young, "has been to do extensive recruiting among people we have considered capable of meeting our standards. In borderline cases, where high school records are not indicative of competence but of educational and environmental problems, we take these into serious consideration."

HIGH POTENTIAL

"Our admissions policies are set," Young says. "We have to be able to respond to the public as to how we admit applicants on an equitable basis."

Faced with this situation, UCLA last summer launched a student-backed program to recruit additional minority students.

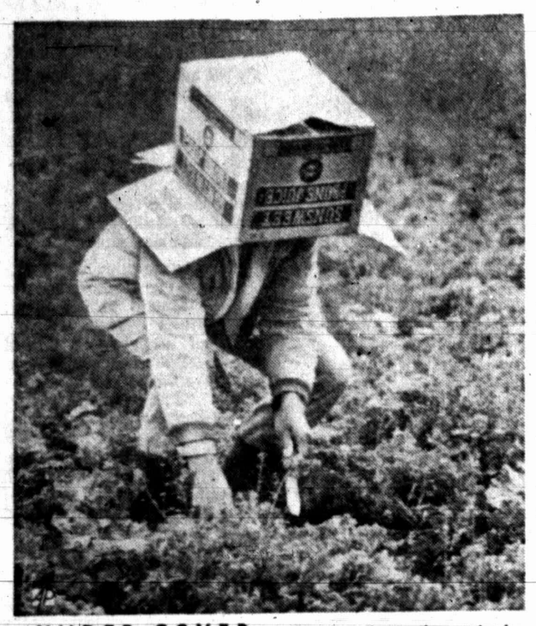
The program, called "High Potential," involves throwing the admissions rule book away and admitting minority students who look like good prospects.

When admitted, high potential students are given specially structured courses and taught often by secondary school teachers with genuine experience in helping minority students overcome barriers to educational progress.

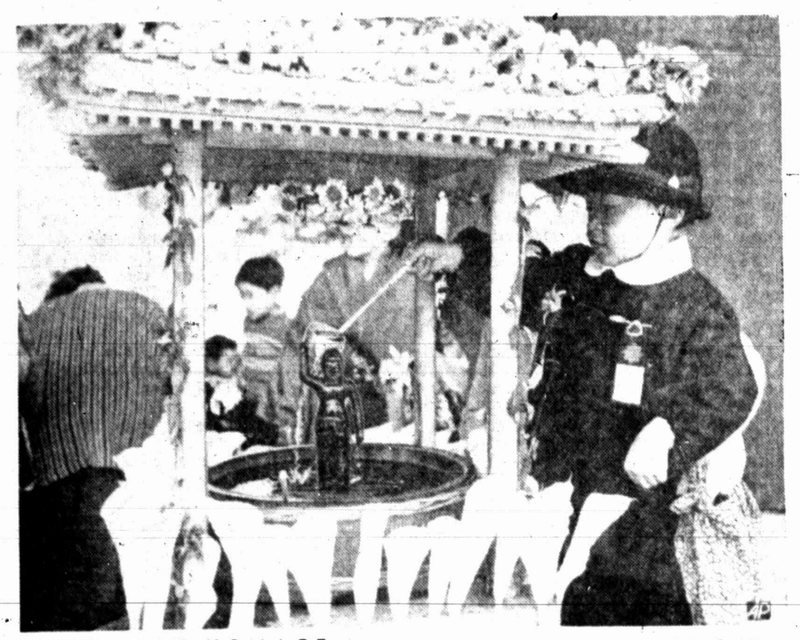
By the time the second quarter rolled around this year, UCLA was able to move about one-third of the 100 High Potential students into regular college-level programs.

The High Potential program currently is concentrated on Negro and Mexican-American students.

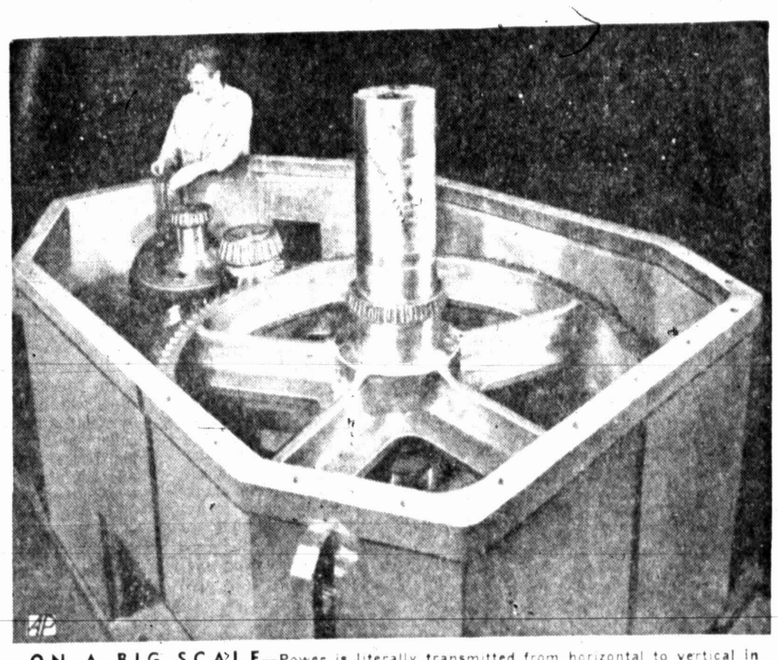
ASSOCIATED PRESS NEWS IN PICTURES



UNDER COVER — The box is an improvised shelter for this field worker against cold ocean winds and light rain as he works on lettuce crop at Salinas, Calif.



BIRTHDAY HOMAGE — A child pours sweet tea on a statuette of the Buddha in a decorated miniature shrine during celebration of the religious teacher's birthday at the Zojoji Temple in Tokyo. Celebration coincides with many flower festivals in Japan.



ON A BIG SCALE—Power is literally transmitted from horizontal to vertical in this large gear drive at the Falk plant in Milwaukee, Wis. The gear is designed to power bevelled sweep arms in a desolventizer tank which extracts oil from soybeans.

RELAXED ROLE — General Francisco Franco appears near a strike as he fishes the Lerez River near Pazo de Meiras during his vacation in the Galicia region.

PLAYING TWO PARTS — Underneath the "facade" of a female is British actor George Sanders on the set of "The Kremlin Letter" in Rome. He plays the role of a night club performer who doubles as a master secret intelligence agent in the thriller.

NEW ENVOY — Robert Ellsworth, 42-year-old White House assistant has been chosen by the President to be U.S. ambassador to the North Atlantic Treaty Organization.

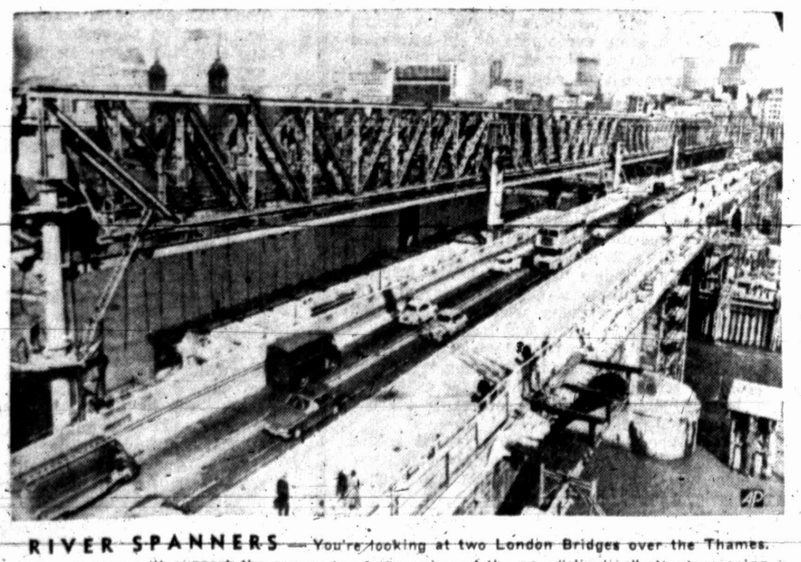
COLOR CHECK — Apollo 11 astronauts are to take this color-striped aluminum stick to the moon so that its colors can be compared with the lunar surface.

OUTDOOR ART — Two engineers spend their leisure time carving figures on a dead tree in a Bryansk park. Dead trees in Russian parks are normally felled.

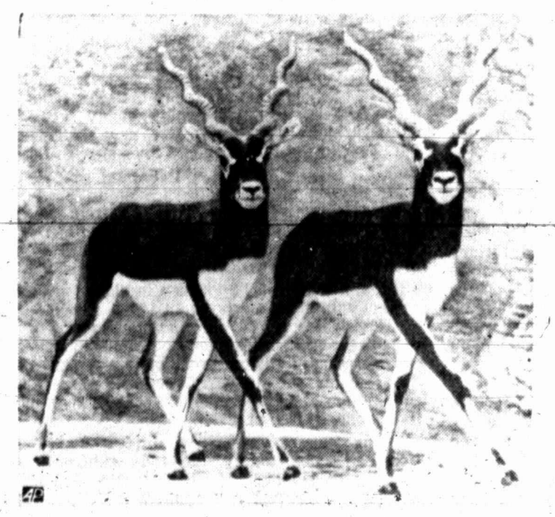
CZECH BOSS — Gustav Husak, 56-year-old leader of the Slovak party, has been named to succeed Alexander Dubcek as First Secretary of the national Czechoslovak party.

ROLLING HIS OWN — Roy Dalpra solved the problem of transporting his double bass in Orpington, England, by fashioning a lightweight cart to roll behind his bicycle.

WAR PAINT — Spec. 4 Roy Kallan of Greensboro, N.C., matches his face to his camouflaged uniform before setting out on a Ranger patrol southwest of Saigon.



RIVER SPANNERS — You're looking at two London Bridges over the Thames. The girders will support the segments of the arches of the new "slim-line" structure going up while the old bridge is being dismantled for shipment to Arizona as an attraction.



PRETTY POSE — These Indian Black Antelope bucks appeared to be aware of the photographer as they were pictured in the Tarango Zoo in Sydney, Australia.

CEREMONIAL CIRCLET — London designer Louis Osman works on the coronet commissioned for the investiture of the Prince of Wales at Caernarvon Castle in July. Gold coronet, set with gems, will have an ermine base and a purple velvet Cap of State.

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BEST FOOD BUYS ARE TO BE FOUND IN THE **HERALD**

BIG SPRING DAILY HERALD

CLASSIFIED INDEX

General classification arranged alphabetically with sub-classifications listed under each:

REAL ESTATE ..... A
RENTALS ..... B
ANNOUNCEMENTS C
BUSINESS OPPOR. ..... D
BUSINESS SERVICES ... E
EMPLOYMENT ..... F
INSTRUCTION ..... G
FINANCIAL ..... H
WOMAN'S COLUMN ..... J
FARMER'S COLUMN .... K
MERCHANDISE L
AUTOMOBILES ..... M

WANT AD RATES

MINIMUM CHARGE

15 WORDS

(Be sure to count name, address and phone number if included in your ad.)

1 day ..... $1.35— 9c per word
2 days ..... 2.10—14c per word
3 days ..... 2.75—18c per word
4 days ..... 3.30—22c per word
5 days ..... 3.60—24c per word
6 days ..... 3.90—26c per word

SPACE RATES

Open Rate ..... $1.65 per in.
1 Inch Daily ..... $25.00 per mon.
Contact Want Ad Department For Other Rates

DEADLINES

WORD ADS

For weekday edition—10:00 a.m. Same Day
For Sunday Edition—Noon Saturday

SPACE ADS

For weekday edition, 10:00 A.M. PRECEDING DAY
For Sunday edition, 10:00 A.M. Friday

CANCELLATIONS

If your ad is cancelled before expiration, you are charged only for actual number of days it ran.

ERRORS

Please notify us of any errors at once. We cannot be responsible for errors beyond the first day.

PAYMENT

Ads are charged purely as an accommodation, and payment is due immediately upon receipt of bill. Certain types of ads are strictly cash-in-advance.
The publishers reserve the right to edit, classify or reject any Want Ad Copy.

POLICY UNDER EMPLOYMENT ACT

The Herald does not knowingly accept Help-Wanted Ads that indicate a preference based on sex unless a bona fide occupational qualification makes it lawful to specify male or female.
Neither does The Herald knowingly accept Help-Wanted Ads that indicate a preference based on age from employers covered by the Age Discrimination in Employment Act.
More information on these matters may be obtained from the Wage-Hour Office in the U.S. Department of Labor.

Business Directory

DEALERS

MASON SHOES
Masonflex & Velvefeet
Opal & A. J. Carroll 263-7749

KNAPP SHOES—S.W. WINDHAM
267-5197 ..... 218 Dallas

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THOMAS TYPEWRITER OFF. SUPPLY
101 Main 267-6621

HOBBIES—

HOBBY CENTER & FRAME GALLERY
1105 11th Place 263-4241

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ALLIED BUILDING & ROOFING COMPANY, INC.
Bardwell Roofing ..... Completely Insured
2105 Gregg 267-5501

COMPOSITION ROOFING
Harvey Coffman 263-4631
Nights, Garden City 354-2156

WOOLEY ROOFING CO.
708 Nolan ..... 627 State
Call 263-6073

RAYMOND'S PAINT & ROOFING
602 No. Gregg 263-2677

COFFMAN ROOFING
200 East 24th 267-5681

WEST TEXAS ROOFING
267-5101 263-3112
Ben T. Falkner

REAL ESTATE ..... A

BUSINESS PROPERTY A-1

LARGE BRICK building, 3350 sq. ft. Ideal for warehouse. Call First Federal Savings and Loan, 267-8252.

HOUSES FOR SALE A-2

3 BEDROOM, 3 BATH, den, formal dining area, small equity, Parkhill Addition. Call 267-2334.

28x28 HOUSE TO be moved, make good storage or tool house. $200. Call 263-6045 after 6 p.m.

Jack Shaffer

2000 Birdwell 263-8251
JIM NEWSOM 263-3003
NEAR COAHOMA — 3 bdrms, 2 baths, frame. Horse lot, good water well, 6 A., on pavement.
SOUTH OF CITY — 2 bdrms, older home, horse lots, strg house, city water, 2 A.
SEVERAL tracts, acreages in town and out.
COLLEGE PARK, Large 3 bdrms, 2 baths, den, firepl, built-ins, refrig air, cor lot, triple carport, lrg storm cellar.
Commercial — Farms — Ranches
FHA & VA REPOS

Preston Realty

610 E. 15th 263-3872
FHA—VA REPOS

783 A. ranch 20 miles SE Abilene. Grass knee-high, laying over in places. Turkey creek crosses it. Has 4 large stock tanks 10 to 30 ft. deep. Fish, deer, turkey, squirrel. Lots bottom land for fields. Also by same owners, a 308 A. tract on Hwy with oil production on it. ½ oil rights with either, $130 A., possession now.
640 ACRES good pasture, net-fenced, lots water, windmill in center. Take all at $55 A., easy terms. Will cut in 3 parts for G.I.'s, adjust price to fit tract. PRICED DOWN to $65 A. on this 640 A. on pavement, 99% tillable, very best soil, cased irrig well, net-fenced, good terms. Make price adjustment to sell G.I. Consider some trade on either section.

FOR BEST RESULTS, USE THE HERALD'S WANT ADS!

"I'm making a spot check.—Do you wish to continue to be employed here . . .?"

REAL ESTATE ..... A

HOUSES FOR SALE A-2

REPOSSESSION — 3 BEDROOM, 2 bath, carpet, fenced, new paint, FHA-$650 down, $131 month, 2500 Cheyenne. First Federal Savings and Loan, 267-8252.

1206 MESA AVENUE. 2 bedrooms, separate dining room, plumbed washer and dryer, fresh and clean on beautiful location. $6,750 or $300 down. Call 263-2707 for appointment. Will trade for Mobile Home.

2 BEDROOM HOUSE for sale in Sand Springs, on corner lot. Call 391-5370 after 6:00.

THREE BEDROOM brick home, 2613 East 25th. 1¾ baths, den, separate living room, fully carpeted, double garage. No city taxes, water well, lots of storage. 267-6135.

HOME REAL ESTATE

READY TO BUILD ON
1 level acre with good water well & pump. 12x36 barn. Back 2/3 fncd. Off Midway Rd. $2,750, total.

SUBURBAN LIVING
at its "best". Tile entry opens to spacious entertaining thru-out the formal liv.din.den with dbl. fireplace, 3 bdrms, 2 baths, huge kit. with counter top range & oven, even. Sep. utility, dbl. carport. 100x150 corner lot with good water well.

NEAT AND CLEAN
Aluminum siding, 3 bdrms, 2 baths, formal liv.din, sunny and gay breakfast rm. Parkhill, $12,500, total.

REFRIGERATED AIR
to relax in any part of this 4 bdrm, 2 bath HOME. Beautiful den with ash panelling, blue carpet & white fireplace. Breakfast bar at end of roomy all elect kit. Dbl. gar., lrg. utility, pretty lot.

IMMACULATE HOME
on rounded corner lot. Every inch loved & cared for. Can be yours for years of ready made enjoyment from dbl. carport, tree shaded yd., covered patio, 3 bdrms, panelled Den & formal liv.din. Quality carpet & drapes. Only $12,000.

TWO STORY
Nine covered older HOME on 1 acre setting. 5 bdrms, 2 baths, formal rm, sep. dining rm, spacious kit. glassed breakfast porch, cozy den plus upstairs sitting rm. Home in good condition, only $16,500.

GRACIOUS LIVING
in custom decorated HOME. Marble tile entry gives view to formal liv. rm with bay window, sep. dining rm, or spacious den. All elect kit overlooks covered porch for outdoor entertaining. 3 bdrms, 2 baths. Utility rm. & dbl. gar. A delight to show. Call for appt.

Call HOME For A Home

"Home Of Good Service"

MARY SUTER

1005 Lancaster
267-6919 Or 267-5478

267-6094 ..... JOY DUDASH
Vacation ..... ROBERT RODMAN

WHAT A BUY!!!
3 bdrms, 2 baths, no city tax, plus a 2 bdrm apartment, double garage, lot of fruit trees and garden, newly painted. Little cash and $80 payments. Price $?????

CONSIDER COLLEGE PARK
near shopping center, HCJC and M.H.S. Sch. Also consider this beautiful home. 3 bdrms, 2 baths, family room with fireplace, kit with all built-ins, complete with fixtures, carpet and drapes, patio and sprinkler system, landscaped yards. U must see to believe. Priced in Mid — $20's.
FIRST PMT AUG 1, 1969

LOW AND NO DOWN PAYMENT
3 bdrms, 1½ baths, att. gar. $95 mo.
3 bdrms, new carpet, $85, near school.
3 bdrms, redone, att. gar. $87 mo.
4 bdrms, OK, 3 bdrms and den, $89 mo.
$200 down — 3 bdrms, fenced, $78 mo.
$250 down — 3 bdrms, 1½ baths, stove, $95.
$300 down — 2 bdrms, den, $86 mo.

BUY YOURSELF A BARGAIN
$250 cash, $54 payments. Walk to school and Webb Act new. P.S. this is 3 bdrms and fenced.

IS BRICK A MUST???
and location a value??? then see this 3 carpeted bdrms, two-car gar., $9,500.

DEAR FRIENDS:
We have another home in Highland. 3 bdrms, 2 baths, den. What is your need??? $???

GOOD AS NEW . . . JUST
a little used BUT needs no paint, just you. 3 bdrms, 1¾ baths, kit with built-ins, extra dining or dining and den. This one won't last, priced at $95 mo.

NOW . . . AT LAST
you can "kick the rent habit" we have a 2 bdrm large living room, kit with dining area, in Parkhill area for $90 mo. and little cash. aw, c'mon and take a look at this one.

NO TRICKS — WE TRY HARDER

GRIN AND BEAR IT

"...But my allowance IS spent in an adult manner, Pop ...I spend more than I get!"

REAL ESTATE ..... A

HOUSES FOR SALE A-2

Stasey
267-7269 1306 Dixie

WENDEL 267-7269 — Willa Dean Berry 263-2980
Be I.M. 263-4556 — Darlene Eggen 263-6486
Mary Foreman Vaughn—267-2322

KENTWOOD — 3 bdrms, brick, formal liv room plus den, $15,600, pmt. $119, interest rate 5¼.
PAINT UP - Fix Up — 2 houses, excellent location, $2500 each.
COLLEGE PARK — 3 lrg. bdrms, 2 full baths, carpeted, den, firepl., dbl. gar. Owner consider carrying papers to good credit.
DUPLEX — near Base, owner carry papers. Income $140 mo. — Total $7500.
BARGAIN — FIRST COME - FIRST SERVED. 2 story with 14 rms, $5500 — pmts. $84.40.

We Have FHA and VA Repos
ALL SECTIONS

CLEARANCE SALE
Former FHA
HOUSES TO BE MOVED

Boss says, "Sell," we're going to Midland.
15 of the best 2 and 3 bedroom houses left in Big Spring—all built FHA specifications. Save $1000-$1500 over the price of houses in Midland. All offers considered.

THE HOME COMPANY
2308 So. Monticello
Big Spring, Texas

MARIE ROWLAND

2101 Scurry 263-2591
Barbara Eisler 267-8460
FHA-VA Repos

NO DOWN PMT — Newly redone 2 bdrm, new carpet, carport, approx $70 mo.
KENTWOOD, $119 Mo., separate master bdrm, avocado carpet, 3 bdrms, 2 baths, gas built-ins, eq. buy, assume 5¼% loan.
IN PERFECT CONDITION — 4 bdrms, 2½ baths, High So., formal din. area, spacious liv. room, elec. built-ins, den, firepl, 2-car gar., refrig. air for summer comfort.
GREELEY SAID, "Go West" — Rowland says, "The Southwest" is lovely. Silver Heels for this 3 bdrm, 2 bath home with Large Pool, cabana all on 5 acres — Call for Appt.
CONVENIENT TO WEBB — 3 bdrms, 1¾ baths, brick, Sep. liv. room, gar., fenced yd., $95 mo.
INDIAN HILLS — 4 bdrms, 2½ baths, den, elec. built-ins, patio, 2-car gar., tile fence.
10 ACRE TRACTS
7 yrs. to pay—Select yours now.

BUYING OR SELLING

UNBELIEVABLE Bargain — near College, 2 bdrms, 15x15 liv. rm. carpeted, many extras — Call on this one TODAY!
3 BDRM — near college — small dwn pmt.
5 ROOMS, ATTACHED garage, lrg. corner lot, fenced, $6,000.
SMALL HOUSE and lot $3,000. Small dwn. pmt. Balance monthly.
RENTALS — REPOS

Emma Slaughter
Call 267-2662

REAL ESTATE ..... A

HOUSES FOR SALE A-2

ART FRANKLIN CONSTRUCTION CO.
Quality Homes at reasonable prices, tailored to your needs and location you desire. Will take trades. Also remodeling and additions.
267-6589
FREE ESTIMATES

REAL ESTATE ..... A

HOUSES FOR SALE A-2

4½ PER CENT equity buy, brick, 3 bedroom, den, $96 month. Alabama Street, consider trade, 267-5353.

1319 MOBILE REPAIR for down payment. Call First Federal Savings and Loan 267-8252.

THREE BEDROOM brick on 2 acres. Carpet, natural gas, city water. Call 267-8325 Big Spring or 694-4973 Midland.

3 BEDROOM, 2 BATH, FHA repo, good condition, fenced, carpeted, low equity. 2412 Alabama, 263-3557.

BY OWNER — custom-built, 3 bedrooms, 1¾ baths, Kentwood. Central heat-air, large den, fireplace, built-ins, sprinkler system. 263-4893.

MUST SELL this week. 3 bedrooms, 1¾ bath, partly enclosed patio, clean. Low equity, assume payments. 3800 Calvin Street, 263-1052 anytime.

VACATION TIME
NOVA DEAN RHOADS
Realty

CLOSED—VACATION for Information—Call . . .
MARIE ROWLAND
Real Estate
263-2591

BY OWNER, 1106 Douglas, 3 bedrooms, 1 bath, garage, $500 down, $98.40 payment, nice yard. 263-3308.

Jaime Morales
1610 11th Pl.
267-6008—Day or Night
Open 7 Days A Week
FHA & VA REPOS—NO DOWN
1st Pmt. Due—Approx. 2 Months

OUT OF CITY — 3 bdrms, carport, fence, water well, 1 A. land, $8000.
NO DWN—3 bdrm brick, 1¾ baths, blt-in range-oven, all carpeted, fence, cent. heat-air, $103 pmts.
NO DWN — 3 bdrm brick, 1 bath, cen. heat-air, all carpeted, fenced front-rear yds, pmts $93.
NO DWN—3 bdrm, den or 4 bdrms, $85.
$150 DWN—2 bdrm, den or 3 bdrm, corner, $85 mo.
$1,155 EQUITY — 3 bdrm, carport, $71 mo. Total $6180 — 8 yrs. left on loan.
NO DWN—3 bdrm brick trim, 1 bath, carpet, fence, central heat-air, $86 mo., Have 7 of these.
NO DWN—3 bdrm brick trim, 1½ baths, carpet, central heat-air, $96 mo. Have 6 of these.

COOK & TALBOT

600 MAIN ..... CALL 267-2529

Thelma Montgomery 263-2072
Jeff Painter 263-2628

PARKHILL — Total $18,000, 3 lrg. bdrms, 1¾ bath, panel kit-den, blt-ins, dishwash, carpet, drapes, dbl gar.
SYCAMORE — TOTAL $8500, 2 nice-sized bdrms, lrg liv. room with firepl., lots strg, single gar., fenced, 8x10 work shop, well-kept.
EXTRA SPECIAL, modern brick with estate atmosphere, esp. adaptable for entertaining, beaut. pool, cabana, patio — Corpnado Hills. Shown by appointment.

FARMS AND RANCHES

3 BDRM — ROCK with acreage, reas price. Hwy 87 south of Ackerly.
742 ACRES — over 400 A. improved grasses, 320 A. grass. Several smaller tracts with water, Martin County.
200 ACRES — 7½ Mi. south of Big Spring on Hwy. 87.
SECTION, 2 mi. NW Elbow, 225 cotton allotment, 360 feed, 1¼ minerals.
SECTION — E. of Lomax, 345 A. cult., 122 A. cotton allot., lrr., water.
BRICK In Silver Heels, 3 bdrm, 2 baths, blt around enclosed garden and playroom. Wood-burn. firepl., kit with all blt-ins, all on 20 Acres.

VA and FHA
Real Estate — Oil Properties
Appraisals

ALDERSON REAL ESTATE

1710 Scurry ..... Off. 267-2807
Juanita Conway 267-2244
Dorothy Harland 267-8095

PRICED FOR QUICK SALE, Washington Pl., large 2 bdrm, sep din rm, utility rm, detached gar., 1½ lots, $7,350.
COUNTRY LIVING — at its best, 3 bdrm br, kit-den, blt-ins, carpeted, cer. bath, covered patio, tile fence, good well, $14,200.
OLDER HOME but still livable, 3 bdrm for only $3,000.
CUSTOM BUILT brick, 3 bdrms, completely carpeted, kit-den, blt-ins, formal dining, 2 cer baths, dbl gar, $18,000.
SUBURBAN—brick, 3 bdrms, 2 baths, compl. carpeted, panel kit-din area, blt-ins, util room, att. gar., reduced to $15,500.
NEAT AS PIN, brick, 3 bdrms, 2 baths, new carpet, att. carport-strg., fenced, $750 equity.

McDONALD REALTY

Office 263-7615
Home 267-6097, 263-3960
Midwest Bldg. ..... 611 Main

RENTALS—VA & FHA REPOS

LARGE Family Home near school, 4 bdrms, 2 baths, carpeted.
3 BDRMS, 2 baths, carpeted, near school, patio, strg room. Excellend cond.
5 UNIT apts furnished — Income approx $300 mo — total price $8750.
3 ACRES — Near Sand Springs.
2 AND 3 BDRMS — No down payment, pmts $65 and up.
PARKHILL
Completely redecorated, $250.00 down, pmts $87.00, 2 bdrms, large rooms. Call soon.
WASSON ADDN
3 bdrms, 2 baths. Low equity.
GOLF COURSE VIEW
New 3 bdrms, 2 baths, sunken living room, beamed cathedral ceiling, fenced and air cond. $14,500. Loan available.
PRESTIGE ESTATE
Silver Heels Area, 4800 sq ft, 2 water wells, dbl fireplace, 120 acres, 6% mortgage.

ELLEN EZZELL 267-7685
PEGGY MARSHALL 267-6765
BOBBY McDONALD 263-3960
MARJORIE BORTNER 263-3565
WILLIAM MARTIN 263-3758
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1417 WOOD 267-2991

APPRAISALS—EQUITIES—
LOANS—RENTALS
FHA AREA BROKER

FOR FULL INFORMATION ON FHA REPO'S CALL US—
WE ARE THE FHA AREA BROKER FOR AREA NO. 2.

REAL ESTATE ..... A

HOUSES FOR SALE A-2

3 BEDROOM BRICK, 1¾ baths, fenced, low equity, available June 25. 2304 Alabama. 267-6018.

By owner to be moved, 3 bedroom stucco, duct air, aluminum windows, new water heater. Call 353-4438.

FOR SALE

Two bedroom house — going at a bargain — $3,000 cash. Large lot, near Base.
Call: 267-2244
Alderson Realty

LOTS FOR SALE A-3

WILL SACRIFICE — Large paved lot in Western Hills. Call after 5:00 p.m. 267-8853 or 267-2886.

SUBURBAN A-4

COAHOMA 1¼ MILES southwest, 3 bedrooms, 2 baths, 2 Acres, 2 water wells. Completely redone. First Federal Savings and Loan, call 267-8252. $13,900. $700 down, $118 per month.

FARMS & RANCHES A-5

FOR SALE: Three sections land, with three leased sections, all under sheep-proof fence; 25 miles northeast Midland on Midland County. Grass in fine shape. Alvin Herron, 1502 East Tate, Brownfield. Phone 637-4275.

RENTALS ..... B

BEDROOMS B-1

SPECIAL WEEKLY rates. Downtown Motel on 87, ½-block north of Highway 80.
WYOMING HOTEL — clean rooms, weekly rates, $7.00 and up. Free Parking. Blackie Sewell, Mgr.
DUNCAN HOTEL — 310 Austin — working girls or men — bedrooms $5.00 and up. Furnished apartments $40 and up. 267-9050, D. C. Duncan.

FURNISHED APTS. B-3

NICELY FURNISHED 2 bedroom apartment, washer connections. Alderson Realty, 267-2807.
TWO ROOM, furnished duplex, near shopping center, for rent to single lady or couple, $45 month, bills paid. Call 263-7477.
NICELY FURNISHED apartment, all utilities paid, 302 West 6th. Inquire 510 Creag.
2 BEDROOM, AIR conditioned, $50 month, 609 Bell. Call 263-6158, 263-4100.
3 ROOM, NEAT, clean, air conditioned, washer connections, no pets, $50, no bills. Apply 1209 Johnson or call 267-8052.
3 ROOM FURNISHED apartment, air conditioner, Cable TV, $48 month bills paid, 405 Donley, 267-8535.
REAL NICE 2 bedroom furnished apartment, gas and water paid, air conditioned. See at 1003 Abrams.
FOUR ROOM furnished duplex, service porch, well located, bills paid, no pets. 807 Runnels, 263-2215.

Ponderosa Apartments
New Addition Available Now
heat, carpet, drapes, utilities

1, 2, 3 bedroom furnished or unfurnished apartments. Central paid. TV Cable, carports, recreation room and washateria. 2 blocks from College Park Shopping Center.

263-6319 ..... 1429 E. 6th

RENTALS ..... B

FURNISHED APTS. B-3

LARGE, AIR Conditioned, furnished duplex, 3 rooms, bath. 1623 East 3rd. Utilities paid. Also 2 rooms, bath, 267-2698.
MOST FOR money — Big Sprina's finest, moderately priced, 1 and 2 bedroom apartments. Nicely furnished, air conditioned, beautiful yards maintained. Elliott's Apartments, 201 East 6th, 267-8082.

Big Spring's Finest
DUPLEXES

2 Bedroom Apartments
Furnished or Unfurnished
Air Conditioned—Vented Heat—
Wall-to-Wall Carpet (Optional)
Fenced Yard—Garage & Storage

1507 SYCAMORE
267-7861

THE CARLTON HOUSE
Furnished and Unfurnished Apartments
Refrigerated Air, carpet, drapes, pool, TV Cable, washers, dryers, carports.
2401 Marcy Dr. 263-6186
TWO ROOM furnished apartments, private baths, Frigidaires. Bills paid, close in. 605 Main. 267-2292.

RENTALS ..... B

FURNISHED APTS. B-3

KENTWOOD APARTMENTS
Furnished & Unfurnished
1 and 2 bedroom
Swimming Pool, TV Cable
Utilities Paid
AWAY FROM NOISE AND HIGHWAY TRAFFIC
1904 East 25th St.
(Off Birdwell Lane)
267-5444

FURNISHED OR Unfurnished apartments. One to three bedrooms, bills paid, $47.50 up. Office hours: 8:00-5:00. 263-7811, 263-4649. Southland Apartments, Air Base Road.

People of distinction
Live elegantly at
CORONADO HILLS APTS.
1, 2 & 3 Bedroom
Call 267-6500
Or Apply To
MGR. at APT. 36
Mrs. Alpha Merrison

RENTALS ..... B

FURNISHED APTS. B-3

4 ROOM FURNISHED apartment, private bath, bills paid, garage furnished, 1110 Main. 267-6905.
CLEAN, READY to move in, 3 room furnished apartment, large clothes closets, air conditioned. 263-2051, after 6:00 call 263-4140.
$60.00 MONTH — 3 ROOMS furnished apartments, bills paid, convenient to downtown. Cable TV if desired. Wagon Wheel Apartments. Apply 207 Owens, call 263-1592.
SEVERAL ONE and two bedroom furnished apartments and houses, bills paid. Call 267-8372.

UNFURNISHED APTS. B-4

TWO BEDROOM unfurnished duplex apartment. Good location — very reasonable. Phone A. J. Prager, 267-6194, 263-7701.

FURNISHED HOUSES B-5

ONE, 2 BEDROOM; one, 3 bedroom, 2 bath furnished house, real nice. Call 267-5144 or 267-2559.
EXTRA LARGE furnished 2 bedroom house, fenced in backyard. Call 263-3024.
NICE CLEAN trailer house, private location. Ideal for couple or one. Call 267-7629.
VERY NICE, air conditioned, 2 bedrooms, 1½ bath, fenced yard, carport, $75 month. 2109 Johnson, rear, 263-7259.

Want-Ad-O-Gram

CHANGE-OVER SEASON — CHANGE YOUR UNWANTED ITEMS INTO CASH.

WRITE YOUR OWN AD BELOW AND MAIL TO:
WANT ADS, P.O. BOX 1431, BIG SPRING, TEXAS 79720

10 DAYS
15 WORDS
$6.30

NAME .....
ADDRESS .....
PHONE .....
Please publish my Want Ad for 10 consecutive days beginning .....
☐ CHECK ENCLOSED ☐ BILL ME

Clip and mail to Want Ads, P.O. Box 1431, Big Spring, Texas 79720
My ad should read .....

FOR YOUR SUNDAY AFTERNOON ENJOYMENT!

1:00—CABLE CHANNEL 8

FOXES OF HARROW — Rex Harrison, Maureen O'Hara, Victor McLaglen. Man of violence and a woman of scorn almost break a marriage. Rise to fame and fortune of an adventurer in 1820 New Orleans.

● Television Schedule Today & Monday ●

KMID	KWAB	KOSA	WFAA	KDTV	KTVT	KERA
CHANNEL 2 MIDLAND CABLE CHAN. 2	CHANNEL 4 BIG SPRING CABLE CHAN. 13	CHANNEL 7 ODESSA CABLE CHAN. 7	CHANNEL 8 DALLAS-FT. WORTH CABLE CHAN. 8	DALLAS/FT. WORTH CABLE CHAN. 4 CHANNEL 39	CHANNEL 11 FT. WORTH CABLE CHAN. 11	CHANNEL 13 DALLAS CABLE CHAN. 5

SUNDAY MORNING

	KMID	KWAB	KOSA	WFAA	KDTV	KTVT	KERA
7:00		Casper		The Story			
7:15		Casper		The Story			
7:30				The Answer			
7:45	Insight			The Answer			
8:00	Insight	Tom & Jerry	Tom & Jerry	Sacred Heart			
8:15	Wills Family	Tom & Jerry	Aquaman	Science Of Mind			Songs Of Glory
8:30	Wills Family	Dudley Do Right	Aquaman	Dudley Do Right			Songs Of Glory
8:45	Church of Christ	Dudley Do Right		Dudley Do Right			
9:00	Revival Fires	Linus	Break Through	Linus Llonhearted			Uncle Waldo
9:15	Revival Fires	Linus	Break Through	Linus Llonhearted			Uncle Waldo
9:30	Light Unto Path	King Kong	The Answer	King Kong			Perception
9:45	Light Unto Path	King Kong	The Answer	King Kong			Perception
10:00	Religious Series	Bullwinkle	Morning Worship	Bullwinkle			Discovery
10:15	Religious Series	Bullwinkle	Morning Worship	Bullwinkle			Discovery
10:30	This Is The Life	Favorite Hymns	Face The Nation	Skippy Kangaroo			Christophers
10:45	This Is The Life	University Baptist		Skippy Kangaroo			Christophers
11:00	First Baptist	University Baptist	1st Baptist Church	Hour Of Worship			First Baptist
11:15	First Baptist	University Baptist	1st Baptist Church	Hour Of Worship			First Baptist
11:30	First Baptist	Film Feature	1st Baptist Church	Hour Of Worship			First Baptist
11:45	First Baptist	Film Feature	1st Baptist Church	Hour Of Worship			First Baptist

SUNDAY AFTERNOON

	KMID	KWAB	KOSA	WFAA	KDTV	KTVT	KERA
12:00	Meet The Press	Film Feature	Laredo	Issues & Answers	Under Way For Peace	Point of View	
12:15	Meet The Press	Film Feature	Laredo	Issues & Answers	Under Way For Peace	Point of View	
12:30	Wackiest Ship	Herald Of Truth	Laredo	Issues & Answers	Matinee	Favorite Story	
12:45	Wackiest Ship	Herald Of Truth	Laredo	Issues & Answers	Matinee	Favorite Story	
1:00	Wackiest Ship	Insight	Movie	Showtime	Matinee		Industry On Parade
1:15	Wackiest Ship	Insight	Movie	Showtime	Matinee		Florida Reality
1:30	Movie	Lone Star Sportsman	Movie	Showtime	Matinee		Florida Reality
1:45	Movie	Lone Star Sportsman	Movie	Showtime	Matinee		Chinchilla
2:00	Movie	NFL Action	Movie	Show Time	Matinee No. 2		Survival
2:15	Movie	NFL Action	Movie	Show Time	Matinee No. 2		Survival
2:30	Movie	AAU Track	Track And Field	Show Time	Matinee No. 2		Chinchilla
2:45	Chinchilla	AAU Track	Track And Field	Show Time	Matinee No. 2		Industry On Parade
3:00	Western Open	AAU Track	Track And Field	Show Time	Matinee No. 2		The Texan
3:15	Western Open	AAU Track	Track And Field	Show Time	Matinee No. 2		The Texan
3:30	Western Open	Western Open	NFL Action	Passport To Travel	Western Open		My Mother The Car
3:45	Western Open	Western Open	NFL Action	Passport To Travel	Western Open		My Mother The Car
4:00	Western Open	Western Open	Jetsons	World Of Travel	Western Open		Branded
4:15	Western Open	Western Open	Jetsons	World Of Travel	Western Open		Branded
4:30	Western Open	Western Open	Amateur Hour	Naked City	Western Open		Felix Brothers
4:45	Western Open	Western Open	Amateur Hour	Naked City	Western Open		Felix Brothers
5:00	College Bowl	Land Of Giants	21st Century	Naked City	Revival Fires		Secret Agent
5:15	College Bowl	Land Of Giants	21st Century	Naked City	Revival Fires		Secret Agent
5:30	Wild Kingdom	Land Of Giants	Twilight Zone	News	Berean Fellowship		Secret Agent
5:45	Wild Kingdom	Land Of Giants	Twilight Zone	News	Berean Fellowship		Secret Agent

SUNDAY EVENING

	KMID	KWAB	KOSA	WFAA	KDTV	KTVT	KERA
6:00	News, Weather	Lassie	Lassie	Land Of Giants	Twin Circle Headlines	Perry Mason	
6:15	News, Weather	Lassie	Lassie	Land Of Giants	Twin Circle Headlines	Perry Mason	
6:30	Walt Disney	Let's Make A Deal	Gentle Ben	Land Of Giants	Oral Roberts	Perry Mason	
6:45	Walt Disney	Let's Make A Deal	Gentle Ben	Land Of Giants	Oral Roberts	Perry Mason	
7:00	Walt Disney	F.B.I.	Ed Sullivan	F.B.I.	America	Movie	
7:15	Walt Disney	F.B.I.	Ed Sullivan	F.B.I.	America	Movie	
7:30	Mothers In Law	F.B.I.	Ed Sullivan	F.B.I.	Cinema 39	Movie	
7:45	Mothers In Law	F.B.I.	Ed Sullivan	F.B.I.	Cinema 39	Movie	
8:00	Bonanza	Smothers Brothers	Smothers Brothers	Movie	Cinema 39	Movie	
8:15	Bonanza	Smothers Brothers	Smothers Brothers	Movie	Cinema 39	Movie	
8:30	Bonanza	Smothers Brothers	Smothers Brothers	Movie	Cinema 39	Movie	
8:45	Bonanza	Smothers Brothers	Smothers Brothers	Movie	Cinema 39	Movie	
9:00	My Friend Tony	Emmy Awards	Emmy Awards	Movie	Cinema 39	Movie	
9:15	My Friend Tony	Emmy Awards	Emmy Awards	Movie	Cinema 39	Movie	
9:30	My Friend Tony	Emmy Awards	Emmy Awards	Movie	Cinema 39	Movie	
9:45	My Friend Tony	Emmy Awards	Emmy Awards	Movie	Cinema 39	Movie	
10:00	News, Weather	Emmy Awards	Emmy Awards	News	Arena	Burke's Law	
10:15	Sports Review	Emmy Awards	Emmy Awards	News	Arena	Burke's Law	
10:30	Paul Thorpe	News, Weather, Sports	News	Face To Face	Arena	Burke's Law	
10:45	Theatre Two	Movie	News	Face To Face	Arena	Burke's Law	
11:00	Theatre Two	Movie	Cinema 7	Joey Bishop	Arena	News, Weather	
11:15	Theatre Two	Movie	Cinema 7	Joey Bishop	Arena	Meditations	
11:30	Theatre Two	Movie	Cinema 7	Joey Bishop	Arena		
11:45	Theatre Two	Movie	Cinema 7	Joey Bishop	Arena		
12:00		Movie	Cinema 7	Joey Bishop	Arena		
12:15		Movie	Cinema 7	Joey Bishop	Arena		
12:30		Movie		Joey Bishop	Sign Off		
12:45		Movie		Joey Bishop			

MONDAY MORNING

	KMID	KWAB	KOSA	WFAA	KDTV	KTVT	KERA
6:00		Sunrise Semester		Operation Lift			
6:15		Sunrise Semester		Operation Lift			
6:30		In-farm-ation		Murray Cox			News
6:45		In-farm-ation		Murray Cox			
7:00	Today	In-farm-ation		Mr. Peppermint			Theatre
7:15	Today	In-farm-ation		Mr. Peppermint			Theatre
7:30	Today	News	News	Mr. Peppermint			Theatre
7:45	Today	News	News	Mr. Peppermint			Theatre
8:00	Today	Capt. Kangaroo	Capt. Kangaroo	Real McCoy			Romper Room
8:15	Today	Capt. Kangaroo	Capt. Kangaroo	Real McCoy			Romper Room
8:30	Today	Capt. Kangaroo	Capt. Kangaroo	Early Show			
8:45	Today	Capt. Kangaroo	Capt. Kangaroo	Early Show	Early Bird News		Jack LaLanne
9:00	It Takes Two	Lucy Show	Lucy Show	Early Show	Stock Market Observer	Jack LaLanne	
9:15	It Takes Two	Lucy Show	Lucy Show	Early Show	Tone Of The Markets	PDQ	
9:30	Concentration	Beverly Hillbillies	Beverly Hillbillies	Early Show	Tone Of The Markets	PDQ	
9:45	Concentration	Beverly Hillbillies	Beverly Hillbillies	Early Show	Dow Jones Bus. News		
10:00	Personality	Andy Of Mayberry	Andy Of Mayberry	Early Show	Stock Market Observer	Girl Talk	
10:15	Personality	Andy Of Mayberry	Andy Of Mayberry	Divorce Court	Tone Of The Markets	Girl Talk	
10:30	Hollywood Squares	Dick Van Dyke	Dick Van Dyke	Divorce Court	Tone Of The Markets	Movie	
10:45	Hollywood Squares	Dick Van Dyke	Dick Van Dyke	Bewitched	Tone Of The Markets	Movie	
11:00	Jeopardy	Love Of Life	Love of Life	Bewitched	Mid-Morn: M'ket News	Movie	
11:15	Jeopardy	Love Of Life	Love of Life	Funny You Should Ask	Stock Market Observer	Movie	
11:30	Eye Guess	Search For Tomorrow	Search for Tomorrow	Funny You Should Ask	Tone Of The Markets	Movie	
11:45	Eye Guess	Search For Tomorrow	Search for Tomorrow	Funny You Should Ask	Tone Of The Markets	Movie	

MONDAY AFTERNOON

	KMID	KWAB	KOSA	WFAA	KDTV	KTVT	KERA
12:00	TBA	Noon News	High Noon	Dream House	Noon News: W'rld, Loc.	News, Weather	
12:15	TBA	Sheila Raw

AUCTION

Eddie's Texaco Service Center

FM 700 and Birdwell Lane
BIG SPRING, TEXAS

Tuesday, June 10th - 10 a.m.

Due to other business interest, Mr. Harris is selling at Public Auction his Auto Shop and Equipment, Buildings, Wreckers and Personal Guns and Saddles.

SHOP EQUIPMENT

Marquett Scope Mach. — Marquett Battery and Starter Mach. — Bear Headlight Mach. — Portable Alemite Front End Mach. — Wheel Balancer — Steam Cleaner — Tire Changers — Walker Floor Jack — Doyle Vac Sweepers — Hein Warner Front End Air Jack — 6 and 12 Battery Charger — Big 3 Automatic Air Tire Changer — Metal Parts Bins — 180 Amp Lincoln Welder — Acetylene Rig — 3 Shop Tool Caddies, full of mechanic tools — 3 Sioux Buffers and ½-in. Drills — Etc.

OFFICE EQUIPMENT

Desk — Chair — File — 2 R. C. Allen Electric Adding Machines — Miscellaneous.

BUILDINGS

24- by 25-Ft. METAL BUILDING (2 years old) double over-head doors
7- by 5-Ft. METAL MONTGOMERY WARD STORAGE DOUBLE DOOR METAL TIRE DISPENSER

VEHICLES

1958 Chevrolet 3800 Wrecker — Duals — Braden Winch
1954 V-8 Dodge Wrecker — Tulsa Winch
1959 Ranchero — 1961 Chevrolet 4-Door Sedan — 1961 Ford 2-Door New Chuck Wagon Camper

PERSONAL EQUIPMENT

Woodworking Tools including Lathe — Drill Press — Band Saw
— — GUNS — —
2 — Canadian Centennial 30-30 Winchesters
2 — 1866 — 1966 Hex Bbl. Centennial 30-30 Winchesters
1 — 280 Remington, with scope — 1 — 10-Gauge Shotgun
1 — Colt Centennial Civil War Pistol
— — 2 SADDLES — —

● This Complete Sale is some of the best equipment, late model shop and good, clean merchandise.
TO BE SOLD AT PUBLIC AUCTION WITHOUT MINIMUM OR RESERVED BID

Sale Conducted By

Dub Bryant Auction Co.

1008 EAST 3RD—BIG SPRING, TEXAS
PHONE 263-4621 OR 267-8387

Surplus Oil Field Equipment

To Be Sold By Sealed Bid

6 Treaters, 4 Ft. x 17½ Ft. through 6 Ft. x 27½ Ft.
3 Heaters, 5 Ft. x 9 Ft., 6 Ft. x 27 Ft., & 4 Ft. x 50 Ft.
32 Separators, Size Ranges: 2½ Ft. x 10 Ft. Through 5 Ft. x 19 Ft.

Pre-bid tour to be conducted 9:00 A.M., JUNE 10.

BID CLOSES JUNE 15th

For Bid Sheet Contact:

PAN AMERICAN PETROLEUM CORP.

Box 4072 ODESSA, TEXAS 79760
Phone AC 915-332-4324, Ext. 79

DRY ICE

CO-2 Cylinders Filled
503 East 6th St.
267-6812 or 263-8186

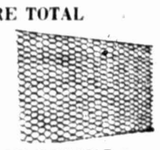
— LOTS —

Corner Of 6th & State
1101-1103-1105 E. 6th
150 x 140 FT.
Call or Write:
A. F. HILL
Box 262 267-2193
Big Spring, Texas

50%

DISCOUNT
All Material in Stock
Good Work Doesn't Cost—IT PAYS!
CUSTOM UPHOLSTERY
263-4544 263-4337

COMPARE TOTAL PRICE



- CHAIN LINK
- CEDAR
- TILE

● OTHERS AVAILABLE ● FENCE REPAIRS

Free Estimates
B&M FENCE CO.
R. M. Marquez 267-7587

RENTALS B

FURNISHED HOUSES B-5

3 ROOM FURNISHED house for rent; couples only. Inquire 1405 Dixie. 267-7917.

NEW 2 BEDROOM, fenced, carport, storage. 1315 Mulberry. 263-7165 after 5:00 and weekends.

NEWLY REDECORATED — two bedroom furnished house, fenced backyard. Call 267-5975.

EFFICIENCY HOUSE: Large one room, bills paid. Adults-no pets. Give references. Apply 800 Main.

3 ROOM FURNISHED house for rent Call 263-7511.

ONE BEDROOM, wall-wall carpet, draperies, nicely furnished house. Duct air, carport. 267-2831 or 263-2558.

RENTALS
FURNISHED

Redecorated 2 bedroom, carpet throughout, washer, central air conditioning-heating, carport, storage room, fenced yard, yard maintained, no bills paid, $95 per month.
263-3608 or 263-4337

ONE AND Two bedroom houses, $10.00-$15.00 week. Utilities paid. Call 263-3975. 2505 West Highway 80.

TWO BEDROOM, furnished house, 1006 East 13th. Inquire at 1108 E. 13th.

ONE BEDROOM furnished house. See 1306 State. Call 263-1839 after 6:00.

EXTRA NICE, furnished, 2 bedroom house, utility room, washing machine, air conditioned. 267-2265.

FURNISHED AND unfurnished houses and apartments. Call 267-7028. H. M. Moore.

1, 2 & 3 BEDROOM MOBILE HOMES

Washer, central air conditioning and heating, carpet, shade trees, fenced yard, yard maintained, TV Cable, all bills except electricity paid.
FROM $70
263-4337 263-3608

UNFURNISHED HOUSES B-6

CLEAN, 2 BEDROOM, good neighborhood, fenced, 1212 East 15th. 263-7165 after 5:00 and weekends.

5 ROOM UNFURNISHED house, fenced, backyard, nice shrubs and grass. Apply 1207 Wood. 267-2402.

FOR RENT: 5 room, 2 bedroom house with carport, 1604 East 16th, $65. Call 399-4281.

3 BEDROOM, 2 BATH, garage, 2403 Cheyenne, $125 a month. Call 267-8090 or 267-6809.

THREE BEDROOM, carpeted, unfurnished house, $95 month. 1509 Lancaster. Apply 529 Hillside Drive. 267-8842.

UNFURNISHED 4 ROOM and bath, garage, washer connections, on Andrews Highway. 267-2619.

HOUSE FOR rent, 1604 Oriole, 3 bedroom brick with central air, 220 wiring, plumbed for washing machine. Available June 15. 263-2161, 267-8344.

CHOICE LOCATION, 2102 Morrison, 3 bedroom brick, fenced, vented air, adults preferred. 263-3923.

UNFURNISHED, CLEAN 2 bedroom, fenced backyard with storage, 1410 Park, $70 month. 267-8140.

FOR RENT: 2 bedroom, 1 bath, carpet, breakfast bar. Call 263-7237.

SUBURBAN HOME unfurnished 2 bedroom, 1½ miles South on San Angelo Highway, $60 month. Call 267-6993.

3 BEDROOM HOME, 1½ baths, central heat-air, range, refrigerator, 1800 Wallace, $110 month. 263-3340.

UNFURNISHED 2 BEDROOM house, central heat, carport, utility room with washer connections, storm cellar, 703 Anna. 267-2667.

2 BEDROOM HOUSES, 2506 West 16th, $55; 1404 State Park, $46.50. 267-8372.

NICE 2 BEDROOM unfurnished house, 1404 Princeton. Call 398-5278.

UNFURNISHED — 1 AND 2 bedroom houses, carport, fenced yard, $40 to $75 month, call 263-2138.

FOR RENT, four room unfurnished house, carpeted, two bedrooms, water furnished. At rear of 910 West 4th Street.

McDonald Rentals

Always Clean and Attractive Vented Heat—Fenced Yards
1-2 BEDROOM Furn. Apartments near College — 10 Min. from Base.
2-3 BEDROOM Unfurn. Houses near Base.
Military Welcome
CALL 267-7628

HOUSE FOR rent; 901 Magnolia, $60 month, three bedroom. Call 263-4716.

BUSINESS BUILDINGS B-9

OVER 2,000 SQUARE feet shop with large offices, located conveniently at 2210 Main Street. Lease or sell. 263-2737 or 267-8094 for Jerry Worthy.

ANNOUNCEMENTS C

LODGES C-1

BIG SPRING Assembly No. 60 Order of the Rainbow for Girls. Business, June 10, 7:00 p.m.
Susan Begard, W.A.
Cindy Stanley, Rec.

CALLED CONCLAVE Big Spring Commandery No. 31 K.T. Monday, June 23, 7:30 p.m. Confer Orders of Red Cross and Knight of Malta. Visitors Welcome.
Neil Spencer, E.C.
Willard Sullivan, Rec.

STATED MEETING Big Spring Chapter No. 178 R.A.M. Third Thursday each month, 8 p.m.
Alfred Tidwell, H.P.
Ervin Daniel, Sec.

STATED MEETING Stoked Plains Lodge No. 598 A.F. and A.M. every 2nd and 4th Thursday, 8:00 p.m. Visitors welcome.
Harold Braughton, W.M.
T. R. Morris, Sec.
Masonic Temple 3rd-Main

STATED MEETING Big Spring Lodge No. 1340 A.F. and A.M. every 1st and 3rd Thursday, 7:30 p.m. Visitors Welcome.
F. H. (Jack) Franklin, W.M.
H. L. Raney, Sec.
21st and Lancaster

STATED MEETING Big Spring Chapter 67 O.E.S. 1st and 3rd Tuesdays, 8:00 p.m. Installation Officers, June 13th.
Algus McCarley, W.M.
Velma O'Neal, Sec.

SPECIAL NOTICES C-2

WATCH
THIS
SPACE

FHA properties are offered for sale to qualified purchasers without regard to the prospective purchaser's race, color, creed or national origin.

CLEANINGEST CARPET cleaner you ever used, so easy, too. Get Blue Lustre. Rent electric shampooer $1.00. G. F. Wacker's Store.

JIMMIE JONES, largest, independent Firestone Tire dealer in Big Spring, well-stocked. Use your Capco or Shell Credit cards. S&H Green Stamps with every tire sale. Jimmie Jones Conoco Firestone, 1501 Gregg. 267-7601.

FOR COMPLETE mobile home insurance coverage, see Wilson's Insurance Agency, 1710 Main. Call 267-6164.

LOST & FOUND C-4

LOST — WHITE male Toy Poodle Rhinestone collar. Please call 267-6272. Reward.

LOST LADIES billfold at 7-11 store on Johnson and 11th. Belongs to Mrs. B. B. Riddle. Bay City, Texas. Please mail papers and other articles to Mrs. J. B. Sample, 1408 Nolan, Big Spring.

LOST: BROWN Collie in Western Hills Addition, reward. Call 263-7120.

LOST: LADIES brown wallet in City Park. Please call 263-1465.

BUSINESS OP. D

BUSINESS OPPORTUNITY

Build a business for yourself. Everything supplied. No investment. No travel. No age limit. Strong, local, and national advertising gives you names of prospects for a new service, for all types of businesses. Continuing annuities can build a substantial income. Full details by phone. Call Monday collect.

MR. TAMBORELLO
512-341-2576

Be Your Own Boss
EARN UP TO
$5000.00
PLUS PER YEAR
No Selling Required

Men selected will be trained and given continued guidance. Job requires approximately 10 hours a week. Mechanically or carpentry inclined helpful, but not necessary.

SMALL INVESTMENT OBLIGATION CAN BE FINANCED

Men considered should be established homeowners and presently employed with good references. Qualified persons can be financed. Write at once for personal interview giving name, address, phone, and some general information about yourself to: Personnel Director, Herculite, Inc., 8178 East 44th St., Tulsa, Oklahoma 74145.

GROCERY STORE with fixtures and living quarters, one acre land, excellent location out of city limits. Will finance part. 267-5430.

BUSINESS SERVICES E

T. A. WELCH House Moving, 1500 Hardina Street, Big Spring. Call 263-2381.

WEED LOTS, cleaned and mowed. Call Tom Lockhart, 399-4191 or 267-7453.

AIR CONDITIONERS summerized, oiled, adjust belts, floats, parts extra, used air conditioners. B. E. Winterrowd. Call 267-8048.

SYLVANIA TV

Sales & Service
DICK EGAN
Call: 263-4012
We Use and Recommend Sylvania Tubes

CARPET CLEANING E-16

BROOKS CARPET—Upholstery, 11 years experience in Big Spring, not a sideline. Free estimates. 907 East 16th, call 263-2920.

NATHAN HUGHES — Rug and Carpet Cleaning — Von Schrader Method. For free estimate and information call 263-2976.

KARPET-KARE, carpet-upholstery cleaning. Bigelow Institute trained technician. Call Richard C. Thomas, 267-5931. After 5:30, 263-4797.

SHOE SERVICE E-18

EXPERT SERVICE on All Makes of sewing machines. All work fully guaranteed. 18 years experience. Mel Shepherd. 263-3350.

EMPLOYMENT F

HELP WANTED, Male F-1

CAB DRIVERS wanted — part or full time. Now paying 40 per cent commission. Apply Greyhound Bus Terminal.

YARD MAN NEEDED

Dependable individual needed for yard work, would consider High School boy for part time.

For appointment, call
Jane Thomas
Big Spring Nursing Inn
901 Goliad 263-7633

APPLICATIONS ARE being accepted for the position of Clerk of Police for City of Stanton. Contact City Secretary of City Hall, Stanton, Texas.

HELP WANTED, Female F-2

WANTED

Experienced Waitress
No Night or Sunday Work
KOZY KITCHEN
320 Runnels
267-9289 or 263-6889

WOMEN! BIG MONEY

Studio Girl Hollywood Cosmetics needs women in and around Big Spring. Full or part time. No experience required. No territory restrictions. Take orders any where. Highest profits up to 60%. 300 Good Housekeeping approved cosmetics. Everything furnished. Credit extended. No stock to carry. No franchise fees. No stock investment. For full information by mail, plus 3 free samples, write HARRY TAYLOR, STUDIO GIRL COSMETICS, Dept. N-337, 11461 Hart St., no Hollywood Calif. 91605. Also immediate big profit openings for party plan operators. (Former Studio Girls please write.)

REGISTERED NURSE
FOR ASSISTANT
DIRECTOR OF NURSES

Starting Salary $600 Mo.

5 days a week, all inquiries kept in strict confidence. For appointment call
Miss Bo Bowen,
Director of Nurses
Bob Ghormley, Adm.
Big Spring Nursing Inn
901 Goliad 263-7633

Executive Housekeeper

We seek a responsible individual to supervise our housekeeping department. Must be over 30 years old, dependable, permanent.

Call for appointment:
Jane Thomas
Big Spring Nursing Inn
901 Goliad 263-7633

AVON SAYS IT ALL

Makeup — Fragrances — bath powders — shampoos — deodorants! Everybody uses them — so why not sell them? Part-time or full time. Write: Box 4141, Midland, Tex. 79701

WANTED IMMEDIATELY — Registered nurses, all shifts available. Contact Martin County Hospital District, Box 595, Stanton, Texas. Phone 756-3345.

RN NEEDED

As supervisor of nurses in an ultra modern nursing home. Good wages, hospitalization, other benefits, top salary for right person. 7:00-3:00 shift, 5 day week.
Write Box 638
Lamesa, Tex. 79331
if you are willing to relocate

WANTED: 5 WOMEN to sell Fabulous Original Sculptured Bras. High earnings, new car furnished when qualified. Call Jay Collins, 263-2682.

CARHOPS WANTED, apply in person. Wagon Wheel Drive-In No. 1, 4th and Birdwell.

EMPLOYMENT F

HELP WANTED, Misc. F-3

HOME WORKERS

(envelope addressers) needed. Send stamped self-addressed envelope to
TOP DOLLAR
Box 356 - TBH
OAKS, Pa. 19456

NURSES AIDES

Are you available 7:00-3:00, 3:00-11:00, 11:00-7:00. Part time or permanent. We will train you, no experience necessary. If you are available 1 day, 2 days, or 3 days a week for part time work, then
Call: Jane Thomas
Big Spring Nursing Inn
901 Goliad 263-7633

NEED—UPHOLSTERER or individual with experience in upholstery shop for sewing. 267-2831.

BIG SPRING EMPLOYMENT AGENCY

STENO — mature exper., top skills $325
PUBLIC RELATIONS SECY — exper. $300
CASHIER, exper. $300
BOOKKEEPER, typing, double entry bkpg $300
ROUTE SALESMAN, relocate, to .. $500
TRAINEE, High School grad, local .. $400
DRIVERS, diesel exper, local, to .. $600
ACCOUNTANT, degree, local .... OPEN
103 Permian Bldg. 267-2535

INSTRUCTION G

U.S. CIVIL SERVICE TESTS

Men-women 18 and over. Secure jobs. High starting pay. Short hours. Advancement. Preparatory training as long as required. Thousands of jobs open. Experience usually unnecessary. FREE booklet on jobs, salaries, requirements. Write TODAY giving name, address and phone. Lincoln Service, Box B-602, in Care of The Herald.

PRIVATE SWIMMING and diving lessons at Holiday Inn. Call Katie Sherrod, 354-2173.

WOMAN'S COLUMN J

COSMETICS J-2

LUZIER'S FINE Cosmetics. Call 267-7316, 106 East 17th, Odessa, Morris.

CHILD CARE J-3

BABY SITTING — My home, days. Call 263-6985, 1611 Owens.

BABY SITTING in my home. Call 263-2795.

WILL BABY SIT in my home. Call 263-3931.

BABY SITTING in my home. Call 263-4613.

EXPERIENCED CHILD care — Dorotha Jones, 1104 Wood. 267-2897.

LAUNDRY SERVICE J-5

NICE IRONING — Near Webb. Will pick up. $1.50 mixed. 267-2261.

IRONING WANTED — $1.75 dozen. Pick up-delivery. 1105 North Gregg. 263-6738.

IRONING DONE. Near South gate of Webb. $1.25 dozen. 263-4273.

WANT TO do ironing in my home. 1701 Lancaster. 267-7096.

SEWING J-6

ALTERATIONS — MEN'S, Women's. Work guaranteed. 807 Runnels. Alice Rivas. 263-2215.

FARMER'S COLUMN K

FARM EQUIPMENT K-1

FOR SALE: 6 foot Monitor Mill, 22 foot steel tower, 65 foot pipe and rod cylinder—all good. You dismantle, all for $75. Albert Heckler, Coahoma, Texas.

GRAIN, HAY, FEED K-2

ALFALFA HAY for sale. Call EX 8-5337.

ALFALFA HAY, new crop, first cutting. Call 353-4327.

LIVESTOCK K-3

FOR SALE: Bay Gelding, 11 years old, very gentle. Call 263-3424.

MERCHANDISE L

BUILDING MATERIALS L-1

PAY CASH, SAVE

- 90 LB. ROLL ROOFING... $3.50
- SHEETROCK 4x8x¼ Inch $1.15
- 235 COMPOSITION SHINGLES, per sq. $6.95
- PAINT Outside White ..... Gal. $2.25

VEAZEY
Cash Lumber
SNYDER, TEXAS
Lamesa Hwy. 573-6612

GOOD PLACE TO BUY
BLDG. MATERIALS
Just Arrived — Carload
Cedar Shingles
ROCKWELL BROS. & CO.
Lumbermen
300 W. 2nd 267-7011

BOB BROCK FORD IS HAVING AN

INDIAN SALE

GOOD OL' CHEAPIES

Heap Good Cars—Low Down Payments

Plenty Good Miles Left

YOU LOOK 'EM YOU DRIVE 'EM
YOU LIKE 'EM YOU BUY 'EM

AS IS WITH QUALIFIED CREDIT

HERE'S SOME EXAMPLES:

1959 MERCURY	1962 Oldsmobile	1962 FALCON	1964 MERCURY
$195	$295	$395	$495
19.95 DOWN	22.95 DOWN	25.95 DOWN	28.95 DOWN
19.95 MONTH	22.95 MONTH	25.95 MONTH	28.95 MONTH

1963—2 Mercurys Your Choice $395
1963 Ford $395
1964 Chevrolet $695
1963 Chevrolet $595

FORD MERCURY LINCOLN

BOB BROCK FORD

"Drive a Little, Save a Lot"
BIG SPRING, TEXAS • 500 W. 4th Street • Phone 267-7424

MERCHANDISE L

BUILDING MATERIALS L-1

CHUCK'S CONOCO and SALVAGE
1 Mile Out On
LAMESA HIGHWAY
OPEN 7 DAYS A WEEK

New steel 8 cents a pound while it lasts. 2 inch pipe fence posts 10 cents a foot while they last. 6 inch casing 50 cents a foot while it lasts. Some 3 and 4 inch pipe and some larger. Cottonseed post $5 a set. Also 1956 Mercury, runs good $50.

DOGS, PETS, ETC. L-3

POODLES MINIATURE AKC registered. Call 263-1050.

IRIS POODLE Parlor. Professional grooming. Any type clips. 403 West 4th. Call 267-2409 or 263-7900.

OPENING SPECIALS

Silver Angels 59c
Tiger Barbs 39c
Neons 49c
Mollies 59c
Green Swords 59c
Algae Eaters 98c

JEAN'S TROPICAL FISH
708 Nolan 263-6073

Are You Interested In Obedience Training Your Dog?

The Big Spring Kennel Club will sign up a new obedience class at the pavilion in City Park Thursday evening, June 12, at 8:00 p.m. For further information
263-4360 Or 267-8276

FOR SALE: AKC registered female tri colored Collie puppy. Call 267-7150.

4 SIAMESE KITTENS for sale. 1305 Mulberry. Call 263-2580.

WANTED TO: 1 mate male, half Cairn and half Wire Haired Fox Terrier, with female Terrier. Call 263-8122.

FOR SALE: German Shepherd female dog, also set of white gold wedding rings. Call 263-4398.

AKC PUPPIES — 3 Chihuahuas, 2 Silver Poodles, male Boston Terrier, Bulldog. 509 N. Burleson, Stanton.

Quality Pet Supplies

Everything you need for good grooming of your pets.
● Scissors ● Clippers ● Brushes
● Nail Trimmers ● Books

THE PET CORNER
AT WRIGHT'S
419 Main-Downtown 267-8277

THE POODLE Spa, 708 East 3rd. Sue Sewell, Bobbye Deel, operators. Grooming puppies. 263-1129, 263-3041, 267-8353.

WANTED TO BUY

Live Baby Animals—Raccoons, Skunks, Ringtail Cats, Bobcats, Badgers, Fox, Coyotes, etc. Most everything — Top Prices Paid.
Call: AC 918-786-2201

HOUSEHOLD GOODS L-4

19 In. Used Rotary Mower. Fair condition $15.00

MAYTAG auto. washer.. $59.50

Used CROWN Gas range $37.50

KENMORE washer, looks good, good condition $49.95

STANLEY HARDWARE CO.
"Your Friendly Hardware"
203 Runnels 267-6221

HOUSEHOLD GOODS L-4

REPO, 2-Dr. 14 cu. ft. Coppertone, Frostfree REFRIG — Take up pmt. ..... $10.52 mo.

14 Cu. Ft. Early Amer. maple, Sofabed Suite with 3 tables ..... $9.41 mo.

2 Sets Repo Bunk Beds—complete. Choice $79.95

Repo 5-Pc. Bdrm. Suite Dbl. Dresser, Bookcase Bed, Night Stand, Queen Size Box Spring & Matt. ..... $12.63 mo.

2 Repo 5-Pc. Dinettes Choice $39.95

VISIT OUR BARGAIN BASEMENT
BIG SPRING FURNITURE
110 MAIN 267-2631

GE—Used Dryer—Like New $79.95

GE—Like New 5,000 BTU Refrig. Air Con $99.95

COLUMBUS Apt. Size Gas Range Clean $69.95

SIMMONS Back-Care Matt. Set—Used, Nice, Clean $49.95

New BUNK BED, Maple—Compl $99.95

Wheat's
115 E. 2nd 267-5722

CLEARANCE SALE
SAVE UP TO 50%

Living Room Furniture—Bedroom Furniture—Bunk Beds—4 and 7-Pc. Dinettes—Ranges—Refrigerators—Automatic Washers and Dryers—Armstrong Linoleum and Rugs

FINANCING EASILY ARRANGED
HOME FURNITURE
504 West 3rd 263-6731

WESTERN MATTRESS CO

Sales & Service
Mattress, Box Springs Custom-Bilt. Renovate or Exchange
SAVE 50%—New Guarantee
CALL 267-8356

PORTABLE COLOR TV

No special installation. 117 sq. in. screen. Automatic gain & Color Control.
CUT $25.00

LOWEST PRICE EVER
NOW $244.88
Terms — $10.50 mo.
SEARS ROEBUCK & CO.
403 Runnels 267-5522

RESPONSIBLE PARTY

Take up payments on my 1967 model Twin Needle, fully automatic, Singer sewing machine, console model. Makes all fancy stitches without using attachments. Original price $399.95 — Balance $119.65. Take up $8.50 monthly payments.
CALL 263-3350

FOR BEST RESULTS, USE HERALD CLASSIFED ADS

MERCHANDISE L

HOUSEHOLD GOODS L-4

FOR SALE: 1968 5,000 BTU Whirlpool air conditioner, $95. Call 267-7678.

CARPETS CLEAN easier with the Blue Lustre Electric Shampooer, only $1.00 per day with purchase of Blue Lustre. Big Spring Hardware.

17 Cu. Ft. TRU-TEST Refrig. 4 yr. warranty $150.00

17 In. RCA Portable TV $59.95

4000 cfm WRIGHT Air Conditioner $59.95

KELVINATOR auto. washer — 6 mo. warranty $79.95

USED TV's ..... $10.00 up

MAYTAG auto. washer, 6 mos. warranty $89.95

KENMORE Elec. Dryer, 6 mo. warranty $79.95

ZENITH Console 21 In. TV, $69.95

BIG SPRING HARDWARE
115 Main 267-5265

LATE MODEL
SINGER ZIG-ZAG

Used very little. Take over 5 payments of $8.50 or $40.00 cash. To see in your home
CALL 267-5461

JACK'S

Buys Used Furniture and Appliances
505 LAMESA HWY.
Call 267-2831

PIANOS-ORGANS L-6

MUST PICK UP

Small piano and organ by June 10th. Will allow responsible party with good credit rating to assume payments on either piano or organ or both.
Call or Write
AMERICAN MUSIC CO.
209 East 8th FE 2-2711
Odessa, Texas

SPORTING GOODS L-8

MERCURY — JOHNSON Outboard Motors
THUNDERBIRD — CHRYSLER BOATS
COST
Plus 10% Handling Charges
D&C MARINE
263-4317 263-4505 263-3600
3910 WEST HWY 80

MISCELLANEOUS L-11

GARAGE SALE

Lots of clothes, shoes, baby things, and toys. Wedding dress, size 9. Furniture, ceramic items, kitchen dishes, miscellaneous items. Price go down each day.

612 COLGATE

INDOOR SALE — Saturday and Sunday, 1611 Owens. Clothes and lots of miscellaneous.

GARAGE SALE — Dishes, bedspreads, appliances, boys' suits and odds, curtains and shoes, miscellaneous. Saturday-Sunday-Monday. 604 West 8th.

GARAGE SALE — 2609 Carleton Drive. Saturday-Sunday, 10:00 a.m. — Clothes, shoes, baby clothes, 2 record players, sewing machine.

CURIOSITY SHOP
3102 W. Highway 80

Received clothes, miscellaneous for yard sale. Don't pass the good values on the way.

Everyone welcome!
SATURDAY 9:00-7:00
SUNDAY 1:00-6:00

BARGAIN
MILK CANS FOR SALE

Enjoy decorating these for your home and yard.
2401 Alamesa
CALL 263-2080

TRADEARAMA

Midland's Flea Market — 801 East Highway 80. Antiques, furniture, clothes, bottles, coins, etc. Inside space $2.00 a day—outside parking $1.00, limited space, so come early.
OPEN Every Thurs., Fri., Sat. Every Second Sunday

Electrolux
RALPH WALKER
267-8078 After 5:00
America's Largest Selling Vacuum Cleaners
SALES—SERVICE—SUPPLIES
Authorized Representative Since 1958

SAINT MARY'S Bargain Box — Moved to 600 East Third. Open Thursdays and Saturdays, 1:00-5:00.

WANTED TO BUY L-14

WANTED TO buy, used furniture, appliances and air conditioners. Hughes Trading Post, 2000 West 3rd. 267-5661.

AUTOMOBILES M

WILL MOVE your junk cars free. Call 353-4336.

MOTORCYCLES M-1

2 HONDO MOTORCYCLES for sale, $300. Call 263-4989.

MONTGOMERY WARD sport bike motorcycle for sale, $150. Call 263-6193.

The BEST TRAILERS Are Built By . . .
HALE
23 Years 1946-1969
Sherman, Texas
Horse & Cattle Trailers
Parts & Service
HALE TRAILER SALES, Inc.
CALL 263-2122
After 5:00 & Sat.-Sun.

BIG SPRING'S NO. 1 VOLUME DEALER!!

52 HAIL DAMAGED NEW CARS

THE SELECTION IS GOOD AND WE MUST SELL THESE CARS DURING THE MONTH OF JUNE. WE HAVE SETTLED WITH THE INSURANCE COMPANY, THE CHECK IS HERE . . . THEIR LOSS IS YOUR GAIN.

CHEVROLET, THE NATION'S NO. 1 SELLING CAR

EXAMPLE

NOVA COUPE

NO. 3411—TINTED GLASS, AUTOMATIC TRANSMISSION, WHITEWALL TIRES, RADIO.

Special Reduced Price $2346.00

Sky High Trade Allowance 900.00

Finance at 4½%
UP TO 3 YEARS AT THIS LOW RATE $1446.00

BECAUSE OF 4½% FINANCING — PAYMENTS ONLY 45.57 PER MONTH

INCLUDING ALL FINANCE CHARGES

4½%

FINANCING ON EVERY NEW CAR DURING THE MONTH OF JUNE ONLY, TO QUALIFIED BUYERS!

FIGURE YOUR OWN DEAL

36 Months At This Low Rate

$1,000 At 4½% Per Year

1 Year's Interest	$45.00
3 Years' Interest	x3
Total Interest	$135.00

(36 MONTHS)

NO GIMMICKS — NO HIDDEN CHARGES

1. Up To 36 Months At This Low Rate
2. Hail Damaged Cars For Even Bigger Savings
3. Only $199 Down—Cash Or Trade
4. Sky High Trade Allowances

CHEVROLET IS WORTH MORE AT TRADE-IN TIME THAN ANY OTHER MAKE AND WE DO MEAN ANY OTHER MAKE!!

OPEN 'TIL 9 P.M. THROUGH JUNE!!

IF YOU DIDN'T BUY FROM **POLLARD CHEVROLET** . . YOU PAID TOO MUCH!!

1501 E. 4th 267-7421

Bob Brock Ford

For the best deal on any car or pick up, new or used . . . see me.

Bill Chrane
267-7424
500 W. 4th

1968 CHEVROLET PICKUP

Long, wide, custom cab, V-8 Turbo-Hydramatic transmission, factory air conditioner, just like new.

TRAVIS FLOYD
263-7610

AUTOMOBILES M

AUTO ACCESSORIES M-7

HAVE GOOD, solid, used tires. Fit most any car—Bargain prices. Jimmie Jones Conoco Firestone Center, 1501 Grega. 267-7601.

TRAILERS M-8

FOR RENT: New air conditioned travel trailers. Daily-Weekly rates. Information 263-4597 after 5:00-weekends.

1966 FLEETWOOD, 10 X 58, 3 BEDROOM. Includes washer, storage shed. Call 263-1672 after 6:00 p.m.

CAMPING TRAILERS for rent—$35 week. Call 267-2889 after 5:00—anytime week ends.

HEADQUARTERS
Camping Trailers
and
Pickup Camp Covers
Sales & Rentals
HAMBY MOTOR CO.
1001 W. 4th 263-7619

HILLSIDE TRAILER SALES
1 Mile East Highway 80
NEW COACHES
Good Selection 1969—12x60 Ft.
Phone 263-2788
OPEN EVENINGS—CLOSED SUNDAY

14—17—24
WIDES
From
$6995
Parts—Repair—Insurance
Moving—Rentals

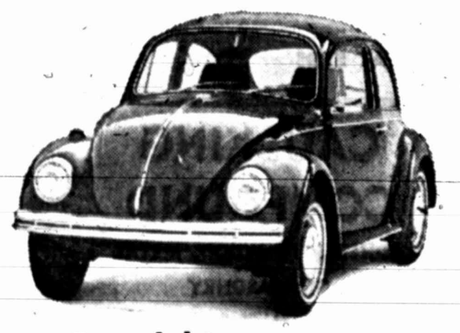
D&C SALES
3910 WEST HWY. 80
263-4337 263-4505 263-3608

FOR SALE: 8x36 Hicks trailer, new carpet and drapes throughout, top condition. 267-2857.

27 FOOT TANDEM Camper — 1967 model — must see to appreciate. Call 267-2887 or see at 1806 Settles.

NEW 12 FT. WIDES
$3699
Carpet, Deluxe Furniture, Refrig freezer, Gas Appliances, All Hookup, Free Service Policy.

DISCOUNT TRAILER SALES
263-4989 4010 W. 80



Good things come in small packages.

Look into a Volkswagen and you'll find adjustable front bucket seats, a four-speed synchromesh transmission, four-wheel independent torsion-bar suspension, and an air-cooled engine that gets about 27 miles a gallon.
Our package price:
$1897

Barney Toland VOLKSWAGEN
AUTHORIZED DEALER
2114 W. 3rd 263-7627
ONLY Authorized Dealer In Big Spring

AUTOMOBILES M

TRUCKS FOR SALE M-9

1962 FALCON RANCHERO, 6 cylinder, automatic transmission. 263-1158.

FOR SALE 1938 Chevrolet pickup, 327 engine. Call 263-4922 after 6:00.

USED TRUCKS, trailers and parts. T. A. Welch, 1500 Harding, 263-2381, Big Spring.

HAVE THREE ½-ton Pickups. 1955 Chevrolet 6-cylinder; 1957 Chevrolet V-8; 1960 Ford 6-cylinder; 1962 Car. All good condition. 910 East 6th.

AUTOS FOR SALE M-10

1963 AUSTIN HEALEY Sprite Roadster, new top, tires, side windows, and chrome. Immaculate condition. 263-1158.

1966 PLYMOUTH BELVEDRE I, real clean, air conditioner, 31,000 actual miles, $1,095. Dewey Ray, Inc., 1607 East 3rd. 263-7602.

1962 TEMPEST 2-DOOR sedan, 4 cylinder, standard. $250. 263-6765.

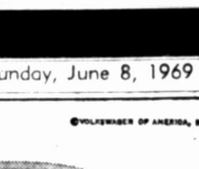
TAKE UP payments on beautiful gold, 1968 Chevrolet Impala, good condition. Call Dev: 399-4644; Night, 243-6763.

MUST SELL 1968 Oldsmobile '442', excellent condition, only $2,350. Will consider trade. Call 267-2791 after 5:00.

1964 OLDSMOBILE CUTLASS convertible, V-8, automatic, power steering and brakes, new top. Excellent condition. 267-2205 after 4:45.

FOR SALE, 1966 Imala SS, V-8, standard, air conditioned, radio, reverb. $1,700. 267-6912.

TAKE UP Payments on 1965 Chevelle, 327", 4 speed. Call 267-7886.



Before you buy a new or used car or truck,
See: Art Blassingame
Pollard Chevrolet
267-7421

AUTOMOBILES M

AUTOS FOR SALE M-10

1963 CHEVROLET 6-CYLINDER engine, standard transmission, air conditioner, real nice, $795. Dewey Ray, Inc., 1607 East 3rd. 263-7602.

1963 CADILLAC CONVERTIBLE, local one-owner, loaded with power and air, beautiful white outside with red leather interior. Real nice, $1595. Dewey Ray, Inc., 1607 E. 3rd. 263-7602.

1964 PONTIAC CATALINA, 4-door sedan, one owner, power steering, power brakes, factory air conditioner, real nice, $995. Dewey Ray, Inc., 1607 East 3rd. 263-7602.

1962 FORD GALAXIE, 4 door sedan, local one owner, V-8 engine, automatic transmission, air conditioner, real clean and extra nice, $595. Dewey Ray, Inc., 1607 East 3rd. 263-7602.

1965 PLYMOUTH FURY III, equipped with power steering, power brakes, power windows, factory air conditioner, extra nice, $1595. Dewey Ray, Inc., 1607 East 3rd. 263-7602.

1964 PONTIAC BONNEVILLE, power steering, power brakes, air conditioner, real nice, $1095. Dewey Ray, Inc., 1607 East 3rd. 263-7602.

1966 MERCURY MONTEREY Breezeway, one owner, loaded with power and air, double sharp, $1495. Dewey Ray, Inc., 1607 East 3rd. 263-7602.

Big Double Barrel Savings

OUR VOLUME SELLING PLUS HAIL DAMAGED UNIT ENABLES US TO SELL FOR LESS. DON'T MAKE A MISTAKE! WE URGE YOU TO COMPARE MONTHLY PAYMENTS, COMPARE YOUR TOTAL CONTRACT BEFORE BUYING ANY NEW CAR!

$195.00 Down Puts You In A

1969 Ford Mustang

WHITEWALL TIRES
AM RADIO
TINTED GLASS
$71 PER MONTH

1969 Ford Galaxie "500" 4 Door

V-8 ENGINE
TUTONE PAINT
CRUISE-O-MATIC
WHITEWALL TIRES
BODY SIDE MOULDING
POWER STEERING
AIR CONDITIONER
AM RADIO
TINTED GLASS
$96 PER MONTH

LOOK FOR THE BIG RED H

STILL A GOOD SELECTION OF HAIL DAMAGED UNITS

FORD MERCURY LINCOLN
BOB BROCK FORD
"Drive a Little, Save a Lot"
BIG SPRING, TEXAS • 500 W. 4th Street • Phone 267-7424

FOR BEST RESULTS USE HERALD WANT ADS

Home Remedies Deluge Golf's Arn Palmer

LATROBE, Pa. (AP) — Home remedies for various miseries are as common as apple pie, but few people have received as many in recent months as Arnold Palmer, the millionaire golfing idol stricken with a sore hip, the putting yips and a bad tournament slump.

PALMER

"Everybody seems to have the answer to my troubles," said the game's all-time leading money winner as he hammered away in his work shop. "They send me all sorts of wild putters. They give me instructions on what I'm doing wrong. They have liniments, exercises and pads that are supposed to cure my hip problem.

"I appreciate them all. I don't shrug any of them off. But I'm afraid if I get it going again I'll have to do it myself.

"I will admit I've been a bit preoccupied with my business interests. I need to settle down and start concentrating more. I intend to do it. I see no reason why I shouldn't start winning.

EYES BIG ONE

Palmer's next major test is the U.S. Open Championship, starting next Thursday at the Champions Club in Houston, Tex.

This will mark his 17th Open without a miss since he made his debut as an amateur in 1953 and there's probably been none he was more determined to win.

He hasn't had a major victory since his fourth Masters in 1964. His last tournament triumph of any type was the Kemper Open last fall in Sutton, Mass., an event most of the top names skipped. He has had a frustrating campaign, with finishes as low as 37th in the Crosby and Colonial, 27th in the Masters and 25th in his last outing at Atlanta.

Although his Open record is the best of anyone for the past decade—a championship in 1960, three ties for the title only to lose in playoffs and runner-up to Jack Nicklaus at Baltusrol two years ago—he was forced last week to qualify for the 1969 Championship.

"It's the rules—I felt I owed it to golf to try to qualify," he said. Yet it was hard for him to hide his chagrin and disappointment.

He met the challenge by firing rounds of 70 and 68 over the par 72 Youghiogheny Country Club in nearby McKeesport to lead the sectional tests. It was the best golf he has played in months.

"It made me feel good," Palmer said. "I knew I had to qualify, so I just went out and played golf. It was like the old days. I hit the ball and followed it, not worrying if I hit a bad shot. I felt I could recover, and I did.

"I can't explain it. You might say I was hungry again. I was determined. I concentrated. My putting wasn't so bad. It was a gratifying day."

Palmer said he liked the Champions course, which he labeled a good test, and predicted he might make a good run at the title if his putting stroke holds up.

"I've tried everything," he said. "Now I've got this old putter. Doc (Doc Giffin, his man Friday) welded it. I beat it into shape and painted it black. I'm getting some of my confidence back."

Palmer's just back of the ranch house on a hill overlooking the Latrobe Country Club where his father is greenskeeper and pro, is cluttered with weird-looking putters mailed him by concerned members of Arnie's Army.

HOT DOG EDGE

One of the putters has a blade like a hot dog with the shaft shaped like a huge fork. Another has a pickle at the end—"to use when you're in a pickle." One blade is painted and shaped like a banana, another like a shoe—for a "shoo-in."

"A doctor in Boise, Idaho, recommended a cuboid cuboid pad for my foot to cure my hip ailment but we can't find out what a cuboid pad is," Palmer said.

"Another man sent me a bag of radio-active plutonium and suggested I sleep with it.

"You'd be surprised at all the letters and gadgets I get to try to pull me out of my slump. Instead of deserting me, Arnie's Army is bigger and more concerned than ever."

Palmer receives around 500 letters a week. Besides Doc Giffin, former newspaperman and ex-press secretary for the PGA tour who handles his appointments and public relations, Arnie has two full-time secretaries and a close aide, Darrell Brown, who doubles as pilot of Palmer's $800,000 Lear Jet.

Mark McCormack of Cleveland heads a staff of six lawyers who handles the golf star's myriad business interests.

Palmer's responsibilities have not been diminished by the sale of the vast Arnold Palmer Enterprises to the National Broadcasting Company for a reported $6 million.

"We still conduct these businesses just as before," he explained. "They take up quite a bit of my time, but I enjoy it. It's all a part of golf.

"I do a lot of traveling still, but I have cut out exhibitions almost entirely. When I play outside of a regular tournament, it is usually with a group of business or advertising men."

One day last week Palmer found himself shuttling between two such parties—one at the Laurel Valley Country Club in Ligonier, Pa., and the other at the Latrobe Country Club, across the road from Palmer's home.

The Palmer Enterprises, with a $1 million yearly payroll, consists of a club manufacturing company in Chattanooga, Tenn.; sports clothes, gloves, golf carts, a chain of pitch-and-putt courses, printing shops, banks, movies, records and instructional materials.

The private jet enables the busy tournament tourist to spend more time at home with his wife, Winie, and his two growing daughters, Peggy, 13, and Amy, 10.

In addition to banging away on the heads of his clubs and taping shafts in his workshop, lined with hundreds of clubs in racks, Palmer seems to find his greatest relaxation on the farm he purchased a couple of years ago.

The farm is a 108-acre, hilly plot about six miles from his home. He has 23 quarter-horses, which he breeds. He bought an additional 190 acres for pasture and grain land just over the hill.

With all of this affluence, Palmer obviously is not a completely happy man.

He is cut to the bone by suggestions—some of them not so subtle—that he is burned out as a golfer and would be wise to retire rather than suffer further indignities from the brash new young breed on the tour.

"I have no thought of retiring," Arnie insists. "I am only 39. Remember Ben Hogan had his greatest year in 1953 when he was 40, winning the Masters and the U.S. and British Opens.

"Instead of phasing out, I have been thinking about getting it going again. I just need to apply myself—concentrate and work. It can be done.

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DEBS AT WEBB

A full week of activities is in store for five young ladies who will be introduced June 14 during the Officers Wives Club Spring Ball and Debutante Presentation.

Making their formal bow to Air Force society will be Miss Paula Estes, Miss Adele Deming, Miss Carolyn Scarbrough, Miss Jenny Schneider and Miss Christine Wall.

The ball, to be held in the Officers Open Mess at Webb Air Force Base, is the first of its kind here and will be open to all OWC members and guests as well as bachelor officers and their dates.

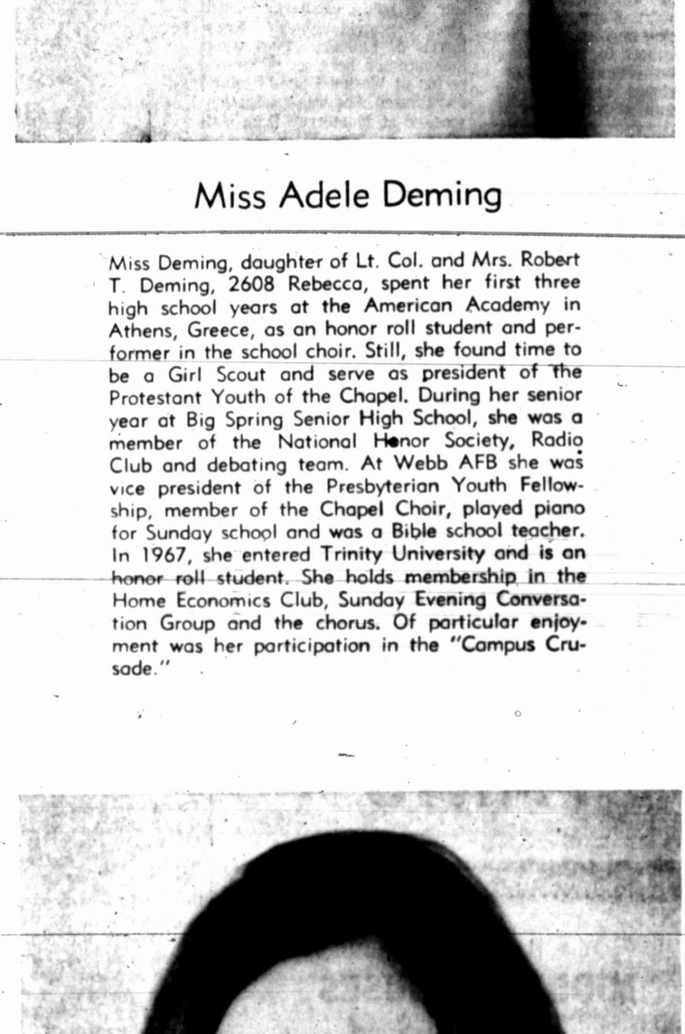
Events complimenting the debutantes will begin today when Mrs. John Stull, 551 Hillside, will host a punch party for the debs and debutante committee. On Monday, Mrs. William C. McGlothlin, No. 1 Albrook, will be hostess for a tea honoring debs and their mothers, the committee members and OWC officers and board. Community women will be among the guests.

A pavilion party is on tap for Tuesday, and a rehearsal will be held Wednesday, followed by a pool party that evening at the home of Lt. Col. and Mrs. Robert M. Wall. The debs and their mothers will be special guests at the OWC luncheon Thursday, and the final rehearsal is slated Friday.

The week will climax with the ball Saturday evening. Hors d'oeuvres will be served from 7 to 9 p.m. The presentation will begin at 9 p.m., to be followed by an evening of dancing.

Miss Paula Estes

Miss Estes, daughter of Col. and Mrs. Chandler B. Estes, No. 3 Albrook, attended Goldsboro High School in North Carolina where she was president of Future Homemakers of America, a member of the Biology Club and nominee for Aqua Queen. At Ankara Regional High School in Ankara, Turkey, from which she graduated, she was a member of the chorus, participated in the senior show and was nominated for Senior Queen. Miss Estes began her college education at the American College of Switzerland during which she was a member of the yearbook staff, chorus, Ski club and Judo Club. This fall, she will begin her junior year at the University of Georgia. She enjoys water skiing, riding, hunting and traveling in Europe.



Miss Adele Deming

Miss Deming, daughter of Lt. Col. and Mrs. Robert T. Deming, 2608 Rebecca, spent her first three high school years at the American Academy in Athens, Greece, as an honor roll student and performer in the school choir. Still, she found time to be a Girl Scout and serve as president of the Protestant Youth of the Chapel. During her senior year at Big Spring Senior High School, she was a member of the National Honor Society, Radio Club and debating team. At Webb AFB she was vice president of the Presbyterian Youth Fellowship, member of the Chapel Choir, played piano for Sunday school and was a Bible school teacher. In 1967, she entered Trinity University and is an honor roll student. She holds membership in the Home Economics Club, Sunday Evening Conversation Group and the chorus. Of particular enjoyment was her participation in the "Campus Crusade."

Miss Carolyn Virginia Scarbrough

Miss Scarbrough, daughter of Capt. and Mrs. Jessie F. Scarbrough, 66 Chanute, attended Biloxi High School in Mississippi and graduated in 1968 at J. M. Wainwright High School in Tainan, Taiwan. She was a cheerleader, student council officer, senior class vice president, co-editor of school publications, chorus pianist and member of Future Homemakers of America. In the school's "Who's Who" she was listed as "Miss Wainwright," "Best All-Around" and "Most Athletic." Miss Wall plays piano for her church and enjoys records, reading and swimming. She has completed her freshman year at Hardin-Simmons University.

Miss Jennifer Lee Schneider

Miss Schneider, daughter of Lt. Col. and Mrs. Jimmy L. Schneider, No. 2 Albrook, attended Robert E. Lee High School in Springfield, Va., and Monterey High School in Lubbock, prior to graduating this year from Big Spring Senior High School. During her high school years she was active in Tri-Hi-Y, the Spanish Club, Future Homemakers of America and Future Teachers of America. Her favored interests are piano, art, reading and church work. In the fall, Miss Schneider plans to attend McMurry College in Abilene.

Miss Christine Louise Wall

Miss Wall, daughter of Lt. Col. and Mrs. Robert M. Wall, 2900 Parkway, graduated from United Consolidated High School at Laredo in 1968. While a student there, she was interested in sports, serving as a cheerleader as well as being a member of the basketball, track and volleyball teams. She participated in the school choir and included swimming and bowling in her other activities. Miss Wall has just completed her freshman year at Howard County Junior College.

Casually Yours

By JO BRIGHT

One of the things that made Friday's dinner for **Col. and Mrs. William C. (Willie Claude) McGlothlin** so delightful was the abundance of pretty ladies. You just can't beat that for assuring a successful party! Among them was an attractive grandmother, **Mrs. E. L. Powell.** The Powells have little **Stacey Lee,** daughter of the **Frank Powells,** to brag about. The maternal grandparents are **Mr. and Mrs. Howard Caudill** of Odessa.

One of the most delightful gentlemen at the party was **Dr. "Sid" Johnson** of Georgia, father of **Mrs. Chandler Estes,** who is here to attend the "coming out" of his granddaughter, **Paula.** Chatted a minute with **Mrs. Jimmy Schneider,** a lovely woman who looks much too young to have a deb daughter, **Jenny.** Shared a table with another deb's mother, **Mrs. Robert Deming,** who told me their son has won a four-year college scholarship, so they'll just have to worry about hamburger money.

Two faces were missing — and missed — **Mrs. J. R. Farmer,** who is a patient at Malone-Hogan Foundation Hospital, and **Mrs. W. A. Bryans,** who is still recuperating from pneumonia.

Had to miss the **"Silent Woman"** opening, but at least, it leaves something to look forward to. Understand it will feature art displays. One of those being encouraged to bring her paintings to Big Spring is **Mrs. Joe (Joan) McCrary** of **New Orleans** who is having a one-woman show at the Norman-Wilkes Gallery in Oklahoma City. (Sold 30 paintings on opening day.) She's the sister of **Don Finkenbinder,** the friendly pharmacist at **Leonard's.**

TIDBITS: Mr. and Mrs. Edmond E. Fahrenkamp of Fort Worth, who lived here for a number of years, are house-guests of **Mrs. G. T. Hall** and her daughter, **Miss Marie Hall.** They hope to see or hear from old friends, so you might call in the next day or so . . . Aren't **Mrs. Lloyd Wasson, Mrs. Vi Worthy and Mrs. J. Y. Robb** planning another glamorous trip? Vi's daughter-in-law, **Mrs. Jerry Worthy,** wore a gorgeous jewel-trimmed dress to Friday's party . . . **Miss Raye Nell Dyer** and **Miss Teresa Conner** of the college crowd may or may not have chosen a "fun" trip for the summer. They are in Weston, Ore., working in a cannery . . . Has anyone noticed if **Texas Electric Service Company** has replaced the first three letters in that third word since hail played havoc with their sign . . . **Mrs. William Cashion** is probably back now (lost a note I made earlier) but she was in Jonesboro, Ark., to visit her new son-in-law and daughter, **Dr. and Mrs. Bascom Raney.** She flew to Dallas first for a day with her sister, **Mrs. C. H. Moreman.** (Didn't worry about Bill taking care of himself, for he's a wonderful cook.) Their granddaughter, **Kitty Harris** of Lubbock is spending the summer here as youth director at Wesley United Methodist Church. She was graduation speaker at Monterrey High last month . . . **Mrs. D. F. Digony** was in Colorado Springs to attend the Air Force Academy graduation of her grandson, **William Orville Spradling Jr.,** whose parents live in Costa Mesa, Calif. She's been visited this spring by her son, **Weldon,** and family who reside on **Formosa** where he flys for American Incorporated.

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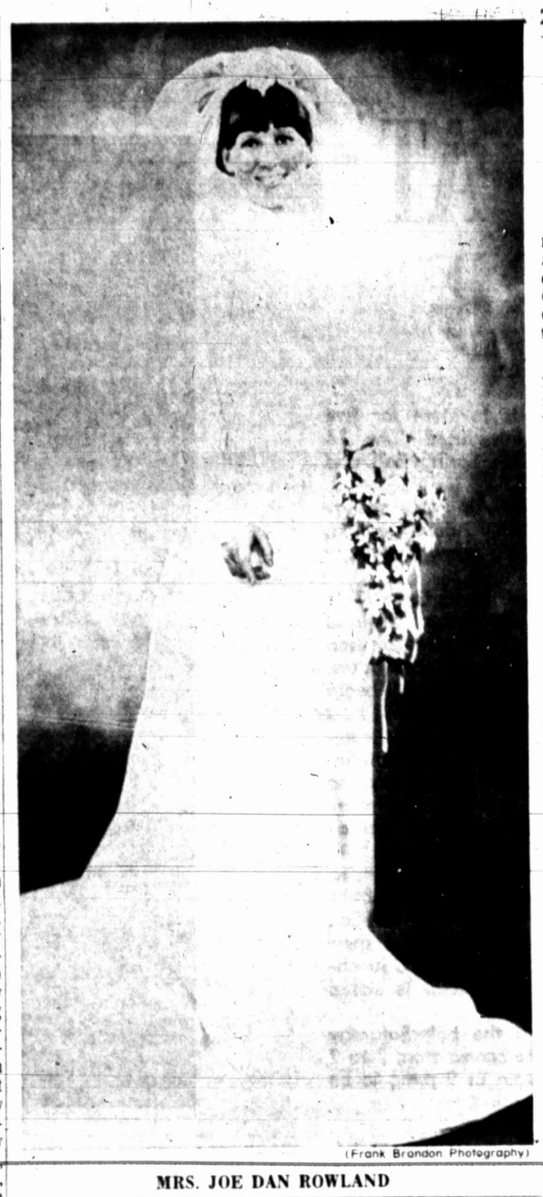

(Frank Brandon Photography)

MRS. JOE DAN ROWLAND

Wedding Solemnized On Friday Evening

Wedding vows were solemnized for Miss Rita Jane Ryan and Joe Dan Rowland Friday evening in the College Baptist Church, with the Rev. R. D. Collins of Amarillo performing the nuptial rites.

Parents of the couple are Mr. and Mrs. Alden Ryan of Gail Route, and Mr. and Mrs. J. D. Rowland, 1900 Mittel.

The altar held baskets of white gladioli and chrysanthemums flanked by palms and spiral candelabra. The bridal aisle was illuminated by candelabra entwined with boxwood folige and white satin.

Mrs. Myrna Richardson, organist, accompanied Jay Turney as he sang "Love Is A Many Splendored Thing," "Because" and "The Lord's Prayer."

The bride was attired in a gown of white peau de soie with pearled Alencon lace overlaying the high neckline and extending over the shoulders and bodice. Lace motifs encircled the natural waistline and wrists of the long fitted sleeves. The flared skirt, accented with side pleats, swept into a chapel-length train. Her veil of illusion was sprinkled with pearls and attached to a flower headpiece fashioned of Alencon lace, pearls and iridescent crystals. She carried a bouquet of white stephanotis and chrysanthemums centered with a white orchid.

Miss Camella Ryan, sister of the bride, was maid of honor, and Mrs. George Ryan, sister-in-law of the bride, was matron of honor. Bridesmatrons were Mrs. Marion Newton Jr. and Mrs. Jimmy Don Mason, sister of the bridegroom. Miss Jenny Bean was bridesmaid.

They wore matching formal gowns of lilac saki and white Val lace. The A-line skirts were topped with brief Empire bodices with short sleeves of ruffled white lace. Double satin bows with long streamers enhanced the back. They wore brief veils of lilac maline attached to lilac silk rose headpieces and carried cascade bouquets of lavender and purple asters.

Robby Robertson was best man. Groomsmen were George Ryan and Gregg Ryan, brothers of the bride; Roger Terry and Bill Owens.

Natalie Zan Ryan and Sheryl Ann Ward were flower girls. They wore dresses designed similarly to the other attendants. Brinton Ryan was ring bearer, and altar tapers were lighted by Nelson Grant and Roddy Robertson.

RECEPTION

A reception was held in the fellowship hall, where Miss Kay Rowland, sister of the bridegroom, presided at the guest register. Others in the house party were Mrs. Terry McDaniels of San Angelo, Mrs. Johnny Arrick, Lubbock; Miss Julia Vaughn, Miss Jackie Cook, Mrs. Robby Robertson, Mrs. Kirby Horton, Miss Sheila Fryar, Miss Carlene Hammack and Mrs. Mike Shafer.

The refreshment table was laid with a satin cloth overlaid with a flounced tulle skirt edged with lace and swagged to orchid bells. The centerpiece was white stock, roses and lavender asters entwined in a branched silver candelabrum. Crystal and silver appointments completed the setting.

The three-tiered cake was separated by columns and topped with satin bells.

WEDDING TRIP

The couple left on a wedding trip to Coloralo. For traveling, Mrs. Rowland chose a sleeveless blue rayon dress with matching coat. She wore beige accessories and the orchid from her bridal bouquet.

SCHOOLS

Mr. and Mrs. Rowland are both graduates of Big Spring Senior High School and Howard County Junior College, where she was a member of Phi Theta Kappa. They will attend Texas Tech this fall.

Mr. and Mrs. Rowland will be at home at Lubbock Mobile Lodge, 2232 Auburn, No. 44, Lubbock.

Rainbow Girls Install New Slate Saturday

Lucretia Drake, daughter of Mr. and Mrs. Cecil Drake, Sand Springs, became worthy advisor of Big Spring Assembly, Order of Rainbow for Girls, Saturday evening at Masonic Temple.

LUCRETIA DRAKE

She chose "The Growing-Up Years" as her theme; her scripture selection was Ecclesiastes 3:1, "To everything there is a season, and a time to every purpose under heaven." Her flowers were violets and daisies, and each officer carried a nosegay of violets with lavendar satin streamers.

Linda Roberts, installing officer, was assisted by Ayn McGlothlin, chaplain; Jane Thompson, marshall; Mrs. Don Williams, recorder; Sherri Alexander, musician; and Mrs. W. B. Grant, mother advisor. Mrs. O. L. Nabors presented the installing officers.

Serving with Miss Drake will be Peggy Grant, worthy associate advisor; Ester Dennis, charity; Vicki Annen, hope; Sharon Andrews, faith; Cindy Stanley, recorder; Teresa Johnson, treasurer; Jill Shaver, drill leader; Debbie Harris, chaplain; Susan Blassingame, love; Janice Franklin, religion; Mica Robertson, nature; Enola White, immortality; Mary Alice Terrazas, fidelity; Brenda Thomas, patriotism; Pam Stephens, service; Ellan Anderson, confidential observer; Kay Williams, outer observer; Amy Gee, musician; and Sharon White, choir director.

Ayn McGlothlin was presented a past grand fidelity pin as a gift from the assembly.

The invocation was given by Cecil Drake, after which a group of Rainbow girls sang, "My Father Planned It All." The guest speaker was the Rev. Ray Elmore of the First United Methodist Church of Coahoma.

The Outstanding Member award was presented to Elizabeth Alsbury and the "Big Sister" award was given to Peggy Grant by Phylis Jones. The presentations were introduced by Mrs. W. B. Grant, mother advisor. The family of the new worthy advisor was introduced, and Mrs. Carl McGlothlin pronounced the benediction.

On the paraphernalia committee were Sharon Andrews, chairman; Datha Workman, Gayle Webb, Pam Wheeler, Susan Smith, Diane Sawyer and Sandy Neese. Serving on the telephone committee were Vicki Annen, chairman; Cindy Stanley, LaNell Knowles, Elizabeth Alsbury and Lisa Bruton.

Teresa Johnson and Gayle Webb served at the registration table. Terry Hale, Jontaylor Jones, Tommy Welch, Kent Fish, and Easy Lzzell, all DeMolays served as ushers.

Following the installation, refreshments were served from a table covered with a white lace cloth over a violet underlay. An arrangement of white daisies and violets centered the table, and crystal appointments completed the setting. Cake and punch were served by Mrs. Nabors, chairman; Mrs. John Stanley and Mr. and Mrs. A. A. McKinney.

Area Residents Take Brief Trips

WESTBROOK (SC) — Guests in the home of the J. A. Moodys are their grandsons, Greg Jones and Jay Jones of El Paso, who are also visiting the D. J. Barbers.

Mrs. Charley Buchanan attended graduation Monday for her grandson, Lowell Gilbert, in Abilene. She will remain for a visit with the Gilberts.

Ralph Bryant, principal of Westbrook School, is attending summer classes at Hardin-Simmons University.

The A. C. Moodys are visiting their son and daughter-in-law, Mr. and Mrs. Ray Moody, in Seguin.

Webb Windsock

White symbolizes many things. Purity, innocence, youth and beauty are traditionally represented by this all-color color. And these very qualities radiate from five young women who plan to make their debute at the Officer's Wives Club's Spring Ball and Debutant Presenttaion on June 14th. The occasion calls for black tie, a fitting tribute to make the ladies' white gowns glow even brighter.

Paula Estes, daughter of Col. and Mrs. Chandler B. Estes, selected an Empire-waisted sculptered design with A-line skirt of satin peau de soie. A fitted crocheted lace bodice scoops down the back to meet a large satin bow which falls into a sweeping panel.

A rich brocade of cotton creates a picture of elegant simplicity to the style chosen by Adele Deming, daughter of Lt. Col. and Mrs. Robert Deming. A satin ribbon accents the Empire waist as it winds around into a gentle bow in back beneath the ruffled circlet framing Adele's brilliant red hair.

Folds and folds of angel hair, like silk chiffon, accent the gown to be worn by Carolyn Scarbrough, daughter of Capt. and Mrs. J. F. Scarbrough. A bodice of nylon lace pleats cross the front and folds neatly under an Empire satin band.

A bolero of heavy crocheted lace encages the fitted bodice of Jennifer Schneider's gown. She is the daughter of Lt. Col. and Mrs. Jimmy L. Schneider. Seemingly endless swirls of silk organza over peau de soie swish around from the gathered natural waist accented by a single satin bow.

Columns of silk chiffon bring to mind the elegance of draped Grecian gowns in the style worn by Chris Wall, daughter of Lt. Col. and Mrs. Robert Wall. Criss-cross folds of white create a V-neckline which has the illusion of being tied to the skirt with a rich satin bow.

They will be true visions of loveliness which will bring joy forever in the memories of those at the ball.

Bridge Winners

Duplicate bridge winners in Wednesday's play at Big Spring Country Club were George Pike and Mrs. Ward Hall, first; Mrs. A. Swartz and Mrs. J. H. Fish, second; and Mrs. Floyd Mays and Mrs. Don Newsom, third.

Missionary Will Speak To Guild

Mrs. Richard Deats will be guest speaker when the Wesleyan Service Guild of First United Methodist Church meets at 7:30 p.m. Monday. Dr. and Mrs. Deats have served for several years as missionaries from the church to the Philippine Islands. Her topic will be "The New Program."

Mrs. Gladys Burnam will be program leader. Refreshments will be served by the hostess committee which includes Mrs. Bert Affleck, Mrs. Velma Kesterson and Mrs. W. D. McDonald.

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'ROUND TOWN

By LUCILLE PICKLE

MR. and MRS. MANLEY COOK and their grandson, CLIF COOK, are in Oakridge, Tenn., where they are visiting MR. and MRS. JIMMIE SHAFER whose son, David, graduated from high school the past week. Mrs. Shafer is the former Mary Nell Cook. The threesome plan to be gone until the end of the week.

• • •

Once a year MRS. J. T. BAIRD and her three sisters, all of whom live away from here, join forces and take a vacation trip together. Mrs. Baird has returned from this year's journey, a little croupy, but happy after a delightful trip to the Ozark Mountains. The quartet took in an out-of-doors program in the mountains and the air was too much for Mrs. Baird's West Texas indoctrinated throat.

• • •

Guests in the home of MR. and MRS. SAM RUST, 2108 Carl St., are their daughter and her family, COL. (Ret.) and MRS. JOHN C. ADAMS and their son, Kevin, of McAllen. They will also visit Col. Adams' brother and his family in Midland before continuing their trip to Fresno, Calif., where they will spend some time with their other children, Randy and Jerene.

• • •

Enjoyed a howdy and a handshake with MR. and MRS. E. E. FAHRENKAMP of Fort Worth who are houseguests of MRS. G. T. HALL and her daughter, MISS MARIE HALL. The couple, longtime residents of Big Spring before moving to Fort Worth, have recently returned from a South American cruise.

• • •

Two granddaughters of MR. and MRS. BRADLY McQUERRY will receive the Registered Nurses degree at Ofallon, Ohio, this week. The McQuerrys were there for the event and also plan to visit in Canton before returning here.

• • •

Corpus Christi is the vacation spot for MR. and MRS. CARL PETERSON. They plan to be away for two weeks.

• • •

MRS. JACK WILLCOX is looking forward to a visit by her niece, MRS. ART RENFRO, MR. RENFRO and their new son, Brian Ray, who was born in Casper, Wyo., on May 28.

• • •

Recent guests in the home of MR. and MRS. GRADY McCRARY have been MR. and MRS. FRED JONES and CAROLYN LAYNE of Murfreesboro, Tenn., and MR. and MRS. JOHN HAWKINS and their family from Rochester, Minn.

• • •

The GRANT BOARDMAN family has recently visited in Monroe, La.

• • •

COL. (Ret.) and MRS. GEORGE FRANKS of Austin were here during the week visiting friends. They had been in El Paso on business and stopped here to spend some time with the many friends made during their assignment at Webb AFB.

MRS. RONALD L. R. GRISSOM

Ronald L. Grissoms To Make Home Here

Mr. and Mrs. Ronald Leon Ray Grissom are on a wedding trip following their marriage Saturday evening in the Apostolic Faith Chapel. The bride is the former Miss Wanda Kay Williams, daughter of Mr. and Mrs. J. T. Williams, 710 Nolan, and parents of the bridegroom are Mr. and Mrs. Don L. Grissom, 410 E. 18th.

DOUBLE RING

The couple exchanged vows in a double ring ceremony performed by the Rev. Tommy D. Williams of McCamey, brother of the bride. The altar was adorned with baskets of white gladioli and pompon chrysanthemums, and Miss Stephanie Dickens, pianist, played selections including "Because", "Somewhere, My Love" and "Always."

The bride was attired in a white peau de soie gown enhanced with Chantilly lace and seed pearls. The fitted bodice was styled with a scooped neckline and long sleeves ending in petal points over the wrists. A large flat bow topped the train, and her veil of illusion fell from a tiara of seed pearls. Her cascade bouquet was highlighted with a white orchid.

Attending the bride as maid of honor was Miss Navauda Franklin who was attired in a sleeveless A-line dress in shocking pink silk shantung. Her headpiece was a brief veil of pink illusion, and she wore a pink carnation corsage.

Jimmy Heard served as best man, and flower girls were Terina Ann and Cembra Lynn Williams who were dressed identically to the maid of honor.

RECEPTION

The couple was honored at a reception in the home of the bride's parents where guests were registered by Miss Dolores Richardson. Other members of the house party were Miss Franklin, Mrs. W. M. Franklin, Mrs. Odie Click and Mrs. Hubbard Heard.

Refreshments were served from a table covered with a pink cloth and overlaid with lace. Appointments were crystal and silver, and the centerpiece was of white gladioli and chrysanthemums. The three-tiered cake was decorated with pink flowers and topped with a miniature bride and groom.

Out-of-town guests were Ray Osterson of Aransas Pass, grandfather of the bridegroom; Mrs. Jean Grissom of San Antonio, grandmother of the bridegroom; Pvt. Rocky Grissom of Arizona, brother of the bridegroom; Mr. and Mrs. C. W. Long, San Antonio; and Mr. and Mrs. Bill Mitchell, of Albuquerque, N.M.

Following the wedding trip, Mr. and Mrs. Grissom will reside in Big Spring, where he is employed by Safeway Stores. Grissom attended Big Spring Senior High School. Mrs. Grissom is attending BSHS where she is a member of the National Honor Society, Future Teachers of America and the Shorthand Club.

For traveling, Mrs. Grissom chose a light blue A-line knit dress and wore the corsage from her bouquet.

To Marry

Mr. and Mrs. Willie Forman, 710 Wyoming, announce the engagement and approaching marriage of their daughter, Mary Lavonne, to Spec. 5 Sheldon N. Taylor, son of Mr. and Mrs. Samuel Taylor, Baton Rouge, La. The couple will marry July 12 at 7 p.m. in the Webb Air Force Base Chapel. Chaplain Robert T. Deming will perform the ceremony.

Betrothed

Mr. and Mrs. H. V. Beezley of Shreveport, La., are announcing the engagement and approaching marriage of their daughter, Rebecca Ann, to Jerry Wayne Peurifoy, son of Mr. and Mrs. S. E. Peurifoy of Longview, formerly of Big Spring. The wedding will be performed by Doyle Maynard, minister of the Creswell Street Church of Christ in Shreveport, on July 11 in Abilene.

Cynthia Ann Heith To Be Married

Mr. and Mrs. R. L. Heith, 1711 Yale, are announcing the approaching marriage of their daughter, Cynthia Ann, to Tommy Allen McCann, son of Mr. and Mrs. T. H. McCann, 702 Highland. The couple will be married at 8 p.m., July 26, in the First Baptist Church with the Rev. R. F. Polk officiating.

Date Set

Mr. and Mrs. B. J. Hutchelson of Big Spring announce the engagement and approaching marriage of their daughter, Barbara Jean, to Lanney Ray Proctor, son of Mr. and Mrs. Ralph Proctor of Vealmoor. The couple plans to marry July 5 in the Westside Baptist Church, with the Rev. Frank D. Radcliff serving as officiant.

Speaker Stresses Education Needs

Miss Joan Crawford presented the program, "Don't Be A Dropout", at Tuesday's meeting of the Fairview Home Demonstration Club in the home of Mrs. E. A. Williams, 507 E. 14th.

Miss Crawford showed a chart telling the average income for those completing different grade levels and the advantages of a higher education.

Mrs. C. A. Smalley presided and introduced Mrs. B. N. Burroughs, a new member.

The next meeting will be June 19 in the home of Mrs. W. H. Ward, Route One. Miss Bo Bowen, director of nursing service at Big Spring Nursing Inn, will be guest speaker.

At Convention

The Rev. and Mrs. R. F. Polk, accompanied by their daughter, Nancy, will leave Sunday afternoon for New Orleans, La. where they will be messengers of the First Baptist Church to the Southern Baptist Convention. The convention opens Monday evening.

Delta Deltas Install New Officers

New officers were installed at Thursday's meeting of Delta Delta Chapter, Phi Sigma Alpha, in the home of Mrs. John L. Sullivan, 1105 E. 21st. The hostess was installing officer.

The slate includes Mrs. W. E. Moren, president; Mrs. Herman Shifflett, vice president; Mrs. A. A. Wadle, treasurer; Mrs. Sullivan, recording secretary; Mrs. J. O. Johnson, corresponding secretary; Mrs. Johnny Winham, program moderator; Mrs. A. Westbrook, extension officer; and Mrs. Ernest Bauch, reporter.

Two new members, Mrs. Clyde Cantrell and Mrs. Kenneth Franks, were welcomed.

The refreshment table was centered with the sorority name. Each officer was presented a carnation.

The next meeting will be a family barbecue, July 3, at the home of Mrs. Shifflett.

4-H Club Members Present Program

Two 4-H girls presented the program at Tuesday's meeting of the Airport Home Demonstration Club in the home of Mrs. Fred Jones, 810 Andre. Kayla Gaskins spoke on "Doesn't Anything Fit Like A Glove?", and Kelly Gaskins talked on "I Was Born 60 Years Too Late." Mrs. S. A. Wilson presided and named the nominating committee, including Mrs. Omer Decker, Mrs. R. P. Merton and Mrs. James Finley.

Eager Beavers Sew On Handwork

Handwork and visiting comprised the entertainment at Friday's meeting of the Eager Beaver Sewing Club in the home of Mrs. J. E. Freeman, 2110 Johnson. Three guests, Mrs. Nora Vieregge, Colleen Permenter and Janice Franklin, were introduced. Refreshments were served from a table laid with a white cloth and centered with an arrangement of daisies and gladioli.

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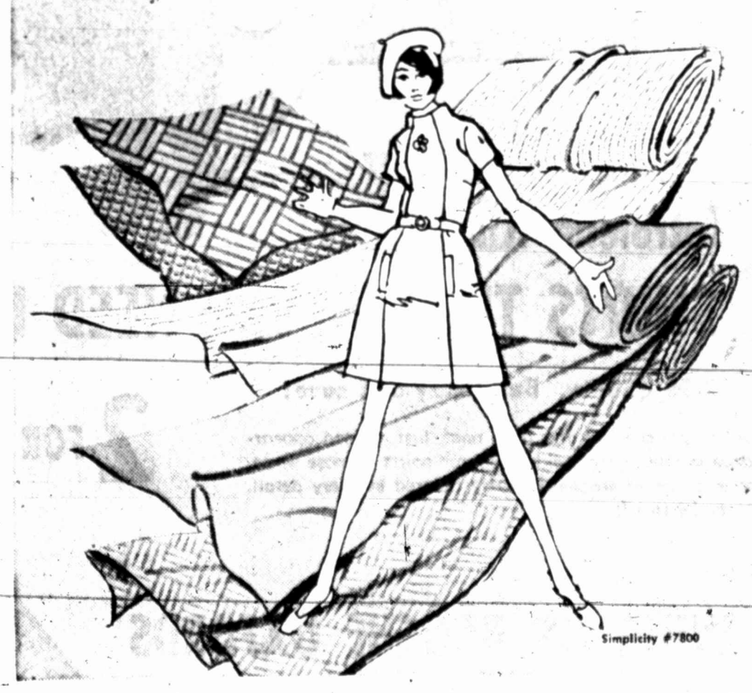

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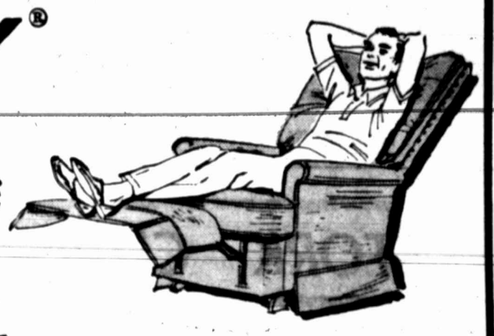

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Couple Recites Vows In Coahoma Church

(Howard s Studio)

MRS. MICHAEL LYNN McCREARY

Miss Rosanna Lynn Wisener and Michael Lynn McCreary were united in marriage Saturday in the First Baptist Church in Coahoma. The Rev. Guy White performed the double ring ceremony.

The altar setting was an arch entwined with yellow and white carnations and ivy. Baskets of flanked cathedral candelabra holding votive candles.

Miss Arlene Milliken, organist, accompanied Dwayne Clawson as he sang "More," "Because" and "The Twelfth Of Never." The couple knelt on a white prie-dieu as he sang "The Lord's Prayer."

Parents of the couple are Mr. and Mrs. C. E. Wisener Jr., Vincent Route, Coahoma; and Mr. and Mrs. Bernie F. McCreary, 1302 E. 18th.

The bride was attired in an antiqued satin brocade gown designed with Empire bodice, rounded neckline and elbow-length sleeves. The chapel-length train was trimmed with tiny covered buttons, and her veil of silk illusion fell from a Dior bow. She carried a cascade bouquet of white carnations and gladioli centered with an orchid atop a white Bible.

Jonna Wisener, sister of the bride, was maid of honor, and Mrs. Kent Brown of Big Spring was bridesmatron. Bridesmaids were Miss Sandy Chambers of Lovington, N.M., and Miss Sandra Gross.

The attendants were attired in identical long yellow dotted swiss dresses fashioned with Empire bodices and jeweled necklines. The gowns were sleeveless, and a yellow ribbon bow accented the waistline. They carried nosegays of yellow and white carnations and wore yellow tulle veils with Dior bows.

Kent Brown of Big Spring was best man. Groomsmen were Jimmy Hopper and Wayne Stroup, both of Big Spring, and Mike Williams of Snyder. Ushers were Pete Wisener, brother of the bride, and Donnie Baker, the latter of Big Spring.

Michael Brown was ring bearer. Inola Thomas and Robin Bingham, both of Tahoka, lighted the altar tapers, and were dressed similarly to the other attendants.

SCHOOLS

The bride, a graduate of Coahoma High School, was editor of the "Bark," and a member of Future Homemaker's of America and the Spanish Club. She has been employed by the Cinema Theatre.

The bridegroom graduated from Big Spring Senior High School, where he was president of the DE Club, and attended Howard County Junior College. He is employed by Community Finance Company.

RECEPTION

A reception was held in the fellowship hall. Miss Jeanette Rowden presided at the guest register. Others in the house party were Miss Sharon Roman, Miss Mary Lewis, Mrs. Andy Wilson, Mrs. Phillip Bartlett, Mrs. A. C. Dorton, Mrs. Harvey Keel, Midland; Mrs. Frank Thomas, Tahoka; and Miss Linda Gayle, Tulsa, Okla.

The bride's table was laid with a white cutwork cloth over yellow centered with white driftwood arranged with candles, roses and ivy. Crystal and silver appointments completed the setting.

The bridegroom's table was laid with a gold cloth and centered with a candelabrum holding gold tapers and entwined with yellow and gold pompon chrysanthemums.

Out-of-town guests were Mr. and Mrs. W. M. Gayle of Denver City, grandparents of the bride; Mr. and Mrs. V. M. Gayle and Virginia, Fort Worth; Mr. and Mrs. Don Gayle, Tulsa, Okla.; Mr. and Mrs. Lee McDougal, Houston; Mr. and Mrs. Glenn Wisener, Odessa; Miss Betty Eidson and Miss Mary Anne McKowan, both of Lovington, N.M.; Mr. and Mrs. W. E. Gayle, Denver City; Mr. and Mrs. D. E. Galle, Monahans; Mr. and Mrs. Don Poe, Huntington Beach, Calif.; Mr. and Mrs. D. H. Mock, Fort Worth; Mrs. M. L. Bentley, Mrs. Ed McLambre and Mr. and Mrs. Bill Archer and family, all of Lubbock; and Mrs. Ora Compton of Big Spring, grandmother of the bridegroom.

The couple left on a wedding trip to Ruidoso, N.M. For traveling, Mrs. McCreary chose a navy knit ensemble complemented by a red, white and blue silk scarf. She wore matching accessories and the corsage from her bridal bouquet.

REHEARSAL DINNER

A rehearsal dinner, held in the Blue Room of Cosden Country Club, was hosted by the bridegroom's parents. The head table was centered with white gladioli and carnations accented with yellow statice.

Garden City Tea Honors Bride-Elect

A complimentary gift tea was held for Miss Gail McDaniel, bride-elect of Joe David Cushing, Saturday afternoon at the First United Methodist Church in Garden City.

Hostesses were Mrs. Alton Cook, Mrs. Jack Cook, Mrs. Vernon Gill, Mrs. Bryant Harris, Mrs. Lloyd Hardy, Mrs. Arlis Ratliff, Mrs. Sam Ratliff and Mrs. Joy Wilkerson.

The honoree was attired in a blue linen dress with a front lace panel. She was presented a white carnation corsage, as was her mother, Mrs. Ronnell McDaniel, and her fiance's mother, Mrs. J. B. Cushing of Big Spring.

The refreshment table was laid with a white linen cloth and centered with an arrangement of carnations and greenery flanked with silver candelabra holding white candles. Silver appointments completed the setting.

Out-of-town guests were from nine area cities.

The couple will marry July 17 in the First Baptist Church in Garden City.

Tells Plans

Mrs. Billie Simpson of Big Spring and E. D. Simpson of Fort Worth are announcing the engagement and approaching marriage of their daughter, Mary Jo, to Charles Brooks Stone, son of S.M.Sgt. and Mrs. E. J. Cobb of Temple. The wedding is scheduled Aug. 23 in the North Birdwell Lane Methodist Church with the Rev. Elra Phillips officiating.

Date Changed For Community Coffee

FORSAN (SC) — A change of date has been announced for the monthly Friendly Community Coffee. The affair will be held in the home of Mrs. C. V. Wash, south of Forsan, on June 13 instead of June 5 as originally planned. The change is due to a conflict with the Forsan Baptist Church vacation Bible school.

Couple Marries In Baptist Sanctuary

WESTBROOK (SC) — The First Baptist Church in Westbrook was the setting Saturday evening for the wedding of Miss Jerry Christine Read and Maxey Ray Ware.

The Rev. Weems Dyker, pastor of First Christian Church in Colorado City, performed the ceremony.

Parents of the couple are Mr. and Mrs. Jerry C. Read and Mr. and Mrs. R. P. Ware, all of Colorado City.

Don Feaster of Colorado City was pianist, and Laveral Sullivan of Odessa sang traditional selections.

The bride was attired in a white textured pique gown designed with scalloped neckline and elbow-length sleeves. A chapel train was attached at the waistline, and her veil fell from a lace-trimmed bow. She carried a feathered carnation bouquet atop a white Bible.

Mrs. John Riffe of Forsan, sister of the bride, was matron of honor, and Mrs. Lester Duffer of Big Spring, sister of the bride, was bridesmatron. Mrs. Sue Bell was bridesmaid. The attendants wore mint green and white dotted swiss Empire gowns and carried long stemmed white carnations.

BEST MAN

Weldon Ware of Houston was best man. Ushers were Charles Pope of Monahans and Eddie Ranne. Groomsmen were Mark Linebarger of Houston and Marion Zetzman of Austin.

The bride graduated from Westbrook High School as salutatorian and will attend Howard County Junior College this fall. The bridegroom graduated from Snyder High School, Cisco Junior College and Hardin-Simmons University, where he received his bachelor of arts degree. He teaches English at Westbrook High School.

RECEPTION

A reception was held in the fellowship hall. Miss Mary Ann Lopez of Colorado City presided at the guest register, and others in the house party were Mrs. W. A. Bell, Mrs. Keith Williamson, Mrs. C. E. Ranne, Mrs. Sam Scroggins, Mrs. Weldon Ware, Mrs. Billie Brown, Miss Carole Brown, Miss Dorothy Klein and Mrs. Rex McKenney.

The refreshment table was laid with a white cloth and centered with a three-tiered wedding cake. Crystal and silver appointments were used.

The couple will be at home in Westbrook.

College Park Club Cancels Meetings

Mrs. Gerald Miller, president of College Park Home Demonstration Club, announced that meetings will not be held during the summer at Tuesday's meeting in the First Federal Community Room. Mrs. Bruce Hatfield was hostess, and Mrs. Nell Cootes was introduced as a guest.

Mrs. Ray Weaver conducted a white elephant sale, and an ice cream supper was slated for June. The next meeting will be Sept. 2, when a program on hobbies and recreations will be presented by Mrs. Hatfield and Mrs. Weaver.

STORK CLUB

COWPER CLINIC AND HOSPITAL

Born to Mr. and Mrs. Dewey Wendell Bannister, 1503 Chickasaw, a boy, Robert Perry, at 7:20 p.m., June 2, weighing 8 pounds, 8 ounces.

Born to Mr. and Mrs. James Thorton Stuteville, 1006 E. 15th, a boy, John Anthony, at 12:21 p.m., May 28, weighing 7 pounds, 4¼ ounces.

Born to Mr. and Mrs. Lon Edward Bauchum, 3305 Drexel, a girl, Jennifer, at 5:04 a.m., May 31, weighing 5 pounds, 14¾ ounces.

Born to Mr. and Mrs. Winfred Carl Pruitt, 109 NE 9th, a girl, Teresa Shawn, at 4 p.m., June 2, weighing 7 pounds, 9¼ ounces.

WEBB AFB HOSPITAL

Born to Sgt. and Mrs. Robert Lee Chandler, Southland Apts., a boy, Robert Anthony, at 3:44 p.m., June 3, weighing 6 pounds, 9 ounces.

Born to Sgt. and Mrs. Philip Dale Wessel, 1004 E. 15th, a girl, Kelley Ann, at 4:16 p.m., June 2, weighing 7 pounds, 5½ ounces.

MALONE AND HOGAN

Born to Mr. and Mrs. Lyndon Dunn, Lenorah, a girl, Donna Sue, at 12:15 a.m., May 31, weighing 7 pounds, 14 ounces.

Born to Mr. and Mrs. David G. Tubb, Gail Route, a boy, Timothy Marlton, at 10:15 a.m., June 1, weighing 7 pounds, 10 ounces.

Born to Mr. and Mrs. John Cary, 1703 Colby, a boy, Melvin Daniel, at 8:46 p.m., June 2, weighing 6 pounds, 2 ounces.

Born to Mr. and Mrs. Ronald Marsh, 1408½ Virginia, a girl, Melisa Louise, at 8 p.m., June 3, weighing 6 pounds, 14 ounces.

MEDICAL ARTS CLINIC-HOSPITAL

Born to Mr. and Mrs. R. V. Covington Jr., 3613 Calvin, a girl, Lilo Elly, at 11:05 a.m., June 1, weighing 7 pounds, 7½ ounces.

Born to Mr. and Mrs. Trinidad Chave, 1624 E. 3rd, a girl, Brenda Sue, at 10:20 p.m., June 2, weighing 6 pounds, 5¾ ounces.

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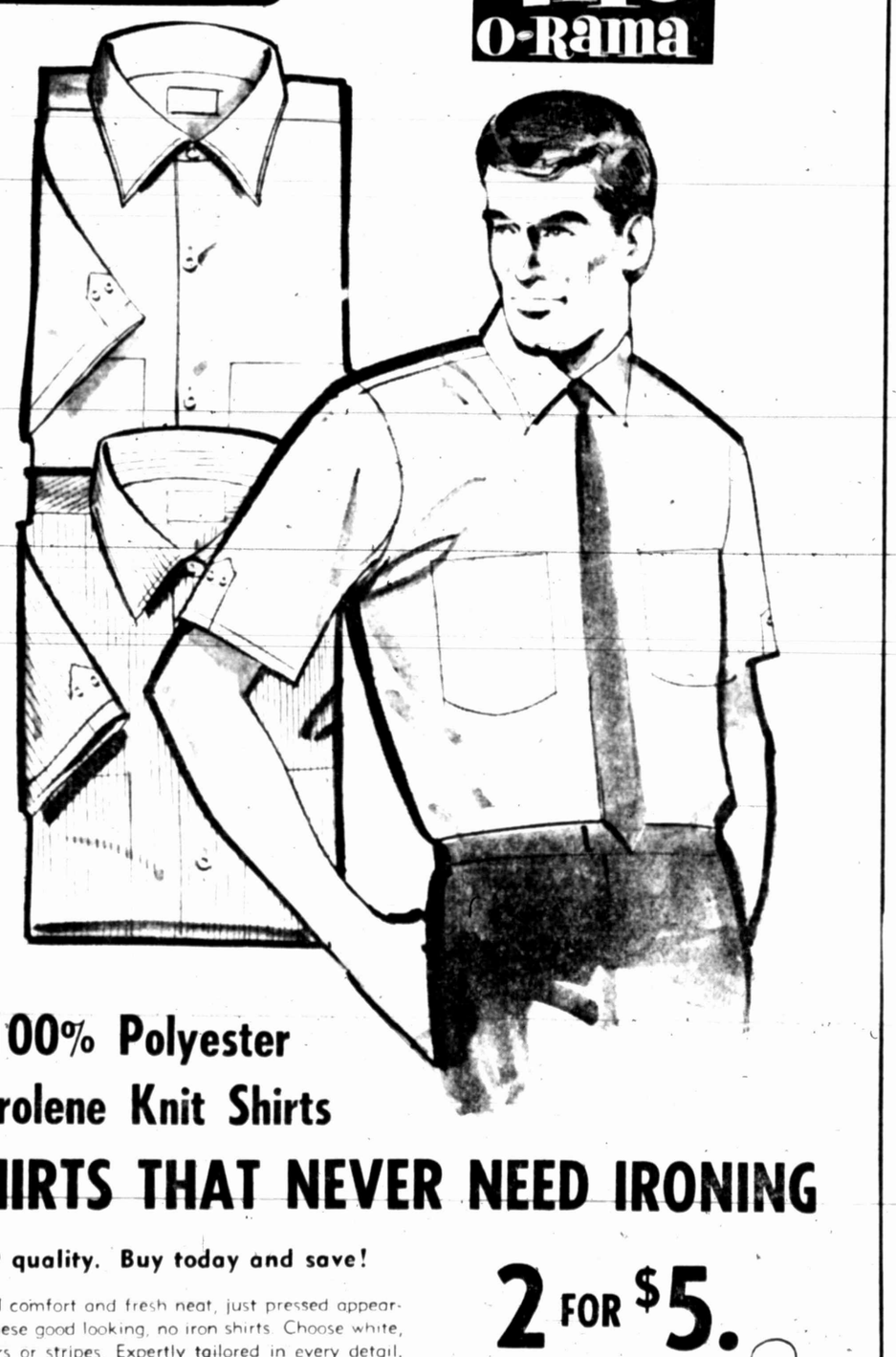

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Miss Mary Frances Malone Weds William M. Clements

Miss Mary Frances Malone became the bride of William Manning Clements at 8 o'clock Saturday evening in the sanctuary of the First Baptist Church.

The Rev. Robert F. Polk, pastor, performed the double ring ceremony before an altar centered with a massive candle tree flanked by crescent candelabra adorned with emerald fern. Tall white columns held arrangements of white glads, stock, mums and agapanthus. Two small candle trees were lit by the candlelighters during the ceremony, and the bridal aisle was illuminated by candelabra entwined with smilox. The couple knelt on a white prie-dieu during prayer.

Parents of the couple are Dr. and Mrs. P. W. Malone, 503 Edwards Blvd., and Mr. and Mrs. J. T. Clements, 1604 Tucson.

The prelude was presented by Miss Gail Bass, Chicago, Ill., and Mrs. Bruce Rogers, New York City, N.Y., who performed solo and duet selections of Bach, Mozart, Dubussy and Ravel on the harp and flute. They also played "Jesu, Joy of Man's Desiring", as the processional. Jack Hendrix of Odessa, organist, accompanied Mrs. Don Newsom as she sang "The Greatest of These" and a benedictus. At the close of the ritual a benedictory prayer, written by the bridegroom, was read by Rev. Polk.

The bride's floor-length gown was of candlelight ivory silk satin, fashioned with A-line skirt, cowl collar and semi-belled elbow-length sleeves. Heavily embroidered pearls and crystal beading trimmed the front of the dress from the collar to hemline, and the same pearl design trimmed the collar and sleeve cuffs. A detachable full train extended from the waist by a Dior bow. Her cathedral-length veil of silk illusion was attached to a Dior bow trimmed with pearls and crystal beading. The bridal bouquet was a cascade of orchids, stephanotis, and pink babies-breath accented with English ivy.

(Frank Brandon Photography)

MRS. WILLIAM MANNING CLEMENTS

Attending the bride were Miss Karen Hays, Mobile, Ala., and Miss Blythe Baker, Chicago, Ill., maids of honor. Mrs. Carolyn Trumbull, Bloomington, Ind., matron of honor; Miss Nancy Polk, junior bridesmaid; and Miss Lurae Biffar and Miss Elaine Biffar, both of Dallas, and Miss Kandy Penner, bridesmaids.

All were attired in pink chiffon and satin skimmer formals designed with stand-up collar and long sleeves with braid-trimmed satin cuffs. A bow topped satin back panel fell from the shoulders. Their headpieces were matching satin Dior bows attached to silk illusion veiling, and each carried a bouquet of mixed spring flowers interspersed with babies-breath and English ivy.

Miss Kenda Carley of Midland, the flower girl, was attired in a long dress of pink silk organza over taffeta with gathered skirt and small train. She wore pink flowers in her hair and carried a basket of mixed flowers.

The candlelighters, Miss Lujet McCullough of Burnet and Mrs. John H. Stull, wore sleeveless long gowns of Irish linen, with embroidered lace forming a bib effect on the Empire bodice. A back bow adorned the gathered skirt. They wore white ribbon bows and pink flowers in their hair.

Robert Clay of Fort Worth was best man, and groomsmen were Taylor Smith, San Antonio; A. J. Pirkle Jr. and David McCullah, both of San Angelo; Mike Baggett and Don Simpson. Serving as ushers were Bruce Rogers, New York City, N.Y.; Mike Conlen, Fort Dodge, Iowa; Carl Reynolds and Richard Ream.

SCHOOLS

Both the bride and bridegroom graduated from Big Spring Senior High School and attended Howard County Junior College. She attended the Eastman School of Music in Rochester, N.Y., and, at present, is majoring in piano and harp at Indiana University. She is a member of Mu Phi Epsilon, honorary professional music society, and the Cosmopolitan Club. Clements graduated from the University of Texas with a BA in English and is now working on his doctorate in Folklore and English at Indiana University, where he is archivist of the Folklore Institute. He is a member of the Hoosier Folklore Society.

Following a wedding trip to an undisclosed destination, the couple will reside at Poolside Apts., 430 S. Dunn St., Bloomington, Ind. The bride's traveling costume was an A-line linen dress trimmed with gold buttons and accented with a black and brown silk scarf. Her accessories were black.

RECEPTION

The wedding reception was held at Big Spring Country Club where guests were registered by Mrs. Roy Carley of Midland and Miss Stirling McCullough of Burnet.

Members of the house party were Mr. and Mrs. Roy Carley, Midland; Mr. and Mrs. Hubert Stipp, Dr. and Mrs. J. E. Hogan, Mr. and Mrs. Clyde Angel, Mr. and Mrs. Roy Reeder, Mr. and Mrs. LeRoy Hollingshead, Mr. and Mrs. John Davis, Mr. and Mrs. S. M. Smith, Mr. and Mrs. J. O. Hagood, Mr. and Mrs. Lester Morton, Mr. and Mrs. C. O. Nalley, Dr. and Mrs. H. M. Jarratt, Mr. and Mrs. Robert Penner, Mr. and Mrs. Monroe Gafford and Mr. and Mrs. Robert Stripling.

Also, Mr. and Mrs. Jack Hendrix, Odessa; Mr. and Mrs. Adolph Swartz, Dr. and Mrs. R.B.G. Cowper, Mrs. Horace Garrett, Mrs. Ann Gibson Houser, Mr. and Mrs. K. H. McGibbon, Mr. and Mrs. R. J. Ream, Dr. and Mrs. Carl Marcum, Dr. and Mrs. M. A. Porter, Dr. and Mrs. J. M. Woodall, Dr. and Mrs. M. H. Talbot, Mr. and Mrs. Herbert Keaton, Capt. and Mrs. John Stull, Mrs. and Mrs. Don Newsom, Mr. and Mrs. D. S. Riley, Mr. and Mrs. Harold Steck, Midland; and Mrs. Marge Baker, Chicago, Ill.

Rice bags were distributed by Miss Patty Porter and Miss Ann Morton.

The circular bride's table was covered with a floor-length ivory satin cloth with Chantilly lace overlay and appointed with silver. Two silver candelabra, entwined with smilox and crystal prisms, were based in white stock, carnations and gardenias. The three-tiered cake, separated by columns, was lavishly decorated and topped with a miniature floral bouquet. The bridegroom's table was laid with a candlelight linen embroidered cloth and appointed with copper. The tiered German chocolate cake was trimmed with fruit.

DINNER

The rehearsal dinner, hosted by the brdiegroom's parents, was held at Holiday Inn where the U-shaped tables were adorned with three arrangements of pink carnations, each flanked by white tapers based in greenery. Placecards for the 45 attending featured two rings tied with a pink bow.

Build Closets In Spacious Hallways

Corridors are usually waste space. But widen a hallway to five feet and you can build in a series of closets for everything from language to linens. Glue half-inch-thick panel boards over flush closet doors to get the look of lumber paneling.

'Add Life To Your Years' Advises HD Club Speaker

"Medical science has added years to your life, and it is up to you to add life to your years," said Mrs. T. E. Newman, when she and Mrs. Waymon Etchison presented a program on retirement at Thursday's meeting of the Lomax Home Demonstration Club.

"There are over 13,000 persons living in the United States who are over 100 years old," said Mrs. Newman. She stressed that the ages between 45 and 64 years were the preparatory years for retirement.

Mrs. Etchison described ways to enjoy retirement. She suggested having a hobby that can be enjoyed either alone or with others, association with a civic organization, joining a social group of one's own age, becoming involved in the church, launching an adventure that can be continued for years, discovering a social activity in which your spouse can join you, and getting involved in some activity that is "larger than yourself."

The refreshment table was laid with a pale yellow cloth and centered with a yellow and brown feathered arrangement. Homemade ice cream was served.

4-H Event Slated In Washington

Linda Crawford, daughter of Mr. and Mrs. Delaine Crawford, 701 W. 17th, will leave June 11 to attend the National 4-H Citizenship Shortcourse which will be held June 15-21 at the National 4-H Center in Washington, D.C.

According to Tom Davison, assistant state 4-H leader at Texas A&M University, 4-H members who will enter either their junior or senior year in high school in September, may attend the event. It will provide the young people an opportunity to supplement the citizenship education and leadership development training they receive through the home, school, church and other organizations.

The shortcourse is designed to help participants develop a greater understanding and appreciation of their American heritage, and learn the basic functions of government at the national level. They will gain an appreciation and understanding of the international aspects of citizenship, and deepen their commitment to the democratic way of life. Davison said they would also develop skills for practicing and teaching citizenship in their local 4-H clubs.

Sixty 4-H members may attend from Texas, along with eight adult 4-H leaders and two county Extension agents, Davison said. Thus, he added, each of the 12 Extension districts in the state can be represented by five 4-H members.

Crayon Holders

Sand pails make handy crayon containers. You will find that the youngsters love to carry them around.

Dinner Party Honors Wm. C. McGlothlins

A large number of community residents and military personnel were guests Friday evening for a cocktail party and dinner honoring Col. and Mrs. William C. McGlothlin at Big Spring Coptry Club.

Col. McGlothlin, wing commander at Webb since April, 1968, is to become wing and base commander of the 3510th Flying Wing at Randolph AFB, San Antonio. Col. and Mrs. McGlothlin will leave Big Spring late in June, and he is due to report to his new station July 1.

The Gold Room was the scene of a hospitality hour preceding the dinner, when guests were seated in the ballroom at tables for eight. Both rooms were elaborately decorated in an island motif. Palm and banyan trees were re-created against the walls, and the bandstand featured á native hut scene. Tables were covered with green cloths and centered with pine-apples and greenery.

Mrs. McGlothlin, attired in a black cocktail costume, was presented a bouquet of American Beauty roses. The presentation of a gold watch to Col. McGlothlin was by R. W. Whipkey, who spoke in behalf of townspeople in expressing appreciation to the colonel for his interest and service in the community.

"People in this community are like we've never seen before," said Col. McGlothlin, "and we are firm believers in communities and what they stand for." Col. McGlothlin, who has served as district chairman for the Lone Star district of the Buffalo Trails Scout Council, spoke briefly in support of youth programs and concluded by saying "Webb and Big Spring are just like salt and pepper."

TEACHER WILL BE HONORED

Mrs. M. N. Chaney, who is retiring after 25 years service as a teacher in the Lakeview School, will be honored today at a tea in the home of Mr. and Mrs. Oliver Reed, 609 N. Scurry. The Ada Belle Dement Club will host the tea, under the direction of the officers, Mrs. Tom Traylor, president; Mrs. Hosea Banks, secretary; and Mrs. Nathan Lankford, treasurer. Friends are invited to call between the hours of 3 and 6 p.m.

Stir Paint With Wire Coat Hangers

Wire coat hangers make better paint stirrers than wooden paddles. Just bend the two ends of the hanger until they meet, and stir away.

COLLEGE PARK BEAUTY SALON OPEN EVERY MONDAY

A fun new way to make-up Playthings BY DuBARRY

DuBarry's new sporting goods for girls.

The newest most fun things in make-up for face, cheeks, eyes. Make-up that colors you up, without covering you up. Transparent colored gels that smooth on, blend in beautifully. Leaving only a prettier, livelier you. (Also Playthings Translucents, for a little more coverage.) $2. to $3.50.

Hold this color chip to your face to see which Playthings color is best for you.

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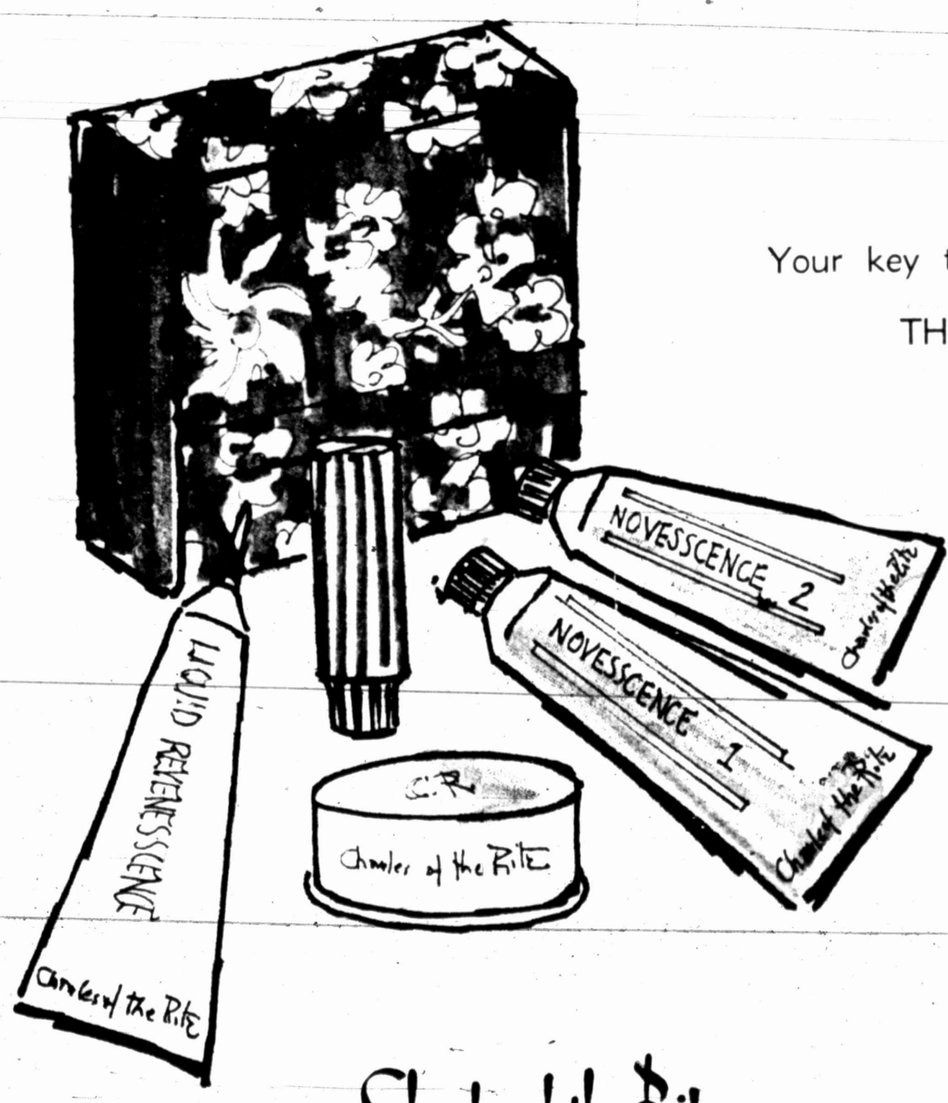
and
UNIROYAL Naugahyde vinyl fabric
bring you this
Special FATHER'S DAY Sale
on the RECLINA-ROCKER®
Priced from $129.00

Father's Day June 15th

100 to 110 Runnels CARTER FURNITURE 110 Runnels 100 to



Your key to a glorious complexion . . .
THE BEAUTY BAR COLLECTION
JUST 7.50
regularly 21.00

This innocent looking flower kit holds 5 introductory sizes of the same custom skin care you'd find at a Charles of the Ritz Beauty Bar. There's Eye Oil Treatment Stick, Liquid Revenescence® (under-makeup moisturizer), a box of Translucent Feather Touch loose face powder and even . . . wonder of wonders . . . Novesscence® No. 1 and No. 2 (the unique double treatment for dry skin) . . .

For 7.50, how can you miss?

Charles of the Ritz

Hemphill-Wells

MRS. JIMMY DON GRAVES

Lamesa Rites Unites Couple

Wedding vows were solemnized for Miss Marsha Lynn Middleton and Jimmy Don Graves Saturday at 7:30 p.m. in the Sunset Baptist Church in Lamesa.

The bride is the daughter of Mrs. S. C. Middleton of Lamesa and the late Mr. Middleton. The bridegroom is the son of Mr. and Mrs. Harold W. Graves of Lenorah.

The Rev. R. W. Blackmon performed the double ring ceremony before an arch entwined with white chrysanthemums and greenery and flanked with baskets of white chrysanthemums.

Given in marriage by her brother, Blaine Middleton of Lamesa, the bride was attired in a formal gown of slipper satin designed with an Empire bodice. The waistline was accented with teardrop pearls, and the bodice was covered with Chantilly lace, as were the long sleeves, which were trimmed with satin edging. The chapel-length train fell from the waistline, and her headpiece was white satin rosebuds holding a shoulder-length veil of white tulle. She carried a bouquet of white rosebuds.

ATTENDANTS

Miss Sheryl Middleton, sister of the bride, was maid of honor, and bridesmaids were Miss Kay Kidd and Miss Debbie Brown. The attendants were attired in mint green dresses designed in a princess line, and their headdresses were mint green satin bows. Each carried a single white rose.

Don McMorris of Tarzan was best man. Groomsmen were Neil McMorries, Tarzan; Kenneth Stringer, Lamesa; Wayne Barber, Big Spring; and Bobby Graves of McCamey.

Mrs. Blaine Middleton, pianist, accompanied Miss Debbie Corley as she sang "O Perfect Love," and "The Wedding Prayer" as the couple knelt at the altar.

Ring bearers were Mizi Middleton and Scott Bailey, the latter of Denver City. Candlelighters were Kent Bailey and Andy England.

RECEPTION

A reception was held in the fellowship hall. Those in the house praty were Miss Marilyn Barron, Miss Becky Riddle and Miss Vicki Carter.

Out-of-town guests attended from 12 area cities.

The bride is a graduate of Lamesa High School, and the bridegroom graduated from Flower Grove High School and Howard County Junior College. He is employed by Gordon Waldrop.

The couple left on a wedding trip to an undisclosed destination. For traveling, the bride was attired in a sleeveless double breasted dress of green linen designed with a white midriff. She wore the corsage from her bridal bouquet.

Mr. and Mrs. Graves will be at home at 1301 S. 13th, Lamesa.

Will Wed

Mr. and Mrs. William R. Faulks, 2514 Cindy, are announcing the engagement of their daughter, Connie Joyce, to Spec. 4 Edgar D. Madewell, son of Mr. and Mrs. W. R. Madewell, 900 Bell. No wedding date has been set.

Delegates Leave For PTA State Seminar

Local delegates left Friday to attend the state Parent-Teacher Association leadership seminar June 7-11 in Austin. Those attending from Big Spring are Mrs. David Hodnett, PTA City Council president; Mrs. Dwight McCann, District 16 president; and George Archer, administration representative.

The seminar will be held at the University of Texas. The theme for the seminar and forthcoming year will be "Confrontation with Realities."

Robert H. McCay of Dallas, state PTA president, will give the welcoming address. Principal speakers will include Miss Harriett Griffin, discussing "The Realities of Cooperation" and Dr. Martha Williams, professor of social work at the University of Texas, who will discuss "Is Agreement Important?"

A vespar service will be held tonight, and Monday the subject for study will be "Confrontation with Council Structure and Policies." A reception will be held in the governor's mansion, and the group will tour the state PTA office.

Place Mats Make Nice Shower Gift

Looking for a bridal shower gift that's nice, but not too expensive?

How about a set of placemats backed with foam rubber? They wipe clean, protect the table, and will save the newlyweds some laundry bills.

Attendants At Wedding Honored

Bridal attendants for the wedding of Miss Mary Frances Malone were honored with a luncheon Saturday at Cosden Country Club. Cohostesses were Mrs. Fred Kasch and Mrs. W. A. French Jr.

Miss Malone was attired in a pink coat dress and was presented a corsage, as was her mother, Mrs. P. W. Malone, and the prospective bridegroom's mother, Mrs. J. T. Clements.

The luncheon tables were T-shaped and covered with pink cloths and the head table was centered with a massive arrangement of pink and ivory spring flowers.

Out-of-town guests were Miss Lurae Biffar and Miss Elaine Biffar, both of Dallas; Miss Karen Hays, Mobile, Ala.; Miss Blythe Baker, Chicago, Ill.; Mrs. Marge Baker, Gary, Ind.; Mrs. John Trumbull and Mrs. Bruce Rogers, both of Bloomington, Ind.; Miss Kenda Carley and Mrs. Roy Carley, both of Midland; Mrs. J. J. McCullough and daughters, Lujet and Stirling, all of Burnet; and Miss Gail Bass of Chicago, Ill.

Flat Pockets Look Better In Jackets

Many men, particularly in show business, instruct the fitter not to cut the stitches that keep the pockets closed — when they buy a new suit.

They feel that anything in the pockets of a jacket keeps a good suit from looking its best. (P.S. If you can't be happy with only trouser pockets, then have the right-hand one of the jacket open — but only that one!)

Engaged

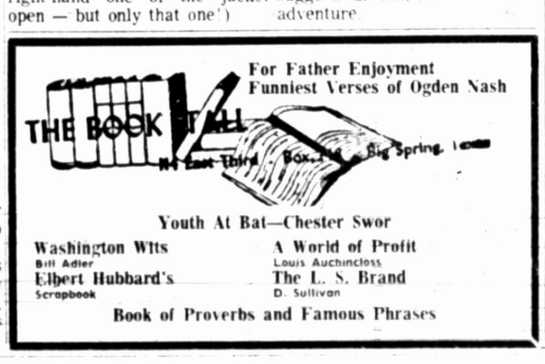
Mr. and Mrs. C. A. Tonn, 1712 E. 15th, are announcing the engagement and approaching marriage of their daughter, Sandra Helane, to Stanley Frank Wegman, son of Mrs. Lena Wegman of Clinton, Okla. The couple is planning an Aug. 8 garden wedding at the home of the bride-elect's grandparents, Mr. and Mrs. Roy Cornelison, 1001 E. 15th.

Touch Of Spain Suggests Drama

The Spanish-Mediterranean style will continue to be popular, according to the experts, because of its romance and warmth.

The rich woods and wrought iron and decorative carvings add to its fantasy quality.

Then, too, the deep colors of the upholsteries are very appealing. The hint of old Spain suggests drama, excitement and adventure.



Bride-Elect Honored At Party

Miss Laverne Lancaster, bride-elect of Bruce Jaeger, was complimented with a gift party Thursday in the home of Mrs. Lambert Misek, 2307 Lynn.

Cohostesses were Mrs. Bob Kimzey, Mrs. Nile Cole and Mrs. P. E. Riddle.

Miss Linda Dennis presided at the guest register, and the honoree was assisted by her mother, Mrs. Ted Lancaster, in displaying gifts.

The table was laid with a blue cloth with a white net overlay and centered with an arrangement of blue and white flowers. The cake, decorated in blue and white, was served by Miss Bobbie Jan Kimzey, Miss Terri Lyn Kimzey served punch from a crystal service.

Indulge In Beauty Baths For Party

Before a special party, have a two-bath afternoon. First, scrub vigorously with a hong-handled brush and antibacterial soap. Then refull the tub, add bath oil or bath salts and relax.

Carter's Nationally Advertised

"Sun Stretchable Fashions"

Easy care machine washable thirsty Terry cotton/nylon knit sets for little ones 6 months up to 30 months.

THE SET $4.00

MATCHING EXTRA SHORTS, $1.50

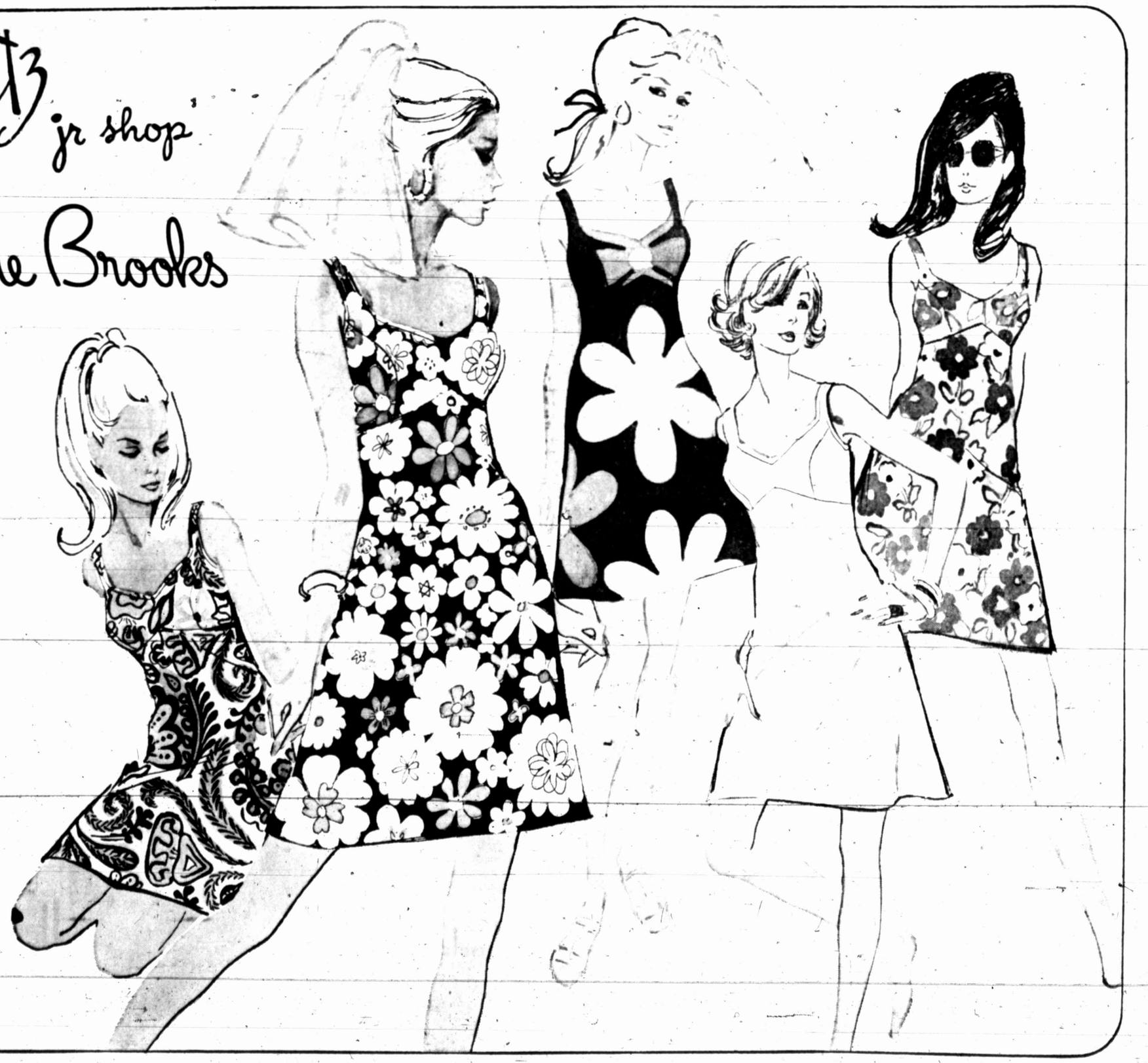
and HOODED CARDIGAN, $3.50

THE KID'S SHOP

3rd at Runnels

Swartz jr shop

Bobbie Brooks



Bra shifts, our sunsational shapelings . . . new, fashion-approved fascinations that bare a lot a sun-kissed skin. Curve-cued. Skimmy. All cool and carefree in color-dazzled cottons. Sizes 3-15.

13.00

BIG SPRING DAILY HERALD

SECTION D — BIG SPRING, TEXAS, SUNDAY, JUNE 8, 1969 — SECTION D

Texas!

Discovering the Lone Star State with... FRANK OLIVER

Inner Space Cavern

Included in the great endowment of scenic wonders the Creator has lavished upon Texas is a lion's share, too, of subterranean splendor.

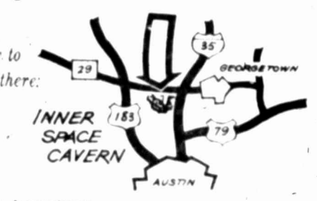
The newest discovery of dozens of known caverns in the state that beckon to the innate spelunker is Inner Space Cavern, just south of Georgetown, located within Texas' famous cavern cluster. This is the area along the Balcones Escarpment where eons of advancing and receding seas have carved a lacework of labyrinths in the soft limestone deposits.

The cavern name is apt. The vastness of the chambers and the effect of superbly planned lighting of the rock formations give the feeling of being on another planet. The easy grade walking tour takes you from one exquisite room to another. Stalactites stand like huge deftly carved pillars of taffy. A million icicles drip from the ceiling and great gobs of frozen whipped cream ooze from crevices on all sides. Pools of glass-clear water wander throughout, reflecting a masterpiece of form, color and design. "Soda straws" of pure crystal balance delicately next to ponderous pillars of travertine. The cavern is breathtaking.

Among Texas' seven large caverns that yearly fascinate many thousands, Inner Space is unique. It was discovered quite by accident in 1963 when the test drill of a road contractor suddenly bit down into nothing. Consequently, entrance and exit is made through a man-made portal. Bones of trapped prehistoric animals . . . a giant mastodon, dire wolf, camel and early small horse . . . indicate the natural cave entrance collapsed about 20,000 years ago!

Inner Space is unquestionably the most accessible cavern in Texas and one of few in the nation that is entered via special cable car . . . the Scenic Subway. Next time you are jetting over Interstate 35 between Austin and points north, take a tarry. For a couple of hours of rewarding enjoyment of a Texas wonder just off the highway . . . join the underground.

How to get there:



CUT AND SAVE

© 1969—Southwest Features

(Photo by Sam Blackburn)

FISHER CITED FOR EFFICIENT OFFICE OPERATION
Fred Gray, left, regional representative, and Erven Fisher

Social Security Office Chief Wins Recognition

Erven Fisher, manager of the Big Spring District Social Security Office, has been singled out for special recognition and reward by the Social Security Administration.

His district organization has been rated by the regional administration as one of the best operated in the five-state region. As a result, Fisher has been given an advance promotion in rating.

Fred Gray, associate regional representative, with the Dallas regional office, made the presentation to Fisher at the Big Spring office in the federal building.

"The Big Spring office," Gray said, "is one of the best operated and most efficiently handled of any of the 87 district offices in the region.

"The speed with which claims are handled, the accuracy maintained in records, the excellent relationship between the office, the social security claimants, and the public at large, is commendable."

Gray said that the recognition accorded Fisher is unusual and that less than half a dozen other district office managers have been so honored.

Fisher has been head of the Big Spring office here ever since the office was established in 1961. He has been with the Security Administration 12 years.

The award carries an increase in salary along with the distinction it bears.

"This recognition," said Fisher, "makes me proud and I want it understood that I owe it to the fine, efficient staff I have working in the office.

"They are the ones who have done so much to earn the office the good reputation it has and I am grateful to all of them."

Sign-Up Deadline Monday At HCJC

Registration deadline for the first six weeks of the summer session at Howard County Junior College will come Monday. Through Friday, the total was slightly over 290, and the final figure for the first six weeks last summer was 299.

Students may register as late as Monday, provided they do so before the meeting time of the class in which they plan to participate. Thus, some could register as late as Monday evening. For the first time, courses in electronic data processing and other areas of the vocational-technical division are being offered in the summer term.

Vandiver Quits

PARIS, Tex. (AP) — Joe Vandiver has resigned as supervisor of the Gambill Wild Goose Refuge at Lake Gibbons, near Paris. No successor has been named.

Remodel—Repair
Now's the Time for a "Fix-Up" Loan!

DURING THE WINTER season, labor costs are often lower. So if you're thinking of adding a family room — or perhaps modernizing your kitchen, it's time to see us for a "fix-up" loan. Just bring us your contractor's estimate.

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Ph. 267-8252
Savings In By The 10th
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ANTS IN YOUR PLANTS?

Monday Meeting May Help Your Problem

Do you have ants in your plants?
Or bugs in your begonias?

If so, you should attend a meeting Monday at 10 a.m. in the office of Paul Gross, Howard County farm agent.

Two experts on how to control insect pests around the home and in your garden will be here from Lubbock to conduct a formal discussion of the commoner pests at the morning session and remain in the office during the afternoon to answer any questions which may be asked about specific problems.

The two men to be here are Dr. Robert Berry, plant pathologist; and Dr. Bill Clymer, entomologist.

Gross said that from the number of inquiries his office has received the problem of pest control in trees, shrubs, lawns and flower gardens is rather heavy this year.

Oil Bolsters State Industry

DALLAS — Through payrolls, taxes, capital outlays and sale of oil and gas, the Texas petroleum industry continues to bolster the state's industrial strength and have major impact on the Texas economy, a new compilation of facts by Texas Mid-Continent Oil & Gas Association points out.

According to J. C. Johnston, Houston, state chairman of the association's Oil Information Committee: "Because oil and gas operations contribute such a big share of the state's economic activity, Texans are particularly vulnerable to the current federal tax proposals affecting petroleum. If enacted, many oil activities will be reduced substantially."

Johnston pointed out that the industry's Texas payroll totals $1.5 billion annually, taxes on the industry and its products account for 40 per cent of revenues collected by the state government, and that the petroleum industry's bill in Texas for production supplies and equipment alone tops $2 billion annually.

Texas maintains its position as number one among the states in production, refining, and pipeline transportation facilities, Johnston reported. Texas wells in 1968 produced 1.1 billion barrels of crude oil and 7.1 trillion cubic foot of natural gas. The wellhead value of this production was $4.3 billion, some 50 per cent greater than the value of all Texas crops and livestock.

The 50 Texas refineries have a combined capacity of more than three million barrels daily, twice that of any other state. This represents 28 per cent of the nation's refining capacity, Johnston said.

Texas has 74,400 miles of pipelines, including 31,600 miles of crude trunk lines, 30,600 miles of gathering lines, and 12,200 miles of product lines.

Marketing of petroleum products in Texas is one of the state's most active enterprises, Johnston noted, involving more than 15,000 primary service stations, and 2,097 bulk plants, terminals, and LPG facilities. Service station sales account for eight per cent of the state's total retail sales and nearly five billion gallons of motor gasoline consumed annually in Texas represents 1,079 gallons for every passenger car registered in the state.

Johnston said that the sales volume for service stations — more than $1 billion a year — is greater than the combined retail sales of eating and drinking places, and household appliance, radio, television, music and jewelry stores.

Johnston also noted that the state's five-cent per gallon tax on motor fuel produces nearly $273 million a year for the state government.

Ex-Big Springer Odessa Winner

Jean Ann Johnston, an Odessa High teacher who is a native of Big Spring, captured championship honors in a women's golf tournament completed at the Sunset Golf Course in Odessa Thursday.

The former Big Spring volleyball standout is the daughter of Mr. and Mrs. C. C. Johnston.

C-City Student Wins Scholarship

An academic scholarship has been awarded by Angelo State University to Peggy Robertson, of Colorado City, in recognition of her high scholastic attainment, Dr. Lloyd D. Vincent, ASU president, has announced.

A 1969 graduate of Colorado High School, Miss Robertson has been a member of the National Honor Society. She is the daughter of Mr. and Mrs Lon Robertson, 2028 Chestnut.

Named Manager

COMMERCE, Tex. (AP) — Murrell Foster, director of information at East Texas State University here, has been named manager of the communications department of the Dallas Chamber of Commerce.

Chevrolet Pacesetter Values.

Want a reason why Camaro's a better buy than any other sportster at its price?

Here are 25.

1. Only Camaro offers a resilient color-matched front bumper.
2. Only Camaro offers a liquid traction-improvement system.
3. Only Camaro offers a light monitoring system.
4. Only Camaro offers low-cost Torque-Drive clutchless driving.
5. Only Camaro offers headlight washers.
6. Only Camaro has computer-selected springs.
7. Camaro offers more power team choices.
8. Camaro offers a wider choice of Options and Custom Features.
9. Only Camaro has an anti-theft lock system for ignition, steering wheel and transmission selector.
10. Only Camaro offers concealed headlights.
11. Only Camaro offers variable-ratio power steering.
12. Only Camaro offers a four-speed transmission with every engine.
13. Only Camaro offers a choice of two automatic transmissions.
14. Only Camaro offers a speed warning indicator.
15. Only Camaro has an ignition-key alarm.
16. Only Camaro has Body by Fisher craftsmanship.
17. Only Camaro has Magic-Mirror acrylic lacquer finish.
18. Only Camaro has flush-and-dry rocker panels.
19. Camaro's front stance is wider.
20. Camaro's rear stance is wider.
21. Camaro itself is wider.
22. Camaro's got more front shoulder room.
23. Camaro's heavier, model for model.
24. Only Camaro offers a fold-down rear seat in every model.
25. Only Camaro offers power windows.

Putting you first, keeps us first.

Camaro SS Sport Coupe with Rally Sport equipment

What they see is the Bigger at Indy you can see at your Chevrolet Dealer's Sports Dept.

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Dairy Queen ...famous for that "Country Fresh Flavor"

4th St. at Franklin
One Block West of Birdwell Lane

A Devotional For The Day

Like as a father pitieth his children, so the Lord pitieth them that fear him. (Psalm 103:13)

PRAYER: Heavenly Father, we too seek the rest which comes through knowing that Thou dost love and pity us. Strengthen and keep us by Thy grace. In Jesus' name. Amen.

(From the 'Upper Room')

A Boost For The All-Faith Chapel

As encouraging a development as has occurred in Big Spring in years is the announcement of major gifts for the creation of an All-Faith Chapel at Big Spring State Hospital.

Funds for this facility have been accumulating in a modest way, but now the gifts from R. L. Tollett and the Dora Roberts Foundation add enough substance that there surely should be massive encouragement to work for the ultimate goal.

It is significant that these substantial gifts come almost at the date of the 30th anniversary of our splendid hospital.

Statutes prevent the state of Texas from appropriating money for religious edifices, and so the All-Faith Chapel must come from public subscription. This, to us, is not inappropriate, for there should be goodness in the hearts of men to want to provide a decent place of worship for people who have not had this privilege.

The Chapel would be more than a Sunday-used facility. Experts in the field of mental health are quick to point out that a chaplaincy program of counseling and direction constitutes a therapy as effective as that done by medical and psychiatric science.

It has long been recognized that faith, participation in fellowship of believers and pastoral care have been significant factors in enabling the individual to deal with the stresses of life and illness. This is a new resource upon which individuals can draw.

The All-Faith Chapel Fund has been recognized as a non-profit organization, with gifts to it tax exempt.

The way is now open for good citizens throughout the State Hospital area to follow the example set by Mr. Tollett and the trustees of the Dora Roberts Foundation. They have again shown their spirit of benefaction. They have opened the way to success for an eminently worthwhile endeavor. We salute them for their concern and generosity, and voice the hope that this will serve as a challenge for other gifts regardless of size.

Big Weekend For Big Spring

Big things are ahead this next weekend for Big Spring.

For one thing, local citizens will be joining those of other cities in the Colorado River Municipal Water District in the dedication of the new reservoir at Robert Lee, to become Lake E. V. Spence.

This dedicatory program, set next Saturday, is a milestone in the development of the largest water project ever accomplished in West Texas without a cent of federal or state aid. The huge lake is destined to meet water needs of CRMWD member cities in the years ahead, and will be supplying other cities, including Midland and San Angelo, as well.

It is a program deserving of attention and participation.

Also, next weekend, Big Spring has the honor of playing host to the Lions District 2A-1 convention, and hundreds of visitors are scheduled to be here. They will include David A. Evans, president of Lions International, and Congressman Omar Burleson (who also is to speak at the Robert Lee reservoir ceremonies.).

This is the kind of convention Big Spring welcomes, and the city and all its citizens should be prepared to have out the "red carpet" and to demonstrate real West Texas hospitality.

We have an opportunity to impress upon many visitors the fact that we are a friendly and progressive city.

We urge your participation in the historic water development program, and your assistance in extending a warm welcome to visiting Lions.

'SOON AS WE FIGHT COMMUNISTS, WE'RE UNPOPULAR'

Around The Rim

Is That Zip Code Necessary?

Since the Post Office Department already has come in for a mighty barrage of complaints, far be it from this corner to add further criticism.

A lot of the rest of us are having our troubles with service, too; a difference being that we are not part of the government, which is always the No. 1 whipping boy.

NO SIR, no complaints. It was merely an unusual circumstance that a piece of mail we needed badly from Lubbock last week took five days to get here. Of course, there are no trains running directly between here and Lubbock; and unless they have slipped in something new, no Pony Express either.

I can't blame the Post Office that the delay in the envelope cost two additional phone calls, to see if the thing actually had been mailed, and when. I can't blame the Post Office, either, that a duplicate of the mailing was dispatched by bus, just so that we would receive the package. Things just happened that way.

SO THE ensuing report is not from me. It's copied out of a national weekly publication, one of those rather sensational type anti-establishment sheets. A recent issue had big black headlines that said "Zip Codes Not Used to Send Your Letters."

This was sort of shaking, because, just like I've been told, I have been very conscientious to try to rake up the Zip Code for any destination. Most of the time I succeed, but when I can't, I just send the letter on to the town and the state, as always. Strangely enough, this mail seems to be delivered.

ANYWAY, the magazine contends that the use of the Zip Code is "the biggest government fraud ever perpetrated on the American public." The Zip Codes, it says, are not actually used to send your letters.

The publication went on to say that postal clerks don't use the numbers, but are still sorting mail by states and towns. In many offices — continues the critic — the clerks have covered up the Zip Codes so that they will not be a distraction in determining what slot should receive what letter.

THE BIGGER distribution centers, 'tis said, are using keyboard machines to send letters on their way to their proper destinations — and the keyboard machines have no relation to the Zip Code.

The magazine sent test letters, some with Code numbers, some without, and maintains that there was no difference in delivery date. The special assistant to the Postmaster General was even persuaded to send a letter to the publication, using only the Zip Code and no town. It was a success. The letter reached the magazine office, 230 miles away, seven days later.

THE CRITICISM continues to the effect that the public has improved itself in the use of Code numbers in the fond hope of improving service, but that the Post Office machinery hasn't responded.

If you consider the mountains and mountains of mail which flood the nation every day, I suppose you could say that the Post Office really is doing a superhuman job. We don't gripe, you see, about all the mail that comes on time. Some time or other, though, the public might start asking, are those Code numbers really necessary?

—BOB WHIPKEY

Jack Lefler

Delicate Doses Of Fear Seen As Antidote

By PHILIP WECHSLER
(For Jack Lefler)

NEW YORK (AP) — The dilemma in coping with inflation is the psychology of inflation.

This psychology feeds on itself — labor demands higher wages because it anticipates higher prices; management raises prices and capital expenditures because it anticipates higher costs, and the investing public turns more to speculation because it anticipates capital gains.

As the expectations turn to reality, inflation takes on a snowballing effect.

But this week two business groups — the New York Chamber of Commerce and the National Industrial Conference Board — applied some psychology of their own to dampen the psychology of inflation.

"Only recession — or a credible widespread fear of one — may be potent enough to neutralize inflationary expectations," the NICB said in an analysis.

BRINKMANSHIP

"... There does not seem to be any riskless, costless comfortable escape from the psychology of inflation. What seems required is a kind of skillful brinkmanship that steers close enough to real danger to force caution on businessmen and investors.

"To really crack inflationary psychology requires a genuine structure of credible and sustained risks."

The NICB, however, then offered a glimmer of hope that the inflationary spiral is slowing. Fiscal and monetary restraints are beginning to cool the economy, but may have little or no immediate effect on inflation, it said.

The New York Chamber of Commerce told the nation's political and business leaders: "Unless inflation is brought under control, a major business contraction is a real danger."

The chamber, in a 13-page report sent to the Nixon administration, all congressional members and "opinion leaders" throughout the nation, observed:

"Unless these inflationary expectations are dampened down, they present a serious threat to achievement of a healthy, vigorous and sustainable rate of growth of our economy."

A leading Wall Street firm, Walston & Co., noted this week that the business boom is easing slightly.

BEGINNING TO SLOW

In an apprisal of the nation's economy, Walston said the restrictive policies of the Federal Reserve are "beginning to produce results." It said the growth in money supply has been reduced and that retail sales, plant and equipment orders and new building permits recently have leveled off or turned downward.

If there are signs of a mini-slowdown, it has not affected foreign car importers, who had the highest sales in May of any month on record.

For the first time in a month, foreign car sales in the United States exceeded 100,000 vehicles, and this was recorded despite the competition of the Maverick, the new small car counterattack launched by the Ford Motor Co.

Elsewhere this week, Humble Oil & Refining Co. outlined details for its self-described $30 million gamble to open a commercial trade passage via a polar route north of Canada to the oil-rich North Slope of Alaska.

If the test proves successful, Humble hopes to ship oil from the North Slope to the eastern market of the United States. A chartered ice-breaking tanker departs Philadelphia in mid-July on the 9,000-mile round trip.

SURPRISE TALK

The oil industry, and apparently the U.S. Department of Justice, were surprised by the giant proposed merger that could give British Petroleum Co. Ltd. control of the Standard Oil Co. of Ohio.

Terms of the merger plan indicate that BP potentially receive stock convertible into Sohio common shares with a current market value exceeding $1 billion.

The chairman of the House Judiciary Committee, Rep. Emanuel Celler, D-N.Y., urged the Justice Department to block the plan, but the department has so far declined comment.

EASY DOES IT

- Psychology of inflation has snowballing effect
- Recession brinkmanship cited as possibility of control
- Fiscal and monetary restraints begin to cool economy
- Yet new cars sales at peak, so are foreign car sales
- Rumors of British-standard merger kicks up speculation

$45,000 Grant

DALLAS (AP) — National Science Foundation has given a $45,000 grant to the Southwest Center for Advanced Studies for educational and unreimbursed research computer services.

David Lawrence

Civil Rights Act Stretched Again

WASHINGTON — The Supreme Court of the United States has just rendered a significant decision which could some day be interpreted as meaning that Congress has an almost unlimited right to regulate the private lives of the American people.

While the objective of the decision — to prevent racial discrimination — is a worthy one, the grounds on which the court based its ruling are bound to be viewed as an intrusion into the personal relationships of individuals.

THE CASE at issue arose because, in an isolated area of Arkansas, a private recreation center was established, and the owners felt they had a right to select their members or visitors. Under the Civil Rights Act of 1964, Congress prohibited discrimination or segregation at places of public accommodation whose operations "affect commerce." Included in these are "any motion picture house, theater, concert hall, sports arena, stadium or other place of exhibition or entertainment." The question was whether the Lake Nixon Club in Arkansas was a public place of entertainment or a private club exempt under the act.

THE MAJORITY OPINION of the court declared that the power of Congress to "regulate commerce" means that any facility can be regulated if it serves food that comes from other states and if any interstate travelers frequent the premises. In this case, the recreation area consists of a swimming pool, a snack bar, some paddle boats and other recreational facilities.

The fact that the club in Arkansas sold food and leased boats which may have come from outside the state, and that some visitors might have crossed state lines, was enough to bolster the court's contention that the club was actually subject to the congressional power to "regulate" interstate commerce.

JUSTICE BLACK, in a minority opinion, challenged the reasoning which had been used in invoking the commerce clause. He said:

"It seems clear to me that neither the paddle boats nor the locally leased juke box are sufficient to justify a holding that the operation of Lake Nixon (Club) affects interstate commerce within the meaning of the (Civil Rights) Act. While it is the duty of courts to enforce this important act, we are not called on, nor should we hold subject to that act this country people's recreation center, lying in what may be, so far as we know, a little 'sleepy hollow' between Arkansas hills miles away from any interstate highway.

"THIS WOULD BE stretching the commerce clause so as to give the federal government complete control over every little remote country place of recreation in every nook and cranny of every precinct and county in every one of the 50 states. This goes too far for me."

Justice Black indicated clearly his belief that the commerce clause cannot be "stretched" to cover everything that happens in "interstate commerce." For if it can be, then Congress can use it to rearrange the whole pattern not only of business life but of individual recreation.

THE "STRETCHING" of the Constitution in the latest case can be remedied by Congress, which could clarify its own meaning in the Civil Rights Act of 1964 and state specifically that the rights of the individual shall not be impaired, even though the worthy objective of abolishing discrimination is being sought.

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Marquis Childs

Testing Ground For Black Progress

BOSTON — "I have not yet struck out of my will the bequest for Harvard but this is to serve notice on you that I am reserving judgment until I see the outcome of some of the issues before you."

In the hundreds of letters flooding in on Harvard's President Nathan Pusey from alumni indignant over the recent turmoil, the above paragraph is almost a stock beginning. For alumni across the country Harvard is a religion and their devout offerings have built up the Harvard endowment to more than a billion dollars. The faithful today see their revered institution threatened by heretical change and they mean to stop the money supply unless the heresy is expunged.

ONE THING they object to strenuously is a decision reflecting the black-white confrontation that is a sign of the times not only in most universities but at every level of American life. Responding to the demands of Harvard's black students, about 600 in an enrollment of 15,000 when the specialized schools are included, the administration gave black representatives a voice on a committee selecting faculty for a black studies program.

FOR MANY alumni and, for that matter, many faculty members the concession, even though it is to run for only two years, seems a dangerous precedent threatening the independence of the teaching staff. But those who took the decision in the tension immediately following the April upheaval were faced with a fact and not a theory. And they believe Harvard is strong enough to come through without any serious damage.

Whether that is true of other institutions of learning with far less wealth and far more vulnerable to attack is questionable. Emerson College here in Boston is a case in point. A small college specializing in speech and the arts, Emerson, like numerous independents around the country, relies almost entirely on tuition and fees for operating costs. In a black crisis last month serious damage was narrowly averted.

C U T OF EMERSON'S 1,200 enrollment 29 are blacks. Half of them formed EBONI, Emerson Black Organization with Natural Interests. They presented 10 "proposals" which later became demands to President Chapin. The demands included a black recruiter for admissions, a course in black history and culture to be required of all students, "soul food" to be served in the dining room twice a month, the birthdays of Malcolm X and Martin Luther King Jr. to be school holidays.

ON MAY 9 EBONI members with 10 non-students, three of whom were identified as Black Panthers, came to Chapin's office to get a final answer to all their demands. Their way was barred by whites supporting the president. At a critical moment someone sounded the Black Panther cry, an eerie invocation to trouble. Only quick thinking by Chapin, admitting the blacks, quieting the whites and leaving his office to the occupiers, prevented what would almost certainly have been serious violence and destruction.

Tactics such as those applied at Emerson are alienating not only white students who start out, as a recent Gallup poll showed, with a deep sense of the injustices in American society, but they are having a damaging effect on the civil rights movement. The moderates among the blacks, the preponderant majority, are paying the penalty. In the universities they are being told by the militants, you'd better be with us or else.

THE MOST MILITANT and often the ablest black leaders are those driving for a separate black community. With the failure to move massively on the ills of a divided society — jobs, education, rebuilding the ghettos — Negro moderates who believe in a multiracial society find themselves gravely handicapped.

The university is a testing ground. The confrontation on the campus is a forecast of what is likely to happen in the outside world.

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Billy Graham

Can you tell us how we as a family can pray together? We would like to do so but don't know how to go about it. C.A.

Pick a time of day when the family is all together — at breakfast, perhaps, or lunch or supper, or all three. If the kiddies are present, keep Bible reading short, and the prayers, too. Hold them at a level the children enjoy and understand. If you are musical, and have a piano you might sing a hymn. Sentence prayers are good, or the husband as head of the household could lead for all. Worship between husband and wife would be longer. It should include prayer about personal and family problems and it is good if both pray. Scripture reading could take various forms: a chapter a day, reading verses aloud; or go around the room with each member of the family quoting a verse from memory.

A well known marriage counselor told me once that in all his years of experience he had never met a family that had gone on the rocks that had prayed together daily.

To Your Good Health

Reading A Skin Test For Tuberculosis

By G. C. THOSTESON, M.D.

Dear Dr. Thosteson: Would you explain the tuberculin skin test? After about five hours I developed a bright red spot which almost completely disappeared after three days. Now after three weeks, I have only a pin prick left. My doctor called this a "negative reaction." — Mrs. T.F.

The tuberculin skin test is a simple, effective means of screening for tuberculosis — to see whether you have picked up the TB germ.

The test material is inserted into the skin. Your body's reaction will show whether you have come in contact with the germ or have not.

The redness which you noted is not significant. It is the immediate reaction of the injected material within the skin.

The significant thing, the reaction that really tells the story, is the appearance (or non-appearance) of a wheal at the site of injection — a wheal being a small bump, or round, flat, raised, and hard area.

With a positive reaction, this wheal, about 10 millimeters (three-eighths of an inch) in diameter will appear on the second or third day.

That does not mean that you have active tuberculosis. It is quite possible to come in contact with the germ but, if the exposure is sufficiently mild, and your protective powers are strong enough, you will fight off the germ and not suffer the lung damage that active TB causes.

So when a person has a positive reaction, he should have regular chest X-rays, to be on guard in case tuberculosis develops actively.

With a negative reaction, you know that you are safe.

It is quite possible for a positive reaction to mean only that you were exposed a long time ago. But — then you have been exposed, and should be conscientious about having chest X-rays.

If a person, who in the past has had negative reactions, then has a positive reaction, it means that he has been exposed recently. This is especially true of children.

In such cases — recent infection — the usual and safe course is to give protective treatment. This ordinarily means the use of isoniazid tablets for a year, so tuberculosis will not develop.

• • •

Dear Dr. Thosteson: What effect does douching have on pregnancy? I have been douching regularly, twice a week or more, and now find I am pregnant. The label on the douche medicine says, "Do not use during pregnancy." Could I have hurt the baby in any way? — Mrs. D.C.

You probably have not harmed the baby, but the warning on the douche material is there for a reason, so heed it. Since you did not say what is in it, I can't be any more specific than that.

However, I have said repeatedly that frequent or routine douching is not necessary unless there is some medical reason for it. It is not necessary for personal hygiene, and it can be harmful by removing normal protective secretions from the vaginal tract.

• • •

Acne is one of the most terrible problems of growing up. If you are afflicted with this aggravation, or if you have children who are, write to Dr. Thosteson in care of The Herald for a copy of his helpful and comforting booklet, "Acne — The Teen-Age Problem." Please enclose a long, self-addressed, stamped envelope, and 25 cents in coin to cover cost of printing and handling.

• • •

Dr. Thosteson welcomes all reader mail, but regrets that, due to the tremendous volume received daily, he is unable to answer individual letters. Readers' questions are incorporated in his column whenever possible.

Art Buchwald

What Teenagers Actually Hear

WASHINGTON — No one has more admiration for Ralph Nader than I do, but I believe he bit off more than he could chew when he urged the Senate recently to investigate the noise levels of rock 'n' roll music. Nader said that studies had shown that young people's hearing had been impaired by "hard rock" music, and he urged Senate hearings to see if some legislation could be passed to put restrictions on noise produced by rock 'n' roll bands.

I BELIEVE Nader's task is formidable. It's one thing to take on General Motors, but when you start messing with teenagers' tastes in music, you're really in a hornet's nest.

But I'm sympathetic with the project, and I've been doing my own studies concerning hearing and its relation to teenagers, which I'll be very happy to let Nader have. The studies were done under laboratory conditions in my own home with the unwitting aid of my three teenagers.

These were some of the conclusions I came to:

THE FIRST was that teenagers do not actually hear the music they are listening to. I discovered this one night when the din of something called "Plasma Plus Five" was rocking the house. I went to my son's room and shouted through the locked door:

"TURN THAT DAMN THING DOWN."

When there was no response, I started hammering on the door. A few minutes later, when he opened it, I shouted, "GOOD GRAVY, DO YOU HAVE TO PLAY THAT MUSIC SO LOUD?"

He looked at me and said, "What music?"

"This music," I said, going over and turning it off. "Are you deaf?"

"I didn't hear it," he said. "I was doing my homework."

THE SECOND conclusion I came to was that while rock 'n' roll may play a part in the impairment of hearing, parents play a bigger part. Almost anything a parent says to a teenager falls on blocked ears.

For this experiment, I said in a loud voice to my daughter, "I want you to clean up your room."

"Huh?" she said.

"I SAID I WANT YOU TO CLEAN UP YOUR ROOM."

She still didn't seem to hear me.

"IF YOU DON'T CLEAN UP YOUR ROOM, YOU WILL NOT BE ABLE TO WATCH ANY TELEVISION TONIGHT."

"Television" was the only word that got through.

A further experiment with another daughter showed how bad teenage hearing is getting.

"I want you in at 11 o'clock tonight."

When she came in at midnight, I said, "I told you I wanted you home at 11."

"I thought you said 12 o'clock."

MY RESEARCH revealed that teenagers' hearing improves when they are on the telephone talking to other teenagers, or asking a favor.

But it gets blocked up again when they're told to brush their teeth, comb their hair, take a bath or mow the lawn.

How much rock 'n' roll music has to do with this is something Nader is going to have to find out. I'm only turning over the raw research, and he has to take it from there.

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Editorials And Opinions
The Big Spring Herald
2-D Big Spring (Texas) Herald, Sunday, June 8, 1969

The Church... ...THE HOPE OF OUR COMMUNITY, OUR NATION!

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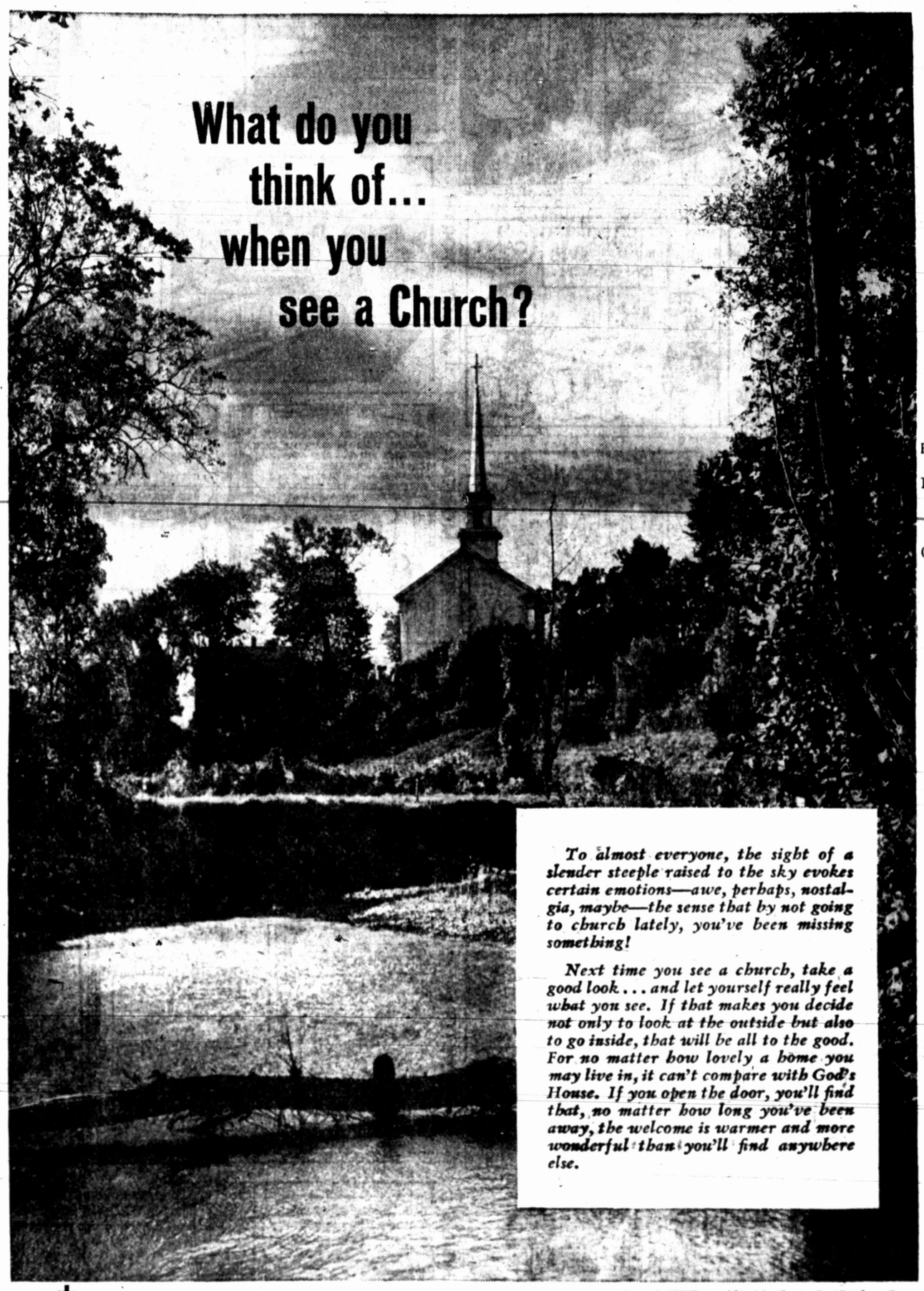

To almost everyone, the sight of a slender steeple raised to the sky evokes certain emotions—awe, perhaps, nostalgia, maybe—the sense that by not going to church lately, you've been missing something!

Next time you see a church, take a good look . . . and let yourself really feel what you see. If that makes you decide not only to look at the outside but also to go inside, that will be all to the good. For no matter how lovely a home you may live in, it can't compare with God's House. If you open the door, you'll find that, no matter how long you've been away, the welcome is warmer and more wonderful than you'll find anywhere else.

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Psalms 119:49-56 | Psalms 119:57-64 | Psalms 119:65-72 | Psalms 119:73-80 | Psalms 119:81-96 | Psalms 119:97-112 | Psalms 119:113-128

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1604 W. 1st

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Primitive Baptist Church
301 Willa

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Foursquare Baptist Church
1210 E. 19th

Spanish Baptist Church
701 NW 5th

Silver Heels (NABA) Missionary Baptist Church
Highway 87

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603 Tulane

Trinity Baptist Church
810 11th Place

West Side Baptist Church
1200 W. 4th

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Bethel Temple Church
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1905 Scurry

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404 Young

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911 Goliad

First Church Of God
2009 Main

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405 NW 10th

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400 Scurry

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Kentwood Addition

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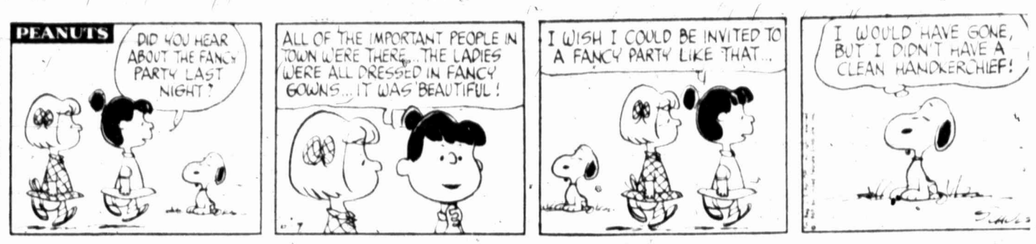

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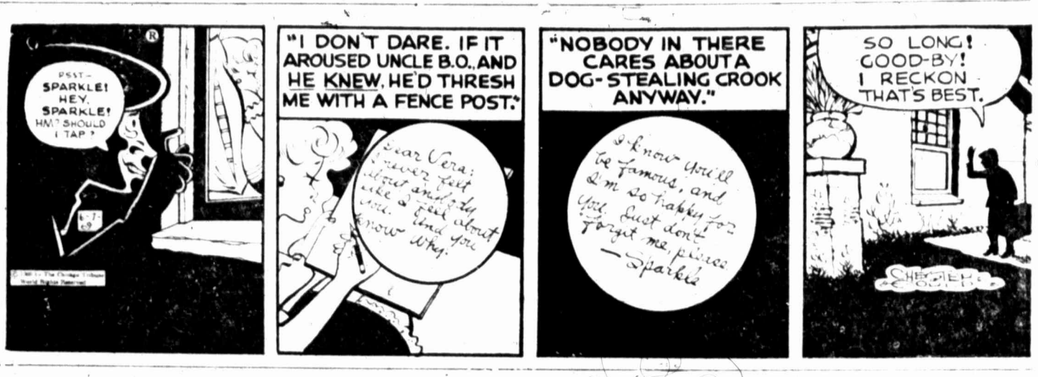

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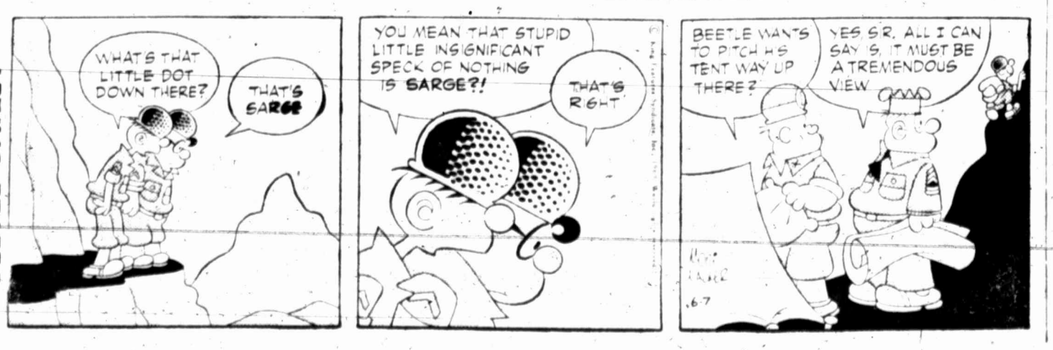
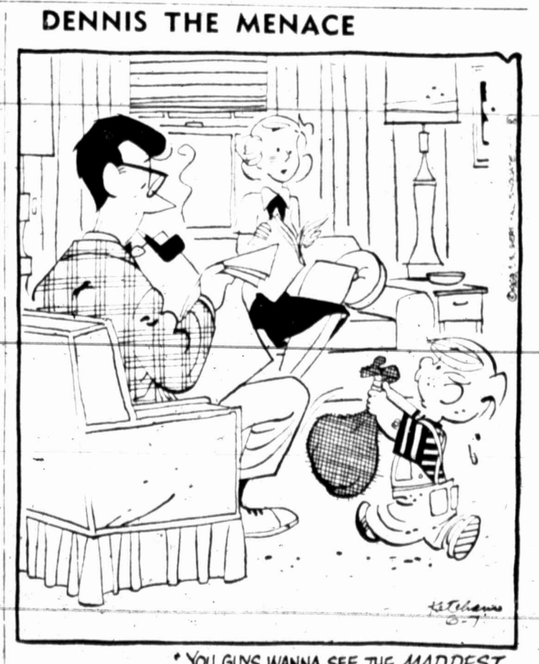


DENNIS THE MENACE



JUMBLE® — that scrambled word game

by HENRI ARNOLD and BOB LEE

Unscramble these four Jumbles, one letter to each square, to form four ordinary words.

SEPOI

ORFID

RUSTEY

RAYATS

Now arrange the circled letters to form the surprise answer, as suggested by the above cartoon.

Print the SURPRISE ANSWER here: HE ____ A ____

(Answers Monday)

Yesterday's Jumbles: TUNED HUMAN VACANT CRABBY

Answer: Why no one could find the famous composer — HE WAS HAYDN

Enjoys Role With Presley

"It was the most pleasant surprise I've had in Hollywood," said Ina Balin of her assignment as Elvis Presley's 20th leading lady, in the western drama in color titled "Charro!" It opens at the Jet Theatre on Sunday.

"When National General Pictures offered me the role, I frankly told them I wasn't right for the part. Then they reminded me I knew nothing of the script so I listened," she laughed.

"Charro!", produced and directed by that master of the classic western tale Charles Marquis Warren, is anything but the usual Presley fare. It marks a rare appearance for him in a straight dramatic role. Instead of sports cars and speedways, there are horses and bleak desert. Rather than bathing suits and the usual dozen-or-so costume changes, Presley wears one outfit — worn and covered with dust. Guts replace guitars.

"I met Elvis several years ago when we were making pictures at the same studio. It was a brief encounter and all I recall is how especially courteous he was. In the hurry-up Hollywood world, his Southern manners made a lasting impression," she remembered.

Miss Balin, who attracted international attention as the girl who won Paul Newman in "From The Terrace," now has deeper feelings about Presley.

"He's nice and down-to-earth, but I learned there's so much more. Elvis Presley is an unsung talent. 'Charro!' casts him as a reformed gunman drawn back into the mire and pictures his struggle to stay clean. It's a complex role, but Elvis really shows what he's capable of in this picture."

JOHN WAYNE

'Longest Day' Set At Jet

To commemorate the 25th anniversary year of D-Day, when the late Gen. Dwight Eisenhower led the Allied Forces on the invasion of Normandy, "The Longest Day" is being exhibited in theatres throughout the world.

The film can, among other distinctions, boast of being the top grossing, black-and-white film in the annals of the motion picture industry. It will open Thursday at the Jet Theatre, featuring an incomparable cast of international stars.

"The Longest Day" is a dramatization of Cornelius Ryan's best-selling account based on exhaustive research and interviews with over 3,000 D-Day participants. Producers assembled 42 international stars for the most important of the 167 speaking parts and thousands of combat troops to re-stage on actual invasion sites a panoramic look at the events as seen through the eyes of the men who were there.

Outstanding cooperation by the American, British, French and German governments aided in herculean efforts to gather the fleets of ships and squadrons of outdated planes, tanks and trucks needed for the filming.

THE FINE ARTS

Hard Work For Musicians, Mrs. Deats In Concert

The first hurdle in staging a musical production, such as "Little Mary Sunshine," is arranging for the musical accompaniment.

Amateur organizations similar to the Little Theatre of Big Spring cannot pay an orchestra, so usually stage such productions with pianos. This also poses a problem, as accomplished pianists are asked to attend all rehearsals, and many cannot or will not, devote that much time to a show.

Dick Shaver, director for the current production, was fortunate in signing up the services of Jane Anderson Mitchell and Marilyn Quillin, students of John Stanley at Howard County Junior College. Both have many years of study behind them and have tackled the musical score of the play with ease. Audiences will hear both musicians during the production.

The second piano will be moved into the city auditorium this week, as the final rehearsals are being staged for the June 27-28 play dates. Tickets will go on sale Monday.

Larry Stanley, choir director and voice instructor at HCJC, is asstisting Shaver with the vocal segments of the musical comedy.

• • •

Sponsors of the Starlight Specials, arranged by the cultural affairs committee of the chamber of commerce, are inviting interested organizations to apply for concessions operation during the week of programs. Interested groups are invited to contact Harry Brooks, 267-2953 or at Webb AFB, extension 2511. The programs will be held between July 13-19.

• • •

There may have been performances on the Midland Civic Theatre stage as good, but probably none have been better than the fine job turned in by Edward Graczyk as Harry Berlin in the current production of "Luv." The trio of Graczyk, assistant MCT director, Shirley Hansen and Richard Park give superb all round performances.

Director Art Cole's staging has never been better, and the uncanny sense of comic timing is as professional as the amateur stage of West Texas is likely to see. The play itself, by Murray Schisgal, is a parody on love, as most often misunderstood by its practitioners, but could quite easily come out as flat as the writing in the playbook.

The play will be staged the last time next Friday and Saturday evenings, and the box office accepts phone orders.

• • •

The Country Dinner Playhouse, the second supper theatre in Dallas, has opened its doors with a musical version of "The Drunkard," a melodrama staged in Big Spring last year at the Big Spring Country Club by the Little Theatre.

"Supper theatre," which has turned out to be popular with Big Springers, is even more popular in other areas, where they charge a minimum of $6 per person for week nights; $8 per person on weekends. The Big Spring ducats have sold between $3-$4, and includes a steak dinner.

• • •

Television has offered some top-notch drama on occasion, and now one of its better shows has been adapted for live stage performances. "Dear Friends," which first appeared on the CBS Playhouse in 1967-68, has been released for the stage and is being offered by Theatre Unlimited in Dallas in a Southwest premiere each Friday and Saturday through June 28.

• • •

"The Odd Couple" will play through June 14 at the Scott Theatre by the Fort Worth Community Theatre, winding up 12 performances.

• • •

The Stagehands of the Permian Playhouse stage the summer melodramas for their pet charity — the Permian Playhouse. The melodrama and amateur show will run for five weekends later in the summer on the top floor of Odessa's Phillips Building.

• • •

Jan Baggett Deats will be presented in piano concert the afternoon of Sunday, June 15, it was announced Saturday.

Mrs. Deats, who has been studying at SMU during the past year while her husband, Dr. Richard Deats, has been engaged in special lectures, will appear under the sponsorship of the Big Spring Piano Teachers Forum, and by First Methodist Church, where the concert will be held.

She is the daughter of Mr. and Mrs. Rex Baggett and studied at Oberlin College prior to her marriage and departure for the Philippines where she and her husband are missionaries of the United Methodist Church.

Double-Bill Program Of Horror At Sahara

What's the greatest thing that could happen to a horror film fan? Well, it's to be presented with two new shockers on a special double-bill presentation program that dishes out twice the terror with twice the screams. That's what happens Friday at the Sahara Theatre, in the new horror combination, "The Deadly Bees" and "The Vulture."

The all horror filmfare deals with the disastrous results when humans tamper with the animal kingdom. In the case of "The Vulture," the interference is caused when Akim Tamiroff, as professor Koniglich, a seemingly harmless and eccentric collector of antiques, transforms himself into a terrible monster — an enormous and monstrous black bird of prey, like a vulture, with a dreadful human head — and terrorizes a small communtiy.

Also starring in "The Vulture" is Academy Award winner Broderick Crawford, and two fast-rising stars Robert Hutton and Diane Clare who play a young married couple caught up in an all too real nightmare.

"The Deadly Bees," deals with a malicious character named Manfred, played by Academy Award nominee Frank Finlay, who gets his thrills out of training his collection of bees to attack anything when ordered. Needless to say, some of the objects Manfred wishes to destroy happen to be human beings, and the results are horrifying and chilling — all in glorious Technicolor.

Assisting Finlay in "The Deadly Bees" is beautiful Suzanna Leigh, who has starred in "Paradise — Hawaiian Style" with Elvis Presley, and Guy Doleman, who is rapidly becoming one of the top character actors due to his roles in "The Ipcress File," "Thunderball," and "The Idol." The same producers, Max J. Rosenberg and Milton Subotsky, writer, Robert "Psycho" Bloch, and director, Freddie Francis, who were responsible for such suspense shockers as "Dr. Who," and "Dr. Terror's House of Horrors," have another hit in "The Deadly Bees."

Race Car Action Coming To Ritz

Automobile racing action, combined with a tender love story that develops into a romantic triangle, comes to the Ritz Theatre when "Winning" opens Thursday. Photographed in Technicolor and Panavision, it stars Paul Newman, Joanne Woodward and Robert Wagner.

"Winning" is basically an intimate story played against the panoramic background of American auto racing: the three stars and newcomer Richard Thomas on the one hand; 350,000 drivers, owners, mechanics and fans on the other.

In putting the spectacle on the screen, director James Goldstone led the company of actors and technicians through months of location shooting at Elkhart Lake in Wisconsin, Indianapolis, Indiana and Riverside and Santa Monica in California. He faced and overcame the mechanical problems of filming at speeds up to 200 miles an hour, he directed crowds of more than 20,000 and cars that were more temperamental than people, and he had his two stars driving those racers wheel-to-wheel with professional race drivers. And through it all, Goldstone held together the intimacy of the character relationships.

For Newman, the leading role was made to order, since he is a man who loves speed, who drives motorcycles, fast sports cars and flew Navy torpedo planes. In the portrayal for "Winning" he has been chasing the wind for 18 years from the driver's seat of anything on wheels. He is a brilliantly fierce competitor, who loves speed only a shade less than he loves winning.

A four-time Oscar nominee, Newman prepared for his starring role with a concentrated instruction course at Bob Bondurant's High Performance Driving School at Riverside and worked many hours under the tutelage and guidance of two-time Indy 500 winner Rodger Ward.

Miss Woodward is herself an Academy Award winner for best actress in "The Three Faces of Eve" in 1957 and is Newman's wife. They have appeared together in five films. Newman directed her in "Rachel, Rachel," for which she received a best actress Oscar nomination.

Texas Tax Take

AUSTIN (AP) — State Treasurer Jesse James said today that the state collected $12,537,125 in cigarette, liquor and wine taxes in May, down $1,622,481 from May, 1968.

'GOODBYE COLUMBUS'
Richard Benjamin and Ali McGraw

Benjamin Stars In Cinema Film

Richard Benjamin, making his film debut in "Goodbye, Columbus," would like to continue his motion picture career, but only in certain roles.

"I want to make meaningful films that say something," explains Benjamin, who turned down several screen offers before signing for the starring role in "Goodbye, Columbus," in Technicolor, which opens Wednesday at the Cinema Theatre.

In the film, Benjamin has what he considers a meaningful part. "I play Neil Klugman," he explains, "a fellow who has been recently discharged from the Army, and has taken a job as a librarian. He's the type of person who doesn't quite fit in anywhere, especially with the country club friends of the well-to-do girl he meets and becomes romantically attached to."

"He's a loner, the kind of person who can't seem to stop his life from drifting aimlessly," continues Benjamin. "He's easily recognizable, because there's one like him in every crowd."

To Benjamin, the role is only too reminiscent. "I was like Neil when I was younger," he admits. "That's why I enjoy the part. I know what he feels, because I felt the same way, too."

After graduating from Northwestern University, where he was voted "Best Actor" in his senior year, Benjamin landed his first professional job with Joseph Papp's New York Shakespeare Festival production of "The Taming Of The Shrew."

"Then came my Neil Klugman period," observes Benjamin, "and an odd assortment of jobs including reservation clerk at American Airlines and a page at NBC."

The major break in his career came in 1966, when he landed his first Broadway role in Neil Simon's comedy, "The Star Spangled Girl," and received excellent reviews for his portrayal. Following his Broadway success, Benjamin and his wife, Paula Prentiss, starred in the CBS-TV comedy series, "He And She."

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SUNDAY
1:00—Foxes of Harrow—Rex Harrison—8
1:30—Apache Women—2
7:00—One of Our Aircraft Is Missing—Eric Portman—11
8:00—Donovan's Reef—John Wayne—8—9
9:00—Leave Her To Heaven—Gene Tierney—11—C
10:35—Santiago Quesada Story—2
10:45—Donovan's Reef—John Wayne—13

MONDAY
8:30—My Gun Is Quick—Robert Bray—8
10:30—Key Witness—Jeffrey Hunter—11
3:30—Five Bold Women—Jeff Morrow—8
7:30—Hannah Lee—Jo Anne Dru—11—C
8:00—Perils of Pauline—2
9:00—China Gate—Gene Barry—11
11:00—Shadow On The Wall—Zachary Scott—11

TUESDAY
8:30—Black Widow—Ginger Rogers—8
10:30—The Rising of The Moon—Tony Quinn—11
3:30—Anatomy of a Psycho—Ronnie Burns—8
8:00—Gunfight In Abilene—2
9:00—Running Wild—John Saxon—11
11:00—Conqueror of Atlantis—Kirk Morris—5
11:00—Strange Confession—Jean Gabin—11

WEDNESDAY
8:30—Wild Guitar—Arch Hall, Jr.—8
10:30—Son of Dr. Jekyll—Louis Hayward—11
3:30—As Young As You Feel—Monty Woolley—8
8:00—That Kind of Women—Tab Hunter—8—9
9:00—Lizzie—Eleanor Parker—11
11:00—Night Freight—Forrest Tucker—5
11:00—The Strange One—George Peppard—11

THURSDAY
8:30—Dark Command—John Wayne—8
10:30—West Bound—Randolph Scott—11—C
3:30—Gorilla at Large—Lee J. Cobb—8
8:00—Cheyene Autumn—Richard Widmark—5—7
9:00—Sally and St. Anne—Ann Blythe—11
11:00—Wabash Avenue—Betty Grable—11
11:30—Fat Head—Eddie Constantine—5

FRIDAY
8:30—Three Steps North—Lloyd Bridges—8
10:30—Jeopardy—Barbara Stanwyck—11
3:30—Attack of The Mayan Mummy—Richard Webb—8
8:00—House of Seven Hawks—5—13
8:00—McHale's Navy—Ernest Borgnine—7
9:00—Men of The Fighting Lady—Walter Pidgeon—11—C
11:00—Pursued—Robert Mitchum—5
11:00—Kiss Tomorrow Goodbye—James Cagney—8
11:00—The Shadow of The Cat—Andre Morell—11
1:17 A.M.—Pirates of The Coast—Lex Barker—8
3:14—A.M.—Naked City—8
4:14 A.M.—I Bombed Pearl Harbor—Osuke Natsuki—8

SATURDAY
9:00—The Lion and The Horse—Steve Cochran—11
1:00—Down To The Sea In Ships—Richard Widmark—8
1:00—Cleopatra's Daughter—Debra Paget—11
2:30—Hell On Frisco Bay—13
8:00—The Art of Love—2
10:30—Attack and Retreat—Arthur Kennedy—8
10:30—Sam Pulaske Story—2
10:30—That Kind of Women—13
11:00—Pariahs of Glory—Curt Jergens—5
12:00—Sorority Girl—2
1:38—Seige of Fort Bismark—8

PLEASE NOTE:
Please check your daily schedule for 31 movies not listed above. Titles and cast were not available to us.

WEEK'S PLAYBILL

RITZ
Sunday through Wednesday
MY SIDE OF THE MOUNTAIN, with Ted Eccles and Theodore Bikel.
Thursday through Saturday
WINNING, with Paul Newman, Joanne Woodard, Robert Wagner.

JET DRIVE-IN
Sunday through Wednesday
CHARRO, with Elvis Presley
Thursday through Saturday
THE LONGEST DAY, with All Star Cast.

SAHARA DRIVE-IN
Sunday
VILLA RIDES, with Yul Brynner and Robert Mitchum, and WACO.
Wednesday through Thursday
Special Spanish Feature.
Friday and Saturday
THE DEADLY BEES and THE VULTURES.

CINEMA
Sunday through Tuesday
100 RIFLES, with Raquel Welch and Jim Brown.
Wednesday through Saturday
GOODBYE, COLUMBUS, with Richard Benjamin and Ali McGraw.

Men In Service

T. Sgt. Arnold A. Keune, son of Mrs. Bertha Keune, Lamesa, has graduated from the U.S. Air Force Senior Noncommissioned Officer Academy at Hamilton AFB, Calif. He received advanced military leadership and management training, and is a radar technician at Houpma Air Force Station, La., in a unit of the Aerospace Defense Command.

The sergeant, a graduate of Flower Grove High School, attended Draughons Business College, Lubbock. His wife, Charlene, is the daughter of Mr. and Mrs. C. A. Menix of 2025 S. Fifth St., Lamesa.

SGT. A. A. KEUNE

• • •

Bobby R. Forbus, son of Mr. and Mrs. Archie Forbus, Rt. D, Lamesa, has been promoted to staff sergeant in the U.S. Air Force. He is a weapons mechanic at Perrin AFB, in a unit of the Aerospace Defense Command. A 1965 graduate of Lamesa High School, the sergeant is married to the former Jan Bolton, daughter of Mrs. Peggy Bolton, 1205 N. 11th, Lamesa.

BOBBY R. FORBUS

• • •

Seaman Apprentice Terry K. White, USN, son of Mr. and Mrs. Jack K. White, 617 Holbert, Big Spring is serving aboard the aircraft carrier USS Saratoga which was visited on Armed Forces Day by President Richard M. Nixon.

• • •

Airman 1.C. Alton L. Hillger, son of Mr. and Mrs. Glen W. Hillger, Garden City Route, Garden City, is a member of the 75th Tactical Reconnaissance Wing, Bergstrom AFB, Tex., that has received the Daedalian Weapons Systems Maintenance Award. The 75th, which represented the Tactical Air Command in stiff Air Force-wide competition for the annual trophy, was cited for its high operational proficiency during year-long evaluation. Airman Hillger, an aircraft mechanic, is a graduate of Garden City High School.

ALTON L. HILLGER

• • •

Mr. and Mrs. David Grant, Coahoma, have returned from Fort Hunter, Ga., where they witnessed the graduation of their son, Capt. Thomas A. Grant, 25, as a helicopter pilot. The graduation exercises were May 20.

Young Grant, who was born in California but has spent most of his life in Howard County, was one of five of his class selected for special Cobra helicopter training and will complete that work June 29.

He and Mrs. Grant, the former Janice Steagald, daughter of Mr. and Mrs. W. A. Steagald, 905 E. 16th, Big Spring, and their son, Thomas Jr., will come to Howard County for a 30 day leave. Capt. Grant will then be returned to Vietnam where he has already served a year. Mrs. Grant and Thomas Jr. will make their home here while the captain is overseas. He is to ship for Vietnam Aug. 10.

CAPT. THOMAS A. GRANT

Grant graduated from Coahoma High School in 1963. He attended Howard County Junior College a year before entering the U.S. Army in 1964. His first year in Vietnam was as platoon leader and as advisor to the South Vietnamese.

After his return to this country in 1967 he served for a year as company commander at Fort Lewis, Wash. He then entered the helicopter training program. He and his wife were married in 1965.

• • •

Airman Woodie D. Scott, son of Mr. and Mrs. J. D. Scott of 606 N. 20th, Lamesa, has completed basic training at Lackland AFB. He has been assigned to Sheppard AFB, Tex., for training as a medical services specialist. Airman Scott, a 1963 graduate of Lamesa High School, attended Texas Technological College where he received a BS degree. He also holds an MA degree from Southwestern Medical School in Dallas.

• • •

2nd Lt. Larry J. Adkins, 24, a 1969 graduate of West Texas State University in Canyon, received his Army Reserve commission through the Reserve Officers' Training Corps program at the school May 18.

As an ROTC cadet, Lt. Adkins, son of Mr. and Mrs. L. G. Adkins, Garden City Route, Big Spring, was trained in various subjects which provided him with the skills necessary to command. He earned his commission in Infantry.

• • •

Army S. Sgt. Samuel E. Baucham son of Mr. and Mrs. I. G. Baucham, 1103 N. Gregg, Big Spring, received the Vietnamese Gallantry Cross near Can Tho, Vietnam. The award is presented for gallantry in action against the enemy. He is a section chief in Battery B of the 77th Artillery's 6th Battalion. His wife, Georgia, lives at 909 Ohio St.

• • •

COLLEGE STATION — An Air Force C-123 Provider lost one engine minutes before a supply drop to a Vietnamese Army camp, but the pilot, 1st Lt. John C. Quebe, made the supply run and brought the crippled transport back to Tan Son Nhut AB.

An enemy machinegun bullet passing through the Provider's fuselage cut the throttle cable, fluttering the right engine. The pilot had brought the craft down to drop altitude, just out of rifle fire range, when it happened.

Compensating with the other engine, Lt. Quebe made the drop. There wasn't enough power for a normal pull up to dump the four large crates, but auxiliary jets provided thrust for a climb to safe altitude and the return to Tan Son Nhut.

Quebe, is a 1966 A&M graduate and comes from Big Spring.

• • •

Richard A. Sidoni has been promoted to technical sergeant in the U.S. Air Force. An aircraft maintenance technician at Holloman AFB, N.M., he is assigned to a unit of the Air Force Systems Command. His wife, Judy, is the daughter of Mr. and Mrs. Howard McMullen, 1117 11th Place, Big Spring.

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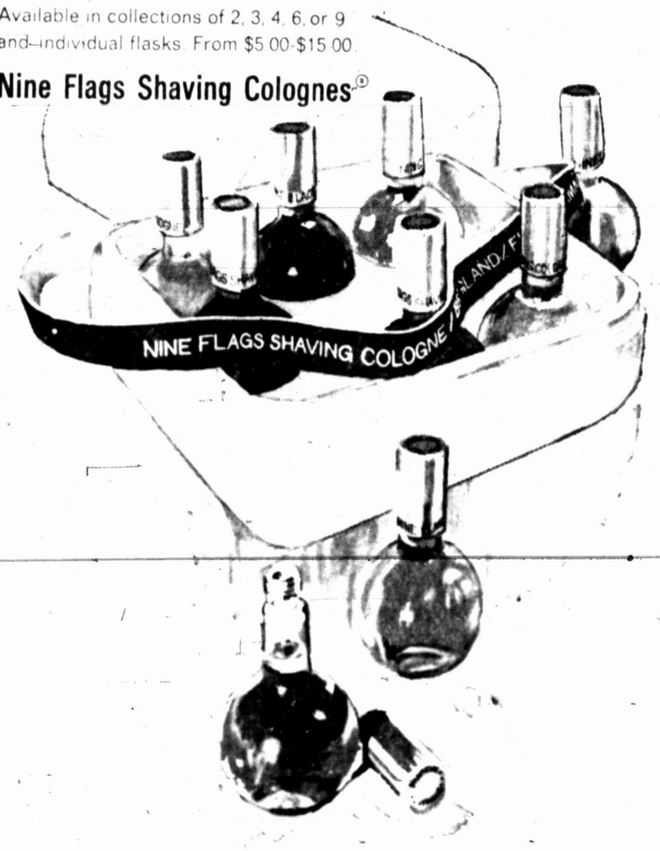

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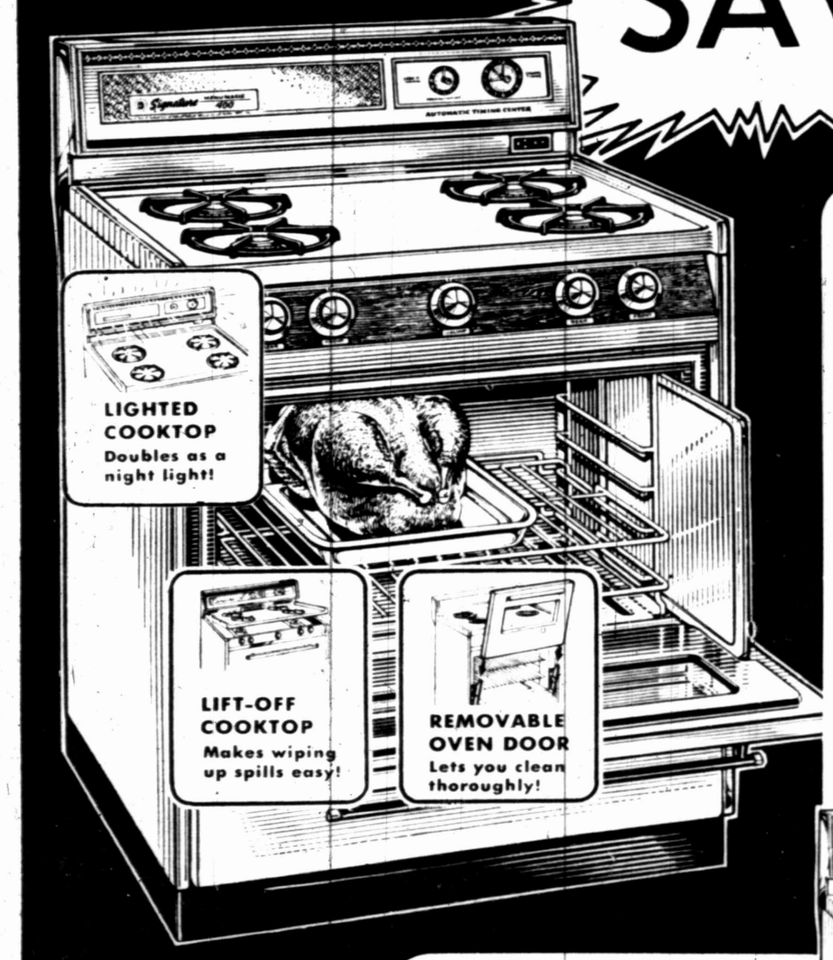

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SUNDAY, JUNE 8, 1969

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Selected from the weekly Food Pages of The Big Spring Herald

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SELECTED RECIPES OF Mrs. Jesse Crane

NAOMI'S ORANGE DATE CAKE

Section 1:
2 cups flour
1 cup sugar
1 tsp. baking soda
½ cup chopped dates

Section 2:
⅔ cup buttermilk
2 eggs
½ lb. melted butter

Section 3:
Juice of 4 oranges
4 tbsps. sugar

Sift dry ingredients in Section 1: Mix items in Section 2 thoroughly, and add to Section 1. Blend thoroughly. Pour into 9-inch square pan; place in cold oven. Set regulator for 350 degrees; bake 40 to 45 minutes. Test with toothpick in center. When it comes out clean, cake is done. Remove from oven and pour Section 3 over cake while it is hot. Cake will absorb juice in a few minutes. Best served hot.

CREAM PUFF PASTRY

½ cup butter
1 cup water
1 cup sifted flour
¼ tsp. salt
4 eggs

Combine butter and water in pan. Cook until water boils and butter is melted. Turn heat to very low. Add flour, mixed with salt, all at once. Stir vigorously until mixture forms a ball in center of pan, about three minutes. Remove from heat. Beat eggs in one at a time, beating well after each addition. Using one tablespoon of pastry, pile in high mounds on lightly-greased baking sheet about three inches apart. (These will swell while cooking.) Bake at 375 degrees until golden brown and no beads of moisture show. Stick the point of a knife into the side of each pastry to release steam. Turn off oven; leave in oven 10 minutes longer. Fill with instant pudding mix or custard filling when cool. Makes about 12.

LACE COOKIES

½ cup light corn syrup
½ cup butter
½ cup brown sugar (packed)
1 cup flour
1 cup flaked coconut
1 tsp. vanilla

Combine syrup, butter and sugar in sauce pan. Bring to boil over medium heat, stirring constantly. Remove from heat and gradually blend in coconut and flour mixture, then vanilla. Drop onto foil-covered cookie sheet by scant teaspoonsful three inches apart. Bake in 350 degree oven 8 to 10 minutes. Cool three or four minutes until cookies can be removed from foil. Place on absorbent paper. Makes about four dozen.

CHEESE CRACKERS

1½ cup sifted flour
½ tsp. salt
1 tbsp. chopped chives
½ cup butter
½ lb. sharp processed cheese, grated

Sift flour; add salt and chives. Cream butter and cheese together. Add flour mixture; mix well. Roll into one-inch balls; place on baking sheet; flatten with bottom of glass. Bake at 350 degrees for 12 minutes. Makes about five dozen.

LEMON PIE

1 cup sugar
1 cup white corn syrup
Juice and grated rind of one lemon
4 eggs
2 tbsps. butter
1 9-inch unbaked pie shell

Combine sugar, syrup, juice and rind. Beat eggs into mixture one at a time. Pour into pie shell and bake at 350 degrees until set in center.

CUSTARD PIE

1 9-inch unbaked pie shell
3 eggs
½ cup sugar
¼ tsp. salt
½ tsp. nutmeg
1½ cups scalded milk

Beat eggs, sugar, salt and nutmeg. Blend in milk and pour into pie shell. Bake at 400 degrees for 35 to 40 minutes.

LOAF BREAD

2½ cups warm water
2 pkgs. dry yeast
½ cup instant milk (powdered)
2 tbsps. sugar
1 tbsp. salt
⅓ cup cooking oil
7 to 7½ cups flour

Put water in large bowl. Sprinkle yeast over water. Add dry milk, oil, salt, sugar, and about 3¼ cups flour. Beat with electric mixer for three minutes. By hand, gradually add the remaining flour to form a very stiff dough. Toss on floured surface and knead for about two minutes or until smooth. Divide in half. Using rolling pin, shape into 12x6 inch rectangle. Roll up tightly starting at the 6-inch side, place in greased loaf pans and let rise for about one hour. Bake at 375 degrees for 35 to 40 minutes. Makes two loaves. Remove from pans and brush with butter.

CUMIN COOKIES

½ cup butter
¾ tsp. baking powder
Pinch of salt
1 cup sugar
1½ cups flour
1 egg
2 tsps. cumin seed
1 tbsp. water

Simmer cumin seed in water for five minutes. Mix dry ingredients, blend butter, sugar, egg and cumin seed. Gradually add dry ingredients, mix well. Roll in wax paper and chill. Slice thin and bake at 375 degrees for 12 minutes.

BUTTERSCOTCH NUT COOKIES

Use recipe above except omit cumin seed and water. Add one-half package butterscotch chips and one-half cup pecans. Bake same as above.

PINEAPPLE DREAM CAKE

2 cups flour
2 cups sugar
2 tsps. soda
¼ tsp. salt
1 No. 2 can pineapple (crushed) undrained
2 eggs
1 tsp. vanilla

Sift dry ingredients; beat in remaining ingredients and pour into 9-inch by 14 inch pan lined with wax paper. Bake at 350 degrees until firm in center, about 40 minutes. Pour frosting over cake in pan.

FROSTING

1½ cups sugar
1 small can evaporated milk
⅓ cup butter
½ cup nuts
½ cup raisins
1 cup coconut
1 tsp. vanilla

Combine sugar, milk and butter in pan; cook until mixture begins to boil, add remaining ingredients. Mix well; pour over cake.

MRS. JESSE CRANE JR.

Give Biscuits Lift With Grated Cheese

Change the taste of your favorite baking powder biscuits by giving them new flavor. Add half a cup of grated cheese or broken nutmeats to a standard two cup flour recipe. This addition should be made before the liquid is stirred in.

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SELECTED RECIPES OF Mrs. Robert W. Greene

MEAT ENCHILADAS FILLING

1 lb. ground meat
1 finely chopped garlic clove
2 tsps. salt
1 tbsp. vinegar
1 tbsp. chili powder
Liberal dashes of cumin, oregano, paprika and thyme
2 large chopped onions
Grated Longhorn cheese
Pkg. of tortillas
Will fill eight enchiladas.

Brown meat with garlic. Add all the seasonings and continue to cook until all thoroughly blended.

Dip tortillas into hot fat and drain thoroughly. Must be soft.

Place meat mixture on tortilla. Top with onion and cheese. Roll. Top with sauce and cheese. Heat in oven.

SAUCE

2 tbsp. melted shortening
1 tbsp. flour
½ can tomato sauce
4 tbsps. red chili flakes
2 cups water

Combine flour and shortening. Brown. Mix in sauce, water and chili. Cook on low heat until thick.

OVEN FRIED PARMESAN CHICKEN

1 cup crushed herb-seasoned stuffing
⅔ cup grated Parmesan cheese
¼ cup snipped parsley
1 3-lb. broiler-fryer, cut up
Melted butter

Combine stuffing, cheese and parlsey. Dip chicken in butter then into mixture until well coated. Bake in buttered dish at 350 for one hour.

BEANIE WEANIE

1 small can pork and beans
1 small can tomato sauce
Salt
Pepper
Garlic
Chopped onions
1 pkg. chopped wieners
½ recipe cornbread
Chopped onions

Combine beans, sauce, salt, pepper, garlic, onions and wieners. Combine corn bread and onions and pour on top of bean and meat mixture. Bake at 400 degrees until the corn bread is brown.

BEEF HASTY

1 lb. ground meat
1 tsp. pepper
1 tsp. salt
3 tbsps. Worcestershire sauce
1 can pork and beans (2½ size)
2 tbsps. prepared mustard
½ cup brown sugar
½ cup minced onion

Combine meat, salt, pepper and sauce and mix well. Press into eight-inch pie pan. Combine beans, mustard, sugar and onions. Spread over meat. Bake at 350 degrees for 30 minutes.

GLORIFIED BROWNIES

1 stick butter
1 cup sugar
1 cup flour
2 eggs
1 tsp. baking powder
1 cup chopped pecans
¼ cup cocoa
1 tsp. vanilla

Melt butter; add sugar, eggs and flour sifted with baking powder and cocoa. Beat. Add pecans and vanilla. Bake 30 minutes in greased pan at 350 degrees. Leave in pan. Cover with marshmallows. Cover with cloth until marshmallows will spread. Top with icing.

ICING

1 stick butter melted
6 tbsps. milk
½ cup cocoa
1 box sifted powdered sugar
1 tbsp. vanilla

Combine all ingredients and beat until smooth. Spread over cake. When cool, cut into squares and serve.

COCONUT PECAN RING

2 8-oz. pkgs. refrigerated butterflake rolls (24)
⅔ cup granulated sugar
½ tsp. cinnamon
¼ cup milk
¼ cup flaked coconut
¼ cup chopped pecans
½ cup powdered sugar
¼ tsp. vanilla
1 tbsp. milk
2 tbsps. chopped pecans

Separate refrigerated dough into rolls. Combine the granulated sugar and the cinnamon (you may want to increase these amounts). Dip each roll in the milk then in the sugar mixture, coating all sides. Place 12 rolls, slightly overlapping, in bottom of greased 6½ cup ring mold. Sprinkle with coconut and one-fourth cup pecans. Add remaining rolls, forming a second layer of overlapping rolls. Lap in opposite direction. Bake until golden brown at 375 degrees. Loosen with the tip of spatula; turn out onto serving plate.

APPLE CRUMB

1 can pie-sliced apples
½ cup water
½ tsp. cinnamon
1½ tsps. lemon juice
1 cup sugar
⅔ cup flour
¾ tsp. salt
½ cup (1 stick) butter

MRS. ROBERT W. GREENE

PANTRY PICK-UPS

Does a recipe call for six medium-size potatoes? It's usually safe to choose six potatoes that weigh two pounds.

• • •

Baking lady fingers Put each pair together with frosting.

• • •

Use a wide spatula or a pancake turner to remove drop cookies from the pans after baking. Cool the cookies on wire racks.

• • •

Some cooks like to add paprika to mayonnaise to give the dressing a rosy hue. You can use this paprika treatment with both homemade and bought mayonnaise.

• • •

Add flaked tuna to the egg yolk mixture for stuffed hard-cooked eggs and serve on greens as a sturdy luncheon salad.

Some weight-watchers like to lunch on cottage cheese and fruit. For variety, you may want to add a little blue cheese to the cottage cheese on occasion.

• • •

Ever add a finely diced ripe banana to waffle or pancake batter.

• • •

Ever add grated cheddar cheese to spoonbread? Delicious with ham or pork chops.

• • •

Half-bottles of wine are handy to have on hand to use when a recipe calls for wine.

• • •

Welf, dried and cut maraschino cherries may be added to a chocolate brownie batter.

• • •

When a recipe calls for slightly beaten" eggs, beat only enough to combine yolks and whites.

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two cup flour recipe. This addition should be made before the liquid is stirred in.

begins to boil, add remaining ingredients. Mix well; pour over cake.

cooked eggs and serve on greens as a sturdy luncheon salad

slightly beaten eggs, beat only enough to combine yolks and whites.

MRS. KEN CARTER

SELECTED RECIPES OF
Mrs. Ken Carter

The following is a group of recipes provided to help dieters lose weight with attractive and tasty meals.

COFFEE MILK SHAKE

⅔ cup powdered milk
2 tbsps. instant coffee
2 8-oz. glasses of water
4¼ grains of sweetener

Pour all ingredients into tall shaker. Shake and keep in refrigerator for refreshing drink.

GRAHAM CRACKER BROWNIE BARS

2 cups graham cracker crumbs
½ cup chopped pecans
½ cup semi-sweet chocolate chips
¼ cup sugar
¼ tsp. salt
1 cup skimmed milk
1 tbsp. powdered sugar

Mix all ingredients except powdered sugar. Turn into lightly greased 9 inch by 9 inch pan. Bake in moderate oven (350 degrees) about 30 minutes. Cut into 40 bars while warm. Sprinkle with powdered sugar. Provides 46 calories per bar.

WEIGHT WATCHERS POPCORN BOWL

Cut into small pieces, green pepper, celery, cucumber, radishes, cauliflower, mushrooms (raw or canned) as much as desired. Add to this one or two fruits. Nibble to your hearts content.

TANGY SEA-FOOD COCKTAIL SAUCE

¼ cup tomato juice
1 tsp. prepared horseradish
1 tsp. lemon juice
½ tsp. Worcestershire sauce
½ tsp. salt
½ tsp. finely chopped parsley

Combine all ingredients; chill to blend flavors. Makes about ½ cup.

ORANGE - CUCUMBER SALAD

2 medium cucumbers peeled and thinly sliced
1 tsp. salt
⅛ tsp. white pepper
2 medium oranges, peeled and sectioned
¼ cup finely chopped green peppers
2 tbsps. chopped parsley
1 cup skim milk cottage cheese
¼ cup skim milk
½ tsp. thyme
Salad greens

Sprinkle cucumbers with salt and pepper, add oranges, green pepper and parsley. Toss lightly. Beat cottage cheese and skim milk until smooth. Season with thyme. Spoon over salad or serve separately. Serve on crisp greens.

LOW CALORIE WHIPPED TOPPING

¼ cup cold water
1 tbsp. lemon juice
3 tbsps. dry milk
Liquid sweetener

Combine ingredients and chill. (Also chill bowl and mixer beaters.) Beat until stiff. About 50 calories per cup.

CHILI-BEAN CHA-CHA

½ large green pepper, coarsely chopped
2 medium onions, thinly sliced
2 stalks green celery (sliced)
1 clove garlic (sliced)
1 1-lb. can tomatoes
1 1-lb. can kidney beans
Chili powder
Salt

In medium saucepan or skillet, mix together all ingredients. Bring to boil, then simmer, uncovered, 40 to 45 minutes or until flavors are blended and sauce has thickened slightly. Makes six servings. Provides 105 calories and negligible fat per serving.

PEACH FANTASY

1 box each dietary strawberry and lemon gelatin
2 bottles low calorie ginger ale
½ cup water
½ cup nonfat dry milk crystals
1 tbsp. lemon juice
¼ tsp. granulated noncaloric sweetener
1 can low calorie peach halves

Dissolve gelatin in boiling ginger ale. Cool, then chill until slightly thickened. Mix next three ingredients and chill. Add sweetener and whip until stiff. Fold into gelatin mixture and pour into an 8 inch springform pan. Chill until firm. Drain peaches, reserving syrup. Remove sides of springform pan and decorate mold with peach halves. Serve in wedges, spooning syrup over each serving. Provides 64 calories.

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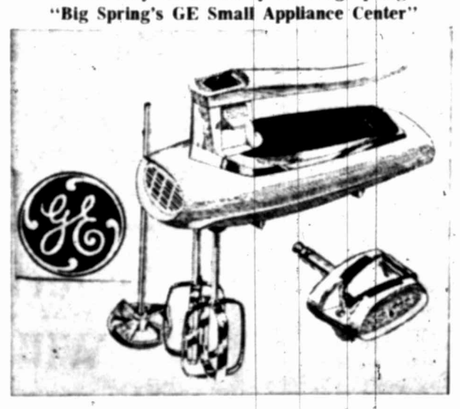

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RED TABLE WINES

Hearty wines for the hearty eater . . . ranging in body from robust, to soft and to very dry. Where there's going to be a meat dish, or a platter of saucy pasta, there should be one (or more) of these ROMA Red Wines:

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WHITE TABLE WINES

The right touch for light foods is the light touch. And ROMA White Wines have just the right note of delicacy to make even the best food taste better. Especially fish, chicken, creamed dishes.

FOOD WINES

One picture is worth a thousand words of "education" on the right kind of wine to serve with food. You get the picture with ROMA—right on the label. One quick look and you're an expert. Take a look for yourself at

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SELECTED RECIPES OF

Mrs. Lawrence Long

MRS. LAWRENCE LONG

MACARONI SALAD
2 cups cooked elbow macaroni
2 tbsps. chopped onion
1 tsp. salt
¼ cup French dressing
1 tsp. mustard
¼ cup salad dressing
¾ cup chopped celery
½ cup shredded coconut
3 tbsps. chopped sweet pickles

Combine cooked macaroni, onion, French dressing and salt. Let chill one to two hours. Mix mustard and salad dressing. Add celery, carrots and sweet pickle.

STUFFED BELL PEPPERS
6 medium green peppers
1 lb. ground beef
½ cup chopped onion
1 tbsp. fat
1 1-lb. can stewed tomatoes
2 tbsps. Worcestershire sauce

Clean peppers and remove inside. Brown meat and onions, add tomatoes, Worcestershire sauce, salt and pepper to taste. Cover and let simmer about five minutes. Stuff with mixture; stand upright in baking dish. Bake in 350 degree oven 25 minutes.

SNAPPY GREEN BEANS
4 slices bacon
¼ cup chopped onion
1 to 2 tbsps. vinegar
2 cups hot drained green beans

Fry bacon until crisp, drain. Cook onions in two tablespoons of bacon fat until tender. Add vinegar and season with one-half teaspoon salt and dash of pepper. Pour over hot beans. Crumble bacon on top. Serves three or four.

CHICKEN MARINGO
1 can tomato soup
1 can golden mushroom soup
3 lbs. chicken parts
3 tbsps. shortening
½ cup chopped onion
1 med. clove garlic, minced

Brown chicken in shortening; pour off fat. Stir in remaining ingredients. Cover, cook over low heat for 45 minutes. Uncover. Cook until desired consistency. Makes 6 servings.

CORN PATCH BAKE
2½ cups egg noodles
1 can drained corn
1 can cream of vegetable soup
¾ cup milk
1 tsp. salt
1 can canned meat
¼ lb. grated sharp cheese

Cook egg noodles in salted water for 10 minutes. Drain. Pour into casserole dish. Mix in one can whole kernel corn, vegetable soup and milk. Cut canned meat into one-inch square and mix. Sprinkle top with grated cheese. Bake 30 minutes at 350 degrees.

TUNA NOODLE CASSEROLE
6 ozs. medium egg noodles
1 6½ oz. can tuna
½ cup mayonnaise
⅛ cup chopped onion
1 tsp. salt
1 can cream of celery soup
½ cup milk
1 cup shredded cheese

Cook noodles in boiling salted water until tender. Drain. Combine noodle, tuna, mayonnaise and salt. Blend soup and milk, heat through. Add cheese, heat and stir until cheese melts. Pour into casserole dish and bake for 20 minutes at 425 degrees.

SELECTED RECIPES OF

Mrs. George Weeks

MRS. GEORGE WEEKS

BEEF CASSEROLE
1 lb. hamburger meat
1 tbsp. chopped onion
Salt and pepper to taste
½ tsp. hot sauce
½ tsp. Worcestershire sauce
1 tbsp. chili seasoning
2 slices American cheese
1 can spaghetti with tomato and cheese sauce

Place hamburger meat in small amount of bacon drippings in heavy skillet and brown slightly, adding onion, salt, pepper, hot sauce and other seasonings. When this has browned slightly, add spaghetti and stir gently. Place in baking dish and cook in 350 degree oven for about 30 minutes. Place cheese slices on top the last 15 minutes. Dip off fat that rises to top. Serve hot with green salad and a vegetable. Serves two. Ingredients may be multiplied to serve more. Freezes well.

CHICKEN CASSEROLE
1 5-oz. pkg. of noodles
1 small can boned chicken
1 can condensed cream of chicken soup
Small amount chopped celery
Salt and pepper to taste
Butter
3 slices American cheese
Milk to almost cover

Cook noodles according to directions on package. Drain and add all other ingredients, adding enough milk to almost cover.

(Continued On Page 5)

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The State National Bank

SELECTED RECIPES OF

Mrs. Dearl Pittman

MRS. DEARL PITTMAN

TUNA CASSEROLE
1 large can tuna
1 can cream of mushroom soup
1 tbsp. chopped onion
½ cup English peas (optional)
1 small pkg. macaroni

Cook macaroni until done. Drain well. Add soup and one half can warm water. Add tuna peas, onion, salt and pepper. Pour in buttered casserole dish. Sprinkle cracker crumbs on top. Bake at 350 degrees for about 20 minutes.

BEEF IN CASSEROLE
1 lb. ground beef
2 tsps. salt
2 tsps. sugar
1 (16 oz.) can tomatoes
1 (8 oz.) can tomato sauce
2 cloves garlic, crushed
Pepper to taste
1 cup sour cream
6 green onions, chopped with some tops
1 (3 oz.) pkg. cream cheese
1 cup cheddar cheese, grated
1 pkg. noodles

Combine in pan, beef, salt, sugar, tomatoes, tomato sauce, garlic and pepper. Simmer five to 10 minutes. Cook noodles separately; drain. Add to mixture of sour cream, cream cheese and chopped onion. Arrange in layers in greased casserole, first, meat mixture, second, noodle mixture and third grated cheese. Heat until bubbling at 350 degrees for about 35 minutes. Serves eight. May be prepared in advance, refrigerate and heat just before serving.

SKILLET MACARONI
1½ lbs. ground beef
2 tbsps. vegetable oil
2 cups uncooked elbow macaroni
½ cup minced onion
½ cup chopped green pepper
2 (8 oz.) cans tomato sauce
1 cup water
1 tsp. salt
¼ tsp. pepper
1 to 1¼ tbsps. Worcestershire sauce

Lightly brown beef in skillet. Remove from skillet. Cook macaroni, onion, green pepper in meat fat until onion is soft. (If meat fat is not sufficient to prevent sticking, add oil.) Return meat to skillet. Add tomato sauce, water, salt, pepper and Worcestershire sauce. Cover and simmer 25 minutes or until macaroni is cooked to suit taste.

PORK CHOP CASSEROLE
5 pork chops
1 21-oz. can baked beans
1 cup chili sauce
1 tbsp. brown sugar
1 tsp. Worcestershire sauce
Green pepper rings

Trim excessive fat from chops. Salt and pepper and brown quickly in frying pan. Place in deep baking dish. Mix beans, chili sauce, brown sugar and Worcestershire sauce. Pour over chops and place green pepper rings on top. Bake for one hour at 375 degrees.

CREAM CHEESE SALAD
1 pkg. cream cheese
1 pkg. lime gelatin
1 small can crushed pineapple, well drained
¼ cup mayonnaise
¼ cup nuts

Dissolve gelatin in two cups boiling water. Add cheese, and beat while mixture is hot. Add pineapple and nuts. Pour into molds and chill.

FRESH APPLE CAKE
4 cups peeled diced apples
2 cups sugar
1 cup chopped nuts

Mix the above and let stand an hour. Stir often so that mixture makes its own juice. Then add:

3 cups flour
½ tsp. nutmeg
½ tsp. cinnamon
½ tsp. salt
2 tsp. soda
1 cup vegetable oil
1 tsp. vanilla
2 eggs, well beaten.

Mix well with spoon and bake in floured tube pan one hour and 15 minutes at 350 degrees.

BUTTERMILK POUND CAKE
3 cups flour
3 cups sugar
1 cup shortening or 2 sticks margarine
1 cup buttermilk
6 eggs, separated
½ tsp. salt
½ tsp. soda
2 tsps. lemon or orange flavoring (Do not use vanilla)

Blend sugar and butter or shortening. Add egg yolks, then flavoring. Sift dry ingredients together and add to mixture, alternately with buttermilk. Beat egg whites stiff, and fold in last. Bake in tube pan at 350 degrees for one hour and 20 minutes.

VELVET CAKE
3 cups flour
1 tsp. soda
4 tbsps. cocoa
1 tsp. salt
1 cup shortening
2½ cups sugar
5 eggs, separated
2 tsps. vanilla
1 cup buttermilk
5 tbsps. coffee

Sift together flour, soda, cocoa and salt. Cream shortening and gradually add sugar, then egg yolks and cream thoroughly. Add vanilla and sifted dry ingredients, alternately with buttermilk and coffee, and fold in beaten egg whites. Bake in greased and floured layer pans at 375 degrees.

FROSTING
½ cup butter
1 tsp. vanilla
3 tbsps. coffee
2 tbsps. cocoa
1 egg yolk
1 box powdered sugar

Cream butter. Add vanilla, coffee, cocoa and egg, beating until well blended. Add sugar and mix well. Spread between layers and on top of cake.

ICE BOX COOKIES
3½ cups flour
1 cup butter
¾ cup brown sugar
1¼ cups white sugar
½ tsp. salt
1 tsp. soda
2 eggs
1 cup chopped nuts

Mix all ingredients (makes three to four big rolls.) Refrigerate overnight. Slice and bake at 350 degrees.

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Mrs. Weeks' Recipes

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MRS. JOHN CLIFF PATTON

SELECTED RECIPES OF
Mrs. John Patton

FLOUR TORTILLAS

3 cups flour
2 tsps. salt
1 tsp. baking powder
½ cup shortening

Sift flour, salt, baking powder. Cut in shortening; add warm water and mix well. Form into "golf-ball-size" balls and roll as you would for pie crust. Cook on ungreased medium hot grill until air pockets brown. Turn. Makes 11 or 12 tortillas.

For the salad, use lettuce for base and add tomatoes, onions, hot peppers, salt and pepper, to suit your taste. The chili can be your favorite chili recipe or highly-seasoned ground meat, and grated cheese can be sharp or mild. To complete, place chili, salad, and cheese on the tortilla and roll.

COLE SLAW

½ head medium cabbage
2 medium carrots
½ cup raisins
½ cup pecans

Grate cabbage and carrots and add raisins and pecans. Use enough salad dressing to coat ingredients. Slightly season with salt, and chill.

PEACH COBBLER

1 qt. fresh, sliced peaches
3 tbsps. flour
1 to 1½ cups sugar (tartness of peaches will determine amount required.)
1 tsp. cinnamon

Combine sugar, cinnamon and flour and add to peaches. Cook slowly until thickened. Set aside until topping and base are ready.

TOPPING AND BASE

2 eggs
¾ cup sugar
3 tbsps. butter or margarine
½ cup chopped pecans

Beat egg and gradually add sugar. Stir in butter or margarine and pecans. Set aside for topping.

1 cup flour
½ tsp. baking powder
¼ tsp. salt
½ cup butter or margarine
¼ cup brown sugar
1 egg
1 tsp. vanilla

Sift flour with baking powder and salt. Cream butter or margarine with sugar; add egg and vanilla and beat well. Add dry ingredients, just to blend. Spread evenly in a well-greased 9-inch square pan. Spoon peaches over batter, and cover with topping. Bake at 350 degrees for 35 to 45 minutes. Serve plain or with ice cream.

SMOTHERED QUAIL

Quail
1 tbsp. soda
Salt
Flour
1 can mushroom soup
¼ to ½ cup water

Soak quail in water containing soda for 30 minutes. Drain. Salt to taste and flour as you would for fried chicken. Brown lightly in hot deep fat. Remove from fat. Drain fat from skillet, leaving drippings of flour and crust. Return quail to skillet. Add mushroom soup and water. Sprinkle with pepper and cover. Simmer for 30 to 45 minutes.

ITALIAN SPAGHETTI AND MEATBALLS

First, cook one pound long spaghetti, according to directions on package, drain and add ⅛ pound of melted butter.

Meatballs:

1 lb. ground meat
1 tsp. salt
¼ tsp. pepper
¼ tsp. garlic powder
2 tsps. Worcestershire sauce
½ tsp. poultry seasoning
1 beaten egg
1 slice damp bread

Mix all ingredients and form into balls. Brown in skillet. When brown, remove excess grease. Add one medium, minced onion and cook until clear.

Add:

1 can chopped tomatoes
2 small cans tomato sauce
1 tsp. chili powder
1 tbsp. Worcestershire sauce
1 tbsp. brown sugar
1 tbsp. vinegar
¼ tsp. garlic powder
1 to 1½ tsp. Italian seasoning
2 tbsps. Parmesan cheese
Salt to taste

Simmer meat balls and sauce for 45 to 60 minutes. Remove meat balls and thicken sauce with paste made of two tablespoons flour and a little water. Serve sauce and meat balls over spaghetti and sprinkle with cheese.

FRESH GREEN BEANS

Wash amount of green beans desired. Saute until clear in small amount of bacon drippings, turning frequently to avoid burning. Add water to cover and add new potatoes, if desired. Bring to boil, then simmer until tender. Season to taste with salt, Accent and pepper.

Homemaking Aids

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Mrs. Weeks' Recipes

(Continued From Page 4)

added.

FRESH COCONUT CAKE

2 cups flour
1¼ cups sugar
2 tsps. baking powder
1 tsp. salt
1-3 cup shortening
1 cup milk
1 tsp. vanilla
1 egg
1 coconut

After flour has been sifted measure and add sugar, baking powder and salt and sift together into large mixing bowl. Add shortening, milk and vanilla, then add egg and beat two minutes at medium speed with mixer. Bake in eight inch cake pans that have been greased and floured in 350 degree oven about 25 to 30 minutes. Place on racks to cool. When thoroughly cooled, take milk from fresh coconut and pour over layers, letting soak in. Then make frosting as follows:

FROSTING

1 1-3 cup sugar
2 tbsps. white corn syrup
½ cup water
Pinch of salt
2 egg whites

Combine sugar, corn syrup and water in small saucepan and cook over high heat to 242 degrees or until it spins a thread and then take from heat and pour over two stiffly beaten egg whites to which the salt has been added. Frost the layers, adding coconut between layers and on top and sides.

To prepare fresh coconut, take sharp instrument and open two of the eyes and let milk drain into glass. Take hammer and burst hull, remove dark skin and grind or grate coconut. Usually a large one will make two cakes or one cake and a pie.

er. Place in baking dish and bake in 350 degree oven about 30 minutes. Serve hot. Makes enough for four.

MEAT PIE

4 slices American cheese
1 cup evaporated milk
2 cups chopped cooked potatoes
¼ cup chopped green onions (or dry)
2 tbsps. chopped green pepper (or pimento if desired)
¼ tsp. salt
½ tsp. black pepper
1 can luncheon meat

Melt cheese in milk in heavy sauce pan, stirring constantly. Chop luncheon meat, potatoes and onions and add other seasonings and mix well. Pour melted cheese in milk over this and place in an unbaked 10 or 12 inch pie shell. Cover with top crust and bake in 400 degree oven for 35 to 45 minutes. Cut in small wedges and serve hot.

POTATO SALAD

4 or 5 large cooked potatoes
2 tbsps. salad dressing
4 or 5 chopped sweet pickles
2 tbsps. chopped onions, either green or dry
Small amount chopped celery
1 tbsp. chopped green pepper
1 small chopped pimento
Salt and pepper to taste
2 tbsps. sweet vinegar from pickles
2 tbsps. vinegar
Tumeric, to color

Chop or mash potatoes. Add all other ingredients, and mix well. Last, add the tumeric, just enough to color slightly. Serve hot or cold.

LEMON CHESS PIE

1 stick margarine
Grated rind of one lemon
Juice of one lemon
4 eggs
2 cups sugar

Melt margarine and set aside to cool. Grate lemon ring, then extract juice from lemon and set aside.

Beat eggs, add sugar, and beat well. Add margarine slowly, beating well, then add lemon rind and juice. Place in unbaked pie shell (10 or 12 inches) and bake in 400 degree oven for 10 minutes. Reduce heat to 350 degrees and bake for 30 to 35 minutes or until done. This pie stores well and will freeze.

COCONUT CREAM PIE

1 1-3 cups sugar
2 tbsps. flour or cornstarch
Pinch of salt
1½ cups milk
1 tsp. vanilla
4 eggs if small, 3 if large
½ can coconut

Mix flour, sugar, salt and add the egg yolks, saving whites for meringue. Add milk and vanilla. Cook over moderate heat until thick, stirring constantly. Add coconut. Place in baked pie shell. Beat egg whites, adding two tablespoons of sugar for each. Pile on top of pie and brown in 400 degree oven. This is a basic cream pie filling. If you want chocolate or other flavor, substitute in place of coconut. In adding cocoa, mix with sugar before moisture is added.

Top Meat Loaves With Onion Rings

Meat loaves lend themselves to so many variations. For the meat you can use ground beef, ground pork, veal, lamb, or ham, or a combination of two or more of any of these. They may be topped with a frosting of mashed potatoes, or served with a number of zesty sauces. Onions or potatoes may be cooked on top of them while the meat loaf is baking. This gives them an unusually good meaty flavor.

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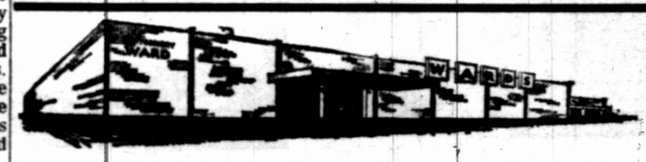

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SELECTED RECIPES OF

Mrs. H. D. Stewart

MRS. H. D. STEWART

REFRIGERATOR ROLLS

2 pkgs. active dry yeast
2 cups warm water (not hot)
½ cup sugar
2 tsps. salt
6½ to 7 cups flour, sifted
1 egg
¼ cup cooking oil

Dissolve yeast in water. Add sugar, salt and half the flour. Beat thoroughly two minutes with electric mixer. Add egg and shortening. Beat in remaining flour gradually by hand. Mix by hand until very smooth, and place in bowl and grease top. Cover with damp cloth; place in refrigerator. Punch down occasionally. Two hours before baking cut off amount needed. Shape into rolls and place in pan. Let rise until doubled in size, and bake in 400 degree oven 12-15 minutes. Makes four dozen medium-sized rolls.

TWINKLING ROLLS

½ cup scalded milk
1 tsp. salt
2 tbsps. shortening
3 tbsps. plus 1 tsp. sugar
1 pkg. active dry yeast
½ cup lukewarm water
3½ to 4 cups sifted all-purpose flour
1 egg, well beaten

Combine milk, salt, shortening and three tablespoons sugar in large bowl. Cool to lukewarm, then add yeast softened for five minutes in the lukewarm water and the remaining one teaspoon sugar.

Add half the flour, and beat until smooth. Add the egg and beat thoroughly again. Stir in more flour until mixture is

(Continued On Page 7)

SELECTED RECIPES OF

Mrs. Lanny Hamby

MRS. LANNY HAMBY

PRUNE CAKE

2 cups sifted flour
1 tsp. baking soda
¼ tsp. salt
1 tbsp. cinnamon
1 tbsp. nutmeg
1 tbsp. allspice
¾ cup corn oil
1½ cups sugar
3 eggs
1 tsp. vanilla
1 cup buttermilk
1½ cups coarsely cut, cooked, pitted prunes
1 cup pecans

Sift together flour, soda, salt and spices; set aside. In large bowl, beat corn oil and sugar. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Add sifted dry ingredients and buttermilk. Beat well. Stir in prunes and nuts and pour into two nine or 10-inch cake pans (that have been lightly greased and floured) and bake at 350 degrees until done, about 30 minutes. Cool 10 minutes, remove from pan, cool 10 more minutes and put one-half filling between layers and the rest on top of cake.

FILLING

1 egg
1 cup sugar
½ cup sour cream
1 cup coarsely-cut, cooked, pitted prunes
2 tbsps. butter or margarine

Mix ingredients as listed and cook over medium heat until thick. Stir, occasionally. Let cool.

POLKA-DOT PUDDING

1 large pkg. chocolate pudding and pie filling mix
1 to 1½ cups small marshmallows

Prepare pudding according to directions on box. Immediately after removing from heat, stir in marshmallows.

TUNA BURGERS

4 hamburger buns
1 large can tuna, drained
8 slices American cheese
1 large tomato
Mayonnaise
Salt and pepper

Separate buns and on one half of bun put ingredients in this order: spread mayonnaise, add layer of flaked tuna, one slice of tomato, salt and pepper, and top with slice of cheese. Heat on cookie sheet in hot oven (450 degrees) until cheese bubbles. (Makes 8)

BAVARIAN POT ROAST

2 lbs. chuck (cut in large cubes)
1 onion (Sliced)
1 can beer
1 bay leaf
1 clove garlic (minced)
½ tsp. thyme
2 tbsps. Worcestershire sauce
Salt and pepper
3 to 4 potatoes

Salt and pepper meat cubes. Brown meat and onion in large skillet. Drain excess fat. Add beer and rest of ingredients above except potatoes. Simmer 45 minutes. (If additional liquid is needed, add water.) Add potatoes and cook until tender. If liquid has not thickened, thicken it with small amount of flour.

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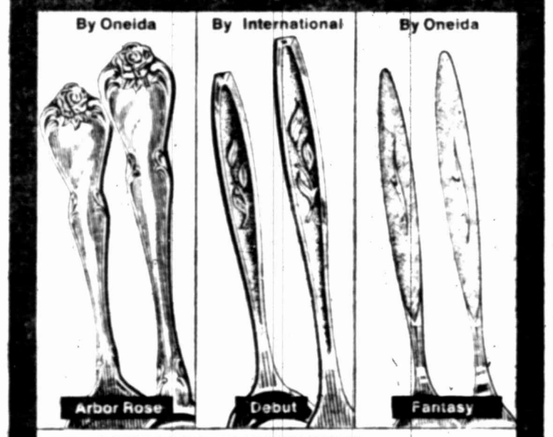

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MRS. LEONARD PIEKARSKI

SELECTED RECIPES OF

Mrs. Leonard Piekarski

PORK CHOP SUEY

4 tbsps. fat or salad oil
¾ lb. lean pork, cubed
2 small onions, sliced
½ lb. mushrooms, sliced
1½ tsps. salt
¼ tsp. pepper
1½ cups diced celery
1 16-oz. can bean sprouts, drained
3 chicken bouillon cubes
3 cups boiling water
5 tbsps. cornstarch
1 5½-oz. can crisp Chinese noodles
3 cups hot cooked rice

Melt fat in a heavy skillet over low heat. Add pork cubes; cook and turn to brown lightly. Add onions and mushrooms and continue to cook until vegetables are tender and lightly browned. Add salt, pepper, celery, bean sprouts and chicken bouillon cubes, which have been dissolved in the boiling water. Cover tightly and cook over low heat 20 minutes.

Mix cornstarch to a smooth paste with three tablespoons cold water. Add gradually to the hot mixture and cook, stirring until mixture is thickened. Serve with crisp noodles and hot rice. Serves six.

WALNUT CHICKEN

1 cup bamboo shoots
1 cup celery
1 cup onions
8 water chestnuts
3 tbsps oil
½ lb or 2 cups walnut meats or almonds

Cube shoots, celery, onion and water chestnuts. Saute them in oil and remove from pan. Brown walnut meats or almonds, blanched, in deep oil, remove and drain.

1 lb. uncooked chicken meat, cubed
¾ tsp. salt
2 tbsps. cornstarch
3 tbsps. soy sauce
2 tbsps. sherry
1 tsp. sugar

Dredge chicken meat cut in cubes with mixture of salt, cornstarch, soy sauce, sherry and sugar.

3 tbsps. oil
¼ cup soup stock

Heat pan, add oil and saute the dredged chicken until it is tender. To the chicken add soup stock and heat thoroughly and serve hot. Serves four to six.

CZECHOSLOVAKIAN COOKIES

½ lb. butter
1 cup sugar
2 egg yolks
2 cups flour
½ cup strawberry jam
1 cup chopped walnuts

Use eight-inch square pan. Cream butter, add sugar, mix until fluffy; add egg yolks, flour and nuts. Mix well. Spread half of this mixture into bottom of pan. Spread with strawberry jam and add the remaining part of mixture.

Bake at 350 degrees for ½ hour, or until golden brown.

PEANUT BUTTER FINGERS

Cream:
½ cup butter
½ cup sugar
½ cup firmly packed brown sugar

Blend in:
1 unbeaten egg
⅓ cup peanut butter
½ tsp. soda
¼ tsp. salt
½ tsp. vanilla

Stir in:
1 cup all purpose flour
1 cup quick-cooking rolled oats

Spread in greased 13 x 9 inch pan. Bake at 350 degrees for 20 to 25 minutes. Sprinkle with:
1 6-oz. pkg. (1 cup) semi-sweet chocolate chips

Let stand five minutes. Combine:
½ cup sifted powdered sugar
¼ cup peanut butter
2 to 4 tbsps. evaporated milk

Mix well. Spread chocolate evenly. Drizzle with peanut butter mixture. Cool; cut into bars. (Makes about four dozen.)

PECAN BALLS

1 cup butter (½ lb.)
4 tbsps. sugar
2 tsps. vanilla
1 to 2 cups broken pecans
2 cups flour
¾ tsp. salt

Mix in order given. Form dough into small balls. Bake at 275 degrees for 30 minutes. Increase to 325 and bake 10 minutes longer. Lift from baking sheet and roll in powdered sugar until heavily coated. (May be stored for several days in airtight container.)

"OLE REB" BARBECUE SAUCE (For steaks, chops, ribs)

1 cup catsup
1 tbsp. soy sauce
1½ tsp. salt
¼ tsp. thyme
1 clove garlic
¼ tsp. tabasco sauce
¼ cup lemon juice
2 tbsps. brown sugar
1 tbsp. horseradish
1 tbsp. grated onion
1 tsp. Accent
½ tsp. black pepper

Mix well and let simmer 10 minutes. Remove garlic, or use powdered garlic. Can be prepared in advance and stored. Improves with age.

CHINESE FRIED RICE

Cook rice and cool.

Heat pan, add two tablespoons oil, and fry two cups onions, coarsely chopped, until brown. Add two cups cold cooked rice and saute. Add a mixture of two eggs, stirred slightly, one tablespoon soy sauce, and ½ teaspoon salt. Saute until done.

For variety add two cups chopped cooked meat (bacon, ham, shrimp, left-overs, cold luncheon meats, etc., chicken) or green peppers, chopped, or peanuts, (shelled and roasted). Heat thoroughly. Serve with soy sauce or plain. Makes four to six servings.

SWEET AND SOUR PORK OR SPARERIBS

Make sweet-sour sauce in advance.

SAUCE

¾ cup sugar
¼ cup soy sauce
⅓ cup vinegar
2/3 cup water
3 tbsps. cornstarch

Mix and cook over low heat until thickened, stirring constantly.

Place in a kettle two pounds uncooked pork or spareribs, cut in pieces about one inch thick and two inches long. Add one cup cold water and boil 20 minutes or until tender. Pour off water, if there is any left. Cool.

While meat is cooling, saute one-fourth cup onion, sliced, and one medium cucumber, peeled and sliced, for one minute in two tablespoons oil. (If cucumbers are not available, equivalent amounts of any one of the following may be used: green pepper, pineapple, bamboo shoots, carrots, crab apples). Remove from pan.

Now add to the cool pork a mixture of two tablespoons soy sauce and two tablespoons cornstarch. Heat oil for deep-fat frying and fry the meat until crisp and brown. Remove and drain. Combine meat with hot sweet-sour sauce and sauteed vegetables. (More sugar may be added to suit the taste). Serve with hot rice. Serves four to six.

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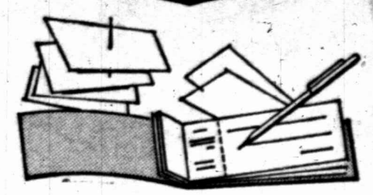

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MRS. LANNY HAMBY

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MRS. KENNY SHEPPARD

SELECTED RECIPES OF
Mrs. Kenny Sheppard

HOT TURKEY SALAD SANDWICHES

1 cup chopped turkey
¼ cup chopped sweet pickles
2 tbsps. chopped onion
2 tbsps. chopped celery
4 tbsps. chopped pecans

Mix together with enough salad dressing so that it will spread easily. Spread on bread and place open-faced under broiler until bread is slightly toasted and the turkey spread is thoroughly warmed. Top each sandwich with crushed potato chips and put back under broiler until the chips are heated. Makes four sandwiches.

WACKY CAKE

2 cups sugar
3 cups flour
½ tsp. salt
2 tbsps. soda
3 heaping tbsps. cocoa
2 tbsps. vinegar
¾ cup liquid shortening
2 tsps. vanilla
2 cups cold water

Mix together thoroughly on low speed of mixer. Do not over mix. Pour into 9x13 cake pan which is not greased or floured. Bake 30-35 minutes at 350 degrees.

FROSTING

1 box powdered sugar
1 stick margarine
2 tbsps. cocoa
Enough milk so mixture will spread easily

Mix together thoroughly and frost cake immediately after removing it from oven.

BARBECUED CHICKEN THE EASY WAY

1 cup-up chicken
Margarine
Seasoning salt
Barbecue sauce

Put chicken in aluminum foil pan and salt with seasoning salt. Place pat of margarine on each piece and place under broiler at 350 degrees for 15 minutes on each side. Remove chicken and generously spread barbecue sauce on each piece — about one tablespoon per piece — put back under broiler and cook another 10 minutes per side.

MEXICAN HAMBURGERS

2 lbs. ground beef
1 can green chilies
12 slices American cheese

Shape into 12 medium - size patties and broil. Remove them and spoon one heaping tablespoon of green chilies between two pieces of cheese placing these between two patties of meat. Put under the broiler until the cheese melts. Serve on toasted hamburger buns. Especially good with red beans. Makes six hamburgers.

QUICK AND EASY CHICKEN AND DUMPLINGS

2 cans boned chicken
2 cans biscuits
8 chicken bouillon cubes
1 can cream of chicken soup

Mix in a large pan the soup, bouillon cubes, chicken and five cups of water, bringing this mixture to a boil. Cut the biscuits into small pieces and add to the mixture. Boil together for about 10-15 minutes. Serves six people generously.

Nine Tasty Snacks

Listed below are nine tasty snacks that will make wonderful party ideas or will delight the family for a weekend spread. Try them the next time you entertain your friends.

PICKLE AND CHEESE ROLL

Remove crust from sliced bread and spread with cream cheese. Roll each slice of bread tightly around large sweet cucumber pickle. Chill thoroughly and slice to serve.

BEEFY BITS

Blend together cream cheese and India relish. Spread on slices of dried beef. Roll and fasten with toothpicks. Serve chilled.

NUTTY HAM

Combine six chopped, hard-cook eggs, one tablespoons minced chives or onions, one-half cup ground cooked ham, ground pepper, one fourth cup mayonnaise. Shape into small ball, roll in chopped walnuts.

BACON BITS

Break up several strips of broiled bacon. Mix thoroughly with cheddar cheese. Spread on toast triangles or crackers. Broil until brown.

HERRING DELITES

Add juice of one lemon to three or four minces kippered herrings. Heap on squares of bread, fasten with toothpicks after rolling. Brush with butter, broil.

SALAMI SCOOPS

Twist paper-thin slices of Italian salami into cone shapes, rolled together at base and open at top. Secure with picks. Fill with sprigs of watercress or lettuce, so that the leaves emerge from top.

CHEESE 'N CHIPS

Cream equal portions of Roquefort and cream cream or cottage cheese. Add enough sour cream to smooth. Serve as a dip with potato chips or cocktail crackers.

EGG BOATS

Cut hard-boiled eggs lengthwise and remove yolks. Fill with finely ground ham, mixed with mayonnaise. Arrange on platter and serve with crackers. (Mix yolks with mayonnaise, season to taste, and spread on crackers).

BOLOGNA CURLS

Place strips of American cheese on small slices of bologna. Place in broiler until bologna curls. Serve with crackers.

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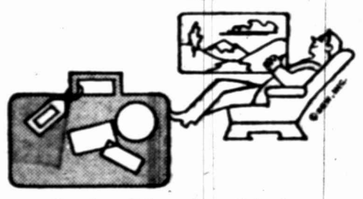

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WHEN YOU VISIT, PARK FREE

Mrs. Stewart's Recipes

(Continued From Page 6)

almost too stiff to beat with spoon. Beat well. Place in a greased bowl, grease top of dough, cover with a clean towel and let rise in warm place until dough is doubled in bulk.

Turn onto floured board and knead in remaining flour. Cut dough into 18 equal pieces, form into rolls and place in greased pan. Cover with a clean towel and let rise until doubled in size. Bake at 425 degrees for 15 minutes or until done.

CINNAMON ROLLS

Make Twinkling Rolls dough. Use half of dough for making cinnamon rolls. Roll out dough on lightly-floured board into sheet 10x8x¼ inches. Brush with melted butter. Sprinkle with all but a little of a mixture of one-third cup granulated sugar and one teaspoon cinnamon. Roll up jelly roll fashion and seal along edge by pressing with fingers.

Cut into one-inch cross-wise slices, place close together, cut side down, in a greased nine-inch pan. Brush tops with melted butter and sprinkle with remaining sugar and cinnamon mixture. Cover with clean cloth and let rise in warm place until doubled in bulk. Bake in 375 degree oven for 25 minutes. Makes about 10 cinnamon rolls.

ANGEL BISCUITS

5 cups flour
½ cup sugar
3 tsps. baking powder
1 tsp. salt
1 cup soda
1 cup shortening
1 pkg. dry yeast
4 tbsps. warm water
2 cups buttermilk
Melted butter or shortening

Sift dry ingredients; cut shortening in with pastry blender. Dissolve yeast in warm water; add to dry ingredients with buttermilk. Makes soft dough. Mix well. Roll out to desired thickness; cut; dip in melted butter. Bake at 400 degrees for 15 minutes.

These will keep well in refrigerator or may be frozen. When ready to cook, remove from freezer and place in oven without thawing or rising. Makes about four dozen.

APPLE MUFFINS

2 cups sifted flour
¾ cup sugar
½ tsp. salt
4 tsps. baking powder
½ tsp. cinnamon
1 well-beaten egg
1 cup milk
¼ cup cooking oil
1 cup sliced apples

Sift flour, one-fourth cup sugar, salt, baking powder and cinnamon. Blend in egg, milk and cooking oil. Stir just enough to mix ingredients, and carefully fold in one cup sliced apples sweetened with one-fourth cup sugar. (I usually fix the apples the night before and let them set.)

Pour into well-greased muffin pans and bake 20-25 minutes in 350 degree oven. Makes 16-20 medium sized muffins.

PARMESAN STEAK

2 lbs. round steak, sliced thick
Salt
Pepper
1 beaten egg
1 tbsp. water
¼ cup sifted flour
¼ cup grated Parmesan cheese
Shortening for browning
1 can (8 ozs.) tomato sauce
1 small sliced onion
1 medium-sized green pepper cut in rings

Sprinkle meat with salt and pepper; pound on both sides with meat hammer. Cut into serving pieces. Combine egg and water. Mix flour and cheese. Dip pieces of meat in egg, then in flour mixture. Brown in hot fat in skillet. Pour in tomato sauce. Add onion and green pepper rings. Cover; simmer until steak is tender, about 1½ hours. Sprinkle with additional Parmesan cheese before serving, if desired. Makes six to eight servings.

ITALIAN SPAGHETTI AND MEAT BALLS

Sauce:

2 tbsps. fat for browning
1 medium minced onion
2 cloves minced garlic
1 small can tomato paste
1½ tall cans tomato juice
1 large can tomatoes
Dash of salt and pepper
2 tsps. sugar
¼ cup grated Parmesan cheese
1 tsp. whole oregano, crushed

Put fat or oil in large saucepan. Brown onion and garlic pieces lightly. Add tomato paste and let fry for three to five minutes. Add tomatoes and juice. Season with salt, pepper, cheese and oregano. About 30 minutes before sauce is done, add sugar.

MEAT BALLS:

1½ lbs. ground lean meat
4-5 slices bread (not fresh), broken into small pieces and moistened with water
3 beaten eggs
1 tsp. salt
Dash pepper
¼ cup grated Parmesan cheese
1 tsp. whole oregano, crushed
Piece of fresh pork

Mix all above ingredients (except pork) very well. Roll balls lightly. Brown on all sides in skillet and drop in sauce. Add fresh pork for seasoning. Stirring occasionally.

Serve over large shells or long spaghetti on individually warmed plates. Sprinkle generously with Parmesan cheese.

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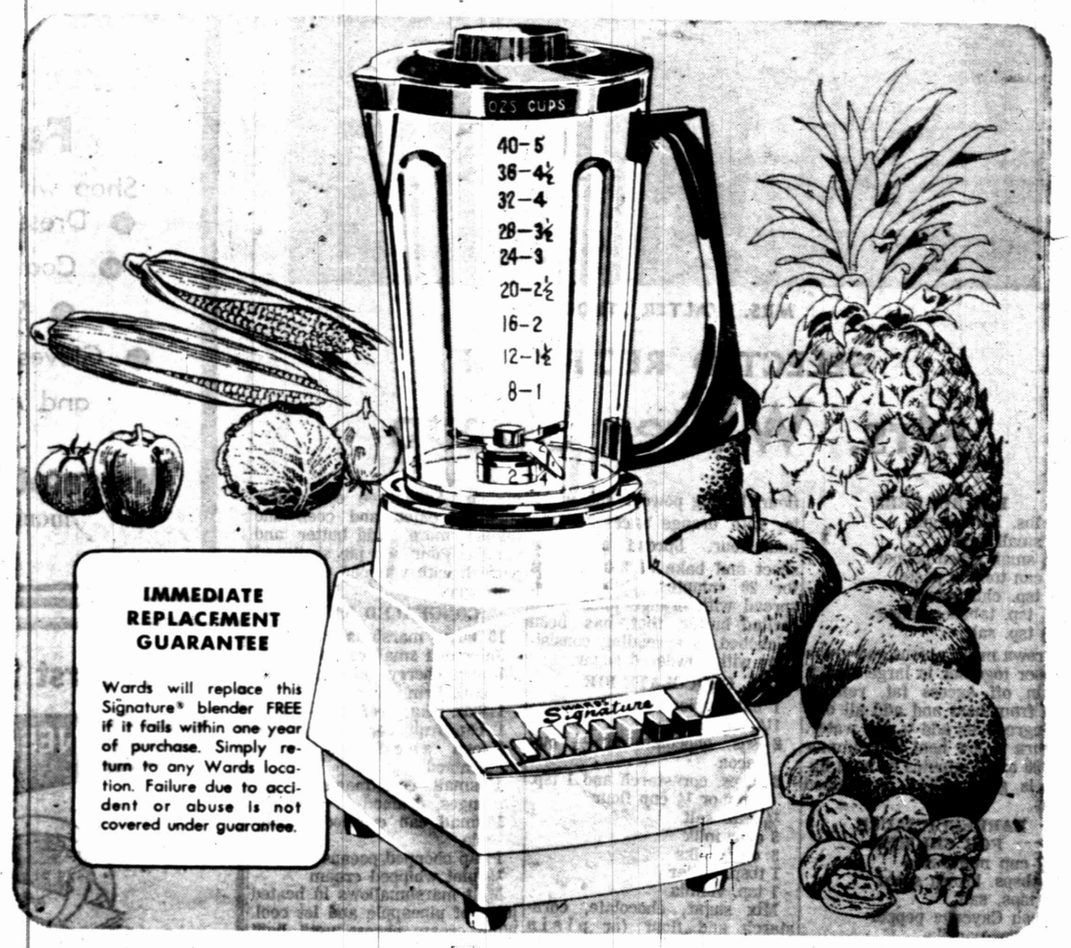

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Mrs. Walter Stroup

BAR-B-U-GERS

2 lbs. hamburger
1 small onion
½ small green pepper
1 can tomato paste
1 tsp. chili powder
½ tsp. tabasco sauce
½ tsp. salt

Brown meat, onions and green pepper together in large skillet. Drain off excess fat, remove pan from heat and add all other ingredients add ½ cup water. Return to low heat and simmer for 30 or 40 minutes or until liquid is gone. Serve on toasted buns.

BARBECUE SAUCE FOR CHICKEN

½ cup margarine
4 tbsps. brown sugar
2 tsps. salt
Dash Cayenne pepper
1 tbsp. paprika
1½ cup water
4 tbsps. chopped sweet pickle
4 tbsps. Worcestershire sauce
3 tbsps. lemon juice
½ cup vinegar
½ tsp. tabasco sauce
½ tsp. chili powder
½ cup catsup
4 tbsps. chopped onion

Melt margarine in pan and add all other ingredients as listed. Place on low heat and simmer for 15 minutes. Use to baste chicken every 10 minutes. Makes enough sauce for three chickens cut in half.

ORANGE SQUARES

4 eggs, well beaten
1 tsp. water
1 box brown sugar
1 cup flour
1 tsp. baking powder
1 tsp. vanilla
1 lb. candy orange slices, chopped
1 cup pecans, cut fine
1 cup flour

Topping:

5 tbsps. orange juice
1 tbsp. melted butter
Confectioners sugar, to thicken

Combine eggs, water, sugar, flour, baking powder and vanilla, with orange slices, pecans and flour. Spread on cookie sheet and bake at 350 degrees for 20 minutes. When cool, spread with orange juice and melted butter that has been thickened to spreading consistency with powdered sugar.

CHOCOLATE PIE

1 baked pie shell
1½ cups sugar
2 sqs. chocolate or ⅓ cup cocoa
3 tbsps. cornstarch and 1 tsp. flour or ⅓ cup flour
½ tsp. salt
3 cups milk
3 egg yolks
1 tbsp. butter
1 tsp. vanilla

Mix sugar, chocolate, cornstarch and flour (or plain flour), salt and milk. Boil one minute. Add three egg yolks, slightly beaten and cook one minute more. Add butter and vanilla. Pour into pie shell and garnish with whipped cream or meringue.

CONGEALED SALAD

16 large marshmallows
Juice of 1 small can pineapple
1 pkg. cherry gelatin, chilled until firm
1 8-oz. pkg. cream cheese
1 can fruit cocktail, drained
1 can seedless grapes, drained
1 small can/ mandarin oranges, drained
1 small can crushed pineapple
1 cup chopped pecans
½ pint whipped cream

Melt marshmallows in heated juice of pineapple and let cool. Whip cream cheese until light and fluffy, then add prepared gelatin. Add marshmallow mixture, and fold in drained fruits and pecans. Add whipped cream last. Half of this salad may be frozen for future use.

BROWNIES

1 cup sugar
4 tbsps. cocoa
1 stick margarine
2 eggs
1 cup flour
¼ tsp. salt
1 tsp. vanilla
½ cup pecans

Mix sugar and cocoa in large mixing bowl. Melt margarine in pan and add sugar mixture. Add eggs, flour, salt, vanilla and pecans. Bake at 350 degrees for 20 to 30 minutes. Do not overcook.

CHESS PIE

1 unbaked pie shell
4 eggs
2 cups sugar
1 stick melted margarine
Juice and grated rind of one lemon

Mix last four ingredients and pour into pie shell. Bake 10 minutes at 400 degrees. Reduce heat to 325 degrees and continue baking for 35 minutes.

Tangy Dressing Adds Good Flavor

This unusual salad dressing has a lovely apricot color.

PERSIMMON DRESSING

1 very ripe Oriental-type persimmon
¼ cup olive oil
¼ cup vegetable salad oil
2½ tbsps. lemon juice
¼ tsp. salt
½ tsp. sugar
½ tsp. paprika
Pinch of white pepper

Wash the persimmon and slice into a small food mill set over a mixing bowl; puree. There should be almost two-thirds cup. Add the remaining ingredients and beat well with a fork.

Serve at once or turn into a jar, cover tightly and refrigerate. Dressing may be stored for several days. Makes about 1¼ cups.

Serve with romaine and orange salad or with other salads combining crisp greens and fruit.

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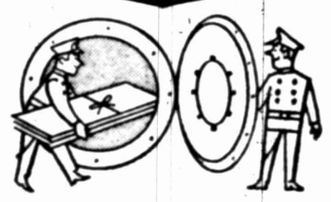

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MRS. R. L. REAVES

SELECTED RECIPES OF

Mrs. R. L. Reaves

LIMA BEAN BARBECUE

2 cans undrained lima beans
4 slices bacon chopped
½ cup chopped onion
Dash garlic powder
1 tbsp. dry mustard
½ tsp. salt
1 tbsp. Worchestershire sauce
½ tbsp. chili powder
1 can condensed tomato soup
¼ cup vinegar
1 tbsp. brown sugar

Brown bacon and onion in skillet; mix with beans and seasonings. Pour in greased baking dish and bake, uncovered, at 400 degrees for 30 minutes.

DOVES IN SOUR CREAM

6 to 12 dove breasts
Salt and pepper
Flour
Oil or butter
3 to 4 slices bacon
Beef or poultry stock (or water)
1 cup sour cream

Wash and dry birds. Season with salt and pepper, roll in flour and brown lightly in oil or butter. Place bacon in casserole; put partly-cooked birds on top. Over this, pour enough stock or water to avoid sticking. Cover and bake in 350 degree oven for an hour. Ten minutes before serving, pour sour cream over birds.

SHRIMP DIP

1 can frozen shrimp soup
1 8-oz. pkg. cream cheese
1 tsp. lemon juice
Dash garlic powder
1 can shrimp pieces

Thaw soup. Place all ingredients in mixer bowl, (mix just slightly or this will be too thin.) Sprinkle top with paprika. Refrigerate until serving time.

RIBBON SALAD

1 pkg. strawberry or cherry gelatin
1 cup hot water
1 lb. can whole cranberry sauce
2 tbsps. lemon juice
1 8-oz. pkg. cream cheese
1 cup whipped cream
½ cup chopped nuts

Dissolve gelatin in hot water; add cranberry sauce and lemon juice. Cool mixture and pour into lightly-oiled loaf pan. Chill until thickened. Soften and cream the cheese, fold in whipped cream and nuts. Spoon cheese and cream mixture over thickened cranberry-gelatin mixture, and freeze. Store in freezer until ready to serve.

DREAM PIE

3 eggs
1½ cups sugar
3 tsps. vinegar
½ tsp. cinnamon
¼ tsp. ground cloves
½ cup nuts
½ cup raisins
½ cup melted butter

Beat eggs until frothy; add sugar and remaining ingredients. Pour into unbaked pie shell. Bake at 375 degrees about 40 minutes.

VENISON SCALLOPINE

2 lbs. thinly-sliced venison steak or chops
Salt and pepper
Garlic salt
Grated Parmesan cheese
Flour
1 cup Burgundy or other red wine
1 cup water

Season meat with salt, pepper and dash of garlic salt. Roll first in grated cheese, then in flour. Brown in about three-fourths inch of fat. Pour one cup wine over meat. When this cooks away (and it will very quickly) add one cup water and about two tablespoons more wine. Scrape bottom of skillet to prevent sticking; cover and simmer over low heat for 15 minutes. Yield: Four servings.

OLIVE CHEESE BALLS

½ lb. sharp grated cheese
1 stick margarine
1½ cups flour
½ tsp. salt
1 tsp. red pepper
Stuffed olives

Mix together cheese and softened margarine. Blend in flour, salt and pepper. Pinch off pieces of dough, flatten with fingers, then roll around medium-sized stuffed olives that have been well-drained. Bake on ungreased sheet eight to 10 minutes at 400 degrees. May be refrigerated after baking and warmed over before serving. Makes about 90 cheese balls.

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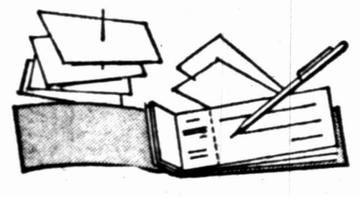

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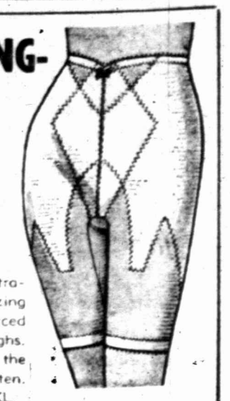

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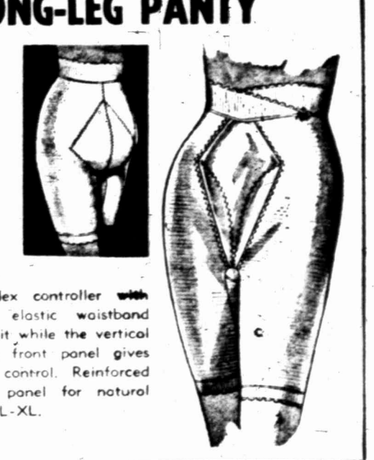

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5 tbsps. orange juice
1 tbsp. melted butter
Confectioners sugar, to thicken
Combine eggs, water, sugar, 1¼ cups.

Serve with romaine orange salad or with other ads combining crisp greens fruit.

Mix last four ingredients and and pour into pie shell. Bake 10 sal minutes at 400 degrees. Reduce and heat to 325 degrees and continue baking for 35 minutes.

WHEN YOU VISIT, PARK FREE

Dissolve gelatin in hot water, add cranberry sauce and lemon juice. Cool mixture and pour into lightly-oiled loaf pan. Chill until thickened. Soften and

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MRS. NORMAN PICQUET

SELECTED RECIPES OF
Mrs. Norman Picquet

CHICKEN LOAF WITH MUSHROOM SAUCE

1 4-lb. chicken
1 cup cooked rice
4 well-beaten eggs
2 cups bread crumbs
1½ tsps. salt
3 cups chicken stock

Stew chicken until tender. Remove meat from bones and dice. Combine all ingredients and pour into an oiled 10-inch pan. Set in pan of hot water and bake uncovered in a 300 degree oven for one hour. Remove from pan and serve with mushroom sauce. Serves eight to 10.

MUSHROOM SAUCE

¼ cup butter or margarine
1 cup sliced mushrooms
¼ cup flour
2 cups stock
¼ cup evaporated milk
⅛ tsp. paprika
½ tsp. chopped parsley
½ tsp. lemon juice
Salt and pepper

Melt butter and add mushrooms. Simmer for five minutes. Add flour and blend, then gradually add stock. Cook until smooth, stirring constantly. Add cream, paprika, parsley, lemon juice, salt and pepper.

CASHEW CASSEROLE

2 5-oz. cans boned chicken
1 can mushroom soup
1 can chow mein noodles
¼ cup water
Celery and onions, chopped
½ cup chopped cashews

Mix all ingredients. Put in casserole and bake 35 minutes in 350 degree oven. Serves two to four.

Recipe can be doubled. If so, cook one hour.

CHEESE CAKE WITH BLUEBERRIES

Butter
Two-thirds cup Zwieback crumbs
3 8-oz. pkgs. cream cheese
4 egg whites
1 cup sugar
1 tsp. vanilla
1 pt. sour cream
2 tbsps. sugar
½ tsp. vanilla

Butter spring form pan. Into pan, put crumbs (about 10 crackers). Roll onto sides and leave remainder in bottom. Soften and cream the cheese. Set aside. Beat egg whites with one cup sugar until stiff, and add vanilla. Combine cream cheese, egg whites and vanilla, but do not use beater. Bake in pan 25 minutes at 350 degrees. Remove from oven and spread immediately with sour cream, blended with two tablespoons sugar and vanilla. Bake five more minutes at 475 degrees. Cool thoroughly and refrigerate uncovered. Freezes very well.

BLUEBERRY TOPPING

1 lge. can blueberries
1 heaping tbsp. cornstarch

Drain juice from blueberries and add cornstarch to juice. Heat until thickened. Remove from heat and add blueberries. (Pineapple, cherries or strawberries may be used for a change.)

ENGLISH TOFFEE SQUARES

16 vanilla wafers (1 cup rolled)
3 eggs, separated
1 cup chopped nuts
1 cup powdered sugar
¼ lb. butter or margarine
1½ sqs. bitter chocolate
½ tsp. vanilla
Whipping cream

Roll vanilla wafers into crumbs and mix together with chopped nuts. Save half of mixture for topping; with rest cover bottom of buttered nine by nine inch pan. Cream butter and sugar, add beaten egg yolks, melted chocolate and vanilla. Fold in beaten egg whites. Pour over wafers and spread remaining crumbs on top. Put in refrigerator overnight. Cut into squares and serve with whipped cream. Serves six.

ZIPPY MUSHROOM APPETIZERS

Two-thirds cup tarragon vinegar
½ cup salad oil
1 medium clove garlic, minced
1 tbsp. sugar
1½ tsp. salt
Dash freshly ground pepper
2 tbsps. water
1 dash hot pepper sauce
1 medium sliced onion, separated in rings
2 6-oz. cans canned mushroom crowns, drained or 2 pints fresh mushrooms, washed and trimmed

Combine first eight ingredients. Add onions and mushrooms. Cover and refrigerate eight hours, stirring several times. Drain and serve. (Artichoke hearts marinated in Italian salad dressing are also an easy and delicious appetizer.)

CHILI PECAN ROLL

½ lb. processed American cheese
1 3-oz. pkg. cream cheese
½ tsp. salt
½ tsp. instant minced onion
¼ tsp. instant minced garlic
Dash of ground red pepper
2 tsps. lemon juice
¾ cup finely chopped nuts
3 tbsps. chili powder

Place all ingredients (except chili powder) in a blender or electric mixer. When well blended, roll into a log, two by three inches in diameter. Roll in chili powder until well coated. Chill for several hours, slice and serve with small round crackers.

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SELECTED RECIPES OF
Mrs. Carl Marcum

CANTONESE DUCK

2 wild ducks, 2 to 2½ lbs. dressed
Garlic salt and pepper
4 springs parsley
1 lemon, halved
6 slices bacon
½ cup beer
¼ cup dry mustard
½ tsp. Accent
2 tbsps. soy sauce
1 cup apricot preserves
1 tsp. grated orange peel
1 tbsp. fresh lemon juice
¼ cup butter, melted

Sprinkle ducks inside and out with salt and pepper. Place two springs parsley and ½ lemon in cavity of each. Cover breasts with bacon and fasten with string. For Caontonese sauce, stir beer into dry mustard. Stir in remaining ingredients except butter and heat in a double boiler over hot water. Place ducks, breasts up, in a baking pan. Roast in preheated 350 degree oven 15 minutes per pound, basting frequently with butter and once with Cantonese sauce. This may served with white rice and the remaining sauce.

ROAST WILD TURKEY

1 wild turkey, 8 to 10 lbs.
Salt and pepper
½ lb. sausage meat
½ cup chopped onion
½ cup chopped celery
1 tsp. salt
¼ tsp. pepper
⅛ tsp. crushed thyme
¼ cup chopped parsley
1 cup cooked chestnuts, chopped
8 cups soft bread crumbs
4 to 6 slices bacon
Melted bacon fat

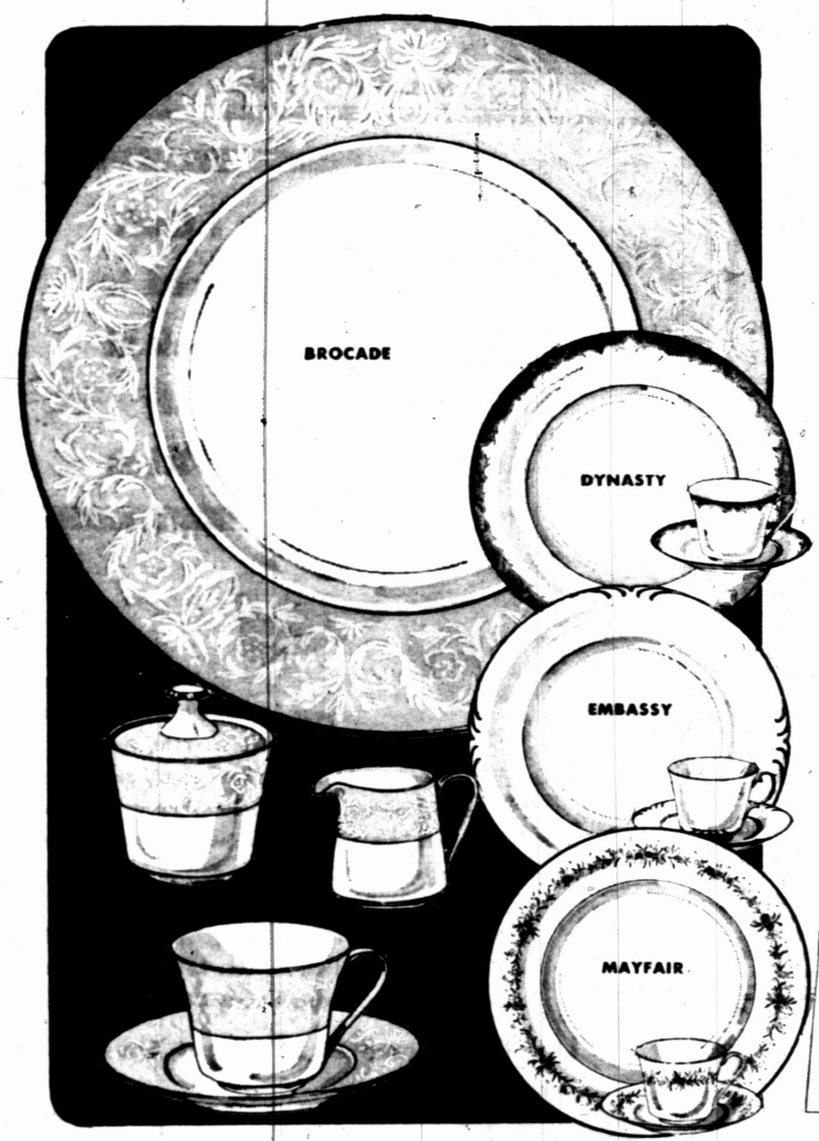
Sprinkle turkey inside and out with salt and pepper. Cook sausage in a skillet until done. Add onion and celery; continue to cook until vegetables are tender. Add seasonings and bread crumbs; mix well. Spoon stuffing lightly into neck and body cavities. Close openings with skewers and string. Cover breast with bacon slices and cheesecloth soaked in melted butter or bacon fat. Place turkey, breast up, on rack on roasting pan. Roast in preheated 325 degree oven 20 to 25 minutes per pound. Baste frequently with bacon fat drippings.

CHICKEN FRIED DEER

Cut deer into small thin pieces, dredge in flour that has been well salted and peppered; fry in iron pan until done. Make a cream gravy from the oil left in pan, and serve with wild rice.

MRS. CARL MARCUM

MONTGOMERY WARD
Translucent China



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Mrs. Oliver Nichols

MRS. OLIVER NICHOLS

BANANA NUT CAKE

1½ cups sugar
½ tsp. vanilla extract
2 unbeaten eggs
3 large bananas
¼ cup buttermilk
2 cups flour
1½ tsps. soda
½ tsp. salt
½ cup chopped nuts

Cream sugar and shortening. Continue beating and add vanilla and eggs, then mashed bananas and dry ingredients. Add buttermilk and nuts last. Bake in greased loaf pan at 325 degrees, until cake is springy on top.

CREAMY ICING

Mix three egg yolks and two-thirds cup thick cream with two cups sugar. Cook until thick. Add one half teaspoon vanilla and two mashed bananas. Spread over cooled cake.

CHICKEN OR TURKEY WITH DRESSING

Boil fowl in salted water until tender, then stuff and surround with dressing and brown in oven.

DRESSING

1 large pan corn bread
3 slices white bread
Crumble and mix well
ADD:
1 cup mayonnaise
1 tsp. black pepper
Salt and sage to taste
2 raw eggs
4 boiled eggs, chopped
1 pint milk
½ cup melted margarine
1 can chicken broth or soup
Chopped celery (optional)

Mix thoroughly and place in and around bird.

PUMPKIN AND APPLESAUCE PIE

2 eggs, slightly beaten
¾ cup mashed pumpkin
¾ cup applesauce
¾ cup sugar
½ tsp. salt
1 tsp. cinnamon
½ tsp. mace
½ tsp. vanilla
12/3 cups evaporated milk
evaporated milk
Nine-inch unbaked pastry shell

Mix ingredients in order given. Pour into pastry shell. Bake in pre-heated oven (425 degrees), for 15 minutes. Reduce temperature to 350 degrees, and continue for 45 minutes or until knife inserted in filling comes out clean.

LEMON PIE

4 eggs separated
1½ cups sugar
Juice of 1 lemon
1½ tsps. melted butter
1 tsp. flour
Pinch of salt
Unbaked pastry shell

Mix flour, sugar and salt together, stir in lemon juice. Add butter and egg yolks. Beat egg whites until frothy. Stir in one half egg whites and beat well, then stir in other half. Put filling in pie shell and bake at 350 degrees.

OLD TIME BEEF STEW

Heat 2 tbsps. fat in Dutch oven. Add 2 lbs. cubed beef and brown on all sides, turning often. Cook 20 minutes and add:

4 cups boiling water
1 large onion, sliced
Small amount garlic salt
1 tbsp. salt
1 tbsp. lemon juice
1 tsp. sugar
½ tsps. Worcestershire sauce
½ tsp. pepper
1 bay leaf, or dash allspice or clove

Cover and simmer two hours. When meat is done, add vegetables. Use six carrots and three potatoes, cut into small pieces, and simmer 30 minutes. Pour one-half cup cold water in shaker with one-fourth cup flour, and shake well. Push meat and vegetables to one side and stir in flour mixture.

CARROT AND CABBAGE SALAD

½ head cabbage, sliced
3 medium sized raw carrots, shredded
1 No. 2 can crushed pineapple

Serve on lettuce and top with mayonnaise.

PIE CRUST

1½ cups flour
½ cup shortening
4 tbsps. water
1 tsp. baking powder

Cut shortening into flour. Gradually add water. Toss with fork until mixture holds together. Divide into balls and roll out on floured pastry board. Makes two pie crusts.

GELATIN SALAD

1 box gelatin
1 cup hot water
½ cup pineapple juice

Combine and set 10 minutes.

½ cup cream
1 small cake cream cheese
1 can (small) crushed pineapple
½ cup nuts

Mix cream and cream cheese until smooth. Add crushed pineapple and nuts. Combine first mixture with other ingredients. Place in refrigerator.

BUTTERMILK BROWNIES

2 cups sugar
2 cups sifted flour
4 tbsps. cocoa
1 cup cold water
½ cup (1 stick) margarine
½ cup salad oil
½ cup buttermilk
1 tsp. soda
2 eggs

Sift flour, sugar and cocoa together in bowl. In saucepan bring water, margarine and salad oil to boil. Pour over dry ingredients in bowl and beat until creamy. Add buttermilk, soda and eggs. Beat thoroughly. Bake in greased jelly roll pan for eight minutes at 400 degrees.

Frost warm brownies with frosting made by bringing one half cup margarine, one-fourth cup cocoa and one-third cup buttermilk to a boil. Add one box powdered sugar and one-half teaspoon vanilla. Mix well. Spread over warm brownies. Nuts may be added if desired.

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MRS. BILL SPAIN

SELECTED RECIPES OF

Mrs. Bill Spain

FILLET TIPS A'LA ARNAUDS

6 ozs. beef fillet tips
4 tbsps. olive oil
½ cup chopped white onion
1 tbsp. flour
½ cup beef boullion
2 tbsps. chopped cooked carrots
Salt and pepper
2 tbsps. red wine
4 ozs. noodles

Saute beef in oil with onion about 10 minutes. Stir in flour; blend in boullion. Add carrots, season to taste, and add wine. Cover and simmer about four minutes. Boil noodles according to package directions. Serve noodles, topped with beef tips and sauce, in casserole dish. Serves two.

CHICKEN AND NOODLE CASSEROLE

4 tbsps. butter
4 tbsps. flour
2 cups chicken consomme or milk
½ cup light cream
¼ cup dry sherry
1 8-oz. pkg. fine noodles
2 8-oz. cans chicken
1 can mushrooms
¼ cup grated Parmesan cheese
¼ cup blanched almonds
1 tsp. butter

Make sauce by melting butter, adding flour and cooking one minute. Add consomme (or milk) and cream. Cook until thick and smooth; add sherry. Cook noodles according to package directions. Drain and wash; pour into buttered casserole. Add chicken, mushrooms and cream sauce. Sprinkle with almonds, cheese and butter and bake at 350 degrees until almonds are brown and casserole bubbles.

TONNARELLI

½ lb. pkg. fine egg noodles
½ cup slivered ham (may be omitted)
1 4-oz. can mushrooms or 1 lb. fresh mushrooms
3 tbsps. butter
1 cup cooked English peas
½ cup Parmesan cheese

Cook noodles until tender. Drain, but do not rinse. Slice mushrooms, and saute in butter. Add all other ingredients to hot noodles and toss until well coated with cheese. Serves four.

MEAT SAUCE

¼ lb. diced salt pork
½ cup minced onion
1 cup minced celery
½ cup minced carrots
1 tbsp. butter
2 lbs. ground beef
¼ cup white wine
1½ cups chopped peeled tomatoes
2 cups light cream

Saute salt pork until brown. Add onion, celery and carrots, and cook until transparent. Add butter, meat, wine and tomatoes. Simmer for 1½ hours. Add cream, and continue cooking until thick.

This sauce is good with lasagna. Cook the noodles and make a thin cream sauce. Make with coffee cream and a pinch of nutmeg.

Place a layer of cream sauce in bottom of casserole, then noodles and meat sauce. Cover with cheese. Repeat for two layers of each and end up with cream sauce and cheese on top. Bake at 350 degree oven until bubbling hot. Combine this sauce with any pasta and sprinkle with Parmesan cheese.

VEAL AND MUSHROOMS

2 lbs. thinly sliced veal cutlets
½ cup butter or margarine
½ cup thinly sliced onion
½ lb. fresh or canned sliced mushrooms
1 tbsp. flour
1 cup cream
1 cup chicken consomme
2 tbsps. chopped parsley
Egg noodles

Cut veal into one-inch strips, and saute in butter with onions and mushrooms until brown. Blend flour into mixture until completely smooth. Add cream, and simmer about five minutes. Add consomme and parsley, and season to taste. Simmer for five minutes. (Leave out cream, if preferred and substitute more consomme. Serve with egg noodles and bottle of chilled Chablis.

SHRIMP 'N SHELL CASSEROLE

1 can (4 ozs.) frozen condensed cream of shrimp soup
1 cup milk
¼ cup sherry (optional)
2 tbsps. chopped parsley
1 tsp. curry powder
1 lb. shrimp, boiled, cleaned and sliced
2 cups shell macaroni

Combine soup, milk, sherry, parsley and curry powder. Heat until soup is thawed and stir often. Pour sauce in one-quart casserole with shrimp and macaroni. Bake in 375 degree oven for 25 minutes. Makes four servings.

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age directions. Drain and pour into buttered casserole. Add chicken, mushrooms and cream sauce. Sprinkle with almonds, cheese and butter and pour into buttered casserole. Add chicken, mushrooms and cream sauce. Sprinkle with almonds, cheese and butter and noodles and meat sauce. Cover with cheese. Repeat for two layers of each and end up with cream sauce and cheese on top. Bake in 375 degree oven for 25 minutes. Makes four servings.

casserole with shrimp and macaroni. Bake in 375 degree oven for 25 minutes. Makes four

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tabasco. Pour into casserole and sprinkle with paprika. Bake one hour at 250 degrees. Yield: 12 servings.

APRICOT RIBBON SALAD
1 9-oz. can crushed pineapple
2 envelopes unflavored gelatin
¼ cup cold water
1 12-oz. can apricot nectar
¼ cup lemon juice
¼ tsp. salt
1 7-oz. bottle chilled lemon-lime carbonated beverage
1 3-oz. pkg. cream cheese
3 tbsps. mayonnaise
⅛ tsp. salt
⅓ cup chopped celery
¼ cup chopped pecans

Drain pineapple, reserving syrup. Soften gelatin in cold water and pineapple syrup. Heat apricot nectar just to boiling; add to gelatin, stirring until dissolved. Add lemon juice and salt; cool to room temperature. Add carbonated beverage by pouring down side of bowl; stir gently with an up and down motion. Chill until partially set. Add crushed pineapple stirring gently. Fill a one-quart mold one-third full with gelatin mixture. Chill until almost firm. Blend cream cheese, mayonnaise and salt; stir in celery and pecans. Spoon over layer of almost firm gelatin spreading evenly. Add remaining gelatin and chill until firm. Makes eight to ten servings.

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When youngsters spill soft drinks and other beverages on their clothing, sponge immediately with cool water. If the stain is not completely removed, sponge with glycerine and water. Extension home management specialist at Texas A&M suggests washing the stain in warm detergent suds, rinse well.

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MRS. HORACE RANKIN

SELECTED RECIPES OF

Mrs. Horace Rankin

LIMA BEANS IN SOUR CREAM SAUCE
2 10-oz. pkgs. frozen lima beans
¼ cup onion, grated
2 tbsps. chopped pimiento
1 tsp. sugar
1 tsp. salt
½ tsp. garlic salt
2 tbsps. margarine
1 cup sour cream

Cook beans with onion, pimiento, seasonings and margarine according to directions on package.

Do not allow beans to get too soft, just tender. At serving time, drain juice off beans; stir in sour cream. Keep warm, but do not use direct heat as sour cream will curdle. A chafing dish with low heat works nicely. Yield: eight servings.

BLACK-EYED PEAS DELICIOUS
1 lb. dried black-eyed peas
1 tbsp. salt
1 clove garlic, cut in half
½ cup cooking oil
3 cloves garlic, mashed
3 green peppers, chopped
3 med. onions, chopped
½ tsp. ground sage
2 bay leaves, crushed
3 tbsps. cider vinegar
1 tsp. salt
Pepper to taste

Wash and pick over peas; cover with water and soak overnight. Drain and place in kettle with fresh water to cover. Add salt and garlic halves. Cook peas until tender, about three hours, adding more water as needed. Just before serving, heat oil in skillet; add mashed garlic, green pepper, onions, sage and bay leaves. Cook until vegetables are soft. Add vinegar, salt and pepper to taste. Pour vegetable mixture into cooked peas. Blend and serve. Yield: 6-8 servings.

APPLESAUCE BROWNIES
½ cup shortening
2 sqs. unsweetened chocolate
1 cup sugar
2 well-beaten eggs
½ cup applesauce
1 tsp. vanilla
2 cups all-purpose flour
½ tsp. baking powder
½ tsp. soda
¼ tsp. salt
½ cup chopped nuts

Melt shortening and chocolate over hot water. Blend in sugar, eggs, applesauce, vanilla and one cup all-purpose flour. Sift together and fold in the other cup of flour, baking powder, soda and salt. Add nuts. Spread in greased and floured square pan, 9x9x1¾ inches. Bake 25 to 40 minutes at 350 degrees. While hot, cut in oblong pieces and let cool. Remove from pan. Makes 24 pieces.

CAKE ICING
2½ cups powdered sugar
1 whole egg
4½ tbsps. granulated sugar
2 tbsps. water
2½ cup shortening
Flavoring

Heat together powdered sugar and egg. Boil granulated sugar and water together until strings form. Mix ingredients together and beat. Add shortening and flavoring.

FROSTED SALAD
2 pkgs. lemon gelatin
2 cups boiling water
2 cups cold 7-Up
No. 2 can crushed pineapple (drained)
No. 2½ can mashed apricots

Mix gelatin, boiling water and 7-Up and chill until almost set. Fold in fruit, pour in bowl and chill until firm. Add topping and chill overnight.

TOPPING
½ cup sugar
2 tbsps. flour
1 cup pineapple juice
1 beaten egg
2 tbsps. butter
1 cup whipping cream

Cook all ingredients except cream until thick. Chill. Whip cream; fold in above ingredients and put over gelatin mixture.

CHEESE GRITS
1½ cups grits
¼ cup margarine
3 beaten eggs
1 lb. soft cheese, grated
1 tsp. salt
Dash of tabasco
Paprika

Cook grits according to package directions. Add butter, eggs, cheese and salt; cook slowly until cheese melts. Remove from heat and add

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Use Spanish Influence On Chicken

Make a chicken dish, accented with the Spanish influence. It will be a permanent part of your recipe collection.

CHICKEN A LA SENORITA
1 3-Lb. chicken, cut-up
Seasoned flour
3 tbsps. Spanish olive oil
1 medium onion, chopped
1 can (7 ozs.) minced clams
1 can (10½ozs.) condensed cream of mushroom soup
½ cup water

Dust chicken pieces with seasoned flour; brown until crisp in the olive oil. Remove chicken pieces as they brown. Add onion to the oil in pan, cook over moderate heat until tender; add canned clams with their juice; the canned soup and the water. Stir and simmer until well-blended, then replace chicken in sauce. Cover, simmer about 20 minutes. (Sauce will have no discernible flavor of either clams or mushroom soup, only a subtle, delicious blend of flavors with chicken predominating.) Makes six servings.

MRS. R. P. MORTON

SELECTED RECIPES OF

Mrs. R. P. Morton

VADA'S FRUIT CAKE
2 lbs. shelled pecans
2 lbs. pitted dates
½ lb. candied cherries
2½ cups coconut
½ lb. candied pineapple
2 cans condensed milk

Cut fruit and nuts in small pieces. Place in large bowl, and add coconut and milk. Blend well. Line large pan with waxed paper, allowing paper to stand two inches above pan. Pour mixture into pan and bake one hour in 325 degree oven. Remove paper while cake is still hot.

CLEO'S CAKE FROSTING
¾ cup sugar
½ cup evaporated milk
½ stick butter or margarine
½ cup nuts
½ cup coconut
½ tsp. vanilla

Combine sugar, milk and butter. Boil two minutes over medium heat and add nuts, coconut and vanilla. Makes enough to frost two layers (tops only) or one 8 x 10 inch loaf cake.

COCOA BARS
¼ cup butter or margarine
1 cup sugar
1 tsp. vanilla
2 eggs
¼ cup milk
1 cup sifted flour
2 tbsps. cocoa
¼ tsp. salt
½ cup nuts

Cream butter to soften. Gradually add sugar and vanilla, creaming well. Beat in eggs, one at a time. Stir in milk. Sift together dry ingredients, and add to creamed mixture. Add nuts. Spread into greased 9x9x2 inch pan. Bake in 375 degree oven until done (about 40 minutes). Top at once with following frosting.

COCOA FROSTING
1½ tbsps. cocoa
1 tbsp. milk
¼ tsp. vanilla
1½ tsp. soft butter
⅔ cup powdered sugar

Blend ingredients with spoon, and frost cake. When cool, cut into bars. Makes two dozen.

COCONUT CAKE FROSTING
½ cup light corn syrup
¼ cup sugar
2 egg whites
½ tsp. vanilla
1 cup coconut

Mix all ingredients except coconut in double boiler. Beat over hot water until it stands in peaks. Add coconut, and spread on cake.

PECAN AND DATE CREAM PIE
2 cups sugar
4 tbsps. flour
2 cups milk
4 eggs
¼ stick margarine
½ cup pecans
½ cup diced dates

Sift sugar and flour together in boiler. Add milk, eggs, margarine, nuts and dates. Cook until thickened. Pour into cooked pie crust.

PECAN PIE
1 cup pecans
3 eggs
1 tbsp. melted butter
1 cup light corn syrup
½ tsp. vanilla
1 cup sugar
1 tbsp. flour

Beat eggs. Add butter, corn syrup and vanilla. Stir until well blended. Combine sugar and flour, and blend with egg mixture. Add nuts, and pour into unbaked pie shell. Bake in 350 degree oven for 45 minutes.

OATMEAL COOKIES
½ cup shortening
1 cup sugar
1 egg
2 tbsps. buttermilk
1½ cups oats
1½ cups flour
⅛ tsp. salt
½ tsp. cinnamon
1 cup nuts (raisins or chocolate chips)
1 tsp. soda

Cream shortening and sugar, add egg. Combine flour, salt and cinnamon. Add soda to buttermilk, then add dry ingredients, alternately with the milk, to the shortening mixture. Add oats and nuts. Drop by spoonsful on greased cookie sheet. Bake in 350 degree oven for 12 to 15 minutes.

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SELECTED RECIPES OF
Mrs. James A. Puckett

MRS. JAMES A. PUCKETT

BRAN MUFFINS

½ cup shortening
1½ cups brown sugar
1 egg
3 cups whole bran cereal or raisin bran
1 cup sifted flour
1 tsp. double-acting baking powder
1 tsp. salt
½ tsp. soda
1 cup buttermilk

Blend shortening, brown sugar and egg in a bowl. Combine other dry ingredients and add alternately with buttermilk. Fill greased muffin cups two-thirds full of batter. Bake at 400 degrees for 18-20 minutes. Makes one and one-half dozen muffins.

POPOVERS

1 cup sifted flour
½ tsp. salt
1 cup milk
2 eggs

Beat all ingredients together until smooth. Pour into well greased deep muffin cups (¾ full). Bake at 425 degrees until golden brown, 35 to 45 minutes. Delicious served with butter and jelly. Makes five to nine popovers.

GRAHAM CRACKER CAKE

2 sticks butter
2 cups sugar
4 large eggs
1-lb. graham crackers (crumbled)
2 tsps. baking powder
2 tsps. vanilla
1 cup milk
1 cup nuts
1 lg. can pineapple (drained)
1 can flake coconut

Cream butter, sugar and eggs. Add crackers and baking powder. Add other ingredients. Bake in three layers in round pans lined with wax paper. Bake 40 minutes at 350 degrees.

ICING

1 stock butter
1 box powdered sugar
Enough pineapple juice to spread evenly.

Cream butter, sugar and juice. Spread on cake.

BUDGET BAKED BEANS

1½ lbs. hamburger meat
1 cup ketchup
2 tall cans pork & beans
1 tbsp. vinegar
1 pkg. dry onion soup
½ cup water
2 tbsps. butter

Saute' hamburger in butter. Add vinegar, ketchup, water and soup mix. Simmer for 10 minutes. Add pork and beans, and bake in large dish until it bubbles (about 45 minutes) in 400 degree oven. This recipe is ideal for a large family and can be doubled or tripled for large groups.

SELECTED RECIPES OF
Mrs. J. B. Apple

TEXAS HOT COCOA CAKE

1 stick margarine
½ cup cooking oil
3 tbsps. cocoa
1 cup water
2 cups sugar
2 cups flour
½ cup buttermilk
1 tsp. soda
2 eggs (beaten)
1 tsp. cinnamon
1 tsp. vanilla

Mix margarine with liquid shortening, add cocoa and water, put in a sauce pan and bring to a boil.

Sift flour and sugar in a large mixing bowl; to this add the hot liquid and beat.

Add beaten eggs, then the buttermilk (combined with soda). Add cinnamon and vanilla last.

Bake at 400 degrees for 35-40 minutes, using a 8½ x 13 inch pan.

TEXAS HOT COCOA ICING

1 stick margarine
2 tbsps. cocoa
6 tbsps. milk

Bring ingredients to boil and add one box powdered sugar. Beat; add one teaspoon vanilla and nuts if desired. Pour immediately over warm cake.

NEVER FAIL CORN BREAD

1 cup corn meal
½ cup flour
1 tsp. salt
1 cup buttermilk
½ cup sweet milk
½ tsp. soda
1 tbsp. baking powder
1 egg
¼ cup cooking oil

Beat egg slightly, add buttermilk, sweet milk, soda and baking powder. Then add the sifted flour, corn meal and salt. Last add the oil.

Grease baking dish generously and have the dish very hot. Pour in corn bread mixture and bake at 450 degrees for 30 minutes. (Use 8½ by 13 inch baking dish.) Also delicious to add one cup of leftover ground ham.

MRS. J. B. APPLE

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SELECTED RECIPES OF
Mrs. David Hodnett

SEA FOAM SALAD

1 No. 2½ can pears and juice
2 pkgs. lime gelatin
2 small pkgs. cream cheese
1 carton low calorie whipped topping

Heat pear juice with enough water to make two cups. Pour over lime gelatin and mix. While hot, pour in cream cheese (which has been mashed with two tablespoons of milk. When mixture is cool and thick, add pears which have been mashed with a fork. Add whipped topping and mix. Pour in desired shape molds and chill.

BACON AND EGG SALAD

½ head lettuce (torn in small pieces)
2 diced tomatoes
5 slices crisp crumbled bacon
3 boiled diced eggs
Dash of seasoned pepper
Dash of salt
1 tbsp. diced onion (optional)
Oil and vinegar dressing

Cook bacon slowly until very crisp, then crumble. Meanwhile, boil the eggs and dice. Combine all ingredients except salad dressing. Toss salad gently. Pour small amount of salad dressing over salad.

ARTIFICIAL STRAWBERRY SHORTCAKE

2 pkgs. strawberry gelatin
1 carton low calorie whipped topping
2 cups cold water
1 angel food cake

Add two cups hot water to gelatin and stir until dissolved. Add two cups cold water. Place in refrigerator until congealed. Stir half the whipped topping into the gelatin. Slice angel food cake into individual servings. Top with gelatin mixture and a puff of whipped topping on top of each piece. (This gelatin and whipped topping mixture is delicious served with a meal as a salad.)

ORANGE CHICKEN

1 (2½-3 lb.) chicken
Salt and pepper
Monosodium glutamate
¼ cup melted butter
2 tbsps. oil
3 tbsps. freshly squeezed orange juice
1½ tbsps. grated orange rind
½ tsp. rosemary
2 tbsps. chopped parsley
Orange slices (thin)

Cut up chicken and season with salt, pepper and monosodium glutamate. Combine remaining ingredients except the orange slices. Place chicken pieces on broiler pan or barbecue grill (six to eight inches from charcoal fire). Brush with orange butter mixture, and broil very slowly, turning frequently and brushing with mixture often until chicken is golden brown (about 45 minutes). Garnish platter of chicken with orange slices.

OVEN BARBECUED SPARERIBS

3 lbs. spareribs (sprinkled with powdered meat tenderizer)
½ cup brown sugar
1 tbsp. dry mustard
2 tsps. salt
¼ tsp. black pepper
⅜ tsp. ginger
½ tsp. cinnamon
1 can (8 oz.) tomato sauce
¾ cup vinegar
1¼ tsps. Tabasco sauce
2 tbsps. grated onion

MRS. DAVID HODNETT

1½ cloves garlic (crushed)

Preheat oven to 350 degrees and place spareribs on rack in broiler pan and roast 45 minutes (no salt). Pour off excess fat as it accumulates. Meanwhile, combine sugar and spices in sauce pan. Mix well. Add remaining ingredients and bring to a boil over medium heat, stirring often. Pour one-third of sauce over ribs and continue to roast 30 minutes. Turn ribs over. Pour one-half of remaining sauce over ribs. Roast about one hour longer until fully cooked. Brush often with remaining sauce the last hour until done.

BARBECUED BRISKET ROAST

1 large brisket roast
1 bottle liquid smoke
Garlic salt
Onion salt
Celery salt
½ bottle Worcestershire sauce
Barbecue sauce

Trim excess fat off roast. Pour one bottle liquid smoke into loaf pan lined with foil. Put brisket in pan, turning lean side down for one minute and sprinkle with garlic, onion and celery salts. Turn meat over and repeat process. Refrigerate overnight. Next day, pour on half a bottle of Worcestershire sauce, cover and seal tightly with foil. Cook at 275 degrees for 5 hours. Uncover, and spread top with barbecue sauce. Put back in oven uncovered for one more hour. Serve hot or cold.

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MRS. JOHN M. SCHULTZ

SELECTED RECIPES OF
Mrs. John M. Schultz

RED VELVET CAKE

½ cup shortening
1½ cups sugar
2 eggs
2 cups flour
1 tbsp. cocoa
½ tsp. salt
1 cup buttermilk
2 tbsps. vanilla
2 ozs. red food coloring
1 tbsp. vinegar
1 tsp. soda

Cream shortening, sugar and eggs. Sift flour, cocoa and salt together three times and add alternately to buttermilk, vanilla and food coloring. Add to creamed mixture and beat. Mix vinegar and soda together and add to mixture. Bake 30 minutes at 350 degrees in floured pans. Makes two layers.

ICING

1 cup milk
¼ cup flour
2 tsps. vanilla
1 cup sugar
1 stick margarine
½ cup shortening

Blend flour into milk and cook over low heat till pudding is formed. Let cool, and cream vanilla, sugar, margarine and shortening. Add to cooled mixture. Beat until looks like whipped cream. Ice cake and sprinkle with coconut.

BANANA BREAD

⅔ cup sugar
⅓ cup soft shortening
2 eggs
3 tbsps. sour milk or buttermilk
1 cup mashed bananas
2 cups sifted flour
1 tsp. baking powder
½ tsp. soda
½ tsp. salt
½ cup chopped nuts.

Cream sugar, shortening and eggs. Stir in milk and mashed bananas. Sift together flour, baking powder, soda and salt. Add to other mixture and blend in chopped nuts. Pour into well-greased 9x5x3 inch inch loaf pan. Let stand 20 minutes before baking. Bake at 350 degrees for 60 minutes or until it tests done.

LEMONADE COOKIES

1 cup margarine or shortening
1 cup sugar
2 eggs
3 cups sifted flour
1 tsp. baking soda
1 can (6 oz.) frozen lemonade concentrate, thawed

Cream margarine and sugar. Add eggs, one at a time, beating after each addition. Combine flour and baking soda. Stir into mixture alternately with half-cup lemonade concentrate. Drop by teaspoon two inches apart on ungreased cookie sheet. Bake at 400 degrees about 10 minutes or until edges are slightly brown. Remove from oven, brush lightly with lemonade concentrate and sprinkle with sugar. Cool.

Serve Sandwich Of Crackers, Icing

Children always enjoy tasty sandwich cookies made of graham crackers. Put two together with a thick paste made of powdered sugar, cream or milk, and a little vanilla. Spread this evenly on a cracker. Top with another cracker and press together. A little peanut butter added to the filling also gives an interesting taste.

GROUND BEEF CASSEROLE

1 lb. ground beef
½ chopped onion
1 can cream of mushroom soup
1 can cream of celery soup
3 tbsps. soy sauce
1 cup chopped celery
1 can drained bean sprouts
1 can drained mushrooms
½ cup quick-cooking rice

Brown ground beef in large skillet. Add other ingredients and heat a few minutes, then place in a shallow baking dish. Bake 45 minutes at 350 degrees.

CHICKEN SPAGHETTI

1 large hen
2 large onions
1 No. 2 can tomatoes
1 No. 2 can small English peas
1 small can mushrooms
2 cloves garlic
1 bell pepper
2 sticks margarine
1 box spaghetti
Grated cheese to sprinkle over individual servings.

Boil and de-bone chicken. Save broth. Heat margarine, add chopped vegetables, cook until done. Add tomatoes, peas and mushrooms; add to chicken and broth and, simmer 30 minutes over low heat.

PEPPER STEAK

Steak
1 envelope onion soup
1 chopped green pepper
3 cups water

Cut steak into small strips. Put approximately one inch cooking oil in heavy skillet, and brown meat. (Do not salt, pepper or flour meat.) Add one envelope onion soup and one chopped green pepper with water. Put lid on skillet and simmer at least one hour. Just before serving, thicken gravy with four and serve over rice.

Try Green Bean Casserole Today

A friend's version of a popular casserole:

GREEN BEAN CASSEROLE

2 pkgs. (each 10 ozs.) frozen French-style green beans
1 can (10½ ozs.) condensed cream of mushroom soup
¼ tsp. celery salt
¼ tsp. soy sauce
1 can (3½ ozs.) French fried onions

Cook green beans in one cup boiling water; do not add salt. Bring to a boil, breaking up beans with a fork; cover and boil three minutes or until beans lose their raw taste, but are still green and crisp. Drain beans, reserving one-half cup of the liquid. In a 1½-quart casserole combine the beans with the mushroom soup, celery salt, soy sauce and half the onions. Add the half cup reserved liquid. Arrange the remaining onions over the top. Bake in a moderate (350 degrees) oven until very hot and the onion rings are crisp and brown — 20 to 30 minutes. Makes six servings.

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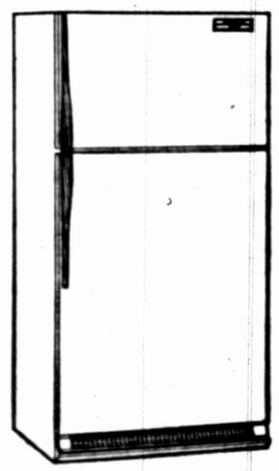

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MRS. PRESTON BRIDGES

SELECTED RECIPES OF
Mrs. P. T. Bridges

TUNA BAKE

½ cup chopped green pepper
3 tbsps. chopped onion
3 tbsps. fat
1 tsp. salt
6 tbsps. flour
1 can chicken with rice soup
1½ cups milk
1 7-oz. can tuna
1 tbsp. lemon juice (fresh, frozen or canned)

Fry pepper and onion in hot fat until golden brown. Add salt and flour; blend. Add soup and milk and simmer until thick. Add tuna and lemon juice. Pour mixture into greased baking dish. Bake in 425 degree oven for 30 minutes. Serves six to eight.

GOLDEN BAKED FISH

2 tsps. salt
½ cup milk
Halibut steaks
1½ cups crushed corn flakes
2 tbsps. melted butter

Dissolve salt in milk; dip fish in milk then in corn flakes. Pour butter over fish and place on greased cookie sheet. Bake in 400 degree oven for 20 minutes. Serve with tartar sauce.

SALMON LOAF

1 tbsp. lemon juice
1 1-lb. can (2 cups) salmon, drained
1 cup medium white sauce
½ cup cream
½ tsp. salt
1 beaten egg
½ cup chopped celery
1 cup dry bread crumbs

Add lemon juice to salmon, then add white sauce, milk, salt, egg, celery and bread crumbs. Mix. Bake in greased casserole or loaf pan at 350 degrees until brown (about 30 minutes). Serves six.

MEDIUM WHITE SAUCE FOR SALMON LOAF

Melt two tablespoons butter in upper part of double boiler over low heat. Add two tablespoons flour and blend. Add one cup milk, stirring constantly. Add ½ cup cold milk, blend, and stir in other heated half cup milk. Cook until thick and smooth, stirring constantly. Add one-fourth teaspoon salt and dash white pepper. Cover, cook for five to eight minutes. Makes one cup sauce.

FRENCH FRIED SHRIMP

1 cup flour
½ tsp. sugar
½ tsp. salt
1 egg
1 cup ice water
2 tbsps. melted fat
2 lbs. fresh shrimp

Combine ingredients except shrimp. Beat well. Peel shell from shrimp and cut slit through center back without severing either end. Devein. Dry shrimp and dip into batter. Fry in deep hot fat until brown. Drain and serve with tartar sauce. Serves six.

CURRIED SHRIMP

¼ cup melted butter
¼ cup flour
½ tsp. salt
Dash paprika
½ to 1 tsp. curry powder
1½ cups milk
3 tbsps. catsup
¼ cup cooking sherry
1½ cups boiled shrimp
2 cups cooked rice or ⅔ cup uncooked rice

Blend butter, flour and seasonings; stir in milk. Cook until thick and smooth, stirring constantly. Add catsup, sherry and shrimp to the first mixture. Heat through and serve over hot rice. Sprinkle with parsley. Serves six.

SALMON CROQUETTES

1 7-oz. can slamon
½ cup flour
1 tbsp. baking powder

Drain salmon, set juice aside. Add baking powder to juice, letting mixture foam. Combine salmon and flour. Add juice and form into balls. Fry in hot grease until brown. Serve with tartar sauce.

TARTAR SAUCE

1 cup mayoniase
1 tsp. grated onion
1 tbsp. minced dill pickle
1 tsp. minced parsley
1 tsp. chopped pimento

Combine mayonaise and onion. Add pickle, parsley and pimento. Mix well.

Make Green Salad Tempt Little Ones

Here is a low-calorie salad that may be served with a rich dressing.

ORANGE SALAD

1 envelope unflavored gelatin
2 cups orange juice
1 cup finely diced celery
Membrane-free sections from 2 medium oranges, drained

Sprinkle gelatin over one cup of the orange juice to soften — about five minutes. Heat remaining one cup of the orange juice to boiling point; add to softened orange juice; stir to dissolve. Add celery and orange sections; turn into half-cup molds or six-ounce custard cups. Chill until set. Unmold. Garnish with lettuce and, if desired, serve with Roquefort dressing for non-dieters.

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SELECTED RECIPES OF

Mrs. E. L. Fannin

BAKED HAM

8 to 10 lb. ham
4 large Irish potatoes
8 to 10 large carrots
1 large onion
4 celery sticks

Wrap ham, potatoes with skins, peeled carrots, onion, and celery in heavy foil. Bake in 350 degree oven for three hours.

LIME SALAD

1 pkg. lime gelatin
1 pkg. cream cheese, softened
½ pt. whipping cream
12 small marshmallows
½ cup pecan pieces
¼ cup maraschino cherries

Prepare gelatin according to directions. (Pineapple juice may be substituted for half the water.) Chill until mixture starts to jell. Mix cream cheese, pineapple, whipped cream, and marshmallows; adding nuts and cherries last. Combine with gelatin, and stir lightly with a fork. Chill until firm. Makes six to eight servings.

YEAST BISCUITS

1 cup warm milk
1 pkg. dry yeast
2 tbsps. sugar
1 tsp. baking powder
1 tsp. salt
¼ cup shortening
2½ cups flour

Combine warm milk, yeast, sugar and salt. Stir until dissolved, then add shortening, flour and baking powder. Mix well. (Dough will be sticky.) Roll out on floured board and cut with biscuit cutter. Place on cookie sheet or in baking pan, and let rise 30 minutes or until double in size. Bake in 450 degree oven until brown.

LEMON CHIFFON PIE

1 baked 9-inch pie shell
2 pkgs. lemon pie filling
4 egg whites
¼ cup sugar

Prepare pie filling according to directions on package. Beat egg whites until stiff, fold into pie filling. Pour mixture into cooked pie shell. Chill and serve. Top with whipped cream if desired.

SUGAR COOKIES

¾ cup sugar
2 eggs
2 tsps. baking powder
2 tbsps. vanilla
¾ cup shortening
2 cups flour
½ tsp. salt

Cream shortening and sugar; add eggs and vanilla. Combine

(Continued On Page 15)

MRS. E. L. FANNIN

MRS. JOHN BURGESS

SELECTED RECIPES OF

Mrs. John Burgess

FRENCH ONION SOUP

1 tbsp. butter
¾ cup sliced onions
½ tsp. sugar
1 tbsp. flour
4 cups water or consomme
Salt and pepper to taste
4 thick slices French bread
Italian cheese

Melt butter in large sauce pan. Add onions and cook slowly until soft. Add sugar and flour, stir and cook one minute, then add water or consomme. Season to taste and simmer at least 30 minutes. Add more water if needed to make about four cups. (Let mellow a day to develop the finest flavor.) To serve, toast four slices bread. Then place toast in separate bowl and pour soup over toast. Sprinkle with grated Italian cheese. Set bowls in 400 degree oven to melt and brown cheese.

FESTIVE PORK CHOPS

8 medium pork chops
Curry powder (as desired)
Salt
8 pineapple slices
4 spiced red crabapples
Parsley

Sprinkle pork chops generously on both sides with curry powder. Place in electric skillet and cook at 340 degrees until brown on both sides. Salt to taste. Arrange on platter with pineapple slices, apples and parsley. (Do not add cooking oil to pan, and do not flour chops.)

FRENCH APPLE PIE
Crust

2 cups flour
¾ cup shortening
1 tsp. salt
Cold water

Work flour, shortening and salt together with fingers until crumbly; then add six or seven tablespoons cold water, working

Continued On Page 15)

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MRS. DON LOVELADY

SELECTED RECIPES OF

Mrs. Don Lovelady

PINEAPPLE DESSERT

30 to 35 vanilla wafers, crushed
1 No. 2 can crushed pineapple
½ pt. whipping cream
2 cups powdered sugar
2 eggs
¼ lb. butter

Cream sugar, eggs, butter. Assemble cream and drain pineapple. Assemble in loaf pan as follows:

Layer of crumbs, cream mixture, pineapple, whipped cream, sprinkle remaining crumbs on top. Chill overnight and cut in squares for serving.

STRAWBERRY NUT PIE

1 can condensed milk
1 pkg. drained strawberries
1 cup pecans, chopped
½ pt. cream, whipped
Juice of 2 lemons

Mix in order listed. When adding lemon juice, add slowly, beating continually with electric mixer set on medium speed.

Pour into 9-inch baked pie shell or graham cracker crust. Chill before serving, and top with whipped cream if desired.

CONGEALED SALAD

1 pkg. lemon gelatin
1 pkg. lime gelatin
1½ cups hot water

Mix and let stand in refrigerator until thickened. Fold in

1 tall can evaporated milk
1 small can pineapple, crushed and drained
½ cup pecans, chopped

Return to refrigerator to set before serving.

FRENCH STYLE GREEN BEANS

2½ stick margarine
½ cup green pepper
1 small jar pimiento
3 cans French style green beans
1 can mushroom soup
1 small can evaporated milk
½ cup Ritz cracker crumbs

Cook green pepper and pimiento in margarine until tender. Drain all green beans and add to mixture. In another pan, heat mushroom soup and milk. Combine both mixtures in baking dish. Crumble Ritz crackers and grated cheese on top. Bake 30 minutes at 350 degrees.

BAKED BEANS

1 can pork and beans
1 can ranch style beans
4 tbsps. brown sugar
½ cup catsup
1 tsp. Worcestershire sauce
1 onion, chopped
1 small green pepper, chopped
1 cup celery, chopped
Salt, if needed

Brown onion, pepper and celery in bacon drippings. Add other ingredients. Bake at 325 degrees for two hours.

RICE AND BROCCOLI

3 tbsps. butter
¼ cup chopped green pepper
½ cup chopped celery
½ cup chopped onion
2 cups cooked rice
1 can cream of chicken soup
½ cup milk
1 pkg. broccoli, thawed
½ lb. soft processed cheese

Saute vegetables in butter, combine with rice, milk and cheese. Pour over broccoli and bake in a covered casserole at 350 degrees for 30 to 40 minutes.

LASAGNA

1 lb. ground meat
1 can tomato sauce
2 garlic cloves, minced
2 envelopes spaghetti sauce mix
1 6-oz. pkg. mozerella cheese, grated
1 8-oz. pkg. lasagna
1 cup chottage cheese
1 No. 2 can tomatoes
½ cup Parmesan cheese

Brown meat, add sauce and sauce mix, garlic and tomatoes. Simmer 40 minutes, stirring occasionally.

Cook noodles. Arrange in casserole as follows: one layer noodles, one-third sauce, mozerella cheese, cottage cheese, noodles, sauce, mozerella cheese, cottage cheese, sauce, Parmesan cheese.

GREEN ENCHILADAS

1 can cream of chicken soup
1 small can evaporated milk
½ lb. soft processed cheese
1 small can green chilies, chopped
1 lb. ground beef, lightly browned
1 small can pimientos
1 dozen tortillas
½ lb. Longhorn cheese, grated
1 cup chopped onions

Heat soup, milk and processed cheese in top of double boiler until cheese is melted. Add chopped chilies and pimientos.

Combine grated Longhorn cheese, onions and meat. Fill each tortilla with meat mixture, roll tightly and place in long baking dish.

Pour cheese sauce over tortillas. Cover with aluminum foil. Bake at 350 degrees for 30 minutes. Serves eight.

Homemaking Aids

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Then place toast in separate bowl and pour soup over toast. Sprinkle with grated Italian cheese. Set bowls in 400 degree oven to melt and brown cheese.

FESTIVE PORK CHOPS

8 medium pork chops

Cold water

Work flour, shortening and salt together with fingers until crumbly; then add six or seven tablespoons cold water, working

(Continued On Page 15)

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1 can mushroom soup
1 small can evaporated milk
½ cup Ritz cracker crumbs

Cook green pepper and pimiento in margarine until

sauce mix, garlic and tomatoes. Simmer 40 minutes, stirring occasionally.

Cook noodles. Arrange in casserole as follows: one layer

HERALD

SELECTED RECIPES OF
Mrs. Billy W. Carlile

SHRIMP VIENNESE

6 large mushrooms, diced
1 tbsp. finely chopped onion
¼ lb. butter
1 tbsp. flour
1 tbsp. chopped fresh dill or 1 tsp. dried dill
½ cup chicken broth
½ cup light cream
Juice of ½ lemon
Salt and pepper
1 tbsp. white wine
1 lb. cooked, peeled and cleaned shrimp
2 cups cooked rice

Cook mushrooms and onion in half the butter until onions are pale yellow. Add flour and dill. Mix well; add broth and cream. Bring to boil; add lemon juice, salt, pepper and wine. Simmer until barely thickened, and add shrimp. Put rice in bottom of buttered casserole, and pour sauce on top. Distribute rest of butter in pieces over all, and bake at 325 degrees for 15 minutes. Do not overcook. Serves three or four. Best when made the day before or can be made even further ahead and frozen. For eight to 10 servings, use six pounds of shrimp.

TURKEY SOUP

1 turkey carcass
3 chicken bouillon cubes
½ cup celery
¾ cup shredded carrots
1 to 1½ cups brown rice
2 tsps. parsley
Dash of celery salt
Salt and pepper to taste
Any leftover pieces of turkey, cut fine

Barely cover carcass of turkey with water and bring to boiling point. Simmer overnight and strain broth. Add three bouillon cubes, celery and shredded carrots. Simmer until tender, about 30 minutes, add cooked brown rice, parsley, celery salt and seasonings. Add leftover turkey.

NUTMEG LOGS

3 cups flour
1 tsp. nutmeg
1 cup butter
¾ cup sugar
1 egg
2 tsps. vanilla
2 tsps. rum flavoring

Sift together flour and nutmeg. Cream butter and sugar and blend in egg and flavorings. Gradually add dry ingredients and mix together. Shape into logs one-half inch in diameter, cut in three inch lengths and bake at 350 degrees for 12 to 15 minutes.

ICING

3 tbsps. butter
½ tsp. vanilla
1 tsp. rum flavoring
½ cup confectioners sugar
2 or 3 tbsps. evaporated milk

Mix butter, vanilla and rum flavoring, blend in confectioners sugar and add milk.

PINEAPPLE PHILLY PIE

3 eggs
¾ cup sugar
½ cup pineapple juice
2 tsps. grated lemon rind (optional)
1 8-oz. pkg. cream cheese
1 3-oz. pkg. cream cheese
1 9-inch baked pastry (Crumb crust is best)
½ pt. whipping cream, whipped and sweetened
1 small can crushed pineapple, well drained

Beat eggs in top of double boiler with spoon, add sugar, juice and rind. Cook over hot water, stirring constantly until custard is thick and smooth. Cool, gradually add to cream cheese, blending until smooth in mixer. Add small can crushed pineapple, well drained. Fold in approximately one-half cup of the whipped cream. Pour in pastry shell and chill overnight. Garnish with whipped cream.

TORTE

1 pound cake cut in layers
2 4-oz. German sweet chocolate melted in ¼ cup hot coffee
1 tbsp. cognac or brandy
1½ cup whipping cream

Let chocolate cool and add brandy. Add whipped cream to which has been added small amount of powdered sugar. Frost layers, tops and sides. Chill overnight.

ALMOND POUND CAKE

1 cup cooking oil
3 cups unsifted flour
½ tsp. salt
½ tsp. soda
1 cup buttermilk
2 tsps. almond extract
4 eggs
3 cups sugar

Mix ingredients together and put in greased and floured pan, either tube pan or Bundt pan. Bake approximately 45 minutes at 350 degrees. (Test cake for doneness because sometimes it takes longer to bake.)

OATMEAL COCONUT CRISPIES

1 cup shortening
1 cup brown sugar
1 cup granulated sugar
2 well-beaten eggs
1 tsp. vanilla
1½ cups sifted flour
1 tsp. salt
1 tsp. soda
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. allspice
1½ cups quick cooking oats
1½ cups flaked coconut
¾ cup chopped nuts

Thoroughly cream shortening and sugars; add eggs and vanilla. Beat well, sift dry ingredients and add to creamed mixture. Add oats, nuts and coconut. Mix well, drop by teaspoon on cookie sheet. Bake at 350 degrees for 10 minutes. Makes five dozen cookies.

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MRS. BILLY W. CARLILE

Use Lemon Juice In French Dressing

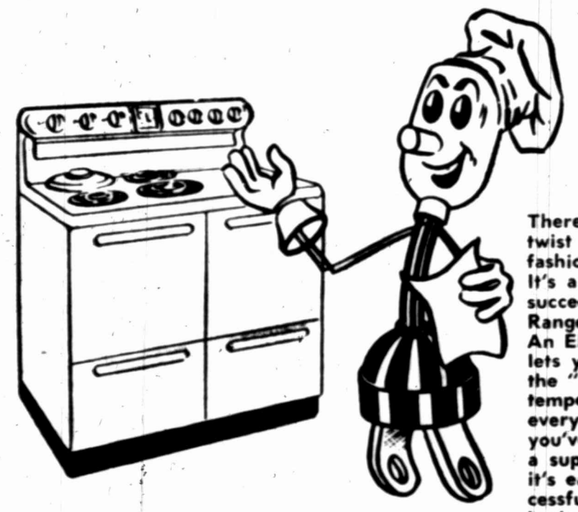
French dressing made with lemon is just right for certain salads.

LEMON DRESSING

½ cup olive oil
2 tbsps. fresh lemon juice
¼ tsp. salt
⅛ tsp. white pepper
⅛ tsp. dry mustard

In a screwtop jar, thoroughly shake together all the ingredients. Use on a tossed salad of romaine and sweet green grapes (seedless or halved and seeded). Store any remaining dressing in refrigerator.

Great Cooks Prefer An Electric Range



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Cap Rock Electric Cooperative, Inc.
STANTON, TEXAS

Mrs. Burgess' Recipes

(Continued From Page 14)

until dough holds together. Divide into two equal balls; roll one on floured pastry cloth to line nine-inch pie tin. Roll second ball to make top crust.

Filling

1 lb. peeled and sliced apples
½ tsp. cinnamon
½ tsp. nutmeg
2 tbsps. lemon juice
¼ cup seedless raisins
½ cup white sugar
1 cup brown sugar
¼ stick butter
2 tbsps. flour
½ cup shelled pecans
¼ cup milk (ample)

Arrange apples in the lined pie tin and sprinkle with lemon juice, nutmeg and cinnamon. Spread evenly with white sugar and raisins. Mix brown sugar, flour and butter in bowl; when well blended, sprinkle over top and dot with pecans. Add most of milk, cover with pastry top, pricking with a fork; brush rest of milk on pastry. Bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees, and bake another 30 minutes.

HARD SAUCE

½ cup butter
1½ cups powdered sugar
1 tbsp. boiling water
1 tsp. brandy or rum

Cream butter until light. Cream in sugar and add one tablespoon boiling water. Beat in brandy or rum and pour over baked pie.

SALMON CASSEROLE

1 cup macaroni (4 ozs.)
1 can celery soup
½ cup milk
2 cups salmon
¼ cup chopped pimiento
1 cup shredded cheese

Cook macaroni, drain. Combine cream of celery soup and milk, stir in macaroni, salmon, pimiento and half the cheese. Turn into greased casserole dish and bake at 375 degrees for 30 minutes. Sprinkle cheese and pimiento on top after baking.

CHOCOLATE CAKE

½ cup boiling water
6 tbsps. cocoa
1¾ cup flour
1½ cups sugar
1 tsp. soda
1 tsp. salt
½ cup shortening
¾ cup milk
1 tsp. vanilla
2 unbeaten eggs

Mix boiling water and cocoa together and stir until paste is formed. Set aside. Sift into bowl; flour, sugar, soda and salt. Add shortening, milk, vanilla and eggs to mixture and beat for two minutes with electric mixer. Add chocolate paste and beat one more minute. Pour into greased and floured pans (two layers). Bake about 33 minutes. Cool on cake racks.

ICING

1 cup sugar
⅛ tsp. salt
1 tbsp. white corn syrup
¼ cup water
1 egg white
½ tsp. vanilla

Mix sugar, salt, syrup and water in pan and boil slowly until mixture spins a 6 to 8 inch thread (238 to 242 degrees). Beat egg white until stiff enough to hold point, and add about one-fourth cup marshmallow cream. Pour hot syrup very slowly into the egg whites and marshmallows, beating constantly with mixer until stiff enough to form peaks. Add vanilla and continue beating until fluffy and holds its shape. If icing does not set, add two to three tablespoons powdered sugar until mixture is stiff.

Mrs. Fannin

(Continued From Page 14)

flour, baking powder, salt and add to creamed mixture. Drop by teaspoonsful on ungreased cookie sheet and flatten with bottom of glass dipped in sugar. Bake at 400 degrees until lightly browned. Remove from pan while warm.

PECAN CAKE

1 lb. butter
6 eggs
2 ozs. lemon extract
1 lb. white raisins
2 cups sugar
4 cups flour
1 qt. chopped pecans
1 tsp. baking powder

Cream butter, sugar, egg yolks; then add lemon extract. Beat egg whites until stiff and fold into other mixture, using very large bowl. Bake in angel food cake pan that has been greased and floured. Cook about 1½ hours in 300 degree oven. (Place pan of water in bottom of oven.)

COOKED SALAD DRESSING

2 beaten egg yolks
½ cup sugar
¾ cup vinegar
3 tbsps. mustard
3 tbsps. butter
1 tsp. salt

Combine egg yolks, sugar and vinegar. Cook in double boiler until thickened, then add remaining ingredients. Beat with mixer or blender. Makes good dressing for cabbage slaw, combination salad or Waldorf salad.

PANTRY PICK-UPS

Getting ready to deep-fat fry? It usually takes about 20 minutes to heat the fat to the proper temperature.

* * *

When a recipe for candy or frosting directs you to cook the syrup until it spins a two-inch thread, the mixture should be cooked to 230 to 234 degrees on a candy thermometer.

* * *

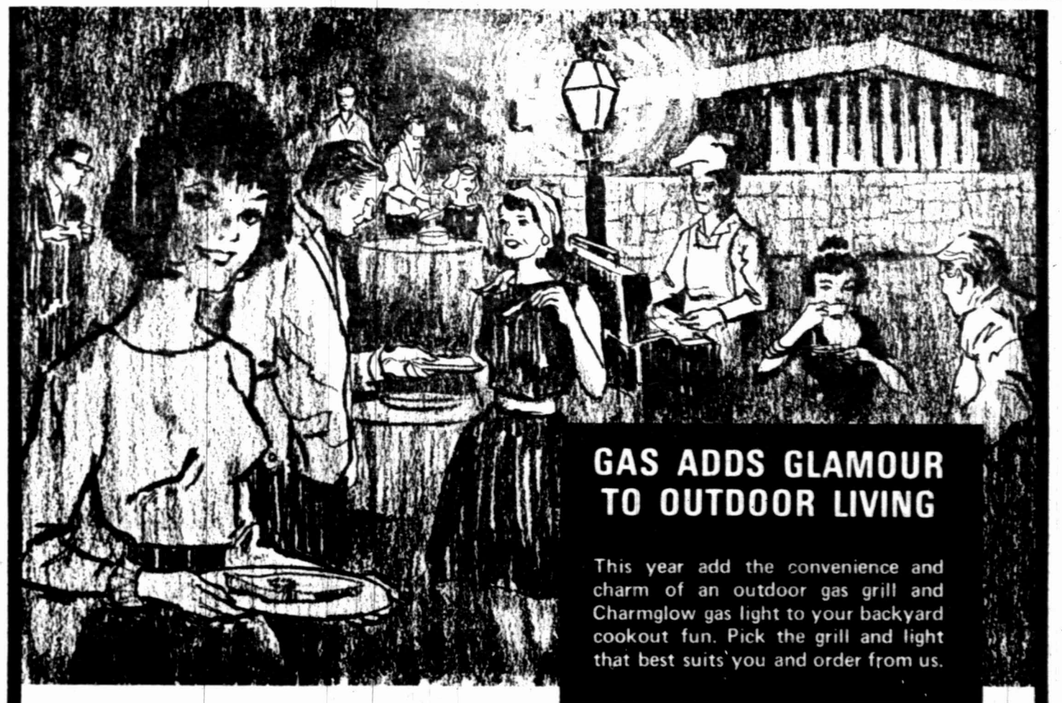
Recipes using yeast usually call for scalded milk. To scald milk, heat over direct low heat until bubbles appear around the edge or over simmering water until a thin film appears on top of the milk.

* * *

Chop the fruit in orange marmalade and chop some raisins, too. Mix the combination with cream cheese and use as a filling for nut-bread sandwiches.

* * *

Allow macaroons to dry thoroughly before trying to grind them into fine crumbs. The dry macaroons may be ground in a food chopper, an electric blender or with a roll-



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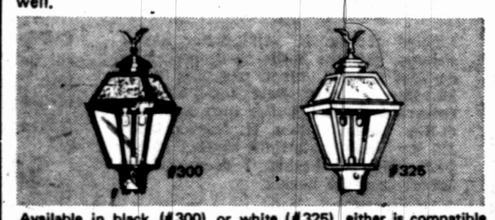

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Pioneer Natural Gas Company

SELECTED RECIPES OF Mrs. T. M. Cudd

ONE DISH ENCHILADAS

1 doz. tortillas
1 can cream of chicken soup
1 can cream of mushroom soup
1 can enchilada sauce
1 cup water
1 small onion
½ lb. cheddar cheese
2 lbs. ground meat

Mix soups, water and enchilada sauce together. Brown ground meat. Use long baking dish, and tear six tortillas in small pieces. Layer: meat, onion, cheese and sauce. Make two complete layers. Bake 35 minutes at 375 degrees.

FRUIT DIP

1 large pkg. cream cheese
½ carton sour cream
3 tbsps. apricot preserves
½ can coconut
½ cup finely chopped pecans

Mix until smooth. Chill, then dip fresh strawberries, pineapple chunks and banana slices into mixture.

FRESH FRUIT PIE

1 cup sugar
1 small can crushed pineapple
1 heaping tbsp. corn starch
2 cold bananas
1 can coconut
1 carton whipping cream
½ cup nuts
1 9-inch pie crust, baked

Boil until slightly thick, sugar, pineapple and corn starch. Cool. Slice bananas in bottom of pie crust. Pour cooled pineapple mixture over bananas. Whip cream and add coconut and nuts. Top pie with whipped cream mixture. Chill.

STRAWBERRY CREAM PIE

1 large baked pie shell
¾ cup sugar
1 pkg. strawberry gelatin
1¼ cups boiling water
1 large can evaporated milk
1 pkg. frozen strawberries

Chill sugar, gelatin and water until mushy. Chill can of milk and whip like whipping cream. Beat gelatin and add strawberries. Fold in whipped cream. Pour into pie shell.

YEAST BISCUITS

1 cup warm milk
1 pkg. dry yeast
2 tbsps. sugar
2½ cups flour
1 tsp. baking powder
1 tsp. salt
¼ cup shortening

Mix milk, yeast and sugar. Let stand for 10 minutes. Add dry ingredients. (Dough will be sticky.) Roll out and cut. Bake in greased pan at 450 degrees for 12 to 15 minutes.

CINNAMON ROLLS

Add ½ cup sugar to dough. Roll into large thin rectangle and spread with soft butter and sprinkle with one-third cup sugar and two teaspoons cinnamon. Roll dough and cut and bake as before.

ICING

4 tsps. milk
½ cup powdered sugar

Heat until sugar melts and pour over rolls.

BISCUIT CASSEROLE

1 macaroni and cheese dinner
1 small can corn
1 small can peas
1 lb. ground meat
1 small can tomato sauce
1 small onion
1 can biscuits

Fix macaroni and cheese dinner as directed on box. Add tomato sauce. Brown ground meat and add with corn, peas and chopped onion. Add together with macaroni and place in casserole dish and top with biscuits. Cook at 350 degrees for 30 minutes or until biscuits are brown.

MOIST CHOCOLATE CAKE

2 cups flour
2 cups sugar
1 stick margarine
3 tsps. cocoa
1 cup water
½ cup shortening
½ cup buttermilk
1 tsp. soda
2 eggs
1 tsp. vanilla

Mix flour and sugar. In sauce pan bring to a boil shortening, water, margarine and cocoa. Add boiling mixture to flour. Blend well. Add buttermilk, soda, eggs and vanilla. Blend well. Bake at 350 degrees for 30 minutes. Use 13x9x2 inch pan.

ICING

1 stick margarine
3 tsps. cocoa
6 tsps. milk
1 box powdered sugar
1 tsp. vanilla

Bring margarine, cocoa and milk to a boil. Remove from heat. Add powdered sugar and vanilla. Pour over hot cake.

MRS. T. M. CUDD

PANTRY PICK-UPS

Classic cuisine: when you serve sauerbraten, accompany it with potato pancakes and braised red cabbage.

* * *

Both thyme and sage are excellent herbs to add to that split pea soup when you make it with a ham bone.

* * *

When poaching fish, professional chefs advise using very hot liquid for fillets and steaks, cold liquid for bulky fish that's cut in one piece.

* * *

When you are preparing boiled meat and vegetables you'll find that parsnips — added along with the usual onion, carrot, turnip and cabbage — make a fine flavor addition.

* * *

In a hurry to make potato salad for a picnic? Use canned white potatoes! — you'll need two one-pound cans to serve six.

* * *

Quick-to-put-together dessert for gourmet company: mix apricot preserves with brandy and serve over squares of butter-sponge cake topped with vanilla ice cream. Have the preserves and brandy on hand on a kitchen shelf, the cake and ice cream in the freezer.

* * *

Many good cooks like to start a turkey roasting breast side down, then turn the bird half way through the cooking time.

* * *

Having a broiled steak and baked potato main course? As an accompaniment for both, mix sour cream with crumbled blue cheese.

* * *

No baked or boiled ham on hand to add to that chef's salad? Cut slices of bologna or salami into thin strips and use instead of the ham. But do have Swiss cheese ready to go in — it's a "must" for a real chef's salad.

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SEARS, ROEBUCK AND CO.

SELECTED RECIPES OF Mrs. Dudley Owens

TORTILLA CASSEROLE

1 lb. ground beef
1 pkg. tortillas
1 lb. cheese, grated
1 medium onion, chopped
1 can cream chicken soup
1 can cream mushroom soup
1 small can taco sauce
1 small can green chilies
½ large can evaporated milk
2½ cups water.

Brown meat. Break tortillas in four pieces. Put in large baking dish. Layer the tortillas, meat, cheese and onions. Continue until all are used. Mix remaining ingredients and pour over the first mixture. Bake ½ hour at 350 degrees.

CHILI CON QUESO STEAK

1 lb. round steak, ½ inch thick
1 can green chilies, chopped
1 medium onion, sliced
½ lb. Longhorn cheese
¾ cup milk

Brown steak on both sides in small amount of fat. Salt, pepper to taste and sprinkle with garlic powder. Put chilies and onions on top of steak, cover with strips of cheese. Add milk, cover and simmer for 20-30 minutes.

ORANGE GELATIN SALAD

1 large box orange gelatin, dissolved in two cups hot water
1 pint orange sherbert melted in gelatin
1 small can frozen orange juice, full strength and thawed
1 can mandarin oranges, drained
1 can pineapple chunks, drained

Mix all ingredients and place in refrigerator until set.

GREEN CHILI POTATOES

Bake number of potatoes desired. When done, slice in half, remove from skins and mash. Save skins. Add one small can chopped green chilies and one tablespoon butter. Salt and pepper to taste. Mix well and return to skins. Place in oven and heat five minutes.

PECAN PIE

3 eggs
⅔ cup sugar
½ tsp. salt
⅓ cup melted butter
1 cup dark corn syrup
1 cup pecans
1 unbaked pie shell

Beat together first five ingredients with rotary beater. Mix in pecans. Pour into unbaked pie shell. Bake in 275 degrees oven for 40-50 minutes.

MRS. DUDLEY OWENS

CINNAMON COFFEE BARS

¼ cup soft shortening
1 cup brown sugar (packed)
1 egg
½ cup hot coffee
1½ cups sifted flour
1 tsp. baking powder
¼ tsp. soda
¼ tsp. salt
1 tsp. cinnamon
½ tsp. powdered cloves
½ tsp. nutmeg
½ cup chopped pecans

Cream together first three ingredients, then add coffee. Sift together next seven items and stir in. Mix in pecans. Spread in greased oblong pan. Bake at 350 degrees about 18-20 minutes. While warm, spread with Creamy Icing.

CREAMY ICING

1 cup sifted powdered sugar
¼ tsp. salt
1 tsp. vanilla
1½ tbsp. milk

Mix as listed. Spread over cake.

ICE BOX COOKIES

3 cups flour
2 cups brown sugar
½ tsp. soda
1 cup shortening
2 eggs
1 cup pecans
1 tsp. vanilla

Sift together first four ingredients, add other ingredients and mix well. Shape into rolls and wrap in waxed paper, place in refrigerator and chill. Slice and bake in 350 degree oven for 7-8 minutes.

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In a hurry to make potato salad for a picnic? Use canned white potatoes — you'll need two one-pound cans to serve six.

Quick-to-put-together dessert salad. Cut slices of bologna or salami into thin strips and use instead of the ham. But do have Swiss cheese ready to go in — it's a "must" for a real chef's salad.

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Store Hours: 9 A.M. to 5:30 P.M.

MRS. BILL BRIGHT

SELECTED RECIPES OF Mrs. Bill Bright

STUFFED GREEN PEPPERS

8 green peppers
1 lb. ground beef
½ cup onions
2 tbsps. fat
Buttered crumbs
4 medium tomatoes, chopped
1½ cups corn (fresh, frozen or canned whole kernel)
1 tsp. salt

Remove tops and seeds from green peppers; cook them in boiling water for five minutes and drain. Brown the ground beef and onions in the fat, add tomatoes, corn, salt, and pepper to taste. Let simmer a few minutes and stuff the peppers and top with buttered crumbs.

Package in individual freezer containers or pack enough in one container for a meal. Seal, label and freeze. To serve, place peppers in covered casserole and bake in moderate oven (350 degrees) for one hour. Stuffed peppers that are greased before baking will keep their color.

CHICKEN SPAGHETTI

1 hen (cooked and boned)
1 box spaghetti
1 medium onion
1 green pepper
1 can cream of mushroom soup
1 small can ripe olives
1 small can pimentoes
Grated cheese

Cook hen in large amount of water. Cook spaghetti in the pot of broth until tender. Cook onions and pepper in small amount of fat until tender. Add all other ingredients and fold spaghetti into mixture adding broth until juicy. Cook slowly in oven about 30 minutes. Sprinkle grated cheese over top and return to oven just until cheese is melted. Serve hot.

MOIST CHOCOLATE CAKE

2 cups flour
2 cups sugar
1 tsp. soda
1 tsp. salt
½ cup shortening
½ cup buttermilk
½ cup cocoa (mix enough water to make one cup liquid)
2 eggs
1 tsp. vanilla
1 cup boiling water (in addition to water added to cocoa)

Sift the flour, sugar, soda, and salt together in large bowl. To the dry ingredients add the shortening, buttermilk moistened cocoa and eggs. Beat two minutes, and add vanilla and boiling water. Bake for one hour at 350 degrees. Can be baked and iced in oblong pan. The batter will be very thin.

CHOCOLATE ICING

2 cups sugar
2 tbsps. white corn syrup
1 small can milk
1 stick margarine
1 small pkg. chocolate chips
1 tsp. vanilla

Bring the sugar, corn syrup and milk to a boil and cook three minutes. Remove from heat and add margarine, chocolate chips and vanilla. Beat until smooth and creamy.

CHERRY COBBLER

1 stick margarine
1 cup flour
1 cup sugar
1 tsp. baking powder
1 cup milk
1 can pitted cherries (if sour, sweeten to taste)

Melt the margarine in an oblong pan. Mix the flour, sugar, baking powder and milk. Pour this mixture into the pan containing the melted margarine. Spread the cherries evenly over entire mixture and bake at 375 degrees about 30 minutes or until crust is evenly browned. (Fresh or frozen peaches may also be used instead of the cherries.) Serve hot topped with ice cream.

FROZEN DELIGHT

1 can condensed milk
⅓ cup lemon juice
2 pkgs. sliced frozen strawberries
1 cup chopped pecans
2 cartons whipped cream
1 angel food cake

Mix the condensed milk and lemon juice. Fold in pecans, strawberries, and whipped cream. Fold this mixture over small broken pieces of angel food cake. Freeze in airtight container. Serve frozen but remove from freezer about 10 minutes prior to serving so the pieces can be easily cut.

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PANTRY PICK-UPS

Next time you shape finger rolls from yeast-bread dough, brush them with an egg wash and sprinkle with poppyseeds.

When you prepare a soft custard sauce with egg yolks, you can beat the egg whites to the soft peak stage and fold them into the cold sauce. Do this just before serving. In summer, the custard is delightful over sliced peaches or blueberries or a combination of the two fruits.

When a recipe calls for egg whites that are "slightly rounded," beat the whites until the peaks tip over slightly when the beater is slowly withdrawn.

A sponge cake batter that is usually baked in a 9-inch angel-cake pan may also be baked in three oblong pans (each about 11 by 7 by 2 inches). The oblong sponge cakes will need about half the baking time required for the one large cake.

Ever serve ripe figs, with paper-thin slices of ham as a first course? For true gourmet fare, the ham should be the Italian type called prosciutto.

Although meat charts sometimes designate a pound of boneless meat as serving four, you may find it wise to count on this amount of meat serving only three.

When a quick bread or cake recipe calls for one cup of milk, you can substitute ½ cup evaporated milk plus ½ cup water.

Count on a pound of cube sugar as yielding a couple of hundred pieces. Handy to know when you're feeding a crowd.

If you use a cloth filter in making coffee, it's a good idea to wash it in a solution of baking soda and water. Some Scandinavian coffee pots come with cloth filters.

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Feed Family Athletes Plenty Of Juicy, Tender Grilled Steak

There's nothing like an after- and then the edges slashed to noon at the ball park to work prevent curling while cooking. up an appetite. Whether it's a In general steaks should be major league game or sandlot placed about four inches above ball, the best way to tackle the heat source and turned that appetite is with tender, once. A one-inch steak will re- juicy beef steak. T-bone steaks quire six to 10 minutes on each on the grill will score at an side to reach medium; about after-the-game barbecue. Keep 15 minutes for medium; and the menus simple with a mini- about 20 minutes for well mum of last minute prepara- done. A two-inch steak tion. Steaks are cooked to order as the fans are seated. A trio of seasoned toppers for the steaks, a bowl of cole slaw chilled before the game are easy accompaniments.

Choose top quality T-bone or porterhouse steaks cut one to two inches thick for grilling. These steaks branded with the two most trusted words in meat are the best guide to satisfying results. In some areas a new pre-tendered beef, ProTen, is available at the meat counter. Because all cuts of ProTen beef have increased tenderness, the familiar steaks with the blade and round bone are now tender enough to be charcoal grilled or broiled.

To prevent the steaks from sticking to the grill, rub the bars of the grill with suet or salad oil. Any excess fat should be trimmed from the steaks.

ZESTY SEASONED STEAK TOPPING

½ stick (¼ cup) butter or margarine)
2 tsps. chopped onions
2 tsps. chopped chives
½ tsp. dried basil leaves
½ tsp. poultry seasoning
Cream butter with above ingredients. Spread on hot broiled steak just before serving. Yield: One fourth cup.

TARRAGON SEASONED BUTTER

½ stick (¼ cup butter or margarine)
1 tsp. crushed tarragon leaves
1 tsp. white wine vinegar
Cream butter with tarragon and vinegar. Spread on steak just before serving. Yield: One-fourth cup.

BLUE CHEESE WHIPPED BUTTER

½ stick (¼ cup) butter or margarine
1 tbsp. crumbled blue cheese
Reserve one teaspoon crumbled blue cheese for garnish. Cream butter with remaining blue cheese. Spread on steak just before serving, and top with crumbled blue cheese. Yield: One-fourth cup.

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SELECTED RECIPES OF
Mrs. James E. Cherry

MRS. JAMES E. CHERRY

CHERRY PIE

¾ cup sugar
2 tbsps. quick-cooking tapioca
Dash salt
2 cups canned, pitted sour drained cherries (1 No. 2 can)
1 cup cherry juice
1 tbsp. butter or margarine
1 recipe plain pastry

Combine juice, sugar, tapioca, salt and cherries and let stand about 15 minutes. Line a nine-inch pie pan with pastry and fill with cherry mixture. Dot with butter, and adjust top crust. Flute edges. Bake in hot oven for 45 minutes to one hour. Note: For 8-inch pie, use only one-half cup cherry juice. (Other ingredients remain same.)

MARASCHINO QUICK CAKE

½ cup shortening
2¼ cups sifted cake flour
1½ cups sugar
3 tsps. baking powder
½ tsp. salt
¼ cup maraschino cherry juice (from 5-oz. bottle)
16 maraschino cherries (cut in eighths)
½ cup milk
4 unbeaten egg whites
½ cup chopped walnuts

Stir shortening, just to soften. Sift in dry ingredients. Add cherry juice, cherries, milk and mix all ingredients until flour is dampened. Then beat two minutes, and add egg whites. Beat two minutes longer. Fold in nuts and bake in 2x8x1½ inch greased and floured pan at 350 degrees for 30 to 35 minutes. Frost with fluffy frosting.

TUTTI-FRUTTI BARS

¼ cup butter or margarine
½ lb. marshmallows
½ tsp. vanilla
½ cup chopped, candied cherries
½ cup chopped pecans
1 5½-oz. package crisp rice cereal

Heat butter and marshmallows over hot water until thick and syrupy. Beat in vanilla, and add cherries and pecans. Place crisp rice cereal in large pan. Pour marshmallow mixture over it while stirring briskly. Press extra candied cherries and pecans into top of mixture. Makes about 12 bars.

SELECTED RECIPES OF
Mrs. James Duncan

STEAK DIANE

2 sirloin strips, fairly thin
2 tbsps. Worcestershire sauce
Salt and pepper to taste
2 tbsps. A-1 sauce
4 tbsps. butter
1 tbsp. chopped chive
1 tbsp. brandy

Hit steak gently with a saucer a few times and then reshape. Sprinkle salt and fresh ground pepper on both sides and brown in two tablespoons butter in hot skillet. Mix Worcestershire sauce, two tablespoons butter and chive and add to steak and baste. Flame with one tablespoon brandy. Serve in chafing dish.

CHEESE FONDUE CASSEROLE

8 slices stale salt rising bread
Butter
20 ozs. grated sharp cheese
6 eggs
1 minced green onion and top
1 tbsp. brown sugar
¼ tsp. paprika
½ tsp. dry mustard
½ tsp. beau monde
Salt and pepper
½ tsp. Worcestershire sauce
Dash of red pepper
2½ cups coffee cream
Pan of water

Butter bread and dice small. Arrange bread in casserole and alternate with cheese. Mix in a blender: eggs, onion, sugar, paprika, dry mustard, beau monde, salt and pepper, sauce and red pepper. Stir in coffee cream and pour over bread. Set in refrigerator 24 hours. Bake in pan of water one hour at 300 degrees.

BLUEBERRY DESSERT

2 eggs, well beaten
8 ozs. cream cheese
½ cup sugar
½ tsp. vanilla
1 cup fresh blueberries
½ pt. whipping cream
Graham cracker crust

Beat eggs, cream cheese, sugar and vanilla until smooth and pour into graham cracker crust. Bake 15 minutes at 325 degrees. Cool and spread blueberries over filling. Top with whipped cream.

STRAWBERRY PUNCH (Serves 100)

3 cans frozen strawberries
3 cans orange concentrate
3 tall cans pineapple

Add water to make three gallons

1 small bottle vanilla
1 small bottle almond extract
1 large bottle ginger ale
3 pkgs. strawberry powdered drink
3 cups sugar
3 pts. pineapple sherbet

Mix as listed, without sherbet. When ready to serve, float three pints pineapple sherbet over top. (Teenagers love this.)

ROAST BEEF TENDER

Beef Tender 6 lbs. for 12 people
2 cups cooking oil
1 cup Burgundy wine
Seasoning salt and fresh ground pepper to taste

Marinate beef tender in oil, wine and seasonings. Cook uncovered in 325 degree oven for 45 minutes.

MRS. JAMES DUNCAN

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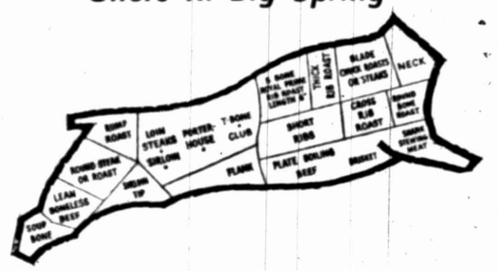

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WHEN YOU VISIT, PARK FREE

SELECTED RECIPES OF
Mrs. Paul Petterson

TROPICAL SHERBET

Juice of three lemons
Juice of three oranges
3 mashed bananas
3¼ cups sugar
4 cups milk
2 cups light cream
¼ tsp. salt

Heat sugar with juices to dissolve sugar. Add other ingredients. Freeze to mushy consistency. Add juices and bananas and continue freezing until firm.

Yield: Four quarts.

CHICKEN PAPRIKA

1 fryer chicken disjointed
¼ cup oil
2 large onions, chopped
1 tbsp. paprika or more
1 tsp. salt
½ cup chicken stock
½ pt. sour cream.

Brown the chicken in oil, then remove it and brown the onions. Add seasonings, chicken stock (Made from neck and giblets) and the chicken. Cover and cook over medium-low heat about 30 minutes. Remove chicken to warm platter. Blend sour cream into drippings. Pour over chicken. Serve on hot noodles. Makes four servings.

PORK CHOPS WITH ORANGE SAUCE

2 med. onions
6 pork chops
3 oranges
Worcestershire sauce
2 tbsps. brown sugar
Flour, salt and pepper

Saute onions in oil until tender, remove from skillet. Salt, pepper and flour the chops and brown in just enough oil to prevent sticking. Add juice of two oranges. Just enough water to make ½ inch to ¼ inch in skillet and a dash of Worcestershire sauce.

Cover and simmer until done. Return onions. Sprinkle 2 tbsps. brown sugar and simmer five more minutes.

Serve on hot platter decorated with orange slices.

Frozen orange juice or Tang may be substituted.

SWEDISH BEEF LINDSTROM

2 lbs. ground beef
3 egg yolks
¾ cup mashed potatoes
2 tsps. salt
½ tsp. pepper
2 cups heavy cream
¾ cup cooked beets, finely chopped
½ cup finely chopped onion
½ cup capers, chopped
Butter

Blend together meat, egg yolks, mashed potatoes, salt and pepper. Gradually beat in cream. Combine beets, onion and capers and blend into mixture. Shape into large flat patties and fry quickly in butter on both sides. Can put fried egg on top of each patty.

MRS. WILLIAM L. GRIFFIN

SELECTED RECIPES OF
Mrs. W. L. Griffin

MEAT LOAF

½ lb. ground beef
¼ lb. ground lean pork
½ cup dry bread crumbs
⅔ cup milk
1 beaten egg
2 tbsps. minced onion
½ tsp. salt
⅛ tsp. each pepper, dry mustard, celery salt and garlic salt
1½ tsps. Worcestershire sauce
Catsup

Mix all ingredients except catsup. Shape into loaf in shallow baking pan and spread with catsup or bottled barbecue sauce. Bake in 350 degree oven for one hour. Makes four servings.

CORN CHIP PIE

1 large can chili
1 cup grated cheese
2 cups corn chips
½ cup chopped onion

Heat chili in sauce pan. Arrange one cup corn chips in baking dish and sprinkle with one-half cup of grated cheese, chopped onion and half the chili. Place another layer in the same order and top with rest of cheese.

PEANUT BUTTER COOKIES

½ cup shortening
½ cup peanut butter
½ cup brown sugar
½ cup white sugar
1 egg
½ tsp. vanilla
½ tsp. soda
2 cups flour

Cream shortening, peanut butter and sugar. Add egg, vanilla and flour.

Mold dough into small balls. Place on cookie sheet. Flatten with fork to make criss-cross design. Bake in 350 degree oven.

BEEF PORCUPINES

1 lb. ground beef
½ cup uncooked rice
¼ cup chopped onion
1 tsp. salt
¼ tsp. pepper
2 tbsps. shortening or bacon drippings
2 8-oz. cans tomato sauce
1 cup water

Mix beef, rice, onion and seasonings. Form into small balls. Fry in hot fat, turning frequently, until light brown but not crusty. Add tomato sauce and water. Mix well. Cover and simmer about 45 minutes. Makes four servings.

SKILLET DESSERT

1 No. 2½ can sliced peaches
⅓ cup water
1 cup sugar
1 can biscuits
1 tsp. cinnamon
¼ cup sugar

This easy dessert may be cooked on top of the stove or in the oven. In a large skillet pour peaches, water, and one cup sugar. Bring to boil. Add biscuits, placing evenly over fruit. Sprinkle with cinnamon and one-fourth cup sugar mixed together. Cover with tight lid and let simmer until done (about 20 minutes) or bake in a 400 degree oven until biscuits are done. Serve warm. This dessert is also good with apricots, pineapple or cherries.

MRS. PAUL PETTERSON

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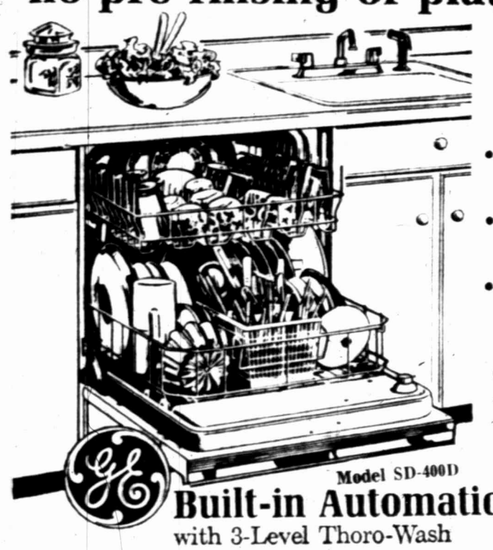

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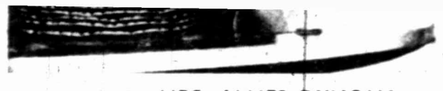

MRS. JAMES DUNCAN

ground pepper to taste. Marinate beef tender in oil, wine and seasonings. Cook uncovered in 325 degree oven for 45 minutes.

WHEN YOU VISIT, PARK FREE

2 cups flour. Cream shortening, peanut butter and sugar. Add egg, vanilla and flour. Bake in 400 degree oven until biscuits are done. Serve warm. This dessert is also good with apricots, pineapple or cherries.

Co.

SELECTED RECIPES OF
Mrs. Garland Braun

PINEAPPLE LIME SALAD

1 pkg. lime gelatin
1 cup hot water
1 cup milk
2 3-oz. pkgs. cream cheese
1 cup pecans (broken)
1 small can crushed pineapple

Dissolve gelatin in hot water and let thicken slightly. Beat well, and add milk. Beat again, and add cheese which has been setting at room temperature. Beat well and add pineapple and nuts. Pour into mold and chill until firm.

GELATIN SALAD

1 box gelatin (red)
½ box mincemeat
½ cup pecans
½ cup diced apples
1½ cups fruit juice

Dissolve gelatin in one-half cup hot water and add fruit juice. Crumble mincemeat in gelatin and place pecans and apples on top. Chill until firm.

MY FRUIT SALAD

3 diced apples
4 diced oranges
4 sliced bananas
1 small can crushed pineapple
½ can flaked coconut
½ pt. whipped cream

Combine fruits and chill. Just before serving fold in whipped cream.

PORK CHOPS DRESSED UP

6 pork chops
6 peach halves
Cinnamon

Season pork chops with salt, pepper, Worcestershire sauce and butter. Broil. About five minutes before done, place a peach half on top of each chop; spread with butter and sprinkle with cinnamon. Return to broiler for about five minutes.

JIFFY COBBLER

1 cup flour
¾ cup sugar
½ tsp. salt
2 tsps. baking powder
1 cup milk
Cinnamon
¼ stick margarine
1 large can peaches

Melt margarine in deep pan or casserole in hot oven until bubbling hot. Mix flour, sugar, salt, baking powder, milk and cinnamon. Pour mixture over butter; do not stir. Add large can of peaches (or other fruit). Do not stir. Bake at 450 degrees for 10 minutes, then reduce heat to 350 degrees for 20 minutes or until brown.

FRUIT CAKE

1 lb. pitted halved dates
1 lb. pecan halves
½ lb. candied halved cherries
½ lb. candied cut pineapple
1 cup flour
1 cup sugar
4 eggs beaten
2 tsps. baking powder
½ tsp. vanilla

Sift dry ingredients three times, then sift over dates. Add beaten eggs and mix. Add other fruits and pecans, and bake in greased, lined pan at 270 degrees for one hour.

APRICOT STRIPS

1 pie crust
1 lb. dried apricots, stewed and cooled
½ cup sugar
2 tbsps. butter
2 cups shredded coconut
½ cup sugar
Dash of salt
¼ cup milk
1 beaten egg

Line a large shallow pan or baking sheet, 13 inches by nine inches, with thin pastry. Arrange apricots in long rows on dough, sprinkle with sugar and dot with butter. Bake in oven at 425 degrees for 25 minutes. Cover with coconut topping made by combining coconut, sugar, salt, egg and milk. Reduce heat to 375 degrees, and bake for 20 minutes longer or until delicately browned. Cool and cut into strips.

MRS. JERRY THOMPSON

SELECTED RECIPES OF
Mrs. J. Thompson

SKILLET MEAL

1 lb. bulk sausage
1 tsp. salt
1 can whole kernel corn
1½ cups corn bread batter
4 tbsps. flour
1½ cups tomato juice
1½ cups green (shredded) beans

Brown sausage, drain off excess fat. Stir in flour and salt, blend well and let thicken. Add corn, then beans on top without stirring. Let heat to steaming, then drop corn bread in five or six places around edge of skillet with one in center. Cover and cook slowly 20 minutes. Place under broiler and brown.

SPAGHETTI SAUCE WITH MEAT

2 tbsps. cooking oil
1 clove garlic
¾ cup chopped onion
½ lb. ground beef
1 can tomato paste
½ tsp. sugar
1 tsp. salt
½ tsp. oregano
¼ tsp. pepper
3 cups hot water
1 lb. cooked drained spaghetti

Heat oil in heavy skillet, add garlic and onion and cook until soft. Add meat, cook and stir until crumbly. Mix tomato paste, water and seasoning. Stir into meat. Cover and simmer one hour. Uncover — cook 15 or 20 minutes more. Serve over hot spaghetti.

CHOCOLATE PIE

1½ cup sugar
2¼ sqs. chocolate
2 tsps. corn starch
½ tsp. salt
1 tbsp. flour
3 cups milk
¾ tsps. butter
1 tsp. vanilla

Mix all except last two ingredients in a saucepan. Cook over slow heat stirring constantly until mixture thickens. Boil one minute. Remove from heat and stir half the mixture into three egg yolks, slightly beaten. Then blend into remaining hot mixture. Boil one minute more. Remove from heat and blend in butter and vanilla.

JELLO SALAD

1 pkg. lime gelatin
1 cup pineapple juice
1 can drained crushed pineapple
1 cup chopped pecans
1 cup cream
1 softened pkg. cream cheese

Dissolve gelatin in one cup of hot water. Add one can of pineapple juice and let jell. Then add other ingredients and chill.

VANILLA ICE CREAM

6 eggs
2 cans condensed milk
1 cup sugar
2 tbsps. vanilla
2 cups milk

Separate and beat eggs thoroughly. Mix sugar, eggs, condensed milk and vanilla. Then fold in egg whites. Add milk to finish filling one gallon freezer. Freeze.

MRS. GARLAND BRAUN

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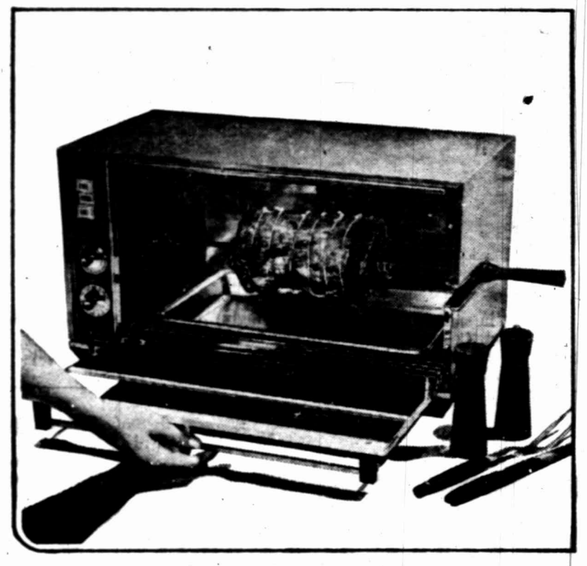

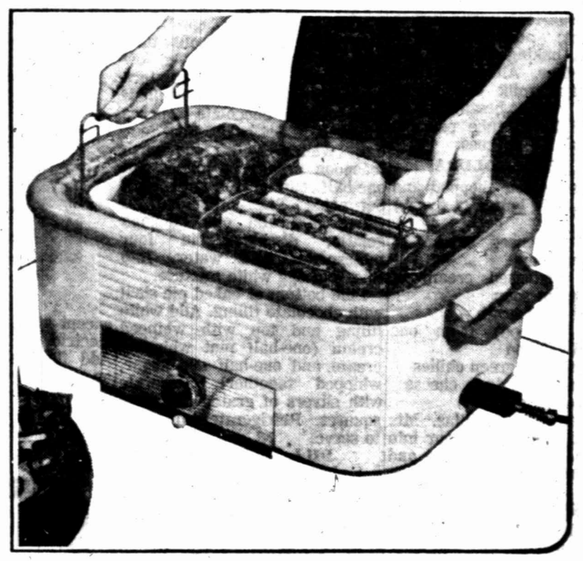

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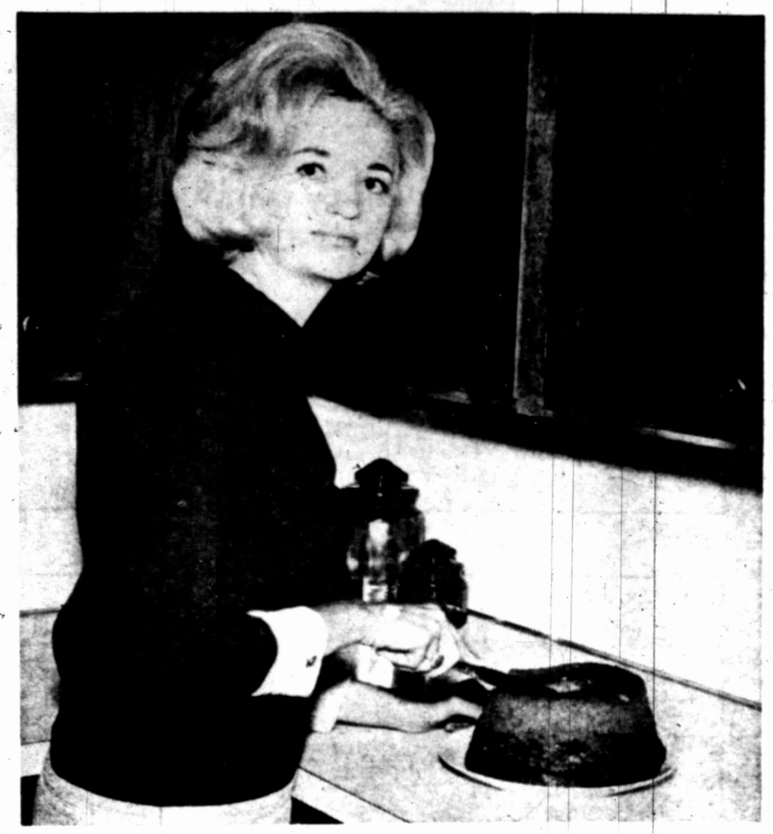
SELECTED RECIPES OF Mrs. Spike Dykes



MRS. SPIKE DYKES

CHICKEN TETRAZZINI

3 cups shredded cooked chicken
½ lb. spaghetti, broken
2 4-oz. cans mushrooms
3 tbsps. butter
2 tbsps. flour
2 cups chicken broth
1 cup heavy cream
1 cup chopped ripe olives
½ cup chopped pimentoes
Salt and pepper
½ cup blanched almonds

Make sauce by melting butter and blending with flour. Add broth gradually, remove from heat, and add cream. Saute mushrooms and mix with cooked spaghetti, olives, pimentoes, almonds and chicken. Place in casserole and pour sauce over mixture. Sprinkle top with grated cheese. Bake at 375 degrees until cheese melts.

LEMON LOAF CAKE

1 cup shortening
2 cups sugar
4 eggs
1 cup milk
2 cups flour
1 tsp. baking powder
1 tsp. lemon extract

Cream shortening and sugar until light; add well-beaten eggs. Sift baking powder and flour together. Alternate flour mixture and milk into sugar and eggs while beating. Add extract. Bake in tube pan for one hour at 325 degrees.

CHICKEN CHALUPA

1 medium onion chopped and browned in butter (2 tbsps.) add:
1 can condensed cream of chicken soup
1 can condensed cream of mushroom soup
1 cup chicken broth
Meat, (chopped) from one boiled chicken
1 can chopped green chilies
1 lb. grated longhorn cheese
1 pkg. tortillas

Line pan with tortillas. Mix soups and chilies and pour into lined pan. Top with cheese and bake in 350 degree oven for 30 minutes.

SPICY HOT PECANS

4 cups pecans
4 tbsps. cooking oil
4 tbsps. Worcestershire sauce
Cayenne pepper (to taste)

Mix and bake in shallow pan, at 225 degrees for one hour. Turn nuts every 15 minutes. Salt after cooked.

BARBECUE SAUCE

1 small can barbecue sauce
1 tsp. salt
¼ tsp. black pepper
3 tbsps. mustard
½ cup vinegar
3 tbsps. Worcestershire sauce.
3 tbsps. brown sugar
¼ stick margarine (this depends on how fat meat is.)

Mix all ingredients together in a pan and bring to slow boil. Add sugar last. Delicious on ribs.

GOSH 'N GOLLY RELISH (GOSH IT'S GOOD, BUT GOLLY IT'S HOT!)

Chop equal amounts of fresh tomatoes, bell pepper, onions and hot chilies. Cover mixture with three-fourths cup of vinegar, one-fourth cup water and a pinch each of salt and sugar. Let stand overnight in refrigerator. Good with barbecue.

BLACK BOTTOM PIE

2 cups milk
4 beaten egg yolks
½ cup sugar
2 heaping tbsps. flour
Pinch salt (¼ tsp.)

Make filling by combining flour, salt, sugar and milk, then add egg yolks. Cook over low heat until thick. Divide mixture in half; add one and one-half cups melted chocolate squares to one half. Set aside. Beat four egg whites with one-fourth teaspoon cream of tartar and one-half cup sugar until stiff. Set aside. Take other half of filling and add one package gelatin, dissolved in four tablespoons cold water. Into this fold egg white mixture.

Line bottom of baked pie shell with chocolate filling. Add white filling and top with whipped cream (one-half pint whipping cream and one-half cup sugar whipped together). Decorate with slivers of grated chocolate squares. Refrigerate till ready to serve.

DILL SEED BREAD

1 pkg. dry yeast dissolved in ¼ cup warm water
1 cup creamed cottage cheese warmed
2 tbsps. sugar
1 tsp. grated onion
1 tbsp. butter
2 rounded tsps. dill seed
1 tsp. salt
1 tsp. soda
1 unbeaten egg
2¾ cups flour

Combine all ingredients except flour and yeast in electric mixer bowl. Add yeast. Add flour slowly, using mixer as long as possible. Finish with spatula (use hands sparingly) and knead slightly and put in well-greased pan. Let rise again. Cover and put in place to rise until double in size. Push down. Bake at 350 degrees for 40 to 55 minutes. Brush top with butter and salt.

PANTRY PICK-UPS

Orange segments, bananas and all sorts of berries are delightful served — each fruit by itself or all together — with soft custard sauce. But here's something unexpected: honeydew or cantaloupe balls also take to custard sauce if they are coupled with one of the above fruits.

• • •

Strips of candied ginger give zest to blueberries served "as is." And dieters note: no cream needed.

• • •

Too often forgotten: salads should be served on icy-cold plates.

• • •

When you are serving bacon for breakfast, cook a few extra slices. Add the extra bacon, crumpled, to a noontime salad.

• • •

A bottle of raspberry syrup in the house? This delightful concoction, indispensable to Europeans, has been making its way around this country and is available in a good many shops. Add some of the syrup to cut-up fresh fruit or couple it with club soda and ice for a refreshing beverage.

• • •

Add vanilla to cool sugar syrup and use to sweeten fresh fruit cups for delectable flavor. The vanilla is particularly delicious with fresh peaches — pared and sliced.

• • •

Pare cucumber ends — those you would ordinarily discard; chop fine and add to tomato juice; chill overnight; strain and serve. The cucumber adds delightful flavor.

• • •

What cut of beef to use for goulash? Center-cut rump, chuck, top round and shoulder arm are all recommended.

• • •

Kitchen arithmetic: a pound of cheddar cheese when grated and spooned loosely into a measure yields four cups.

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MRS. FRED HYER

SELECTED RECIPES OF Mrs. Fred Hyer

SHRIMP JAMBALAYA

1 cup sliced celery
2 cups diced green pepper
2 medium onions, thinly sliced
4 tbsps. butter or margarine, divided
1 or 2 garlic cloves, minced
1 lb. boiled ham (¾ inch thick, cubed)
2 lbs. peeled, deveined shrimp (or fish)
1½ tsps. salt
¼ tsp. liquid red pepper sauce
½ tsp. chili powder
1 tsp. sugar
2 cans (one lb. each) whole tomatoes
3 cups hot cooked rice or barley

Cook celery, green pepper and onions in half the butter or margarine until tender but not brown; add garlic and ham; cook five minutes longer. Add remaining butter, shrimp, salt, red pepper sauce, chili powder and sugar. Cook, tossing often with fork until shrimp are pink. Add tomatoes; heat. Stir in rice. Makes eight servings.

CRAB LOUIS

1 head lettuce
1 lb. cooked or two cans (6½ oz. size) crab meat
4 hard boiled eggs
1 small bunch chives
1 small onion, grated
Few sprigs parsley
1 cup salad dressing or mayonnaise
¼ cup chili sauce
Few grains cayenne pepper
One-third cup whipping cream

Cut lettuce in shreds and arrange a layer on four plates. Pile a mound of crab meat on top of lettuce. Put hard cooked eggs through a seive or ricer and sprinkle around the crab meat. Sprinkle chopped chives on top and set in refrigerator to chill. When ready to serve, put on the dressing. To make the dressing: Grate onions and chop parsley fine. Mix with salad dressing, chili sauce and cayenne pepper. Beat cream until it holds shape, then mix gently into seasoned salad dressing. Spoon lavishly over chilled crab meat.

BUTTERMILK PIE

1 unbaked pie crust (8 inch)
1 tbsp. flour
2 egg yolks
1 cup buttermilk
1 tbsp. butter
Juice of one lemon
¼ cup seedless raisins
¾ cup sugar
¼ tsp. nutmeg or mace
¼ tsp. salt

Beat egg yolks until thick, add sugar and flour, blended with spice and salt. Add buttermilk. Melt butter, and add, then lemon juice. Pour in crust and bake about 30 minutes. Take from oven and cover with meringue made from white of two eggs, beaten stiff and blended with four tablespoons sugar. Put in oven and bake at 350 degrees for 15 to 20 minutes or until light brown.

QUICK COMPANY CASSEROLE

1 small can boned chicken (or same amount fresh boiled chicken)
1 can macaroni and cheese
1 can chicken a la king
1 can mushrooms, drained
2 tbsps. scraped onion
½ cup sliced, stuffed olives
½ cup slivered, toasted almonds
½ cup bread crumbs
½ cup grated cheese

Combine all but last two ingredients and put in casserole dish. Top with bread crumbs and grated cheese. Bake for about 20 minutes at 400 degrees.

HEIRLOOM BOSTON BROWN BREAD

2 cups graham or whole wheat flour
½ cup all-purpose flour
2 tsps. baking soda
1 tsp. salt
2 cups buttermilk
½ cup molasses
1 cup seedless raisins

Combine all ingredients; mix well. Spoon into three well-greased No. 303 (1 lb.) tin cans. Let stand one-half hour. Bake at 350 degrees for 45 to 50 minutes, or until cake tester comes out clean.

RICE-BROCCOLI CASSEROLE

¾ cup cooked rice
One pkg., chopped, cooked broccoli
½ cup celery
Small chopped onion
1 can cream of mushroom soup
Grated cheese

Saute onion and celery in butter. Mix with other ingredients, except cheese. Put in greased casserole dish and sprinkle with cheese. Heat thoroughly and serve hot.

CORNMEAL PANCAKES

1 cup flour
½ cup cornmeal
2 tsps. baking powder
¾ tsp. soda
1 egg
1¼ cups buttermilk
1 tbsp. molasses (sorgum)
¼ cup melted butter

Sift dry ingredients. Beat eggs and add buttermilk. Mix with dry ingredients and blend well. Add molasses and butter. Cook on hot griddle or waffle iron.

STRING BEAN CASSEROEE

4 cups (2 No. 303 cans) string beans
1¼ cups (10½ oz. can) cream of mushroom soup
¼ cup grated cheddar cheese
¼ cup packaged corn flake crumbs

Drain beans; pour into greased 1-qt casserole. Fold in undiluted soup. Mix cheese with corn flake crumbs; sprinkle over bean mixture. Bake in moderate oven (350 degrees) about 15 minutes or until thoroughly heated and crumbs are browned. Serve at once. Makes eight servings.

Serve Tasty Treat At Noon Luncheon

A tasty luncheon dish that's good served with meat.

STUFFED TOMATOES

1 pkg. (9 oz.) frozen creamed spinach in pouch
4 medium-small tomatoes (about one lb.)

Cook spinach according to package directions. Wash and dry tomatoes. Cut slice off top of each; with small sharp knife cut around top so as to remove inside in deep wedge-shaped plug. With small teaspoon or fingers remove seeds from remaining wall of tomatoes; turn upside down to drain. (Save scooped-out tomato to use in soup or sauce.) Fill tomatoes with spinach mixture, using two heaping tablespoons for each. Bake in shallow pan in moderate (375 degrees) oven about 15 minutes — until just heated through and tomatoes are partially cooked. Makes four servings.

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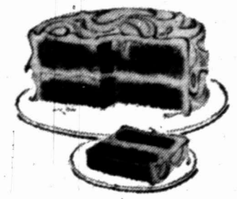

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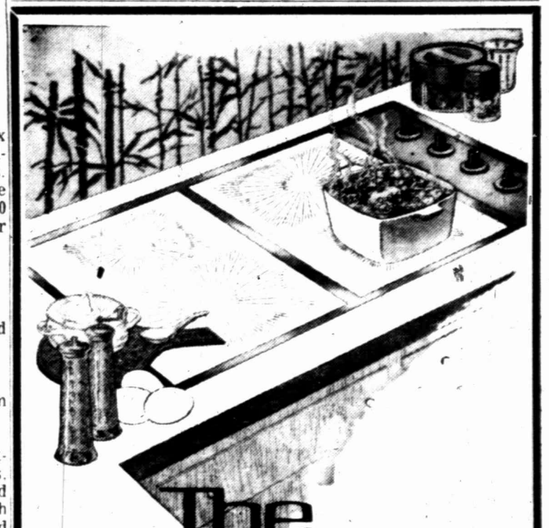

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Kitchen arithmetic: a pound of cheddar cheese when grated and spooned loosely into a measure yields four cups.

DIAL 263-6925
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put on the dressing. To make the dressing: Grate onions and chop parsley fine. Mix with salad dressing, chili sauce and cayenne pepper. Beat cream

2 tsps. baking soda
1 tsp. salt
2 cups buttermilk
½ cup molasses
1 cup seedless raisins

moderate oven (350 degrees) about 15 minutes or until thoroughly heated and crumbs are browned. Serve at once. Makes eight servings.

FURNITURE & APPLIANCE
1709-1717 Gregg Phone 263-3542

SELECTED RECIPES OF
Mrs. Jimmy Wood

MRS. JIMMY WOOD

CHICKEN PIE

1 large chicken
1 large onion
1 large potato
1 can cream of mushroom soup
1½ tsps. salt
½ tsp. pepper
½ stick butter
2 finely diced carrots (optional)

Boil chicken and de-bone. Dice meat and reserve. Place two cups of chicken broth in pan and add the diced potato and onion. Simmer until potato cubes are soft. Add salt, pepper, butter, meat, and soup. Place mixture in unbaked pie shell and bake for one hour at 350 degrees or until crust is done. Use an 11 x 14½-inch pan.

PASTRY

2 cups sifted flour
1 tsp. salt
2-3 cup shortening
½ cup cold milk

Sift flour and salt together. Cut in shortening and add milk. Divide dough in half, using one-half for the bottom crust and the remaining half for top crust.

CHILI

2 lbs. hamburger
1 large chopped onion
1 clove garlic
2 tsps. ground cumin
¼ tsp. red pepper
1½ tsps. salt
1 tsp. pepper
1 tsp garlic salt
1 tbsp. chili powder
½ can tomatoes and green chilies
2 cups cooked mashed pinto beans
4 cups water

Brown hamburger meat. Chop the onion into the meat while it is cooking. Add all spices, water and garlic clove. Simmer for two to three hours or until most of liquid is cooked down. About 30 minutes before serving, add previously cooked pinto beans.

BEEF STROGANOFF

3 lbs. lean round steak or sirloin
2 big yellow onions
1 4-oz. can mushrooms (stems and pieces)
1½ tbsps. flour
¼ cup butter
1 cup tomato juice
1 tbsp. Worcestershire sauce
1 pt. sour cream (commercial cream must be used)
1 large clove garlic
1 bay leaf
1 tbsp. shortening
1 tbsp. salt
1 tbsp. paprika
1 tsp. pepper

To prepare meat, trim away all fat. Cut into small cubes.

Use two skillets. In one put butter and add chopped onions. Cook on medium heat until golden in color. Do not brown. Set aside.

Pour juice off the can of mushrooms, add flour to make smooth paste. Add mushroom pieces, then tomato juice, Worcestershire sauce and sour cream. Add all of this mixture to onion and let cook on low heat about 10 minutes. Stir often.

In second skillet, put shortening. When skillet is very hot, add meat. Brown quickly on all sides, then add split garlic, bay leaf, salt, pepper and paprika. Add about one-half cup of water, cover, and let simmer one-half hour. Add mushroom mixture. Cook 30 minutes longer on low heat, stirring now and then. Serve over noodles or rice.

SPICE TEA

5 tsps. loose tea
1 qt. boiling water
Juice of 4 oranges
Juice of 2 lemons
1½ cups sugar
¼ tsp. ground cloves
¼ tsp. ground cinnamon
Small can apricot nectar

Cover tea with boiling water and steep for five minutes. Add orange juice, lemon juice, sugar, cloves, and cinnamon. Add enough water to make one quart and let come to boil. Stir. Strain this mixture through cheese cloth to remove tea leaves, fruit pulp. Cool and add enough water to make five quarts liquid. Add small can apricot nectar. This will keep several days in the refrigerator.

SWEDISH BEAN SALAD

½ cup sour cream
One-third cup mayonnaise
1 16-oz. can French cut green beans
1 medium cucumber, diced
6 green onions, cut fine
1 tsp. dill seed
Celery and green pepper (to taste) finely chopped
Salt and pepper to taste

Combine ingredients as listed and chill for at least 24 hours before serving.

APPLE BREAD

1 cup sugar
½ cup shortening
2 eggs
2 tbsps. sour cream
1 tsp. vanilla
2 cups flour
1 tsp. soda
½ tsp. salt
¾ cup nuts
1 cup raw unpeeled apples, chopped fine

Cream sugar and shortening together. Add eggs, sour cream and vanilla. Beat until smooth. Sift flour, soda and salt. Add to egg mixture and beat well. Add nuts and apples. Bake at 300 degrees for one hour or until an inserted toothpick comes out clean.

GREEN BEAN CASSEROLE

1 can green beans
1 can wax beans
1 can onion rings
1 can cream of mushroom soup
1 cup grated American cheese
2 tbsps. butter
Salt
Pepper

Heat beans together with butter, salt and pepper in sauce pan. Layer in buttered casserole dish: green beans, wax beans, soup, and onion rings. Top with grated cheese and bake covered for 30 minutes in a 350 degree oven.

Try Calorie Hint

If you are counting calories and have a dessert choice, remember an average slice of two-layer chocolate cake has 350 calories, an average slice of angel food cake has 150.

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SELECTED RECIPES OF Mrs. Travis Floyd

CRUNCHY FUDGE SANDWICHES

1 6-oz. pkg. butterscotch chips
½ cup peanut butter
4 cups Rice Krispies
1 tbsp. water
1 6-oz. pkg. semi-sweet chocolate chips
½ cup confectioners sugar
2 tbsps. soft butter

Melt butterscotch chips with peanut butter over very low heat, stirring constantly until well blended. Remove from heat. Add Rice Krispies, stirring until well coated with butterscotch mixture. Press half cereal mixture into buttered 8x8 inch pan. Chill while preparing fudge mixture. Set remaining cereal mixture aside.

Combine chocolate chips, sugar, butter and water; stir over hot water until chocolate melts and mixture is well-blended. Spread over chilled cereal mixture. Spread remaining cereal mixture evenly over top. Press in gently. Chill. Remove from refrigerator about 10 minutes before cutting into squares to serve.

HONEY PEANUT BRITTLE

⅔ cup honey
1 cup sugar
½ tsp. baking soda
1 tbsp. butter
1 cup peanuts

Boil honey gently for three minutes in a heavy skillet, stirring constantly to prevent burning. Add sugar and continue to cook, stirring constantly until sugar is completely dissolved and syrup quite thick. Remove from fire. Add baking soda and butter, stirring until blended. Add peanuts and mix well. Pour in a thin sheet on well-greased platter. Crack into pieces when hard.

PEANUT BLOSSOMS

1¾ cups flour
1 tsp. soda
½ tsp. salt
½ cup brown sugar
½ cup granulated sugar
½ cup shortening
½ cup peanut butter
1 egg
2 tbsps. milk
1 tsp. vanilla
48 milk chocolate candy kisses

MRS. TRAVIS FLOYD

Combine all except candy. Shape into balls. Roll in sugar. Place on ungreased cookie sheet. Top each with candy kiss. Bake 10-12 minutes at 375 degrees.

PEANUT-SCOTCH FUDGE

2 6-oz. pkgs. butterscotch chips
1 14-oz. can condensed milk
16 large marshmallows, quartered
½ cup peanut butter
1 tsp. vanilla
Dash salt

Melt butterscotch pieces, milk and marshmallows in double boiler. Remove from heat. Add peanut butter, vanilla and salt. Pour into greased 8 x 8 inch pan. Refrigerate one to two hours. Cut into squares.

LEMON CHESS PIE

1¾ cups sugar
2 tsps. flour
1 tsp. corn meal
3 eggs
1 stick margarine, melted
1 tsp. vanilla
1 tsp. lemon extract

Beat eggs; add dry ingredients, margarine and extract. Beat and put in unbaked pie crust. Bake 45 minutes in 375 degree oven.

CORN CHIP CHILI PIE

2½ cups crushed corn chips
1 large onion, chopped
1 15-oz. can chili
1 cup grated cheese

Place 1½ cups corn chips in baking dish. Arrange chopped onions and half the grated cheese over chips. Pour heated chili over onions and cheese. Top with remaining corn chips and grated cheese. Bake at 350 degrees for 10 minutes.

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SELECTED RECIPES OF
Mrs. Roy Webb

BEEF BRISKET WITH BEANS

2 lbs. beef brisket (rolled or plain)
¼ lb. navy beans
¼ tsp. mustard
¼ cup brown sugar
Salt and pepper

Soak beans in water overnight. Drain and put in baking dish, add mustard, brown sugar, maple syrup, salt and pepper. Braise brisket until brown. Place brisket on top of beans; add water to cover. Cover dish and cook in slow oven, 300 degrees, about three hours.

CORN BREAD MIX

4¼ cups cornmeal
2½ cups flour
1½ cups powdered milk
¼ cup baking powder
1 tbsp. salt

Mix as listed and store in airtight container. To one and one-half cups mix, add one egg and water to make batter of desired thickness. Bake at 400 degrees for 20-25 minutes.

FROZEN PINK SALAD

1 pkg. cherry gelatin
1 cup hot water
1 15-oz. can sliced peaches
1 13½-oz. can crushed pineapple
1 1-lb. can pears, sliced
1 cup miniature marshmallows
½ cup chopped nuts
1 cup whipping cream
¼ cup sugar
1 3-oz. pkg. cream cheese
½ cup mayonnaise

Dissolve gelatin in hot water and chill. Drain fruits, and add with marshmallows and nuts to gelatin; chill. Whip cream until stiff; add sugar, softened cream cheese and mayonnaise. Add to gelatin as soon as it begins to congeal. Pour into molds and freeze. Take from freezer 10 minutes before serving.

STRAWBERRY SALAD

2 3-oz. pkgs. strawberry gelatin
2 cups boiling water
2 10-oz. pkgs. frozen, sliced strawberries, undrained
1 No. 2 can crushed pineapple, undrained
1 cup chopped pecans
½ pint sour cream

Dissolve gelatin in water. Add strawberries, pineapple and nuts. Pour half of mixture into dish or mold. Congeal until firm. Spread sour cream over congealed layer and pour remainder of gelatin mixture over cream. Congeal and serve on lettuce leaf.

ADAM'S SALAD

1 head red cabbage, shredded
2 or 3 avocadoes, sliced
Fresh green grapes, halved

Mix above ingredients and serve with poppy seed dressing.

POPPY SEED DRESSING

¾ cup sugar
1 tsp. dry mustard
1 tsp. salt
⅓ cup vinegar
1¼ tbsps. onion juice
1 cup salad oil
1½ tbsps. poppy seed

Mix ingredients thoroughly and serve over salads.

PATIO SALAD

1 pkg. frozen green peas
½ tsp. salt
1½ cups water
One and one-third cups precooked rice
½ cup chopped dill pickles
1 tsp. grated onion
Dash of pepper
1 cup (thin strips) ham
1 cup (thin strips) Swiss cheese
¾ cup mayonnaise

Add peas and salt to water in saucepan. Boil two minutes. Add rice, and mix just to moisten all rice. Cover, remove from heat and let stand five minutes. Stir in pickles, onion and pepper. Mix lightly and chill. Before serving, add ham, cheese and mayonnaise. Mix lightly and serve on lettuce leaf.

FROZEN BISCUITS

7½ cups flour
12 level tsps. baking powder
1 tbsp. salt
1 tbsp. sugar
1½ cups shortening
3 cups milk

Mix dry ingredients and cut in shortening. Add milk all at once. Turn out on floured board and knead. Roll and cut. Freeze at once on cookie sheets. Store in plastic bag in freezer. Makes approximately six dozen. Bake frozen for 15 minutes in 475 degree oven.

REFRIGERATOR ROLLS

¾ cup shortening,
1 tbsp. salt
1 cup hot water
1 yeast cake dissolved in cup cool water
½ cup sugar
2 eggs
7 cups flour

Pour hot water over shortening; add salt and mix. Cool until lukewarm. Beat eggs and sugar together and add dissolved yeast. Slowly add flour and mix well. Place in bowl, let rise until doubled in size. Punch down, grease the surface, cover and put in refrigerator until ready to use. When ready, shape and let rise until double in size. Bake at 400 degrees for 12 to 15 minutes.

MRS. ROY WEBB

PANTRY PICK-UPS

Quick summertime filling for a spongecake roll: spread the cake with whipped cream cheese and stud with fresh berries, then reroll.

* * *

Count on a whole fresh pork tenderloin weighing from ¾ to 1¼ pounds. You'll need to allow at least ¼ pound per serving.

* * *

Before-pay-day lunch: stretch that seafood salad by adding cooked rice.

* * *

Broil tomato halves along with fish fillets and you'll have an attractive combination to serve.

* * *

When you are using a package of shredded codfish, wash the fish in cold water and drain well before cooking.

* * *

A few portions of chili con carne left over? Stretch it by heating and using as a filling for omelet or with scrambled eggs.

* * *

Chill canned pears, adding a little grated lemon rind to their syrup. Serve with slices or sections of fresh oranges.

* * *

When you are putting chunks of lamb in a marinade before skewering and broiling, count on allowing the meat to stand in the mixture for several hours or even overnight.

* * *

A soap-filled steel wool pad will do the job of cleaning stubborn stains on a broiling pan.

* * *

Crush dry macaroons into crumbs. Top a fruit compote with whipped cream and sprinkle the crumbs over the cream. This cream and macaroon topping is especially delicious over prunes that have been cooked in red wine.

Fiesta Pork Bake Is Tasty Treat

Make a fiesta pork bake and serve it often.

PORK CASSEROLE

2 tbsps. butter
6 shoulder or rib pork chops, fat trimmed
1 pkg. (1½ oz.) dry onion soup mix
1 large green pepper, sliced (about 1 cup)
1 cup rice
½ cup catsup
1 tsp. Worcestershire sauce
2 cups boiling water
6 ozs. Brick cheese, cut into 1-inch strips

Melt butter in casserole; arrange meat in it. Top with soup mix, green pepper and rice. Spread on catsup and sprinkle on Worcestershire sauce. Pour boiling water over all, cover and bake 55-60 minutes. Add an additional one-half cup boiling water, if mixture begins to get dry. Remove from oven, top with cheese strips and allow to stand 10 minutes before serving. Use covered two-quart casserole in preheated 350 degree oven. Serves six.

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SELECTED RECIPES OF
Mrs. O. L. Nabors

VANILLA WAFER CAKE

2 sticks margarine
2 cups sugar
6 eggs
1 12-oz. box vanilla wafers, crushed
½ cup milk
1 7-oz. can coconut
1 cup chopped walnuts

Blend margarine and sugar together with mixer. Add eggs one at a time. Add remaining ingredients gradually to mixture. Pour in greased and floured tube pan and bake one hour and 40 minutes in 325 degree oven.

ICING

1 small pkg. cream cheese,
Juice from ½ lemon

Cream together, adding powdered sugar until of spreading consistency. Spread over cake.

QUICK RED DEVILS FOOD CAKE

2 cups sifted cake flour
¾ tsp. salt
1 tsp. soda
4 squares unsweetened chocolate
½ cup butter or shortening
¾ cup boiling water
2 cups sugar
½ cup buttermilk
2 tsps. vanilla
2 eggs, unbeaten

Sift flour and measure. Add salt and soda and sift together three times. Combine chocolate, butter and water in double boiler stirring constantly until all dissolved. Cool thoroughly. Add sugar and stir until smooth and blended. Add half of flour and half of milk, continually stirring, then add remaining milk and flour. Add vanilla, and beat thoroughly.

Bake one hour in tube pan at 350 degrees. If layers are desired, use regular cake pans and bake until cake springs back when touched.

PLAIN LOAF CAKE

2 cups sugar
1 cup shortening
3 cups flour
1 heaping tsp. baking powder
1 cup sweet milk
1 large pinch salt
5 eggs
1 tsp. lemon or orange extract

Cream sugar and shortening. Sift dry ingredients, and add other ingredients alternately. (All ingredients should be at room temperature.)

FILLING

½ cup sugar
⅔ cup orange juice
½ cup crushed nuts

Mix ingredients as listed. Pour over cake while hot before removing from pan.

BUTTERMILK CAKE

2 cups sugar
1 cup shortening
4 eggs
1 cup buttermilk
1 tsp. lemon extract
1 tsp. orange extract
3 cups flour
¾ tsp. salt
½ tsp. soda

Cream sugar and shortening. Add eggs one at a time. Pour extracts in milk and alternate in adding flour and milk. Bake in tube pan one hour and 15 minutes at 325 degrees.

RHUBARB FILLING

2 cups sugar
1 tbsp. flour
1 egg
½ stick butter
1 cup chopped rhubarb

Mix all ingredients in pan. Cook until thick enough to spread.

GOOD SUBSTITUTE FILLING

¾ cup orange juice
⅛ cup lemon juice
1 cup sugar
½ cup chopped nuts

Mix juices and sugar and heat to boiling point. Pour over cake while hot and cover with chopped nuts.

HONEY CAKE

2 cups honey
1 cup butter
1 cup sour cream
4 cups flour
2 eggs
2 tsps. soda
Vanilla as desired

Cream butter and honey. Add eggs and milk, continue to whip and add flour, soda and vanilla. Pour into greased and floured pan. Bake 1½ hours at 350 degrees.

GLAZED TUBE COCONUT CAKE

2½ cups flour
¾ cup shortening
2 cups sugar
1 tsp. vanilla
2 tsps. baking powder
½ tsp. salt
3 eggs (unbeaten)
1 cup milk
¾ cup grated coconut

Cream sugar and shortening add eggs and dry ingredients. Add vanilla and coconut last. Bake in greased pan at 350 degrees for 65 to 70 minutes.

GLAZE

2 cups powdered sugar
2 tbsps. hot sweet milk

Mix sugar and pre-heated milk. Pour over cake.

GERMAN CHOCOLATE LOAF CAKE

2 cups sugar
1 cup shortening
4 eggs
2 tsps. vanilla
2 tsps. butter extract
1 cup buttermilk
3 cups flour
½ tsp. soda
1 tsp. salt
1 bar German chocolate

Cream sugar and shortening. Add eggs one at a time. Add buttermilk. Sift flour, soda and salt. Add to first mixture. Add melted chocolate. Cook in tube pan for one and one-half hours at 300 degrees.

SPICE LOAF CAKE

¾ cup shortening
1½ cups sugar
¾ cup buttermilk
3 eggs
1¾ cups flour
½ tsp. soda
½ tsp. baking powder
½ tsp. salt
1 tsp. each nutmeg, cinnamon and vanilla
1 cup chopped nuts

Mix ingredients in order listed. Bake in tube pan for 45 minutes at 350 degrees.

MRS. O. L. NABORS

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SELECTED RECIPES OF Mrs. J. R. Petty

ture begins to get dry. Remove from oven, top with cheese strips and allow to stand 10 minutes before serving. Use covered two-quart casserole in preheated 350 degree oven Serves six.

crumbs. Top a fruit compote with whipped cream and sprinkle the crumbs over the cream. This cream and macaroon topping is especially delicious over prunes that have been cooked in red wine.

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SELECTED RECIPES OF
Mrs. Lucy Petty

MRS. LUCY PETTY

CHICKEN ALMOND CASSEROLE

1 lb. pork sausage
1 large onion
½ green pepper
½ bunch celery
4½ cups boiling water
1 cup uncooked brown rice
½ cup chopped almonds
2 pkgs. chicken noodle soup

Brown sausage slightly, stirring frequently. Add onion, pepper and celery; cook until about half done. Add raw rice, almonds and water. Bake in casserole one hour at 350 degrees. Stir a time or two while baking. Serves 10 or 12. (Good luncheon dish served with fruit salad.)

FRUIT SALAD

1 large can drained pineapple
2 lbs. seedless grapes
1 cup chopped nuts

DRESSING

¾ cup pineapple juice
2 tbsps. flour
2 tbsps. butter
16 large marshmallows

Melt butter, add flour then juice. Cook until thick. Remove from heat and add marshmallows. Stir until melted. Cool, add fruit and chill.

DATE MUFFINS

¾ cup sugar
3 tbsps. flour
1 small pkg. dates (chop and mix with flour)
3 eggs (beat lightly and add sugar)

Mix together and add:

1 tsp. vanilla
1 cup chopped nuts

Bake in small lightly-greased tins for 20 minutes at 350 degrees. Makes 36 small or 24 large muffins.

APPLE GOODIE

3 cups diced apples
2 tsps. cinnamon
1 cup sugar

Butter nine-inch glass pan. Place apples into dish and pour sugar and cinnamon over them. Set aside. Mix together:

½ cup shortening
½ cup flour
¼ tsp. soda
¾ cup brown sugar
¾ cup raw oats

Pour over apple mixture. Bake in moderate oven until apples are done. Serves six generously.

MRS. ALTON MARWITZ

SELECTED RECIPES OF
Mrs. Alton Marwitz

CORN CURRY

3 tbsps. butter
2 cups fresh or frozen corn
2 tbsps. chopped green pepper
2 tbsps. chopped onion
¼ tsp. curry powder
½ cup dairy sour cream
Salt and pepper

Melt butter in skillet. Add vegetables and curry. Cover and cook until vegetables are tender, approximately eight to 10 minutes. Stir in sour cream and season to taste. Heat, stirring constantly.

SCALLOPED POTATOES

5 medium potatoes
1 large minced onion
Cheese, grated
Salt and pepper
Hot milk

Layer sliced potatoes in buttered casserole. Sprinkle each layer with grated cheese, salt, pepper and onion. Pour enough hot milk over potatoes to cover one-half inch from top of vegetable. Top with cheese and bake uncovered about one and one-fourth hours at 350 degrees. Potatoes should be tender.

MARDI GRAS SALAD

½ cup French dressing
½ cup mayonnaise or salad dressing
3 cups diced cooked potatoes
4 chopped hard-cooked eggs
3 cups cottage cheese
½ cup diced pimento
½ cup green pepper
3 tbsps. minced onion
3 tbsps. snipped parsley
2 tsps. salt

Blend French dressing and mayonnaise. Add potatoes and let stand 15 minutes. Add cheese and other ingredients. Mix gently, but thoroughly. Oil one and one-half quart ring mold, pack salad into mold and refrigerate. Unmold to serve and garnish with greens and fill center with radish roses and ripe olives.

HONEY CARROTS

2 lbs. carrots
One-third cup melted butter
One-third cup honey
½ tsp. salt.

Scrape carrots and cut in half lengthwise. Place in buttered casserole. Mix butter, honey and salt and pour over carrots. Cover and bake one and one-half hours at 325 degrees. Spoon glaze over carrots before serving.

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SELECTED RECIPES OF Mrs. J. R. Petty

CHICKEN WITH DUMPLINGS (SOUTHERN STYLE)

1 fat hen
1 cup sweet milk
1 tsp. salt
1 egg
1 tbsp. shortening

Select fat hen, unjoint and cut in pieces (or leave whole). Put in large pot and cover with water. Do not salt. Cook slowly for two and one-half hours, or until tender. Salt to taste and Mix together the milk, salt, egg and shortening, adding enough flour to make stiff dough. Roll out very thin and cut in strips. Put a few at a time in the boiling chicken broth. Continue until all are in the pot, and cook until done.

CHICKEN SALAD

1 pt. boiled chicken, cut in small cubes
1 cup chopped celery
1 cup chopped pecans
3 hard boiled eggs
1 cup stuffed olives, cut in rings
2 sour pickles, chopped fine
1 tsp. finely chopped onion
Salt and pepper to taste

Mix together, moistening with fat from chicken broth. Serve on lettuce leaf with cream or salad dressing garnish.

BAKED SPAGHETTI

½ lb. spaghetti
2 tbsps. shortening
1 tbsp. chopped onion
2 tbsps. chopped green pepper
2 cups tomatoes
1 tsp. salt
⅛ tsp. pepper
⅛ tsp. paprika
2 tsps. sugar
1 cup grated cheese

Cook spaghetti in boiling, salted water until tender. Drain. In another pan, melt shortening, add onion and green pepper and cook until soft. Add tomatoes, salt, pepper, paprika and sugar, and cook 10 minutes. Mix spaghetti with sauce and add half cup cheese. Put in greased baking dish and sprinkle top with remaining cheese. Bake at 400 degrees 20 to 25 minutes or until cheese is brown.

FRESH APPLE CAKE

1¼ cups cooking oil
3 eggs
2 tsps. vanilla
3 cups sifted cake flour
1½ tsps. soda
1 tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
3 cups grated apple
1 cup chopped nuts

Cream oil, eggs and vanilla. Add flour, soda, salt, cinnamon, nutmeg, apples and nuts. Pour into greased tube pan and bake one hour at 350 degrees. Let cool 20 minutes before removing from pan.

GERMAN SWEET CHOCOLATE PIE

1 pkg. (4 ozs.) German Sweet Chocolate
¼ cup butter
1 and two-thirds cups (14½ oz. can) evaporated milk
1½ cups sugar
3 tbsps. cornstarch
⅛ tsp. salt
2 eggs
1 tsp. vanilla
1 10-inch (or 2 8-inch) unbaked pie shells
1½ cups flake coconut
½ cup chopped pecans

Melt chocolate with butter over low heat, stirring until blended. Remove from heat; gradually blend in milk. Mix sugar, cornstarch, and salt thoroughly, and beat in eggs and vanilla. Gradually blend in chocolate mixture, and pour into pie shell. Combine coconut and nuts, sprinkle over filling. Bake at 375 degrees for 45 minutes. Filling will be soft, but will set while cooling. Cool at least four hours before cutting.

MRS. J. R. PETTY

WINE COOKERY CHART

COURSES	FOODS	AMOUNT	WINES
SOUPS	Cream Soups	1 tsp. per serving	Sauterne or Sherry
	Meat and Vegetable Soups	1 tsp. per serving	Burgundy or Sherry
SAUCES	Cream Sauce and Variations	1 tbsp. per cup	Sherry or Sauterne
	Brown Sauce and Variations	1 tbsp. per cup	Sherry or Burgundy
	Tomato Sauce	1 tbsp. per cup	Sherry or Burgundy
	Cheese Sauce	1 tbsp. per cup	Sherry or Sauterne
	Dessert Sauces	1 tbsp. per cup	Port or Muscatel
MEATS	Pot Roast—Beef	¼ cup per lb.	Burgundy
	Pot Roast—Lamb and Veal	¼ cup per lb.	Sauterne
	Gravy for Roasts	2 tbsps. per cup	Burgundy, Sauterne or Sherry
	Stew—Beef	¼ cup per lb.	Burgundy
	Stew—Lamb and Veal	¼ cup per lb.	Sauterne
	Ham, Baked—Whole	2 cups (for basting)	Port or Muscatel
	Liver, Braised	¼ cup per lb.	Burgundy or Sauterne
	Kidneys, Braised	¼ cup per lb.	Sherry or Burgundy
	Tongue, Boiled	½ cup per lb.	Burgundy
FISH	Broiled, Baked or Poached	½ cup per lb.	Sauterne
POULTRY & GAME	Chicken, Broiled or Saute	¼ cup per lb.	Sauterne or Burgundy
	Gravy for Roast or Fried Chicken and Turkey	2 tbsps. per cup	Sauterne, Burgundy or Sherry
	Chicken, Fricassee	¼ cup per lb.	Sauterne
	Duck, Roast—Wild or Tame	¼ cup per lb.	Burgundy
	Venison, Roast, pot Roast or Stew	¼ cup per lb.	Burgundy
	Pheasant, Roast or Saute	¼ cup per lb.	Sauterne, Burgundy or Sherry
DESSERTS	Cups and Compotes	1 tbsp. per serving	Port, Muscatel, Sherry, Rose Sauterne or Burgundy

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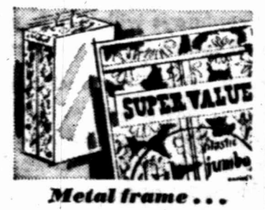

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