BEST AVAILABLE COPY

'Plush' Allowances Of Overseas Officers Attacked

WEATHER

West Texas clear to partly cloudy this afternoon, tonight and Tuesday. No important change in temperature.

The Pampa Daily News

"The highest point of culture that man can rise to is the conviction that he does not figure in the affairs of others." —Goethe

FIRST WITH THE TOP O' TEXAS NEWS AND PICTURES

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Wilson Dims Hopes Of Averting Steel Strike



STEADY LINE — Lines formed at the county tax assessor-collector office before the doors opened this morning with persons waiting to purchase their automobile license plates. A steady stream of persons extended outside the office doors all morning. Gray county vehicle owners have today and Tuesday in which to purchase 1952 auto tags, tax officials said. (News Photo)

Wage, Price Controls May Be Threatened

WASHINGTON — (AP) — Charles E. Wilson's sudden resignation as mobilization director in protest at administration steel price policies dimmed hopes today of averting a nationwide steel strike April 8.

The industry, resuming peace talks in New York with the CIO United Steelworkers, found itself with no assurance of a price boost to offset a government - recommended 17½-cents an hour wage increase

The future of wage-price control itself clouded overnight.

Sen. Maybank (D-SC) broke off hearings of his Senate Banking committee on the extension of the Defense Production act, which expires June 30, "until the air has cleared."

The future of controls, Maybank said, should not be deliberated in a "wave of hysteria and confusion, charges and countercharges." Some legislators have urged the scrapping of controls.

Maybank praised Wilson, former president of General Electric Company and executive vice chairman of the War Production board in World War II, as a "great American." The committee, he said, definitely will want to know who will administer controls as Wilson's successor.

Truman had no nomination ready.

Wilson's letter was dated Friday and made effective today. It told the President that Wilson could not "accept public responsibility for major stabilization actions which I can not control."

Originally, Wilson favored neither wage nor price increases in steel. He told associates they would have the widest inflationary repercussions.

When the wage stabilization board this month adopted the 17 1-2 cents-an-hour recommendation, he protested that it was "a serious threat" to economic stability. But he finally conceded that it must be the basis for negotiation between the industry and CIO's 650,000 steel unionists.

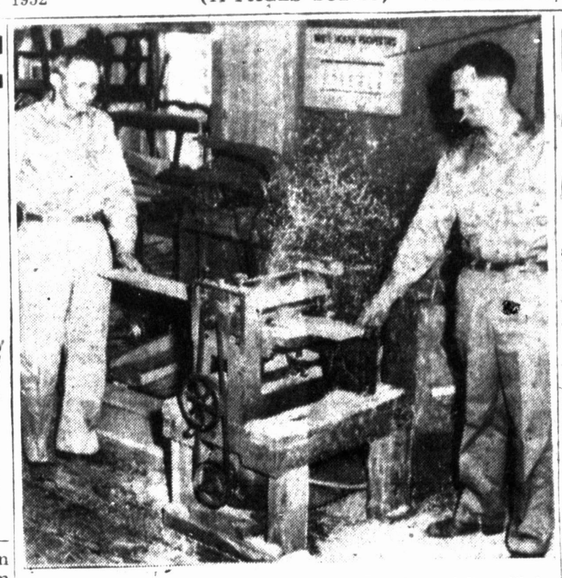
Convinced that no settlement could be reached unless "part of the cost" were offset by assurance of a steel price ceiling boost, his letter disclosed, Wilson flew to Key West last weekend and obtained what he regarded as an "understanding" to that effect with Truman.

But last Friday, Wilson told the President, "you changed your mind."

This was the day that Truman talked at length with Economic Stabilizer Roger L. Putnam and Price Director Ellis Arnall, both known to oppose any price boosts beyond the existing ceiling formula.

By that time, however, Wilson had indicated to the steel compa the government's willingness to adjust prices if necessary. The figure of a $5-a-ton increase has been mentioned unofficially. The "big six" steel producers promptly invited the union into the New York negotiations today.

Now the price assurance is gone; Truman is on record asdorongly supporting the wage board and doubting any needov



DIVERSIFIED INDUSTRY — Pampa has her share of diversified DIVERSIFIED INDUSTRY — Pampa has her share of diversified Pictured above are owners; George Cartwright and Mike Porter, planing a board which will be used in some cabinet or piece of woodwork that the Cartwright Cabinet shops is making. On page six of this issue you will find other pictures of Pampa's diversified industry. (News Photo)

First Industrial Tours Get Underway Tues.

Pampa's industrial giants — and the smaller capitalist with a few employes — will be honored during Texas Industrial week starting Tuesday and extending through next Monday.

It's the little guy, with a few dollars, some guts, and imagination who grows into the big corporation.

Examples of both kinds of industries, and varying stages thereof, can be seen here in Pampa.

The Cabot companies employ hundreds of men and the payroll is figured in the thousands. Another man, also a capitalist with a lathe in his home, may harness his own labor and make a few extra dollars a week producing in his spare time.

Texas Industry week acknowledges the "climate of business" in the state which enables the small man to become a big one and the big one to grow unhindered by government.

The program gets underway at noon Tuesday with Roy Smith, publisher of the Pampa Daily News, talking to the junior chamber of commerce.

The Fisher Panhandle Grain Co. will hold open house from 1 to 3 p.m. Tuesday for the Jaycees and the public.

Other tours are planned Wednesday through Friday.

Speakers at the service clubs will emphasize the industrial week theme.

The chamber of commerce, local sponsor of the celebration, said that while only four plants are to be toured, all industry is to be honored.

An advertisement in today's News especially honors the "diversified" industries, including the Woods Cabinet shop, Coca-Cola Bottling Co., Pampa Ice Manufacturing Co., Cartwright Cabinet shop, Petroleum Specialty Co., Royal Crown Bottling Co., Dr. Pepper Bottling Co., Pampa Foundry and Morrison Starter Co.

Record Paving Contract For Gray Is Slated

A contract, which may involve a million-dollar plus figure, will be let for Gray county on April 15 or 16 by the State Highway commission in Austin when bids for paving almost 12 miles of four-lane highway through McLean are opened.

An ad calling for the bids will appear in Tuesday's edition of the Pampa Daily News.

G. K. Reading, senior resident engineer in Pampa for the highway department, was unavailable this morning for an explanation of details of work to be done.

The project will cover 11.942 miles of U. S. Hwy. 66 from the Wheeler county line to a point .6 of a mile east of Alanreed. A concrete paving job along the already laid four-lane highway with grade and structure revisions is the core of the job.

Work on excavating and grading the stretch was completed early in 1951. The new road cuts out several curves and is actually a relocation of the old highway. It is designed to carry two lanes of west bound traffic and two lanes of east-bound traffic with a boulevard-type center separating the two main lanes.

Bids will be opened in Austin on April 15 when the low bidder will be determined. However, the contract may not be let to the low bidder for one or two days.

This is expected to be the largest project in money to be spent in Gray county in Texas road histry. Its nearest competitor for that rating is underway now—repair work along U. S. Hwy. 60 at a cost of $376,000.

'Plush' Officer Allowances Under Attack

WASHINGTON — (AP) — The Senate was asked today to slash "plush living allowances" for overseas military officers.

Up for expected passage is a bill that would grant a "cost-of-living" increase to all 3,600,000 persons in the armed services.

Sen. Russell (D-Ga.) chairman of the Armed Services committee, told a reported the bill would "be approved by a substantial majority."

Debate was limited and voting on the measure and all amendments was expected before the day ends.

Sen. Douglas (D-Ill) asked record votes on a number of amendments, including one to cut in half the present overseas allowances for officers, as well as military, naval and air attaches.

"Most of this stuff is a fantastic waste of money," Douglas said. "And the high living of occupation troops and officers in Germany and Japan creates hatred as well as waste."

Because of special allowances of from $2000 to $3500 a year, Douglas said, some overseas officers now get more pay than leaders of the foreign nations where they serve, creating resentment.

Douglas said he also would push for roll-call votes on his proposals to reduce special hazard pay for all officers and men in the flying or submarine services to $30 a month.

This special pay now ranges from $30 for privates up to $210 for colonels.

He also wants to cut incentive pay for officers assigned to parachute, glider, bomb demolition, deep sea diving and other specialties from $100 to $50 a month, the same as received by enlisted men and non-commissioned officers.

Finally Douglas proposed to knock out the $100 a month now paid to all doctors and dentists in the uniformed services, all of whom are officers.

Absentees Ballot In School Voting; Deadline Tuesday

The first three absentee votes in the April 5 school board election were cast in the school business office this morning before 10:30.

Balloting absentee ends at midnight Tuesday, three days before the election.

In the meantime a rumor was circulating over Pampa that A. C. Troop, secretary of the board, was preparing to resign due to ill health.

However, Troop, through Mrs. Troop over the telephone, said that he had no comment to make and he had made no decision on whether or not he would be stepping out now or at any other time.

Five men are seeking the two seats expiring this year. They are: Frank D. Smith, J. C. McWilliams, R. L. "Gene" Odell, Jr., W. B. Moore, and Elmo Hudgens. McWilliams and Smith are running for their second terms.

Polls will be open from 8 a.m. to 7 p.m. Saturday in the Pampa Junior High school lobby.

Round-Up Started In Teen-Age Killing

SAN FRANCISCO — (AP) — A teen-age gang killing in front of San Francisco's city hall touched off a sweeping police round-up today of juvenile gangsters.

Two young men were killed and three wounded in the burst of gun play in Civic Center early Sunday morning. One of the wounded may die.

Robert A. Ranson, 19, was jailed as the gunman. Homicide Inspector Al Nelder said Ranson admitted shooting down five members of the rival Fillmore gang with a .45 caliber automatic he carried in a shoulder holster.

The shooting was the culmination of a long feud between the Fillmore and Portola gangs. But it was the first time a gun had been fired in their gang fights. Previously, Nelder said, they fought with chains, belts, knives, clubs, feet and fists.

None of the five shot was armed. Norman Bothelo, 20, and Andrew Ulibarri, 19, were killed. James Erickson, 21, shot in the abdomen, was in a critical condition. James Benett, 21, and Thomas Hinman, 20, suffered flesh wounds.

Trouble started at the Butchers ball in Civic auditorium. Inspector Nelder said Ranson invited Bothelo outside. Each was backed by half a dozen members of his gang when they met in the civic center. Three girls were there, too.

"Ranson told reporters that his gang was outnumbered two to one and rival mobsters tried to get behind him so he pulled his gun.

"Then," Ranson said, "Norman got pretty wise. He told me I was afraid to use the gun. He said he was going to take it away from me.

"The next thing I knew I started shooting."

Ranson was caught threehours later. He made no attempt to use the gun as police tracked him down. He was booked on "suspicion of murder" and "suspicion of assault with intent to commit murder."

Pampa Stages Last-Minute Car Tag Rush

Persons wanting to buy license plates began lining up at the county tax assessor-collector's office before the doors were opened at 8 a.m. both Saturday and this morning.

Persons queued up in lines that reached outside the courthouse at various times this morning and lines were always backed up outside the tax-assessor's office.

Chief Deputy Tax Assessor-Collector Jack Back this morning said more than 7500 automobile licenses have been sold through the Gray county office. They expect between 1000 and 1500 more sales today and Tuesday.

Back also pointed out that vehicle owners do have tomorrow, Tuesday, in which to buy their license tags. The deadline is not until midnight, April 1.

Back added the office expects to sell between 8000 and 9000 automobile licenses for 1952. That estimate is about 500 tags more than were sold for 1951, he said.

Tax officials said they expected today to be their heaviest day, although Tuesday is the wind-up day for car - tag sales.

Between five and eight persons handle the steady stream lined up for license plates and still the line extended outside the office door all morning.

If you've bought yours, you're lucky, if not, come on down and join the line!

ARC Drive Is Extended

Red Cross officials said today the fund drive will be extended into the month of April.

Of the $12,393 quota, only $7,100.60 has been collected. This compares with $9,000 contributed to the Pampa chapter last year.

Mrs. F. W. Shotwell, who will assume the executive secretary's duties Tuesday, said much Red Cross work would have to be curtailed unless necessary funds were forthcoming.

J. J. Doff Rites Scheduled Tuesday

Funeral services for James Jefferson Doff, 68, of Pampa, who died at 5:10 p.m. Sunday in a local hospital, will be held Tuesday at Altus, Okla.

Mr. Doff lived in Pampa fo the last five years at 1102 E. Francis. His wife preceded him in death in 1947.

He is survived by two daughters, Mrs. Ethel Martin, Stinnett, and Mrs. Hazel Claunch, Pampa; two sons, Leonard Duff, Pampa, and Berly Doff, Lubbock, and one sister, Mrs. Viola Dunla, Jacksboro.

He was born April 12, 1883, in White River, Ark.

Firemen Extinguish Small Blaze Sunday

The Pennant club, 543 W. Brown, was almost barbecued Sunday, but Pampa firemen put out the burning hickory logs before any damage was done to the building.

A restaurant employe accidentally had thrown some burning rags onto a pile of barbecuing timbers.

McGrath Testifies Morris Wouldn't Be Appointed Again

WASHINGTON — (AP) — Attorney General J. Howard McGrath said today he wouldn't appoint Newbold Morris, government corruption cleanup man, as a special assistant if he had to do it over again.

Testifying before a House Judiciary subcommittee, McGrath also said he has not filled out the financial questionnaire sent him by Morris and does not know whether he will do so.

Morris, as his first step in a "clean up" of the government, has sent several thousand top officials a questionnaire asking for detailed information on their outside income and net financial worth.

Morris, a prominent New York lawyer and a Republican, was appointed to the job by President Truman but technically is a special assistant to the attorney general.

McGrath was in the witness chair of the House group which is investigating the way he has run the Jusitce Dept.

Rep. Keating (R-NY), who fired the questions about Morris at attorney general, told McGrath he understood Morris' deadline for answering the questionnaires is April 7.

If it comes from a hardware store we have it. Lewis Hardware.

Former Senator Dies Early Today

AUBURN, Me. — (AP) — Former U. S. Senator Wallace H. White, Jr., 74, an expert on communications and shipping legislation who was majority leader in the Republican - controlled 80th Congress, died in his sleep early today.

He had been ill several months with a recurrence of a heart ailment that had plagued him for years.

He retired early in 1949 after 18 years in the Senate and 14 in the House.

Because of his interest in communications — he wrote the nation's first radio law — White represented the United States at several international conferences. He was chairman of the American delegation to the International Radio conference at Cairo, Egypt, in 1938.

As a representative, he helped draft the Jones - White act of 1928 which lifted America's Merchant marine out of a slump that followed World War I.

Style Show Opens Cancer Drive Here; $230 Is Donated

Clues to what well-dressed Pampans will wear Easter Sunday were given yesterday at the fashion show sponsored by the National Secretaries Assn. to benefit the Gray County Cancer drive.

The newest styles in men's, women's and children's clothing were worn by amateur models from the city. The cancer drive realized $230 from the show and when all monies are accounted for, more than $300 is expected to be netted.

NSA sponsored the fashion show and will put on other activities this month as a memorial to their past president, Mrs. Minnie Barnes, who died of cancer last summer.

Other events will include a demonstration by a hat stylist at 8 p. m. Sunday in the Cabot auditorium in the Hughes building, a series of bake sales, and a silver tea book review.

Two Candidates In WD School Balloting

WHITE DEER — (Special) — Election for two members of the board of trustees of the White Deer Independent School district will be held Saturday, April 5.

H. C. Little, Skellytown, will be a candidate for re-election; and H. T. Dickens, White Deer, will be a candidate to succeed J. R. Meaker, Sr., who has served for several years as president but is retiring from the board this year.

W. N. Adams will be election judge at the voting box in the Skellytown school, with Mrs. J. C. Jarvis and Mrs. W. H. Harris, clerks; and W. J. Stubblefield will be judge at the polls in the White Deer School office, with Mrs. J. C. Jackson and Mrs. Neal Edwards, clerks.

Three Vie For WD City Council

WHITE DEER — (Special) — E. E. Foose and Alvin Williams will be candidates for re-election and R. M. Hubbard will be making the race for the first time in the City election for three aldermen, next Tuesday, April 1.

The election will be held at the City Office, with W. J. Stubblefield, judge, and Mesdames Neal Edwards, J. C. Jackson, and H. G. Hynds, clerks.

Other members of the council are Dalton Ford, W. W. Wells, and Eugene Richardson, mayor.

English Boost Prices On Tours Of Homes

LONDON — (AP) — The price of admission to the stately ladies say times are getting homes of England went up a few pennies today. The lords and tougher.

Rising costs were blamed for a new boost in prices for the chance to see what Britain's great used to live in. The annual open house season begins tomorrow and a full run of big houses will be available again on a pay - and - look basis, all comers welcome.



INTERVIEWED — Mrs. Ruth D. Knight, (left) cooking and home economics expert, here in town for The Pampa Daily News' all electric Cooking school which begins tomorrow in the Junior High school auditorium was interviewed by Miss Billie Pulliam, copywriter, over radio station KPDN this morning at 11 o'clock. More than $1200 in prizes will be given away during the two-day cooking school, Tuesday and Wednesday. (News Photo)

'Bring Special Section To Cooking School,' Expert Urges

The Pampa Daily News today publishes a special tabloid section devoted to the news of the all-electric cooking school Tuesday and Wednesday in the Junior High auditorium.

"Bring this section with you when you come," urged Mrs. Ruth D. Knight, conductor of the free cooking sessions. "You will be able to follow my demonstrations better."

The special section is full of information regarding the cooking school, its noted home economist-author with you," she said.

instructor and the $1200 worth of prizes donated by Pampa merchants.

Both sessions of the cooking school start at 1:30 p.m. and will last about two hours.

"You will come away from the school full of helpful information," Mrs. Knight said.

She has given talks to audiences in Amarillo, Lubbock and other Panhandle cities.

"Remember to take the special

President Sends Politicos Scurrying For New Choices

WASHINGTON — (AP) — President Truman's unequivocal "I shall not accept renomination" today had politicians feverishly trying to figure out the possible 1952 beneficiary or beneficiaries of those 24 millon votes Truman polled to confound the experts in 1948.

Some thought they had it all doped out. Others just had hopes. Both groups had axes to grind for favorite sons. Neutral observers who witnessed the historic pronouncement on Saturday night preferred to wait and see what happens at the nominating conventions in Chicago this July.

Dangled before the curious were such possible Democratic tickets as these:

Gov. Adlai E. Stevenson of Illinois for president and Sen. Richard B. Russell of Georgia for vice president; and vice versa.

Vice President Alben W. Barkley for President and take your pick for second place.

Sen. Estes Kefauver of Tennessee for President or vice president; the same for Sen Robert S. Kerr of Oklahoma.

Speaker of the House Sam Ray for [illegible]

a northerner for vice president.

Supreme Court Justice William O. Douglas for president and take your choice for vice president. Douglas said in January he would not be a candidate then or in the future.

Democratic leaders differed as to whether they thought the President would try to dictate his successor. Some thought he would adopt a hands-off attitude and thus bring about a wide-open convention for the first time in 20 years.

Others believed he would step in only if he saw the nomination

(See PRESIDENT Page 2)

Good for 2x5 and 2x6, $7.55 per [illegible] Preservation.

Scientific Aids Are Planned For Drouth-Stricken Texas

Clear skies over Pampa today offered no hope for a break in the drouth which has plagued the Panhandle along with the remainder of the state.

Elsewhere over the state the drouth hung on as scientific measures were planned to cope with the long dry spell.

Statewide water conference was planned by the West TTexas Chamber of Commerce. An attempt at rain-making was in the assessment stage for some 26 counties chartered as the Colorado Water Assn. And Chancellor Gibb Gilchrist mobilized scientific and research resources of the big Texas A&M college system to combat the drouth, its effects, and possible recurrence.

Prayer seemed to have paid off at Del Rio.

The weather bureau had no public comment, but farmers in the South Plains said they thought a rain-making firm from the section's first moisture since Denver, Colo., may have brought early January. Giant snow flakes and light rain fell over a wide part of the Plains country.

Silver iodide generators were in operation in some of the eleven South Plains counties whose farmers recently underwrote a $60,000 bill for rain-making attempts.

South Texas, too, had gentle, penetrating rains and in some places the rain was enough to be definitely beneficial. Rock springs had two and a half inches and Sabinal had an inch. Soil conservation officials at Fort Worth were quoted recently as saying light rains in some of the West Texas dust area might cause more harm than good.

At Del Rio, where more than 300 persons prayed for rain Wednesday, .24 inch fell. Only .07 had fallen before all year long.

The state granted a charter to the Colorado Water Assn., Inc. all the group needed, it claimed, was a penny an acre and the right kind of clouds.

"We can't make rain," a spokesman for the association said, "but we can increase it when the conditions are right."

Twenty silver iodide generators were set up in the target area at such places as Sabinal, Junction, Brady and San Saba. They heat the chemical to 3500 degrees Fahrenheit and feed it into wind currents which carry it to cloud formations.

Directors of the West Texas Chamber of Commerce approved a proposal that the WTCC initiate a state-wide conference on the state's water problems.

General Manager Fred Hisbands said the West Texas group had been asked by other groups to lead the way in planning such a conference.

At College Station, after a meeting of heads of six parts of the A&M system, Chancellor Gibb Gilchrist said:

"The water problem of Texas is serious. The system has been working on these matters for years. The time has come for us to coordinate our efforts into a single unit composed of all agencies of the system, if we are to deal with the problems of a more factual basis to the end that an effective means of solution may be developed."

Vice Chancellor D. W. Williams said scientists and researchers would study the water situation and report on their findings April 18 at another meeting.

Weather forecasters said South Central and East Texas might get more light rain today, but only partly cloudy skies were looked for over the rest of the state.

Los Angeles Starts Helicopter Service

LOS ANGELES — (AP) — Los Angeles Airways, which has carried mail by helicopter here since 1947, expects to launch the nation's first scheduled helicopter passenger service soon.

The firm announced yesterday it is receiving two 12-seat Sikorsky S-55 Whirlyplanes next month and will put them in operation after a "shakedown" period.

They will be converted to carry eight passengers plus mail and will make three round trips daily between Los Angeles International airport and Santa Ana, cost one way $3.96, Pasadena, $3.42, and San Bernardino and Riverside, $6.

Russia's Scheme For Germany Seems To Be Running Afoul

WASHINGTON — (AP) — For seven years since the war Russia has lain like a great animal across the frontiers of Europe, watching the West, waiting for it to become easy pickings.

For a while that seemed the bright thing to do. The nations of Western Europe, torn by ancient antagonisms, staggered close to disaster. Then, with American help, they began to cooperate.

They grew stronger step by halting step. And Russia, watching this intended victim develop muscles, always reacted the same way: It growled, protested, threatened, tried wrecking tactics.

The Marshall plan, aid for Greece and Turkey, the Atlantic pact, Russia couldn't stop them. But in one place, Germany, it seemed to feel snug. It occupied Eastern Germany. The Western part was held by the West.

The Western allies tried to persuade Russia to agree to a peace treaty covering all Germany. No good. The longer it held Eastern Germany the more time it had to train German Communist stooges.

Some day, maybe, they could take over all Germany and make it a servant, work shop and satellite of Russia. The West decided not to wait forever. It let the West Germans form their own government.

The Russians screamed, for an anti-Communist West Germany, organized under its own government, would be a potent block against East German Communists taking over both zones of Germany.

But for Russia worse was to come. The Western allies decided, in agreeing to create a European army under one commander, to let West German troops be part of that new and unified single army in case of war with Russia.

The Western European countries, which had been smothered under the German war machine in the last war, could agree to that kind of plan. German troops as part of a European army would be different from German troops as part of a huge German army under German command in Germany.

But this unified army, which would put Western Germany into a military alliance with the rest of Western Europe, was the last thing the Russians wanted and once again they reacted.

On March 10 they made a proposal to the United States, Britain and France which the three rejected this week. The Russian proposal and the allied answers went like this:

1. Russia suggested she and the allies get together and work out a peace treaty for a united Germany. The Russians failed to say how Germany should be unified. (The Allies agreed to a unified Germany but only as a result of free elections in all Germany including the Russian zone, supervised by the United Nations.

2. Russia suggested this new, united Germany should be free to build up a military machine of its own and that it be forbidden to enter into any military alliances with other countries. (The allies rejected this, calling it a step backward from a new era of cooperation among nations.)

It's plain that the Russians, who stalled on a German peace treaty for seven years, were startled into these suggestions when they saw Western Germany making a military tie-up with the West. They hoped to break up the Atlantic alliance.

And this Russian proposal can be interpreted as an act of desperation, too, with Russia willing to take the chance of a re-armed Germany turning on Russia some day. But it can be looked upon in another way:

First things first—the Russians want to smash the Atlantic alliance; second, a re-armed Germany, if the German Communists got control, would tie up with Russia. That would be the end of Western European Democracy since Western Europe's army would be helpless against combined German-Russian forces.

Further, this proposal of a unified and re-armed Germany certainly has propaganda benefits for Russia among many, if not all, Germans.

And once Russia maneuvered the West into treaty talks, the Russians could stall indefinitely, knowing that the uncertainty about the future would gum up the Western defense plans. The West said "No, thanks," but not in such a way as to anger the Germans.

KIDDIES

Listen To Uncle Coy on

"LULLABY LANE"

7:45 P. M.

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Farmers Ask More Home Loan Funds

WASHINGTON — (AP) — Appropriations for the Farm Housing loan program should be increased, Rep. Albert (D - Okla) has told the House Agriculture appropriations subcommittee.

Hundreds of thousands of farm families need better homes, and farmers who seek to borrow from the Farmers Home administration are willing to pay for improvements, Albert said in testimony made public today.

"But their requests for loans are being turned down because the loan funds are exhausted," he declared.

Congress in 1949 authorized yearly appropriations that were supposed to increase annually until 1953 for Farm Housing loans, Albert said.

A maximum of 100 million dollars was authorized for 1949 but instead of following authorizations provided under the Housing act, Congress has appropriated 25 million or less each year, he declared.

The President's request for the year beginning July 1 is for approximately 21 million, he asserted.

"That is not enough to even begin to meet the need," he told the committee.

The last census showed that three out of four farm houses still lack modern plumbing facilities and that more than one million farm homes need major repairs or replacement.

Read The News Classified Ads

Stage Play Strenuous For Bruinhilde

SAN FRANCISCO — (AP) — Bruinhilde, a pregnant white goat, is on stage again. But impending motherhood has the cast a bit worried.

Nightly Brunhilde appears twice at the Curran theater in Tennessee Williams' "Rose Tattoo." Each time she's chased. And that's a bit strenuous, you know.

Previously Brunhilde appeared here in "Mr. Roberts." But her casting was cut short. She gave birth to twins in a taxi.

"Tattoo's publicity director, Ned Armstrong, heard about Bruinhilde's appearance in "Mr. Roberts" and, without checking her sex, hired her from owner Margaret P. Dean.

"They gave me strick orders in New York to get a Billy goat," Armstrong worried today.

"We close here April 5. If she can only hold out until then."

Navy Begins Guided Missile

WASHINGTON — (AP) — The Navy has started training crews for its robot weapons warships, the first two of which will be ready about 1954.

This came out in a list of routine orders transferring officers. One of them was assigned to "Naval Guided Missile Training Unit No. 21."

The Navy, both in its own research program and in collaboration with the other armed forces, has for several years been training a relatively small number of technicians for development work.

But to be ready with the thousands of officers and enlisted men needed when the new weapons begin reaching the fleet for operational use, it is opening guided missile training schools.

While officials did not specify where Unit No. 21 is located, a large part of the Navy's missile program is centered at Point Mugu, Calif., the overwater testing area. However, the Navy also carries on extensive operations afloat, including missile launchings from the former Seaplane Tender Norton Sound, now a laboratory ship, and from a submarine.

The Navy disclosed last year that a factory for production of guided missiles in volume was being built in California.

The overall objective is to have weapons, ships and crews ready at about the same time.

In January the Navy announced that two heavy cruisers, the Boston and Canberra, both 13,600-tonners, had been selected for conversion into guided missile vessels, "available for duty as ships of the line."

The two ships, towed from Puget Sound, Ore., through the Panama Canal, have arrived at the yards of the New York Shipbuilding Corp., Camden, N. J., preparatory to a start on their remodeling, a Navy spokesman said.

The general expectation is that the first production - line missiles will be tactical weapons, for antiaircraft (surface-to-air) and possibly for defense against attacks by other ships (surface-to-surface).

Presumably the contract which the Navy made about a year ago with the Consolidated Vultee Aircraft Corp. for operating the plant at Pomona, Calif., was for production of this type of missile. Construction of the factory started in June, and was scheduled to be completed early this year.

An indication that the Navy expects production deliveries of missiles to reach a substantial rate during the next few months was contained in the annual military budget sent to Congress in January.

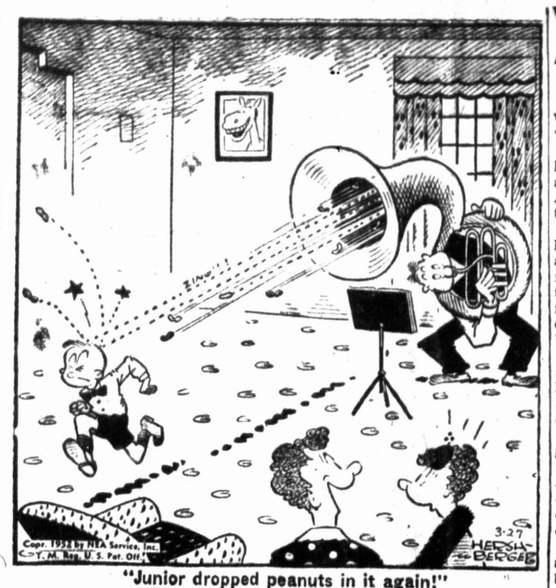
A notation in the budget, which provides funds for the year beginning July 1, said that an estimate contained in the requested appropriation "provides for the first time missiles for fleet training and service use." The notation commented also that during the year beginning July 1 it is planned to equip "a number" of combat air squadrons and service units with testing and handling equipment "to make possible the employment of guided missiles as service weapons."

Marines Guard Tripoli Again

TRIPOLI, Libya — (AP) — The U.S. Marines are back on the shores of Tripoli.

This time they didn't have to fight their way through a Mediterranean fleet of 18th Century pirate ships. They landed unarmed and in civilian clothes in a luxurious four-engine passenger plane.

Six are here. They're on a peaceful mission as security guards at the U. S. legation. They don't wear uniforms and don't carry guns. They stand guard duty, act as couriers and [illegible]



"Junior dropped peanuts in it again!"

White House Admits Losing "The Battle Of The Tulips"

WASHINGTON — (AP) — The White House admits it has lost "the battle of the tulips."

There just won't be any tulips in bloom when Queen Juliana of the Netherlands arrives April 2 for a three-day visit with the President and Mrs. Truman.

The President succeeded in hurrying up carpenters, painters and movers in getting the newly redone White House ready, but the thousands of tulips, planted in the grounds especially for the occasion, are taking their own bloomin' time.

In fact, these tulips are causing a lot of worry to the White House, the Netherlands embassy and in high official greenhouse circles.

The tulips are Dutch immigrants. They are a new variety in a special shade of orange — Juliana is a member of the House of Orange — and they have never been exported from the Netherlands before.

R. J. Benkenkamp, agricultural attache at the Netherlands embassy, and the Associated Bulb Growers of Holland, decided it would be a nice gesture if bulbs of this new variety were sent here to plant in the White House grounds and at the embassy.

It was hoped they would be blooming during Juliana's visit.

But the bulbs had landing trouble. They reached New York last fall during a longshoreman's strike and couldn't be unloaded. They were returned to Holland, shipped back a month later.

Gardeners at the embassy planted their bulbs immediately and they will be in bloom by the time of the royal visit. But White House gardeners were further delayed by the remodeling going on there.

They planted about 5000 around the fountain on the Pennsylvania Avenue side and an equal number in the south garden. They will be flowering around Easter.

The gardeners potted about 2000 bulbs and speeded up their growth in greenhouses. These will be ready for decorating the White House interior.

Indians Seek Jobs In Chicago Area

CHICAGO — (AP) — American Indians are job hunting here.

A placement service to help Indians find jobs in Chicago and vicinity has been set up by the Federal Bureau of Indian Affairs.

The bureau says Indians are leaving Western reservations because of lack of work.

Demand, accept only — St. Joseph ASPIRIN

WORLD'S LARGEST SELLER AT 10¢

YOU

Are Cordially Invited To Attend

The Second Annual

Pampa Daily News

ALL - ELECTRIC

COOKING SCHOOL

APRIL 1st and 2nd



MRS. RUTH D. KNIGHT

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

DON'T MISS IT

OVER $1200.00 IN PRIZES

EVERYONE IS WELCOME

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

TWO BIG DAYS

TUESDAY AND WEDNESDAY

1:30 p. m. to 3:30 p. m.

at the

Junior High School Auditorium

LOOK AT THIS $1200 IN AWARDS

RINEHART-DOSIER
259.95 General Electric Range
MONARCH HARDWARE
239.95 Westinghouse Refrigerator
HOGUE MILLS
287.95 International Harvester Home Freezer
BENTLEY'S
65.00 Lady's Suit
ELECTRIC SUPPLY
42.50 Hamilton Beach Electric Mixer
ZALE'S
39.75 Presto Dixie Fryer
BEHRMAN'S
25.00 Gift Certificate
MURFEE'S
25.00 Nelly Don Dress
SMITH'S QUALITY SHOES
25.00 Value; Shoes, Bag, Hosiery
WHITE'S AUTO STORE
27.95 Arvin Radio
CRETNEY DRUG
25.00 Helena Rubinstein Cosmetics
YOUR LAUNDRY & DRY CLEANERS
6 — 2.50 Gift Certificates
ELMER'S MARKET
2 — 7.50 Grocery Baskets
FURR FOOD
2 — 7.50 Grocery Baskets
IDEAL FOOD
2 — 7.50 Grocery Baskets
HARVESTER DRUG
2 — 7.50 Gift Certificates
ALLIED PAINT
15.00 Home Decoration Supplies
PANHANDLE PACKING CO.
2 — 7.50 Hams

Also Featured at the Cooking School
SUNSHINE DAIRY PRODUCTS
SNOW CROP FROZEN FOODS
TOWN TALK BREAD
DROMEDARY PRODUCTS
TEN-B-LOW



"I see she dragged him over to visit her relatives again—that always ends up in a fight!"

Mainly About People

James Gallemore and Ken Murray, students at Texas A&M college, are spending the week end here with Mr. and Mrs. E. L. Gallemore.

New 2 room unfurnished house and bath. Bills paid. 2 miles South on pavement. Phone 1262-W-2.

Miss Eulaine Ellis, a student at Stephens college, is spending spring vacation here with her parents.

Realize savings on new metal office desks and office chairs. Nationally advertised merchandise. See Bob Fugate, Commercial Printing Dept., Pampa Daily News.

Mr. and Mrs. A. A. Day, 817 N. Russell, visited Mr. and Mrs. Jack Mays and Mr. Mays' father in Munday, Texas, over the week end.

Mrs. E. W. Voss, 1214 E. Francis, has returned from a 10-day vacation with friends and relatives in Enid, El Reno, Oklahoma City, and Shawnee, Okla.

Automatic Bendix washer for sale, $50. Phone 4079W.

Mrs. Elizabeth Martin, 226 W. Craven, is visiting her daughter, Mrs. Jerry J. Ferguson, in Galveston. Mr. and Mrs. Ferguson are parents of a daughter, Elizabeth Alice, born March 15. Mrs. Martin will return to Pampa within a few days.

Busy Week Is Scheduled For Boy Scouts In The Pampa Area

This week will be a busy one for Santa Fe Scouters, with district commissioners and committeemen set to meet and with three new units in various steps of organization.

The commissioners of the Santa Fe district will meet at 7 p. m. Tuesday in the city commission room for their monthly meeting. Fred Neslage, district commissioner, will preside. The 20 - man staff will discuss ways to help unit leaders, reports of visits, the camping camporall, court of honor, roundtables and circuses.

Explorer post committeemen of the district will meet at 7:30 p. m. Thursday in the city hall for a training session conducted by R. M. Barrett, Explorer leaders training committee chairman. Methods and ideas for better post operation will be presented to the men from Miami, White Deer, Lefors and Pampa.

Pack 81 of White Deer will hold its first official pack meeting in the basement of the First Baptist church of White Deer on Friday. The pack, organized earlier in the year, is now under full operation with three dens. Richard Barnes, the Cubmaster, will present the new Cubs for their Bobcat pins.

The Veterans of Foreign Wars will sponsor a new troop with Mike Porter, formerly of Post 22 of the First Baptist church, as Scoutmaster. A seven-man committee will meet at the VFW hall at 7:30 p. m. today for instruction by W. J. McNeill, of the Santa Fe district.

McLean fathers of Explorers are being called to a special meeting at 7:30 p. m. Friday in the American Legion hall. A new post is under consideration and a permanent committee of fathers will be set up. Phil Pegues, district Scout executive, will meet with the group.

In other Scout news reported to The News, leaders and members of Post 4 will hold a swim meet at San Jacinto Youth center in Amarillo this week and Posts 4 and 14 will play basketball at 7:30 p. m. Tuesday.

Products Used In Cooking School

Mrs. Ruth D. Knight, widely known home economist who is conducting the all-electric cooking school sponsored by The Pampa Daily News Tuesday and Wednesday, will use specified products in her food preparation.

Among the foods she will be using will be Ten-B-Low, Dromedary products, Sunshine Dairy products, Town Talk bread, Snow Crop Frozen foods, and Panhandle Packing Co., hams.

Seven Fined In Corporation Court

Seven fines were levied in Corporation court this morning by Judge Clifford Braly as weekend arrests netted six intoxication charges and one disturbance of the peace.

Elbert Jones paid $10 for a disturbance charge and Leroy Williams, James Wilbur Johnson, Millard Brewer, Elvessie Gillespie, Claude McNeil and Leonard B. Jones all paid $15 on intoxication charges.

PRESIDENT

(Continued from Page 1)

going to someone who does not stand four-square for his foreign and domestic program.

A third group feels he will try to persuade Gov. Stevenson to make a bid for the nomination or at least let it be known that he would be receptive to a convention call.

Sen. Green (D-RI), a vice chairman of the Democratic National committee, told a reporter yesterday he believes there will be "an understanding" on an administration candidate before the convention.

Whatever the President does in the coming months, the competition for delegates in the April, May and June primaries and conventions is expected to take on the aspects of a rough and tumble scrap. They're on their own now and there are no "if" and "and-or" candidates anymore.

And there are party veterans who say the July 21 convention in Chicago will be the least controlled since 1932 even if the President tries to exert his influence. They say Truman hasn't the hold he used to have on his party organization.

Read The News Classified Ads

$14 Billion Cut In Budget Is Capitol Hill Talk, Says Rogers

Fourteen billion dollars off the national budget?

That's been the talk on Capitol Hill during the past few days, Rep. Walter Rogers reported in his weekly newsletter today.

The estimates of laying the economic axe into the budget to the tune of 14-billion, according to Rogers, comes from members of the House after addding up numerous slices amounting to only six figures each and in some instances in the millions.

An amendment decreasing the Bureau of Mines budget by $816,800, introduced by Rogers, passed the House 192-164 last week.

The Pampa congressman, who has yelled a lusty "no" to virtually every foreign aid program, hinted that the 7.9-billion dollar program will also get the meat cleaver attention of an election - year, economy - minded Congress.

"I don't believe the Congress is going to make the cuts on the domestic front that we have already made and then do a complete economic about - face and write out a blank check for foreign aid," Rogers said.

Rogers reported the foreign aid program is under a close scrutiny by the Senate Foreign Relations committee and the House Foreign Affairs committee with hearings being held on the 7.9-billion dollar program.

He predicted it would be "interesting" to see what finally happens to it in light of the fate of domestic spending which was cut first by the departments themselves, again by committees and then again on the House floor.

When the Department of Interior budget went to the Congressional barbers a heated debate started over the clipping on spending for the American Indians. Rogers reported one congressman observed that a person had to "live outside of the United States in order to be considered in any federal assistance program." This same congressman — whom he didn't name — Rogers added, also observed that the Confederacy was the only nation defeated on the battlefield by the United States that didn't feed at public expense after the conflict.

Vital Statistics

HOSPITAL NOTES

ADMISSIONS

Mrs. Jay Lowrance, Skellytown
Mrs. Dorothy Wagoner, 436 Pitts
Raymond Conner, Pampa
Mrs. Arritta Duncan, Pampa
Marley Doss, Groom
Mrs. Fern Cozzell, 910 S. Faulkner
B. R. Gray, 514 S. Ballard
Mrs. Claudette Dumas, 112 N. Faulkner
Donie Cantrell, 425 Hughes
Dewayne Johnson, Skellytown
Bob Peterson, 633 N. Faulkner
Charles Taylor, Pampa
Dale Kelley, 638 N. Banks

ADMISSIONS AND DISMISSALS

Bryon Cotton, 314 N. Doyles
Mrs. Beatrice Wright, 122 S. Sumner
Michael Dillon, 722 W. Kingsmill
Richard Comer, Borger
Mrs. Eva Barber, Lefors

DISMISSALS

Mrs. Mary Rainey, 408 Graham
D. B. Jameson, Pampa
B. E. Kirby, White Deer
G. F. Gounsaullus, Pampa
Mrs. Mildred Jones, 305 N. Banks
Mrs. Pauline Alford, Panhandle
John Chesher, Pampa
Mrs. W. D. Lee, Amarillo
Mrs. Claudine Mills, 1117 Garland
Mrs. Connie Williams, 939 E. Williams

WARRANTY DEED

Ray G. Mason to JZ. Kirk Duncan and Evert R. Duncan all of lots six, seven and eight in Block three — Wilcox addition in the city of Pampa, county of Gray, Texas.

MARRIAGE LICENSES

Vernon H. Driver and Miss Aline Myrtle Parks, March 28, 1952.

GINNERS CONVENE

DALLAS — (AP) — Annual convention of the Texas Cotton Ginners Assn. was to begin here today.

Graveside Rites For William Gray

Graveside rites for William W. Gray, 36, former Pampan now living in Midland, who died after a heart attack Saturday, will be held here in Fairview cemetery Tuesday at 7 p.m.

Dr. J. Orion Carter, First Methodist pastor, will conduct the services here.

Survivors include his wife, Gwen, a son, Billy, 6, and a daughter, Becky, 10. Williams was the son-in-law of Mr. and Mrs. Fred Glass, 1708 Coffee. Other survivors include seven sisters, two brothers and his father.

Williams was born in Searcy, Ark. He and his family had been living in Midland where he was an oil field worker. They were members of the First Presbyterian church there.

Pioneer Buys New Fleet Of Planes

Pioneer Airlines, an applicant for a Pampa air-route, today announced the purchase of a new fleet of Martin airplanes at a cost of $4,200,000.

The airline now serves 21 cities in Texas and New Mexico. It seeks an extension to 35 new cities in those states and in Oklahoma, Kansas, Arkansas, Louisiana, and Tennessee.

The Civil Aeronautics board will hear the petition for extensions in Dallas May 13. A Pampa delegation will support the move.

The city of Pampa will file a brief advocating Pioneer's stand on April 28.

Attack On Jury Is First Move In Trial

NEW YORK — (AP) — An attack on the jury list was the first defense move as 16 Communist leaders were called to trial today in federal court on conspiracy charges.

The 16 were indicted under the Smith act on charges of conspiracy to teach and advocate violent overthrow of the government.

The defendants — the United States Communist party's so-called "second-string" leaders — also are accused of having "detailed plans for the vital parts" of the party "to go underground in the event of an emergency."

They allegedly took over the party's management after the 11 top party leaders in the nation were ordered to prison last year.

The Hindu and the Jewish are the two oldest existing legal systems in the entire world.

The word "tip" comes from the first letters of the words, "to insure promptness.

Dr. Logan's Wife

By Diana Gaines



...t 1951 by Diana Gaines. Used by arrangement with the publishers, Random House, Inc. Distributed by NEA SERVICE, Inc.

XXVIII

THEY let Peter Surinov stay in the emergency room. At least they didn't say anything about his leaving and so he stayed. He stood, backed in a corner against the wall, but the light found him out, felt heavy on him. He would have liked to have slid down and sat on the floor.

He watched the resident inject her once in the arm and once in the hip. He saw the man's hands press and fly off her inert body, press and fly off, press and fly off.

"Better get set up for a stomach lavage," the resident told the nurse. "And put a call in for the anaesthetist. For oxygen. Dr. Pelletier will want to force her breathing."

"Is she going to make it? Is she going to be all right?" Peter asked himself over and over, but he made no sound.

The hands pressed and flew off, pressed and flew off.

Dr. Pelletier came in, slipping his coat off as he entered, and he nodded to Peter, squeezing his face to one side in a grimace that was almost a wink. Then he forgot Peter altogether.

"Nice work, Davies," Pelletier said, studying Jennet Logan's face. He picked up the limp hand. "Nail-beds blue," he said. "What about oxygen?"

"We've phoned for the anaesthetist," Davies reported. "We're setting up for lavage."

"Good, good," said Dr. Pelletier. "Keep up the artificial respiration till the oxygen comes. Shots?"

"I gave her adrenalin and coramine and caffeine. Looks like she took enough stuff to be out for a week."

"The Levine tube, Nurse," Dr. Pelletier said.

The nurse came up to the table with a tube and basin of water. Dr. Pelletier took the tube from her and inserted it into Jennet's nose. "Pull her tongue out, Nurse. Hold it out gently."

When the anaesthetist came in, he said hello to Dr. Pelletier in a voice so matter-of-fact that Peter could have smashed his jaw.

"Drug-poisoning, eh?" chatted the anaesthetist, looking at Jennet as though she were someone he'd met but couldn't quite place. "Not a movie gal, by any chance?"

Peter marched out of the room.

* * *

THEY wheeled her out on the cart. They had a different blanket on her, but she was still inert, neatly mummified, and her hair was tucked away under her head. He peered into her passing face. She was less blue and he saw her take a breath and he was sure he had not imagined it. The nurse wheeled her away to the elevator. Dr. Pelletier and the resident remained with him, and Dr. Pelletier talked to the resident with his hand on Peter's arm.

"Keep giving her stimulants. Give her more coramine and even caffeine and strychnine if necessary. Blood transfusion every day—at least one pint a day—more if necessary. Let's give her a couple of liters of intravenous fluids, some glucose in saline for nourishment—with vitamins. You might get some coffee into her stomach through the tube. Oh, and penicillin shots to combat infection. Write all this down, Davies, before you forget it."

"I want you to put on three good private nurses with her. And call Dr. Warner from the medical department to look after her. This isn't my bailiwick—he may have some ideas that I don't know about. And if she shows any signs of coming out of this, call in the psychiatrist."

"Dr. Pelletier," Peter said, "she going to come out of it all right?"

"I think so, Peter. You know as well as I do you can't make promises. We'll do everything we can . . ."

"But she might slip back?"

"Well, it's hard to know how much the blood actually absorbed. All we can do is to keep giving stimulants to combat whatever's there. The worst danger, as you know, is pneumonia, but now with antibiotics, that's not as much of a hazard as it used to be."

"What about putting her in an iron lung if she gets more depressed?" Peter urged.

"Dr. Pelletier raised his eyebrows at the resident. "Not a bad idea, is it, Davies? I don't know that it's ever been done, but it's sound. Keep her breathing. Remember that—if she relapses."

* * *

WHEN the resident moved off, Dr. Pelletier tightened his hold on Peter's arm. He said, "I think she'll be okay. May take a few days but we'll keep after her. But I don't think you ought to stick around here Peter, it isn't fair to her. I gave the committee this song and dance about there being nothing between you, and if you hang around her door looking like a sick calf . . ."

"All right. I'll clear out." They walked slowly down the hall. "Why did she do it, Dr. Pelletier? She couldn't have loved him that much."

"No, I guess not, not from what you've told me. More likely, she loved you that much. People act more rashly because of guilt than because of love."

Their footsteps halted at the office door.

"Is that psychiatrist any good?" Peter asked.

"Well, he's the staff man. There's only one. He's not an analyst though. He can see her when she comes out of this. Then he may feel she ought to have deep analysis."

"Thanks for everything, Dr. Pelletier."

"Walter," he said. "Not Dr. Pelletier. I'm not your boss any more. Just your friend."

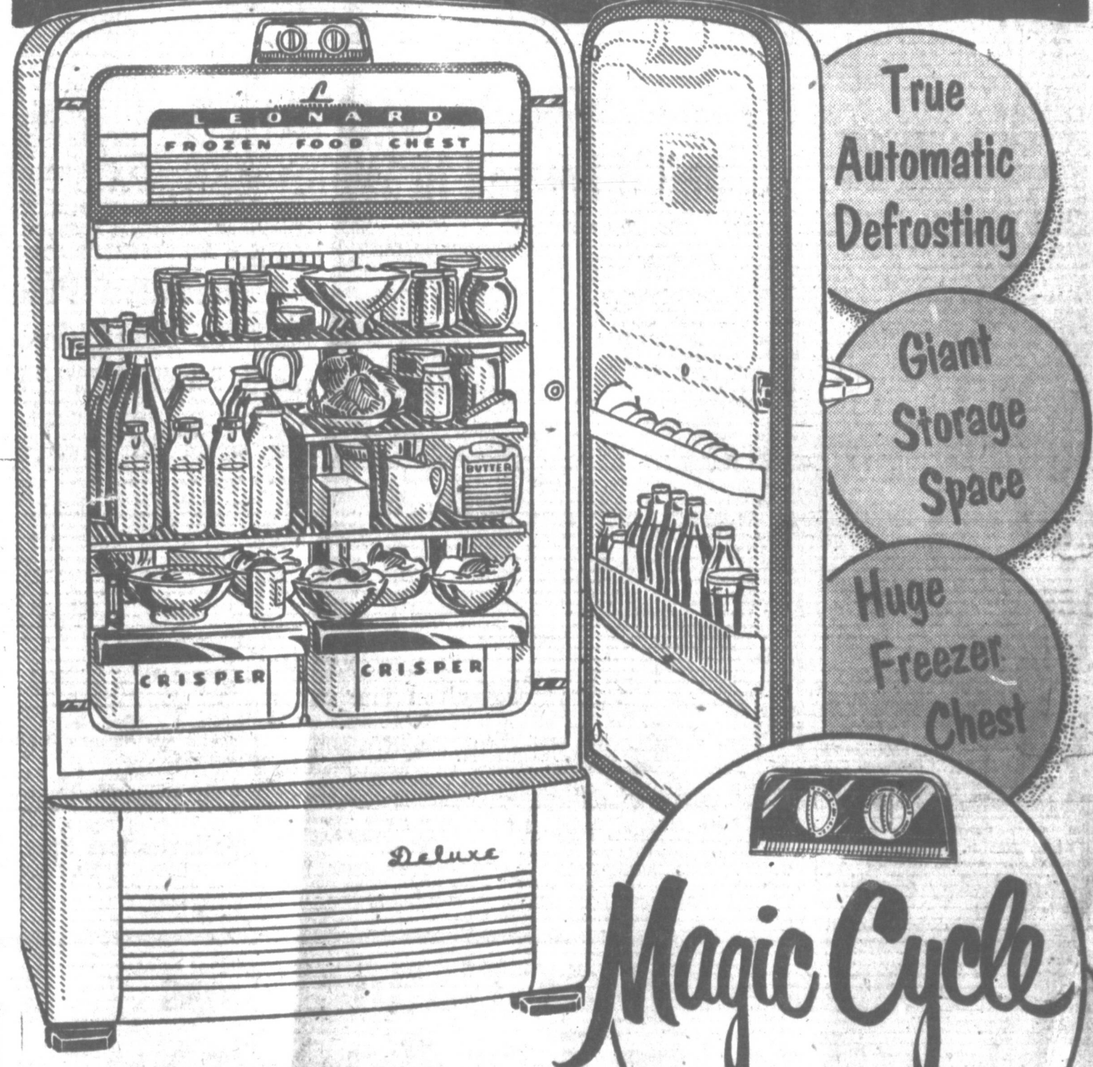
(To Be Continued)

1952 MODELS NOW ON DISPLAY!

AUTOMATIC DEFROSTING AT A NEW LOW PRICE!

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True Automatic Defrosting
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A NEW KIND OF AUTOMATIC DEFROSTING REFRIGERATOR!

SENSATIONALLY NEW . . . for '52!

At an amazing new low price, Leonard brings you an amazing new and better kind of automatic defrosting. Automatic defrosting with *no electric heating elements*. Simpler, safer, using less electric current. And faster—much, much faster! And new Leonard automatic defrosting keeps frozen foods far below freezing . . . even during the defrosting cycle. And what a freezer chest . . . better-built, with 5 walls of freezing cold. Big, big shelf space . . . twin crispers . . . handy door shelves. And Leonard is the only refrigerator to win the Brand Names Award! See the terrific new Leonard, *the one with everything!* . . . at White's . . . TODAY!

Liberal Allowance for your old refrigerator!

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YOUR MONEY BACK IF YOU CAN BUY IT ELSEWHERE FOR LESS!

Bo McMillin, One Of Football Greats, Dies In Indiana Home

BLOOMINGTON Ind. — (AP) — Alvin N (Bo) McMillin, the Fort Worth, Tex., high school gridder who became one of the nation's most famous football coaches, died early this morning at his home.

The silver-haired "Mr. Football" whose career as player and coach spanned almost four decades, had been critically ill with a stomach cancer since last fall. But his physician said his death was due to a heart attack.

McMillin was 57.

Early in his coaching career, the prematurely gray Bo had brought to the game a philosophy best summed up by a locker room sign, "You can be as tough as nails and still be a gentleman."

McMillin's physician said he died of a heart attack although he had been critically ill with cancer of the stomach for several months.

A nationally known figure of the game since as a player he led little Central College to football fame in 1917-21, McMillin retired from coaching the Philadelphia Eagles of the National Football League last fall. Failing health forced him out.

Last winter the American Football coaches Association awarded the 57-year old McMillin the Stagg Trophy for his contributions to the game. The Football Writers Association of America voted him "football man of the year" in 1945, after his Indiana University team was undefeated. Fellow coaches designated him "coach of the year."

McMillin's career in football began while he was still in high school he was good enough to make the North side high team in Fort Worth.

During his five years on Centre's team, the "praying colonels" had three undefeated seasons, except for a post-season defeat in 1921 by Texas A&M. They lost one regularly scheduled game in 1917 and two in 1920.

Bo, who called signals from his left halfback spot, was named on Walter Camp's 1919 all-America team.

Two seasons later, his 35-yard run toppled mighty Harvard, breaking the Crimson's five-year undefeated string.

McMillin moved into coaching after finishing at Centre. At Louisiana's Centenary College, his teams won 25, lost three in three seasons. At Geneva College in Pennsylvania, his three - year record was 27 wins, five defeats and a tie. His Kansas State teams chalked up a 29-21-1 record.

Then he went to Indiana in 1934 to revive the Hoosiers' fallen gridiron fortunes. He was given a 10-year contract after Indiana's spectacular 1945 season, but a five year contract for $30,000 a year lured him into the professional game with the Detroit Lions in 1948.

He quit the Lions in the winter of 1950 after club directors held three meetings to discuss his status. The Lions lost three straight in midseason, and the Wolves howled for Bo's scalp.

Then he took on the jobs with the Eagles, an assignment he was forced to turn over to his assistants early in his first season at Philadelphia.

McMillin was born Jan. 12, 1896, in Prairie Hill, Tex. His college career was delayed because he had to help support his family after finishing high school. His first wife, Marie Miers McMillin, died in 1926, four years after they were married. They had one daughter, Fleurette Marie.

In 1930 he married Kathryn Gillihan. Four children were born to this union. They were Jere Robert, Kathryn Jane, Nugent Lewis and Michael.

McMillin's Brother In Pampa At Death

At the time of Coach McMillin's death, a brother, J. E. McMillin, was in Pampa. He works for the Fort Worth and Denver Railroad and lays over in Pampa. His home is in Childress.

J. E. visited Bo three weeks ago in his Indiana home.

3-B Track Meet Set At Panhandle

The District 3-B Interscholastic League track meet will be held at Panhandle Saturday beginning at 9 a.m.

There will also be a girls volleyball tournament beginning at 8:30 a.m.

Schools in the district are Quail, Lela, Samnorwood, Alanreed, Panhandle.

Entries have already been received from Groom, Claude, White Deer and Panhandle. It is not known whether the others will compete or not.

The winner of this meet will go to regional.

Smith Family Also In Russia

MOSCOW — (AP) — Ivanov is still the most common name in Moscow, and Kuznetsov is second.

Waiting Period Due Tech In Football If Entered In SWC

DALLAS — (AP) — Texas Tech's all-out bid for a place in the Southwest Conference comes up in May with indications that the big West Texas school will crash the barrier. But that wouldn't mean that Tech would be competing for athletic championships in the conference this year.

It isn't likely that Tech could get into the football race for at least three years. While the conference has no rule that calls for a probationary or waiting period for a new member, a conference football schedule could not be arranged immediately. Football is the only sport in which schedules are made in advance. Some of the schools make them four and five years ahead.

The conference rule calls for a round-robin football schedule and Tech would have to play all other members to be eligible for the championship. Thus Tech would have to wait until it could get on the schedules of all the other conference members.

Conceivably, Tech could play in the conference basketball race next winter although the basketball schedule already has been arranged and will be submitted to the conference for approval. The faculty committee could, however, change that schedule to include Tech.

Tech would be able to compete in all the spring sports next year.

Texas Tech's application was filed with Dr. J. D. Bragg of Bylor, th conference president, who ordered it put on the agenda for the faculty commitee meeting here May 9-10. The Border Conference school has sought entry for years. It was turned down officially in 1948.

Dr. J. William Davis, Texas Tech's faculty representative, and athletic director and football coach DeWitt Weaver already visited six of the seven conference schools to present their claim. Those visited have been Arkansas, Baylor, Texas Christian, Texas A&M, Texas and Rice. They will come to Southern Methodist April 15.

Weaver said he was greatly encouraged and that he felt Tech would have the necessary two-thirds vote to get into the conference. Five votes are necessary.

Texas already has publicly come out for Tech but the other schools would not comment or give their stands. They said they would have to await action of their athletic committees.

Galveston Tips Buffs

GALVESTON — (AP) — Galveston's White Caps handed the Houston Buffs of the Texas League their fourth straight loss yesterday, 4-3.

The Gulf Coast league team scored three runs in the second inning on four hits and a buff error and were never headed.

First Baseman Jerry Witt of the Buffs hit a home run in the top of the ninth, but it was not enough.

Double Main Event On Tap

A double main event was announced this morning by Promoter Howard Vineyard as the wrestling card for Thursday night at the Southern Club.

In the opening event, two out of three falls, one hour time limit, Johnny Pavich of Hungary will battle Frankie Hart of Canada. In the final event, again one hour time limit, two out of three falls, badman Alex Kasaboski of Hamilton, Canada, meets George Lopez of Mexico.

It is the first time that a full two-hour double main event has been on the local wrestling card.

The Hart-Pavich struggle promises to be one of the finest matches in Pampa thus far. Both boys have been "clean" wrestlers in their previous appearances in Pampa, but with different styles. Hart is a stylist, knowing most all the holds and being most capable of applying them. He has some of the fanciest footwork seen around here since the days of the young Dory Detton. Pavich, who made his debut here last week, is a strong boy from Hungary. He used brute strength, coupled with Billy Hickson to his feet at the right time, to overcome his opponents.

In his last appearance here Hart coupled with BILLY Hickson to defeat Pat O'Dowdy and Benny Trudell in a tag match. Pavich battled Tommy Martindale to a draw last Thursday.

Reserved seat tickets go on sale Wednesday afternoon at the Sportsman's Store.

Pampa CC In Second Place In PMGA

The Pampa Country Club fell in'o second place in the Panhandle Men's Golf Association's opening match held yesterday at the Phillips Country club. Host team Phillips took the lead with a 225 point total. Pampa finished with 222 points, Ross Rogers of Amarillo had 163 points and Huber of Borger trailed with 105.

Pampa is the defending champion.

The point total is figured on a medal play basis, with one point going to the winner of each nine holes and one point for the winner of the eighteen holes.

Pampa had the largest delegation present of the three visiting clubs. Thirty-three Pampans played in the meet. Huber had 30 present and Amarillo 20. Phillips entered 42.

The next matches will be played at Ross Rogers in Amarillo on April 20.

Volleyballers Play

The Lefors boys and girls volleyball teams wil play the White Deer volleyballers at Lefors this afternoon.

Olympic Playoffs In Semifinals Tonite



CHEERS AND TEARS AFTER VICTORY — Six members of the Iowa Wesleyan College girl's team weep and laugh after winning 45-44 thriller over seeded Wayland College, of Plainview, Tex. at the National Women's AAU Basketball tournament in Wichita, Kas. Standing left to right are: Lee Vieth, Minona DeHart, Joyce Owens and Bernita Rothling. On floor: Janet Thompson and Martha Hesselschwerdt. (AP Wirephoto)

By JOE FALLS

NEW YORK — (AP) — LaSalle's youthful Explorers are confronted with the herculean task of stopping Kansas' towering Clyde Lovellette tonight as the Olympic basketball trails hit their high spot — the semi-finals — at Madison Square Garden.

This tournament is perhaps the only one in basketball where the semi-finals are more important than the finals.

For form the winner of the LaSalle - Kansas "dream game" — as well as from the opener, which pits AAU powers, Peoria Caterpillars and Phillips Oilers — will come the players who will represent Uncle Sam in the Olympics this summer in Helsinki.

The Olympic squad will be composed of seven players from each of tonight's winners.

The Olympic finale is scheduled for tomorrow night, but the only thing at stake will be prestige and to determine who will be head coach of the U. S. team. So tonight the boys will be giving it the old college — or AAU — try.

The LaSalle - Kansas tilt pits the National Inviation Winner (LaSalle) against the NCAA kingpin (Kansas).

For a short while, it seemed that LaSalle would not get a chance to meet the Lovellette-led Kansas.

Phog Allen, the Jayhawker coach, said early Sunday morning that his team would not come east unless there was at least one midwestern official on hand for the game against LaSalle.

This brought much confusion but the Olympic commitee withdrew one eastern official and replaced him with Ronald Biggs, umpire from Springfield, Ill. Gibbs will work with Referee John Nucatola, from Bayside, N. Y.

Allen claimed his team wouldn't "have a chance to win with two eastern officials in Madison Square Garden."

To this, LaSalle Coach Ken Loeffler — not an Allen admirer, by the way, said:

"Give me Lovellette and Allen can have the officials."

And how Loeffler could use the big guy. LaSalle's crackerjack defensive star, Jack Moore, may not play in the big game. He is in Philadelphia with his mother who is ill.

Loeffler had planed to use the six-foot-five Moore on Lovelette, who is six-nine and the nation's leading scout.

The first game, set for 7:45 p.m. (EST), is a rematch of the recent AAU championship game, in which the Caterpillars beat the Oilers, 66-53.

This will be a battle of Giants. Seven-foot Bob Kuriand, who played on the 1948 Olympic team, will head Phillips' attack team, by Bill Kleine (-10), Bus Whitehead (6-9) and Bob Pierce (6-7).

Peoria, a fast-moving outfit with quick hands, will counter with Marcus Freiberger (6-11), Frank McCebe (6-9) and Bob Haarlow (6-6).

The Pampa Daily News
SPORTS
Page 4 PAMPA NEWS, MONDAY, MARCH 31, 1952

Jimmy Clark Rallies To Cop Top Money In Azalea Tourney

WILMINGTON, N.C. — (AP) — Last year when they were handing out the prize money in the Azalea Open Golf Tournament, blonde Jimmy Clark of Laguna Beach, Calif., was among the missing. As a matter of fact, Jimmy did not even get to play the last 36 holes.

Through a misunderstanding, tournament officials thought he had withdrawn after a pair of so-so rounds. When Jimmy showed up for the third round, there was no spot for him in the pairings and he was out of business.

Things were so different yesterday. The Abingdon, Va., native who spent several of his early years in Boone, N.C., was the man of the hour as he whacked par by 16 strokes to romp off with top money of $2,000 — his first big win.

Jimmy pulled out of a wild scramble for position through the first three rounds to hang up the best score of the last round, a four under par 34-34—68 to wind up with 272 and a three-stroke bulge over his nearest rivals. His 66-71-67-68 performance over the 6,652-yard, par 72 Cape Fear Country Club course was four strokes better than the tournament record of 276 set three years ago by Henry Ransom.

Second at 275, three strokes away, were George Fazio, Pine Valley, N.J., and Jimmy Turnesa, Briarcliff, N.Y. Fazio had a fine 69 after earlier rounds of 70-66-70, while Turnesa showed rounds of 67-69-69-70. Each received $1,200.

Back of Fazio and Turnesa in our place was Jim Ferrier, San Francisco, whose final 71 gave him 277 for $840.

Other top finishers:

Cary Middlecoff, Memphis, Tenn., 278, $700; Bill Nary, Albuquerque, N.M., and Clayton Heafner, Charlotte, N.C., 279 for $550 each; Bobby Locke Johannesburg, South Africa, Jackson Bradley, Chicago, and Ted Kroll, New Hartford, N.Y., 280 for $360 each; Al Besselink, Chicago, 281 for $240; Art Wall, Jr. Honesdale, Pa., 282 for $200; Doug Ford, Harrison, N.Y., 283 for $180.

Patty Wins New Orleans Open Meet

NEW ORLEANS — (AP) — Weary Patty Berg won the first New Orleans Women's Open Golf Tournament by five strokes although she turned in an eight-over-par 82 final round.

Patty, who was ahead by ten strokes after 54 holes, saw that margin melt away gradually before finishing the 72-hole tournament yesterday with a 299 to take the title and $1,000.

Her play in the final round was a shocking reversal of earlier tournament play.

Miss Berg had a 73-74-70 — 217 that was five under par for the first 54 holes. She blamed her poor play of yesterday on being "very tired."

Marilyn Smith, a vivacious 22-year-old blonde from Wichita, Kans., and Miss Betty Jameson, the veteran star from San Antonio, Tex., finished in a tie for second five strokes behind Miss Berg with 304s.

Finishing fourth with a 306 was Louise Suggs, a native of Georgia who now calls Cincinnati, Ohio, home.

Babe Zaharias, the leading money winner among the women professionals this year, tied for fifth with Mary Lena Faulk, the sensational shooting amateur posted 311s.

Mrs. Betty Bush of Hammond, Ind., was next with 313 and then came Betty MacKinnon of Dallas, Tex., with 314.

Peggy Kirk of Ponte Vedra, Fla., finished with 316 and Betay Rawls, U. S. National Open champion, had 317.

Alice Bauer, 22 older of the golfing Bauer sisters, had 321 while sister Marlene, who is 18, finished with 323. They are from Sarasota, Fla.

The tournament was played over the 6,539-yard city park course.

SPORTSMAN'S DIGEST By Hal Sharp

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Hanes Retains AAU Women's Crown

WICHITA, Kas. — (AP) — The National AAU Women's basketball crown will remain in North Carolina for at least another year.

The Hanes Hosiery club of Winston-Salem walloped Davenport, Ia., AIC, 48-29, in the finals of the 24th annual women's tournament Saturday night to retain its title.

Third place went to Nashville, Tenn., Business College, which defeated Iowa Wesleyan College, 43-34.

Ten players who participated in the week-long tournament will play a series of six games next month against a selected group of Mexican women teams.

The U.S. squad basically will be composed of Nashville Business College players, but also of Hanes Hosiery and Louise Lowry of the Dallas, Tex., Hornets. The team will go to Mexico April 19.

Amarillo Man Class A Leader

DALLAS, — (AP) — Fort Worth keglers held first place in eight of 12 events after the third week end of bowling in the Texas State Bowling Association's tournament.

The event, with 300 bowlers taking part, has two more week ends to go.

Fort Worth bowlers led classes A, B, and C in team play, Class A doubles and all events, Class B all events, and Class C all events and doubles.

Dallas held two top marks and Houston and Sherman held one each.

The leaders included:

Class A—singles B. Haile, Amarillo 628, fifth.

Class B — Singles: H. H. Rogers, Denison 622, third.

Doubles: G.W. Andrews-R. C. Slagle, Sherman 1,190 first;

All events: team: 7-11 Grocery, Odessa.

Class C—Singles: Fouts, Port Arthur, 580, fifth.

KPDN

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MUTUAL AFFILIATE
Monday P. M.

3:30—Take A Number
4:00—Grab Bag
5:00—Bobby Benson
5:30—Wild Bill Hickock
5:55—Cecil Brown
6:00—Fulton Lewis, Jr.
6:15—Sports Review.
6:25—Oiler Baseball Chatter
6:30—Gabriel Heatter
6:45—Funny Papers.
7:00—Gracie Fields
7:30—Local News
7:35—Mutual Newsreel
7:45—Lullaby Lane.
8:00—News — Reeves.
8:05—Crime Fighters
8:30—War Front—Home Front
9:00—Frank Edwards
9:15—I Love a Mystery
9:30—Bright Star
10:00—News
10:15—Three Suns
10:30—Variety Time.
10:45—News
11:30—Variety Time.
11:45—Variety Time.
11:55—News.
12:00—Sign Off.

TUESDAY

6:00—Family Worship Hour.
6:15—Morning Devotions
6:30—Sagebrush Serenade
6:45—Sa'ute to Serenade.
6:55—Local News
7:00—Music
7:30—News, First Nat'l. Bank
7:45—Sunshine Man.
8:00—Robert Hurleigh, News.
8:15—Tell Your Neighbor
8:30—Pampa Wakes up
8:50—Music
8:55—Morris Enloe Takes You to The Cleaners
9:00—Sue Johnson at the Console
9:15—1st Assembly of God Church
9:30—3 Quarter Time
9:45—Gospel Airs
10:00—Ladies Fair.
10:25—News
10:30—Queen for a Day.
11:00—Party Line, Malone & Keel.
11:15—Homemakers Harmonies
11:30—Curt Massey
11:45—Capital Commentary
11:55—Karl Smith
12:00—Cedric Foster.
12:15—News. Kay Fancher. Thompson Hardware
12:30—David Rose.
12:45—Eddy Arnold
12:50—Sons of the Pioneers
1:00—Game Of the Day—Exhibition

USGA Officials Meet In Dallas

DALLAS — (AP) — Two top officials of the United States Golf Association will be here today to discuss plans for the National Open Tournament scheduled for Northwood Club June 12-14.

They are Joe Dey, executive secretary of the USGA, and John chairman. They are coming here Ames, the USGA tournament from Chicago.

They will meet with the various committees arranging for the tournament and tonight will be guests of a dinner at the Dallas Athletic Club.

Read The News Classified Ads

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Color by Technicolor
Pete Smith Short Cartoon - News

NOW LA VISTA
50c — Now ● Tues. — 9c
RONALD REAGAN
RHONDA FLEMING
"HONG KONG"
Color by Technicolor
Cartoon - News

NOW CROWN
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Casey At The Bat: 1

'Old Batting Order Changeth' For Yanks

GETH' FOR YANKS
B CASEY STENGEL
YANKEES' MANAGER
(As told to Harry Grayson, NEA Sports Editor.)

Arthur Patterson, the Yanks' publicity man, coined a phrase. And, after all, that's his job. He said 1951 was "a year of transition" for the Yankees.

After I looked up the word "transition," I was inclined to agree with him. Because "transition" means change — and the Yankees made a nice piece of change in '51.

Seriously, last season was a crucial turning - point in the long and great history of the Bronx Bombers. It marked the first time certain names were included in Yankee box-scores — names like Mantle, McDougald, Morgan, Jensen, Berv. And it also marked the last time one other name appeared — a gentleman named DiMaggio.

You know that old expression —"the old order changeth." Well, the old batting - order changeth, too. And the new batting order is beginning to eveolve.

It's not happening overnight. DiMaggio wasn't the whole ankee team; there are plenty of his team mates of the last few years who are still earning their keep. In a baseball team, like a bank account, you have to keep a certain balance — balance between experienced veterans and do-or die youngsters.

There are doddering old men among our veterans; there's not one of them eligible for social security. The oldest are pitchers Vic Raschi, Allie Reynolds and Ed Lopat and shortstop Scooter Rizzuto, who are all 33. We still call him Scooter, incidentally, not Wheelchair.

A lot of people — probably Red Sox and Indian fans — say that Raschi, Reynolds and Lopat are on their last legs. There's talk that their wiringest days are over. Those boys looked pretty much alive to me last Fall. The truth is they're at their peak; they've still got all their stuff and they have the savvy that comes with experience. I wouldn't trade one of them for Jane Russell even up.

Rizzuto still covers more ground than an alfalfa ranch, and he knows what to do with a bat, too. It wouldn't surprise me if Phil went on forever.

Jolting Joe DiMaggio will be missed, of course. Any club would miss a player of his historic ability. But, as they used to say in Washington, there's no indispensible man. I nominate nay one of the following four established outfielders as worthy successors — Gene Woodling, Hank Bauer, Mickey Mantle and Jackie Jensen.

Jensen appears now to have the maturity to go with his innate ability. He wants the job regularly. So does Mantle, and, if his knee turns out all right, he can cover every bit as much ground as DiMag used to.

The other boys — Woodling and Bauer — are proven major leaguers, good hitters, good defensive outfielders. Both of them are 29. Jensen is 25. Mantle is so young he thinks Pearl Harbor was ancient history.

With that framework, there is no grave danger that the Yanks are falling apart. Not just yet.

(Tomorrow: Casey, the baby-sitter.)

About The Author

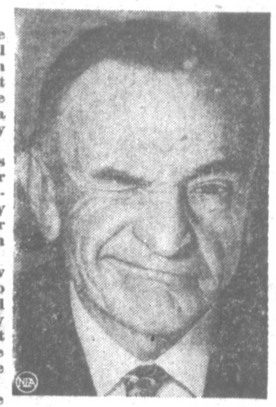
CASEY STENGEL claims to have been the only left-handed dental student in the history of Western Dental College, Kansas City. But he gave up dentistry early in life because he simply hated the idea of pulling teeth. He yanked only one.

"It was in the clinic," recalls Casey. "The patient was a poor guy who wandered in with a toothache. He couldn't afford to pay for getting his tooth yanked or he never would have risked it with us.

"Well, I didn't set the chair low enough and he was a big guy. So when I put the clamp on him and pulled, he rose right up with my arm and pretty soon we were at the top of my reach and we hadn't settled who was to have the tooth, me or him.

"It took me an hour to wrestle him out of it."

—By John McCallum



CASEY (Himself) STENGEL

Several Clubs Bidding For Nat's Hard - Hitting Noren

By ED CORRIGAN

Irv Noren must feel like a goldfish in a bowl — in full view, but don't touch, please.

Ever since the start of the training season, the 27-year-old Washington outfielder has been a prize in the trading mart. But he's still hawking flies for the Nats, although there's no telling when Clark Griffith, an old fox in bartering, will decide he's had the right offer and away goes Irv.

The Chicago White Sox and the New York Yankees have made no bones about wanting Noren, a native of Jamestown, following the Senators around like the FBI would shadow Joe Stalin if he popped into Times Square.

Everyone seems to want a left-handed swinging outfielder these days, especially one who can knock in 86 runs, which is what Noren, a native of Jamestwon, N.Y., did last year for a seventh-place club. He also batted .279, not spectacular, but adequate.

With Manager Bucky Harris figuring his team is about a dozen games better than last year's outfit, Griffith is going to make mighty certain he gets his full value for Noren.

The Nats polished off the Detroit Tigers yesterday, 6-3, and in the process Noren got two hits, both doubles. Washington only made six safeties, but eight walks, two wild pitches, a balk and an error more than made up fo rthe paucity of hits, and made things easy for Sid Hudson and Harley Grossman.

The Yankees' Yogi Berra, who has been out of action with a sprained ankle for the past two weeks, returned to action and blasted a home run in his first trip to the plate. He drove in a total of four runs to lead the New York Yankees to an 8-6 conquest of the Boston Braves. Vic Raschi went seven innings for the Yanks.

The Cincinnati Reds, whohave been burning up the Grapefruit League for the past week, won their sixth in a row by nipping the Philadelphia Phils, 2-1. Ewell Blackwell held the Phils to four hits in seven innings.

Home runs spelled a 6-4 victory for the Pittsburgh Pirates over the St. Louis Browns. Clyde McCullough, Frank Thomas and Ted Beard hit the round-trippers, all with the bases empty. It was the first time in six games the Bucs have been able to defeat the Browns.

The Cleveland Indians beat the New York Giants by the same formula for the second day in a row — a rally in the ninth innig. This time the star was Roberto Avila, who homered with one on off Al Corwin to pull the Tribe to a 6-5 victory.

Clem Labine and John Rutherford combined to hold the St. Louis Cardinals to five hits, were running up a 7-2 victory. The Chicago Cubs trounced their Sox, 7-3, with a 12-hit barrage.

Three other major league clubs fattened their averages at the expense of minor league teams. The Boston Red Sox stopped the Birmingham Barons of theSouthern Association, 5-2; the Philadelphia A's nipped the Baltimore Braves "B" team whitewashed Southern Association, 5-0.

Training Camp Baseball Briefs

By the Associated Press

MIAMI, Fla. (AP) — Phil Haugstad is ready to pitch for the Brooklyn Dodgers but Manager Chuck Dressen said today the hurler would have to wait a while before getting into action.

"I've got to get my regulars ready and also take a look at the other kids on whom I must decide," explained the manager. "I've got to keep Haugstad, anyway."

ST. PETERSBURG, Fla. —(AP)— Two of the members of the New York Yankees' "injury squad" had Manager Casey Stengel more than a little concerned today.

First Baseman Joe Collins, whose right ankle was injured on March 18, still is hobbling around on crutches and may not be able to open the season. Billy Martin, the infielder, departs from New York Wednesday where the cast on his fractured ankle will be removed. Stengel has his fingers crossed that Billy comes around.

LOS ANGELES — (AP) — Pitcher Monte Kennedy of the New York Giants, has been having his troubles winning games for the six years he has toiled for the National League champions, and officials have come up with various explanations of his bad luck.

Carl Hubbell, the Giants great southpaw of yesteryear, chipped in with his analysis today.

"If only Monte could win a sharp April game, it might be all he'd need to strike his stride and win for the rest of the summer the way he should," opined Hubbell.

CORPUS CHRISTI — (AP) — The St. Louis Browns and the Pittsburgh Pirates resume their Texas road trip series here tonight with Pete Taylor and Bob Mahoney slated to hurl for St. Louis.

The Browns have some consolation from their defeat by the Pirates yesterday, 6-4 — the first by the Pirates this year. A former Brownie pitcher hurled four hitless innings to turn the trick.

He was Jim Suchecki, who was sold to Pittsburgh a few weeks ago.

Suchecki was in occasional trouble because of five walks, but five strikeouts and a Pirate double play got him out safely while his mates were picking up three runs.

SAN ANTONIO — (AP) — Outfielder Gus Bell of the Pittsburgh Pirates agreed today with Manager Billy Meyer that traveling by auto and playing baseball just don't mix.

Bell had been in Meyer's doghouse for going with his wife and two children by auto from camp to camp. The outfielder has decided to send his family home by train and let someone else pick up his car.

PHOENIX, Ariz. — (AP) — Chicago White Sox officials are concerned about the sore arm of Saul Rogovin, the big righthander, who is being counted on for 15 or 20 wins this season. His elbow has pained him since March 17 when he pitched against Seattle in Palm Springs, Calif.

He is not scheduled to pitch again until Friday.

"I've had a sore arm in the spring before," said Rogovin, "but never as bad as this."

General Manager Frank Lane said X-rays pictures have shown nothing wrong. Rogovin has had a chronic sore arm for three years.

PHOENIX, Ariz. — (AP) — The Chicago Cubs are going to try Leon Brinkopf, the heavy - hitting rookie from Los Angeles, at first base. He's regularly a third baseman but Ransom Jackson holds that spot — and the Cubs need Brinkopf's stickwork.

Brinkopf has been used at third, shortstop and left field, but hasn't shown major league ability except at third.

The experiment at first base will begin Wednesday when the Cubs meet the Brooke Army Medical Center team at Fort Sam Houston, Tex. The 25-year-old rookie so far this spring has hit .350, collecting two homers and driving in six runs in 20 times at bat.

The Cubs and the Chicago White Sox left for San Antonio, Tex., today where they will play tomorrow night.

DENVER — (AP) — Whatever Caveland is paying Bob Avila (say between $15,000 and $20,000), he is beginning to demonstrate he wasn't fooling when he argued over his contract this winter.

Take yesterday's game with the New York Giants: with two out in the sixth inning, he tried to steal second. Catcher Wes Westrum's peg had him beaten. So he kicked the ball out of Al Dark's glove, raced to third, then scored on Larry Doby's single.

In the ninth, Avila stepped to the plate with two out and the Indians trailing by a run. On a 3-1 count, he knocked his first homer of the season, scoring Harry Simpson ahead of him and winning the game, 6-5.

UMPIRE

By BEANS REARDON
24 Years in National League

NEW YORK —(NEA)— Q. What pitcher holds the major league record for base-on-balls?

A. The Athletic's Bruno Hass, a kid just out of Worcester Academy, walked 16 Yankees for a big league mark, June 23, 1915. It was his debut in the majors.

Q. Which team posted the highest batting average in big league history?

A. The Detroit Tigers of 1921, who batted .316 for the season.



Beans Reardon

Q. What pitcher had the longest winning streak in modern baseball?

A. Carl Hubbell, who won 24 straight over two seasons, his last 16 in 1936 and his first eight in 1937.

Q. What is the best pinch-hitting record in the history of the majors?

A. In 1932, Sam Leslie was the Giants' secret weapon. He pinch-hit safely 22 times.

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Pampa Ladies Take Money Pin Positions

SAN ANTONIO — (AP) — Louise Dodd, Fort Worth, hammered her way into first place in the Class B. singles of the 17th annua l Women's State Bowling Tournament to become the only new first place holder yesterday.

The women bowlers turned into their turney's home stretch as Miss Dodd displaced Agnes Langsdorf, San Antonio, in the Class B. singles.

Scores included

Doubles (Class A)

Stell Pattillo - Billie Melton, Amarilo, 1,118; first.

Class C

Norine Meyer - Peg Headrick, San Antonio - Odessa, 960; fourth.

Class D

Alice Hoffengale - Pearl Hatfield Odessa, 863, fifth.

Nita Coffey, Odessa, 526. fifth.

Class D

Joan Holleman, Pampa, 749; second. Sally Speegle, Odessa, 475 third; Allerga Noser, Edinburg, 472, fourth.

All-events (Class A)

Stell Pattillo, Amarillo, 1,638. fifth.

Class C

Theda Rice, Odessa, 1,480 second; Mary Crocker, Pampa, 1,476 third.

Class D

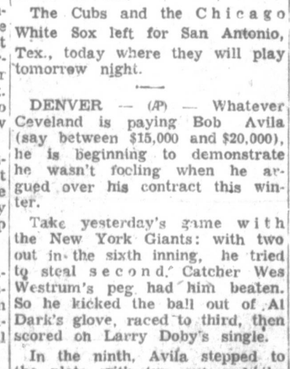
Ann Brister, Kermit, 1,398; first. Pearl Hattfield, Odessa, 1,374 third; Illie Williams; Monahans, 1,321, fourth.



IT'S A PLEASURE—Steve Lacey forms a self-appointed committee in Seattle, Wash., to welcome all WACs returning from duty in Japan. He gets his personal cheer-up program underway by saluting Cpl. Lynn McDonald, of Minneapolis, who has completed 22 months of duty in Tokyo. Lacey felt that the WACs were being neglected, after seeing the welcoming committees of pretty girls who meet troop ships from the Orient.

SPORTSMAN'S DIGEST By hal sharp

CARP AND CATFISH FISHING RIG.....



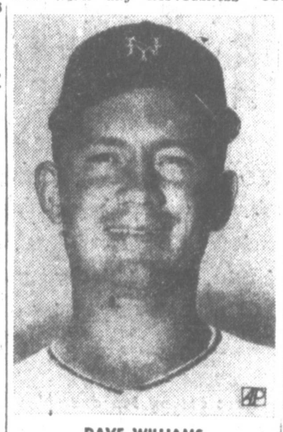
Sports Roundup

By GAYLE TALBOT

LOS ANGELES — (AP) — The ball player carrying the heaviest load of them all at the moment is little Davey Williams, the 24-year-old fielding gem from Dallas who just has been told officially that he will be the Giants' regular second - baseman for the coming season — the new Eddie Stanky.

It would be a tough spot for a kid to step into even if he were not succeeding such a gilt-edged genius as the well known Brat. Holding down one of the key slots on a championship club is not at any time a job for the faint-hearted or infirm. To know that Polo Grounds fans are going to compare him to Stanky on every play for some time is just an added burden for Davey. Originally, Manager Leo Durocher had not intended to give Davey the word until a few days before the National League season opened. What Leo said was that the battle for second base would remain open until that time between Williams, Bob Hofman and a rookie named Ron Samford, but everybody in camp knew Leo was just talking.

For some reason, he changed his mind, or had it changed for him. Could have been he decided it would be better for the youngster to take the bit now, at the outset of the Giants' long road trip against Cleveland, and work any nervousness out



DAVE WILLIAMS

of his system before they start playing for keeps. Or it is more likely that the club brass wanted to know in a hurry what extra talent it had around to offer Branch Rickey of the Pittsburgh Pirates, who is shopping rather desperately.

In any case, the premature move appears to have been a good one. Davey seems to be swinging with new-found confidence and to be bucked-up generally since Leo told him he had been named Mr. America. His reaction makes one almost believe that Davey meant what he said a few weeks back — that he might quit baseball if he didn't become a big league regular this season.

For those who came in late, the Giants paid Atlanta $65,000 for Williams at the end of the 1948 season. He played a full season at Minneapolis in 1950, hitting .280. Last year he got into 30 games as an understudy for Stanky and did not commit an error in 35 chances. He is a spectacular fielder, but his hitting fell off to .266 against such fellows and that has, of course, been the main worry in the Giants' camp all spring. Durocher and his coaches have spent much effort trying to teach the kid to punch his shots to right field instead of swinging away. Davey has confidence that, playing regularly, he will hit big league pitching.

"I've played in four minor leagues and the record shows I never hit under .280," he says, "I think I can hit that high in the majors. Mr. Durocher must think so, too."

What Leo says, and repeats at every opportunity, is that the kid is going to make him a great second-baseman. He doesn't try to compare him to Stanky, for no one knows better than Durocher of the Stanky intangibles which played such a vital part in the drive to the flag. But he says that Davey will not weaken his defense and that a lot of other clubs would like to have him.

"Al Dark already is crazy about playing alongside him," he confided. "They've been averaging better than a double play a game in our exhibitions and I wouldn't want to see anything smoother. Something else you might not realize is that with Williams in there I have the fastest infielder in baseball. Rickey says he doesn't believe there ever was a faster one than Williams, Dark, Bobby Thomson and Whitey Lockman, Brooklyn? Put them in a relay race and my boys would finish 30 or 40 yards in front. Maybe more than that."

The closest parallel to the spot Williams is in that can be recalled in fairly recent years was the one where Joe Gordon, fresh from the minors, was asked to take over for the immortal Tony Lazzeri at second base for the Yankees. Gordon, who was to prove himself one of the great infielders, was so nervous for a time and floundered about to such an extent that Manager Joe McCarthy took pity and sat him on the bench for a time. When Gordon went back he was ready.

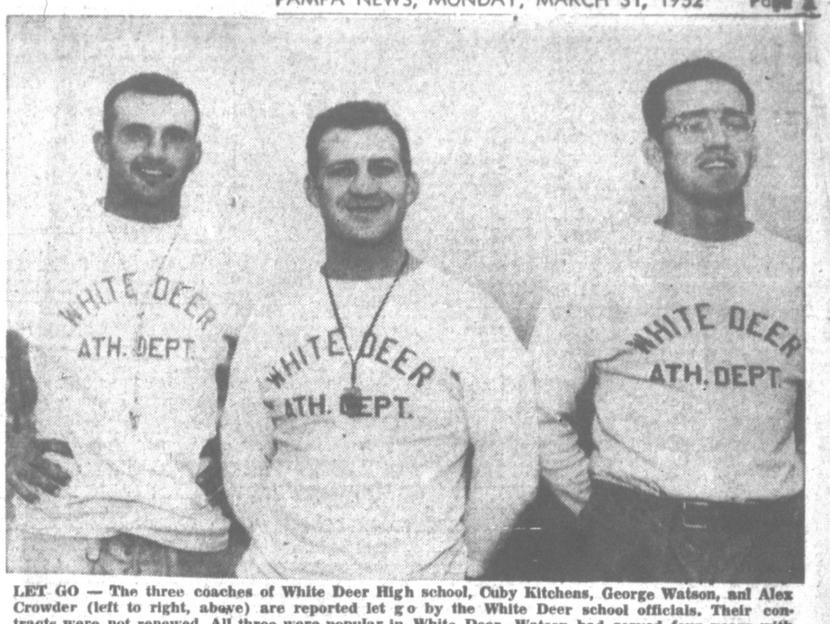
SPORTS MIRROR

By the Associated Press

A year ago today — John Marshall of Yale bettered two world's records in leading the Elis to the NCAA swimming championship.

Five years ago — Joe Lapchick, coach at St. John's (Brooklyn) for 11 years, signed to coach the New York Knickerbockers pro basketball team.

Twenty years ago — Buster Crabbe of Los Angeles set a new record in the 300-yard medley swim of 2:54.4.



LET GO — The three coaches of White Deer High school, Cuby Kitchens, George Watson, and Alex Crowder (left to right, above) are reported let go by the White Deer school officials. Their contracts were not renewed. All three were popular in White Deer. Watson had served four years with the Bucks and Kitchens just completed winning the district basketball championship. (News Photo)

Report Buck Coaches Fired

WHITE DEER — The entire coaching staff of the White Deer school system has been let out, according to information disclosed here last weekend.

Coaches George Watson, Cuby Kitchens and Alex Crowder will all be let go at the conclusion of this present school term. The exact reason for the action was not disclosed, but trouble was anticipated due to the popularity of the trio.

Watson, who has been head coach, has been at White Deer for four years. Kitchens is completing his first season as head basketball coach, and guided the Bucks to the district championship and lost the regional crown by only one point.

Some of the reasons advanced by local citizens were the change made in the insurance plan at the school in regard to athletics. All the athletes were informed that they would have to pay for their own injuries henceforth. Others said that the medical bills and injuries sustained last fall in football were to blame.

Grapefruit League

By The Associated Press

MONDAY'S SCHEDULE

Boston (A) Vs Memphis (SA) at Memphis, Tenn.
Detroit (A) Vs New York (A) at St. Petersburg, Fla.
St. Louis (A) Vs Pittsburgh (N) at Corpus Christi, Tex.
St. Louis (N) Vs Philadelphia (N) at Clearwater, Fla.

SUNDAY'S RESULTS

Boston (A) 5, Birmingham (SA) 2
Chicago (N) 7, Chicago (A) 3
Cleveland (A) 6, New York (N) 5
Washington (A) 6, Detroit (A) 3
New York (A) 8, Boston (N) 6
Philadelphia (A) 6, Baltimore (IL) 4
Pittsburgh (N) 6, St. Louis (A) 4
Brooklyn (N) 7, St. Louis (N) 2
Boston "B" (N) 5, Atlanta (SA) 0
Cincinnati (N) 2, Philadelphia (N) 1

SATURDAY'S RESULTS

St. Louis (N) 1, Brooklyn (N) 0
Boston (A) 8, New York (A) 5
Cincinnati (N) 6, Boston (N) 4
Philadelphia (A) 8, Toronto (IL) 5
Detroit (A) 8, Philadelphia (N) 4
Cleveland (A) 5, New York (N) 4
Chicago (N) 7, Chicago (A) 6
St. Louis (A) 6, Pittsburgh (N) 3
Washington (A) 1, Chattanooga (SA) 0
Boston "B" (N) 13, Atlanta (SA) 4

TUESDAY'S SCHEDULE

Boston (A) Vs Shreveport (TL) at Shreveport, La.
Chicago (A) Vs Chicago (N) at San Antonio, Tex. (night)
New York (N) Vs Denver (WL) at Denver, Colo.
Detroit (A) Vs St. Louis (N) at St. Petersburg
New York (A) Vs Washington (A) at Orlando
St. Louis (A) Vs Pittsburgh (N) at Houston
Philadelphia (A) Vs Macon (SA) at Macon, Ga.
Boston (N) Vs Philadelphia (N) at Jacksonville, Fla.
Brooklyn (N) Vs Cincinnati (N) at Tampa, Fla.

Ten years ago — Melio Bettina, N. Y., won a 20-round decision over Gus Dorazio of Philadelphia.

Rain Slows Oiler Workouts; Montero, Moore Still Absent

CUERO — A Sunday afternoon south Texas rain cut short the Pampa Oilers workout here yesterday, but the boys got in most of their exercises and a lot of running.

While they didn't get in a full workout, the Oilers did get every pitcher to do some throwing before the rain came. No batting practice or infield drill was held.

Following the rain - shortened workout the Oilers went indoors where Manager Jake Phillips presided at a skull practice and chalk talk.

Three boys were still missing from the workout. Pitcher Juan Montero and catcher Don Moore hadn't arrived. Montero was due to arrive Saturday night and Moore was scheduled in today. The remaining absentee was outfielder Lloyd Stout, who has notified the club he can't report until May 20.

The Oilers will open their exhibition schedule next Wednesday afternoon at Cuero against the Class A Colorado Springs Sky Sox of the Western Association. Manager Jake Phillips anounced his probable pitching staff for the first game as three right-handers, Bohne, Votaw and Hyde. The following afternoon the Oilers will face the Amarilo Gold Sox.

In Fredricsburg yesterday, the Borger Gassers opened their exhibition season with a 7-3 victory over the Roswell club of the Longhorn League.

Rice, A&M Enter SWC Ball Fight

By The Associated Press

Rice and Texas A&M get into the fight this week in the Southwest Conference baseball race, led at the moment by surprising Texas Chirstian.

Rice, with the second best season record in the league, plays resurging Texas at Austin tomorrow while Texas A&M takes on disheartened Baylor at College Station.

Baylor, rated one of the favorites for the conference title, took two lickings last week at the hands of Texas Christian. Texas split with Southern Methodist, the tea mwith the top season record.

SMU was heartened by the fact that it was able to win its first victory over Texas in 10 years. Texas beat the Methodists 5-2 in the first game but SMU won by the same score in the second.

TCU whipped Baylor 2-1 and 11-4.

A&M finally broke into the win column and did it impressively. The Aggies beat Minnesota 7-1 and 10-9 in nonconference tests.

SMU plays Dallas of the Texas League today. Tomorrow Baylor and A&M play, again at College Station. Saturday Baylor and Southern Methodist clash at Dallas, Texas Christian and Texas at Fort Worth and Texas A&M and Rice at Houston in conference games.

Pirates Delay Spring Practice

LEFORS — The start of spring football practice, oriirginally scheduled for today, has been postponed for one week, Coach Bob Callen announced this morning.

Callan said he was delaying the start of spring training because of the fact that the pirates have eight boys entered in the track meet at Memphis next Saturday, and he didn't want to hazard the chances of the Pirates in that meet.

Spring training will open April 6.

Cut your hauling time and cut costs!



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Haul more, faster—for less! Profit by high-powered, time-saving performance with surprisingly low operating and upkeep expense. These fast-stepping, money-saving trucks haul bigger payloads—save time loading and unloading. They handle easier—stand up better. Five-speed transmission available. Low down-payment. Extra-easy terms.

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Come in today for a good deal!

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ALL AUTOMATICALLY
Your Hands Never Touch Water
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Pampa

PAMPA TEXAS INDUSTRIAL WEEK SALUTES

and the

Free Enterprise Which Makes This Week A Reality

April 1 — 7

A hearty 'WELL DONE' to Pampa's —

DIVERSIFIED INDUSTRY

Pampa, this week, seeks to acknowledge its debt to local industry. In seven days, the city will honor industries here and in the area for a job being well-done the year round. Among those being honored are the diversified industries, those which may attract little attention from most during the other 51 weeks of the year, but which contribute daily to the welfare of the community.

These are among top examples of free enterprise in action. These are bottling companies, ice manufacturing companies, cabinet shops, foundries, oil field specialties — each a part of the whole that is Pampa. They deserve recognition. They deserve credit for the part they play in making Pampa a better place to live and produce, a better place to grow and prosper.



Wards Cabinet Shop



Coca Cola Bottling Co.



Pampa Ice Manufacturing Co.



Dr. Pepper Bottling Co.

THE PUBLIC IS CORDIALLY INVITED TO VISIT THE FISHER PANHANDLE GRAIN CO. DURING THEIR OPEN HOUSE

Tuesday, April 1, 1:00 to 3:00 P.M.

600 S. West



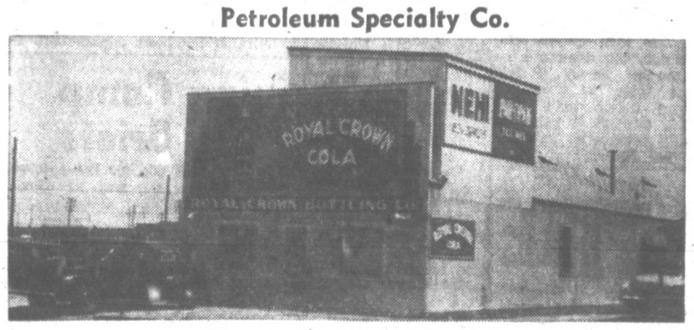
Pampa Foundry



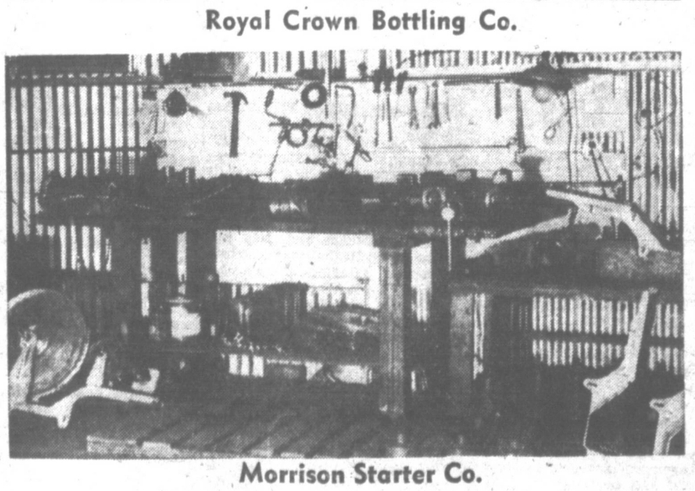
Cartwright Cabinet Shop



Petroleum Specialty Co.



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Charlie Fords Shamrock Service Station
Radio Station KPDN
The Pampa Daily News

The Pampa Daily News

Women's Activities

PAMPA NEWS, MONDAY, MARCH 31, 1952 Page 7



FASHION COMMENTATOR: Miss Billie Pulliam, above, was commentator at the NSA spring style show Sunday afternoon in the Pampa Junior High school auditorium. The event, featuring fashions for men, women and children from the 18th century to the present day, was sponsored in behalf of the 1952 Cancer Crusade. Pampa business firms provided clothing for local models. Miss Pulliam is continuity director at Radio Station KPDN. During intermission, students of Jeanne Willingham presented special numbers. (News Photo)

SOCIAL CALENDAR

MONDAY

2:00 p. m. — The following Girl Scout troops will meet: Troop 14, First Presbyterian church; Troop 2, Church of the Brethren; Troop 9, 1719 Mary Ellen; Troop 16, Sam Houston cafeteria; Troop 34, Scout House; Troop 5, Horace Mann school; Troop 10, Horace Mann cafeteria.

7:00 p. m. — NTSC ex-students will meet in teachers lounge, second floor of junior high school.

7:00 p. m. — Beta Sigma Phi meeting in the City club room.

TUESDAY

10:00 a. m. — Merten Demonstration club will meet with Miss Helen Dunlap, 1917 S. Banks.

2:45 p. m. — Parent Education club meeting with Mrs. Clinton Evans.

3:30 p. m. — The following Girl Scout troops will meet: Troop 22, Presbyterian church, Troop 27, Girl Scout house; Troop 19, First Christian church.

7:00 — OES Study club will meet with Mrs. Wilson Hatcher, 210 N. Gillespie.

WEDNESDAY

9:30 a. m. — Bishop Seaman Guild will meet in room 218 of the Schneider hotel, with Mrs. Earl Clayton leading the study.

10:00 a. m. — Central Baptist WMU will have Royal Service program at church.

12:30 p. m. — First Baptist WMU executive board meeting.

1:00 p. m. — First Baptist WMU luncheon followed by Royal Service program.

3:30 p. m. — Girl Scout troops 24 and 40 will meet in Horace Man school.

3:45 p. m. — Girl Scout troop 26 will meet in the First Christian church.

8:00 p. m. — Jaycee-Ette meeting in the City Club room.

THURSDAY

3:30 p. m. — Girl Scout Troop 15 will meet in the Presbyterian church.

FRIDAY

10:00 a. m. — Bishop Seaman Guild will hold business meeting following church services.

3:00 p. m. — Girl Scout troop 25 will meet in Horace Mann school.

3:30 p. m. — The following Girl Scout troops meet: Troop 4, Sam Houston cafeteria; Troop 39, Rotary House.

4:00 p. m. — The following Girl Scout troops will meet: Troop 1, Girl Scout Little House; Troop 6, Presbyterian church.

WHAT'S COOKIN' IN GRAY COUNTY HD CLUB WORK

By HELEN DUNLAP
Home Demonstration Agent

Twenty-five women attended the hat making demonstration held in the county court room Saturday afternoon. Mrs. C. Westbrook of Phillips, who has made a hobby of making children's hats, purses and infant's wear, was in charge of the program. She made a small felt hat during the demonstration and presented it to Andy Cole, 2, who attended the class with his mother, Mrs. Nolan Cole

Mrs. Westbrook stated that there are two main seasons for millinery wear, namely: Easter, fall and winter. For the Easter season, she makes hats of straw combined with ribbon or dress materials. She uses ready made flowers as an added trimming. Celtigai braids of various widths are sewn by hand to buckram frames for these hats. The braid is pliable and fits any kind of frame. She explained there is a hard buckram and a more pliable one, but for most hat making, she advised the use of the stiffer type. She told the group that it can be doubled or trippled, according to the stiffness desired.

In the fall and winter, Mrs. Westbrook makes hats of felt, velveteen, and velvet, and trims them in ribbon. She makes these flowers in her home by the use of different shaped metal dies, which are driven into the cloth by the heavy dies hammer.

Mrs. Westbrook showed the making of purses for all four seasons with the use of the same materials as the hats. In making all these articles, she told the women that she uses second grade materials in order to have these accessories at a low selling price.

Other uses of the felt were demonstrated in the making of children's jackets, chaps and baby shoes. She suggested that the darker shades of felt would be more useful for regular wear, since the cleaning problem would be lessened. Since the baby shoes are made of the lighter shades, Mrs. Westbrook advised that they be washed in luke-warm soap solutions. She said that they do wash nicely, and if they are pressed out into shape with paper during the drying, that they will also hold their shape.

The following attended the meeting: Mrs. A. Swaiford, Mrs. A. M. Nash, Mrs. D. A. Rife, Mrs. Jack Prather, Merten; Mrs. Al Schneider, Mrs. Ralph Dickey, Mrs. Lucy Clark, Mrs. R. L. Edmondson and Mrs. Rufe Jordan, Pampa; Mrs. Irwin Cole, Pampa; Mrs. Floyd Earrett, Mrs. J. S. Fuqua, Wayside; Mrs. Paul Rice, Hopkins; Mrs. Emmett Osborne, Mrs. Grace Morris, Mrs. Nolan Cole, Bell; Mrs. Lester Campbell, Mrs. Lester Dysart and Mrs. Allie M. Herron, McLean; Mrs. L. D. Rider, Lefors, and Mrs. W. W. Estes, Mrs. O. A. Wagner, Mrs. Roy Tinsley, Worthwhile.

In addition, a guest Mrs. Ralph Dickey from Medicine Lodge, Kan., was present.

OES Study Club Plans Tuesday Night Meet

Eastern Star members working on A and B certificates are urged to attend the OES study club meeting Tuesday night in the home of Mrs. Wilson Hatcher, 210 N. Gillespie.

The meeting begins at 7 p.m.

'THIS IS MY BEST'

No. 20 in a series



Mrs. L. K. Tomlin

With time for out-door entertaining just around the corner, Mrs. L. K. Tomlin, 1813 Coffee, is looking through her collection of recipes for just the right main dishes for buffet suppers.

A buffet dinner party is one of the very nicest ways to entertain because, if well planed, it always leaves the hostess time to be with her guests.

Mrs. Tomlin's best casserole is a shrimp-olive duo that has all the features of a successful main dish. It doesn't require any "last-minute" attention of the hostess, it stays hot until the last guest is served, and it's easy to serve.

SHRIMP OLIVE CASSEROLE

3-4 cup cornmeal
two teaspoons salt
three cups boiling water
two slices bacon
one cup canned tomatoes
three tablespoons chopped green pepper
three tablspoons chopped green peper
1-8 teaspoon black pepper
1-2 teaspoon Worcestershire sauce
one 7-ounce can shrimp
one cup ripe olives
3-4 cup grated American cheese

Slowly stir cornmeal mixed with one teaspoon salt into boiling water and cook in a covered pan over very low heat for about 45 minutes. Chop bacon and fry until crisp.

Cook tomatoes, onion, green pepper, remaining salt, pepper and Worcestershire sauce with bacon and drippings for 10 minutes. Remove dark veins from shrimp. Either canned or fresh boiled shrimp may be used.

Cut olives from pits into large pieces. Place layer of cooked corn meal in greased casserole, cover with half the shrimp, olives, tomato mixture and cheese. Repeat layers, saving a few shrimp and olive chunks for garnish. Bake in a moderate oven (350 degrees Fahrenheit) for 30 minutes. Serve.

This receipe serves from five

This recipe serves from five or triple the recipe to fit the guest list.

Another thing about this favorite, is that it is a pretty main dish, as well as taste-worthy. And it's different — an attribute upon which the buffet main dish thrives.

With the casserole (plus coffee and hot rolls) Mrs. Tomlin likes to serve a buffet fruit platter — another pretty sight on the table. Peach halves, sliced bananas and pineapple slices take on new dazzle when arranged on crisp salad greens. Or another good stand-by is frozen fruit greens. Or another good stand-by salad that is turned out on the platter a few minutes before serving.

FROZEN FRUIT SALAD

one No. 2 1-2 can fruit cocktail
one teaspoon unflavored gelatin
two tablespoons lemon juice
one three-ounce package cream cheese
1-2 cup mayonnaise
1-16 teaspoon salt
2-3 cup whipping cream
1-2 cup sugar
1-2 cup chopped nuts

Drain fruit cocktail. Soak gelatin in lemon juice, then dissolve over hot water. Blend cream cheese with mayonnaise and salt. Stir in gelatin. Whip cream until stiff, adding sugar gradually during last stages of beating. Fold in cheese mixture, nuts, and fruit cocktail. Pour into a refrigerator tray that has been lined with waxed paper. Freeze until firm with refrigerator set at coldest setting (about four hours). Turn out on platter, remove paper, and cut into thick slices. Garnish with watercress.

This recipe makes eight servings, and it's perfect for buffet serving in that the flavor and texture are even better if the salad stands at room temperature a few minutes before serving.

Dessert? — a favorite of most all people for all time — an old-fashioned chocolate cake. Even the cook who has a favorite chocolate will want to make room for this one in her file.

CHOCOLATE CAKE

three ounces chocolate, cut fine
3-4 cup boiling water
1 3-4 cups sifted cake flour
1 1-2 cups sugar
3-4 teaspoon salt
1-2 teaspoon baking powder
3-4 teaspoon soda
1-2 cup shortening
1-3 cup thick sour milk
one teaspoon vanilla
two eggs, unbeaten
18 marshmallows, cut in half
1-2 cup nuts, cut

Put chocolate in mixing bowl. Pour boiling water over chocolate and stir until melted. Cool. Sift flour, sugar, salt, baking powder, and soda into chocolate mixture. Drop in shortening. Beat two minutes on mixer at low speed. Scrape bowl and spoon. Add sour milk, vanila and eggs and beat slowly two minutes. Bake in two layers 30 to 40 minutes in 350 degree oven. While cake is warm, press marshmallows on one layer, turned bottom - side up. Spread with mipute - boil fudge frosting, put other layer on top. Add nuts to remaining frosting, spread on top of cake. Decorate each corner with a quartered marshmallow.

FUDGE FROSTING

Place in saucepan two ounces chocolate, finely cut, 1 1-2 cups sugar, 7 tablespoons milk, two tablespoons shortening, two tablespoons butter, one tablespoon corn sirup, and 1-4 teaspoon salt. Bring slowly to a full rolling boil, stirring constantly, and boil briskly one minute. (On a rainy or humid day, boil one - half minute longer.) Cool to lukewamm.

Add one teaspoon vanila and beat until thick enough to spread. If frosting becomes too thick, add a little cream or soften over hot water. Makes enough frosting for tops of two eight-inch layers or tops and sides of loaf cake.

Mrs. Tomlin is another cook who collects recipes. Besides her cookbooks, she clips recipes from newspapers and magazines, and is always eager to try something new in her kitchen. And friends who sample her culinary efforts always beg for the recipe — and after all, isn't that the greatest compliment a cook can receive?



POSTERS FOR THE PILGRIMAGE PLAY, "The Life of Jesus Christ," are to be posted today, advertising the film to be shown here April 7-8. Mrs. Johnny Rich, right, and Mrs. Foster White, left, are pictured as they discussed final plans for the presentation, sponsored by the Lutheran Ladies Aid. The picture, made in Hollywood, is filmed in color and will be shown in the Pampa Junior High school auditorium.

Breakfast Is Vital Meal For Families

By ALICIA HART
NEA Beauty Editor

There's nothing new about being told breakfast is your most important meal. Doctors and dieticians have been making that fact plain for years.

And it's well-established that no matter how much emphasis is put on this first meal of the day, a large percentage of women still think they can get on very well without it.

The truth is, they can't. You simply must have sufficient fuel to be able to function properly, and since breakfast is the first meal to be eaten in at least 12 hours, it would seem more than reasonable that an adequate serving is in order.

If you are a toast-and-egg-skipper, better review your reasons, before you ruin your health. Maybe you get up too late in the morning, and don't allow yourself enough time to eat. It would only take about 10 or 15 extra minutes to prepare fruit, eggs or cereal and toast.

Then, again, you may think skipping breakfast will help you to lose weight. Actually, you are increasing your appetite, and probably make up for the lost meal at luncatime.

Perhaps you have built up the idea that you simply cannot stand the sight of food early in the morning. You can overcome this attitude, if you make the effort.

But whatever the reason is, try to correct it. You can't over-emphasize the importance of the morning meal. It is at this meal that you get your vital nourishment from fruit and eggs (both are daily necessities), and you increase your productive energy.

If you find it difficult to get accustomed to eating in the morning, work into the habit gradually. Increase your intake slightly each day, until you find you are eating heartily.

Allow yourself enough time, and keep your breakfast manner relaxed and congenial. If you make breakfast a pleasure rather than a chore, before you know it you'll almost enjoy getting up to eat.

Ruth Millett

MAKE THE OLD SUIT LAST,

A chain of men's clothing stores has reduced their prices on men's suits because, according to the president of the company, "business has been bad since last March."

And then he went on to add: "Men's clothing has been hard to sell because the man has always had what's left of the family income and now there's just not enough left for a suit of clothes."

Is that so? Well, don't feel too sorry for Papa. The best clothing dollar he spends is the one for what his wife puts on her back.

After all, a man can get by with wearing a five-year-old suit. If it has a tweedy look and if he also goes in for a pipe and carelessly mussed hair he can look like an intellectual.

If he doesn't want to be a "character" his wife can just explain that George won't buy a new suit — that clothes mean nothing to him. (It's amazing how many well-dressed women claim this fact about their drably-dressed spouses.)

But let a woman try to get by without replenishing her wardrobe for a long period of time, and there's no word to describe her but "dowdy."

Nobody assumes she just isn't interested in clothes. They decide straight off that George isn't doing too well, because poor Sue doesn't have a thing to wear.

So, if when the family clothes budget is limited, Papa makes the old suit do and lets Mama have a new one, he is really being smart.

Mama's new suit will be a good advertisement for him. If he had bought the new one it would probably have gone unnoticed, anyhow.

Mama will be happy — and therefore easier to live with.

It's surprising what having just the right thing to wear does for a woman's disposition.

And other women will think, "what a bargain she got in a husband. Look at how generous he is!"

Merten Club To Hold Meeting Tuesday A.M

The Merten Home Demonstration club will meet at 10 a.m. Tuesday rather than in the afternoon in order that members may attend the annual Pampa Daily News cooking school.

Hostess will be Miss Helen Dunlap, 1917 Banks.

Early Romans used razors made of iron.

Glimpses Of Yesteryear

FIVE YEARS AGO

Mrs. Rufe Jordan was elected president of the Pampa Junior High school PTA.

Mrs. Carl Leudders was elected president of the Women's Golf Assn.

10 YEARS AGO

Mrs. E. J. Haslam was hostess to the Eleanor Roosevelt study club in her home.

Miss Madge Rusk, Mrs. Volney Day, Mrs. George Walstad, Jr., and Miss Mary Elizabeth Furlong were hostesses at a bridal shower honoring Miss Madeline Murray.

15 YEARS AGO

Suggested names for the annual celebration in June were being sent to The Pampa News, who was co-sponsor of the contest with the Pampa Junior Chamber of Commerce.

Claude Motley succeeded Carl Benefiel as manger of the La-Nora, Rex and State theaters here.

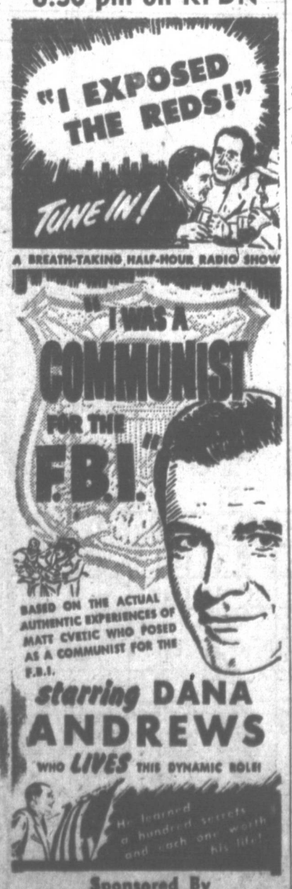
NTSC Ex-Students To Meet Here Tonight

Ex-students of North Texas State college will meet tonight in the Pampa Junior High school auditorium for a special meeting.

All ex-students are invited. During the evening the group will listen to a special broadcast in observance of N. T. day.

Read The News Classified Ads

Starting Monday, April 7 8:30 pm on KPDN



Sponsored By SANITONE CLEANERS OF PAMPA

PROVE FREE



Rheumatism Arthritis Pains Relieved IN FEW MINUTES with Doctor's External Prescription

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We believe that one truth is always consistent with another truth. We endeavor to be consistent with the truths expressed in such great moral guides as the Golden Rule, the Ten Commandments and the Declaration of Independence.

Should we, at any time, be inconsistent with these truths, we would appreciate anyone pointing out to us how we are inconsistent with these moral guides.

Pampa Honors State Industry

Beginning tomorrow, Pampa will join other cities of the state in celebrating Texas Industrial Week, April 1 to 7.

The week is designated as a period for Texans to pause and take a look at industry for a better understanding of the important part manufacturing plays in the development of the Commonwealth.

It is altogether fitting and proper that we should honor these men of industry who under a system of free enterprise have contributed immeasurably to the growth of the State.

Pampa business men have always been in the vanguard in progressive industrial experiments and it is to their vision and foresight that we are principally indebted for the expansion of commerce here.

Each year since 1950 when Texas Industrial Week was first inaugurated Pampa has been awarded a first-place plaque in recognition of the city's observance of the occasion. The plaques are presented by the Texas Manufacturing Assn. to competing cities in graduated population brackets where the most active and stimulating celebrations are staged.

Business men and chamber of commerce officials are shooting at a third award this year. Interesting tours of industrial plants have been arranged and we suggest that, if time permits, you take a look inside local industry.

Maybe the enthusiasm you show for the occasion will give Pampa the nod for the 1952 observance plaque.

Could be.

Labor Group Fights Socialism

In the last year or so, an impressive list of labor organizations has gone on record in opposition to the socialization of industry.

The Michigan State Utility Workers Joint Council, which is made up of CIO utility unions, took that step recently. It called for a halt of government ownership of utilities "before it enmeshes the entire labor movement." It pointed out, in effect, that "cheap" government power is a fraud, as many of the real costs are paid for by taxes. It then asked that this be changed "so that the taxpayers of one section of the country are not paying for lower electric rates charged in other parts of the country."

Union labor's changing attitude toward socialism is highly significant. Up until relatively recently, the major labor organizations stood solidly for public ownership of utilities of all kinds. Now labor has discovered that when government takes over, labor's hard-won rights go out the window. No group can bargain on fair terms with all-powerful government.

Free labor and free enterprise have fought many battles. But one thing is certain — they'll live together or die together.

Workers Find Petrified Cat

VERNON, Ill. — (AP) — ...icians wiring an old farm ... were shocked to find a ...ed cat sealed in the walls. ... of the men said the cat "completely turned to rock" ... its airless tomb.





Better Jobs

By R. C. HOILES

A Bill of Grievances On Schools By the Sons of the American Revolution

V

I am continuing to quote from the Petition filed by the California Society of the Sons of the American Revolution protesting against the subversive textbooks used not only in the schools of California but throughout the nation.

The Petition continues by listing more of the characteristics of the propaganda lines in subversive textbooks as follows:

"(g) Agitation. There are many items developing race and class consciousness; insinuations that our people are not getting a square deal; and propaganda generally creating the impression that reform is possible only by establishing a new social order. Much of the material included is of a kind that would train students to become agitators. There is even a questioning of the right of the government to defend itself in time of war or other emergency.

"(h) Undermining Republican Form of Government. Under Article IV, Sec. 4, of the Constitution, the Federal Government guarantees to every state and the people thereof a 'Republican Form of Government.' The people of the several states are now being invaded by subversive textbooks and teaching materials moving in interstate commerce. The propaganda contained therein has a direct tendency to destroy the Republican Form of Government guaranteed to the people under this Article, and to substitute therefore a Proletarian Form of Government, which will results in Communism and dictatorship.

"(3) Philosophy of False 'Liberalism.'

"The propaganda line referred to herein was established for public schools by a group of so-called 'Progressive' educators who have dominated thought in many of our universities. The present leadership of the National Education Association appears to have been indoctrinated with that philosophy. The power and prestige of that organization is being used to compel acceptance of this type of instructional material.

"Sincere and liberal-minded people have been led to believe that such instruction is 'progressive.' Because of inexperience with propaganda technique, such persons have been induced to support the movement for introduction of propaganda textbooks in our public schools.

"The propaganda line of 'progressive' education is supported by another and equally influential group composed of laymen who have been indoctrinated with false 'liberalism.' That group is advocating principles and policies that will result in an abandonment of our American doctrine of unalienable rights, and the establishment of a proletarian form of government based upon expediency.

"The type of 'liberal' and 'intellectual' here involved has been the backbone of many communist fronts in this country. Members of this group are cooperating with 'progressive' educators to inject this subversive propaganda in our public school system.

"(4) Government by Thought Control.

"This propaganda is part of a scheme to dominate the government by controlling sources of public information. Under that technique, elementary and secondary schools will train the coming generation to advocate and believe in radical social change. Teachers will join in the plan by spreading the propaganda in their own communities.

"College and universities will participate by developing radical theories and devising experiments to be performed upon our constitutional and economic system.

"College graduates are being indoctrinated with false 'liberalism.' It is their function to gain employment in key positions in the federal government, using those offices as a means of bringing about the adoption of radical policies.

"(5) Monopoly in the Field of Education.

"The National Education Association has acquired a virtual monopoly over courses of study and educational programs in the public schools. It has a commission which attempts to determine 'educational policy' and force its views on local school boards. It has a committee to defend educators charged with radical activities. It has sponsored subversive textbooks. It has a committee or department to prevent the introduction of subversive propaganda in our public school system—no group to aid in the elimination of subversive textbooks when such materials become the subject of public protest. It attempts to dominate the thinking and formulate the policies of the entire teaching profession. These policies are sponsored by the present 'leaders' of the National Education Association. In some cases they are actively supported by persons in key positions in the National Congress of Parents and Teachers and in State Congresses of PTA. The rank and file members of those organizations have little, if any, real control.

"(6) Destructive Effect on Government Affairs.

"Present and immediate dangers have developed from this condition. The following are cited as examples:

"(a) Perversion of legislative process. Key men in the Executive Branch of our federal government are now conducting propaganda campaigns with public funds to mislead the people and bring about a public demand for the enactment of bills sponsored by radical educators. Congressional committees find it difficult to develop sound public opinion on these measures. In some instances pressure groups seek to force enactment of laws which would not stand up under a full investigation. The result has been a dangerous and unconstitutional invasion of the prerogatives of Congress and of the people.

"(b) Constitutional interpretation. This false philosophy of education has produced general ignorance of constitutional principles. Unsound and even potentially dangerous decisions made by various departments of the federal government are allowed to go unchallenged."

(to be continued)

The Big Juggling Act



Squirrels Give Their Ideas On Chance To See Gay Paree

By HENRY McLEMORE

The French government, through Count Jean de Lesseux, trustee of the National Parks board, is about to ask the U. S. for 3,000 American squirrels.

The Count, a squirrel counter from 'way back, is of the opinion that unless new life is added to the French squirrel population, it will soon disappear.

Having taken Squirrel in college, while felow students were busy at French, German, Italian, Bulgarian, and Spanish, I walked across Fifth Avenue to Central Park today and listened to the squirrels talk about this chance to travel and see Gay Paree.

Speaking the language myself, I was able to interview the Squirrel in the street, Squirrels From Every Walk of Life, Squirrels Who Had Their Ears to the Ground, Squirrel, Housewives, Squirrel Bobby-soxers, and Squirrel Octogenarians Who Sat on Benches.

It was a most enlightening morning. By noon I was convinced that squirrels aren't much different from human beings, a group which I represent, though lightly.

The first thing I heard, so help me, was a wife squirrel telling her husband that she couldn't possibly accept the offer of the French government because she didn't have anything new to wear.

"All I have to my back," she scolded her husband, "is this same old squirrel coat that I have had ever since I can remember. Paris is the home of the smartest dressed girls in the world. Of course, if you will pay for it to be dyed so that it looks like a mink-dyed, wild-west - show sheared, clipped beaver, then I'll consider going to Paris."

I heard a squirrel husband tell a wife who wanted to go that it would be foolish to make the trip.

"Lissen," he said, "I have worked for fifteen years to make a home for you and the kids. I have enough acorns stored away to keep you and the children from suffering, even if an Airedale happened to get me today. I stored them away when the acorn was worth an acorn. If I sell them today — which I will have to do to go to France — I won't get but about a third of what they're worth. Inflation, mama, inflation. Let's wait until after the elections this year and see what happens."

I talked to a newly - married squirrel couple. They were holding paws at the base of a tree. He wanted to go. She didn't.

"We're going to spend our honeymoon in Yellowstone Park," she said. I wouldn't turn you loose in Paris for all the world. I know you. The Squirrel Folies Bergere one night; climbing the Eiffel Tower the nest. Besides, boats make me seasick. I hoppd in a rowboat with a sailor and his sweetheart only a few days go, and I thought I'd die before we got back."

Squirrel housewives are all against the trip to Paris. Many said their husbands had weak stomachs and would die if forced to eat nuts covered with the rich French sauces. Others said they didn't want their husbands gallivanting all over Paris where, it was rumored, at some of the night clubs he girl squirrels all but took off their coats.

An octogenarian squirrel was of a different feeling. He said he had already booked passage, and was leaving in a few dys.

"Oo-la-la," he said. "The Left Bank. Notre Dames seen at sunrise from a chestnut tree. Dancing in the trees in the Bois. Sissy poodles to bite when they chase you. And the nuts who have run the French Government since V-J Day. What eating! And the squirrel beauties of Paris. What chic! What charm!"

A few more minutes of this and I would have grabbed a peanut, scampered up a tree, and volunteered to go myself.

So I left.

The Doctor Says

By EDGAR P. JORDAN M. D.

Several kinds of arthritis of the spine are recognized. The cause of some (tuberculous arthritis, for example) is known, and the cause of others is not.

In some cases an arthritis of the spine may become far advanced before producing any symptoms. In other symptoms appear almost before the condition can be diagnosed by X-ray or other methods.

One form of arthritis of the spine is that which is fairly common in elderly people and in people who are overweight. This is a sort of bone degeneration and is not accompanied by true inflammation.

Frequently this variety of arthritis does not produce any serious symptoms and can merely be considered a sign of advancing years.

When symptoms are produced, however, there is no good method of restoring the spinal joint completely to normal. The treatment must therefore, be aimed at relieving the symptoms of pain and stiffness insofar as that is possible.

A back brace can be helpful. The use of a stiff mattress or a board under the mattress is also commonly recommended. Sometimes heat, massage, or other measures of physical therapy bring about considerable relief.

There is one kind of spinal arthritis much more common in young men than in women and not particularly likely to develop in older years. No one knows why this should be the case and it is still debated among medical men as to whether this disease of the spine is a variety of the more common rheumatoid arthritis involving other joints or whether it is purely a spinal disease.

MUCH PAIN AND STIFFNESS

At any rate, this form of spinal arthritis is unpleasant. It causes a good deal of pain and stiffness. Unless properly treated it tends to cause the body to be bent forward and also interferes with proper expansion of the chest.

Eventually, that is after many years, it causes a complete stiffening of the spine—called poker spine—and when this occurs, the pain disappears.

What is the best treatment is still uncertain although some have reported good results with X-ray treatments. A few patients have been treated with cortisone or ACTH with good results—at least at first.

Any person with an arthritis of the spine must have an accurate diagnosis which can only be obtained by careful examination and by X-rays. When this has been done, the most promising line of treatment can be started. But one cannot expect too much at present.

Christian Answer To Communism

REV. EVERETT C. CRIMMINGS

(Pastor, Central Baptist Church, Millville, N.J.) (Christian Economics)

Communism, the philosophy of world revolution, the revolt against the capitalistic system, and the determined effort to stamp out religion, has ingrown by leaps and bounds, particularly since the end of World War II. Today it has reached the proportions of a world menace. Today nearly half the world lies in slavery behind the Communist Curtain, and the rest of the world is threatened by the awful ghost of it. Communism is the organized effort to overthrow by violence the greatest triumvirate of all history—THE ECONOMIC PRINCIPLE OF CAPITALISM, THE POLITICAL PRINCIPLE OF REPRESENTATIVE GOVERNMENT, AND THE SPIRITUAL PRINCIPLE OF RELIGIOUS FREEDOM.

We must recognize that the Korean situation and the march of Communism in East Germany, Iran, Greece, Italy, China, and other countries are not disassociated and isolated events. They are all part of one great world revolution which is being instituted and agitated by Communist Russia. Russia could call upon her satellites in a dozen different countries of Europe and Asia and tomorrow morning the world would see a dozen more Korean situations. Russia doesn't have to start another world war, nor does she have to declare war against the United States; she has only to bide her time and to call upon her satellites to start a rebellion which will involve us and which, by being prolonged, will bleed us white. Then when we are reduced to impotency, which will be in the next decade and a half, or surely before two decades have passed, if we keep on going as we are going now, she can sweep over the world and conquer it without losing a Russian division.

Communism has advanced as a result of promising two things to the proletariat. These things we must know if we are to fight it intelligently.

1. It has promised that it will create a new world, a new social order, in which justice and brotherhood are enshrined. It pledges a society of plenty for everyone, with no unemployment, no insecurity, no exploitation of man by man, no famine, no pestilence, no sword, no racial bitterness or class hatred.

2. The second promise that Communism makes is not so well known. It must be known and fully understood if we are to combat it successfully. It promises to make a new man, a new race of men and women. It promises to liberate man from all the evils, the viciousness, and the weaknesses at present manifested in human personality. The results, it claims, will be a new, finer, nobler, more upright, more unselfish, and more brotherly man than the world has ever known before.

In a word, Communism promises to redeem mankind from sin and weakness, and to create a new world in which the redeemed man shall live. Its promises, you will note, are strikingly similar to God's plan for the human race. He has promised through Christ to make a new man and through that new man a new social order. Paul, in writing to the Corinthians (2 Cor. 5:17), says: "If any man be in Christ, he is a new creature; old things have passed away; behold, all things have become new." The Communist would substitute the word "Communist" for Christ in this text and would read it: "If any man be a Communist, he is a new creature; the old order of things has passed away; behold, all things have become new." Communism is Satan's substitute for God's salvation.

Success Secrets

By ELMER WHEELER

One of the major rules for selling your ideas to others is to realize that people won't accept your ideas until they can accept it as their idea. Here's a good example of how you can put this rule to work.

Tom Reed was for many years Speaker of the House of Representatives and one of the most adroit persuaders on Capital Hill. After he retired from Congress someone asked him how he managed to sell his ideas so well to other congressmen.

He replied that he sold them their ideas.

At a committee hearing he would remain silent until everyone had his say, making notes of all the various objections that were raised. Then, when everyone else was argued out, Tom Reed would rise to his feet and say "Gentlemen, it seems to me that what has been said here can be summarized as follows. . . ."

Reed would then present his ideas—and sell them!

You can do the same. Why not try.

SPOTLIGHT FOR THE NATION

OUR BOOBY TRAP

By JOHN W. BECK

Financial Editor-Daily Oklahoman

HYPNOTIZED:

Astronomical figures of debt and taxes appear to be hypnotic. When these are borne upon the suave voices of political rogues, and mixed with just the right amount of "far dangers brought near," governing bodies seem to be able to extract unlimited amounts of blood and wealth from a citizenry, with no more than the vaguest of promises of relief sometime in the far distant future. Historically, there is a close relationship between high taxes, welfare, and war.

In these times we are fighting a war which our political leaders have no intention of winning. Their avowed purpose now it to "contain" the very thing that is designed to destroy the liberties of all mankind. We are winning nothing and losing everything in this mad enterprise. No effort is being made toward a real victory, either in battle or on the economic front. Unless this situation is changed soon, America in its basic concept will not survive.

After more than six months of bickering toward an armistice that will be no armistice, and a truce that will be no truce, and after nearly two years of costly war, our armies are stalemated right where they started — stretched along the 38th parallel across the little peninsula of Korea.

ECONOMIC CRUTCH:

This is not an orthodox war; it is a political enterprise for the Kremlin, for the United Nations, and for all the failing political-economies of the world. It is a crutch for governments that have pledged themselves to full employment and general welfare and now find they are caught in an economic booby trap of their own making.

We have made no gains of any nature in Korea. When next you hear some politician drool: "We have succeeded in our effort; we have punished the aggressor and made him know that aggression does not pay," just think of this score:

To date American casualties in killed, wounded, and missing exceed 103,000. More that $10 billions of American wealth has been poured into this phony "police action." We have seven divisions of ground troops, 18 air groups, and 275 combat ships on the scene. Yet in terms of territory won or lost there has been no change at all!

In supplies and equipment we have shipped 12 million tons of manufactured products to Korea, and nearly seven million long tons of gasoline and oil. But unification of Korea (our original purpose in entering the fight) has not been accomplished. The (Red) political status quo of North Korea remains intact.

CHURCHILL SPEAKS:

In a very recent report to his Parliament, Winston Churchill stated that as of now Russia is winning World War III in Russian style. In part he said:

"I do not think we have gained security during this long period of haggling and wrangling at Panmunjom. Apart from everything else, the Chinese Communist government . . . has, since the Soviet suggestion of a cease-fire and truce negotiations, re-established what is called their 'face' . . . and they have since been bargaining, all this time, on equal terms with the representatives of the United Nations . . .

"The men in the Kremlin . . . may at any rate at this moment compliment themselves not only upon having subjugated or brought into their Communist grip half of Europe and all China, but on having pegged down in far-distant areas around the globe a much greater force than the Atlantic powers have so far been able to defend the civilization of the West . . . And they have done all this without losing a single soldier in Russian uniform." Churchill noted that there are 176 Russian divisions ready—just in case.

THE HOT SPOTS:

Here, we think of the war in terms of Korea, but Churchill notes that several divisions of French troops are pinned down or fighting in Indo China, as are British troops in Malaya, with many more held in Hong Kong, the Suez Canal Zone, and other parts of the Middle East. In all, about 26 divisions of American, British, and French soldiers are now engaged in battle or holding actions against the Communists in the Far and Middle East.

And, as we dicker with Red China, the price of peace goes up and up. Regardless of political chatter, peace is a long way off; and when it comes the price will be high unless we change our tactics from those of "calculated risks" to the definite purpose of defeating (not containing) communism and getting back to the business of peaceful pursuits. As of now, a portion of that price is recognition of (Red) North Korea, admission of Red China to the UN, Red Chinese title to Formosa, and the withdrawal of All American troops from the whole area. In short, the price is surrender.

We shall live to learn that MacArthur was prophetically right when he said, "in war there is no substitute for victory." So, in peace, there is no substitute for individual responsibility. If we do not have faith in these motifs, then, "After us (will come) the deluge." We still have a choice, but our time is running out.

A former Quiz Kid joined the Sea Scouts, and the head scout was quizzing him.

Head Scout—What would you do if a sudden storm sprang up on the starboard?

Former Quiz Kid—Throw out the anchor, sir.

Head Scout—What would you do if another storm sprang up aft?

Former Quiz Kid—Throw out another anchor, sir.

Head Scout—And if another terrific storm sprang up forward, what would you do?

Former Quiz Kid—Throw out another anchor, sir.

Head Scout—Hold on, there. Where are you getting all your anchors?

Former Quiz Kid—Oh, from the same place you're getting all your storms.

—o—

National Whirligig..

Truman Will Net A Few Fast Bucks On 'Mr. President'

By RAY TUCKER



WASHINGTON — An amendment to the 1950 revenue act will prevent President Truman and William Hillman, who cooperated in writing the book entitled "Mr. President," from cleaning up heavy profits on their joint literary efforts. However, the two will make a few fast bucks — it took only a year to document Mr. Truman — from what promises to be a best-seller.

Ironically, the amendment which cuts down their receipts from royalties is known as the "Eisenhower law" among tax experts and lawyers at Washington.

It was written into the statute because the easy - going Internal Revenue permitted "Ike" to pay only a capital gains tax of 25 percent on his volume, "Crusade in Europe," as against an 80 or 90 percent tax that would have been levied if his literary earnings had been taxed as ordinary income.

INCIDENTAL — It is understood that Eisenhower's financial advisers suggested that he turn over his book to the publishers for the sum of $500,000, instead of accepting royalties based on sales. Thus, he was selling a piece of property which he had acquired from his experience as European commander.

Internal Revenue officials also held that Eisenhower's real job was making war, and that writing was an incidental occupaton. Many other authors and musical composers have since tried the same scheme, but without success. Since they were professionals in those lines, they were denied the advantage given to "Ike." Irving Berlin and Rafael Sabatini were two losers.

UPROAR — But this decision raised such an uproar on Capitol Hill that the loophole was closed outbystatis parties on the House Ways and Means Committee. It was pointed out by statisticians that this generous ruling resulted in a capital gains tax of only $125,000 as against a $400,000 levy, if the book profits had been held to be ordinary income.

It should be noted that there was nothing illegal in the Eisenhower operation. His smart legal, literary and financial advisers simply told him how to take advantage of this legislative loophole. But he will be the last to enjoy and profit from it.

OLD — Although the details of the Truman - Hillman deal with the publishers are not known yet, it is understood that they were extremely favorable. Truman is believed to be the first president to sponsor a book about himself while in office. Naturally, there is gold in those pages for everybody concerned.

"Mr. President" sells for $5 a copy, and the first run was 110,000 copies. It is probable that the total sale will exceed 500,000 and it may go as high as 600,000. For the sake of calculation, it can be assumed that the authors will receive royalties of 10 percent, or $2 a copy. It may even be 50 percent.

It is possible that the book may have been sold for a specific purchase price, like Eisenhower's. But that is doubtful, since there would now be no tax advantage in such a transaction.

THREAT — Thus, if the book sells only 550,000 copies on a 40 percent royalty basis, gross receipts would total $2,750,000. The two authors' share would amount to $1,100,000. At 50 percent royalty it would be higher, of course.

Now, if that $1,100,000 were taxed as Eisenhower's production was, Truman and Hilman would net $825,000, or more than $400,000 each, assuming that they split the loot 50-50.

But the tax should approximate 80 percent under the "Eisenhower law." Therefore their joint net will be only $220,000, or $110,000 each.

Thus Truman's favorite military man, next to General George C. Marshall, is a pocketbook/as well as a political threat to the man in the White House.

MILLIONAIRE — This literary "windfall," together with increase in his salary and spending allowance, will enable Truman to boast that no man ever made more money out of the White House than he. It is a veritable Horatio Alger story for a man who once went bankrupt, and had to mortgage part of the family farm while he served in the Senate less than seven years ago.

It is estimated that Truman will have saved at least $500,000 from his presidential income and other perquisites. His book receipts will boost that figure to more than $400,000. If he should run again and be reelected, his possible savings would make him a millionaire.

Margaret is said to be earning more than $200,000 a year, although she may not prosper so well after her father quits public life. She is a mediocre songstress and actress, experts admit.

Truman hopes to write and lecture on government upon retirement. His modest home in Independence, Mo. is paid for. Remaining farm holdings in that area have increased in value from construction of a great government aviation center in the neighborhood.

DOUBTFUL — It is doubtful if future presidential families will use the White House for profit-making pursuits as the Roosevelts and Trumans have. The precedent they established may die with them.

Every candidate on the Republican and Democratic sides believes in keeping his family out of politics and public activity generally. That is especially true of Senator Taft and General Eisenhower, the most likely prospects to succeed Truman.

In the Democratic camp Senator Russell is a bachelor, Governor Stevenson of Illinois has no wife, Senator Kerr is a millionaire, and Senator Kefauver has already "cleaned up" on his crime investigation publicity.

The Nation's Press

SOCIALISM CAN'T COMPETE

(Christian Economics)

The extent to which socialism has crippled France may be seen from a few statements in a recent dispatch from Parker La Moore, Scripps-Howard correspondent in Paris.

"Taxes for social security such as family allowances, accident and health insurance and old-age pensions equal 40 per cent of the industry's pay-roll costs. On top of that there is an 18 per cent production tax which operates as a sales tax paid by manufacturers. Discharged employes must be paid six months' severance pay even though they may find new jobs the next day.

"French exporters find themselves unable to compete in the world market while carrying these burdens. Incentive is further discouraged by a 34 per cent tax on commercial profits."

If the will to action still lives in spite of these obstacles, what would it not accomplish if freedom from controls, bureaucracy and excessive taxation were restored.

Blindman Is Radio Expert

VICTORIA, B.C. — (AP) — Jack Attwood, 30, who became blind at 11, is a licensed amateur radio operator and member of the Amateur Radio Emergency Corps. He operates his radio set unaided, and takes messages on a braille machine.

States of the Union

HORIZONTAL

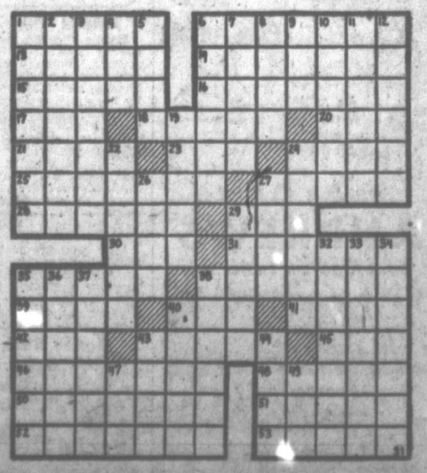
1 "Pine Tree State"
6 "Cotton State"
13 Command
14 Bounds of experience
15 Requires
16 Throat lymphoid organs
17 Measure of weight
18 Poetry muse
20 Automotive organization (ab.)
21 Singing voice
23 Alternatives
24 Impudent
25 Kenya's capital
27 Outmoded
28 Rust fungi stage
29 Oriental coin
30 Mineral rock
31 Rents
35 Corriders
38 "Green Mountain State"
39 City in "Keystone State"
40 Pastry
41 Greek gulf
42 Deed
43 Ink smears
45 Soak
46 Of the side
48 River in France
50 Dropsies
51 Mohammedan prince
52 Grades again
53 Mates (slang)

VERTICAL

1 "Treasure State"
2 Interstices
3 Agreeing exactly
4 Masculine nickname
5 Gaelic
6 Finnish city
7 Pillages
8 Tuscany river
9 Encore
10 Dyes
11 Teeth
12 Having a handle
19 White oak in "Golden State"
22 Bird
24 American isthmus
26 Rowing tools
27 Look intently
29 Frozen rain
32 Unhappier
33 Came in
34 Greek coins
35 Curer
36 Roofed passage
37 Clutter
38 Musical instruments
40 Coat with metal
43 Spoiled child
44 Strike
47 River in Estonia
49 Tumor (suffix)

Answer to Previous Puzzle

S	E	E	S	A	W		S	W	I	N	G	S
A	N	G	O	R	A		T	A	M	A	R	A
P	O	N	I	S		A	N	I	M	A	L	
R	O	S		S	H	A	R	P	E	D	E	
			R	E	E	N	T	E	R			
I	D	L	E		S	E	R	E	S	S		
C	R	E	S	T		D	E	P	E	N	D	
C	A	V	O	R	T		R	E	T	I	A	
		E	Y	R	O	A	D	S		A	S	P	S
		T	O	R	R	E	N	T				
M	O	P		P	E	S	T	I		P	E	S
A	R	I	S	E	N		O	C	T	A	V	E
D	E	S	E	R	T		S	E	A	S	O	N
E	N	C	A	S	E		E	R	A	S	E	D



BUSINESS REVIEW AND FORECAST

Drug Store Vital Business Center In Pampa And U.S.



FOR ALL YOU NEED — Whether you need drug supplies, a prescription filled or gifts for family or friend, you'll be sure to be satisfied if you shop at Cretney's Drug store on N. Cuyler, the friendly store with the courteous personnel and a complete stock of all drug items. It's a toyland for the children, a place to meet your friends for coffee and a center of your daily shopping tours.

Cretney Drug Offers Courteous Service And Varied Stock Throughout Year;

One of the most important business establishments in these United States is that wonder that supplies the balms for the ill and uncomfortable, the meeting place of friends, is the gift shopping center of many a person, library to countless readers and general all-around center for living — the Drug Store.

The general public seldom recognizes or appreciates the work and service offered by the business of these drug stores. Yet in modern day living the majority of people would be lost if the local drug store suddenly disappeared from the American scene.

Take a drug store like Cretney's Drug located on North Cuyler street. You probably couldn't find a place where a more diversified stock is carried or where more of your needs can be taken care of.

Begin with the real core of a drugstore — the prescription counter. Here is where the registered pharmacist daily performs a job of exacting scientific detail that immeasurably aids you in maintaining good health.

The modern doctor would find it tough sledding indeed without the partnership of the competent, efficient prescriptions counter — such as you will find at Cretney's Drug. Here you can be sure that superlative service is yours. All requests are taken care of by an expert registered pharmacist. There is no guess work, there can be none. Your confidence must be well placed and will be when you patronize Cretney Drug.

Today, perhaps the most unappriciated member of the group of individuals that perform public service day in and day out are the pharmacists. But their job is not unrewarding. Every prescription that goes over the counter into the hands of the customers they know will benefit in some way their fellowman. Cretney's Drug pharmacists are the most competent and the most exacting you could find anywhere. Pay a visit to the prescription laboratory. Even if you have no need for its services at te time — it will be an education in itself. The layman will, of course, be beyond his depth but much can be learned that will impressively stack up to a clearer view of the real work and service received at the prescription counter.

And a drug store offers so much that it could be classified as the all-around place to do business. For instance, Easter is almost here and Cretney's Drug has newly stocked all items pertaining to the season. Just step inside the door and you will see every child's delight — the Easter bunny. All manner of candies and toys that will complete the "Easter basket" are obtainable here. Lucious candies of all sizes, shapes and types can be had in abundance.

Then, too, what is nicer than remembrance at Easter to all friends and relatives by way of a card. Cretney's have beautiful Easter cards, handily displayed and apropos to any person in your acquaintance. Make it a point to drop in and make your selections early. You will be glad you did.

Or if you need a gift for any number of occasions, Cretney's can supply you with everything from lovely perfumes to humorous novelties. Milady is always pleased by tokens of perfumes, make-ups and bath crystals. Maybe you are one of those people who have a difficult time choosing a gift, no matter what the occasion. A look around Cretney's will be sure to give you countless ideas and solve your queries.

And for the children are gifts to please every child regardless of his or her personality or tastes. It's a veritable toyland with balloons and balls and mechanical gadgets and toys. Please your youngster with a gift from Cretney's small-fry department.

Cretney's cosmetic counter has long been a favorite of the ladies.

Everything now on the market or items nationally famous through the test of years can be found at Cretney's cosmetic counters. New shades of lipstick and the matching nail polishes are worthy of special attention. Courteous personnel who are fully acquainted with their jobs will serve you or offer expert recommendations on all beauty needs.

The book department at Cretney's is of course well known, having served as the center to obtain a varied reading program for years. All the late magazines can be found to satisfy the reader from the "skimmer" to the "gleaner" on subjects light or heavy, humorous or serious. The mechanically minded or the fashion follower will be well pleased by the variety of subject matter that can be found here. All the recent issues of all your favorite magazines are kept well stocked and attractively displayed.

For the book lover the pocket book has been a boon to an inexpensive way to have hours of reading pleasure. Classics, reprints of best-sellers and first issue books can always be found on the racks that are so handy to choose from. Don't deny yourself the pleasures you will get from fine reading.

Cretney's fountain is an ideal place to meet friends for a quick snack or refreshing drink. Here delicious preparations and plenty of seating space has long made this department of the Cretney store you place for friendly discussion and refreshment pick-up.

So whatever your need, or if you just want to visit, the place to go is Cretney's Drug on North Cuyler — so conveniently located.

A Trip To O. K. Rubber Welders Is The Sure Sign Of A Wise Tire Man

Now the truth of the matter is that not even new tires are in perfect round guaranteeing even wear and smooth easy driving. A slight imperfection in the round of your tire will cause spot tire wear and soon cause a newly aligned and balanced car to become out of alignment. This will also cause excess friction and mounting heat. Heat is the worst enemy of your tires giving rise to unnecessary tire destruction.

A hazard is present due to blow-out possibility and vibration. Even the driver with Emily Post driving maners and an alert weather eye for other motorists' failings can't combat the danger of imperfect tires as long as he is sitting behind the wheel.

He can, however, correct the problem by seeing tireman Bill Suggs. What does Bill have to offer that will perfect your tires? It's that new tire discovery the James Auto-Float. A mechanical method of scientifically trueing and balancing your tires to the road as well as to the axle. A buffer mounted on a stationary arm contacts the high spots on the revolving tire affixed to a hub and assures perfect in-round results.

Old style balancers on the new low pressure tires are simply out of date. The James Auto-Float way is the scientifically guaranteed method.

And the advantages to having tire work done this new way are diversified. Not only does it assure safe driving but it's economical too. You can not only get the best performance from your car but you can add 30 percent more mileage to your tires. That's not just a drop in the bucket when it comes to balancing things financially. It adds up to actual dollars that you can see, not just a penny here or there that can be easily overlooked in the mumbo-jumbo of the budget.

Balancing at best is only temporary relief from car shimmy. Trueing the tire removes the cause and lengthens the life of your car. Ninety percent of the cars on the road today are traveling on tires that are out-of-round. This condition is not confined to cheap tires or old tires but is common even to new tires that have never been in service. Go down to O. K. Rubber Welders today and have your tires trued and balanced the new, scientific James Auto Float way that will absolutely eliminate this trouble and increase your safe tire mileage.

Another good reason to stop in at the tire emporium at 918 Alcock is the new credit policy that Bill recently anounced. If you need tires for your car and find that with income tax deadline so recently passed your budget is holding up the white flag, don't be alarmed. Bill's credit policy is founded with the intent that you'll not miss a penny and your wearied budget won't be stretched to new limits. Just 50 cents down and 50 cents a week will obtain for you trued and balanced tires that will show you countless miles of driving pleasure. If you want a used tire, guaranteed to be good live rubber, O. K. Rubber Welders is the place to go.

Or if you want a fine recap just 65 cents down and 65 cents a week will outfit you with tires that have no peer.

Bill can supply you with any type or kind of tire you want. Perhaps you have been wanting white side wall tires and have found that they just aren't on the market anymore. Bill keeps a good supply of any kind of tire which you might want or for which you might have a need.

Here is another aid of the new credit plan. You probably hadn't thought of it but your old tire will generally make the down payment for a tire the credit-plan way. You'll not be out a penny and you'll be driving on tires you know are dependable and economical. Your ride will be comfortable, no tire pound, tire slap or shimmy.

So make it a point today, to go see Bill Suggs and take advantage of the new tire discovery . . . you'll be riding on a cloud.

For A New Mattress Or Renovation Of Old — It's Anderson Mattress Co.

If you are in the market for a new mattress, one that will give you the best rest attainable and make a most attractive addition to your possessions, don't make it a treasure hunt or a shop-to-shop quest for quality and beauty. The place to go is Anderson Mattress Co., 817 West Foster.

The sole intent of the company is to supply you with the best possible mattres service. Its years of experience speak for htemselves and the quality of its product has an unsurpassed record.

The prices are more than reasonable and another important qualification for doing business with the Anderson Mattress Co. The ease with which you will find just what you want and the well-made serviceable mattresses they have to offer warrant your attention.

Perhaps your old mattress still has good materials in it and would provide many years of service yet except for the fact that it is no longer comfortable. No really good rest can be obtained on a mishapen or lumpy mattress. Before your disatisfaction begins to tell on your disposition have an estimation of the worth of your old mattress by calling on the experts at Anderson Mattress.

They can do wonders when it comes to renovating apparently worn-out goods and you'll be surprised how economical the service is, With the competent employes at the company they can redo your old mattress and have it ready for a long period of service in short time. The contents of your old mattress will come back to you looking and sleeping like new.

It is so easy to obtain this service that you are only doing yourself harm and needlessly suffering from poor rest by not taking advantage of their expert attention. Just pick up your phone and ask for 633 and your mattress will be picked up, completely redone by experts at the trade and delivered back to you looking like new.

The prompt service obtainable at Anderson Mattress Co. has been one of their selling points for years. No long drawn - out process by neophytes of the business. Anderson Mattress has long years of experience and many satisfied customers to assure the worth of doing business with them.

If you would like to have some box springs or any other manner of good rest equipment the place to go is Anderson Mattress. You are sure to be satisfied whatever your desires.

Go down now to 817 W. Foster of call and receive their handy service. Don't let your comfort be impaired when the cure is so close at hand and so economically attained.

Fountain Service
Drugs–Sundries
Candy–Tobacco
We Give K-K Stamps
CORNER DRUG
L. G. CLOSE, Owner
908 Alcock Pho. 3902

Top o' Texas Insurance Agency
● Auto Insurance
● Fire Insurance
● G.I. & F.H.A. Loans
Garvin Elkins
Room 5 - Duncan Bldg.
Phone 5105


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WE ARE . . .
PRESCRIPTION SPECIALISTS . . .
Malone - Keel PHARMACY
Free Delivery

AIR CONDITIONING

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Payne Forced Air Heating
DES MOORE TIN SHOP
Heating
620 W. Kingsmill Phone 10

Have Your EASTER DRY CLEANING DONE EARLY!
FREE PICKUP and DELIVERY
Service Cleaners
312 S. Cuyler
Phone 1290

WE HAVE YOUR COMFORT IN MIND
HERE IS REAL SLEEPING COMFORT
Designed for comfort and longer wear, each Anderson Mattress is the answer to sleep filled nights and better days. Buy a new mattress today!
Anderson Mattress
817 W. Foster Phone 633

The Electric Supply
"Pampa's Electrical Headquarters"
● CONTRACTORS
● APPLIANCES
● FIXTURES
● REPAIRS
"We Specialize in Oil Field Electrification"
All Work and Materials Fully Guaranteed
319 W. Foster Phone 110

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GASOLINE
Reg. 24c Gal.
Ethyl 26.5c Gal.
SHAMROCK SERVICE
400 W. Foster

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Architectural Paints
400 Patterns Of Wallpaper — 1952 Styles
LET US FILL YOUR Paint & Wallpaper Requirements
Allied Paint Store
219 N. Ballard Ph. 1079

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Guns – Ammunition – Rods – Reels
Fishing Supplies – Mechanical Toys
Equipment for all Sports – Hobby Supplies
THE SPORTSMAN'S STORE
115 E. Kingsmill Phone 677

Special Tire Prices
Yours Recapped or Exchanged
6:00x16 — 6.95
6:70x15 — 7.95
7:10x15 — 8.95
7:60x15 — 10.95
8:20x15 — 11.95
Guar. 10,000 Miles
— And You Can Get OK TIRE RECAPS as low as 50c Down and 50c Weekly
O.K. Rubber Welders for TIRES
918 Alcock Ph. 633
WORLD'S FINEST RECAPPING



You Get MORE for Your Paycheck BECAUSE OF ADVERTISING
Because Advertising
. . . brings you news about better products you need
. . . tells you where to get what you want when you want it
. . . makes lower prices possible through mass production and mass selling
Yet Picture How Little All This Costs
For instance, it costs less than ½¢ a gallon to advertise the most famous brands of gasoline. Any other method of selling would cost the manufacturer more and therefore raise the price. Otherwise he wouldn't use advertising.
Pampa Daily News

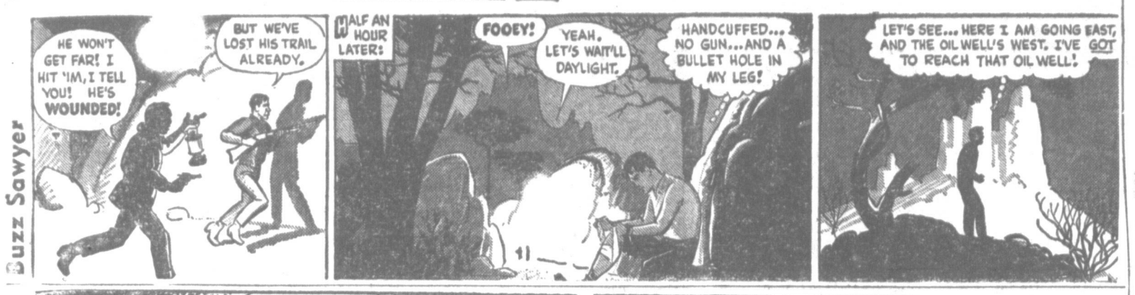

GOOD HEALTH FOR ALL
COMPLETE PRESCRIPTION SERVICE
We pride ourselves on being an important link between your doctor and your good health! Our pharmacists carefully compound your prescriptions from the finest ingredients available and give you reliable, personal service.
BRING YOUR NEXT PRESCRIPTION TO US AND SAVE UP TO ⅓
CRETNEY DRUG STORES

● Shaw Walker office furniture and supplies
● New Royal Typewriters — all makes rental service
● Large stock school supplies
● National Adding Machines
● Mosler Safes
● Hallmark Cards
● Repairing all adding machines and Typewriters
PAMPA OFFICE SUPPLY CO.
"Everything for the Office"
211 N. Cuyler Ph. 288

SAVE UP TO ⅓ ON ALL PRESCRIPTIONS
CRETNEY DRUG STORES

"It's Fresherized"
The Talk of the Town
MEAD'S FINE BREAD
IN THE BRIGHT YELLOW WRAPPER AT ALL GROCERS

Buzz Sawyer



Jackson Twins



Blondie



Alley Oop



Bo



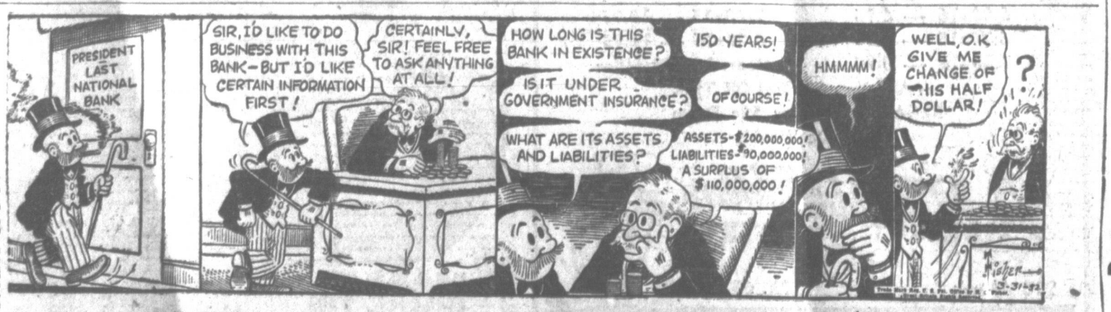
Ozark Ike



Chris Welkin



Mutt & Jeff



Bugs Bunny



Friml's Pop



OUT OUR WAY

By J. R. WILLIAMS



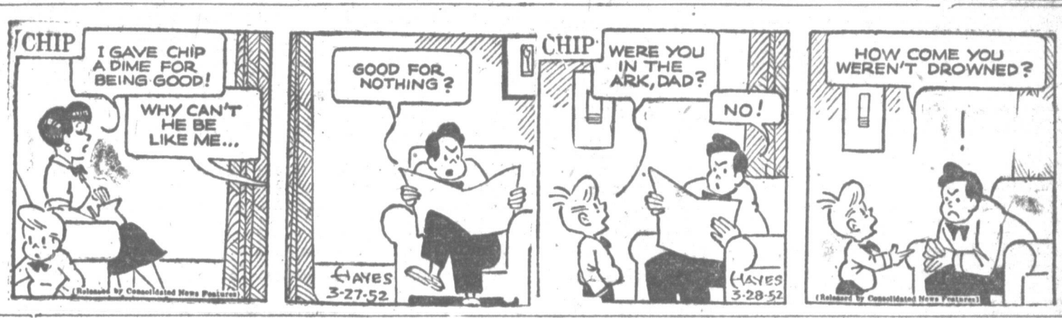
OUR BOARDING HOUSE

with MAJOR HOOPLE



Vic Flint





Wash Tubbs



Boots



Mickey Finn



Penny



Freckles



Donald Duck



It's True Pampa News Want Ads Bring Quick Results: Try Them Often

The Pampa Daily News

Classified ads are accepted until 9 a.m. for weekday publication on same day. Mainly About People ads until 10:30 a.m. Deadline for Sunday paper —Classified ads 12 noon Saturday. Mainly About People 2 p.m. Saturday.

The Pampa News will not be responsible for more than one day on errors appearing in this issue. Call in immediately when you find an error has been made.

CLASSIFIED RATES

Monthly Rate — $2.50 per line per month (no copy change).

(Minimum ad three 6-point lines.)
1 Day —25c per line
2 Days—22c per line per day.
3 Days—17c per line per day.
4 Days—16c per line per day.
5 Days—15c per line per day.
6 Days—14c per line per day
7 Days (or longer)—13c per line per day.

3 Personal 3

PACK YOUR DAY . . .

A day is like a trunk. You can put twice as much in it if you know how. The right way to pack a trunk is not to dump the stuff right in the middle, but to pack it lightly in the corners and sides. Last of all, pack the middle.

There is a right way, too, to pack a day. A man can do nearly twice as much if he appreciates what he can do in five minutes — if he fills up the corners of his day.

— Efficiency Magazine

Skelly Butane & Propane
Utility Oil and Supply
Skelly Distributor, Pampa, Texas
Phs: 3332 - Nite 758 501 W. Brown

ALCOHOLIC Anonymous meets each Thursday night 8:00 o'clock, basement Combs-Worley Bldg. Ph. 9559.

5 Special Notices 5

TO WHOM It May Concern: I will not accept responsibility for any debts, bills, checks or any other obligations not made by me in person. Clarence W. Coffin, 506 N. Nelson.

WE MAKE KEYS
ADDINGTON'S WESTERN STORE
Sportsmen's Headquarters

WANTED: 100,000 Rats to kill, with Ray's Rat Killer Warfarin & Squill, 50c & $1.25. Clyde's Pharmacy.

Brown Texaco Service Station
225 W. Brown. Under new management, we pledge to please.

Longhorn Shoe Shop
OPEN FOR BUSINESS
1213 W. Alcock on Borger Highway

6 Monuments 6

Monuments & Markers $37.50 to $6000
We make them. On call 24 hrs. at 8246
FORT GRANITE & MARBLE CO.
828 W. Francis

Pampa Monument Co.
We Don't Limit Prices
We will build you a monument for the price you want to spend
Edward Foran, owner & mgr.
601 E. Harvester Ph. 1152
24 HOURS A DAY

9 Transportation 9

L. R. DARSEY
Livestock, Feed, Transportation
Coffee, Ph. 3942-M, Pampa, Tex.



FLORAL BEAUTY — Prettily framed in a solid bank of azaleas at Orton Plantation, near Wilmington, N. C., is Barbara Womble, Queen of Lions Clubs in the U. S. She will be one of many pretty girls taking part in the fifth annual Wilmington Azalea Festival this month, a celebration of the coming of spring that attracts thousands of visitors.

10 Lost and Found 10

LOST: Gray Plastic gold trim glasses in tan case. Return to Carolyn Sue Minnear or leave at Pampa News. Reward.

11 Financial 11

H. W. WATERS Ins Agency
117 E. Kingsmill Phones 339-1479

13 Business Opportunity 13

DUE TO ILLNESS, will sell concession stand at construction plant. Call 126-J at White Deer.

14 INSURANCE 14

For Automobile Liability Insurance
SEE B. E. FERRELL Agency, general Insurance. Ph. 341, 109 N. Frost.

15 Instruction 15

WANTED MEN
TO TRAIN FOR TECHNICIANS
IN ONE OF AMERICA'S LEADING INDUSTRIES
IF

You can qualify — this could be your chance for future security and the kind of work you like. You must be between the ages of 18 and 55 and have the equivalent of an 8th Grade Education or more . . . NO EXPERIENCE necessary — but must be willing to train in spare time at home . . . (Will not interfere with present job).

For full details and further information on how you may be able to qualify — Write giving age and education to
BOX S. P. % Pampa News
Pampa, Texas

18 Beauty Shops 18

Easter Specials — $15.00 waves $10.00 $10.00 waves $8.00. Some $20 waves 10.00. Hillcrest Beauty Shop. Ph. 1818. 409 Crest

For Professional Care of Your Hair Call VIRGINIA'S BEAUTY SHOP
405 N. Christy Ph. 4850

Violet's Beauty Shop
107 W. Tyng—Violet Howell—Ph. 3910

19 Situation Wanted 19

SCHOOL BOY, 13, wants work after school hours and on Saturday. Call 1278-J.

MECHANIC, With years of experience, has own hand tools, wants permanent work in local shop. Write J. L. Matlock, 107 N. Hobart, Pampa, Texas.

21 Male Help Wanted 21

APPLICATIONS NOW BEING Taken for janitor, also parking lot attendant. Apply in person to manager of Furr Food.

MEN WANTED — AT ONCE Men to train in sales and service. Good starting salary, fast advancement. Trainsportation furnished. Apply in person. No phone calls. See manager.
Singer Sewing Machine Co.
214 N. Cuyler

DIESEL! Practical spare-time training in essential field. Includes maintenance, repair, Auto Engine Tune-up, all phases of big pay work. If mechanically inclined, write for FREE book. Utilities Diesel Training. Box A-12 % Pampa News.

WANTED: Married Man for ranch and farm work, experienced. One-half mile west, one and half north, half west of Kingsmill, H. L. Boone

22 Female Help Wanted 22

AVON COSMETICS and Toiletries has opening in Pampa and Miami for attractive ambitious woman who needs extra money. Write box 1054, Amarillo.

WAITRESS WANTED. Six Owens' Cafe. Shift 6 p.m. to 2 a.m. Apply in person. 304 W. Foster.

APPLICATIONS NOW BEING TAKEN for checkers. Apply in person to manager Furr Food.

29-A Shoe Repairing 29-A

MACK'S SHOE SHOP
BOOT AND SHOE REPAIRING

30 Sewing 30

BUTTONS, BUCKLES Covered belts and button holes made, skirt hemming, plain sewing 2nd house E. of Church of Christ, Lefors. Ph. 4452.

31 Antiques 31

Antiques: Annual Spring Sale drastically reduced prices on all furniture, glass, hand painted china, blank china for painting, etc. Six love seats, secretary, fireplace mantel (only $55), iron fence, chests, dresser, etc., etc. Mrs. Bob Bradshaw, Borger.

32 Rug Cleaning 32

PAMPA DURA CLEANERS, Ph. 4160
Rugs, Carpeting and Upholstery Cleaned in Your Home

34 Radio Lab 34

HAWKINS RADIO LAB. Ph. 36
Call us for repair on all Radio and T. V. Sets.

PAMPA RADIO LAB
Sales and Service
717 W. Foster Phone 46

35 Plumbing and Heating 35

FOR ALL YOUR Plumbing Needs. Call JOE'S PLUMBING CO.
715 W. Foster Ph. 558

36 Air Conditioners 36

DES MOORE TIN SHOP
Sheet metal, heating, air-conditioning
Phone 102 320 W. Kingsmill

37 Refrigeration 37

WE SERVICE ALL MAKES REFRIGERATORS and Gas Ranges. We rent floor sanders. Montgomery

38-A Carpenter Service 38-A

CARPENTER REPAIR — No job too large or too small. Phone 1591-W or 519 S. Somerville.

40 Moving - Transfer 40

ROY FREE, moving, hauling. Satisfaction guaranteed. We are dependable. 1403 S. Barnes. Ph. 4733-M.

BRUCE & SON
Transfer - Storage
Years of experience is your guarantee of better service.
916 W. Brown Phone 934

BUCK'S TRANSFER, Insured, Local Long Distance. Compare my prices. 510 S. Gillespie. Phone 1670-W.

Pampa Warehouse & Transfer
BONDED - INSURED
Phone 357 — 525 — 3429-W

LOCAL moving and hauling, tree trimming a specialty. Call 2134 or 559W. Curley Boyd. 604 E. Craven.

41 Nursery 41

WILL KEEP CHILD for employed mother, can furnish references. 409 Hazel. Ph. 1750-R.

PLAY HOUSE NURSERY. 500 N. Christy. Ph. 5129.

42 Painting, Paper Hng. 42

P. E. DYER
Painting and Papering
600 N. Dwight Phone 4934

When ordering changes made on your ads. Office hours 8 a.m. to 5 p.m. Ad takers on duty during these hours. The News is not responsible for messages given outside our department. Call 666—Classified

46 Dirt, Sand, Gravel 46

CARTER'S SAND AND GRAVEL
Drive way material and top soil.
Fertilizer, 213 N. Sumner. Phone 1175

47 Plowing Yard Work 47

YARD & GARDEN PLOWING
Rotatiller or Plow
Ph. 1519-W-1, A. W. FRAZIER

GUY W. JAMES, DRIVEWAY, TOP SOIL, CONCRETE WORK, PLEASE CALL 4005 AFTER 6:00

EXPERT PLOWING & Garden work yards prepared. Shelby Johnson. 403 S. Gillispie. Ph. 4143-M.

ROTATILLER YARD and garden plowing. Ph. Pop Jonas or Jay Green. 376-J.

48 Shrubbery 48

LARGEST GROWERS of Hardy ornamental nursery stock in the S.W. Bruce nursery, Alanreed, ph. 6-F-2.

POTTED Roses and flowering shrubs Gladiola bulbs, 65c dozen
LEGG NURSERY
309 S. Ballard Ph. 863

50 Building Supplies 50

CEMENT PRODUCTS CO.
Concrete Blocks Caliche
Sand and Gravel
318 Price Street Phone 5425

55 Bicycle Shops 55

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Repairs and Parts
643 N. Banks Phone 3596

57 Good Things to Eat 57

FOR SALE: 2½ to 3 lb. fryers, $1.00 each. Jess Taylor, 301 Tignor St.

61 Mattresses 61

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THE BEST IN QUALITY
AT THE LOWEST COST
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Pick-up and delivery service
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62 Curtains 62

CURTAINS, washed, starched and stretched. Also table cloths. 312 N. Davis. Mrs. Melochs. Ph. 3668.

63 Laundry 63

WILL DO LAUNDRY in my home, ironing $1.00 per dozen. Ph. 733-J at 1001 E. Gordon.

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68 Household Goods 68

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2 Pc living room suite, Excellent condition. $69.50
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15% DOWN
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109 W. Kingsmill Phones 312 and 1914-W
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68 Household Goods 68

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Just Ask The Family That Owns One
Thompson Hardware

69 Miscellaneous for Sale 69

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Also Used Pianos $50 up.
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80 Pets 80

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81 Poultry 81

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Gray County Feed & Hatchery

Hurry! These Won't Last Long — N.H. RED COCKERELS SPECIAL $6.95 PER CWT.
JAMES FEED STORE
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83 Farm Equipment 83

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90 Wanted To Rent 90

WANTED TO RENT: Large 4 or 5 room unfurnished house. Resident of Pampa 4 years. Can furnish reference. Call 3456-W.

92 Sleeping Rooms 92

CLEAN comfortable rooms, bath or shower. Phone 9539. Marion Hotel, 307½ W. Foster.

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93 Room and Board 93

ROOM & BOARD, lunches packed. 1308 E. Frederic St. Ph. 1270.

95 Furnished Apartments 95

3 ROOM Furnished apartment, close in. 412 Hill. Ph. 855-W.

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NICE 2 ROOM furnished apartment Bills paid. See at 207 E. Browning. Upstairs. Ph. 3688.

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2 ROOM furnished apartment for rent, refrigeration, 307 E. Kingsmill. Ph. 1197.

2 ROOM Modern furnished apartment 519 S. Somerville.

BACHELOR APARTMENTS in basement, also nice front sleeping room, adjoining bath, 519 S. Somerville.

ONE AND TWO room furnished apartments, electric refrigeration, 111 N. Gillispie, Murphy Apts.

96 Unfurnished Apartments 96

3 ROOM unfurnished duplex for rent. Inquire 632 N. Nelson.

UNFURNISHED duplex apartment, Frigidaire, garage, bills paid, couple only. Call 853-J after 5 p.m.

97 Furnished Houses 97

2 ROOM furnished house for rent. Bills paid. 316 N. Gray. Ph. 2455.

2 & 3 ROOM cottages for rent, on school bus line. Children, Newtown Cabins. 1301 S. Barnes. Ph. 9519.

4 ROOM MODERN furnished house. Ph. 4174.

3 ROOM Modern furnished house. storm cellar. Will accept children. Sie's Cabins.

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98 Unfurnished Houses 98

FOR RENT: 3 room unfurnished house. 632 N. Faulkner.

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UNFURNISHED HOUSE, 3 rooms & bath, Bills paid. 1026 E. Francis, in rear. Inquire 420 S. Hughes.

ONE LARGE ROOM, 2 closets, kitchenette and bath. Bills paid. Ph. 614 1300 N. Russell

103 Real Estate For Sale 103

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REAL ESTATE

2 bedroom and garage, N. West St., $6850
3 bedroom, N. Somerville, $11,500.
3 bedroom and garage, $7,000.
712 N. Somerville Ph. 1831
3 bedroom, 150 ft. front, close in $6500
Large 5 room E. Frederic ... $ 9,000
Close in 7 room furnished duplex $140 per month income ... $10,000
Two 4 room modern homes, south side. Will take late model car in trade.
Large 5 room, attached garage, Hamilton $12,000
Large 5 room, N. Somerville ... $13,000
3 room modern house and garage, $1,000 down.
Have 7 nice 3 & 4 bedroom bricks priced from $17,00 to $50,000.
New 3 bedroom, Coffee St. .. $12,500
Lovely 7 room, Duncan St. .. $25,000
Large 3 bedroom, double garage, E. Kingsmill ..... $ 8,500
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Nice 2 bedroom, attached garage N. Russell $10,500
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3 well located brick business buildings. Good buys. Several small apartment houses. Close in.
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320 Acre wheat farm, $100 per acre.
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Lots
Have nice 75 ft. lot, 1600 block Hamilton St., $1500.
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NEW G. I. HOMES
Now Under Construction
2 BEDROOM HOMES
As Low As
$100 Down Payment
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Across from Post Office

103 Real Estate For Sale 103

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Insurance & Real Estate
913 Barnard Ph. 4199
Your Listings Appreciated

FOR SALE BY OWNER: Nice 2 bedroom home, attached garage, living room and dining room carpeted. 2 floor furnaces, fenced back yard. Immediate possession Priced $12,000 Call 2481-J for appointment. 1121 N. Russell.

This Lovely 5 Bedroom Home
3 baths, large utility room, double garage, office-den combined, well landscaped, west front — if you want a real buy in a good home see this — Shown by appointment only
Reduced Price
ON THIS LOVELY HOME
5 room brick on one acre of land, city water, plus windmill for irrigation, gardens, yards, chicken houses, storm cellar.
A REAL BUY
IN A SUBURBAN HOME
CHECK THESE
For Additional Good Offers
2 bedroom home on N. Russell, garage, well landscaped.
2 bedroom home on N. Sumner, carpeted living room, attached garage, is in excellent condition. Owner leaving town.
PRICED ONLY $7,500
Income Property
3 bedroom home with 2 and 3 room garage apartments connecting, insulated, excellent condition, now renting $165 month. North east part of town.
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M & M Tractor with all equipment to farm cotton. Practically new. New mower and post hole digger. Will trade for equity on home in Pampa.
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Gas well paying $50 a month, third of wheat goes, near Kingsmill, price $100 per acre, terms.
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Good small farm located just outside city limits of Wheeler, with 4 room house, ½ royalty goes ..... $ 6,000
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2 bedroom with garage and washhouse on Dwight St. .. $ 7,500
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320 acres good grass land in Colorado with ½ royalty .. $ 3,000
3 bedroom nice home, East Browning $10,500
2 bedroom, Sumner st. .... $ 8,000
2 bedroom, Mary Ellen, well furnished $11,500
3 bedroom, Charles st. $27,500
5 room, 2 bedroom with rugs, double garage $18,500
Nice 2 bedroom home with 3 rentals, $155 month income.
N. Russell $12,500

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Phone 341 — 718 — 4460
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Modern 4 room house, all furnished, $1,000 down.
Good tourist court, cafe in connection good business. Priced right, trade for Pampa property.
Nice 5 room, N. Christy, $1,000 down
New 3 bedroom home with den, attached garage. Will carry large loan, on Coffee st.
2 lovely 2 bedroom brick homes, Fraser Add.
3 bedroom, E. Craven, $4500.
5 room house on N. Sumner, special for few days only, $5250.
Lovely 5 room home, N. Russell.
5 room close in, $1760 down.
Nice 5 room, double garage, E. Francis, reduced, $7800.
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3 bedroom, newly decorated, close in, double garage, $8500
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Dandy 5 room on Mary Ellen
2 — 3 bedroom homes on N. Somerville
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320 acre Dairy farm, modern house, $80 per acre, 160 acres in cultivation in Wheeler Co.
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Christine Street
7 room house on 100 ft. corner lot. 3 spacious twin size bedrooms and exceptionally large living room. Two full baths and 5 walk-in closets. House contains 2100 square feet floor space, plus 20 x 25 ft. 2 car garage, with small attached completely furnished apartment. Price $22,500. Shown by appointment only
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Phone 4365 914 S. Nelson

BOOTH - LANDRUM
Ph. 1398 — Ph. 2039
6 room house in good condition, close in, $12,500.
4 Room Modern House. $1250 will handle.
LOVELY 5 room home with garage, on Hamilton St. Price $12,000.
2 bedroom, 2 baths, Bendix, Duncan
3 bedroom, $17,500, Somerville
5 room, garage, fenced back yard, wash room, barbecue pit, N. Starkweather, $10,500. Carry good loan.
6 room E. Kingsmill, $8500.
4 room Christy, with garage, will sell or trade
Large 4 room house, fully insulated, hardwood floors, $4800. Carries good loan.
Several good lots
We Appreciate Your Listings

103 Real Estate For Sale 103

SMALL 2 ROOM House for sale by owner. Good lot. Ph. 4003-J.

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Pampa News, Commercial Dept.

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Choose Your Home Here
Lovely 3 bedroom brick, corner lot. Double garage, venetian blinds, drapes, on Williston Priced $25,000
5 room stucco with garage, utility room. A real buy ..... $ 5,000
New 3 bedroom, Faulkner. Priced ..... $ 7,800
Nice 2 bedroom Coffee St. with small down payment. Priced $ 8,400
Large 2 bedroom, venetian blinds, N. Sumner.
2 bedroom, garage, fenced yard, ventian blinds. Small down payment. E. Craven. Priced $ 7,035

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One 2 bedroom home located in Fraser Addn. Nice property 70 x 100 ft.
Large business building, main part of town. Long term lease.
Nice property within walking distance of downtown area. Four apartments, one 4-room, two 3-room and one 2-room. $10,500.
7 0 x 100 ft. business lot on W. Francis. Paved both sides. Priced $11,500.
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Nice Home Mary Ellen
Lovely 3 bedroom home with dining room, breakfast room, large living room, kitchen has lots of built-ins. Tile bath with separate shower. Solid Mahogany doors and trim. Basement with steam heat and air conditioner. Sprinkler system. 100 ft. corner lot. Garage, slate roof. Priced $25,000.
3 bedroom house with large warehouse and 1 small warehouse, lot 146 ft. wide, Priced $6,000. Terms.
New 3 bedroom home with garage plenty of kitchen builtins. This home has never been lived in, price $12,600.

H. T. HAMPTON, Real Estate
1035 Fisher Ph. 2466-J
Your Listings Appreciated

I. S. JAMESON, Real Estate
309 N. Faulkner Phone 1442
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SPECIALS
4 room modern house, 13 lots, $1,000 down. Total ..... $ 4,250
4 room modern furnished house $1,000 down ..... $ 4,250
4 room modern new concrete storm cellar, $900 down ..... $ 3,900
37 acres adjoining city. Good buy
FARMS, RANCHES, INCOME PROPERTY
E. W. Cabe
426 Crest Ph. 1046W
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For Sale By Owner
Nice 2 bedroom home near Sam Houston School. Ph. 499

For Sale By Owner
2 bedroom home and garage with 2 room modern rent house for sale or will trade for 3 bedroom home, 2112 Alcock. Ph. 1928-W

105 Lots 105

LOTS
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Ph. 777

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113 Prop.-To-Be-Moved 113

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114 Trailer Houses 114

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120 Automobiles For Sale 120

FOR SALE: 1946 Oldsmobile "8" 4 dr. sedan. Low mileage. R&H, see after 4 p.m. 409 E. Foster.

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1939 MODEL BUICK Coupe for sale, may be seen at 626 S. Cuyler. Call Bruce Wallace. 1339 or after 6 p.m. call 1962-R.

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1948 MERCURY Club Coupe
1946 PLYMOUTH 2 Door
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122 Tires - Tubes 123

C. C. Matheny Tire & Salvage
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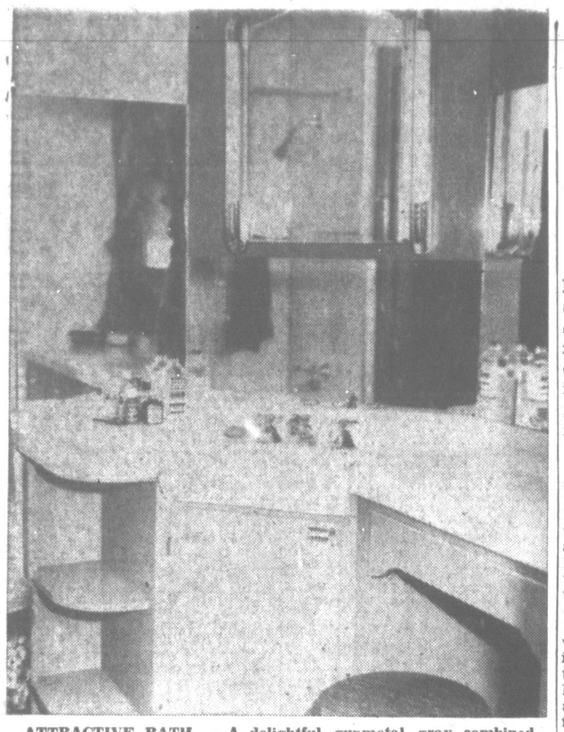
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The New Charles Hickman Home Stresses Convenience, Beauty



ATTRACTIVE BATH — A delightful gunmetal gray combined with bright red and gleaming white make up the color scheme of the master bedroom, private bath in the Hickman home. Tile counter tops are easy to clean and will give indeterminable wear. Large dressing table space and exra large mirror are also features of room. (News Photo)

By DOLORES DAVIS

The Charles Hickman, Jr., home stresses convenience and beauty. Located on a corner lot at 1236 N. Williston, the modern home was designed by Hickman who incorporated many of his ideas that add up to easy living.

Interior decoration is in a modern, relaxed motif. Many labor saving and convenience - inspired features were added. Recessed lighting is throughout the house with the exception of the kitchen and bathrooms where fluorescent lighting was used. A three-foot wide closet strip runs through the length of the house broken only by entrances off the hall into living room and den. The woodwork won't chip or peel as it's a natural finish, white - wiped then shellacked. Floors in the kitchen, baths, and entrance hal are linotile with plastic coating for easy cleaning.

The living room is 30x14 1-2-feet with the dining area at the north end served by a counter-type pass-through from the kitchen. A louvered double door leads into the kitchen on the east wall and a double entrance to hall is on south wall. Two walls are painted coco brown and the other two walls and ceiling sandlewood. Thick carpeting is in rose to match two comfortable chairs and rose is again repeated in drapes at two picture windows on front west wall. Especialy attractive is a large, low, square cocktail table in mahogany with a teakwood finish in front of divan upholstered in a rose pattern on white. A green modern lamp with ashtray insert is on a handy, space-saving, step table. A blonde piano sets against extra wall space on east.

The kitchen is a masterpiece of convenience. Natural finish built-in cabinets have green and white tile counter tops. In cabinet drawers are compartments for flour, sugar and bread.

A turntable shelf for pots and pans is in the lower cabinet at the corner. An island cabinet that serves as a divider for the breakfast nook holds dishes and silver with drawers opening on either side. Floors are linotile, a new type of flooring, laid like tile, and has a plastic coating for easy cleaning. A yellow wall phone matches color of breakfast nook furniture. Curtains are a gay plaid in red, green and gray. A disposal sink and electric dishwasher are added features of kitchen. Dishwasher opening is at the side so it doesn't take up counter space.

The utility room off kitchen has pantry shelves and broom closet, linotile floor, automatic washer and dryer. Entrance to the double garage is here. In the garage are openings to extra storage room and heating room which proyides year-round service with air conditioning in summer.

The den is extra large and opens off the kitchen by a double modern - fold door. The door is emerald green on kitchen side and gray on den side. Den has built-in bookshelves and is paneled in bleached mahogany, white-wiped. The finishings are uncluttered, comfortable. An odd, red African camp chair is combined with bamboo chairs upholstere din a green and red pattern. At the casement windows are forest green drapes. The den opens out to brick floored back porch with redwood siding.

Between the den and hall entrance is a catch-all closet with extra shelves and added depth for cumbersome articles.

The hall and both bedrooms have wall-to-wall carpeting of gray cotton twil.

The bedroom of the Hickman daughters, Joan and Maureen, has green chintz curtains and quilted spread, both trimmed in stripes of two shades of green and red. Furniture is birch, modern. A built-in toy shelf on north wall displays doll collection and has a buletin board backing to the play-counter top where the girls can pin up art work. This attractive feature is a child's room. Little-girl ballet pictures hang over the bed. The double closets in this room do a manifold job. There are storage racks in back for toys — no necessity for bulky hard to place toy boxes — metal shoe racks and both shelves and rods for clothing.

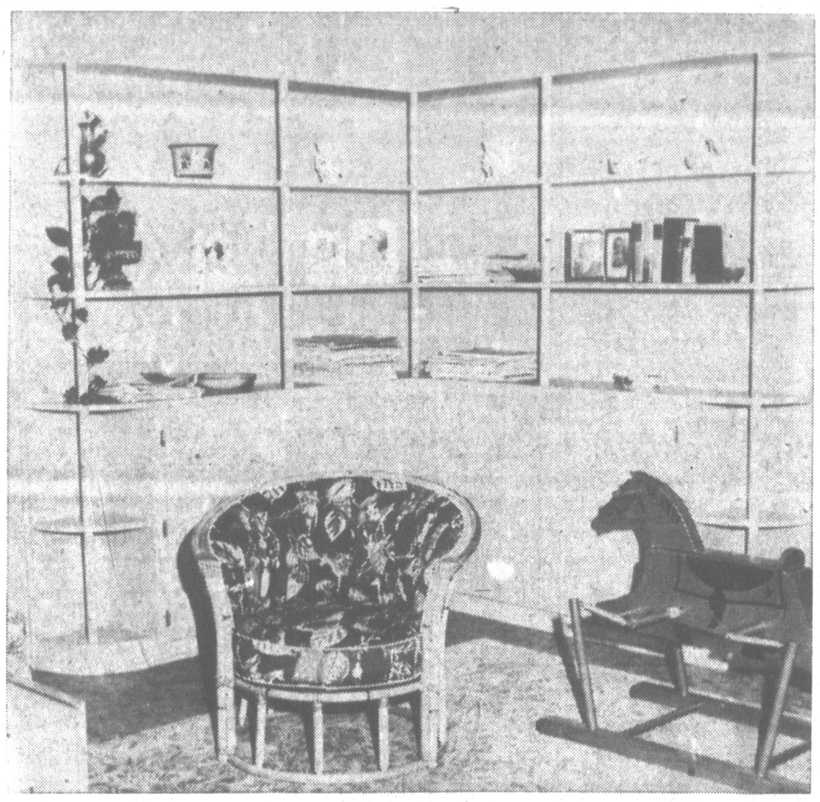
The girls' bath has moralite walls, two of which are pink, the other two gray, pink fixtures and Gay Nineties print, black and pink curtains. There are linen shelves and a pull - out clothes hamper.

The master bedroom is sleek, modern. One wall and the ceiling is chartreuse, the other walls gunmetal gray. A quilted chartreuse spread matches faille tier curtains and blends well with the light furniture. Double closets are deep and have extra shelves. Mrs. Hickman's closet has a high and low rod on one side ideal for hanging skirts and blouses.

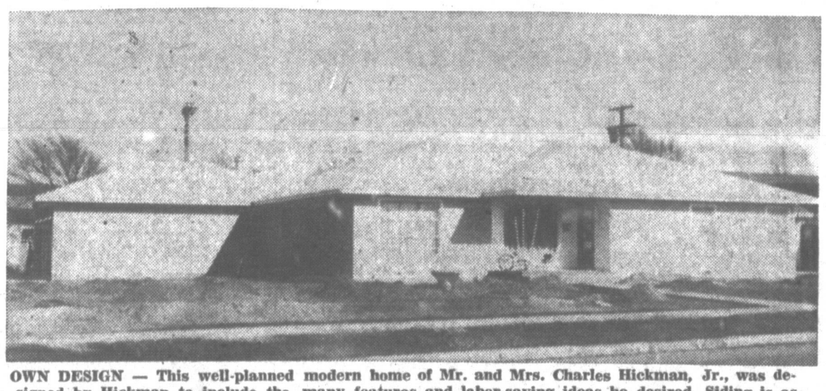
Private bath for the master bedroom has gunmetal woodwork and walls with exception of one red wall like the ceiling. Dressing table counter tops are tile and a shower-tub is enclosed with a plexiglass curtain. Curtains are gray with colorful red poppies. Fixtures are white.

In designing the house Mr. Hickman chose a hip roof for the house with the exception of the back bedroom where a gable roofing will permit additions without too much trouble.

The exterior has white asbestos shingle siding, green door and a composition roof. If masonry is desired later on the house is already prepared for it.



UNIQUE DEN—The den in the Hickman's home is larger than usual and so decorated as to make it one of the favorite sitting and playing spots. Built in bookshelves have extra cabinet space and niches for decorative touches. Bambo and upholstery furniture is attractive and serviceable. (News Photo)



OWN DESIGN — This well-planned modern home of Mr. and Mrs. Charles Hickman, Jr., was designed by Hickman to include the many features and labor-saving ideas he desired. Siding is asbestos shingles and can be bricked without further preparation. Landscaping is incomplete, but work is well underway. (News Photo)

Defense Program To Cause More Business Expansion

NEW YORK — (AP) — American business plans to spend more than ever this year to expand. But this time they appear to have their eye on Uncle Sam as their best bet for a sure-fire customer.

Industries planning to spend more than last year for new plants and equipment are mostly those catering directly or indirectly to the defense program, for which billions of dollars have already been appropriated by Congress.

Businesses that look mostly to ordinary consumers for their customers say they won't spend as much on growth this year as last.

But a pickup in commercial building may develop later, as a result of a relaxation promised in federal curbs.

And the home-building industry is now hoping to turn out more than the 800,000 new homes the government once set as its limit for this year. Some talk of getting up around the million mark again. Builders hope for relaxation in federal curbs on use of materials and easing in mortgage restrictions.

Makers of building materials also are expecting a pick-up in sales by summer. I. J. Harvey, president of Flintkote, told the annual stockholders meeting yesterday that he expected sales to move along at a faster clip from July to the end of the year. Much of his hope was pinned to expectations of further credit restriction relaxations.

Total business spending in 1952 for new plant and equipment will run better than 24 billion dollars, according to a survey of industry plans made by the department of commerce and the securities and exchange commission. This is a four per cent jump over 1951, when expansion was at the record rate of 23 1-4 billion dollars.

More than half of the 24 billion dollars, however, will be spent in the first half of this year. And then business expansion will taper off.

The survey — taken before the National Production authority started to relax restrictions on commercial building — anticipates a 10 percent drop in that type of construction this year. But builders think this may change, now that commercial buildings are getting the green light.

Consumer goods industries planning to spend less on expansion this year than last include textiles, food, paper, and fabricated metals.

Industries planning to spend considerably more this year than last include non-ferrous mining, electrical machinery, electric and gas utilities, petroleum, steel, and rubber products. All of these either serve the military or supply companies that do.

In many cases the expansion plans are based on anticipated rise in sales. The survey notes that mining companies expect this year's sales to top last's by 11 percent. Electric and gas utilities expect to do 10 percent more business. And manufacturers as a whole predict a five percent sales rise.

Sales, however, are one thing, and profits are another. Rising costs and higher taxes — most companies feel — will hold their net earnings below last year.

Erosion Damage Up In Southwest Area

FORT WORTH — Dust storms described by long-time residents as the most severe in their memory have swept 220,000 more acres into the class of farm and ranch lands undergoing moderate to severe wind erosion damage in western Texas and Oklahoma, the Soil Conservation Service reports.

The new total in lands which have suffered the loss of one to six inches of topsoil is 1,388,300 acres, according to reports from SCS field offices to Regional Director Louis P. Merrill here.

Most of the newly damaged areas are in Texas which now has a total of 1,181,800 acres in the moderate-to-severe wind damage class. Oklahoma lands which have suffered moderate damage now total 206,000 acres. None of the Oklahoma land is reported in the severely damaged category.

Merrill said recent high winds have damaged depleted range lands in some areas of western Texas for the first time in several years.

Soil conservation districts report that well-managed grain sorghum stubble has proven very effective in holding soil and point out that the large sorghum acreage obtained through the efforts of districts last year is now preventing much more extensive loses.

Areas in the vicinity of Big Spring, Lamesa and to the southwest and west of Lubbock again were the hardest hit by the new blowing. Acreages of moderate to severe erosion reported by District Conservationists J. A. Perrin at Amherst changed from 165,000 acres in mid-February to 270,000 acres. SCS District Conservationist W. S. Goodlett at Big Spring did not increase his estimate of acreage in the moderate-to-severe category, but he pointed out that recent winds had added greatly to the acreages which had blown down to plow depth.

Soil drifting across highways in the Big Spring-Lamesa area also is making a serious problem for highway crews.

Edwin Merrill, of Shallowater, Texas, a supervisor of the Lubbock County Soil Conservation District, said wind erosion conditions in the South Plains are the worst he has seen in his lifetime.

SCS District Conservationist Homer Taff at Lubbock, after a survey at the height of Friday's blowing, estimated that 75,000 acres in his reporting area have advanced in the last three dust storms from the moderately damaged to the severely damaged category. These lands are in southern and southwestern Lynn County, southern Lubbock County and in western Hockley County. An additional 95,000 acres in the area are still in the moderately damaged classification.

Taff added that cropland which had been given temporary protection with emergency tillage has now begun to blow.

Regional Director Merrill said the next 30 to 45 days may be the most critical of the current blow season. Only rains in sufficient quantity to prompt the growth of grain, grasses and other plant cover can materially change the new bleak picture. A single rain or showers at this stage likely would put the soil in a crusted, more vulnerable condition, he said.

Only a long-range program aimed at getting light and shallow soils back to good range and keeping plant cover or stubble mulch on the surface of lands in cultivation can bring any permanent relief from sand and dust in these areas, Merrill said. The emergency tillage used this season by many farmers already has broken down and is blowing with other now unprotected lands. Tillage can be relief only for a short time to retard soil blowing, he added.

Soviet Scientist Is Given Award

LONDON — (AP) — The Moscow radio says Russian scientist Alexander Studitsky has "destroyed the pseudo-scientific fancies of the bourgeois scientists who believe that muscular tissue cannot regenerate itself."

The broadcast said the professor had been awarded a Stalin prize for his "major achievement of Soviet biology," and added:

"In experiments on birds and various animals whole groups of muscles were removed and in every case, under certain conditions, muscles were formed in their place."

(It is not true that western scientists believe muscle cannot regenerate. Muscles always heal if not too severly damaged. The statement that whole groups of muscles grew again "under certain conditions" is meaningless since the conditions were not explained.)

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IT'S YOUR DEAL

Don't Be Afraid To Discard

By OSWALD JACOBY
Written for NEA Service

Don't be discouraged when the opponents manage to make the initial meld before your side does. The chances are that you will lose points on the hand, especially if the opponents find it easy to pick up the discard pile and make a good start towards several canastas. Resign yourself to a probable loss, but make sure that the loss is not a disaster.

Just remember that the opponents cannot make all the canastas—unless you help them to do so. And the way you can help them make all the canastas, curiously enough, is by refusing to give them anything at all.

If you have several four-card melds and one or two three-card melds, it isn't going to be fatal if you throw them a fourth card or even a fifth card in one of those melds. You expect them to doesn't much matter if you give make a few canastas, and it them a bit of help early instead of late in the hand.

It would be fatal, however, to stow away in your hand any card that could possibly help the enemy. Such a line of play makes it impossible for you to go out, and now your only hope is that your partner can go out. (It's a cinch that the opponents won't bother to meld out when they're on such a fine scoring spree.)

And if your partner has adopted the same method of playing his hand, he also will be in trouble—and the hand will drag on and on.

When such a hand drags on, the opponents keep picking up the discard pile and keep scoring. What you avoided giving them early in the hand you have to give them later on. There is room in your hand for only eleven cards, after all, and when the opponents meld enough different combinations, it isn't possible to keep everything.

The only safe defense is to play it dangerously at the beginning. Throw away what you cannot use, even if those discards seem to help the enemy. Concentrate on melding out or on building to help your partner out. In that way you will eventually be able to end the misery by melding out before too much damage has been done.

Q—I made an insufficient meld without noticing it. The next player drew a card from the stock pile and then noticed my mistake. What happens?

A—Nothing happens. The next player condoned your mistake when he drew a card. Your meld stands exactly as though it had been a correct meld, and play proceeds in the normal way.

Kimball Says U. S. To Protect Formosa

TAIPEH, Formosa —(AP)— U.S. Navy Secretary Dan A. Kimball said today the United States would continue to protect Formosa regardless of the outcome of truce efforts in Korea.

"The people of Formosa are our friends," Kimball told a news conference, "and we are going to keep on protecting them."

Formosa, and a few small islands off the China coast, is the extent of Nationalist China. Elements of the U.S. Seventh Fleet are on assignment to prevent possible Communist invasion of Formosa.

Charles Dickens considered "David Copperfield" his best novel.

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The Pampa Daily News

VOL. 1 — NO. 1 PAMPA, TEXAS, MONDAY, MARCH 31, 1952 (32 PAGES)

Cooking School Opening Set

Starts Tuesday

Hundreds of Pampa housewives, already the best cooks in Texas, will learn more about the culinary arts at The Pampa Daily News all-electric cooking school April 1 and 2 in the junior high school.

Not only knowledge, but fortune as well, await the housewives who attend the sessions. For 21 Pampa merchants have contributed more than $1200 in prizes to be awarded at the school.

Mrs. Ruth D. Knight, home economics expert, will demonstrate on an electric range tasty dishes for easy preparation.

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

Last year's sessions attracted 2200 persons who profited from gifts similar to this year, and from the recipes revealed by another well-known cook.

Officials of the school believe that Mrs. Knight will be of even more interest to Panhandle wives. Scores of cooking hints will be given and the food will be prepared before your eyes.

She will give a step by step demonstration of appetizers, main dishes and desserts and will explain why cooking by electricity gives that full-flavored taste to all types of delectable dishes.

Menus of these dishes appear in this section of The Pampa Daily News. Housewives should carry this section with them to the sessions so that they may better follow Mrs. Knight's recipes.

"Then go home to your own family and try them out," Mrs. Knight urged. "You'll be surprised how much your family goes for something different. And, with the proper equipment, they are so easy to make."

The Junior High school stage will be set with the most modern of electrical equipment and appliances.

Among these will be the General Electric Range, to be awarded by the Rinehart-Dosier Co. This has been called one of the finest stoves in production in America.

The Westinghouse Refrigerator, to be given by Monarch hardware, will be on display. This keeps foods fresh at the temperatures you desire.

The International Harvester Home Freezer, donated by Hogue Mills Appliance Mart, will be shown. More and more dollar-wise housewives are calling these a must.

These prizes, along with dozens of others, will be awarded on the basis of coupons turned in to cooperating stores and as door prizes.

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

Don't Be Afraid To Try New Recipe, Says Cooking Expert

By RUTH D. KNIGHT
Cooking School Conductor

It is always the best cooks in town who come to cooking schools. The girls who can't cook just don't come.

Some like fancy party foods. Some prefer quickie meals. Some want to know about meals which will stretch the food dollar. Others want nutritional information. And of course many want lunch box suggestions and ideas on regional foods.

In the two days of The Pampa Daily News all-electric cooking school, we are going to chuck them full with a little bit of each.

If a recipe appeals to you, and your family likes that particular food, don't be afraid to try it. Every recipe given is tried and tested.

I have been thinking about you and the recipes you would like. I know you have a heap of wonderful recipes too, but all good cooks want choice ones to add to their collection. Perhaps some of you may remember back in the days when recipes were called "receipts" that some ladies weren't too eager to share.

Cooking is so much fun. I say any girl who can read can cook in this modern age. With tested recipes, accurate measurements, quality products and measured electric heat, the answer should add up to "perfect results."

I am not discounting experience. With Experience one can be more flexible with dishes. Then she gets the "feel" for cooking. When she can look at a recipe and see if it is basic or logical, and when she can creat or concoct her own dishes, she is experienced.

But I still say the modern cook has a better chance with accurate recipes. In grandmother's day they passed on recipes thusly: "Butter about the size of a walnut, a pinch of soda, enough flour."

The inexperienced cook had to go through a trial and error stage because interpretation of "enough" and a "pinch" wasn't always the same.

Bless grandmother's heart, she's gone now, and all her cooking failures are forgotten. Just the good things remain, and we continue to hear: "They can't cook like they did in grandmother's day."

A lot of her failures were due to inadequate equipment. Homemakers who perform the important privilege of preparing two or three meals a day for her family are certainly entitled to the best in the way of kitchen equipment. So much of her time is spent in the kitchen. The days of oven peeking should be a thing of the past with our modern controlled electric equipment.

Hubby Finds:

Even 'Best' Cooks Learn New Tricks

BY A HUNGRY HUSBAND

"Dad-blasted," I yelled.

I came home from the carbon black plant one day last spring and there was no dinner on the table. The wife was out in the kitchen with a peck of books and gadgets and a copy of The Pampa Daily News.

"Now just be patient," she said. "You'll get your dinner by and by."

"By and by ain't soon enough for me," I answered back. "You know good and well that I like it now. That plant blackens everything, but never my appetite. I'm hungry! I wish your bridge club could quit early enough that you could get me something to eat on time."

"Listen, by dear hubby," she shot back, huffy-like, "I didn't play bridge. I didn't gossip. I didn't visit sick friends. I went to a cooking school."

"Now that's just about the silliest thing I ever heard of," I said. "You are the best cook in the world, doubled in carbon black and spades. You can best my mother and yours, too. You don't need to go to school for that."

"You just wait about 10 minutes, and see if I didn't learn something."

There was nothing to do but wait. So I lit up my pipe and took the first section of the News and waited — angry, curious — and hungry.

The frau soon bounced out with a tomato cocktail. Now this just wasn't tomato juice. It was a cocktail, spiced up with something she heard about in that school.

Then she invited me to the table. She tried to look angry, but I could tell that she's pleased with herself — like the time she baked her first apple pie for me.

She brought out the platter. "This isn't plain steak," she said. "This is savory steak with vegetables."

I sniffed it and gingerly cut off a piece and stuck it between my lips.

By golly, it was good. The more I stuffed myself, the more convinced I was of that.

And as these months drifted by, I had to admit the wife — the gal I always tooted as the best in the South — is a better cook now than when I married her.

She's going to attend the second annual Pampa News cooking school April 1 and 2 in the junior high school auditorium.

I hope they tell her this year to get the food to the table on time!

Must Know Tricks For Best Values

Mealtime boredom seems to pop up as surely as the first crocus when spring weather appears and menus need a change to suit the lighter mood of the new season.

Fresh fruits, vegetables, spring chicken and lamb can help lift meals out of the wintertime doldrums, but its a good time to try a few different recipes, too, since the family will be in a receptive frame of mind to test some new dishes.

Zesty and delicious, deviled spring chicken broilers are an easy way to add tantalizing flavor to a springtime dinner standby. Broiled the usual way, the chicken is basted with a peppy sauce while cooking until done juicy and golden brown. A main dish with lively flavor, it will encourage the children to drink their milk at dinner since the sauce will make them good and thirsty!

Set the table with a centerpiece of spring blossoms and serve the chicken with fresh asparagus, new potatoes, tossed green salad and hot rolls.

Devil Sauce
½ cup ketchup
3 tablespoons Worcestershire
2 tablespoons vinegar
2 tablespoons sugar
Dash tabasco
Mince onion to taste

Mix all ingredients well. Use to baste chicken broilers, spreading lightly on surface of meat about every 5 to 10 minutes until chicken is cooked and brown.

21 Merchants Contribute To School Here

Twenty-one Pampa merchants are contributing more than $1200 in merchandise for the second annual Pampa Daily News all-electric cooking school April 1 and 2 at the junior high school.

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

There's been no stinting on the part of Pampa's top business concerns in providing these gifts.

Coupons for prizes should be deposited in the stores. The schools will start at 1:30 p.m. Tuesday and Wednesday.

Admission, of course, is free.

The prize list includes:

General Electric range worth $259.95, donated by Rinehart-Dosier Co.

Westinghouse refrigerator retailing at $239.95, given by Monarch hardware.

International Harvester Home freezer, valued at $289.50, awarded by Hogue - Mills Appliance mart.

Shoes, bag and hosiery, selling for $25, gift of Smith's Quality shoes.

Arvin Table Model radio, priced at $27.95, given by White's Auto store.

Presto Dixie Fryer, tagged at $39.95, presented by Zale's Jewelry.

Hamilton Beach Mixer, valued at $42.50, awarded by Electric Supply.

Gift certificate worth $25 given by Behrman's.

Two $7.50 hams given by Panhandle Packing Co.

Murfees is presenting a Nelly Don Dress.

Helena Rubinstein cosmetics, priced at $25, donated by Cretney drug.

Home decorating supplies valued at $15, awarded by Allied Paint compnay.

Bentley's is presenting a $25 ladies suit.

Ideal Food stores, Furr Food and Elmer's Market are presenting two baskets of groceries apiece. Each basket is worth $7.50.

Harvester Drug is giving two $7.50 gift certificates.

Your Lanudry & Dry Cleaners will give six gift certificates valued at $2.50 each.

Sunshine Dairy, Snow Crop Frozen Foods and Town Talk bread also are participating in the all-electric cooking school.



Ruth D. Knight An Expert In Cooking

Mrs. Ruth D. Knight, conductor of the second annual Pampa Daily News all-electric cooking school April 1 and 2, is an expert in the fields of cooking and home ecnomics.

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

Literally thousands of homemakers have come away from her demonstartions to take better cooking back to their homes.

Mrs. Knight's lessons will not only teach you how to cook better but how to save money while doing so.

Besides these premiums, 21 Pampa merchants are contributting more than $1200 in prizes.

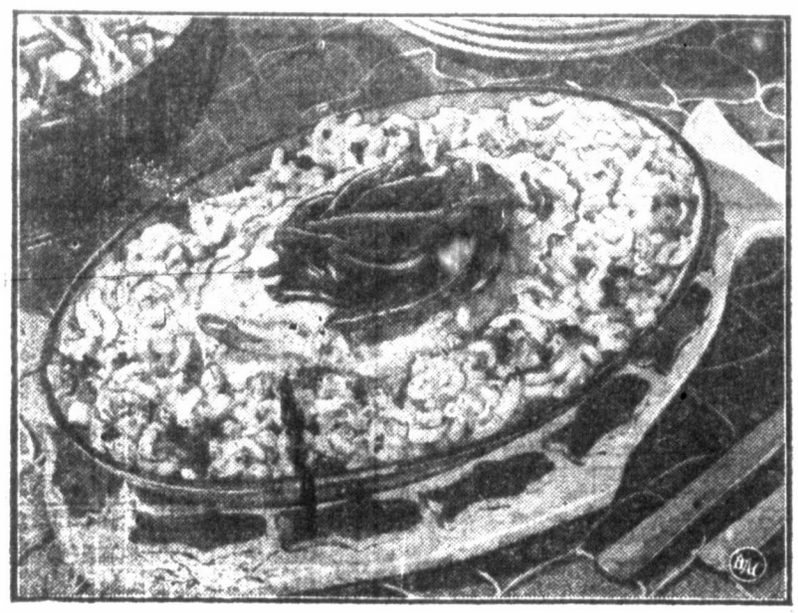
Mrs. Knight was graduated from Ohio State university, Columbus, O., with a bachelor of science degree in home economics. Her specialties are household equipment, demonstrations, and foods.

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

A member of the American Assn. of University Women and the Texas Home Economics Assn., she likes to spread the gospel of good nutrition.

Those who have watched her past demonstrations claim she will delight you with pleasing manner and homey witticisms.

A Winning Main Dish Combination: Macaroni, Tuna & Blue Lake Beans



HERE'S a dinner that's a winner, every way you look at it. It can be made in 19 minutes—for 19 cents a serving.* In it are canned Blue Lake green beans, canned California tuna and elbow macaroni—three hearty ingredients which add up to good eating in a one-dish meal.

The Winner Dinner is a top-of-the-stove dish with a flavor medley the whole family will enjoy. One of its main contributors in taste and color is the canned Blue Lake green beans, a variety of green beans as popular as Golden Bantam corn or Delicious apples. These beans come from the rich soil of the Northwest and have been carefully cultivated to become the greatest, straightest, roundest, firmest and tastiest green beans around.

Blue Lake Winner Dinner

- 8 ounces elbow macaroni, cooked
- 1 No. 2 can Blue Lake green beans
- Milk
- 1 7-ounce can California tuna
- 3 tablespoon butter or margarine
- 3 tablespoons flour
- 1 teaspoon each paprika and dry mustard
- 4 tablespoons butter or margarine
- ¼ cup each chopped parsley and pimiento
- 1 teaspoon minced onion, optional
- ½ cup grated Parmesan or American cheese

During time macaroni is cooking, drain beans; boil liquid rapidly until reduced to ¼ cup. Add enough milk to make 1½ cups; reserve. Drain liquid from tuna into saucepan; add 1 tablespoon butter. Stir in flour, paprika and dry mustard. Add liquid and cook, stirring constantly, until mixture thickens and comes to a boil. Add drained beans and tuna; heat to serving temperature. Toss hot cooked macaroni with remaining ingredients. To serve, arrange macaroni around edge of platter; turn bean mixture in center. YIELD: 6 servings.

NOTE: If desired platter may be garnished with toast cut with fish cookie cutter.

*Average New York City prices.

Play As Vital To Children's Growth As Food And Shelter

Play is as vital to a child's growth as food and shelter. It is not merely something he does when he has nothing better to do. We would not dream of planning for children without food, and so by the same token, we cannot plan for children without play; both are essential to their development.

Mrs. Monica B. Owen, National Field Consultant, Play Schools Association, recently addressed these remarks to the Child Care Institute of the Federation of Protestant Welfare Agencies, in New York City

"Play is the child's natural way of learning: learning about himself and his relationships, learning to solve problems, to plan and to create. Through play children digest some of their experiences, their relationships with others, their places in their world, their hopes, their fears and their anxieties. They tell us in their play about their loves and hates.

"The child who sticks pins in his clay doll or pokes its eyes out is telling us his feelings; the child who plays hospital and clinic or the child who plays baby or mother over and over, or policeman — each one is working out through play some basic emotion, jealousy or fear, love or hate, and through it is learning to handle this emotion and to drain it off safely."

Play also adds to social experience, says Mrs. Owen. Watch three or four boys building a complicated roundhouse with blocks, listen to their joint planning, their shared ideas. Or watch children in their development of a play or party together, or building a tree-house or a dam, where imagination, skills, and experience must be shared — all are a natural way of gaining experience. And the more a child is able to cope with relationships with others the more inner security he gains.

In a good play program, says Mrs. Owen, children need the kinds of experience and outlets which are possible in the family setting as well. And these are not too difficult to provide. They need time to do something they really want to do, a place to do it in, the raw materials with which to do it and the leadership of an understanding and imaginative adult.

The raw materials of play, she says, can be blocks, paints and paper, clay, wood and tools, a doll or housekeeping corner with all the things that help to make a home; pots and pans and materials for simple cooking, books, puppets, records, sewing materials for doing simple science experiments. And for out of doors the raw materials through which meaningful play can be developed include packing boxes, barrels, kegs and boards which can turn into boats, houses, forts or corrals at a moment's notice.

One of the problems in play is intelligent adult leadership. Many of us are afraid to try such a play program. We think we must be "experts," think we haven't the "know-how," and that we must "teach" play. Parents and teachers alike should remember, says Mrs. Owens, that expert or highly developed skills are usually needed only in specialized fields, such as ceramics or block printing.

By and large, children do their own planning, inventing and developing their own way of playing, and that in itself is one of its values. Through these experiences, intelligent leadership can help them "grow in the creativity that brings new life, new relations, new values, and new things of beauty and usefulness and cherishes them for their worth."

Fresh Scent Perks Winter

As the long winter months drag on, many women begin tiring of the heavy, exotic scents they choose for cold-weather wearing. A change to a fresh, floral fragrance, they find, gives a welcome lift to weary spirits.

A good choice for such a perk-up campaign is a new scent, recently developed by a well-known firm, combining light flower fragrances with bases usually reserved for perfumes.

The latter are added to provide a long-lasting scent not found in cologne-type fragrances as a rule.

This concentrated fragrance which is sufficiently inexpensive for near lavish use, may be splashed on after your bath for over-all freshness or whisked on after you are dressed for a light aura of daintiness.

Iowans Like Cornbread With Honey

DES MOINES, Iowa — Iowa farmers no longer take corn from their own farms to town to have it ground into corn meal, but cornbread still is a popular accompaniment to meals in Iowa. Iowans use yellow corn meal almost exclusively, although some cooks prefer the white if it's to be used for mush.

Many Iowans remember well when every county seat town had a mill for grinding wheat and corn. After harvest the farmers would haul some choice corn to the mill and return home with big sacks of meal which furnished cornbread and corn meal mush for many meals. A feed mill man in Des Moines says that nowadays the mills' business is to grind grain for live stock and poultry and none of them keeps a mill clean for grinding kitchen meal. Besides, corn meal is readily available in grocery stores.

A favorite Iowa way to eat cornbread is with molasses or honey. Some like to serve it with fried ham and ham gravy while other cooks like to use cornbread as a base for creamed meat dishes. However they serv it, they all agree it's best when it's taken hot from the oven just before mealtime.

Here's a favorite Iowan recipe, the one used by Mrs. Alfred P. Stewart, Des Moines housewife.

IOWA CORNBREAD

- 1 cup sifted all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons sugar
- 3-4 cup yellow corn meal
- 2 eggs beaten
- 1 cup milk
- 1-4 cup shortening (melted) or salad oil

Sift flour, baking powder, salt and sugar. Mix with corn meal. Beat eggs and milk together, stir in melted shortening or salad oil. Add to dry ingredients and beat only until they are moistened. Bake in greased 9-inch square pan in moderately hot (400 F.) oven about 20 minutes.

Perfect Hostess Makes Cooking Easy, Delectable

"The Perfect Hostess Cook Book" by Mildred O. Knopf (Alfred A. Knopf, New York, $3.50) is sure to bring joy to many homes. For this is a collection of the best liked recipes from kitchens all over the world.

"If you love good food, you can cook good food," is Mrs. Knopf's theme. But she makes cooking food easy. Recipes are carefully presented in step by step fashion. Not only does this book tell you what to do — it tells you what to do if something goes wrong.

Many of these recipes have come from Mrs. Knopf's own family food treasury. The following recipe, which uses enriched yeast raised bread, comes from "my mother's fabulous cook, Marie Agrees:"

HAM LIKE BACON

1 small loaf of sandwich bread, unsliced
1-4 pound soft, sweet butter
12 slices cold boiled ham

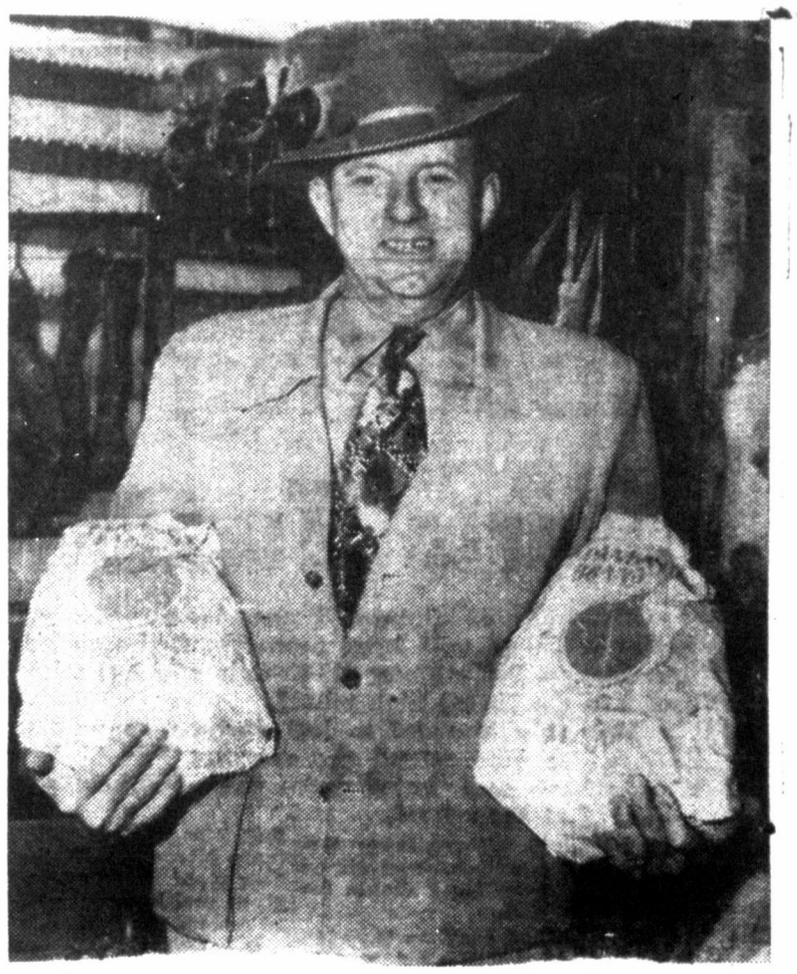
First trim all the crusts from a small loaf of sandwich bread. Cut the loaf lengthwise into 4 even slices.

Second butter these slices generously with 1-4 pound soft butter as follows: slice No. 1 on one side: slice No. 2 on both sides; slice No. 3 on both sides; slice No. 4 on one side.

Third remove fat from 12 slices cold boiled ham. Place enough ham on bread slice No. 1 to cover. Top with bread slice No. 2 Cover with ham. Top with bread slice No. 3. Sover with ham. Top with bread slice No. 4 plain side up.

Fourth not only wrap, but bind tightly in wax paper. Press down with hand until the loaf shrinks in size to about one-third its former size. Turn wax paper at ends to keep out air. Place in refrigerator the day before using.

Fifth when ready to serve, remove from paper. Allow to stand about a half hour at room temperature. Then slice carefuly about 1-8" thick.



PANHANDLE PACKING CO. — Paul Crouch holds the two 14-lb. hams which Panhandle Packing Co. will give away during The Pampa Daily News Cooking school to be held here Tuesday and Wednesday in the Junior High school auditorium. (News Photo)

Bike Away Pounds For Spring Clothes

During these late winter days most everyone is getting last year's spring clothes down from the attic and out of moth crystals hoping that at least one or two dresses or coats will serve another season.

Women will get a "break" this season. Skirt lengths are shorter, and perhaps last spring's coat or suit will do another year. Maybe a couple of dresses can be held over. That is, IF they arn't too snug. Almost every woman gains a few pounds during the winter.

For those lucky ones who have put on only a few pounds, however, (say just enough to make the difference between wearing a size 14 or 16) here's a pleasant way to get back into shape. An easy-to-take 1500 calories a day diet plus light interesting exercises will do it.

Walking is one simple way to help reduce; but there are faster and better ways. The Bicycle Institute of America, Inc., points out that, whereas one must walk seven miles — brisk walking, if you please — no window shopping, one can bicycle a much shorter distance in less time and accomplish the same result. If you can ride a bike, or want to learn, it's also much more fun than just plain walk-

Color Lips With Brush

The handling of a lipstick brush is a difficult thing for many women. Because of this, they tend to toss it aside, feeling the rewards aren't worth the bother.

If you're content with less-than loveliest lips, this is true. If, however, you wish to achieve the smooth outlines and the even color that brushing can give you, its worth a few cents of trial and error.

Expect to devote a bit of time to your learning period, and don't become impatient if your first efforts are less than perfect.

Begin just inside the corner of your lower lip, and sweep the tip of the brush along the lower edge of your mouth to the opposite corner. Then follow the same procedure for your upper lip, taking care to keep the line thin and smooth.

Next fill in color with broad, sweeping strokes, making sure you keep within the outline.

A light film of powder, dusted on your lips with delicate patting movements, will help to set the lipstick. After a few moments, remove excess powder with a tissue and moisten your lips.

For best results with your brush, choose a lipstick that's a smooth blend of oils for creamy spreading and pigment for lasting color.

Tasty Broiler Meals Save Women Time and Work



Broiled meals are healthful, economical and time-saving. Their popularity is on the rise now that women are finding the really modern broiler isn't hard to keep clean. The Caloric veri-clean broiler is made of seamless porcelain enamel with no crevices to hold dirt. And the entire broiler carriage, with hi-lo adjustable rack and pan can be completely removed for washing in the sink. Here are some delicious broiler meals that are extra easy to prepare:

Tomato slices with mushrooms, grated cheese
Lamb patties rolled in bacon
Cooked sweet potatoes

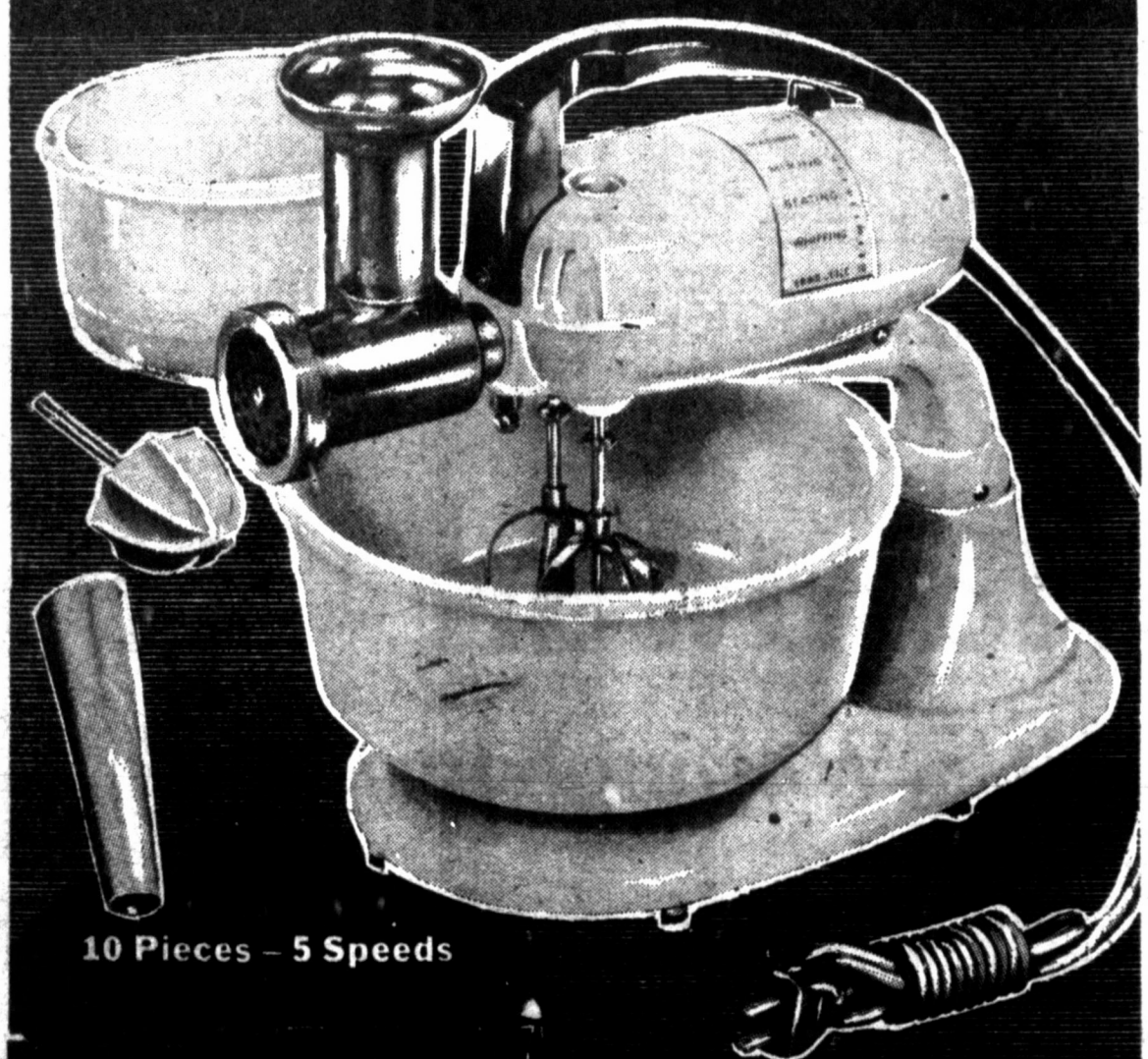
Split sausages served with fresh horseradish
Liverwurst slices, broiled with onion
Stuffed green peppers, egg sauce topping

Broiled kidneys, Canadian bacon
Broiled slices tenderloin, on buttered muffins
Whipped potatoes, Swiss cheese, paprika garnish

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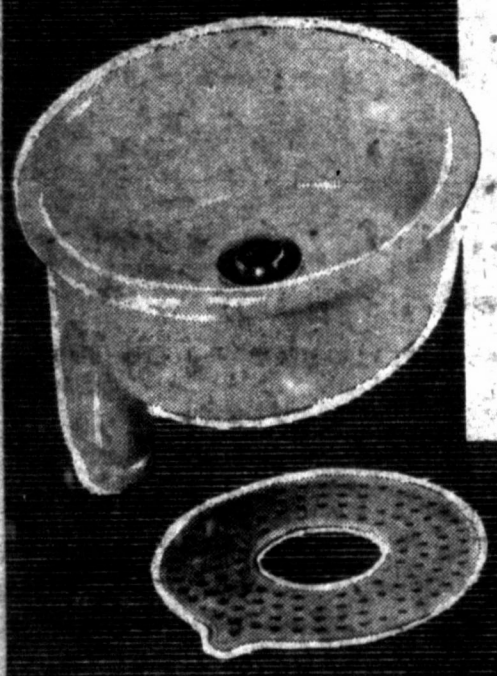
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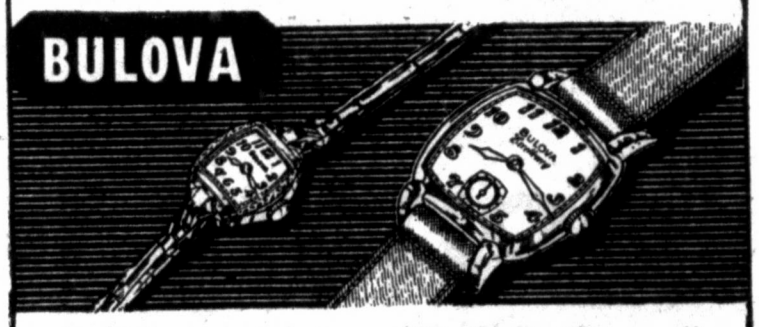
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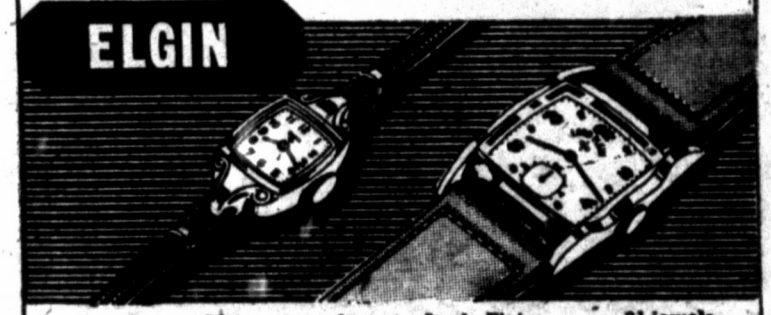
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HARVESTER DRUG — Cosmetician Mrs. Jack Plummer holds up the two gift certificates, worth $7.50 each, that Harvester Drug will present to some lucky woman at The Pampa Daily News Cooking school o be held here Tuesday and Wednesday. Everyone is invited. (News Photo)

Devil Scrambled Eggs Very Fine

With food costs rising, the big problem is to get enough first-class protein food into the family menus without cracking the budget wide open.

Dairy foods — butter, milk, cheese, eggs and cream — are all rich sources of top quality protein and as to price, they are relatively cheaper than meat. So that fact puts them in an important position today.

Another point about the protein in dairy foods — it can be used also in desserts.

Deviled Scrambled Eggs

Six well-beaten eggs, ½ cup heavy sour cream, ½ teaspoon salt, 1/4 teaspoon pepper, ½ teaspoon mustard, 2 tablespoons butter.

Combine eggs, sour cream and seasonings. Heat fat in frying pan; pour in egg mixture and cook slowly until set, stirring frequently. If desired, serve in cheese noodle ring.

Baked Rice and Cheese

Three cups cooked rice, 2 cups grated cheese, ½ teaspoon salt, pepper, 1 cup evaporated milk, 1 tablespoon Worcestershire sauce, browned bread crumbs, 3 tablespoons butter.

Arrange layers of cooked rice in greased baking dish. Cover with layers of grated cheese. Season with salt and pepper. Continue these layers of grated cheese these layers until dish is full, ending with cheese. Add Worcestershire sauce to evaporated milk and pour over rice. Cover with crumbs, dot with butter and bake in moderate oven (350 degrees F.) for 30 minutes.

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Combine Egg Noodles And Almonds

To eat well for less on days without meat, try these two combinations of egg noodles with nuts and canned fish.

Noodles Amandine

One tablespoon salt, 3 quarts boiling water, 8 ounces egg noodles, 2 tablespoons butter or fortified margarine, 3-4 cup blanched almonds, slivered, 1-4 cup butter or fortified margarine, 2 tablespoons flour, 1 cup cream or undiluted evaporated milk, 1 cup milk, 1 1-3 teaspoons salt, white pepper, freshly ground, 1-3 cup grated American cheese.

Add salt to rapidly boiling water. Gradually add egg noodles so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. While noodles are cooking, melt 2 tablespoons butter or margarine in a small pan over low heat. Add slivered almonds and saute until golden brown.

In a saucepan, melt 1-4 cup butter or margarine over low heat. Add flour, blending well; simmer 2 to 3 minutes. Stir in cream or evaporated milk and plain milk slowly; add seasonings; simmer until sauce is thickened.

Combine sauce with cooked noodles and half of the almonds, mixing thoroughly but gently. Mix together remaining slivered almonds and grated cheese; sprinkle across top of casserole in diagonal lines. Bake in moderate oven (350 degrees F.) 20 minutes.

Tuna Noodle Custard

One tablespoon salt, 3 quarts boiling water, 8 ounces egg noodles, 1 seven-ounce can tuna fish, flaked, 1 cup evaporated milk, 1 cup lukewarm water, 3 slightly beaten eggs, 2 tablespoons minced onion, 1 1-2 teaspoons salt, 1-4 teaspoon paprika, 1-8 teaspoon thyme.

Add 1 tablespoon salt to rapidly boiling water. Gradually add egg noodles so that water continues to boil. Cook uncovered, stirring occasionally, until tender.

Drain in colander. Mix remaining ingredients; add cooked noodles, stirring gently but well. Pour into a greased 2-quart casserole. Cover and place in a pan of hot water.

Bake in moderate oven (325 degrees F.) 1 hour, or until firm. Serve with mushroom sauce made by heating a 10 1-2 ounce can of mushroom soup with 1-2 cup milk and 1 tablespoon butter.

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Swiss Miss Omelettes



Individual rolled omelettes, filled with creamed chipped beef and topped with Swiss cheese make an unusual supper dish.

The French have a way with omelettes, large or small, plain or filled. Given a skillet, some fresh eggs and margarine, they can prepare a tender, delicate omelette in a twinkling.

Since individual omelettes form the basis of this supper entree, here are a few hints for perfect results.

1. Mix the eggs lightly with a fork.
2. Place the margarine in a skillet and let it brown lightly. This makes the eggs congeal quickly and gives the omelette a good taste and a nice brown color.
3. Pour enough of the beaten egg to make an individual omelette into the hot margarine and stir briskly and quickly with a fork.
4. Cook only until the omelette is congealed and remove from the skillet immediately.

SWISS MISS OMELETTES

6 eggs, beaten lightly
¼ teaspoon salt
⅛ teaspoon pepper
3 tablespoons fortified margarine
1 tablespoon fortified margarine
1 tablespoon flour
½ cup milk
¼ teaspoon finely grated onion
1 cup finely cut chipped beef*
¼ cup cream
4 thin slices Swiss cheese

Add salt and pepper to beaten eggs. Melt 3 tablespoons margarine in a small skillet over low heat and make 8 individual omelettes out of the egg mixture. Set omelettes aside. Melt 1 tablespoon margarine in skillet. Blend in flour and add milk, chipped beef and onion. Cook until mixture thickens, stirring constantly. Place about 2 tablespoons chipped beef mixture in center of each omelette and roll. Place rolls in a well-margarined shallow baking dish. Top with cream and cover with cheese slices. Bake in a 400 degree oven for 20 minutes, or until cheese melts.

Yield: 4 servings.

*Virginia Ham may also be used.



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Smart Girls Rate Men Who Can Cook

By VIVIAN BROWN

Every smart girl rates a man who can cook!

Yes, I mean just that. Give your husband more than a bird's eye view of your stove, and he won't take such a dim view of your charred chops and burnt potatoes.

Futhermore, because men face kitchen problems more objectively, he'll teach you short cuts to cookery (even if you do spend the time saved cleaning up after him).

It wasn't because my husband can solve problems in an effortless fashion — like the time he caught a trout for dinner when I'd forgotten to shop and painted a landscape to cover up a hole in the kitchen wall — that I decided to entice him into the kitchen. It was sheer necessity.

Once a friend of mine told me, while our husbands were discussing the relative merits of their Southern fried chicken: "You know, if we keep bragging about their cooking, we'll never have to darken the kitchen door."

At the time I thought it was silly, and hadn't I consoled my husband when we were eating in restaurants that just as soon as we got a kitchen "my cooking would stand him on his ear?"

But that was before I encountered an electric stove which had so many switches, lights and timers that I felt like I was piloting a B-29, each time I stood before it. It seemed to be equipped with radar. Easy-to-cook meals such as pot roast and chops went up in smoke, just as soon as I turned my back.

After we'd eaten spaghetti for the third time in one week, and I'd served it every way except woven in designs, my husband made a suggestion. Why not, he said, couldn't we eat over a wood fire until I got more familiar with the stove. He took over as fireplace chef, an art he had mastered when hunting and fishing, and really, the Boy Scouts have something!

I cooperated in the kitchen doing the incidentals and we managed to evolve jiffy dinners which would appeal to other career couples.

Our fireplace company menu (which we have now transferred to the stove) went like this: Frozen shrimp (cocktail sauce prepared in quantity in advance, charcoal steak, toasted garlic bread, salad (ready-for-salad greens put up in cellophane bags — dressing prepared in advance), several frozen fruits combined for the fasis of a sundae. To top this we used ready whipped cream (you just squirt it out of the can) and sundae nuts (available in jars).

Occasionally—we alternated this menu with chicken or lobster (also can be cooked over the fireplace) with onion soup or clam chowder or cold vichy soisse (also prepared in advance).

I worked back to the kitchen in easy stages, and now these minute menus are cooked on the stove. Such foods as pot roast, meat loaf, casseroles and curries can be cooked in advance and reheated. Brown-and serve-rolls, biscuits and breads are put in the oven at the last minute.

Cooking is now a breeze, though I still haven't got around to those exotic dishes I promised. My stove is no longer a Frankenstein to me, in spite of the fact that my husband says occasionally, "You know I'm still waiting to be stood on my ear." At least he smiles when he says it.

Snow Crop Fried Chicken

1 package Snow Crop Frying Chicken
1 cup flour
Salt and pepper
Lard

Remove frozen chicken from carton and defrost at room temperature 2 to 3 hours or until pieces will come apart. Separate the pieces and season with salt and pepper (paprika may be used), then roll in flour.

Melt lard in frying pan on second heat, using fat to depth of one-half inch. Heat fat to frying temperature. Place floured chicken (all at once) in hot fat. (Do not stack chicken — 10-inch pan should hold average sized chicken). Cover pan and cook on second heat 15 minutes to brown well on one side.

Remove cover, turn chicken and cover again. Cook on second side about 10 minutes. Cook on second heat throughout entire cooking period. When chicken is done, remove to hot platter.

TO MAKE GRAVY: Remove all fat from pan with exception of 4 Tbsps. Stir 4 Tbsps. of flour into the fat. When blended and smooth, add 2 cups liquid (water or part milk and water). Stir and cook until thick. Season with salt and pepper.

The Cheese Flavored Waffle



A new main dish for a meatless menu is this golden cheese-flavored waffle. It may be served with the usual butter and sirup or with creamed eggs or vegetables.

Our ancestors baked waffles in an iron with long handles held over an open fire. Today's homemakers have a much easier job of it!

Not only is there the convenience of an electric waffle iron, but waffles themselves can be made in a few minutes with the aid of a packaged mix. Besides, waffles today have added good nutrition because they are made with enriched flour, a thrifty source of protein, B-vitamins, and food iron.

There are so many simple—and simply wonderful—ways with waffles. Add grated cheese to the batter to make Cheese Waffles, a good base for creamed eggs, tuna, or vegetables for a Lenten luncheon or supper. You'll like waffles flavored with table ready meats or ham, and almost any fruit sauce makes a good waffle topping.

Entertaining comes easy when you serve waffles. Bake them right at the table and serve them crisp and hot until friends and family sit back in contentment. You can always bake a few ahead of time and keep them warm in the oven. This type of supper is inexpensive, too. Each Cheese Waffle costs just 10 cents.

CHEESE WAFFLES

2 cups sifted enriched flour
2 teaspoons baking powder
½ teaspoon soda
1 teaspoon salt
½ teaspoon paprika
1 cup grated cheese
2 eggs, separated
2 cups buttermilk or sour milk
⅓ cup melted shortening

Sift together flour, baking powder, soda, salt and paprika. Add cheese. Beat egg yolks. Add buttermilk or sour milk and shortening. Mix well. Add to flour mixture. Mix smooth. Beat egg whites stiff. Fold into batter. Bake in hot waffle iron until waffle stops steaming. Makes 10 7-inch waffles.

Sauerkraut Is Easy On Food Budget

The season of Lent and the season of rising meat prices correspond this year. So does the abundance of sauerkraut made from 1950's bumper cabbage crop. Put them together and what have you got? — a few succulent ideas to brighten meatless meals.

Mrs. Wilson Compton, wife of the president of the State College of Washington in Pullman, Wash., praises the flavor combination of Washington state apples and sauerkraut.

As the mother of four children and the wife of a prominent man, Mrs. Compton has learned to give a gourmet twist to the simplest foods. The two following recipes are popular at the president's house.

Stuffed Apples

Six large cooking apples, 1 No. 2 can sauerkraut, 2 cups chopped apple pulp, 4 tablespoons melted butter or margarine, 1-4 teaspoon nutmeg.

Remove slice from each apple top; core, and scoop out pulp, leaving a thin shell. In a mixing bowl, combine sauerkraut, apple, butter and nutmeg. Stuff apples, packing firmly.

Place stuffed apples in a baking dish containing one-fourth inch of water. Cover. Bake in a moderate oven (375 degrees F.) one hour, or until apples are done.

Sauerkaut With Apple

One No. 2½ can sauerkraut, 2 tablespoons butter or bacon drippings, 2 tablespoons caraway seeds, salt, freshly ground pepper, 3 red cooking apples, 2 tablespoons butter or bacon drippings.

In a saucepan, combine sauerkraut and butter or drippings; simmer 30 minutes. Season with caraway seeds, salt and pepper. Wash core and slice unpeeled apples in ½-inch slices.

In a heavy skillet, heat butter or drippings; saute apple rings until tender, but be careful not to break. Mound cooked sauerkraut in center of platter and surround with apple rings. Serve piping hot.

Try Variety In Salads

If food researchers fifty years from now delve into the salad making habits of the present era, they'll find two distinct varieties: Salads that please the male sex, and salads that the distaff side goes for. Men veer to quartered head lettuce and tomatoes with a tangy dressing (French or Thousand Island), or to a bowl of greens with Roquefort or Blue cheese, anchovies, or crisp little croutons savory with garlic.

Women love salad "tricks" — green peppers filled with tomato aspic and then sliced when the gelatin has stiffened; fruit salad frozen with cream cheese and whipped cream and anything else you can think of. But there's no telling — every once in a while you see a man in a restaurant unashamedly eating a concoction of pineapple and banana and nuts topped with mayonnaise. And career women all over the country haunt noontime restaurants that make a specialty of Chef's Salad — that mixture of salad greens, julienne tongue and chicken, Swiss cheese, and other good things.

But whichever side of the salad field you're on, here are definite preparation tips to keep in mind.

1) Always wash greens well—no one likes to get a mouthful of grit; then dry them tenderly and lovingly in a towel (paper or cloth) so that no drop of water remains to dilute the dressing, or keep the dressing from adhering to the leaves.

2) Use a variety of greens — whether they're to go in the salad bowl or underneath the salad bowl or underneath the vegetables and fruit. Lettuce doesn't have to be inevitable — there's endive, escarole, romaine, chicory, tender spinach leaves, young green cabbage, parsley, and watercress.

3) Use cooked vegetables in salads occasionally for variety and good flavor. Cooked snap bean are wonderful with vinaigrette dressing; cooked sliced beets are zesty teamed with crisp raw onion rings; cooked asparagus takes to hardcooked egg; cooked carrots and peas are delicious seasoned with finely grated onion and moistened with mayonnaise.

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MONARCH HARDWARE — Manager W. E. "Bill" Ballard stands before the Westinghouse electric refrigerator, valued at $239.95, which Monarch Hardware will give away during The Pampa Daily News cooking school. (News Photo)

Roast Beef, Corn Win Midwest Vote

CHICAGO, Ill. — Out in the midwest, where men are two-fisted and women also eat with both hands, roast beef rivals steak in appetite appeal. But when it comes to relish with the roast beef — away with it. No sauce, please. Who would gild a gastronomical lily? If you insist on a touch of something, put some parsley or watercress on the plate. Just drop it on the side of the dish and push it aside. A bowl of natural gravy, a baked potato and an ear or two of toothsome corn on the cob. Paul Brunet, executive chef of Chicago's Palmer House, says this is a good way to cook roast beef.

ROAST BEEF WITH NATURAL GRAVY

Let's say you buy a four-rib roast. It should be aged 3 or 4 weeks in the butcher's cooler. Place the chunk of beef fat side down, in a roasting pan and put it in the oven. Don't use either a cover or water. Let it cook in this position for 30 minutes. Then turn it, so the lean side is down.

After it has roasted for 1½ hours drop in an onion (cut in two), 3 medium-sized whole carrots and 4 stalks celery. The oven should be set at 350 degrees F. for the first 30 to 45 minutes. Then cut the temperature down to 300 degrees F. The meat should be cooked 18 minutes per pound if you want it medium rare, and 20 minutes per pound if you like it well done. While cooking, it should be basted a half dozen times with the natural juice that forms in the pan.

After the beef has been removed from the oven, let the pan sit there for a few minutes. Then tilt it, skim off the fat, and add about a pint of water to the natural juice. Pour this watered juice into a gravy bowl. Add salt and pepper and a few drops of Worcestershire sauce.

Tree-Shaped Dessert Is Decorative, Delicious



Here's a recipe that's sure to be a family favorite, as well as a party success. And you'll love it, most of all, because it's so very easy to prepare.

Upside-Down Tree Cake

First prepare Upside-Down Topping: Melt 3 tablespoons butter in Mirro Tree Pan; sprinkle with ⅓ cup brown sugar; arrange over sugar mixture 1⅓ cups (no. 2 can) Drained Dole Pineapple Chunks. Decorate with maraschino cherries and walnut halves. Use cake mix or make cake batter as follows:

⅓ cup shortening
⅔ cup sugar
1 egg, unbeaten
1 teaspoon vanilla
1¼ cups sifted all-purpose or cake flour
¼ teaspoon salt
1½ teaspoons baking powder
⅓ cup syrup drained from pineapple

Gradually add sugar to shortening, creaming until fluffy. Add egg and vanilla; beat well. Add alternately small amounts of sifted dry ingredients and pineapple syrup, beating smooth after each addition. Spread batter over pineapple in pan; bake in moderate oven (350°) 50 to 60 minutes. Let stand 10 minutes, then turn out on plate. Serve warm, with whipped cream, to 6 or 8.

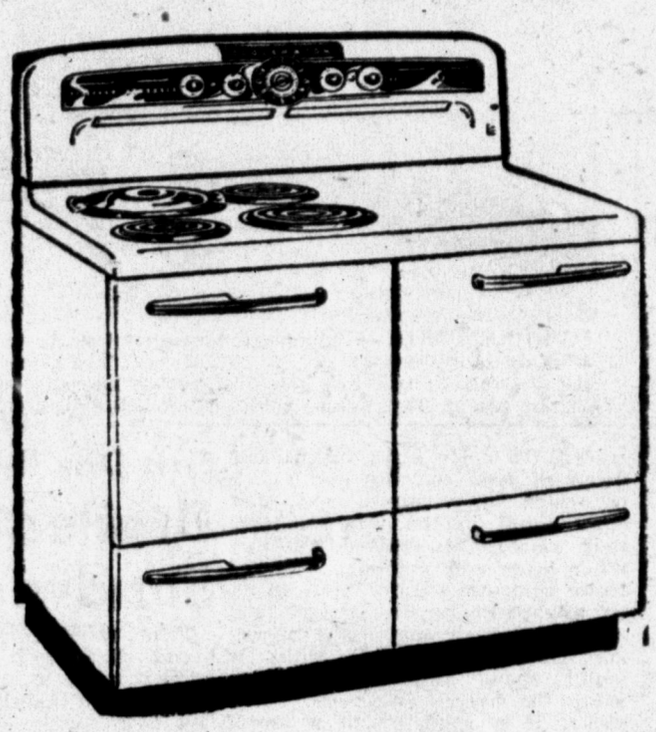
For the accompanying gelatin molds, simply follow manufacturer's directions, combining colors and canned fruit salad to suit your taste.

The set of ten tree-shaped Mirro aluminum pans . . . two large ones that you can use to double this recipe or to bake interesting layer cakes, and eight individual "trees" . . . is currently available in several stores around town. It's called the "Christmas Tree" cake and mold set.

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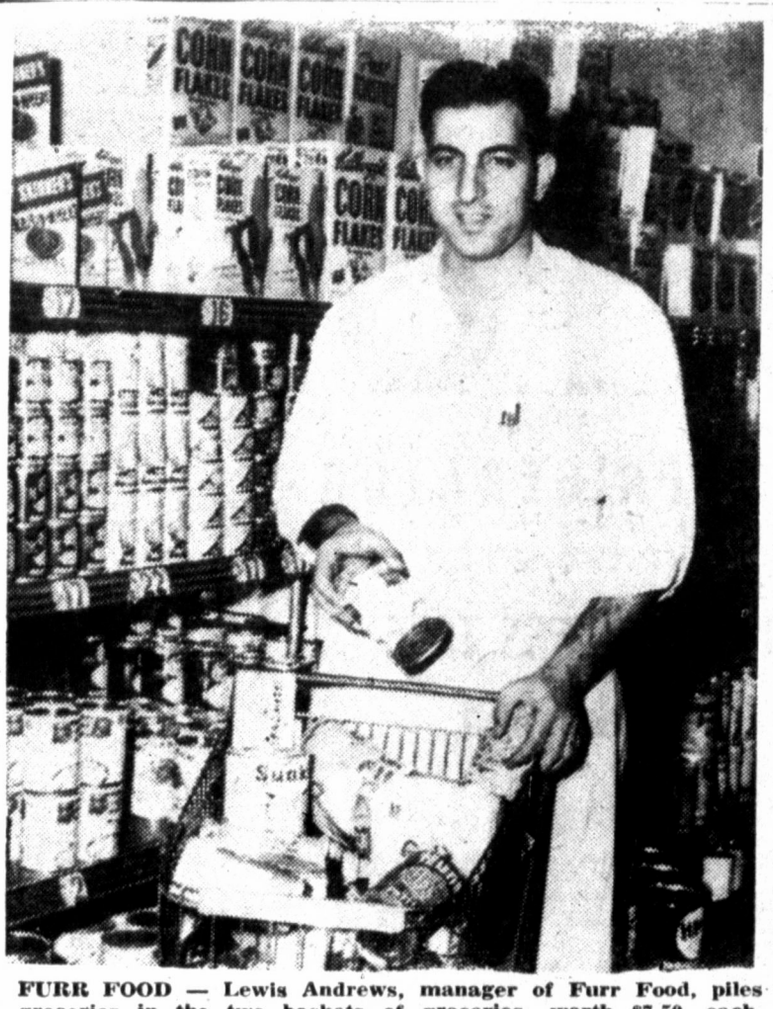
OUR COOKING SCHOOL AWARD

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FURR FOOD — Lewis Andrews, manager of Furr Food, piles groceries in the two baskets of groceries, worth $7.50 each, which will be presented during The Pampa Daily News Cooking school to be held Tuesday and Wednesday in the Junior High school auditorium. (News Photo)

Pork Chops And Vegetables

Select 4 Panhandle Packing Co. pork chops, cut 1-inch thick with the loin. Sprinkle with salt and pepper and rub generously with mustard, paprika and Worcestershire sauce. Dust with flour.

Put 2 Tbsps. lard in bottom of Thrift Cooker. Turn switch to second. Fry to a golden brown on both sides. Add 1 cup hot water — 1-3 cup diced apple, 1-3 cup diced onion, and 1-3 cup diced celery.

Place trivet over pork chops. Put a package of SNOW CROP frozen corn and broccoli or asparagus in two pieces of aluminum foil. (Do not thaw frozen vegetables before placing in Cooker.) Cook on High heat until steaming vigorously, then turn switch to Low and cook for 25 minutes.

Covers Lauded

By making hardboard covers for your laundry tubs, you can provide, inexpensively, valuable counter working space in your kitchen or basement.

Second Day Recipe:

Panhandle Easter Ham

Trim and score ham. Dot with cloves if desired. Place in shallow baking pan. Place in cold electric oven. Temperature: 300 degrees F., Time: 20 minutes per pound. Do not add water. Do not cover. Do not sear first or baste.

Suggested glazes for hams:

1 cup honey or light corn syrup spread evenly over the ham.

1 cup brown sugar and 1 or 2 Tbsps., orange juice spread over fatty side of ham.

Suggested garnishments:

Calla Lily Garnish: Choose large, fine-grained, smooth white turnips. Do not refrigerate. Peel and cut into thin slices. Cut a piece of carrot for the stamen or center. Curve two turnip slices, lily fashion, in your hands, insert the stamen, and fasten with two toothpicks. Put into water to crisp.

Tinted Tulip Egg Garnish: 6 hard cooked egs shelled and

Second Day Recipe:

Hard Cooked Easter Eggs, Electric Way

Barely cover bottom of sauce pan with water (1-3 to 1-2 cup). Place desired number of eggs in pan and cover. Use a close fitting cover. Turn switch to High until steam appears, then turn switch to OFF to cook egs that will be hard-cooked yet tender and digestible. Do not lift cover during cooking. 15 minutes on OFF if 1 or 2 eggs are in the pan — 20 to 30 minutes on OFF if more eggs are in the pan.

NOTE: Sprinkle eggs with salt when put on to hard-cook and real fresh eggs will peel more easily. After eggs are hard-cooked, plunge immediately in cold water to avoid the darkening around the edge of the yolk.

There will be no charge to the all-electric cooking school. Sessions Tuesday and Wednesday, April 1 and 2, start at 1:30 p.m.



MURFEE'S INC. — Violet McAfee, sales-lady, shows the Nelly Don dress priced at $14.95, which will be given away during the Pampa Daily News Cooking school Tuesday and Wednesday at the Junior High school auditorium. (News Photo)

cooled. To color eggs, mix a few drops of food coloring and 1 cup of water in a small bowl. Let eggs stand in the mixture until they reach the desired color. When eggs are colored, remove from coloring solution and drain on absorbent paper. Around the middle of each egg, make zigzag cuts into the centers with a small sharp knife. Gently separate the halves and remove the yolks. If necessary, cut a small slice from ends of eggs to make them stand.

Mash yolks with a fork and mix with 1-4 cup mayonnaise, 1-2 tsp. vinegar, 1-2 tsp. prepared mustard, and 1-4 tsp. salt. Pile lightly into colored eggcups.

First Day Recipe:

Broiled Sandwiches

Trim crusts of TOWN TALK bread slices with kitchen shears, spread with softened butter, then grated cheese. Roll tightly. Overwrap with a slice of raw PANHANDLE bacon. Secure with toothpicks. Place on broiler pan and broil about 3-inches from unit, turning as bacon is browned.

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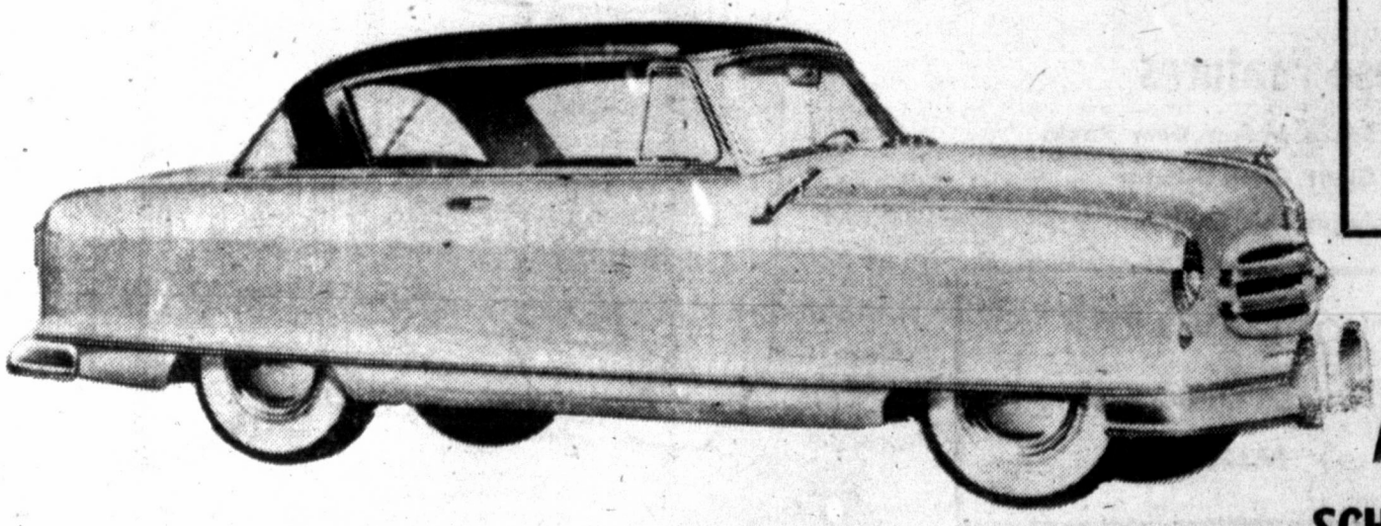
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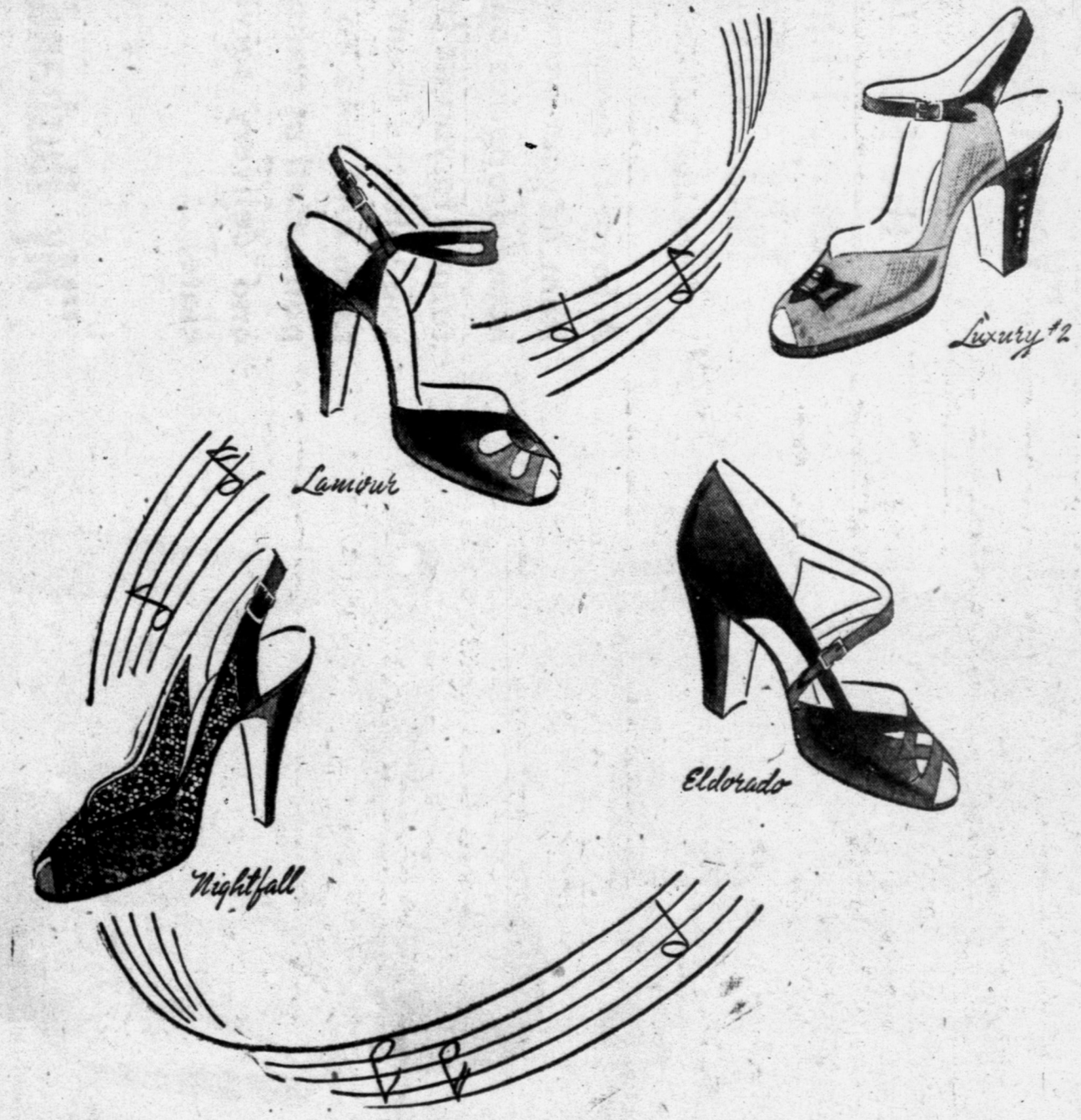
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IDEAL FOOD STORES — Frank Terhune, left, manager at Ideal Food Store No. 2, and Hugh Peeples, manager of Ideal Food No. 1, load up the two grocery baskets, valued at $7.50, to be given away during the all-electric cooking school Tuesday and Wednesday. The school, sponsored by The Pampa Daily News, is being conducted in the Junior High school auditorium, (News Photo)

Bread, Flour First Enriched 11 Years Ago

Food prices are the highest they have ever been. No one can deny that. The only consolation in these zooming prices is the fact that homemakers are getting more for their money — nutritionally — than they did in the good ole days. For example, bread and flour and other cereals are enriched with three essential B vitamins and the blood - building mineral, iron. Margarine is fortified with vitamin A and some milk is irradiated with vitamin D. So you see, there's something to be thankful for.

All this progress in nutrition came about without many of you even being aware of it. Did you know, for instance, that bread and flour was first enriched in 1941? For ten years now, "the staff of life" has been boosted with thiamine, riboflavin, niacin and iron. It doesn't change the flavor of the bread, of course, it just makes it better for you.

In the beginning, enrichment was voluntary, but it is so desirable that gradually individual states began to pass laws requiring the enrichment of bread and flour. Now there are 26 states and Puerto Rico and Hawaii which require the enrichment of bread and flour. Newfoundland, too, has had outstanding success with enrichment. The majority of millers and bakers continue to enrich voluntarily.

Find out how your state stands on the enrichment program and if enrichment is not required by law ask for enriched bread and flour. It means better health for you and your family.

Get Creams To Suit Skin

Sometime in their teens, most women classify their complexions. Having decided their skin is dry — or oily, as the case may be — they work out a beauty routine and stick to it from then on without giving thought to the matter.

Actually, complexions tend to change. The state of your health, the season of the year, and your age are all contributing factors.

Just because your skin was excessively oily the summer you were 14 is no reason to ignore creams for the rest of your life. Your complexion may have changed, so gradually that you failed to notice, to the extent that you're getting wrinkles from neglected dryness.

There are often spot changes, too. That is, your chin and the area around your nostrils may retain an adolescent oiliness while your forehead, cheeks and the tender skin around your eyes become flaky or leathery.

This half-and-half complexion is not as difficult to deal with as it might seem. Simply apply a lubricating cream to the areas where it is needed, and treat the oily parts with an astringent or a cream especially compounded for skins with excess natural secretions.

Roomy Freezers Are A Big Help When Company Arrives

If you have a home freezer—or if you are thinking of buying one — it can be a lifesaver when it comes to entertaining, but put the freezer in a handy place. When home freezers first came into being a lot of homemakers placed them in the basement and used them merely as a long-term storage unit. Put your freezer right in your kitchen—or as near to it as possible. That way it's quick and easy to put things in as well as take them out.

All down the food line your freezer will be a help. No reason why you can't always have garden-fresh vegetables, as well as such delicious fruits as strawberries and peaches out of season to serve for party meals. Then, too, you can have on hand the cuts of meat you don't ordinarily serve every day, as well as poultry and fish. If there are sportsmen in your family you can cache some of the game in the freezer and bring it out for a special occasion.

Then there's the field of cooked foods — and that's a mighty array. Cook when you have time — on a rainy day or a spare afternoon or evening—ask guests later, and you'll be unrushed, unflustered and enjoy entertaining. Many "made" dishes do beautifully in the freezer and have only to be reheated, and desserts are no problem either, with a freezer at hand. Ice cream is cheaper by the gallon; with some simple bottled sauces on your pantry shelf you can have a deluxe ending for a company meal. It's wonderful to be able to take a hot bread, an angel cake or an apple pie out of the freezer for a real meal or maybe just an evening snack.

Not all cooked foods, however, are completely satisfactory in the freezer; so here are some that test kitchens recommend as retaining a high quality of flavor, texture and appearance.

BREADS — Yeast, baking powder biscuits, nut loaf, muffins, sweet rolls, tea rings.

CAKES — Angel food, sponge, butter (frosted or unfrosted), fruit, nut, chocolate.

COOKIES — Brownies and other rich varieties.

CHICKEN AND OTHER POULTRY — Chicken a la king, chicken pie.

DESSERTS — Ice cream and ice cream cake; eclairs, refrigerator cakes, sherbets.

MEATS — Stews, casserole dishes, spaghetti meat sauce, chili con carne, chop suey, meat loaf, baked ham.

PASTRIES — Berry, apple, cherry, peach, rhubarb and mince pies.

SANDWICHES — Use meat, egg, cheese or nut fillings.

SOUPS — Hearty chowders are most worthwhile.

VEGETABLES — Baked beans, candied sweet potatoes, French-fried potatoes (partially fried).

And one last word. Along with choosing good quality foods to freeze, packaging is most important. If foods are packaged improperly, they'll dry out, toughen, and lose color. But with proper care you can have an assortment of food to delight any guest — and all at a moment's notice!

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WHITES AUTO STORE — Ken Meaders, White's Auto Stores manager, tunes in the table model Arvin radio, a $27.95 value, which will be awarded by Whites as one of the prizes in the all-electric Cooking school to be held in the Junior High school auditorium Tuesday and Wednesday. (News Photo)

Second Day Recipe: Salmon Mousse Snow Crop

SALMON MOUSSE

Soak 2 Tablespoons (2 envelopes) of plain gelatin in 1-2 cup water. Dissolve over boiling water. Cool and add:

1 1-2 cups salad dressing or mayonnaise
2 cups canned salmon (2 cans)
1 cup celery, chopped
1-2 tsp. salt
1 Tablespoon lemon juice

Grease large fish mold or individual molds with salad dressing. Pour mixture into mold. Chill in electric refrigerator. Unmold and if using fish mold, make eyes from cut stuffed olives.

NOTE: If pink salmon is used, it may be tinted with red food coloring. Chicken, shrimp, tuna or chopped ham may be substituted in place of salmon.

Clip the menus in this section of The Pampa Daily News for future reference. Tey will come in handy!

Shasta Daisy Supreme In Garden Row

One of the real standbys of the summer garden is the Shasta daisy. It is easy to grow, sure to bloom and excellent to cut for the house. And although the Shasta daisy is widely planted in this country, it is not used enough, as in England it is one of the most popular of flowers. As a result hybridizing is contantly carried on to get better and different forms for garden and house use.

A few years ago, Shasta daisy Esther Read was introduced into this country from England. This variety became an immediate favorite for its completely double flowers of purest white and continuous bloom, but did not grow quite tall enough in some parts of the country.

This spring finds a new Shasta, Shasta daisy Wirral Supreme the sensation of the English gardens for the past two years. Wirral Supreme is acclaimed as the most delightful Shasta daisy ever introduced.

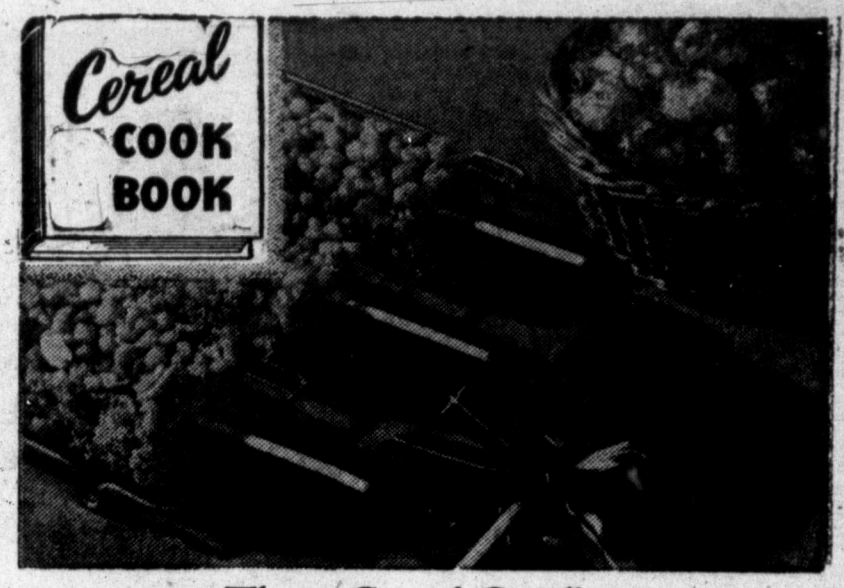
In type and kind, it is definitely a much improved Esther Read with its larger flowers and longer upright stems. Its clear white petals give a clean fresh note to the garden border and a welcome lift to the cut flower users.

The blossoms of Wirral Supreme are chrysanthemum - like and very double, and a clear glistening white. The fully closed center holds its white color until the flowers fade.

The individual blossoms are much larger than any previous Shasta and usually measure three to 3 and a half inches across. They are held upright on strong wiry stems that are well covered with beautifully cut, glossy dark green leaves, that are excellent for cutting.

Wirral Supreme is an exceptionally strong and hardy grower, attaining a height of about two and a half feet. The plant is upright in habit, making it a neat, tall and close growing plant for every border. Flowering is continuous throughout June and July and if cut back after this main bloom, it rapidly regrows a crop of flowers.

It withstands our winters very well and does not mind very hot and dry summers. It looks like a real winner for the perennial border.



These Cereal Candies Will Be Kids' Favorites

THESE cereal confections are keyed to the young crowd, but in no way restricted to same. In the Bars of Gold, the chewy blend of peanuts and crisp corn puffs is a flavor treat for everyone.

To make them popsickle-style for the kids, cut in large bars and insert a wooden skewer when the confection has cooled. For a tiny tots party favor, wrap them in colorful paper and tie with red and green Christmas ribbon.

Easy Fondant Candy

Cereal Fondant Balls are popular with all ages, too, and the breakfast cereals' vitamins, minerals, and protein equally welcome. These fondant balls are quick to make, and quickly eaten, too! Actually, they are best when just made and the coating of wheat shreds is crisp and fresh.

This is one for the children to make for it requires no cooking. A variety of flavorings and colorings can be used.

Bars of Gold

4 cups crisp corn puffs
1 cup salted peanuts
1 cup sugar
½ cup corn syrup
1 cup cream or top milk

Mix together cereal and peanuts in large greased bowl. Cook sugar, syrup, and milk over low heat, stirring occasionally to soft ball stage (236°F.). Remove from heat. Pour syrup over cereal mixture. Mix well. Turn into buttered 8 or 9-inch square pan. With hand, protected by a piece of waxed paper, pat mixture out evenly to fill pan. Cool. Cut in bars. Yield: 32 bars.

Cereal Fondant Balls

2½ to 3 cups confectioners' sugar
1 egg white, stiffly beaten
Flavorings to taste
Vegetable coloring
1 cup whole wheat shreds

Gradually add confectioners' sugar to stiffly beaten egg white until fondant is thick enough to knead. Sift some confectioners' sugar onto bread board and knead fondant until smooth. Divide into several parts. Flavor by kneading a few drops of flavoring oil or extract into ball of fondant. Add food coloring sparingly at the same time. Shape into small balls and roll in whole wheat shreds. Yield: About 12 ounces of candy.

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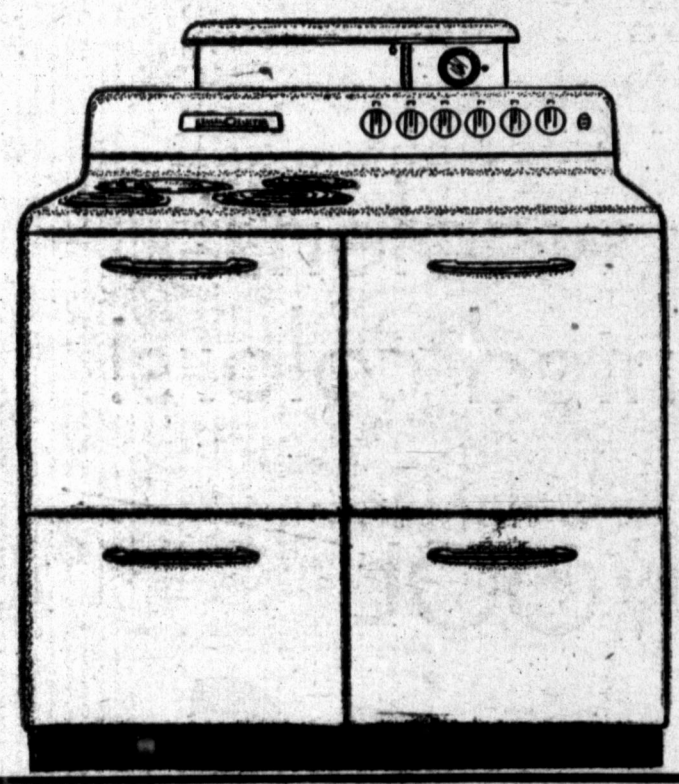


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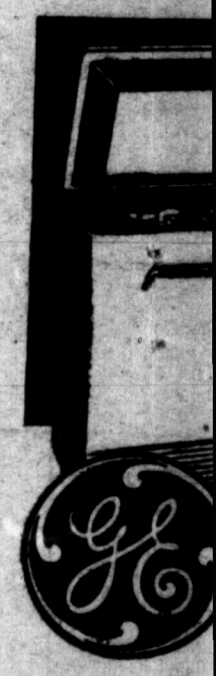
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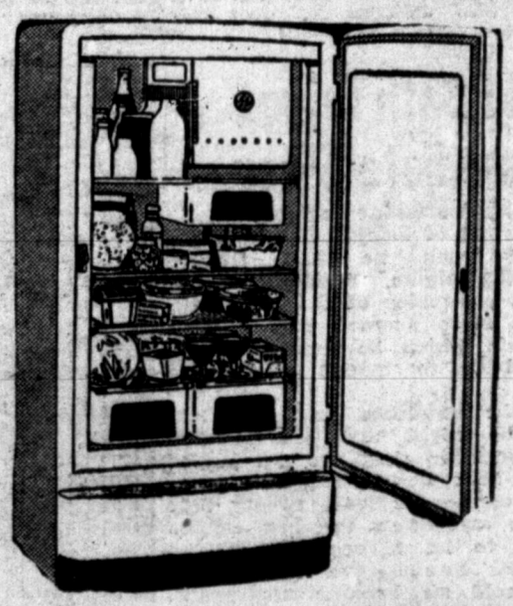
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NIMMO NASH RAMBLER — Mrs. Ruth Knight, cooking school director, has selected the Golden Airflow Nash Rambler as her official car while she is here for The Pampa Daily News Cooking school Tuesday and Wednesday. (News Photo)

How To Bake White Bread In Kitchen

You can make perfect bread in your own kitchen giving your family an unexpected treat and filling the house with the good smell of freshly baked bread. But the best part of it is bringing the loaf right to the table, says Eleanor Haughton Noderer, and letting each one cut thick or thin to suit himself. Writing in McCall's for January, she gives you this good white bread recipe:

WHITE BREAD

2 cups milk
4 tablespoons sugar
4 teaspoons salt
5 tablespoons shortening
2 cups water
2 pkg. active dry or 2 cakes of compressed yeast
12 cups sifted all-purpose flour

Heat milk until you can see a puckery film over the top but don't boil (this scalded milk helps make the yeast grow). Then stir in sugar, salt and shortening until dissolved. Set aside to cool to lukewarm. Best test for "lukewarmness" is when a drop feels neither too hot nor cold on the inside of your wrist.

Next heat water to lukewarm only (again the temperature is terribly important) and sprinkle active dry yeast or crumble compressed yeast over it (which type you use depends on where you live. Both types act the same way in all yeast recipes.) Stir until dissolved. Takes about 5 to 10 minutes.

Add yeast mixture to milk mixture and stir in half the flour. Beat until smooth. Then add remaining flour and work it in well with your hands.

Dump the slightly bumpy, slightly sticky dough onto a lightly-floured board and knead hard with the heels of your hands to mix all ingredients thoroughly and to work and stretch the dough to give your bread an even texture. As you knead, sprinkle just a little flour on the board to keep the dough from sticking (go easy here because too much flour will make your bread coarse and heavy) and keep on kneading until dough looks smooth, stretched, satiny and springy.

Now put dough into a big greased bowl, brush or wipe the top with melted shortening, cover with a clean towel and let it stand in a warm place (away from drafts or direct heat) until dough doubles in size or indentations remain when you poke two fingers into the dough and draw them out fast.

At this point collapse dough by punching center with your fist, then pull edges from sides of bowl and knead them into the center of the dough. Dump dough onto lightly-floured board again and cut into three parts.

Shape the warm, light, responsive dough into three loaves and put each into a greased 7 1-3 x 3 1-3 x 2 3-4 inch pan. Cover with a clean towel and let stand in a warm place until double in size (use the same finger test) or about 55 minutes.

Bake in a 400F or moderate oven about 50 minutes or until bread is a golden brown all over (sides are slightly lighter).

Check Before Buying

Check your sheets before purchasing them by holding them up to the light. Threads should be of even thickness and should run from selvage to selvage with no thin, weak spots and no knots.

Grandma's Dougnuts Abound In The East

NEW HAVEN, Conn. — Look into the kitchen of any Connecticut Yankee and there you're almost sure to find a recipe that has stood the test of time. Doughnuts like mother used to make? Mrs. Margaret L. Daniels of Hamden, a suburb of New Haven, can top that. Her doughnuts are like those grandmother and great grandmother used to make. "My recipe," she says, "has been used by the womenfolk of our family for almost 100 years."

OLD-FASHIONED DOUGHNUTS

1 1-2 cups sugar
2 egg yolks
2 eggs, beaten
4 1-2 cups sifted all-purpose flour
3 teaspoons baking powder
Pinch of salt
1-2 teaspoon nutmeg
1 cup milk (about)

Add the sugar to the 2 egg yolks and beat thoroughly; mix in the 2 beaten whole eggs. Sift dry ingredients and add alternately with the milk to the sugar and egg mixture. Do not beat too much—just enough to mix the dry ingredients with the liquid. Have the dough rather stiff. Roll out on a floured board, about 1-4 inch thick. Fry in deep hot lard. Handle the dough as little as possible. Drain on brown paper and when cold store in a stone crock.

No Connecticut country fair or church bazaar is complete without its rows of luscious cakes. These, too, usually are the products of cherished family recipes handed on from one generation of women to another. Mrs. Robert J. Hodge of West Haven has a recipe for one such old-fashioned cake.

WHITE WALNUT CAKE

3 cups sifted cake flour
1 teaspoon baking powder
1-2 teaspoon salt
1-2 cup butter
2 cups sugar
2 teaspoons vanilla
1 cup milk
1 cup chopped walnut meats
4 egg whites, stiffly beaten

Sift together flour, baking powder and salt. Cream butter and sugar with vanilla until very light. Add the dry ingredients alternately with the milk. Fold in walnuts and beaten egg whites. Bake in a tube pan in a slow (325 degrees F. oven for 45 minutes to 1 hour.

Utopia Near In Homes

Now we can begin to see the modern Utopia that Mrs. Householder has been wating for. We have embarked on a push button era in the home, and double-duty furnishings which are space and time savers.

At the flick of a switch a kitchen gadget can produce a malted milk or an ice-cream soda for a youngster, compartments in the refrigerator freeze an entire week's dinner, garbage disposal units grind up waste matter, dish washers buzz and whir to protect Mom from dishpan hands. Ovens are built at burner height saving weary backs.

Streamlined sectional and built-in furniture are increasingly popular. Nests of tables which lock together can be used individually when necessary, offer space-saving possibilities to a small household. Upholstery which can be removed from its chair frame for celaning and re-upholstering has made its debut. Arm chairs and ottomans combine to offer the comfort of a chaise lounge, used separately offer two seat-units.

Swivel chairs make life easier for the family moving man. Side-saddle chairs built with a graceful concave line over an arm permit a sitter to rest a leg gracefully over the side of a chair.

One three - in - one dining table opens to reveal a felt covered game table. Under the felt cover is a game board and recesses with compartments for chips and glasses.

Foam rubber mattresses, upholstery and cushions eliminate plumping as they retain their shape, are easily aired and cleaned.

Perhaps the g reatest changes in the home are being realized in the trend to plastics. New three-dimensional surface and texture effects on plastic film and sheeting impart a depth that achieves improved appearance, feel, styling and color, opening endless avenues for use.

These materials are used in draperies, table cloths, place mats, upholstery and even lamp shades. They are said to be unaffected by mildew, resist oil, grease and aicohol, are wrinkle-proof and non-inflammable.

The realistic three-dimensional surface effects of many of these plastics produce an appearance of linen, ribbon, silk and satin. The resistance to [illegible] and moisture of the upholstery fabrics make them ideal for use in the nursery and children's playrooms.

Cold Bath Brings Immediate Sleep

Many insomniacs might benefit from one of Benjamin Franklin's habits when he had trouble sleeping nights. Franklin was a great advocater of the cold bath when sleep seemed elusive. One way in which he used the cold air bath to induce sleep was this:

If he awakened in the middle of the night and was unable to return to sleep, he got out of bed, beat his pillow, shook the bed clothes at least twenty four times and threw the bed clothes back to let it cool. Then he walked around the room until the cold air became unpleasant.

When he returned to bed, he said that he soon fell asleep and his dreams were sweet and pleasant.

Second Day Recipe:

Refreshment Foods

SUNSHINE MILK SHAKE

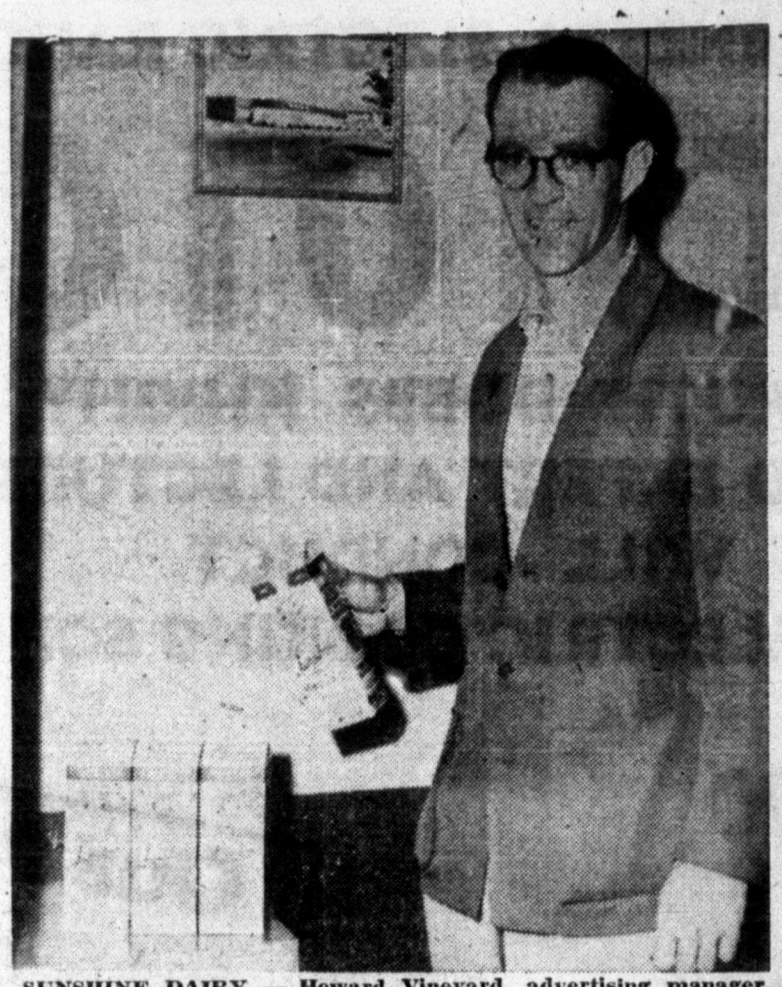
In the electric mixer bowl place 3 cups Sunshine homogenized milk and 1 pint ice cream and flavoring to taste and beat at low speed 3 to 4 minutes, or until well mixed and frothy. Pour into 6 tall glasses. To vary, add 1 cup Snow Crop thawed strawberries.

BOLOGNA STACK-UPS

Blend 1 3-oz. package cream cheese, 2 Tbsps. cream, 1 tablespoon fresh horseradish.

Have 1-2-lb. big bologna thinly sliced. Spread slices with cream-cheese mixture. Stack 6 slices. Wrap in waxed paper; chill. Cut in 6 pie-shaped wedges. These can be properly wrapped and stored in home freezer until occasion arises to use them.

Read The News Classified Ads



SUNSHINE DAIRY — Howard Vineyard, advertising manager, displays Sunshine milk, which will be used in The Pampa Daily News all-electric cooking school here Tuesday and Wednesday. Sunshine will furnish all dairy products for use in the cooking school. (News Photo)

Sleep North-South For Better Rest

When you sleep, do the magnetic currents from the poles run straight through your body or across it? Amusing though it may seem, Charles Dickens was a great advocate of sleeping in a north-south position so that the currents would be in a direct line through his body.

According to a sleep theory of Dickens' time, you'd benefit immensely if your head pointed north and your feet south when you slept. Dickens was such a firm believer in this theory that he carried a compass with him and when he spent a night in a hotel, he first made sure that the bed was in a north-south position before he registered.

This theory has since been classed with older wives' tales. Scientists have proved that the best aid to good sleep is a comfortable bed and it makes no difference which direction it faces.

Steak Tip— From Denver

DENVER, Colo. — There's a lot more to a good steak than its sizzle. From Denver, metropolis of the cattle - growing West, comes this tip: For a mouth - watering tenderloin or New York cut, be sure the meat is well-aged. "That's really the only secret behind a fine steak," says Paul Shank, proprietor of a Denver uptown eating place, "that and buying good beef to begin with. There's no secret to the cooking. Here we dip steaks in plain vegetable oils and then broil them as folks like them. But for the best eating, no steak should be broiled longer than medium rare. The best steak suffers when it's well done. It gets tougher, contrary to what most people think, and loses food values."

Quick Cherry Shortcake



You can serve shortcake any day in the week, using these quick and economical Milk Toasted Bread Rounds. Fill and top with a colorful cherry sauce for cherry shortcake dessert.

That loaf of enriched bread you buy at your baker's can provide you with many delicious desserts, as well as toast and sandwiches.

At a penny a slice, enriched bread is a most economical dessert ingredient. One dessert that is festive for February holidays, as well as for everyday eating, is Quick Cherry Shortcake. To make it, butter rounds of bread or bread squares, with crusts removed. Then dip rounds or squares into sweetened, vanilla-flavored milk and toast in the oven or under broiler. Thicken fruit sauce, and dessert is ready!

Cherry Shortcake provides an ideal dinner dessert for a menu which includes beef stew, hot rolls and a green salad. Both bread rounds and rolls add important amounts of B-vitamins, protein and food iron for good health.

In addition to shortcake, use bakery enriched bread for bread pudding, custard bread pudding, fruit betty, and similar thrifty desserts.

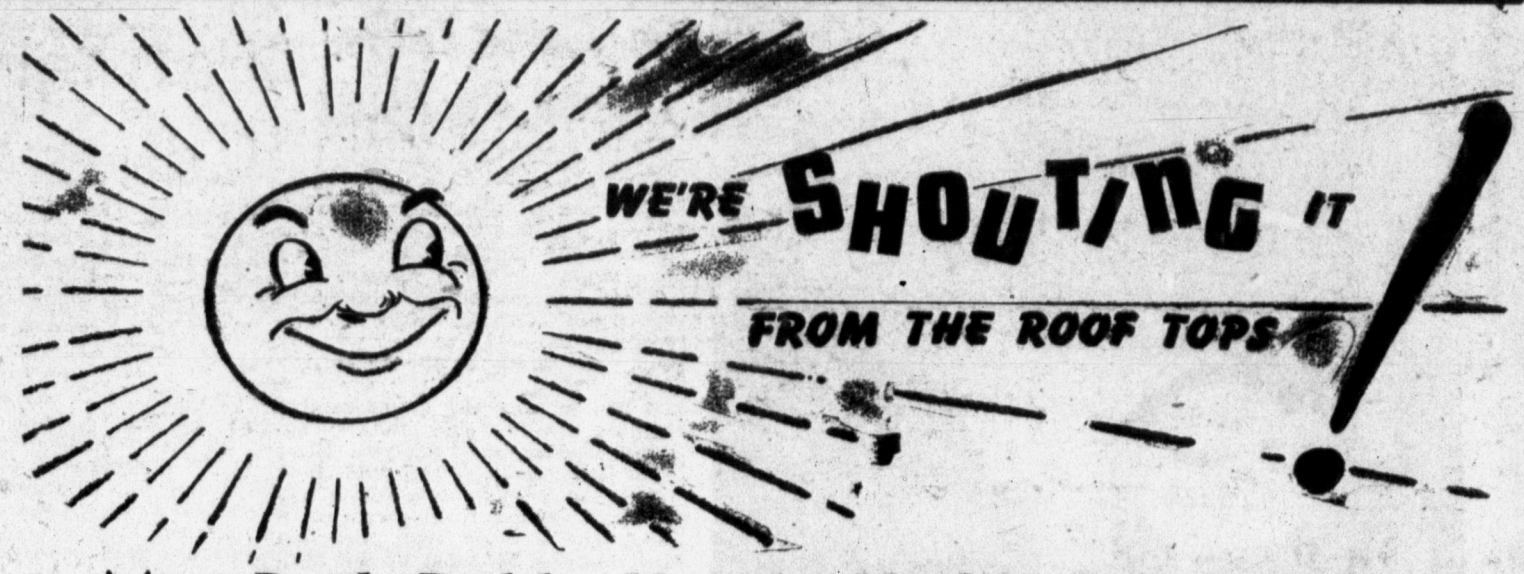
QUICK CHERRY SHORTCAKE

12 slices enriched bread
4 tablespoons butter or margarine
2 tablespoons sugar
1 teaspoon vanilla extract
1 cup milk
Fruit or fruit sauce

With large biscuit cutter cut rounds of bread from each slice of bread. Spread both sides of bread rounds with softened butter or margarine. Add sugar and vanilla to milk, mixing well. Dip each bread round into milk mixture. Place rounds on greased baking sheet and toast them, either in oven or under broiler. To serve, put two toasted bread rounds together, with sweetened fruit or fruit sauce between bread rounds and over top. Serve at once, while biscuits are warm. (If desired, the juice of canned fruits may be slightly thickened. Add 1 tablespoon cornstarch for each cup of fruit juice and cook until clear, stirring constantly.)

Makes 6 servings.





Mrs. Ruth Dobbs Knight Highly Recommends

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Sunshine "Amber Bottle" Protects Minerals And Vitamins From Light Rays

Mrs. Ruth D. Knight, home economist, will use Sunshine Dairy foods exclusively for her demonstrations at the Cooking School. Mrs. Knight prefers Sunshine's Amber bottle because it protects minerals and vitamins from light rays assuring more wholesome and flavorful milk.



ELECTRIC SUPPLY — Marshall Shuler shows the Hamilton Beach electric mixer which his company, The Electric Supply, 319 W. Foster, will give away during the Pampa Daily News all-electric cooking school Tuesday and Wednesday. (News Photo)

Cookie Baking

Your cookies will bake best on a sheet that is sturdy enough to remain perfectly flat throughout its use. If it lacks a rolled - top edge all around, which contributes to rigidity, make certain it is made of a heavy, durable metal.

Frying Pans

In choosing a frying pan, make certain the handle is long enough to give you a good grip, smooth enough for comfort, and shaped in such a manner that it will not turn in your hand when you're attempting to lift it, steaming hot, from the fire.

Save Your Energy By Simple Tricks Around The House

It isn't always how much work you do but the way you do it that wears you out. If you stand to do a job, you'll use more energy than if you sit. And if you bend over to do a job instead of standing up you again use more energy.

Here are a few simple tricks which the Companion says will conserve your energy so that you can enjoy the family at the end of the day:

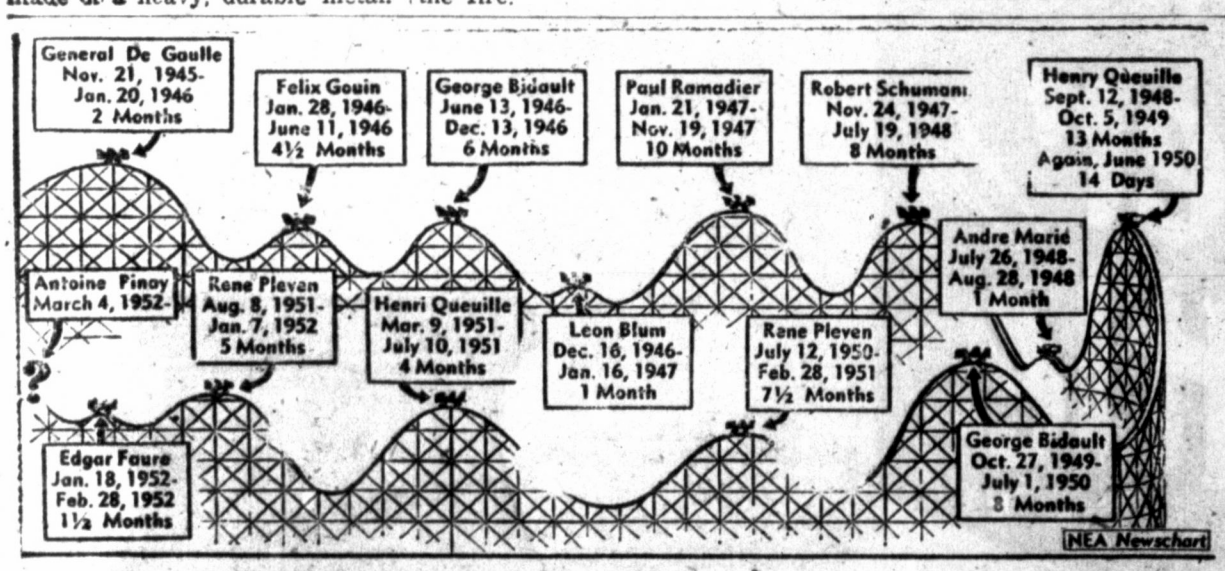
When ironing use an adjustable height board which makes sit-down ironing easy for you. Have your sprinkled clothes and rack for pressed clothes within arm's reach; then get comfortable on a stool with a back rest. Now you are ready to do most of the ironing without getting up.

When vacuuming, carry your extra brushes and parts in a large pocket — you can make a denim apron with a big side pocket — and it will save you needless steps fetching and putting them away.

To end unnecessary stooping when sweeping up dust, use a long-handled dustpan and lightweight short broom for the job.

To reduce fatigue while doing dishes, stand on a sponge rubber mat.

And when hanging up laundry you can save back-breaking bending by using a laundry cart which keeps clothes within arms length. There generally is a pocket on the side for clothespins too, says Woman's Home Companion.



FRANCE'S "ROLLER COASTER" GOVERNMENT—Newschart above shows one of main reasons for France's present sorry plight. The unstable French government has had 14 Premiers overthrown since the end of the war. Edgar Faure was the latest to go when the Chamber of Deputies refused his request for additional taxes to help pay for France's NATO obligations and other national expenses. Antoine Pinay offered to from a new government of technicians without their regard to political connections.



HEY! "NEEDLE" SOMEONE YOUR OWN SIZE!—Little Uliak is expected to raise a lusty Eskimo howl immediately after Maj. Paul H. Bazinet, of Montreal, gets to the bottom of the trouble. Uliak's mother looks as if she doesn't appreciate the point that Major Bazinet is about to impress on her son. On duty with the Canadian Army during "Exercise Sun Dog Three," in Northern Quebec, the medical officer had no casualties to contend with, and so spent his time in public health work with Eskimos of the Ungava Bay region.

First Day Recipe:

Panhandle Meat Loaf Cakes You Will Like

PANHANDLE MEAT RING
Baked Potatoes
Snow Crop Frozen Brussel Sprouts
Sprouts
Jellied Appie Salad
Town Talk Brown 'n Serve Rolls
Reddy Kilowatt Cake
Sunshine Milk

PANHANDLE MEAT RING
1 1-2 lbs. ground beef
1-2 lb. ground pork
2 1-2 teaspoons salt
1 tsp. dry mustard
2 to 3 eggs, beaten
1-2 cup finely chopped celery
2 cups soft bread crumbs
1-2 cup finely chopped onion
2 teaspoons horseradish
1 cup tomatoes
1-2 teaspoon pepper

Method:

Combine all ingredients and mix thoroughly. Pack into a well greased ring mold, 1 to 1-2 quart size. Bake in a 350 degree F. electric oven for 1 hour, with ring mold placed in a round cake pan to catch any drippings.

When done, pour off fat for gravy. Turn on a heat-proof platter or chop plate and spread with the following:

1-2 cup catsup - 1 Tablespoon corn syrup - 1 tsp. Worcestershire sauce. Return to oven and bake 15 minutes.

When ready to serve, fill the ring mold cavity with brussel sprouts seasoned with salt, pepper and butter. Garnish with parsley and if serving platter is large enough, place baked potatoes around it.

VARIATIONS
MEAT LOAF FROSTED WITH WHIPPED POTATOES

Combine above meat loaf. Pack in a loaf pan and make 1 hour and 15 minutes. Pour off fat for gravy. Drain loaf well. Place on heat proof platter and frost with whipped potatoes (about 3 medium size cooked, seasoned and whipped). Place in 375 degree F. electric oven for about 10 minutes to brown potatoes. Grated cheese may be sprinkled on top of potatoes if desired. Serves 6 to 8.

This may be made ahead of time and heated at serving time.

INDIVIDUAL LOAVES

Lightly grease custard cups. Pack with meat loaf mixture. Place desired number of individual servings on a baking sheet and bake in a moderate 350 degree F. electric oven for 40 minutes.

NOTE: About 1-2 lb. of beef or pork liver may be browned lightly then ground and added to meat loaf mixture, if desired.

BAKED SPROUTS

Add approximately 1-2 cup of water or enough water to cover the bottom of a pan or casserole; put in frozen brussel sprouts, 1 Tbsp. butter, salt and pepper to taste. COVER pan and bake with oven meal.

JELLIED APPLE SALAD
1 package lemon gelatin
2 cups hot apple cider
3-4 cup diced celery
1-4 tsp. salt
1 1-2 Tablespoons lemon juice
2 large red - skinned apples, grated (2 cups, approximately)

Method:

Dissolve lemon gelatin in hot apple cider. Add salt and lemon juice. Chill until slightly thickened.

Wash and core—apples. Shred on the coarse side of grater, skin and all. Fold into gelatin mixture along with diced celery.

Pour in individual molds, 1 qt. ring mold or glass baking dish. Grease molds lightly with MORTON's salad dressing or mayonnaise for easy removal.

Chill in electric refrigerator until set. Unmold on lettuce cups or endive and serve with Horse-Radish Dressing.

HORSE-RADISH DRESSING:

To 1 cup of MORTON's Salad Dressing add 1 cup sour cream, 4 teaspoons prepared horse-radish, a pinch of salt and 2 Tbsps. sugar. Mix well and serve with the jellied - apple salad.

REDDY KILOWATT CAKE
1 cup sugar
1-2 teaspoon nutmeg
1-2 teaspoon cinnamon
1-2 teaspoon powdered cloves
1-2 cup shortening
1 cup raisins
1 cup hot water
1-4 teaspoon salt

Put all the above ingredients in a saucepan and bring to a rolling boil. Cool and beat in remaining ingredients:

2 cups all purpose flour or 1-2 teaspoon baking powder

Blend together and pour into a greased and floured 8 x 8 x 2-inch square pan. Spread the following frosting over the cake batter just before putting cake in oven.

BAKED-ON FROSTING
1 egg white
1-2 cup brown sugar
1-2 cup nutmeats, chopped
1-8 teaspoon salt (pinch)
1-2 teaspoon baking powder

Beat egg white and salt until stiff. Add brown sugar and baking powder and beat until mixture stands in peaks. Spread over cake batter just before putting cake in oven. Sprinkle with chopped nuts. Bake in a 350 degree F. ELECTRIC oven 40-45 minutes along with the Panhandle Meat Ring, Baked Potatoes and Frozen Brussel Sprouts.

Money-Saving Combination

Here's a cost-cutting main dish everyone in your family will enjoy.

Economy Casserole

One-half package noodles (6 oz.), 1 medium onion, sliced, 4 tablespoons diced green pepper, 2 tablespoons fat, 2½ cups tomatoes (No. 2 can), 1 teaspoon salt, 1-4 teaspoon ground cloves, 1½ teaspoon dry mustard, 1 tablespoon brown sugar, 1 bay leaf, 8 frankfurters.

Cook noodles in boiling salted water until tender. Brown onion and green pepper in fat. Cool. Add tomatoes, salt, cloves, mustard, brown sugar and bay leaf. Simmer for 10 minutes.

Arrange ½ cooked noodles in a well-greased 1½ quart casserole. Cover with three frankfurters; add a layer of noodles, 3 more frankfurters, another layer of noodles, 2 frankfurters on top. Remove bay leaf from tomato sauce and pour sauce over noodles and frankfurters. Cover and bake in moderate oven (350 degrees F.).

Soup with Cheese

One pound oxtail joints, salt, pepper, flour, 2 tablespoons fat, 2 cups water, 3 allspice berries (whole), ½ cup diced carrots, ½ cup diced celery, 1 small onion, 2 tablespoons chopped parsley, 1 quart water, 1 tablespoon Worcestershire sauce, ½ cup shredded aged cheese.

Roll oxtail joints in flour and seasonings. Brown in hot fat in deep heavy kettle. Add 2 cups water and allspice. Cover. Simmer 2 or 3 hours or until meat drops from bones. Skim. Remove all meat from bones. Return meat to broth. Add vegetables, 1 quart water and Worchestershire sauce. Simmer 20 minutes or until vegetables are tender. Serve very hot with croutons and sprinkle shredded cheese over the top.

This soup can be used as the main dish for a hearty supper.

Missouri Likes Its Eggs With Center Ham Steak Cuts

KANSAS CITY, Mo. — Missourians consider ham 'n' eggs about as good as breakfasts go. Many of them insist on ham that comes from certain parts of the state, cured in a special way. But wherever your ham comes from, see that your steak is a center cut, sliced about 3-4-inch thick. Practically every woman — and in fact, every man — in Missouri claims to know how to cook a ham. And most of them do it the same way Mrs. Clyde Porter of Kansas City gives this advice:

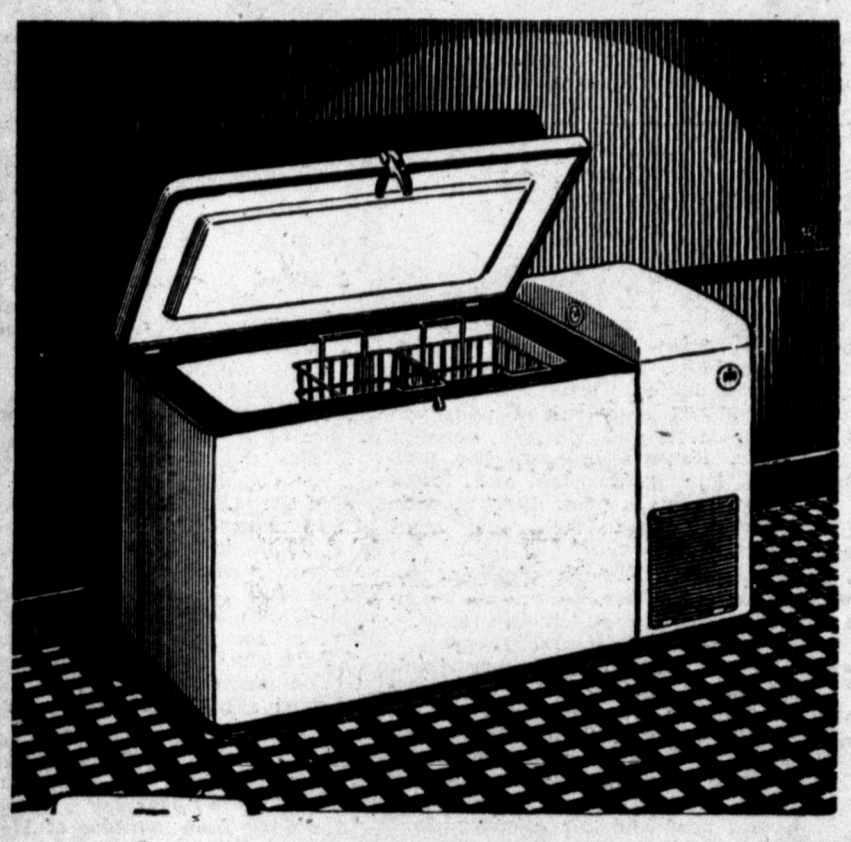
HAM 'N' EGGS

Slash the fat edges of your ham slice to keep it from curling. Fry over steady heat — but not too hot. For best results, use an iron skillet. Before removing the ham cut it into pie-shaped pieces and place over a hot platter. Next pour some of the hot fat from the skillet, keeping just enough to fry your eggs in. When the eggs are done enough to suit you salt and pepper them. Carefully slip an egg on each piece of ham on the platter and serve at once.

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Soup Cookery Gives a Boost to Meat



IF THE meat problem "has you up a tree," quick get acquainted with condensed tomato soup.

The rich, ready tomato sauce has special cooking value in this meat-scarce period. Whether hot dogs, fish, or hamburgers are on your menu, the main dish will be more tempting and go further with a tomato-soup-sauce.

Another bright idea. Use the tomato soup and one of the fine canned meats to make a mouth-watering main dish, all from products kept on the kitchen shelf. TOMATO CORNED BEEF HASH is this kind of dish. And the rest of a royal repast can come from the same handy shelf. Feature this casserole "alongside of" green beans in vinegar sauce, peach salad, and butterscotch pudding.

Tomato Corned Beef Hash

1 large onion, sliced
2 tablespoons butter or margarine
1 1-pound can corned beef hash
1 can (1¼ cups) condensed tomato soup
¼ cup buttered bread crumbs

Cook onion until tender in 2 tablespoons butter in a skillet. Break corned beef hash into small pieces; place half of it in a 1-quart casserole. Pour over it ½ can soup; add onion slices and remaining corned beef hash and soup. Sprinkle top with buttered bread crumbs. Bake in a moderate oven (350°F.) for 20 minutes. Makes 4 servings.

SOUP SCOOPS

VALENTINES FOR YOUR TABLE: Make mealtime a festive affair on the day of hearts. Adorn the table with rosy-red tomato soup, topped by heart-shaped croutons. Cut these from slightly dry bread or from biscuit dough. Use a small cutter; or make a cardboard pattern to cut around. Brown or bake and put two or three on each bowl of soup.

SUNDAY SPAGHETTI: Simply scrumptious with a can of spaghetti in tomato sauce with cheese is a liberal addition of good browned chicken livers. Cut about ½ pound of the livers into bite-size pieces. Then cook the meat in butter until browned and done. Just add spaghetti, heat well and serve.

SHRIMP IN MUSHROOM SAUCE: You "never had shrimp so good" till you have it sauced with a can of mushroom soup. Blend the condensed soup with ½ cup milk and ¼ cup of sauteed green pepper strips; then add about ½ cup of cooked shrimp cut in half lengthwise. Pour this over 3 cups of hot fluffy rice. Curry lovers can blend the rice with 2 tablespoons of melted butter mixed with ½ teaspoon curry powder.

How Missouri Fries A Chicken Dinner

KANSAS CITY, Mo. — You don't have to ring a dinner bell twice in the midlands with fried chicken, crispy brown and heaped high on the platter, on the table. People in these parts agree it's the perfect meal. And you don't have to spend the day fixing fancy dishes to go with it.

Your friend will bow before your apron if you follow a few simple rules. Take that from Mrs. Lucy Drage of Kansas City, an interior decorator and an amateur cook of no small reputation.

Mrs. Drage concentrates on the fried chicken. Serve a simple dinner like this, she says.

MISSOURI FRIED CHICKEN DINNER

Southern fried chicken and cream gravy (lots of it), whipped potatoes, corn pudding, steaming hot biscuits (cover with napkin so they will stay hot), tossed green salad, strawberry shortcake with whipped cream.

Frying chicking right is so simple that a lot of so-called good cooks become careless in observing the few easy rules. That's the difference between mouth - watering fried chicken and just another meal! The best frying chickens, Mrs. Drage believes, weigh a pound and a half to two pounds. The butcher may try to sell you a bigger one, but don't listen to him. Get two instead.

FRIED CHICKEN AND GRAVY

Take an iron or heavy skillet with a tight-fitting top. Put plenty of shortening in it, at least 2 inches deep and enough to cover the frying pieces. Be sure that the fat is piping hot before you lower the chicken into it. Now sift about 1½ cups flour with salt and pepper into a pan. Roll each piece in the mixture. Be careful not to put too many pieces in the frying pan at a time. The pieces should not touch while frying and they should be put in skin side up. Remember that the shortening in the skillet must be very hot. The larger pieces should be put in first and on the hottest part of the skillet. Once the chicken is in the frying pan, reduce the heat. Be sure the lid is on tight to trap the steam. This tenderizes the flesh. When golden brown remove the pieces, and keep them hot in a dish set over hot water. Everyone knows fried chicken at its best must be crisp and hot.

Now the gravy. Pour all except 2 tablespoons of your shortening from the skillet. Add 2 tablespoons flour, mix smooth and add 1 cup milk. Keep stirring until it boils and gets thick and rich. Add salt and pepper and pour in another dish. Never pour gravy over chicken. That's an unpardonable sin — and one that may cost you your best eating friends.

About turning the chicken in the frying pan? Some of the better cooks say turn it often, others say only once. Take your choice.

Second Day Recipe:

Dromedary Easter Baskets

Make cupcakes from package of DROMEDARY WHITE CAKE or Devil's Food Mix according to directions on package. Frost tops of cupcakes with cooked frosting tinted green. Cover with green coconut and shape into a nest in which a few small candy egs may be placed with a chocolate rabbit or chicken. Handles to bakets may be made by bending pipe stem cleaners and inserting in cup cakes.

Tint coconut by dropping a few drops of green food coloring into it, stirring quickly with a fork so that the coconut can be covered evenly; or, put coconut in a jar with tinted water; let stand until the desired tint; drain on absorbent paper. The later gives a more even tint.



SMITH'S QUALITY SHOES — A pair of Queen Quality shoes, 60 gauge, 15 dneier Fine Feather hose and a matching bag go to make up the $25 gift certificate from Smith's Quality Shoes to be given away during the all-electric cooking school Tuesday and Wednesday at the Junior High school auditorium. (News Photo)

Chuck Steaks Save Money; Milk Gives Cheap Protein

Use chuck or round steak often to lower meat costs. But use them in delicious dishes all the family will relish. Study your cookbooks and read your food columns for new and less expensive main dish meat dishes. You'll find many. Here are two for your file:

Beef Rice Balls

One pound beef chuck or round, ground, 3 tbsp. chopped onion, 1-4 cup rice, uncooked, 1-4 cup cracker crumbs, 1-8 teaspoon pepper, 2 tablespoons fat, one 10 1-2 oz. can tomato soup, 1 cup (small can) mushroom pieces.

Mix thoroughly beef, onion, rice, crumbs, milk and seasonings. Shape with hands into 1-inch balls. Fry slowly in fat in heavy skillet. Turn to brown evenly. Add soup mixed with water. Cover and simmer about 1 hour. Remove balls to hot platter. Stir mushrooms and liquid into gravy in pan. Boil up and serve in bowl with the meat balls.

VARIATIONS: In place of tomato soup, use cream of mushrooms, celery or chicken soup.

Hearty Beef and Gravy

Two pounds beef neck or shank meat, 1-4 cup flour, 1-4 cup flaky chopped onion, 1-4 cup finely chopped celery, 2 tablespoons fat, 2 cups water, 2 teaspoons salt, 1-8 teaspoon pepper, 1 teaspoon Worcestershire sauce.

Cut beef into 1-inch cubes. Roll in flour. Pan fry onions and celery in hot fat in heavy skillet. Remove from pan. Pan fry beef until well browned. Return onions and celery to pan. Add water, salt, pepper and Worcestershire sauce. Cover. Simmer until fork tender (about 1 1-2 to 2 hours). Thicken gravy if necessary. Serve over hot noodles, baked potatoes or steamed rice.

Child Echoes Mom's Voice

Children are little echoes. If you doubt this, stop sometime and listen to your young one's voices. Chances are excellent that in their tones you'll hear reverberations of your own.

If what you hear is not to your liking, it's time to begin listening —with as impartial ears as you can manage — to your own voice as you go about your daily tasks.

If you've unconsciously fallen into the habit of yelling, your children are likely responding in kind — pitching their voices too loud, boisterous peaks. Although much shouting is done by mothers as an expression of anger, a great deal more is done merely to save steps or to gain attention of small-fry who are engaged in play.

If the noisiness of your children is beginning to bother you, as they shatter your ear-drums by uttering every word in a shout, then begin at once to moderate your own tones. You'll find it's worth it to walk to wherever your youngster is pursuing his interests, even though it seems easier to scream your message from the back porch.

If you're yelling at your children because of irritability, then it's even more important that you make a conscious effort to tone down your own voice.

This is difficult when nerves are twitching but it's even harder to pay the price that's eventually extracted for uncontrolled screeching. Not only does this practice completely rob you of charm, but it wears you out as well. Your children are apt to react by becoming jumpy and ill-mannered.

On the other end of the scale, mumbling's just as bad. If your conversation with your brood is constantly punctured with requests for repeated sentences, it may be they're reflecting your own ineffective articulation.

Watch out for whininess, too. These draggy, discouraged tones, which your own child may acquire through your influence, may injure his chances for later happiness.

Old Slipcovers

Instead of throwing old slipcovers out. why not make shoe bags, dressing table covers or laundry bags out of them. Sometimes a good dye job can make them so attractive, so you'll put them back on the furniture.

If you want to remove stains from pewter, rub the stains with a cloth dipped in salad oil and then into rotten stone or whiting. The oil will help bring out the soft gray-sheen of the metal.

Quickie Spaghetti Luncheon Tricks

6 strips PANHANDLE bacon, diced
1 medium size onion, chopped
1 teaspoon salt
3 cups tomato juice
1-2 grated cheese
1-4 cup green pepper (optional) chopped
1 cup uncooked cut spaghetti
1 clove garlic, (optional)

Method: Cut bacon in pieces; put in skillet with chopped onion and brown. Add tomato juice and salt and stir. Drop in spaghetti. Cover and simmer for 45 minutes. Gently stir in grated cheese the last few minutes of cooking.

This dish can be made ahead of time and reheated. Serve with a tossed salad and fruit dessert with French Bread.

Country Ham

The dark firm surface of Kentucky and Virginia style ham, due to a special curing process, must be scrubbed off with soapsuds and brushed before cooking. It should then be washed well in hot water, using a knife to scrape off any mould. Soak 12-36 hours in cold water; drain. Older hams require longer soaking, as well as more thorough soap and water scrubbings.

Lamb Stew Waldorf-Astoria



TANTALIZING aroma and savory goodness make lamb stew a best-loved dish. This version glows with rich flavor drawn from the tomato soup sauce, the meat and herbs.

For stews and many other main dishes, you'll do well to select condensed tomato soup as a cooking ingredient. It contributes the flavor of finest red-ripe tomatoes blended with table butter. And it has a creamy consistency, ideal for a cooking sauce. That's why homemakers call it the "handiest thing on the kitchen shelf." Right now the new pack of this fine condensed soup is at grocery stores, so you can stock your home soup shelf. To develop the blue-ribbon tomatoes that go into the soup, a famous food company specializing in this product has devoted almost 40 years of research to the red garden beauties.

This Lamb Stew is adapted from that served at the world-famous Waldorf-Astoria in New York City. Feature it at your table when you want a dish that suggests dining in the "grand manner." Every one of the eight restaurants at the Waldorf is dedicated to maintain the highest traditions of cuisine. And 150 chefs work to keep up this high standard in the two million meals served each year. Last spring, specialties of French restaurants were featured at the Waldorf as a tribute to France and to the two-thousandth birthday of Paris. At all times, the Waldorf serves many foreign dishes, delightfully adapted to American tastes—such as the Lamb Stew.

Lamb Stew Waldorf-Astoria

1½ pounds lean lamb (breast, neck or shoulder) cut into 2-inch cubes
½ cup flour, seasoned
¼ cup seasoning [redacted]
1 medium-size onion, chopped
1 clove garlic, crushed
1 can (1¼ cups) condensed tomato soup
2½ cups water
2 sprigs of parsley
1 stalk celery, cut into 2-inch pieces
2 bay leaves
¼ teaspoon thyme
2 carrots, cut into 1-inch pieces
3 medium-size potatoes, cut into 2-inch pieces
1 cup green beans, cut into 2-inch pieces
8 small onions, cut in half

Roll lamb cubes in flour seasoned with salt and pepper. Melt shortening in heavy kettle or saucepan; brown meat, onion, and garlic in it. Stir in soup and water. Tie parsley, celery, bay leaves and thyme into a small cloth bag; add to the soup-meat mixture. Cover; cook slowly for 1 hour. Then add the vegetables and continue cooking, covered, for 45 minutes or until vegetables are tender. Makes 8 servings.

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ELMER'S SUPER MARKET — Some housewife who attends The Pampa Daily News cooking school Tuesday and Wednesday will be presented a $7.50 basket of groceries by Elmer's Super Market. Elmer Francis is shown with groceries he is presenting during the school. (News Photo)

Housewives Can Be Sure Of Getting Fresh Fish Nowadays

Lent always calls new attention to fish cookery. And yet, many women still prefer to have their fish meals in a restaurant — either because they've had an unfortunate experience with fish that was none-too-fresh, or because they doubt their ability to prepare it well.

Until fairly recently, it was not possible to obtain a good selection of fresh fish in many parts of the country. In fact, it's estimated that 90 percent of all salt-water fish landed in American ports was eaten by people living within 200 miles of the coastal waters — until quick-freezing stepped into the picture!

But the country's entire fish consumption pattern is changing now. Quick-freezing is introducing fresh fish to a vast new market of American homes — and offering it in forms as easy and nice to handle as a lamb chop!

No more fishy hands, no more messy cleaning, no more strong odors — and, best of all — no more doubts about freshness, when you use frozen fish. The neat frozen packages also make shopping and storing easy, since you can keep several packages in the ice cube compartment or freezer, to use as needed.

Whether you've tried a package of frozen fish or not, you may still be unfamiliar with the variety available, and the cooking possibilities it offers. The following question-and-answer tips are offered to get you "in the swim" with frozen fish.

HOW LONG CAN IT BE STORED? — Kept at low temperatures and protected from dehydration by its moistureproof cellophane package, frozen fish will last from 6 to 12 months! Like other frozen foods, fish should not be re-frozen after thawing.

HOW IS IT THAWED? — The package should be kept closed during thawing. Although frozen fish can be cooked without thawing, most fish packagers recommend partial thawing, so the fish cooks evenly. Thawing directions are generally given on the package: 3 or 4 hours in the food compartment of the refrigerator or 1 to 2 hours at room temperature. You can also hasten thawing by placing the sealed package in a bowl of cool water for about 30 minutes, changing the water as it becomes chilled.

WHAT DOES IT LOOK LIKE?— The most common and useful forms of packaged frozen fish are fillets and fish steaks. Fillets are thin strips cut from the side of fish, generally without skin. Steaks are thicker pieces sliced across the body of the fish, sometimes with a small, neat rim of skin. Both are boned, cleaned and completely ready for cooking. Most packages contain one pound, which serves three or four persons, depending upon appetite.

WHAT DOES IT COST? — The economy of frozen, dressed fish results partly from the total absence of waste. The cost is roughly half that of the average meat, every bit is eaten.

WHAT DOES IT TASTE LIKE? —Probably the most popular and widely sold varieties of frozen fish are various forms of flounder, haddock, cod and halibut. Ocean perch is popular in the East and Midwest. Popular forms of flounder are "grey sole" and "lemon sole." All these fish offer a tempting choice to the vast majority of fish-eaters who dislike extremely "fishy" - tasting fish. They have tender, white flesh and sweet, mild flavor. Freezing keeps the freshly-caught flavor and texture, and all the valuable nutriments.

HOW IS IT PREPARED? — Homemakers new to the fish cookery wil probably want to start with frying, broiling and baking recipes. As the taste for fish develops and courage increases, most cooks will probably devise their own special fish recipes involving marnating in herbs an liquids, and serving with highly individual sauces. Fresh fish is a delicacy that knows no bounds when it comes to inventive cooking. Serve it SCORCHING HOT!

Easy Exercise To Help Diet

One simple exercise and McCall's family - style diet will take off inches comfortably and healthfully. The exercise is based on a ballet dancer's limbering up and takes very little room:

"Stand erect with stomach pulled in, back flat, knees straight, heels together and toes pointed out. Rest left hand lightly on chair top; don't lean. This support is for balancing only. With the toe pointed, raise right leg slowly as far up as you can without bending at the waist. Keep shoulders relaxed. Lower leg, and swing back as far as possible in a continuous motion, keeping knees straight and toe pointed out so that it brushes the floor lig /- Reverse position for left leg. Begin with ten kicks for each leg, increase daily."

Linseed Oil

If your linoleum has become scratched and unsightly - looking, try this treatment occasionally. After the floor covering has been thoroughly cleaned, rub it well with boiled linseed oil. Remove excess oil with a clean cloth, and allow the floor to dry for 48 hours. Give it another washing then to remove all surface traces of oil.

Good Cookbooks Can Put End To Monotony In Meals

Cookbooks galore, on practically every kind of food and from every part of the country, keep coming out. Many of them have had their recipes thoroughly tested and so they're detailed and reliable; others are vaguer. But most cookbooks nowadays, in one way or another, have lots that's interesting to offer.

I'm glad to see that a fine all-round cookbook is back in print; it has a new name — THE NEW CENTURY COOKBOOK — and a new feature on Half Hour Meals. This cookbook by Phyllis Krafft Newill (Appleton-Century-Crofts, $3.00), was originally called "Good Food and How to Cook It;" its new section is by home economist Demetria Taylor. Originally written so novices could have the help they need, it's a fine collection of basic recipes and variations. The ingredients are given on the left-hand side of the page and the method in steps on the right-hand. Mrs. Newill has added many specific directions and comments, and she has stayed away from outlandish combinations and stuck to simple but interesting food that really tasts good. This is one of the most conscientious cookbooks ever written and would make an excellent addition to a bride's kitchen.

AN ODD VOLUME OF COOKERY, by Louise Lane Morrisey and Marion Lane Sweeney (Houghton Mifflin, $2.50), contains recipes for the appetizers, soups, breads, meat, game, poultry, fish, vegetables, salads, and desserts that have been favorites for many years at Boston's Club of Odd Volumes. Since the club's members have been literary and art collectors you'd expect these recipes to show good taste — and they do. One of the authors Mrs. Morrisey, presided over the club's cuisine along with her husband; her recipes are written succinctly and the ingredients are not listed separately but run in along with the method. This is a pleasant cookbook for someone who likes to entertain and doesn't have to keep a close watch on the budget. There's a chapter on wine, cocktails, and liqueurs, and one containing a small group of menus. If more suggestions had been given of what its various dishes could be teamed with on a menu, it seems to me this cookbook might have been more helpful.

Two new editions of two particularly fine books of Chinese recipes have recently appeared. NEW CHINESE RECIPES, by Fred Wing (Edelmuth, New York, $1.00), includes twice as many recipes as its first edition. The cookbook suggests only ingredients easily obtainable in countrywide stores, and the author's collaboration with an outstanding home economist, Mabel Stegner, has been of great service in working out these authenic recipes. They are so clearly presented that an amateur could hardly miss in concocting these dishes.

HOW TO COOK AND EAT IN CHINESE, by Buwei Yang Chao (John Day. $3.75), is a slightly revised edition of one of the most delightfully written cookbooks extant. The author, who says she is a doctor who "ought to be practising instead of cooking," has a fine feeling for organization, a wonderful way with words, and the background necessary for interpreting Chinese customs of cooking and eating to Americans.

If you like to fuss, enjoy and can afford serving original and extra - special food, COOKING FOR COMPANY, by Ruth Mills Teague (Random House, $3.50), will intrigue you. But one word of warning — although the author has made a point of showing how these meals can be prepared ahead of time and served without help, it seems to me she has been sanguine about the actual time and effort the making of these meals will take. All the recipes fit into specific menus for party-giving the year around, and Mrs. Teague has tried to be most explicit in her directions. If you want to turn out some dazzling dishes, COOKING FOR COMPANY will give you the help you need.

THE FIRESIDE COOKBOOK, A Complete Guide to Fine Cooking for Beginner and Expert, by James A. Beard (Simon and Schuster, $5.00), is the most beautifully illustrated of all modern cookbooks. Page after page has wonderfully decorative drawings by Martin and Alice Provensen and their striking color, humor, and feeling for food makes you turn to a recipe. The author of the book has a great knowledge of food and the finest things you can do with it, and he has a happy way of playing up the best in American cooking as well as in the cuisines of other countries. Although he's supplied all sorts of information about the various food categories for both new and old cooks, his recipes are on the sophisticated side and he's more interested in hors d'oeuvres than cakes. Mr. Beard is not always as exact as he might be in giving the size of a baking dish for a souffle or the exact number of minutes a custard should be baked, but there are other — less artful — books that do, and the point of view and printing of this book are so fine that it will brighten and enlighten any kitchen.

If informal entertaining — and casserole dishes in particular — are your meat, the GREENWICH VILLAGE GOURMET, compiled and edited by Clementene Wheeler (Bryan Publications, $1.50), will interest you. The recipes, contributed by Greenwich Village writers, painters, musicians and sculptors, are those that have been served at many Sunday breakfasts, studio suppers, and dinners in the Village. The contributors really cooked these dishes — no publicity agents here — and commented on them. The editor tested them in her two by three foot cooking space and so they'll appeal to many other kitchenette cooks.

THE MAPLE SUGAR BOOK, BY Helen and Scott Nearing (John Day, $3.75), misses no detail of the art of sugaring, its history and present-day practice. The authors, among other talents, have successful sugar farming to their credit, and they hope that the book "may . . .persuade many a ready to hang out his buckets during the first upsurge of the coming spring." There are several pages of maple recipes but their contribution is slight; this is a book for those seriously interested in sugaring.

New Spring Prints Here

Make a print dress now for the bright spring days ahead. There are all kinds of prints to choose from - flecks, penline, spatterdash, squares, dots — to suit each (some with the new Spanish touch) and a reversible coat that is bound to give your whole wardrobe a lift:

"Brilliant squares on silk shantung echo the clean lines of a two-piece suit dress with its wedge-shaped neckline and double-breasted closing. The buttons slant toward the waist in a slimming line. White flecks enliven a solid background. Roll-back revers are sewn into yoke seams.

"Pen - line print is pretty in a sophisticated way. Tiny sleeves are cut in one with bodice, yokes. A spatterdash print is wonderfully effective for a soft afternoon dress with the new cape collar.

"Polka dots are very young and gay accented with white. The full skirt is gathered all around. A small geometric print is smart in a dress with a deep U-neckline. There is shirring of bodice and hips.

"Checks are important and fresh as a daisy in a tailored dress with a shirt collar. Stripes emphasize the good lines of the bias skirt and cuffed bishop sleeves in another dress.

"Full of news is a gently fitted suit of creamy worsted flannel, its scalloped pockets and curved revers edged in ball fringe to give the Spanish accent that's so important in this season's fashions.

"There is more fashion news in another suit — in the longer jacket, the jutting pockets on the one - button jacket, the artful use of coordinated materials, the slim, four - panel skirt slit twice for ease at the back hem.

"A truly beautiful coat, thoughtfully planned, carefully made, can give your whole wardrobe a lift. This one is really the fashion — the sleeves are cut in one with the body, made to turn back deeply to bracelet length, the back very full and rippling. The coat has no buttons but wraps in a sophisticated line. Make it of faille and line it with print to match dress. Or use the reversible version, one side dark, one bright, to give yourself two coats in one."

Carefully Check Dressing Table

Is your derssing-table drawer well stocked and efficiently arranged to meet all your beauty needs?

"A partitioned tray separates bobby pins, hairpins and curlers. Eye make -up is stored in a straight line, easy to pick up when you want it.

"Two hair brushes are better than one — always a dry, clean one at hand, while the other's being scrubbed. Store them, with your comb, in their own special compartment.

"Keep cotton balls clean and tidy in your dressing table drawer, not in the medicine cabinet. You'll find them quick and handy and just the right size for all sorts of beauty jobs.

"Big jars of used-every-day cleansing and night cream and a large bottle of skin freshener are an economy and take up less room than several small ones. Buy little jars only of special-purpose creams that you do not use very often.

"Keep your lip brush and lipsticks in a plastic rack. Don't hoard containers that hold only a useless stub of color.

"A large bottle of lotion in the drawer will save running to the kitchen or bathroom every time you want to soothe your hands, and that should be often in cold weather.

"Tuck a jar of deodorant right in the front of the drawer where you'll be sure to see it daily and never forget to use it.

"Keep your foundation and powder next to each other, at the end of your make-up line. Buy powder of the shade you use regularly in large boxes. Get small ones of special colors.

"Keep your tissues in a clear plastic feed-type box. It looks neat and pretty and you'll always be able to see if you have enough or if you will need a fresh supply soon.

"Don't hang on to worn emery boards and orange sticks. A wise buy is a good set of matched metal manicure implements; it's almost a lifetime investment for your nails.

"When nail polish gets sticky and refuses to flow smoothly, throw it away and buy a new bottle. Since you use polish remover less frequently, a small size is best — you won't lose it by evaporation over the course of months."

Start With A Good Breakfast

WAKE UP BRIGHT IN THE MORNING LIGHT TO DO WHAT IS RIGHT WITH ALL YOUR MIGHT — Eat a Good Breakfast!

Snowcrop frozen orange juice, waffles and coffee with Panhandle link sausage.

NOTE proper method of cooking link sausage: 1-lb. pork sausage links, 2 tbsps. water. Place sausage in frying pan. Add water. Cover and simmer 8 to 10 minutes. Remove cover and continue cooking until sausage is brown. The first few minutes of braising will result in minimum shrinkage and maximum flavor.

Spiced Tongue In Cooker

Place a beef tongue in cooker with 2 cups water and 1 tsp. salt. These other seasonings may be added for a spiced tongue:

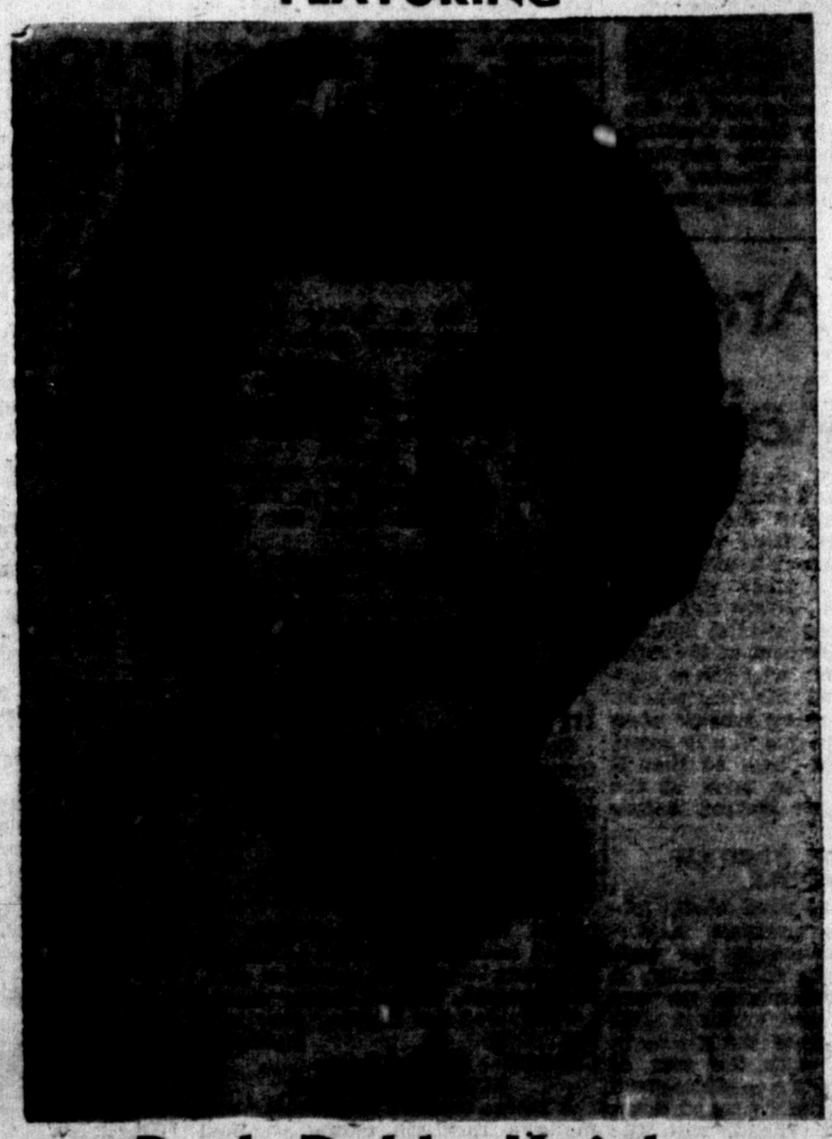
1 medium onion
1 clove garlic
2 whole cloves
1 bay leaf
1 piece celery or 1-4 tsp. celery seed

Cover and simmer (do not boil) until tongue can be pierced with a fork easily (usually 2 1-2 to 3 1-2 hours, depending on size.) Remove cover and let tongue cool in liquid. Slice diagonally and reheat or serve cold. Delicious for sandwiches for the lunchbox.

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BENTLEY'S CLOTHING — Your choice of a ladies suit in the $65 range will be given away at The Pampa Daily News Cooking school by Bentley's. Mrs. Ruth Hutchens, manager, displays one of the suits. The cooking school will be held Tuesday and Wednesday at the Junior High school auditorium. Everyone is invited. (News Photo)

Shore Dinners Are 'At Home In Maine'

PORTLAND, Me. — There are endless ways to prepare lobster. Americans seem to like them best as part of a Shore Dinner — a gargantuan meal of lobster stew, steamed clams, fried clams, boiled, baked or broiled lobster, French fried potatoes, fresh peas, a tossed salad, pickles, crackers and blueberry pie.

Until just a few years ago a person could get a Shore Dinner only in Maine, the Canadian provinces, or at one of the better hotels and restaurants in the East. Now with amazing advances in freezing, canning and transportation, almost anyone anywhere can find the necessary raw materials. Maine lobsters and clams, both fresh and frozen, are being shipped by air everywhere.

At least one canner is canning steamed clams in the shell, ready for eating as soon as they are heated. Quick-frozen blueberries, peas and French fried potatoes are sold by grocers everywhere. Of course you don't have to serve a "soup-to-nuts" Shore Dinner unless you want to. Just put a few of its component parts together and you'll have an unforgetable meal.

A person who prepares as many Shore Dinners as anyone in Maine is Mrs. Robert Royall, who, with her husband owns a favorite eating place at Boothbay Harbor, one of Maine's best known coastal resort towns. Simplicity, Mrs. Royall says, is the watchword. The trick is to use the utmost care in preparation and cooking so that the delicate flavor of the seafoods is preserved. Never drown it, she says, with exotic sauces, herbs or spices.

Take lobster stew. Gourmets look for a good lobster stew that has a coral red coloring on top and is filled generously with hunks of tender lobster. Getting the coral color on top is what baffles most cooks but Mrs. Royall says it's no trick at all.

LOBSTER STEW

For each helping you'll need the claw and tail meat of a small boiled lobster. Cut it in hunks as big as pecans and saute it in at east 2 tablespoons of butter until the meat acquires a distinctive orange color. Don't overdo it or the lobster will be tough. Add salt to taste during the process. All this time you have milk warming but not scalding, about 1½ cups per serving. Now turn in your milk slowly, stirring all the while. Magically, that beautiful color will rise to the top.

SPECIAL LOBSTER STEW

Harry Emerson Fosdick — noted churchman and author — and his family like their lobster stew prepared a little differently and Mrs. Royall advises it if you have plenty of time. Instead of discarding the upper part of the lobster's body, remove and throw away the head and separate the rest by pulling it apart. Now put these pieces in a sauce-pan with 1 cup of water and simmer until you have ½ cup left. Strain this stock and add to your sauted lobster, omitting a like amount of the milk. A stew made this way sings softly of the sea and faraway places.

Instead of serving lobster stew at once Maine people like to make it well ahead of time so that it can be set on the back of the stove to "ripen." Reheat before serving.

BAKED OR BROILED LOBSTER

Encased in its hard shell, lobster sometimes presents a formidable appearance to the cook not familiar with it. Actually, it only takes 15 seconds to prepare one for baking and broiling. With your left hand hold the claws in a straight line with the rest of the body. Now hold a medium-sized kitchen knife straight up and down just back of the head, with the lobster lying on its back, of course. Plunge the point into the lobster and then bear down on the knife so that the rest of the blade splits it from head to tail. Lift out he head — the entrails will come with it. Left in the body cavity is the tomally, or liver, a delicious tasting substance.

For stuffing, Mrs. Royall fills the body cavity about three-quarters full of salted cracker crumbs and pours melted butter over until the crumbs are thoroughly saturated. Some cooks remove the tomally and mix it with the crumbs but Mrs. Royall prefers to leave it as it is.

To be at its best a lobster prepared this way should be neither baked nor broiled, but both. Bake it for 20 minutes at about 475 degrees F. and then stick it under the broiler to brown. It's done when the shell at the tip of the tail breaks off easily. Simply broiled, a lobster is apt to be under-done or tough. The baking preserves the juices and makes for a tender, delicious serving.

BOILED LOBSTER

If you are going to boil your lobsters do so in a large kettle containing not more than a quart or so of water. Don't be afraid to add enough salt. If you don't the fresh water will draw out the lobster's tangy, salty juices. Have the water boiling furiously before putting in the lobster's head first. Cover tightly and when the water returns to a boil cook 10 minutes for a 2-pound lobster. A good rule is to add all the salt that your hand will hold. Some cooks add ½ cup vinegar, claiming that it helps the lobster retain its juices. Many like hot boiled lobster but Maine — almost to a man — natives eat them cold. Hot or cold, melted butter should be provided for dipping purposes.

BRYANT BRYANT
CO Add— Shore Dinner ....

STEAMED CLAMS

A Maine seafood connoisseur can make a meal on clams steamed in the shell. If the clams are sandy don't soak them in fresh water or you will draw out the flavor of the sea. Just hold each clam under the tap long enough to wash off the sand. Now put them in a kettle with not more than a cup of water. Cover tightly and steam until the shells open. Take the clam out of the shell by its neck, dip it into clam liquor and then into melted butter (some folks like to add a little vinegar) and put it into your mouth, biting it off at the neck. The clam liquor, of which there will be more than a quart from a peck of clams, is delicious in the extreme. Maine natives drink it by the cupful.

Fried clams are almost as numerous as pine trees in Maine. Many cooks dip clams in an ordinary batter before cooking them in deep fat, but Mrs. Royall prefers freshly - crushed cracker crumbs seasoned with salt. Cook only until they are a pale tan, never dark brown.

EASY BLUEBERRY MUFFINS

Blueberry muffins for a Shore Dinner are easy — just add fresh or frozen blueberries to a plain muffin mix.

Blueberry pie, also a Shore Dinner "must" in Maine, is prepared with fresh or frozen berries using any good berry pie recipe. If your guests are not filled to the bursting point by this time you can serve pie a la mode because blueberry pie and vanilla ice cream have a strange and wonderful affinity. And don't let anyone tell you that lobster and ice cream should not be eaten at the same meal. Maine people have been doing it for generations and look how rugged they are.

Buttermilk Rolls

1 yeast cake dissolved in 1-2 cup lukewarm water
1-4 cup sugar
1 egg
1 cup Sunshine buttermilk
1-4 cup shortening
1 teaspoon salt
1-2 teaspoon soda
5 cups flour

Method: Dissolve yeast in lukewarm water.

In a large saucepan heat buttermilk to lukewarm with the salt, sugar and shortening.

Add 1 cup of the flour with soda sifted with flour. Beat. Add egg and beat vigorously.

Add remaining flour until a soft dough. Turn onto floured surface and fold or knead until smooth.

Place dough in a greased bowl and let rise 80 degrees in temperature until doubled in bulk.

Make into various shaped rolls or dough may be made into sweet rolls.

*Suggestion of heating buttermilk in large sauce pan as rolls may be combined in same pan.

ROLL VARIATIONS

Clothespin Cruller: Pinch off ball of dough and roll underhand until a strip about 6 inches long. Wrap each strip around a greased clothespin. Let rise and bake on greased clothespin, then slip out clothespin immediately when rolls are removed from oven.

Swedish Tea Ring: Take one-half of the above roll dough and roll into a rectangle about 1-2-inch thick. Brush with melted butter; sprinkle with brown sugar, cinnamon, nuts and raisins, if desired — or green and red maraschino cherries and dates. Roll up like a jelly roll and seal.

Transfer to a lightly greased baking sheet with sealed edges down.

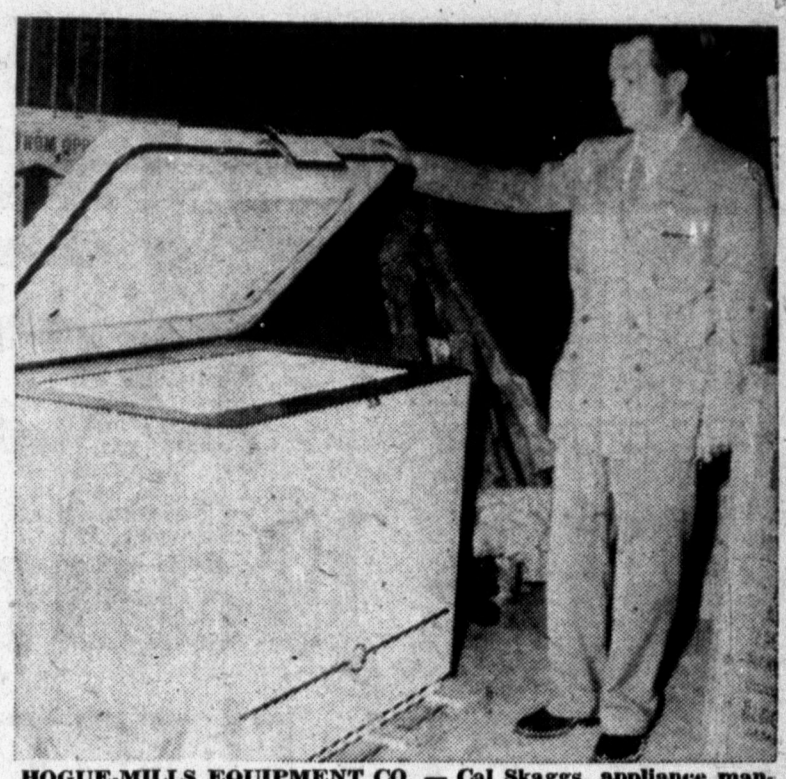
With scissors, make cuts 2-3 of the way through ring at intervals of one-inch and turn each section on its side.

Cover and let rise until doubled in bulk. Bake in a 375 degree F. electric oven for 25-30 minutes.

When cooled, frost with confectioners' sugar moistened with SNOWCROP orange juice and sprinkle with chopped nutmeats.

Wash Galoshes In Soap

To prevent galoshes and rubbers from becoming hopelessly mud-covered as winter wears on, wash them off from time to time with warm soapsuds. To scrub away stubborn dirt on heels or sole ledges try a worn toothbrush.



HOGUE-MILLS EQUIPMENT CO. — Cal Skaggs, appliance manager, shows the International Harvester home freezer, valued at $287.95 which will be given away during The Pampa Daily News Cooking school in the Junior High school auditorium Tuesday and Wednesday. (News Photo)

From The Griddle

Serve pancakes the easy way by using a packaged pancake mix. But if you want to give them a home-made, individual touch, you can vary the batter a number of ways. Here are suggestions:

PANCAKES
DIFFERENT WAYS

Ingredients: 2 cups ready-mix for pancakes, 2 1-4 cups milk.

Method: Add milk to unsifted mix all at once and stir lightly. Somewhat lumpy batter makes light, fluffy pancakes. Pour 1-4 cup of batter for each pancake onto a hot, lightly greased griddle. Bake to a golden brown, turning only once.

VARIATIONS

Breakfast Special: Top a stack of three pancakes with a poached egg.

Corn Pancakes: Fold 1 cup of whole kernel corn into regular pancake batter.

Ham Pancakes: Fold 1 cup finely diced ham into regular pancake batter.

Apple Pancakes: Fold 1 cup of chopped uncooked apple into regular pancake batter.

Maple or maple-flavored syrup, jam or jelly, are delicious with any of these pancake variations. But for a flavor change sometimes, try the following topping:

HONEY BUTTER

Ingredients: 1-2 cup butter or margarine, 1-2 cup honey.

Method: Have butter or margarine and honey at room temperature; beat together until light and fluffy. Serve with pancakes.

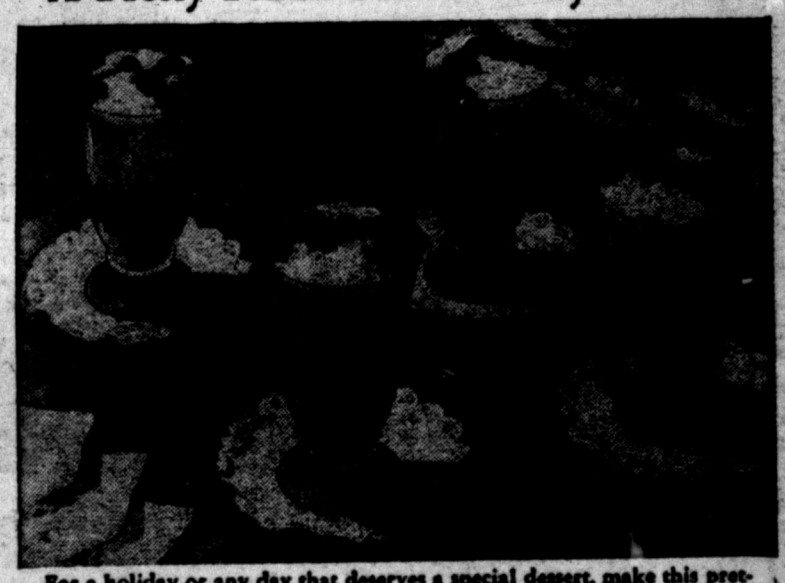
If you want to start from scratch and mix your own batter, there are all kinds of pancakes you can make. Here are some reminder: Cornmeal, French, buckwheat and breadcrumb.

California Salads

Californians have introduced a new menu idea the whole country likes. That's to serve a salad as a first course, rather than along with or after the main dish. Here are favorite combinations for this first-course munching:

Orange or grapefruit sections with shrimp and a tangy French dressing on shredded lettuce; avocado halves filled with chili-sauce dressing and garnished with watercress; paper-thin cucumber slices with black olives on romaine with sour cream mixed with minced fresh dill; dunking platter of raw vegetables with a cheese dip.

A Pretty Finish For A Pretty Dinner



For a holiday or any day that deserves a special dessert, make this pretty parfait with creamy tapioca pudding and whole cranberry sauce.

Literally a parfait is a frozen dessert. But we don't have to be literal all the time; we can make a beautiful and delicious parfait with well-chilled creamy tapioca pudding and any fruit and sauce we like. Pictured is a colorful parfait of tapioca pudding layered with whole cranberry sauce. While festive in appearance this dessert is pleasingly light, the perfect finish for a holiday dinner.

Cranberry Parfait

1 egg white
2 tablespoons sugar
1 egg yolk
2 cups milk
2 or 3 tablespoons sugar
¼ teaspoon salt
3 tablespoons quick-cooking tapioca
½ teaspoon vanilla
¾ cup whole cranberry sauce

Beat egg white until foamy throughout; add 2 tablespoons sugar, 1 tablespoon at a time, and continue beating with rotary egg beater until mixture will stand in very soft peaks. Set aside.

Mix egg yolk with small amount of the milk in saucepan. Add 2 or 3 tablespoons sugar, salt, quick-cooking tapioca, and remaining milk. Place over medium heat. Cook until mixture comes to a boil, stirring constantly—this takes 5 to 8 minutes.

Pour small amount of hot mixture gradually on egg-white meringue; blend. Add remaining mixture, stirring constantly. (The hotter the tapioca and the faster it is blended in, the thicker the pudding will be.) Add vanilla. Cool, stirring once after 15 to 20 minutes. Chill. Serve in parfait glasses, alternating layers of pudding and cranberry sauce. Or fold sauce into pudding, mixing only enough to give a marbled effect. Garnish with additional sauce if desired. Makes 5 servings.



Take This Tip From Mrs. Ruth Knight
Noted Home Economist and Conductor
of the

PAMPA DAILY NEWS COOKING SCHOOL

TOWN TALK BREAD

IS MY CHOICE

You'll Enjoy Rich,
Wholesome Town Talk
Bread With Every Meal



- **Freshest Bread You Ever Tasted**
- **Flavor Made Just To Enjoy**

AT YOUR GROCERS

Second Day Recipe:

Town Talk Ranchburgers

1-lb. PANHANDLE ground hamburger meat
1 tsp. salt
1-2 tsp. pepper
Butter, softened
1-4 cup milk
1-4 cup grated onion or onion juice
1-2 tsp. pepper

Combine beef, seasonings, onion and milk. Blend thoroughly. Spread each bun slice with softened butter. Then spread each bun slice with meat mixture. BE SURE TO SPREAD TO THE VERY EDGE OF THE BUN.

Arrange on broiler rack with meat slice up and broil 10-12 minutes, 3-inches from top unit. Serve with tomato slices, potato chips and Ten-B-Low cookies.

First Day Recipe:

1 7-oz. tin tuna fish
Strips of pimiento
Ripe olive paste
3 stalks celery
1 5-oz. jar cream cheese spread
12 cuts each of TOWN TALK bread-spades, hearts, diamonds, clubs
Sweet pickles

Mix bite-size tuna fish with cream cheese. Take 12 slices of TOWN TALK sandwich bread and with cutters, cut hearts, spades, diamonds and clubs. Spread each with mixture. Place sandwich style. Spread top piece also. Result 6 each kind. Outline hearts and diamonds with strips of pimiento and outline spades and clubs with minced olive paste.

Arrange on tray. Cut celery into 6 pieces. Fill with mixture. Place in center of tray with pickles. Serves 12.

Read The News Classified Ads



ALLIED PAINT — Bob Plummer, manager of Allied Paints, models a display equal to the $15 gift certificate which his firm will award during The Pampa Daily News Cooking school Tuesday and Wednesday in the Junior High school auditorium. (News Photo)

Use Fowl For Budget Menus

By GAYNOR MADDOX

Plan meals carefuly plenty of time in advance. That's one of the best ways to cut food costs. Here are two budget menus you may like:

Dinner: Cod fish cakes, Spanish rice, steamed spinach, bread, butter or fortified margarine, banana-nut salad, hot gingerbread, coffee, milk.

Dinner: Braised oxtails, duchess potatoes, sweet and sour red cabbage, carrot slaw, bread, butter or fortified margarine, peanut butter, bread pudding, coffee, milk.

And here are two budget main dishes to help ease the strain.

Turkey Hash

One-half cup diced celery, 2 tablespoons minced onion, 2 tablespoons drippings, 1 cup cooked finely diced turkey, 2 cups diced boiled potatoes, 2-3 cup rich milk, salt, pepper, paprika.

Cook celery and onion in drippings until onion is transparent, but not browned. Add turkey, potatoes and milk. Cook slowly, stirring occasionally until heated thoroughly. Season to taste. Increase heat the last 10 minutes to brown bottom.

Variation: Divide hash which has been heated throroughly into four individual baking dishes. Make a hollow in each and break egg into hollow. Place in a broiler about 3 inches from heat. Cook until eggs are desired consistency, 5 to 8 minutes. Chili sauce is the suggested accompaniment.

Spanish Pork Skillet

Six pork shoulder chops, ½ inch thick or 1½ pounds diced pork shoulder, 1 cup sliced onion, 2½ cups cooked tomatoes, 1-4 cup diced celery, ½ teaspoon chili powder, 1½ teaspoons salt, 1-8 teaspoon pepper, 1 teaspoon sugar, 1 tablespoon flour, 2 tablespoons water.

Brown pork in skillet. Add onion and brown. Add remaining ingredients except flour and water. Cover; cook slowly 1 hour. Make smooth paste of flour and water. Stir until thickened. Cover and simmer 5 minutes.

First Day Recipe:

Refrigerator Delights Are Treats For The Whole Family

PUNCH

Make Snow Crop orange or grape juice frozen concentrate according to directions on can and freeze in ice cube trays. For punch pour gingerale over cubes of the desired juice. Serve with Ten-B-Low cookies.

TEN-B-LOW ICE CREAM

Empty can of Ten-B-Low in mixing bowl and gradually add 1 cup water. Mix thoroughly. Pour into freezing tray and place in freezing unit of ELECTRIC refrigerator. Freeze until entire mixture is frozen. Break up and spoon frozen mixture into mixing bowl. Add 1 cup SNOWCROP strawberries. Beat until just slightly softer than creamy mashed potatoes. Do not overwhip.

Immediately return to freezing tray and freeze, with temperature control set to maintain desired hardness

FRUIT GARLAND SALAD

3 cups SUNSHINE cottage cheese (2 cartons)
1 cup diced pineapple
2 Tablespoons lemon juice
5 Tablespoons mayonnaise
1 cup pineapple juice
1-4 tsp. mustard
1 1-2 Tablespoons plain gelatin (one and 1-2 envelopes)
1 teaspoon salt

Method: Blend cottage cheese, diced pineapple and salad dressing in large mixing bowl. Mix salt and mustard with lemon juice. Add to cheese and mix lightly with a fork.

Soften gelatin in pineapple juice and dissolve over hot water. Stir carefully into cheese mixture. Pour into a ring mold which has been greased with mayonnaise and chill in electric refrigerator until firm.

Turn out on lettuce leaves or endive. Around the molded salad, arrange various kinds of fruits including pineapple halves, peach halves, apricots, cherries or any kind of fruit of your choice.

TEN-B-LOW COOKIES

1 package dates, chopped
1 box coconut
1 can Ten-B-Low
1 cup chopped pecans
1 teaspoon vanilla extract

Combine dates, coconut, nutmeats and vanilla. Add Ten-B-Low and mix well. Drop from teaspoon 1 inch apart onto greased cookie sheet. Bake in moderate 350 degree F. electric oven 10 minutes or until delicately browned. Makes 3 dozen small cookies.

HOME FREEZER SUGGESTION

Whip SUNSHINE cream until perky. Drop from a tablespoon onto a piece of wax paper mounds of whipped cream. Place in home freezer uncovered until firm to touch. Place mounds in freezer bags and use when needed. A mound of the frozen whipped cream can be placed on top of dinner dessert direct from home freezer.

Wall Pickup

If you haven't colorful maps, prints or pictures to pin up on the recreation room wall, coat colorfull road maps with several coats of shellac and glue them to the walls. They'll come in handy, too, when you're planning a trip.

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SALE

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Gal. 4.39

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White and eight colors.

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Flo-Easy
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Qt. 1.50

'ALUX
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Gal. 7.40
Qt. 2.05

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PAMPA, TEXAS



CRETNEY DRUG — June Johnson, cosmetic clerk for Cretney Drug is shown above with the $25 assortment of cosmetics which will be given away during The Pampa Daily News' second annual cooking school Tuesday and Wednesday. The all-electric cooking school is being presented in the Junior High School auditorium. (News Photo)

Mirror Case For Make-Up

Many women, too busy to bother applying several layers of make-up to their faces, have found the answer to their beauty problems in combination foundation powder prepartions.

Good grooming is a simple and convenient matter for those who use these two-in-one cosmetics, particularly when the make-up is packaged in compacts such as those offered by one well-known firm.

These spill-proof plastic cases, which are adorned with a gold-on-white floral design, are sufficiently handsome for carrying in your purse. The mirrored lid and satin-and-velour puff are handy aids in quick touch-ups to shiny noses and cheeks.

This foundation powder, which contains a special cling ingredient, is non-drying as well as non-greasy, according to its makers.

Read The News Classified Ads



BEHRMAN'S — B. M. Behrman is shown above with the gift certificate which he is giving at the cooking school Tuesday and Wednesday. The school, being sponsored by The Pampa Daily News for the second year, is to be held in the Junior High school auditorium. (News Photo)

WHY PAY FOR STAMPS? BUY FOOD INSTEAD OF STAMPS

Wouldn't you rather have the DOUGH?

Thousands of Panhandle housewives have already found out what a big price they have been paying for stamps – Every week more and more people are flocking to Ideal where they save DOUGH instead of stamps!

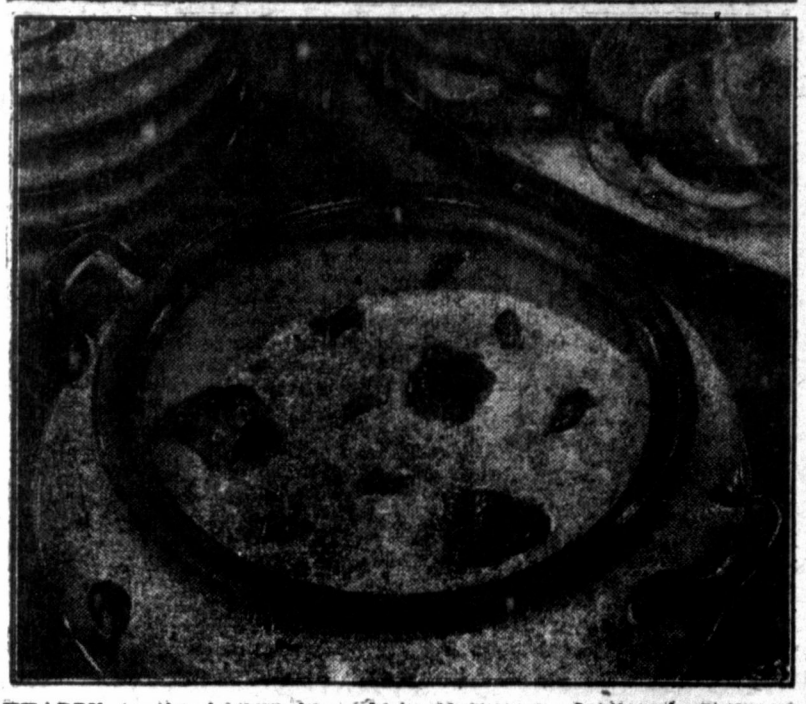
Our Award at the Cooking School 2 – $7.50 Grocery Baskets



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WHY PAY FOR STAMPS?
BUY FOOD INSTEAD OF STAMPS

Smart Cooks Discover Mushroom Soup



HAPPY is the homemaker who keeps several cans of cream of mushroom soup on her kitchen shelf. She can breeze easily through those family requests for a fine meal—in a hurry.

You've probably found how much mealtime help is in this triple-talented mushroom soup. As you plan the family's fare for a week, remember the special good ways it can brighten menus and simplify cooking:

1. As the main hot dish.
2. As a savory sauce for meats or vegetables.
3. As a cooking sauce for casseroles or creamed dishes.

For some "wonderful eating" ideas with mushroom soup, try these:

Mushroom Soup 'n' Sandwich Pals: A big tureen of steaming fragrant mushroom soup is a meal in itself served with an assortment of sandwiches. Garnish the soup with crisp bacon curls or browned onion rings. For an All-In-One Sandwich, fill split buns with sliced ham; top ham with onion and green pepper rings, and lettuce. As dessert, serve chilled canned peach halves in their juice; fill halves with whole cranberry sauce.

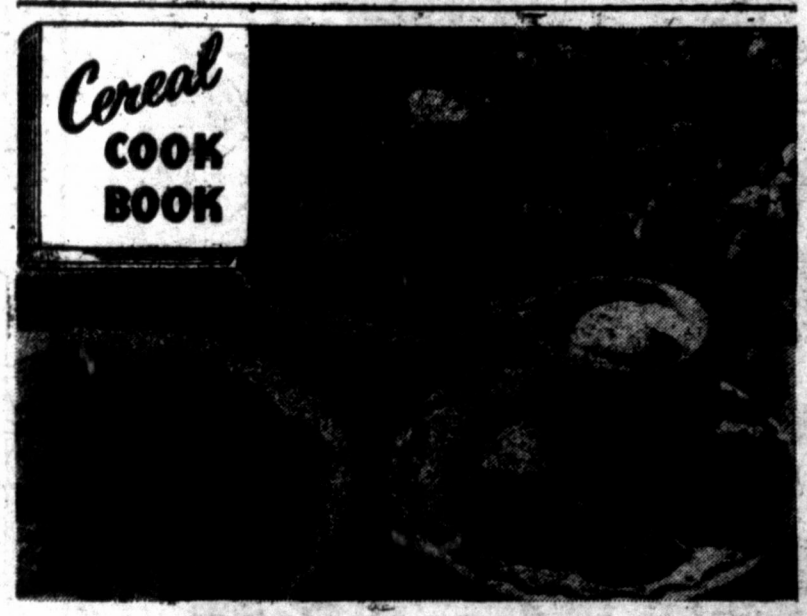
Mushroom Sauce for Chops: After chops (pork, veal or lamb) are pan-fried and ready to serve, remove them to a platter and prepare this mushroom soup-sauce. Blend together the soup; about 1 tablespoon of meat drippings and the browned bits of meat in the skillet; stir in ¼ cup of milk. Makes enough sauce for 4 to 6 chops.

Mushroom Scalloped Potatoes: Use 5 cups of sliced cooked potatoes for this. To make the sauce, blend 1 can of mushroom soup with ½ cup milk, 1 tablespoon minced onion, ½ teaspoon salt, and a dash of pepper. Alternate layers of potatoes and sauce in a 2-quart casserole. Dot top with butter. Bake in a moderate oven (375°F.) for 30 minutes. Makes 6 servings.

SOUP SCOOPS

SPAGHETTI AND TUNA BALLS: Take two cans of spaghetti in tomato sauce with cheese and serve with crisp-browned tuna balls for a glad new variation of spaghetti 'n' meat balls. To make the tuna balls, first prepare a white sauce from 2 tablespoons butter, 2 tablespoons flour, and ½ cup milk. Add 2 teaspoons lemon juice, dash of pepper and 1 cup of tuna. Chill; shape into 12 balls; dip balls in bread crumbs beaten egg, and again in crumbs. Brown these in hot shortening; add spaghetti and heat. Arrange balls around spaghetti on a platter.

IS YOUR NEW YEAR'S RESOLUTION to spend more time with the family, less time around the kitchen? Then have plenty of cans of soup on hand. It's the family's first choice for minute-quick meals. This time of year they'll like hot tomato or vegetarian vegetable soup. On each plate with the bowl of soup, put a toasted peanut butter sandwich and salad of fresh pears and cottage cheese.



Here Are Two Favorites For the Cooky Jar

THE tasty and nutwitious combination of breakfast cereals and fruit makes these Bran Applesauce Cookies a popular snack or dessert. They'll keep moist when stored in a covered cooky jar.

One-bowl mixing rates the Quick Mix Oatmeal Cookies high; they're popular in lunch boxes.

Bran Applesauce Cookies

½ cup fat
1 cup sugar
1 egg
1 cup sweetened applesauce
1¾ cups sifted all-purpose flour
1 teaspoon soda
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon cloves
1 cup raisins
1 cup whole bran

Blend fat and sugar thoroughly; add egg and applesauce, beating well. Sift together flour, soda, salt, and spices; add raisins and whole bran. Add to first mixture, stirring until well combined. Drop by teaspoonfuls onto greased baking sheet, about 2 inches apart. Bake in moderate oven (350°-375°F.) 15 to 20 minutes. Yield: 3 dozen cookies, 2½ inches in diameter.

Quick Mix Oatmeal Cookies

1 cup sifted all-purpose flour
½ teaspoon soda
½ teaspoon salt
½ cup fat (at room temperature)
½ cup brown sugar
½ cup granulated sugar
1 egg
1 teaspoon vanilla
2 tablespoons water
1½ cups rolled oats, uncooked

Sift together flour, soda, and salt into bowl. Add fat, sugars, egg, vanilla, and water. Beat until smooth, about 2 minutes. Fold in rolled oats. Drop from a teaspoon onto a greased baking sheet and bake in a moderate oven (375°F.) 12 to 15 minutes. Yield: 3½ dozen cookies.

Cereal Helps To Start The Day Right

If you want to offer your family the food values they should have every day for god health, see that they have a serving of cereal every day. Nowadays there are twenty kinds of breakfast cereal to choose from, so its easy to find ones your whole family all enjoy. The fact that milk always — and fruit sometimes—is served with cereal means that you pack in extra vitamins and minerals this way, too. Breakfast cereals are also important from the economy angle; they're a basic food that cost little.

Research shows that we all need to get one - quarter to one - third of our day's nutritional requirements at the the first meal of the day. Actual studies made prove that during the last part of the morning workers and students who have eaten no breakfast at all, or a skimpy or inadequate one, slow down; their work output is less and they feel "jumpier" than those people who have had a good basic breakfast of fruit, cereal, milk, bread and butter. Here are ways to vary srevings of cereal for that important first meal of the day.

Fruit Teas

FRUIT TEASER — Add sliced dates (fresh or dried) or raisins to cereal. Or top a bowl of cereal with two or three cooked berries of all kinds (strawberries, raspberries, blueberries, loganberries, blackberries) are all delicious served with cereal, milk or cream, and sugar. Sliced bananas and applesauce are a delicious fruit-and-cereal combination, too.

WHEN IT COMES TO SWEETENING — Brown sugar (light or dark) is a good cereal sweetener; it's particularly delicious on hot cooked cereals such as farina and oatmeal. Maple syrup (or maple-flavored syrup) and honey are also widely liked.

High Food Prices Call For Pork's Low Cost Bounty

Shop your butcher's case for the best buys today. If pork is it — and it probably will be now — you and your family will be pleased with these new pork dishes.

Fruited Pork Chops

Six loin or rib pork chops, flour, salt, paprika, 1-3 cup raisins, 3 cooking apples (Winesaps, Jonathons, Greenings or Rome Beauties), brown sugar.

Dredge pork chops with flour and brown thoroughly on both sides in 2 tablespoons hot lard or other fat. Sprinkle each side with salt and paprika. Core apples but do not pare. Cut into thick slices.

Place chops in a baking dish or leave in skillet. Pour off excess fat. Scatter a few raisins over each chop, top with slices of apple and sprinkle with brown sugar. Pour 1-4 cup water around chops, cover and bake in moderate oven (350 degrees F.) 45 minutes or until tender.

Baste once or twice during baking with liquid in pan. (Chops also may be cooked in a covered skillet on top of the stove over low heat. Pork shoulder steaks may be used in place of the chops.)

Pork and Apple Curry

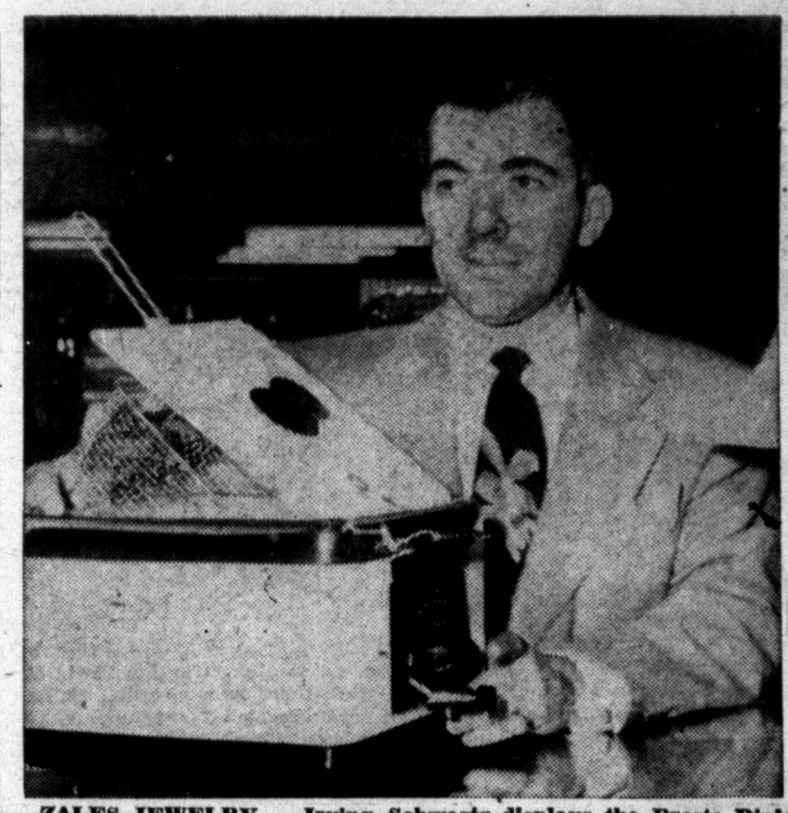
One pound diced lean pork, 2 medium sized tart apples, 1-2 cup chopped onions, 2 tablespoons flour, 1 teaspoon curry powder, 1-4 teaspoon ground ginger, 2 cups bouillon, 2 teaspoons lemon juice, 1 teaspoon salt, 7 or 8 ounces egg noodles.

Brown pork cubes in a little hot fat. Wash, pare and finely dice apples. Add with onions to pork and fry until onion is tender. Combine flour, curry powder and ginger. Add to pork mixture.

Remove from heat; stir in bouillon and lemon juice. Season with salt, cover, and simmer 35 minutes. Cook noodles in boiling salted water and serve curried pork on hot noodles.

Sticky Blender

If you've used a sticky batter in your electric blender, the easiest way to clean it is to fill about two-thirds full of water, adding a little soap, cover and let it run a few seconds until no batter is visible on the inside surface. Rinse in warm water and dry carefully.



ZALES JEWELRY — Irving Schwartz displays the Presto Dixie Fryer, another electric appliance to be given away during the Pampa Daily News Cooking school Tuesday and Wednesday. The fryer is priced at $39.95 and will be presented to some lucky woman attending the all-electric cooking school. (News Photo)

Second Day Recipe:

Here's Pie Recipes To Make Meals Real Happy Occasions

The loveliest hands
in masculine eyes
Are the hands that make
The loveliest pies!

PIE MIX

7 cups all-purpose flour
2 cups Panhandle lard
4 teaspoons salt

Sift flour, measure and add salt. Cut lard into mixture until the crumbs are about the size of small peas. Cover and place in cool place until ready to use. Yield: 8 single pie crusts.

To use Pastry Mix:

Double Pie Crust - 2 1-4 cups mis - add 4 to 6 Tablespoons water.

Single pie crust - 1 1-4 cups mix - add 2 to 4 Tablespoons water.

Baking Temperatures:

Pie crust 425 degrees F. 8 to 10 minutes. Two crust pie 450 degrees F. for 15 min., reduce to 350 degrees 20 min. Meringue 375 degrees F. for 10 minutes Custard Pie 425 degrees F. for 10 minutes, reduce to 325 for 30 minutes or until done

SNOW CROP ORANGE PIE

2 cups Snow Crop orange juice (diluted according to directions on can)
2-3 cup all - purpose flour
1 cup sugar
2 egg yolks
2 Tablespoons butter
1-4 tsp. lemon juice
1 cup coconut (optional)

In a saucepan mix flour and sugar. Gradually stir in orange juice. Cook over low heat until mixture thickens and boils. Beat a little of the hot mixture into 2 egg yolks, slightly beaten. Then beat into remaining hot mixture. Return to heat and boil 1 minute more, stirring constantly.

Remove from heat add butter, lemon juice and coconut. When cool, pour into baked pie shell and cover with egg white meringue.

Beat two egg whites with a pinch of salt until a very soft peak, then gradually add 1-4 cup sugar, beating as sugar is added. Fold in 1-2 teaspoon lemon juice. Spread over top of pie bringing meringue onto the rim of the pie crust.

Bake in 375 degree F. electric oven 10 minutes. Let cool at room temperature, away from draft.

TEN-B-LOW PIE

1 can Ten-B-Low
Tbsp. (1 env.) unflavored gelatin
1-4 cup cold water
1-3 cup lemon juice
3-4 cup boiling water
tbsp. lemon rind, if desired
2 teaspoons vanilla extract
3 eggs, separated
1-3 cup sugar
1 baked 9" pie shell

Thoroughly combine 1 can Ten-B-Low, lemon juice, vanilla extrack and 3 well - beaten egg yolks.

Sprinkle gelatin on 1-4 cup cold water. Soften 5 minutes. Dissolve in the 3-4 cup boiling water.

Gradually combine with Ten-B-Low mixture. Cool. When it begins to set, beat thoroughly. Stir in 1 Tbsp. lemon rind, grated if desired.

Beat egg whites until soft peaks, gradually adding 1-3 cup sugar while beating. Fold into ten-B-low mixture.

Pour into baked 9" pie shell. Chill several hours until set in electric refrigerator. Top with whipped cream, if desired.

TEN-B-LOW ICE CREAM PIE

1 9" vanilla wafer pie crust
1 qt. Ten-B-Low ice cream
Meringue
Vanilla wafer crust:

Mix 1-4 cup butter melted with 1 1-4 cups fine vanilla wafer crumbs (crush 20-22). Pat and press into 9" pie pan. Bake at 325 degrees F. for 10 minutes. Cool. Fill with 1 qt. Ten-B-Low vanilla or chocolate ice cream which has been allowed to soften slightly.

ICE CREAM:

Set refrigerator control at coldest temperature. Place can of Ten-B-Low in mixing bowl, large. Gradually add 1 1-2 cups water, 2 tsps. vanilla extract, 2 squares melted chocolate. Mix thoroughly with electric mixer.

Pour into freezing tray and place in freezing unit. Freeze until entire mixture is frozen.

Break up and spoon frozen mixture into mixing bowl. Beat until just slightly softer than creamy mashed potatoes. Do not overwhip.

Immediately return to freezing tray and freeze. Then set temprature control to maintain desired hardness.

Meringue:

Beat 3 egg whites and 1-4 tsp. cream of tartar until frothy. Gradually beat in 6 Tbsps. (1-3 cup) sugar, 1-2 tsp. flavoring. Continue beating until stiff and glossy.

Pile meringue onto ice cream pie, being careful to seal the meringue onto edge of crust. Swirl or pull up points for decorative top.

Place in home freezer until completely frozen, uncovered, 1 to 2 days. When ready to serve, take from freezer; place on cookie sheet and put in a preheated 400 degree electric oven and bake for 8 minutes.

Second Day Recipe:

Bunny Salad

Fill hollow of pear half with SUNSHINE cottage cheese. Lay half of pear on bed of shredded lettuce. Insert blanched almonds for the ears of the rabbit, cloves or pink candies for the eyes and nose. Use a bit of marshmallow for the tail.

To blanch almonds: Shell the nuts and pour boiling water over them. Let them stand from two to five minutes, until the brown skin can be slipped off with the fingers. Pour off the water and remove the skins.

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Mrs. Ruth Dobbs Knight

Mrs. Ruth Dobbs Knight

Noted Home Economist & Instructor

at The 1952 ALL ELECTRIC

COOKING SCHOOL

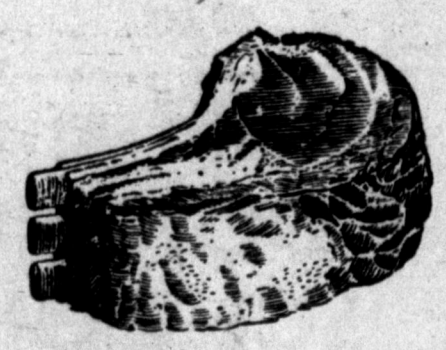
RECOMMENDS

PANHANDLE BRAND MEATS

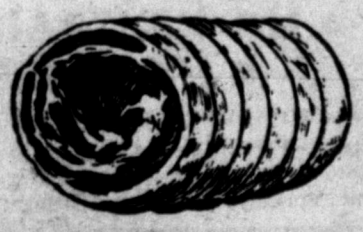
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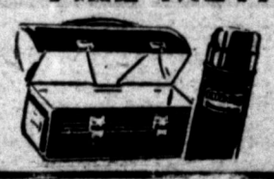


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WAVES AND NEUTRALIZES IN ONE APPLICATION

1. Roll Curls on French Style Curlers—No Resetting.
2. Apply Lotion—No Timing—Just Let Dry.
3. Brush Into Springy, Soft, Long-Lasting Curls.

8 PIECE COFFEE SET
4 CUPS, 4 SAUCERS



8 Pieces .. **69c**



REG. $5.00 SKILLET CLOCK

$3.98