

De Gaulle Tells Algerians to Give Up or Face Force

'Young Punk' Grilled in Detroit Strangle-Death

Police Say Suspect Is
Deliberately Lying in
Murder Quiz

From Our News Wires
DETROIT — Police were holding today "a young punk who is deliberately and continually lying" in the slaying of Mrs. Elizabeth Moughler, who was strangled on her way home from a movie Friday night.

The 23-year-old youth was considered "the best suspect we've had so far" as police continued to seek a fast-running "man in white" who strangled Mrs. Moughler as she walked home.

Homicide detectives withheld the youth's name, but said he lived in the general area where Mrs. Moughler was killed, once a light jacket and answers the general description of the woman's killer.

Det. Insp. Thomas Corbitt said the youth's description of his activities the night Mrs. Moughler was killed didn't check. "Now we're trying to get the truth from him," Corbitt said.

Mrs. Moughler, 46, was killed in a manner which recalled a seven-year-old unsolved murder to the minds of veteran police officers.

The tiny, five-foot, one-inch mother of three, was seized Friday night and strangled when she sought off her assailant's attempt to rape her.

A composite sketch of descriptions of the attacker and foot-print castings were the only strong clues police had to work with today.

Patrolman Robert Faber, who chased the man from the scene, said the attacker probably was quite young because "he ran like a deer."

Mrs. Moughler walked to the theater Friday night and was returning, along her snow-covered street when the attack took place. Her body was found by Faber and another policeman who answered a disturbance call.

As they neared the home, five doors from the Moughler home, Patrolman Vera Knack heard a noise from the house but was unable to catch him. The fresh snow covered the ground.

Smith insisted the suit's "real and recognized" purpose was to provide City Manager Walter K. Williams with arbitrary authority to fire the chief.

MAYOR SPEAKS
Meredith replied he had been urged by Mayor Philip E. Rowan not to start the suit.

When could only fire Straley, if he wanted to, after a Police Trial Board hearing.

Judge Holland said the issue in the case is clear — "Will Straley's intervention overshadow the question of the trial board's legality, complicate the case and cause delay?"

He urged attorneys of Straley, the PPOA, and the city to try to agree on the issues by Wednesday.

Again stating a quick decision is in the public interest, Judge Holland said the ruling on Straley's intervention will come Wednesday whether such agreement is reached or not.

'Sneaky' Ted Williams
Signs Contract for 1980

BOSTON — Ted Williams sneaked into Fenway Park today, talked privately with Boston Red Sox General Manager Bucky Harris, signed a 1980 contract and departed as secretly as he came.

All others at the park were told not to have seen the veteran player whose physical condition was pronounced good Saturday after a lengthy official examination.

Terms of the contract, following a "No Restriction" were not disclosed.



AP Wirephoto
BARRICADE — French settlers put finishing touches to a barricade across Rue d'Ily in Algiers Sunday just before fighting broke out between settlers and the riot police. Fighting was touched off by President De Gaulle's Algerian policies and his dismissal of Gen. Jacques Massu, military idol of the million French settlers in Algeria. Rioting caused several deaths on each side and brought about a declaration of martial law for the city. The armed de Gaulle French rightists were still holding out today behind their barricades.

Deny Lawsuit Aims at Straley

POA Contends Action
Seeks Only Ruling on
Trial Board Legality

The Pontiac Police Officers Assn. (PPOA) today "denied" charges by Police Chief Herbert W. Straley's attorney that its Circuit Court suit is an attempt to clear the way for Straley's firing.

The charge was leveled today by Attorney Clarence L. Smith at a hearing before Circuit Judge H. Russell Holland. The PPOA has asked for a declaratory judgment on whether the Police Trial Board is legal.

Judge Holland will rule Wednesday whether Straley can enter the suit as a defendant.

Paul I. Meredith, PPOA attorney, said the police organization had no objection to Straley intervening in the case.

"As a member of the police department he has no more and no less interest than anyone else," Meredith said. "I absolutely deny this suit is aimed at the chief."

Meredith said that Straley entering the case on the grounds that the action was aimed at him would "confound the issue."

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Men, Women Scream, Flee Algiers' Shooting

By ANDREW BOROWIEC
ALGIERS — The broad Boulevard Laferriere was jammed by crowds shouting slogans when the first shots were fired. A cry of panic went up. Men and women screamed, fleeing blindly from a barricade flying a tattered tricolor, away from armed men who threatened to march on the government buildings.

Someone fired a tommygun toward steel-helmeted Gendarmes. Someone shouted "Forward, forward!"

Others screamed, "Take cover, they're shooting."

Reckless men with tricolor armbands and uniformed National Gendarmes summoned by their leaders for the rising, many of those in the crowd were Sunday soldiers.

They came to watch the show. To them it was another political demonstration, a popular picnic. They had seen many.

There were girls to high heels with their young men and mothers with children.

There were people in their Sunday best who joked while heated appeals came from loudspeakers.

Within minutes after the shooting their crowd dispersed. Heavy army trucks began arriving on nearby streets. Ambulances whizzed by with sirens wailing.

Spontaneous shooting continued for 10 minutes.

The crowd lingered on the sidewalk away from the bloody square—waiting.

A hysterical woman screamed that it was an infamous day, that she never thought Frenchmen would shoot at Frenchmen in Algiers.

Dusk fell on the city. Men rushed in and out of the government headquarters building surrounded by hundreds of gendarmes and riot police.

Barbed wire roadblocks were thrown around the approaches to Forum Square.

Hold Detroit Here
in Highway Death

A Detroit man was being held in the Oakland County Jail today on charges of manslaughter after his car struck another Detroit car who was changing a tire on the U.S. 16 expressway in Farmington Township Saturday.

State police charge that Edward Meronik, 34, of 1416 Rutland Rd. had been drinking when he struck Carol C. Walker, 47, of 11663 Memorial. Walker was dead on arrival at Redford Receiving Hospital.

Meronik was westbound when he hit Walker, police said. They said that Walker's car was partially on the expressway a half mile west of Dupke road when the accident occurred.

Colonials Fight From Barriers; 21 Die, 153 Hurt

President Huddles With
Top Men, Decides to
Stand By Policies

From Our News Wires
PARIS — President Charles de Gaulle told embattled French "colonies" barricaded in the streets of Algiers today that he stood by his policy of self-determination for Algeria.

A government communiqué said orders already had been issued to the armed forces in Algeria on how to deal with the French settlers' rebellion against De Gaulle's policy.

The communiqué was issued after a two-hour and 15-minute cabinet meeting that came after reports from Algiers indicated the European settlers there were going to yield to De Gaulle's summons to "return to national order."

Information Minister Roger Frey refused to answer any questions about the communiqué.

The communiqué did not specifically say so but it meant that De Gaulle was determined to go through with his policy of "self-determination" for Algeria which he announced last Sept. 16.

The communiqué, in effect, threw the gauntlet in the face of the settlers in Algeria and told them to yield to Paris policy or be forced into doing so.

MOKE ARMY?
The ominous question facing De Gaulle was whether to order the French Algerian army to move against the hundreds of well-armed militiamen, students and farmers and businessmen if they refused to heed De Gaulle's urgent appeal for calm.

De Gaulle met with Premier Michel Debré until the early hours of the day.

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Is This the 'Phantom Cat'?



AP Wirephoto
"MYSTERY SOLVED?" — Egbert Hall, a retired farmer from the Thumb, believes that this is the long sought phantom mountain lion of the Eastern Upper Peninsula. The cat measures five feet, and was shot during a two-week hunt in an area south of Stalwart and west of Detroit. But those who have seen the "phantom" describe it as having a long tail. This may be a Canadian lynx.

Ocean Traffic Victim



DAMAGED IN COLLISION — A huge wedge-shaped gap extends deep in the side of the Norwegian tanker Germ after a pre-dawn collision with the American passenger liner Santa Alicia near the Isle of Wight, off Portsmouth, England. The 20 crewmen of the Santa Alicia, which was carrying no passengers, were taken off by a rescue ship. There were no casualties reported. (Related story on page two.)

First Session Tuesday at 2 P.M.

Cooking School All Set

By JANET ODKLE
Home Editor, Pontiac Press
Tomorrow is the big day—The Pontiac Press Cooking School will have its premiere performance at 2 p.m. in the auditorium of Pontiac Central High School.

Today's Pontiac Press contains a special section devoted to food. In addition to a number of new recipes — many of them for meat dishes — you will find hundreds of reader recipes that have appeared in the paper in the past seven years. You will want to keep this tab as a handy recipe booklet.

"Kitchen Classics" is the title given the school by the National Live Stock and Meat Board. Two of their trained home economists, Carolann Hammenstein and June Uebel, will share the limelight, as they conduct the school.

Miss Hammenstein is substituting for Coatsworth Webster who is ill.

Miss Uebel is a graduate of the University of Wisconsin and a former 4-H Club member. In 1954 she showed the grand champion cow at the Wisconsin State Fair.

Ticket holders are again urged to be in their seats well before the two o'clock curtain time. Seats will be two-hour sessions each day through Friday.

Local merchants are donating these prizes. The food prepared on the stage each day also will be given away.

Some of the aims of this seminar in food are to encourage home-makers to use the latest equipment, best methods and modern ideas in planning and preparing and serving more nutritious meals.

This is the first cooking school The Pontiac Press has sponsored for 18 years. Interest of Pontiac area women is high, shown by the fact that all tickets were handed out within four days after they were available.

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"I think Mr. Romney has made a mistake by insisting that he has no party affiliation," Beadle declared last night in a speech to the Rosedale Park Republican Club.

Romney, president of American Motors Corp., is state chairman of a nonpartisan reform group formed to study state government problems and recommend solutions. It is called Citizens for Michigan.

Romney brings his organizational campaign to the Detroit area tonight. He will address a county-wide meeting at the Veterans Memorial Building.

Sen. Carlton H. Morris of Kalamazoo, who led the Senate Republicans' fight against a state income tax last year, told the Rosedale Park meeting that Gov. Williams has sealed down his estimate of the state debt by next June 30. He said Williams' original estimate was \$10 million dollars and that it now is put at \$5 million.

"I am confident he will find another \$5 million or 20 million dollars before June 30," Morris said.

Gov. Williams had faced the continuing problem of the state's budget.

vacant at the start of the program will be filled by non-ticket holders. Clifford H. Wiegand will present a program of organ music from 1:30 to 2:00 each day.

There is a limited amount of parking space near Central High School in the Crofoot School playground. Entrance is from Huron street, just west of Franklin boulevard. The closest municipal parking lot is from Lawrence street east of the library.

Two new stoves, one electric and one gas, will be the grand prizes awarded to two lucky ticket holders on Friday. Many other prizes, including food certificates and baskets of food, as well as appliances and household equipment will be given during the school.

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Navy Launches Biggest Balloon From Vessel

ABOARD THE U.S. CARRIER VALLEY FORT — The Navy today launched the largest balloon ever sent aloft from a ship.

This carrier released a sheer, thin-skinned plastic bag buoyant with more than 2,300 pounds of helium, at 5:32 a.m. over the Atlantic ocean.

The balloon, inflated to two million cubic feet, stood more than 200 feet tall and had an inflated diameter of 173 feet.

Impressive as it was, the launching was only a preliminary test run for the main show, possibly Tuesday. Then ten balloons (two times as big—10 million cubic feet)—will be sent up to 22 miles.

Nyasaland Jeers Mac

BLANTYRE, Nyasaland (Zimbabwe) — Prime Minister Harold Macmillan by the most hostile crowd he has seen so far on his African good will tour. Strong police action was necessary to hold nationalist demonstrators in check.

All others at the park were told not to have seen the veteran player whose physical condition was pronounced good Saturday after a lengthy official examination.

Prosecutor Denies Charge of Politics in Arrest

EAST LANSING (U)—State Police Commissioner Joseph A. Childs today ordered an investigation of a charge that the arrest of a United Auto Workers' Union member by a state trooper was aimed at helping re-elect Oakland County Prosecutor George Taylor.

Childs directed State Police Supt. Howard Sells to handle the investigation of the charge by Nicholas Rothe of Detroit, attorney for the union member.

Charges by a Detroit attorney that he was playing politics in the arrest of a UAW member wanted for assault in the long Kober strike were called "ridiculous" today by Prosecutor George F. Taylor.

The charges were leveled by Nicholas J. Rothe in letters to Gov. William G. Milliken and State Police Commissioner Joseph Childs. He asked for an investigation of what he called "unsubstantiated charges" surrounding the arrest Jan. 7 of William P. Vinson, 22, of Warren.

Taylor angrily said Rothe's charges were "merely vindictive ploys on his not being able to persuade me around our house."

The new Republican prosecutor said Rothe, who demanded Vinson

Kennedy Dangerous - Hoffa

WILSON DELLS, Wis. (UPI)—Teamsters Union President James Hoffa today charged that Sen. John F. Kennedy (D-Mass.) was a "millionaire playboy" and a "phony liberal."

Hoffa came back at the request of about 350 truck drivers in a Wisconsin town who had formed a union of their own. He denied their request and then launched into a tongue-lashing of Kennedy.

Hoffa, who said, is "the most dangerous man in the country today. He is responsible for passing the worst piece of labor legislation in the history of the United States."

The union leader referred to the Landrum-Griffin Labor Bill in his speech before about 300 persons at a luncheon.

Meanwhile, the senator's brother, Robert, former chief counsel for the Labor Relations Commission, said in Ford on L.A. Wire that Hoffa "has marked my brother for political extinction."

Robert said there was no question in the Hoffa world of money in the UAW. He said his brother in the April 8 Democratic presidential primary.

Weekend Count Is 7 Fatalities

Latest Traffic Death, in Monroe, Came Near Sunday Midnight

By The Associated Press

Seven persons died in Michigan traffic accidents over the weekend as against 14 a week ago.

Driving conditions in the state were hazardous from snow and ice Friday night and Saturday but pavements were mostly clear Sunday when there were two traffic deaths.

The Associated Press death count starts at 6 p.m. Friday and ends Sunday midnight.

The latest fatality occurred one half hour before midnight. Ernest W. Walker, 35, of Monroe was killed when his car went out of control on Telegraph road in Monroe and struck a utility pole. Police said he was attempting to pass a truck.

Donna A. Thomsen, 23, and Samuel S. Spencer, 25, both of Romeo, were killed Friday night when their car and a train collided in suburban Detroit.

Don E. Gould, 46, of Hudson, died Saturday when his car struck a bridge abutment near Ypsilanti. Rudy Nice, 17, of Clio, was killed Saturday when he fell off a tractor on a road near his home and was crushed.

Carl Walker, 47, of Detroit, was killed Sunday when an auto struck him as he changed a tire on his car in Farmington Township.

William J. Smith, 37, of Detroit, was killed Saturday when his car and a truck collided in Detroit.

Florida Still Shivering

Milder Weather Heads East

By United Press International

A warming trend moved eastward across the Midwest today in the wake of a cold wave, but no letup in freezing weather was forecast for Florida whose multi-million dollar citrus crop was in danger.

The mercury plunged to as low as 22 degrees above zero at Cross City, Fla., yesterday in the unseasonable cold wave that already has

The Weather

Forecast for the next 24 hours:

City	High	Low	Wind	Clouds
Pontiac	32	22	W 10-15	Partly Cloudy
Ann Arbor	30	20	W 10-15	Partly Cloudy
Flint	30	20	W 10-15	Partly Cloudy
Lansing	30	20	W 10-15	Partly Cloudy
Warren	30	20	W 10-15	Partly Cloudy
Detroit	30	20	W 10-15	Partly Cloudy
Grand Rapids	30	20	W 10-15	Partly Cloudy
Kalamazoo	30	20	W 10-15	Partly Cloudy
East Lansing	30	20	W 10-15	Partly Cloudy
Westland	30	20	W 10-15	Partly Cloudy
Dearborn	30	20	W 10-15	Partly Cloudy
Livonia	30	20	W 10-15	Partly Cloudy
Farmington Hills	30	20	W 10-15	Partly Cloudy
Westland	30	20	W 10-15	Partly Cloudy
Warren	30	20	W 10-15	Partly Cloudy
Detroit	30	20	W 10-15	Partly Cloudy
Grand Rapids	30	20	W 10-15	Partly Cloudy
Kalamazoo	30	20	W 10-15	Partly Cloudy
East Lansing	30	20	W 10-15	Partly Cloudy
Westland	30	20	W 10-15	Partly Cloudy
Dearborn	30	20	W 10-15	Partly Cloudy
Livonia	30	20	W 10-15	Partly Cloudy
Farmington Hills	30	20	W 10-15	Partly Cloudy
Westland	30	20	W 10-15	Partly Cloudy
Warren	30	20	W 10-15	Partly Cloudy
Detroit	30	20	W 10-15	Partly Cloudy
Grand Rapids	30	20	W 10-15	Partly Cloudy
Kalam				

Beginner Jimmys Film

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Humphrey is Invited
by Governor Williams
LANSING (AP)—Gov. William
has invited Sen. Hubert Humphrey
of Minnesota, Democratic presi-
dential hopeful, to a disarmament
conference at the University of
Michigan Jan. 29-31.
Williams said Humphrey was in-
vited because he is chairman of
the Senate Subcommittee on Dis-
armament.

People 60 to 80 APPLY FOR OLD LINE LEGAL RESERVE LIFE INSURANCE

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17231A, Kansas City, Missouri.

THE LADY AND THE GIANT By Clarence Budington Kelland

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THE STORY: Madam Cleo Jan-
way has been married to a rich
man, but her husband is dead.
The story is told in a series of
chapters, each beginning with
the name of a city.

Twenty-four guests could be
seated around Madam Janway's
dining table, and Louise and I
were included in the number.
The affair was to be in honor of
Horatio Dewitt, president of one
of Albany's largest banks. Another
out-of-town guest was Jehro Willis,
banker of Birmingham. Of course,
Mr. and Mrs. Watts were there.
Little parrots were at each
place — favors, I believe they
were called — a gift for every
guest. Which, I understood, is a
sawdust-covered wooden spinning
European manner.

I opened my pocket and found
a pair of gold cuff buttons set with
some sort of stone. If my gift was
a fair example, then the favors
must have cost Madam Janway
better than \$500.
"Why, Madam," I heard the
Albany banker exclaim, "Mr. Van-
derbilt himself could not be more
lavish."
She gave him her smile, "Tri-
fle," she said.
After the dinner was over, we
repaired to the parlor, and there
came little Jehro Willis nudged
me out. "Orrie Applegate, hasn't
yet!" he asked.
A RICH WOMAN
"That's my name, sir," I an-
swered. He was a crude man
without elegance, and I wondered
at his presence there.
"Her lawyer, ain't you?" he
asked.
"I act for her sometimes."
"Rich women, from what I
know."
"She doesn't," I said softly,
"to be in good circumstances."
"What's this about Dan? Drew?"
he asked in an oily whisper.
"I have no knowledge of Mr.
Drew, sir."
"And wouldn't let on if you
had," he said, nodding his bald
head. "Now listen," he said, "I
come over from Birmingham to
see if I couldn't pick up a mite
of business from her. Be an ad-
vantage to her to spread her cus-
tom around, hey?" His little,
greedy eyes pecked up at me.

"You're her lawyer. You got
influence. If you was to swing
things my way, I'd see ye didn't
lose by it." He twisted his head
to look into the small library which
Madam used as an office. "Hear
she's got a safe in there chock
full of stocks 'n' bonds."
"I cannot," I said grandly,
"discuss Madam's affairs with
anyone."
I walked away from him and
sought Louise, but again she was
the center of a group of men rid-
dled enough to know better. She was
quizzing it and had not so much
as a glance for me.
"You would have thought she
had been brought up to be a grand
society lady with all the airs and
gestures and coquetry. I wanted
to walk up behind her and say,
"Hey, there, your pa's just a salt
boiler like mine. Come down off
your high horse." But I didn't."
I went over and leaned against
the wall next the doorway that
gave into Madam's office, and
through the portieres I heard
talking.

Madam was there and a man
whose voice I did not recognize.
I did not mean to pay attention,
but words came to my ears spoken
in a shrill squeaky voice.
"The return address onto that
envelope," he said, "it'll be worth
money to me to know."
"Sir," said I righteously, "if
you'ven't three times my age
I'd take you by the collar and
throw you out of this house."
Later I saw him talking to Oscar,
the butler.
Sneakily he reached into his hip
pocket for his wallet and extracted
a yellow bill. He handed it to Oscar
who bent to whisper in Willis' ear.
(To Be Continued)

"The little fat fool from Birm-
ingham's wallowed in, book, line,
and snicker," he said, "But the
Albany one is a cat of a different
color."
"Shrewd and experienced,"
Madam said distinctly.
"Treason right," the voice said,
"they're the easiest. They think
they're so smart nobody'd dare
to put it over on 'em. I calcu-
late," he went on, "we better give
him the extra-special treatment."
Perhaps half an hour later the
doorbell sounded and I saw Oscar
scurrying to answer it. Oscar sud-
denly came back with a package
in his hand, and then he went to
see, a little silver tray in his hand
on which rested an envelope.
"Madam," he said woefully,
"the messenger said this was
urgent."
She took the envelope in her
slender fingers.
The envelope was sealed with
red wax, but she contrived to
tear it open. She uttered a little
exclamation, for it contained a
stock certificate.
From where I stood I could
see that it had to do with the
Erie Railroad, but her thumb
covered the spot where the num-
ber of shares it represented was
stamped.
"What a nuisance," she said.
"But I'll best put it in my safe."
She turned lightly and the en-
velope with its broken seals
dropped unnoted to the floor as
she walked away. Louise's father
saw it and stooped to pick it up.
"Gosh all hemlock!" he ex-
claimed. "Look at this!"
He held it up in his astonishment,
and Dewitt could see the name and
return address. The name was
Daniel Drew!

83 Made Homeless by W. Virginia Fire

NORTHFORK, W. Va. (AP)—A
Red Cross disaster representative
will fly into this coal mining area
of southern West Virginia today to
see what can be done for 83 per-
sons left homeless by a single fire.

The fire destroyed seven two-
story frame houses, each divided
into two units, at nearby Upland
Sunday. Seventy-five men, women
and children were at home but
only one child was hurt. All the
residents are Negroes.
Northfork Fire Chief Mike
Brown, who fought the fire with
only 13 volunteers, said he be-
lieved it started in an overheated
stove.

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other loans to \$500
with 24 mos. to repay
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RECEIVE 2 WEEKS 4 WEEKS
\$15.00 \$25.25 \$35.50
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up to \$50. 20% per month between \$50 and
\$100, and 24% per month on any remainder.

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CALL: FE 2-0214
2255 S. Telegraph

Associates
CALL: FE 8-9641
Mich. Miracle Mile

French Bomb Date Set?
PARIS (UPI)—France's first
atomic bomb test will take place
in the Sahara around Feb. 15,
diplomatic sources predicted yester-
day. They added, however, that
final decision on the date would
depend on weather conditions.

Locomotive Repair Shop Fire May Cost Million

WICHITA, Kan. (AP)—Fire de-
stroyed the diesel repair shop of the
Missouri Pacific Railroad Sun-
day night.
Trainmaster M. G. Jackson said
damages would exceed one million
dollars. In addition to the frame-
roundhouse, the fire destroyed
three diesel locomotives valued at
\$200,000 each and a wrecker crane
valued at \$250,000.

Does BLADDER IRRITATION MAKE YOU NERVOUS?

Thousands of men suffer from bladder irritation. These men are nervous, irritable, and have trouble sleeping. They are often in pain, and their lives are a misery. They are often in pain, and their lives are a misery. They are often in pain, and their lives are a misery.

Wailes
So young looking!
Wash 'n' Wear
Spring Print
Cottons
just
\$3.99
Pretty, fresh prints that make you look as young as you feel on a bright Spring day! Choose a round-neck style with inverted darts in the bodice to slim your waist, inverted pleats for a flat hip effect, or a V-neck style with two unpressed pleats. Both wash 'n' wear, sizes 12-20 and 14½-24½. Several color combinations. Such a tiny price!

Use a Wailes' Flexible CCC Charge!

Phone FE 4-2517 or Mail Your Order—
Wailes' Daytime Dresses ... Third Floor



One phone call brings the family together

These four people in different parts of the country can talk together during a single phone call. It's a Conference Call.
All you do to make a Conference Call is tell the long distance operator the names and numbers of the people who are going to talk together, and the time

you want to call. She does all the rest, and notifies you when the call is ready. To make a birthday or an anniversary a memorable occasion, why not arrange for a Conference Call? For more information about these low-cost calls, just pick up your phone and ask your long distance operator.

MICHIGAN BELL TELEPHONE COMPANY

NOW \$14.22 LESS THAN LAST YEAR

FORD FAIRLANE 500

Pay less — get MORE with the beautiful Fairlane 500 — priced \$142 less than last year!

Here's some of the "MORE" you'll be getting. More built-for-people comfort! Much more shoulder, leg, and hip room! Easier entry through wider-than-ever doors! And windshield posts sweep forward out of the way. There's more seating comfort! Deep foam padding goes all across those comfort-high seats.

Far more economy, too! Thrill to Thunderbird power on regular gas. Go 4,000 miles between oil changes. Save with an aluminum muffler that normally gives twice the life of ordinary mufflers. See the beautiful way to save at your Ford Dealer's today!

FORD DIVISION, Ford Motor Company.



SEE FORD'S OTHER ECONOMY TOWN, THE NEW FORD FALCON, AT YOUR FORD DEALER'S BLESSED EVENT FOR BUDGETS!

FORD — The Finest Parts of a Lifetime FALCON — The New-style Ford THUNDERBIRD — The World's Most Wanted Car

SEE YOUR LOCAL AUTHORIZED FORD DEALER

Wailes
Spring enchantment ...
this jeweled button
Cupion® 'n' Cotton
Shirtwaist
\$14.98
NAVY
AQUA
GREY
Spring enchantment for you in slub weave Bemberg Cupion rayon and cotton. Touched with tiny "jewels" on the waist and sleeve buttons. The flattering full skirt flows from a self-belt, inverted pleats slim the hips. Sizes 12 to 20 and 14½ to 22½; choose this smart shirtwaist in three lovely colors.

Wailes' Inexpensive Dresses ... Third Floor

THE PONTIAC PRESS

4 West Huron Street
MONDAY, JANUARY 25, 1960
Pontiac, Michigan
Owned and Published Locally by The Pontiac Press Company
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JOHN J. TAYLOR
Secretary and Editor
JOHN J. TAYLOR
Advertising Manager
JOHN J. TAYLOR
Local Advertising Manager
JOHN J. TAYLOR
Circulation Manager
JOHN J. TAYLOR
Managing Editor
JOHN J. TAYLOR
Circulation Manager
JOHN J. TAYLOR
Managing Editor
JOHN J. TAYLOR
Circulation Manager

Crackdown on Crooks Another Step Forward

Treating known mobsters as such is a great protection to the rest of society. In ordering stiff prison terms recently to the members of the Apalachin gangland convention, U. S. District Judge IRVING R. KAUFFMAN did exactly the right thing.

They all succeeded in hiding behind a cloak of secrecy and would not give out information on their underworld activities. When any group or individual that shows a propensity for a career of crime is unwilling to cooperate with the law, then it is up to authorities to use any means possible.

In this case, in order to get a conviction it was successfully proven that they were all a member of a conspiracy of silence to obstruct justice. All these men were well established in careers of crime.

Since their past records established their true character, it was advisable to get a conviction even if it meant picking on a technicality.

True, the case was without precedent, but so were the criminals involved. This crackdown on organized crime is another step in the right direction.

Broomfield Proposes Page Merit System

A proposal to put Senate, House and Supreme Court page selections on a merit basis rather than the spoils system on which it now operates, has been advanced by our Congressman, WILLIAM S. BROOMFIELD.

While the suggestion is not new, it has been given added emphasis by last year's mixup over the appointment to a House page post of JAMES AVERY JOHNSON Jr., 15, of Chicago by Rep. O'HARA (D-Ill.). When JOHNSON, a Negro, arrived in Washington he found there was no vacancy. Five sympathetic representatives arranged to have him serve as their messenger pending a vacancy. He attends the Capitol Page school where he is an honor student.

Since then two white boys from the Chicago area have been put on the Chicago area, appointees of Rep. KUCZYNSKI and Rep. O'BRIEN both of Illinois Democrats. No vacancy has occurred for JOHNSON. There are 50 pages in the House, 26 in the Senate and 6 in the Supreme Court. Two of the latter are Negroes but none has ever been appointed by the House or Senate.

The merit system is followed by most Congressmen in making appointments to West Point, Annapolis and the Air Force Academy. The Capitol page system, created by Congress, could be widely recognized as an honor prep school if entrance were put on a merit basis.

Jordan's Young King Urges Arab Reason

What appears to be the first breakthrough in the Arab stand on the Palestinian refugee question has been made by King HUSSEIN.

In an interview at the capital city of Amman, Jordan's young monarch accused Arab governments of "irresponsibility, ridiculous and even criminal misuse of refugees for selfish political purposes." He called on the Arab League for a unified, constructive approach.

Jordan is more aware of the problem than other Arab states because some 600,000 refugees, supported by

the United Nations, are within its borders. Many have been absorbed into its national life but Jordan is a poor land and even if the refugees were willing to settle there, the country could not support them.

Israel has already absorbed thousands of Jewish refugees from Arab lands and a real solution lies in the willingness of Arab nations to admit some Arab refugees with Israel repatriating her share and compensating the others who fled that country.

It's probably too much to expect that the United Arab Republic will listen to the voice of reason. King HUSSEIN will be vilified for his courageous statement. But his country can not be accused of being pro-Israel. Jordan was the only Arab nation to put up an effective army against Israel prior to 1948.

The Man About Town

We Are Favored The Rest of Michigan Is Experiencing Rich Winter

Pontiac: Where you can always hear of worse weather somewhere else.

The Pontiac area is the most fortunate in Michigan in the matter of snow and low temperatures, so far this winter. We now have enough snow to give the proper coverage to wheat and other crops that go through the winter, and our mercury readings have been away above the state average.

But in other parts of our state the snow has become a nuisance and sub-zero readings of the thermometer have been common. A letter from

Eugene Whiteley of Marquette says the access to many homes is through tunnels. From Ludington a card comes from Mrs. Harrison Overstreet stating that a snowfall of 18 inches in one day has paralyzed business.

Writing from Gaylord, Oscar Anderson says the snow is so deep the deer are bogged down.

And from the Lake Michigan city of South Haven,

Mrs. Roy Smith sends word that it is "one of the worst winters ever," and they always have bad winters over there.

After recently quite successfully negotiating his 85th birthday,

Walter Smith writes me that while he has no immediate intention of enlisting in the Navy, he is again starting out to see the world.

President of the Pontiac Audubon Club, Alton B. Madden wonders about a similar organization which functioned here 50 years ago. Its prime mover was the late

Dr. John F. Spring, who devoted much of his time to bird work. If you can be of any assistance to Mr. Madden, phone him evenings at FE 4-0212.

A sudden thaw will render the ice on our lakes unsafe for skaters. Help us write final on our drowning casualties for this winter.

Oakland County's latest new factory is the

Industrial Die & Pattern Company, moving from Ponton to a plant near Holly.

"They're biting good," reports that confirmed ice fisherman,

Randy Briscoe, who has tried his luck on a number of the lakes in the Pontiac vicinity, and he always gets a good catch.

Executive Secretary of the Oakland County Tuberculosis Association,

A. R. Musson, states that the receipts from their stamp sale are running ahead of last year. At this date \$50,933 has been received, as compared with \$56,288 on the corresponding 1959 date.

Verbal Orchids to

The Milford Times, Oakland County's oldest weekly newspaper, entering its 90th year of publication.

Norman Jonesboro of Kregg Harbor, 84th birthday.

Eben Thorsau of Drayton Plains, 85th birthday.

Mrs. Eliza Hansford of Watford, 82nd birthday.

Mr. and Mrs. Milton Perceval of Ponton, golden wedding.



Come Now, She's Not That Bad

David Lawrence Says:

Dems Inviting Attack by Russians

WASHINGTON—The greatest danger America faces today is from its own politicians. They are trying to win votes while telling the Russians that America is weak in defense. Fears that this might lead the Communists to discontinue their policy of miscalculation and take chances are expressed by the highest military officers of the United States.

To make a political issue of the nation's defenses is risky business. Yet several of the Democrats who are seeking the presidential nomination are regularly knocking their own country's defense position. They are doing so notwithstanding repeated statements from the military chiefs that the United States has an overall striking power superior to that of the Soviets.

Perhaps the most severe criticism of the tendency to downgrade America's military position for the sake of politics has come from the highest military officer in our government — General Nathan F. Twining, chairman of the joint chiefs of staff.

He isn't, of course, running for any political office. He merely represents the composite judgment of the Army, the Navy and the Air Force. He has just said in testimony before a House defense appropriations subcommittee: "General Twining: 'The plain and unadulterated truth of the matter is that the moral, military, physical and economic strengths of our people and of our allies have been adequate to resist and deter Communist aggression. I am confident that this will continue to be the case.'

"Representative Mahon of Texas, Democrat (chairman of the subcommittee): Now it is important to me that in this presentation by Secretary Gates and General Twining, you have had in mind some of the critical things which have been said with respect to the capability of the United States and the Department of Defense. You have had us asked, I think, various questions in the press and statements made by various political and non-political figures.

"I think we are all interested in one thing, and that is facing up to the truth and to the facts of life from the standpoint of national defense.

"General Twining, you spoke very feelingly about our defense capabilities. While you have not said so, I had the feeling as you spoke—and most of your discussion was off the record—that probably you feared that the United States was being sold short in the eyes of the American people and in the eyes of the world with respect to our military prowess. What is your feeling about that?"

"General Twining: We are in a

The Country Parson



"I'm opposed to any education which will give our children knowledge without morals to help them use it."

position now, as you say, when we can annihilate each other. We must not let that ever happen. . . . "We have great strength, we are a powerful country, and I do not think we should downgrade our capabilities as a nation to the Russians. That is what gives me cause for concern—this downgrading of our capability. It looks like we are going to get licked every day. I am afraid that the public will become frightened some day. It sometimes appears to me that there is an element in the country that thinks, 'Gentlemen, we'd rather be Red than be dead.' It is a serious thing.

"My point is, let us not downgrade our capability at a time when we are entering upon negotiations which may lead to peace and disarmament. We want to deal from strength. We have terrific strength in the military and in our country.

Dr. William Brady Says:

'Excessive' Key Word in Answer to Skeptic

"In a recent column, you mention

constituent of the coronary arteries causing coronary insufficiency by excessive coffee. . . . Later in the same article you say that the active principle of coffee, caffeine, DILATES the coronary arteries and so increases the supply of blood and oxygen to the heart muscle.

Come, come, now, Doctor, which is it? Does coffee (caffeine) constrict or does it dilate the coronary arteries? What medical school do you attend, if not 'D.D.S.'?"

In the first instance I said excessive use of coffee constricts the coronary arteries. In the second instance I said — well, now, let's dig up the copy and see.

I hope I can talk my way out of this. May I try?

The title of the article was Keep Your Shirt On. The first paragraph mentioned "some factors which contribute to coronary insufficiency in some circumstances—dig- itals, excessive use of coffee, excessive smoking."

The third paragraph was this: "Sedentary adults may take coffee in moderation, two or three cups daily, but never with in 3 or 4 hours of bedtime.

Adults who work or play hard (with their muscles) may take two or three cups of coffee daily with benefit to health and spirit. People who have lost some of their muscles are likely to be sure they don't take coffee.

In any case it is well to remember this about coffee: The active principle or alkaloid in coffee that stimulates the cerebrum, the heart and the kidneys is caffeine, and caffeine DILATES the coronary arteries and so increases the supply of blood and oxygen to the heart muscle."

I still say that the moderate use of coffee by adults — two or three cups a day — DILATES the coronary arteries and is therefore good for one with coronary insufficiency. But the excessive use of coffee — more than three cups a day — constricts the coronary arteries and is therefore bad for

you are deeply disturbed by the possibility that we might convince the opponents that we do not have the fighting strength which you feel we have.

"General Twining: That is right. If he thinks we are not confident of our national ability he may assume that there is an open gap for him. Similarly, we should not build up in our own people this lack of confidence in our national capability."

It seems incredible that politicians should think the voters could be convinced that General Dwight D. Eisenhower has not done his utmost to see that the United States possesses adequate military power to deter an enemy.

THOUGHTS FOR TODAY

And every man that hath this hope in him purifieth himself, even as he is pure. — I John 3:3.

Only a heat without a stain knows perfect ease. — Goethe.

anyone, particularly one with heart trouble.

Repetitive, not more than five times a day, drinking pertaining to personal health and hygiene, and supervised by Dr. William Brady, is a safe and effective method of keeping the heart healthy.

The Pontiac Press, Pontiac, Michigan (Copyright 1960)

Dr. Glenn Frank said a good teacher should be a star salesman of ideas. But many colleges now worship research men and give them preference over superb classroom teachers like Lawrence. That is a serious mistake and helps explain why Morpheus invades so many modern classrooms. Send for the text below.

By GEORGE W. CRANE

CASE D-461: Lawrence G., aged 35, is a superlative classroom teacher.

"But Dr. Crane," his wife formerly remarked,

"he doesn't get proper recognition from the college authorities."

"For they stress 'research' and 'published articles' and 'superiority' in handling students in the lecture room."

"Lawrence has his Ph.D. and concentrates primarily on helping his pupils become outstanding at his field of science."

"He is what you often describe as a star salesman of ideas. The students like him and his classes are always full."

"But the administration rates him low just because he doesn't work with white rats or guinea pigs and publish more articles. Isn't superb teaching the primary attribute of a professor?"

FALSE NOTIONS

Yes, Lawrence's wife has the right idea, but, alas, too many of our colleges and universities are out-of-date as regards the primary purpose of teaching.

Voice of the People

Police Situation Continues to Bring Readers' Letters

I want to thank your paper for its fine editorial Jan. 16. I don't quite agree about the reinstatement starting the feeding all over-it never stopped. Things are worse now than they've ever been under this Eastman fellow.

It all started with eight policemen who thought they were bigger than their boss. Citizens have a right to know who they are and where they came from.

What city has a police force without a captain or chief at the head? We need a police chief, not a safety director. Those same few men suggested him, and now they've run to a judge to force their hand again, as they did with Willman and the Commission when they threatened to go to Phoenix unless Straley was fired. Why have the Manager and Commission let Eastman dictate to them? Give that \$12,000 back to the City for something more useful than he's been.

Disgruntled Taxpayer

I congratulate The Press on the fine editorial Jan. 16. In principle it explains my sentiments and those of practically everyone with whom I've discussed the matter.

It's apparent the City Manager and Commission are reluctant to take the initial step in solving the problem. The editorial's excellent suggestion of eliminating the position of safety director should be given priority and immediate action should be taken to accomplish this.

We have two opposing factions in the department. We'll always have differences of opinions and the right to express those differences is what makes our country great, as long as those differences aren't in violation of moral and civil laws. But I question Eastman's compliance with the court order. It appears he hasn't gone out of his way to reconcile differences.

It's time we had some action and I can think of no better way for Willman and the Commission to show good faith and restore dignity to City government than by following the editorial's suggestion.

224 Whittemore St.
J. C. Congrove

The best thing for the people and the police force is to get rid of both Eastman and Straley and name one of the policemen. We have good men on the force who know more than both these two together. Unless we do that, we can't expect any harmony in the department. I hope the City Manager can see things.

To Whittenton
J. Kellner

Northern Students Want Own Ice Rink

We Northern students are proud of our school, but we'd like an ice skating rink on our own school grounds for winter recreation. Acres of land go to waste in winter. Why not flood a section of it for recreation and good fun for the City's future citizens?

We've been constantly warned against skating on lakes, so we'd like a safe place to skate. Central students have a rink and we want one, too.

Northern is an ideal spot, because there is a lot of parking space and the school has plenty of equipment to keep the ice swept.

Northern Students
Hugh Hunsitt

Case Records of a Psychologist: Good Teachers Need Salesmanship

It is definitely NOT research. Indeed, we now have so many top-notch industrial labs that the research men at E.I. Lilly or Pont, U. S. Steel, General Motors, etc., can do more advanced college laboratory scientific.

Furthermore, a good research man is often a lousy orator. For the difference between research and public speaking is a matter of degree. The difference between the credit man and the salesman in modern business firms.

A credit man is usually an extrovert and a stickler for details.

The salesman, however, is more extroverted. He watches his audience and knows how to talk in an interesting, dramatic fashion. He is a superb persuader.

He can take a "cold" prospect and within 30 minutes have that man or woman so enthusiastic, the prospect eagerly signs on the dotted line.

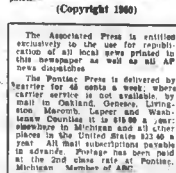
And that is the type of professor we should have in the classroom!

We need star salesmen of education to take apathetic students and soon create in them a missionary zeal for Psychology or Chemistry or English or Latin or Math or Music, etc.

HOUSECLEANING IN EDUCATION

A housecleaning is long overdue in education. The definition of a perfect college was "Mark Hopkins on one end of a pole and the student on the other."

You younger readers may not remember Mark Hopkins, but he was a dynamic college head who maintained student enthusiasm. Just like Lawrence is today's case. Please notice that THE PRINCE in that definition said Mark Hopkins should spend time in labs with white rats or guinea pigs.



Service Calls
Jump in 1959.
Says Auto Club

Club of Michigan estimates 4,600,000 autos required emergency service in Michigan in 1959.

That was about 300,000 more than in 1958.

Blamed were "can't starts," flat tires, stuck, out of gas, etc.

The club arrived at the figure by projecting the number of calls received from members to the over-all automobile owning community.

UP Town Seeks Doctor,
Promises Good Income

SEE TOWN UP — This town of 813 persons in Michigan's Upper Peninsula wants a doctor.

Mayor Maurice Alsworth guarantees a salary from \$14,000 to \$18,000 a year.

That's low much the income people pay to call in the nearest doctor at Sault Ste. Marie, 20 miles away.

Need Ordinance
to Keep Rebates

Full-Time Enforcement
Now Is Necessary for
Liquor Payments

LANSING (AP) — Townships worried about losing liquor license fees rebates under a new law designed to stiffen enforcement should adopt a proposed model ordinance, a state official said.

The new law, scheduled to take effect March 15, allows only municipalities with full-time police or ordinance enforcement departments to share in license fees.

Eighty-five per cent of fees collected are returned to cities, villages and townships. Last year, fees totaled \$3,200,000.

Many smaller townships face loss of a substantial portion of their law enforcement budgets unless they comply with the new law.

George J. Burke Jr., business manager of the State Liquor Control Commission, said the commission had approved the form of a proposed township ordinance to establish a liquor control enforcement department. It would require the township to hire at least one constable or deputy sheriff to be available at all times for enforcement and investigation.

Burke said townships likely will not feel the impact of the law until the new licensing period starts May 1.

REVIEW CLASSES
AVAILABLE

Day and Evening School.

Quality for that new job or promotion by improvement and better preparation in business skills, office machines, and accounting. The demand for well-trained business personnel far exceeds the supply.

The Business Institute
of Pontiac

7 W. Lawrence FE 2-3551

Every dollar-saving Olds Dynamic 88

brings you Rocket 'go' on lower-cost, regular gas!

The secret to savings is standard equipment on every Olds Dynamic 88 for '60—the all-new REGULAR ROCKET Engine! It's teamed with an Expressway Rear Axle to deliver more miles per dollar... and lower engine speeds for least engine wear. Best of all it's a Rocket... with all the alert performance you expect in an Olds! It's handsomely rich in style and original appointments... generous in quiet and deep riding comfort. You're invited to visit your dealer and see why Oldsmobile for '60 will bring you the satisfaction you want in your new car.



Oldsmobile's new 880000 Rocket Engine gives you Rocket "Go" on regular gas. You save about a dollar a tankful. More besides... this engine is equipped with Econ-O-Way Carburetor and Two-Stage Automatic Choke to give you more miles per dollar... more pleasure per mile.

'60
OLDS

THERE'S NOTHING LIKE A NEW CAR... MAKE YOUR A ROCKET ENGINE OLD!

SEE YOUR LOCAL AUTHORIZED OLDSMOBILE QUALITY DEALER!

JEROME MOTOR SALES CO., 280 South Saginaw, Pontiac, Mich.

SEE THE DENNIS O'KEEFE SHOW • EVERY WEEK ON CBS-TV... HEAR LOWELL THOMAS AND THE NEWS • MONDAY THRU FRIDAY ON CBS RADIO.

Andrews Sisters Sued
for \$230,424 in Taxes

LOS ANGELES (AP) — Uncle Sam has sued the singing Andrews sisters for \$230,424.22 in back taxes.

U.S. Atty. Laughlin Waters said the taxes are due for the years 1949 through 1953 from Patricia, Laverne and Maxene Andrews.

Who Was Foxy?

YORK, England (UPI) — Just as members of the Redcliffe hunt were cornering a fox, they found another fox had been chasing them. In the confusion both foxes got away.

be smart-look smart

"You wouldn't believe it—I've had it cleaned 'umpteenth times, and it still looks like new!"

the choice of Pontiac
FOX
DRY CLEANERS

COMPLETE SHIRT SERVICE
719 W. Huron FE 4-1536
Quality Cleaning Since 1929

be smart-look smart

EXPRESS YOUR OPINIONS ABOUT THE ISSUES FACING YOUR SCHOOLS

COMPLETE OPINIONAIRE and RETURN TO...

Your Local
School Office

OR

Mail to: DR. LOWELL R. EKLUND
Chairman Planning Committee, or
Michigan State University Oakland

A. EDUCATIONAL PROGRAMS IN MICHIGAN

1. School Districts should be organized so that every child in Michigan will live in a district operating a kindergarten through twelve grade educational program.

— Agree — Disagree — No Opinion

2. Every child in the state should be provided a comprehensive educational program, from kindergarten, through grade twelve, according to the level of his ability.

— Agree — Disagree — No Opinion

3. The children of today must have an opportunity for a broader pre-vocational and academic program than has normally been provided in the past.

— Agree — Disagree — No Opinion

4. The Superintendent of Public Instruction should determine the basic educational program for all school districts in grades kindergarten through twelve.

— Agree — Disagree — No Opinion

5. Each local school district should have the sole responsibility for determining its program.

— Agree — Disagree — No Opinion

6. The Superintendent of Public Instruction should provide consultative help to local school districts and should supply a suggested outline of a comprehensive educational program for grades kindergarten through twelve.

— Agree — Disagree — No Opinion

7. The local boards of education should take leadership in identifying and providing needed educational services for adults.

— Agree — Disagree — No Opinion

B. THE TEACHING STAFF IN MICHIGAN

1. Every teacher in grades kindergarten through twelve in Michigan should be a graduate of a four-year institution of higher education, and hold a teacher's certificate.

— Agree — Disagree — No Opinion

2. Local boards of education should continue to determine the responsibilities of teachers employed by their school district.

— Agree — Disagree — No Opinion

3. The state legislature should set the minimum salary for all teachers in the state.

— Agree — Disagree — No Opinion

C. FINANCING PUBLIC EDUCATION IN MICHIGAN

1. Public school education funds should increase to keep pace with rising enrollments.

— Agree — Disagree — No Opinion

2. Funds should be provided to finance a comprehensive educational program for all children in the state.

— Agree — Disagree — No Opinion

3. If additional funds are needed for education, they should come largely from:

- A. Local Sources
- B. State Sources
- C. Federal Sources
- D. Combination of A and B
- E. Combination of A and C
- F. Combination of B and C
- G. Combination of A, B, and C
- H. None of these

D. HIGHER EDUCATION IN MICHIGAN

1. Every high school graduate in Michigan should be provided an opportunity for some kind of post-high school education.

— Agree — Disagree — No Opinion

2. The state should encourage more rapid organization of community colleges by providing a greater portion of the operating cost.

— Agree — Disagree — No Opinion

3. Only those high school graduates in Michigan who meet admission qualifications of the respective colleges and universities should be provided an opportunity for continued education in four-year, tax-supported institutions of higher education.

— Agree — Disagree — No Opinion

4. Student loans from state tax sources should be available for college students who qualify according to standards set by a representative state committee.

— Agree — Disagree — No Opinion

5. The state should provide scholarships for students who qualify, according to standards set by a representative state committee.

— Agree — Disagree — No Opinion

NAME OF SCHOOL OR ORGANIZATION CITY AND COUNTY

PLEASE INDICATE YOUR RELATIONSHIP TO THE SCHOOL

Interested Citizen Parent (Children in Parochial School) School Administrator
Parent (Children in School) Teacher School Board Member

SPONSORED BY — THE MICHIGAN CONGRESS OF PARENTS AND TEACHERS, THE MICHIGAN ASSOCIATION OF SCHOOL BOARDS AND MSUO.

OAKLAND COUNTY CONFERENCE
for the STUDY of MICHIGAN SCHOOLS
MICHIGAN STATE UNIVERSITY OAKLAND
FEBRUARY 6th 8:45 A.M. to 3:00 P.M.

Last year nearly 250,000 citizens of Michigan expressed their feelings concerning vital school issues. Because of the enthusiastic response the major educational organizations of Michigan are continuing the opportunity for YOU to become involved.

We urge you to complete the opinionaire and to return it to your local school authorities. In this way delegates from your district will better understand the opinions of citizens within their districts.

We are sure that you share with us the conviction that democracy functions best when citizens are well informed with important facts and information.

Sincerely,
The Planning Committee

P. S. If you are not a member of a school-related organization, please feel free to attend the conference and express your views.

Conference Registration for Oakland County
MSUO, FEBRUARY 1, Noon

NAME PHONE
ADDRESS CITY COUNTY
ORGANIZATION REPRESENTED (If Any)

I am enclosing a check or money order (\$3.00) for registration and luncheon.

RETURN NO LATER THAN FEBRUARY 1 TO
Dr. Lowell R. Eklund, Chairman
Conference Planning Committee
Michigan State University Oakland

Viernes Dance Group Observes Charter Night

Charter Night was observed by the Viernes Dance Club Friday evening at its second dance of the present season. The event at Elks Temple honored charter members who are still active with the club.

They are Dr. and Mrs. LeRoy Hill, Dr. and Mrs. F.

Milton Hathaway, Mr. and Mrs. Aaron Fox, Mr. and Mrs. Harry Kimmins, Mr. and Mrs. Harold Hackett and Mr. and Mrs. Robert Wilkinson. Honorary membership was conferred upon the club.

Chairmen of the dance were

Mr. and Mrs. Gordon McLeod, assisted by committee members Mr. and Mrs. Harold Cousins, Mr. and Mrs. Leo Donaldson and Mr. and Mrs. Lucius Howlett.

New members welcomed were Mr. and Mrs. Robert S. Kingsbury, Dr. and Mrs. Wil-

liam Janock, Dr. and Mrs. George Harkless, Mr. and Mrs. Rolle Smith, Mr. and Mrs. Farrell Roberts and Mr. and Mrs. Harold Lepisto.

Others were Mr. and Mrs. Harrison Hanson, Mr. and Mrs. Frederick Hanson, Mr. and Mrs. James Hursey, Mr. and Mrs. Don Raymond, Mr. and Mrs. C. Bud Shelton and Mr. and Mrs. Fred Fuller.

Tell Her to Call You 'Mom'

By EMILY POST

Dear Mrs. Post: My son, an only child, was married about seven months ago. Since I always wanted a daughter I am so very happy over this marriage and hold the deepest love for my daughter-in-law who is a very lovely person. However, I have one complaint and that is that my daughter-in-law calls me by my first name.

This hurts me very much. I would like to know how I can tactfully tell her that I do not like being called by my first name and ask her to call me "Mom" as my son does.

Answer: Explain to her how much you have always wanted a daughter and the pleasure it would give you to have her call you "Mom."

Dear Mrs. Post: Except for the groom's immediate family, his relatives and many of his friends will be strangers to my husband and me. When they arrive at the reception, how shall I greet them, and are they supposed to be introduced to everyone else?

Answer: Greet them as you would everyone else whom you are glad to see rather than as impersonal strangers. Since you must stand at the door receiving other people, the duty of looking after these people falls on your husband and perhaps also upon some members of your immediate family. It is not necessary that they be led around the room and introduced to everyone, but it is necessary to see that they are not left standing neglected and alone.

Dear Mrs. Post: What do you think of mothers who give showers for their own daughters? This has happened several times in our community and each time it strikes me anew as being in such bad taste that I am tempted to refuse. For a mother to have a bridal, or stork shower, for her own daughter is to me nothing but "glorified begging."

Answer: I agree with you. Showers should be given by friends and not by members of the immediate family.

Dance Set by Kateri

The Kateri Klub will sponsor an orchestra dance Tuesday at the Knights of Columbus hall, Saginaw and Parke streets, from 8:30 to 11:30 p.m. Joseph Dombrowski of Romeo is chairman. All single Catholic adults in the Pontiac area are invited.

The group plans a roller-skating party Saturday evening, with the meeting place to be the back parking lot of St. Michael School.

Reservations are still open for the ski weekend to Boyne Mountain. Bob Rehfus of Grandview street, Lake Orion, will give further details.



Dr. and Mrs. Lynn Allen Jr. of Argyle avenue exchange pleasantries while dancing at the Viernes Dance Club's Charter Night at Elks Temple. The club, which is in its 25th year, was holding the second dance of the season.



Leo Donaldson of Ferndale, at left, joins Mr. and Mrs. Harold Cousins of Bloomfield Hills as they fill out dance tags for Friday evening's event.

Oh, Yes! Say Nation's Retailers

Charge Accounts for Teen-Agers?

By GAY PAILEY
NEW YORK (UPI)—A growing number of the nation's retailers show supreme faith in our teen-agers—they encourage them to open charge accounts.

"And why not?" said A. L. Trotts, director of the Credit Management Division of the National Retail Merchants Assn. "We are living in a credit economy."

However, a national maga-

zine last March mailed a questionnaire on the subject to a representative group of stores in 48 states. Of the 264 stores which replied, 12 per cent offered credit to teens but had no specific program; another 20 per cent had a separate plan.

Plan names included "Teen Time," "JPA" (Junior Personal Account), "TAB" (Teen-Age Budget), "Keen Teen," and "16-21" Club.

The study also found that the median age for eligibility was between 14 and 15, with some stores permitting charges for 12-year-olds, and most setting the top limit at 20.

Most popular type of credit offered was the revolving, regular 30-day charge.

Many stores applied a dollar limit to the amount

charged, the median set at \$30.

Most stores reported teen-agers as honest as adults, with few bad debt losses.

Most stores considered the accounts successful.

The majority of stores require parental approval before opening the account, but most do not require parents to guarantee payment.

Parental reaction has been good to excellent.

The magazine said store comments included: "A wonderful good will builder."

Today's teen-ager is tomorrow's housewife and-or family head; schmaltzy but true.

"Losses ran rather high until we insisted on parents co-signing."

Trotts said, however, that stores now were getting away

from requiring parents to co-sign, because teenagers want to feel that they are adults enough to take responsibility for paying their debts out of allowances and/or earnings.

Stores do feel that parents should know a youngster has a charge.

The NRMA executive, father of two teen-age daughters who have charge accounts, said that girls mostly use the credit plans—"Boys seem less concerned."

He added that "women do most of the buying in this country today, and these teen-agers awfully soon are Mrs. Somebody. I believe government statistics show that 50 per cent of our female population marries in its teens."

Three Pages Today in Women's Section

Opposites Attract

Knock-Kneed Personality Worse Than Bad Gams

By ANNALE VAN BUREN

DEAR ABBY: Tell that man who thinks his bowed legs are ruining his life to forget about his legs.

DEVELOP his personality and find himself a nice knock-kneed girl. I married one and offer this for encouragement.

"My knees are bowed, and to this fact much bias is owed. And of our marriage, this I say, When we're together we spell O.K."

Sincerely yours
Happily Married

DEAR ABBY: I am 21 years old and accepted an engagement ring from a man of 26. I suppose this will sound crazy to you but here goes: I have a baby born out of wedlock

and I want a father for her as badly that I think I would marry anyone who loved her although I didn't love the man.

What I am trying to say, Abby, is that I do not love this man but am engaged to him. But he loves my baby and I'm afraid if I don't marry him I might never get another chance to marry someone who will accept my child.

I am nice looking and come from a nice family, but I know that not many men will marry an unwed mother.

The man I'm engaged to says he loves me, but I can't truthfully say that I love him. He is like a good friend or brother to me. Would I be foolish to pass him up under the circumstances?

NEEDING HELP
DEAR NEEDING: If you can't return his love—return his ring.

DEAR ABBY: My husband's sister always thought she was

too good for me. During the six years I have been married to her brother, she never once had us to her place for a meal. She has been here for so many meals I can't count them.

Finally, her husband won a turkey in a raffle, so she got big-hearted and invited us for supper.

I told my husband I didn't feel like going. If they had to win a turkey before they invited us. He says we should go no matter where they got the turkey. Should I go?

NOT GOOD ENOUGH
DEAR N.G.E.: Even though your sister-in-law appears to be for the birds, unless you want more feathers to fly, go.

Have you read Abby's new best-selling book, "DEAR TEEN-AGER"?

A pound of small pork sausage links usually yields about 15.

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EVERGLAZE SATIN!
ARNEL AND
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AND
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88^c a yard

They are machine washable, crease resistant, pre-shrunk. They're dazzling new spring colors, cotton, rayon, blend. Fine for spring fashions. Also the new couturier and nylon chiffon prints in striking spring colors, hand washable and they need little or no ironing.

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10:00 A.M. to 9:00 P.M.

Penney's—Downtown
Open Monday and Friday 9:30 A.M. to 9:00 P.M.
—All Other Weekdays 9:30 A.M. to 5:30 P.M.

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The Rt. Rev. Polyeuktos Finfinis, Greek Orthodox Bishop of Diocese VI, visited the St. George Greek Orthodox Church over the weekend. Evelyn Ryson offers the bishop coffee at a fellowship hour

held in his honor Saturday at Hellenic Hall. Left is the Rev. Iovano Poulos, and right, the Rev. John Kallimanis, Diocese VI covers Eastern Michigan, Ohio, Kentucky, Pennsylvania and Ontario.

Set Camp Fire Council

The Pontiac Council of Camp Fire Girls, a United Fund Agency, expects over 100 members and friends at Tuesday evening's annual council meeting at Madison Junior High School Cafeteria.

Highlight of the meeting at 7 will be an address by Graham K. Andrews, diagnostician for Pontiac Schools; his topic will be "Why Youth Groups?"

Election of officers, revision

of bylaws and a review of the highlights of last year are also on the agenda.

Refreshments will be served and movies will be shown to the children in the audience while the adults conduct the evening's business.

Plans for the evening were formulated by Theodore Wiesnema, president; Mrs. Paul Kern, board member; and Mrs. Donald Buck, executive director.

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Beta Mus See Cancer Film

The Beta Mu chapter of Eastern Sigma Alpha met recently at the Adah Shelby Library.

Mrs. John Peterson of the Michigan Cancer Foundation presented a cancer control film and Dr. Jack Kevorkian, Pontiac General Hospital pathologist, answered questions about the film.

Mrs. Bud Patton and Mrs. Joseph Mendoza, ways and means co-chairmen, reported on the Christmas fund-raising projects which netted \$175. These funds are set aside for the Oakland County Mentally Retarded Children, the sorority's philanthropic benefactor for the past three years.

Neighbor Club to Make Bibs

The Lotus Lake Friendly Neighbor Club was guest of Mrs. Ross Brown at her home on Lotus drive, Waterford, Thursday evening.

Project for the new year will be making bibs for children at Lapeer County Home.

Present were Mrs. Linton Herron, Mrs. Francis Hood, Mrs. Glen Hayden, Mrs. Huxley Group, Mrs. U. Dorn, Mrs. Theodore Redman, Mrs. Curt Persinger, Mrs. Herbert C. Atkinson, Mrs. George Gaylock and Rosetta Brown.

Chairman for Cards

Mrs. Robert Landry is chairman of the card party in St. Vincent De Paul parish hall, Jan. 30, from 8 p.m. to midnight.

Proceeds will be used for St. Frederick athletic fund. The donation of one dollar includes refreshments. Both door and table prizes have been provided.

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Circle Meets

The Deborah Circle of Oakland Park Methodist Church met with Mrs. John Lamont on Nelson street Wednesday evening.

Mrs. Lamont gave the program and Mrs. James Nichell read devotionals on the theme "The Year Ahead."

First prayer group in connection with the evangelistic series will be Feb. 3 at the home of Mrs. Walter Dempsey on Westbrook avenue.

Fashion Figure Club Gives Pins to Officers

New officers of the Fashion Figure Club who received their pins at Adah Shelby Library are Mrs. Charles Ruggles, incoming president; Mrs. George McMichael, vice president; Mrs. John Lutzkiw, secretary; Mrs. C. W. Crowley, treasurer; Mrs. Clarence Mahaffey, scales custodian; and Mrs. Hazel Sawyer, weight recorder.

Organized by Pontiac Parks and Recreation Department to help women with a weight problem, all but four of the 48 women present at Thursday's meeting, lost weight during the previous week.

Trophy-winner for the greatest weight loss was Mrs. Crowley, with Mrs. Marvin Leiseger, runner-up.

Honor Bride-Elect on Wenonah Drive

Novella Davies, bride-elect of Donald J. Duffy, was honored at a shower Thursday evening at the Wenonah drive home of Mrs. Cyril J. Strang, Mrs. Palmer J. Strang was cohostess.

Guests were Mrs. Lynn T. Davies, Mrs. May Duffy, Mrs. John Leachner, Mrs. Arnold F. Covert, Mrs. Wesley Crites, Mrs. E. A. Slik, Mrs. J. W. Krueger, Mrs. Paul Kinsley, Mrs. Roy Loebing, Mrs. Walter Morris and Mrs. Frank Read. Others were Mrs. Claude A. Coons, Mrs. L. D. Burt, Mrs. Andy Harper, Mrs. Dorothy Williams, Mrs. L. H. Keith, Mrs. D. Hansen, Mrs. Raymond Reeves and Mrs. Jack Hodge.

Parents of the engaged couple are John Davies of Berkley avenue and the late Mrs. Davies, and Mrs. May Duffy of Union Lake and the late Mr. Duffy.

Sylvanites See Film

The film, "Travel in Mexico and Central America," was shown to the New Sylvanites at the Thursday evening meeting with Mrs. Anthony Oeler on Garland Avenue.

Members were urged to donate blood at the blood bank at Roosevelt School, Feb. 1, from 2 to 3 and 6 to 8 p.m.

A program on "Beautifying the Woman" is planned for the Feb. 4 meeting at the Beverly road home of Mrs. Robert Hay.

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Maid'n Hold girdle zips easily. The magic finger panels give extra control where you need it. Panty or girdle in sizes ES, S-M-L \$10.95 XL also, 11.95

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Millions of persons who have been wearing glasses are now enjoying Better Vision and appearance through the Miracle of Contact Lenses. You, too, can start an exciting new life without the worry or bother of ordinary glasses.



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Reflected in Our Muscles

3 Exercises Ease Tension

By JOSEPHINE LOWMAN

It isn't so much the work we do or the things we do which make us tired, but the complexity of the demands upon us and the feeling of guilt which accompanies them.

This feeling of tension is reflected in residual tension in our muscles. This may linger on even when we do something about it.

There are exercises which are most relaxing and effective if you will do them. If you're feeling really tired after a busy day, you can find relief from fatigue with the following motions.

1. Sit on the floor. Bend both knees and place your heels on the floor, not too close to your hips. Grasp your knees with your hands. Bend your trunk forward and rest your head on your knees. Very, very slowly, raise your head and trunk until your back is straight. Lift your rib cage, arch your back slightly and lower your head backward. You should do this so slowly that you feel your spine straighten almost vertebra by vertebra. Hold onto the knees while you do this. Relax. Again bend the trunk forward and continue.

LIKE A CAT

2. Kneel on both knees and place your hands on the floor, shoulder width apart. Push up with the cen-

ter of your back like cats do. Do this very slowly. Slowly return to starting position. Continue.

3. This is always useful. Stand tall. Let your arms hang at your sides, completely relaxed, as you rotate your shoulders backward, making circles.

When thinking of the residual tension in your muscles, remember that those of the face are also affected.



This exercise is always useful. Let your arms hang at your sides, completely relaxed, as you rotate your shoulders backward, making circles.

When you feel tense and hurried and rushed, the muscles of the face tense and pull downward. It is a good beauty hint when I suggest that you ask yourself many times a day, "Are the muscles of my face tense?"

RELAX TONGUE

The real trick is to keep your tongue relaxed. I am not building a joke here!

I realize that this statement has possibilities because what I say might be interpreted as advising women not to talk so much.

Actually this is a very valuable thing to remember if you wish to have an upward in your facial contour rather than a downward pull, which makes lines and gives you a drooping appearance.

It is impossible to have a relaxed tongue and a tense face.

When your facial muscles are tense, you will find that your tongue is pushing against your front teeth or the top of your mouth. Try it!

Tomorrow: "Sorry, There's No Reason To Get Fat While Pregnant."

Hubby Should Have Chance to Be Alone

By RUTH MILLETT

For any wife who feels neglected because her husband's work keeps him away from home more than she likes, here is a little story with a moral to it.

In California a wife who thought she wanted all of her husband's time and attention persuaded him to give up his job so that he could devote all of his time to her.

Two years later their marriage had apparently suffered from too much togetherness and the wife was asking for a divorce.

The wife has been ordered to supply lodging and support for her unemployed husband for a period of time, presumably, to give him a chance to find a job and to again become self-supporting.

So if your husband's job keeps him away from home more than you like, don't fret too much. If you could have him all to your-

self day after day, you might not find that arrangement as blissful as you imagine.

"Togetherness" in big doses can get mighty tiresome, as many wives whose husbands are "between jobs" or retired are frank to admit.

For a man without a job that keeps him on his toes isn't easy to live with, as a rule. And for all their feeling neglected when they think they are alone too much, most wives like to know that they can count on a hus-



MRS. RICHARD D. ZIESECH

Mr. and Mrs. Earl Albert Saunders of Coudage road, Birmingham announce the marriage of their daughter Suzanne Kay to Murray P. Richard Dale Ziesch Jan. 18 in Commerce, John C. Welch, Justice of the Peace, read the ceremony. The bridegroom, son of Mr. and Mrs. William R. Ziesch of Valley Row, Bloomfield Hills, is stationed at Camp Pendleton, Calif. The bride attended Central Michigan University.

hand's being away from home a certain number of hours a day.

They can then get on with woman's work without having a man underfoot to make it more difficult.

And there's that awful possibility that a man who can be persuaded that his work isn't important will look to his wife to support him.

So, wives of hard-working men—you had better let well enough alone. There are worse things than too little of a husband, and one of them is seeing too much of him.

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(NEA) — Watch for a new terry knit which is both opaque and lightweight. It's knitted of a synthetic and has a soft texture.



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Winter Waves

by Rowena Wilson

An attractive appearance depends a great deal upon your crowning glory. Special effort should be made to keep your hair in good condition and make certain that your scalp is becoming. Naturally it should always be well-groomed. This calls for a good permanent as foundation.

A new wave will give your hair just enough body to make the most of your current hairstyle. Regardless of the texture of your hair, there is a wave available just for you.

Now is the right time for your winter wave. Let one of our expert staff give you a lovely, long-lasting wave. Make an early appointment with us. Rowena's Beauty Salon, 401 Dixie Highway, Drayton Plains, OR 3-2641, 12 S. Main, Clarkston, MA 4-1000, 1218 Baldwin, Pontiac, PE 3-3785.

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Fellowship Unit Meets at Church for Luncheon

The Colonial Group served the Woman's Fellowship luncheon Friday in the First Congregational Church. Mrs. L. C. Barnard gave the devotionals based on the theme "Letters to Young Churches" by E. B. Phillips. Mrs. Ray Medler led group singing.

Following the "Person to Person" pattern, Mrs. George Gabeau presented Mrs. A. L. Hulet who interviewed Mrs. Sydney Olson, president, Mrs. J. A. Rammes, Mrs. Frank Van Horn, Mrs. Byron Ardes, Mrs. Mac Whitfield, Mrs. Charles Hawn, Mrs. Fred Connor and Margaret Stewart on the duties of the fellowship chairman.

Mrs. Arthur Seiden made special lyrics using by Mrs. Ardes between interviews.

The president named these committee chairmen for 1960:

Mrs. J. A. Rammes, community service; Margaret Stewart, missionary; Mrs. Engel Groenbergh, music; Mrs. Oscar Lundbeck, publicity; Mrs. D. W. Edwards, stewardship; Mrs. Connor, spiritual life; Mrs. Wilbur Ott, historian; Mrs. Ardes, telephone.

Do you ever mash an avocado, season it with salt, pepper, lemon juice and minced onion? Nice to serve with crisp corn chips as a before-dinner snack.



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Will Stocks Hold Steady 'As Is'?

By SAM DAWSON
AP Business News Analyst
NEW YORK (AP)—The stock market has been turning a dead market in finally at or near 100, 3 and then taken a long

year of late to good business news. And if so, what was it that craters, Wall Street is. The talk was rise after stock wondering out loud if the bullpious had hit their peak, last market has been turning a dead market in finally at or near 100, 3 and then taken a long

stocks as a hedge against a further inflation that may never come. Others may have concluded that last year's price gains carried the price of many stocks to a level that discounts for some time in advance the corporations' ability to earn enough to make dividend payments yielding as much as bonds. With stock prices at record highs, the days of capital gains may be past for a while. Those who sought capital gains rather than income may have lost a lot of their interest. Some Wall Street observers

think another factor affecting this month's market could be a belief in some quarters that the big business boom now underway may run out of steam around the middle of the year, when all the shortages are made up and inventories rebuilt. This group follows the old theory that the stock market tends to forecast what business will be like six months from now rather than what it is like today. But then all of these theories may be wrong. January may just be a breather for the bull. He could come back strong.

Large manganese ore deposits have been found in Liberia.

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SOLID VINYL TILE 9x9 All First Quality 15¢	CERAMIC FLOOR TILE 2 1/4 Sq. Ft. to a Sheet Un glazed Random Pattern \$1.59	White Paint Inside—Outside \$1.69 Gal.
COUNTER TOPS MICA—VINYL 1/3 OFF	We Are Your Authorized SANDRAN DEALER If You Don't Buy Your Tile From Us, We Both Lose Money!	

The Associated Press price index of 60 stocks fell in 10 of the 15 trading days. A modest rally at the end of last week gave courage to the optimists who think the fall is leveling off, or may even be reversing itself. But the drop in the index for the month was eight points. The news has been mostly good, corporate earnings up and 1960 profit prospects even better, dividend payments increasing, industrial production rising, retail trade on the upswing. Why, then, have investors been keeping their money in the bank, or taking it out of the market by selling their stocks? Some caution that both the rise and the fall of the market in recent months has been largely selective—individual companies or industries getting the trader's attention rather than the stock list as a whole. But others point out some specific factors that might be affecting investors' judgments. Bond yields have risen so high they are more attractive as income than stock dividends. This particularly appeals to the big investors, like the pension funds, or educational and financial institutions. It also appeals to those who live on fixed incomes. President Eisenhower's plans for a balanced budget and his stressing of the need to stave off further inflation may have led some investors to lose interest in

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with a Tiny Tablet and a sip of water!

Controls nerves that control coughing due to colds and excessive smoking. Helps break up bronchial congestion—raises phlegm.

NEW YORK, N. Y. (Special A) available without prescription. The astonishing relief offered by DONDRIIL is made possible by a combination of three great medicines... a unique antispasmodic, a medically-proven decongestant and an exclusive antihistamine. DONDRIIL has twice the effectiveness of codeine, yet it is non-narcotic. Get DONDRIIL Anti-Cough Tablets. Money back if not satisfied. DONDRIIL is a trademark.

*** What is useless coughing?**
There are two kinds of cough:
1. Productive—the accustomed useful cough that clears the throat and bronchial tubes. DONDRIIL does not interfere with the useful cough.
2. Non-productive—the irritating, cough that makes the sufferer cough and serves no purpose. DONDRIIL stops useless coughing.



Will the children go to college? . . . Will the family always have the home they love? . . . Dare I seek new opportunities? Can we look forward to retirement?

One simple idea that has brought peace of mind to millions at the stroke of a pen

Today 6 out of every 7 fathers own life insurance. Through life insurance they can be sure of immediate protection against many of the uncertainties of life. And, because life insurance is flexible, they can fit its protection to their own particular family situation and way of life.

- What are the unique benefits of Life Insurance?
- At the stroke of a pen you can create an estate for your family which would take many, many years to acquire in any other way.
 - You can build an income which neither you nor your wife can outlive.
 - From your very first payment, you can make certain that specific needs, such as mortgage repayments and children's education, will be met.
 - You know in advance exactly how much money will be available at any given time, in case of an emergency.
 - Your insurance can be so arranged that you and your family are relieved of the burden and risks of money management.

Institute of Life Insurance
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Life insurance, in addition to providing for family security, plays an important role in our national growth. Savings, through life insurance, help provide the funds for new schools, new factories and the new jobs a growing America needs. The money saved and used in this way also helps in the continuing fight against inflation.

Life Insurance Is America's Most Widely Used Form Of Thrift

February Furniture Feature!

\$88

very specially priced



ALL foam lounge chair

It's big . . . it's roomy . . . it's new size comfort at a new low February price. Deep seated luxury as only foam cushioning can offer and handsomely covered in leather-like plastic, in your choice of rowhide and white. Loose foam pillowed back and seat adds extra durability . . . on easy rolling casters, too.

OPEN TONIGHT and FRIDAYS!

LEWIS
fine furniture

PARK BEHIND STORE—IT'S FREE

S. Saginaw St. at Orchard Lake Ave.

10% DOWN TERMS OF COURSE

Avon Residents Fight to Save Trees Periled by Road Plans

AVON TOWNSHIP — Some 83 residents living along John R. Road at the entrance to Bloomer State Park have initiated a fight to save 126 stately trees in front of their homes. They also are protesting proposed installation of more drainage ditches on the road.

The home owners were prohibited to act after County Road Commission workers cut down two large oaks at the corner of John R. and Hamlin roads early last year.

They learned that tree removal was the first step in the road commission's plan to widen and blacktop John R. and at the same time install more drainage for water removal.

The families who lived nearby complained and work was halted pending a meeting of the group.

One of the main points also at issue, the residents said, was that even the existing ditches do not provide adequate drainage. Some already have water standing, and "we don't want any more," they protested.

"The Road Commission has refused to do anything about the Honeywell Drain, halfway between Hamlin and Bloomer State," said Mrs. Rudolph Schmidt of 1471 John R. Rd.

"It looks like the road and drain commission aren't working together to save the trees and water situation. We have high water here already, and more ditches would only aggravate the problem," the irate citizens complain.

AGAINST DITCHES — "We don't mind the widening and blacktopping, but we're definitely against the ditches where there are none now," they added. On the subject of the trees, the home owners are equally upset. They say the present shoulder is "wide enough" that the doomed trees, some of them at least 75 years old, are not in the way of the widening program.

They emphasize that if the trees were too close to the road, they could understand the safety hazard involved.

The residents say they all own property at the gateway to the park and want to keep the road "beautiful."

"Everyone comments on the beauty of the trees," they delicately cut them down?" they ask.

Present at a meeting Friday night of the John R. residents were Avon Township Supervisor Cyril E. Miller and Rex Bebout, township attorney. They explained to the explain why the road, paved in 1928, was slated for renovation.

Miller said the road commission had found the concrete was breaking up due to water standing under the road. He showed a map of the project.

A six-man committee then was formed to meet with the road commissioners as soon as possible.

Former City Residents Burned Out in Alpena

Former Pontiac residents Bernard and Beverly Ewald and their three children were burned out of their home in Alpena Saturday night, apparently because of defective wiring.

Bernard and family were on the way to visit friends when a visitor of the family discovered the fire. No one was injured.

According to Mrs. Ewald's mother, Mrs. Walter H. Jackson, of 118 Cherrywood Dr., her daughter and son-in-law had partial insurance on their home. They are currently staying with neighbors in Alpena.

By BERNARD BRUNYER United Press International

WASHINGTON — Americans are spending more money on food than ever before. But the flood tide of dollars rolling into food markets is not solving the nation's farm problem.

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In 1929, for instance, one hour's work by an average American factory worker could buy 8 loaves of bread, or 6.7

No Primary Vote Needed in Rochester

ROCHESTER — There will be no primary election in Rochester Feb. 15 because only seven men, four of them the incumbents, filed nominating petitions for the four vacancies on the Village Council by the noon deadline Saturday.

More than eight candidates were needed to necessitate a primary, according to Village Manager Paul York.

The incumbents who filed for reelection were Sidney Q. Collins, John Dahlmann, Stowell Collins and William C. Chapman.

Others who filed nominating petitions were Don G. Plafie of 148 W. 1st St. and J. Edgar of 133 Woodward St.

Voters will cast their ballots for village councilmen in the spring election March 14.

Deer Lands on Car Seat; Dies Instantly

ST. JOHNS — The Lyfe Freese family got a deer yesterday. The large deer, trying to jump over the Freese car, smashed through a window and landed on the seat as Mrs. Freese's lap. The 18-month-old was killed instantly.

Mr. and Mrs. Freese were treated for shock. The children, Ricky, 12, and Patsy, 8, escaped injury.

The family was driving along U.S. 75 on the edge of the deer country here.

Philadelphia Dock Man Jumps Once Too Often

PHILADELPHIA (AP) — Several times Willie Brown had locked himself out of his third-floor apartment. But he had always gotten in by going to a window of an adjacent building and running four feet to a ledge outside of his own window.

Sunday Brown, a 21-year-old dockworker, locked himself out again. Police said he jumped and missed, falling 25 feet to the alley below. He was killed.

Pontiac Dems Want Eastman to Resign

The Pontiac Democratic Club called for the resignation of Public Safety Director George D. Eastman in a resolution adopted yesterday.

The resolution, which was addressed to City Manager Walter K. Willman, charged that the hiring of Eastman and the survey of the police department has subjected the city to embarrassment and disgrace throughout the state.

It cited a figure of more than \$50,000 for the survey and Eastman, and listed an alleged "lack of sufficient practical experience in actual police work" as a reason for seeking his resignation.

The resolution was signed by Allen J. Pilkinton, president of the club.

Carol Jean Larsen

An August wedding is being planned by Carol Jean Larsen and Ray W. Judy. The bride-elect is the daughter of Mr. and Mrs. George F. Larsen of 2531 Norroit St., Keego Harbor. Her fiancé's parents are Mr. and Mrs. Ray C. Judy of Eglon, Va.

Barbara Elizabeth Bowles

The engagement of their daughter, Barbara Elizabeth, to Harry S. Freeman III is announced by Mr. and Mrs. C. K. Bowles of Grasse Pointe Woods. Her fiancé is the son of Mr. and Mrs. Harry S. Freeman Jr. of 1000 E. Gunn Rd., Oakland Township. A July wedding is planned.

Barbara June Jackson

A March 5 altar date has been set by Barbara June Jackson and Kenneth F. Stick. She is the daughter of Mr. and Mrs. Tommie V. Jackson of 2336 Sashway Rd., Independence Township. He is the son of Mr. and Mrs. Frank E. Stick of 5421 Burgundy Dr., Independence Township.

Drivers on Alert for Vandalism

Check School Buses to Discover Damage Before Morning Runs

School bus drivers throughout the Oakland County area have been alerted to watch for possible damage to their vehicles by vandals before attempting to leave on their regular runs in the morning.

Police in all communities are keeping a close check on the buses, especially at nighttime, since recent incidents in which a total of 40 school buses were maliciously damaged.

Last Thursday morning drivers in the Holly Area School District discovered gas lines had been cut on 25 vehicles, leaving more than 100 children from attending classes that day.

The vandals who filed for reelection were Sidney Q. Collins, John Dahlmann, Stowell Collins and William C. Chapman.

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To Discuss \$300,000 Bond Issue in Romeo

Sewage Plant Hearing Tonight

ROMEO — The Romeo Village Council has set a special public hearing for 7:30 p.m. today at the Village Hall to discuss the proposed sewage treatment plant and upcoming \$300,000 bond issue on the project.

The hearing is expected to draw many residents concerned with the sewage problem and the financial burden of the new plant.

Present in addition to council members will be a representative of the McMahon Engineering Co., village engineers. He will discuss construction plans and anticipated cost of the new facility.

Bonding procedures and costs will be presented by representatives of the law firm of Miller, Canfield, Paddock and Stone in Detroit.

Others expected to present a special phase of the program are Philip C. Davidson and J. Gerald McLean, village attorneys. They will outline the legal position of the village and the Michigan Department of Health in the matter.

PRESENT SYSTEM CONDEMNED — The Health Department has condemned the present antiquated sewer system.

The bond issue on the sewer treatment plant will be voted upon Feb. 15 in the primary election. If approved, it will give the village authority to borrow \$300,000 and issue general obligation bonds for additions and improvements to the sewer system.

The method to be used to pay off the bonds will not appear as of the bonds to be retired by the village.

At tonight's meeting, Council members have indicated they will go on record as to the method to be used to retire the bonds.

The feeling of the community is that an increase in sewer rates is the most widely accepted method and the one which probably will be adopted, observers say.

It has been contended that the present sewer plant is supposed to be sufficient to handle the needs of 4,000 people. Romeo has a population of about 2,200.

However, some storm sewers pour into the sanitary sewer system, thereby reducing the efficiency of the present treatment plant, several citizens claim.

They wonder if it would not be cheaper to retrofit the storm sewers instead of adding to the sewage plant. This point is expected to draw a lot of comment at tonight's session.

Romeo State Police Investigate Break-Ins

POLICE today are investigating a rash of 10 gas station break-ins which happened early Saturday morning along Van Dyke from Utica through the village of Romeo.

The thieves broke into three gas stations in Shelby Township, four in Washington Township and three in Romeo. Romeo state police are investigating the Washington Township break-ins.

Officers said the same method of entry was used in each instance. A pane of glass was broken in a door.

Varying amounts of cash from a few dollars to \$40 was taken from cash registers and vending machines at each station, police brief officers of local units on specific phases of education.

Attends 3-Day Confab on Education Leadership

WALLED LAKE — A 3-day leadership conference ending yesterday at the Michigan Education Assn. Camp at St. Mary's Lake by Myrtle Wierenga, 576-Pontiac Trail.

The annual mid-year leadership workshop is designed to strengthen brief officers of local units on specific phases of education.

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South Oakland Cities Set Xway Study

Representatives from 10 South Oakland County cities will meet tomorrow at 8 p.m. in Berkeley's Council chambers to organize the South Oakland Planning Committee for studying roads of the proposed east-west expressway.

The meeting is spearheaded by a three-man Berkeley committee authorized by the Berkeley Council, and chaired by Gordon H. Barkell, head of the Berkeley Planning Commission.

The cities involved are Southfield, Lathrup Village, Oak Park, Huntington Woods, Pleasant Ridge, Royal Oak, Madison Heights, Hazel Park, Ferndale and Berkeley.

"The purpose of the proposed cooperative committee is to map out an expressway which will be beneficial to all 10 cities and harmful to none," said Barkell.

No state highway official has been invited to the meeting which is being held primarily for initial organizing and election of officers.

WMU Will Graduate Two Students From Area

Robert L. Wathen of Milford and Robert J. Brunner of Southfield will be graduated at Western Michigan University in Kalamazoo Sunday.

Wathen, son of Mr. and Mrs. P. L. Wathen of 528 Atlantic Ave., Milford, will receive a master of arts degree. Brunner, son of Mrs. Margaret Brunner, 29870 Franklin, will receive a bachelor's degree in education.

Shelby Township — A defective furnace caused a fire last night at the Robert O'Hara home, 8219 22 Mile Rd. Damage to the building and contents was estimated at \$3,200.

Shelby Township firemen said Margaret Brunner, 29870 Franklin, the blaze started in the utility room and spread to the garage. Two bedrooms above were damaged by smoke.

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'60 CHEVY! only way you can buy a car for less is to buy a lot less car!

THRIFTY 6 IN ANY FULL-SIZE

Chevy's Hi-Thrift 6 is the '60 version of the engine that got 23.98 miles per gallon in the latest Motor Trend Economy Run — more than any other full-size car.

NEW ECONOMY TURBO-FIRE V8

Here's a V8 with the "60" Chevy's famous low-plus a new economy-contrived carburetor and other features that get you up to 10% more miles on a gallon of regular.

EASIER-TO-LOAD LUGGAGE COMPARTMENT

The trunk lift is lower and the lid opening is more than a foot and a half wider than Chevy's nearest competitor's. There's over 25% more usable space!

MORE ROOM WHERE YOU WANT MORE ROOM

More room where you want more room — Chevy's roomed-down transmission tunnel (25% smaller) gives you more foot room. You also get more head and hip room than in any other 2- or 4-door sedan in the field.

WIDEST CHOICE OF POWER TEAMS

A choice of 24 engine-transmission teams in all — to satisfy the most finicky driving foot. There are seven choices with all the way up to 335 h.p. and five six-speed transmissions.

NOT CHANGE FOR CHANGE'S SAKE, BUT FOR YOURS

There's only one person to consider when we make a change — and that's you. That's why we don't change anything you'll find anything more to your liking at anything like the price.

EXTRA CONVENIENCES OF BODY BY FISHER

No other car in Chevy's field gives you crank-operated venting, Safety Glass all around and dozens of other Fisher Body refinements.

CHEVY SETS THE PACE WITH LOWER PRICES

All Bel Air and Impala's are lower priced, as are many popular options. Example: a Bel Air V8 sedan with Turboglide, deluxe heater and push-button radio lists at \$55.30 less for '60.

QUICKER STOPPING BRAKES

Long-lived bonded-brake linings with larger front wheel cylinders for '60 give you quicker, surer stops with less pedal pressure.

SOFTER, MORE SILENT RIDE

Chevy's only leading low-priced car that gentles the bumps with coil springs at all four wheels. Noise and vibration are filtered to the vanishing point by new body mounts.

only some of the smoothest riding higher priced ones — build into their suspension systems. Here's more room inside (where you want it) without an inch more outside (where you don't want it). And with all these advances Chevy has still managed to hold the price line! Your dealer will be delighted to fill you in on all the facts.

See The Dinah Shore Chevy Show in color Sundays NBC-TV — the Pat Boone Chevy Showroom weekly ABC-TV.

Farm Output Growing Faster Than the Market—Root of Woes

By BERNARD BRUNYER United Press International

WASHINGTON — Americans are spending more money on food than ever before. But the flood tide of dollars rolling into food markets is not solving the nation's farm problem.

This is the view of one of the government's top-ranking agricultural economists, Bushrod W. Allen, chairman of the Agriculture Department's Outlook and Situation Board.

What's the trouble? "It is a central fact of agricultural life . . . that the output of American farms is continuing to increase more rapidly than our markets are expanding," Allen said recently in an address to Extension Service economists.

For consumers, the giant gains made in farm technology and steadily rising wages in business and industry have brought a cost of food — in terms of the amount of work it takes to earn the cost of most food items — down to the lowest levels on record.

In 1929, for instance, one hour's work by an average American factory worker could buy 8 loaves of bread, or 6.7

loaves of peaches, or 1.8 pounds of round steak.

In 1959, the same hour's work buys 11.3 loaves of bread, or 6.3 loaves of peaches, or 2.1 pounds of round steak.

NOT EASY FOR GROWERS — The farm productivity helped bring this situation about for consumers, however, has not been automatically translated into higher incomes for growers. Allen said.

The farmer's ability to produce more and more "at the root of many of our problems of prices and income today," Allen said.

With no letup in sight for the farm production machine, he believes that "prices and incomes will continue as major policy problems in agriculture for many years ahead."

What does the record show about the farmer's reward for his part in helping the nation achieve the world's highest standard of living?

NET INCOME DOWN — There are some of the answers. Since 1949, U. S. population has risen 18.7 per cent. Total volume

of food and fiber marketed from American farms has risen more than 23 per cent.

With production booming faster than population, net farm income, net farm income, net farm income is down by about 17 per cent below 1949. Economists are no reason to expect 1960 to be any better than 1959.

The smaller number of dollars coming into agriculture must pay not only for the labor of farm owners but for the wages of a mushrooming capital investment in agriculture.

Rising land values, the cost of mechanization and the pressure of inflation sent the value of farm productive assets from \$8 billion dollars in 1949 to more than \$15 billion in 1959.

Experts said that figure, a rough measure of the capital invested in agriculture, is certainly much greater today.

Per-farm income has risen in recent years. But this is less much of its importance when it's measured against the fact that farms are getting fewer and bigger. Income per-farm rose about 15 per cent from 1949 to 1959 while the number of farms dropped about 16 per cent.

Plan Satellite Spurt
CAPE CANAVERAL, Fla. (UPI)—The United States is planning to send at least six satellites and probes into space during the next 100 days. Informed sources said the experiments will include a deep space probe toward the orbit of the Planet Venus.

Jules Verne the Tops in Hollywood Today

By BOB THOMAS
AP Movie-TV Writer
HOLLYWOOD (AP)—Want to know the most popular author in the movies today? It's not Twain, Dickens or Gracie Metal. It's Jules Verne. And a long-dead Frenchman, Jules Verne, is the most popular author in the movies today. Verne's "Around the World in 80 Days" has grossed 22 million dollars in the United States and Canada alone. His "20,000 Leagues Under the Sea" has accounted for 8 million dollars domestically. Currently, "Journey to the Center of the Earth" is a big money-maker for the 20th Century Fox, ending a box-office drought for that company.

The Verne popularity is shown

by the fact that four different producers have announced plans to film one of his books published as early as "The Castaways." "In Search of the Castaways," and "Capt. Grant's Children," Walt Disney claims victory. "We have registered all three titles with the Johnson office," he declared. "We also own the rights to worldwide release, having bought them from the Verne estate after four years of negotiation. The book is in public domain in this country, but it's protected abroad."

20,000 LEAGUES
Disney's admiration for Verne goes back to his youthful days as a reader. As a producer he had long sought the rights to "20,000 Leagues." "MGM claimed some right to it from having made a picture at one time," he recalled. "They wouldn't let go of it. Later, I found out that Sid Rogell had bought the rights. I got them from him. I never even opened the box of scripts we bought; I wanted to start fresh."

"It was hard work to plow through the Verne book again because so much of it is tedious. I put paper clips on the parts that were exciting so I could refer to them immediately. That's how I broke down the script."

The result was an adventurous film that brought Verne back into vogue. He had long been neglected by Hollywood, Disney said, because producers didn't know what to make of him.

"The script always tried to translate Verne's intent at all," Disney said.

Eva Marie Proves She's No Saint

HOLLYWOOD (AP)—Eva Marie Saint, the screen's favorite nice girl, Sunday night shocked the movie colony with her use of a four-letter word before a house full of the biggest names in the industry.

The occasion was the annual Screen Producers Guild dinner, one of the year's fanciest, turn-outs. The men who make the movies were there to honor Jack L. Warner, boss of Warner Bros., who was to receive the annual Milestone Award of the Guild.

Jack Benny was the master of ceremonies and Miss Saint was the first person he introduced. She was to present the Jesse L. Lasky inter-collegiate film award. Benny explained: "This girl is so ethical, so nice, that I could not do justice to presenting her. So I asked my friend, George Jessel, to write me an introduction for Miss Saint."

Benny then proceeded with a flowery introduction, occasionally interrupting to say it was Jessel talking, not him.

When Miss Saint came to the podium to acknowledge the flowery introduction, she could only mutter: "Aw . . ."

It brought a gasp from the star-studded audience. As Benny commented later, "George Burns at a stag Frier's testimonial never said anything like this."

Awards given at the dinner included: "Ben-Hur," for the best-produced motion picture of the year; "Twilight Zone," for the best-produced filmed television series of the year; and "The End of Summer," for the best college-produced film.

Main purpose of the dinner was to present the Guild's Milestone award to Warner.

"But how could anyone follow the sweet young girl who uses such language?" Warner told a reporter later.

Using Dummy Test for Naval Balloon

ABOARD USS VALLEY FORGE (AP)—The Navy plans to send up a dummy cargo today as the forerunner to Tuesday's balloon launching to study the nature of high energy radiation in space.

Readied for today's firing was a gas bag almost 500 feet high. In the payoff launches Tuesday, scientists hope one or more of the identical unmanned balloons will carry loads of photographic film to about 120,000 feet to record primary cosmic ray impacts over the Atlantic.

Suppressor of Hungry, Russ Gen. Malinin Dies

MOSCOW (AP)—An official obituary signed by high ranking army leaders Sunday announced the death of Gen. Mikhail Malinin, 60, who commanded Soviet troops that put down the Hungarian revolt.

The obituary made no mention of his part in the 1956 Hungarian uprising. After the revolt he returned to his post in Moscow as chief of the Soviet army's operations division.

Now! KEEGO

AMPLE FREE PARKING
2 Of the Season's Outstanding Hits 2
Lil ABNER
DINO JUNE IN TECHNICOLOR
HAL WALLIS' PRODUCTION
career
MARTIN • FRANCHOSA
McLAINE • JONES

Journal Calls Cancer 2nd Worst Child Killer

DETROIT (UPI)—Only accidents cause more deaths among children than cancer, a medical journal published by Park-Davis & Co. reports.

The article said 12 per cent of all deaths occurring in children between the ages of 1 and 14 are caused by various forms of cancer, including leukemia.

Billy Graham Will Speak Again to Ghana People

ACCRA, Ghana (AP)—Billy Graham carries the word of the Bible to more of Ghana's people today after a triumphal opening before 14,000 in Accra Stadium. Graham, who arrived from Liberia Sunday for the second leg of his crusade in Africa, will remain in Ghana until Tuesday when he has his first meeting with Prime Minister Kwame Nkrumah.

At his opening address, Graham told his colorful garbed audience they were listening to "the voice of the Holy Spirit." The evangelist from North Carolina spoke through two interpreters, although many of his audience understood English.

Chile was once exported to the U.S. from Mexico as a substitute for rubber.

WORRIED OVER DEBTS?
If you are unable to pay your payments, debts or bills when due, we can help you. We will negotiate with your creditors and arrange for payments you can afford to make. We will save you money.
NO SECURITY OR ENDORSERS REQUIRED
ONE PLACE TO PAY
Member American Association of Credit Counselors
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"Let 14 Years of Credit Counseling Experience Assist You"
Hours: Daily 9 to 5, Wed. and Sat. 9 to 12 Noon
MICHIGAN CREDIT COUNSELLORS
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CASS OPENS FEB. 2
EXCLUSIVE ENGAGEMENT IN MIDWEST THIS SEASON
MONEY FROM NOTHING!
GEORGINA PAGE SWEET BLACKBERRY
"SWEET BIRD OF YOUTH"
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FRIDAY
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EAGLE
TODAY & TUES.
THE THREE STOOGES
IN THEIR FIRST FULL-LENGTH PRIMA PRIMA
HAVE ROCKET, WILL TRAVEL
PLUS

THE LEGEND OF TOM DOOLEY

HURON THEATRE
Now! thru Thurs.
Here's the kind of slightly shocking fun, delightfully daring entertainment that comes along only once in a blue moon!
CLARK GABLE
CARROLL BAKER
LILLI PALMER
LEE J. COBB
BUT NOT FOR ME
DARRY COE
Shows at 7 & 9:10

OAKLAND Theatre
Held Over THRU THURS. IN GLORIOUS TECHNICOLOR!
at 1:34 4:12 6:50 9:25
a Summer Place

FRIDAY
CARY GRANT, TONY CURTIS
OPERATION P.P.T.T.
SEE . . . U.S. NAVY DISPLAY NOW IN OUR FOYER!

Strand
NOW!
at 11:00 1:55 4:30 7:15 9:55
The mightiest story of faith known to our time!
THE MIRACLE

Now! KEEGO
AMPLE FREE PARKING
2 Of the Season's Outstanding Hits 2
Lil ABNER
DINO JUNE IN TECHNICOLOR
HAL WALLIS' PRODUCTION
career
MARTIN • FRANCHOSA
McLAINE • JONES

Held Over THRU THURS. IN GLORIOUS TECHNICOLOR!
at 1:34 4:12 6:50 9:25
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THE WIN. THE GUESTS... THE SENSATIONS OF THE GREAT BEST-SELLER BY THE AUTHOR OF THE MAN IN THE IRON MASK PLANET SUIT
EGAN-McGUIRE-DEE-KENNEDY-DONAHUE
EXTRA: Cartoon-Sports

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Time to stock-up and save during...
Wrigley MIDWINTER Citrus Sale
Use Nature's perfect way to knock out those cold and flu bugs and ward off winter cold worries. Check Wrigley's huge variety of Vitamin 'C' packed citrus fruits and make your selection today . . .
Texas Ruby Red
Grapefruit 5 LB. CELLO BAG 39c
California Navel
ORANGES
For Salads or Eating Dozen 49c
Florida Temple Oranges Large Size Doz 59c
California Jumbo Lemons 5 For 29c
Fresh Orange Juice Suggested Daily Quart Decanter 39c
Dartmouth Frozen
Orange Juice
SAVE 10c 6-Oz. Cans 89c
Dole Pineapple Juice 5 6-Oz. Cans 99c
Florida Grapefruit Seedless 4 for 39c
Fresh Fruit Salad CYPRESS GARDENS Quart Jar 59c
Prices effective through Tuesday, January 26. We reserve the right to limit quantities.

Lean, Medium Size Spare Ribs 35c Lb.
Lean, Freshly Ground Ground Beef 49c Lb.
Ideal for hamburger, meat loaf or spaghetti and meat balls.
SAVE 5c Crisco Shortening
SAVE 6c Heinz Ketchup
SAVE 6c Miracle Whip
SAVE 11c Campbell Soups
SAVE 4c Dixie Biscuits
GET FINER GIFTS FASTER WITH GOLD BELL GIFT STAMPS

Whole Country's at Fault

We've Neglected Latin America

By BOB CONSIDINE

WASHINGTON — We've been brooding around the Latin American Division of the State Department lately with Bill Hearst, learning a little about the strange coffee-colored continent that lies to the south of us.

Some things we've heard give one's preconceived notions a jar.

"You speak of neglect of Latin America?" as if it were the exclusive domain of the Department of State," one earnest expert said.

"It is a land of many facets in this country. Take the average newspaper in this country, or radio or TV show. How much coverage do you give to Latin American affairs... the day-by-day affairs, not just the revolutions and earthquakes?"

"How many of our universities have adequate courses or schools devoted to Latin American affairs?"

"The Rockefeller Foundation has done good work down there, but the other great foundation has mainly turned their eyes elsewhere. Ford went to the Middle East. Only this past year has it shown the faintest interest — a \$250,000 grant."

"Our industry and business have neglected Latin America, too, and sometimes have acted badly once there. Our churches could do a better job there, too."

"We must assign a higher priority to that continent. If the cancer of Castro spreads — if he is permitted to get away with his seizures of U. S.-owned property and successfully condemn us — we're going to lose what we've got in Venezuela, in Panama and everywhere else."

'A BEARDED CLOUD'

Castro has become a bearded cloud over the horizon.

"There have been demands that we do something about Castro, one of the shapers of our policy toward Cuba said. 'People get up in Congress or write to us and say, 'Stop buying his sugar... send the troops' and what not."

"There is no question about Castro's popularity among the people of Cuba. If he were an election tomorrow, he'd win it easily. But little by little we see the rest of Latin America becoming disenchanted with him and the way we think it will happen in Cuba eventually."

"People north of the border assume that once a bad dictator is removed the sweet dream of Democracy immediately grows on that spot. Well, it just doesn't work out that way. The vacuum is filled by the strongest man available, by another dictator — perhaps worse than the one before him."

"Dictated people often have no capacity for life under a democracy and so they gladly

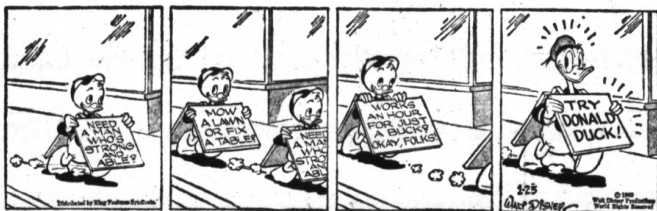
Detroit to Get Air Defense Missile Master

DETROIT (AP)—The Army says a "missile master" electronic system will coordinate the Nike-Hercules air defenses of the Detroit area. The city is one of nine major industrial areas in which the system will be set up this year.

The first "missile master" system is operating at Fort Meade, Md., controlling the missile batteries around Washington.

The Detroit area system will be assigned to Selfridge Air Force Base. The Army gave no date for installation.

DONALD DUCK



By Walt Disney

THE GIRLS

By Franklin Folger



"That Mrs. Lewis shouldn't be on a party line. Why she interrupted my conversation a half dozen times in two hours!"

ADAM AMES



By Lou Fine

BOOTS AND HER BUDDIES

By Edgar Martin



THE BERRYS

By Carl Grubert



DIXIE DUGAN

By McEvoy and Strieber



ALLEY OOP

By V. T. Hamlin



CAPTAIN EASY

By Leslie Turner



NANCY

By Ernie Bushmiller



MORTY MEKLE

By Dick Cavalli



GRANDMA

By Charles Kuhn



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WRIGLEY'S SPEARMINT
CHEWING GUM

Hotter Than Blazes

SYDNEY, Australia (UPI)—Sydney's record 100-degree temperature today caused the engine of a fire truck answering a fire alarm to catch fire.

Marl See-Saws, Then Takes Dip

NEW YORK 25.—The stock market dipped in sluggish trading early this afternoon.

The decline in average, losses of fractions to a point among key stocks overruling gains in the market as a whole.

The market rose at the opening in a brief outburst of the recovery move of late last week.

Two prices, however, fell and gradually assumed a lower trend.

Most stocks and metals lost ground. Rails, showing narrow changes, were about unchanged on average.

The market derived no stimulus from the weekend news. Although prospects continued bright for the economy, uncertainty prevailed in Wall Street over the immediate stock market trend.

U. S. Steel dropped more than a point. "Big steel" reports to narrow on results for 1959's fourth quarter and the annual.

Republic Steel lost about a point and Jones & Laughlin dropped about 1. Bethlehem was off a fraction.

While higher-priced stocks, Union Carbide dropped more than 1 point. DuPont opened an early 1-point gain and showed a net loss of about a point.

New York Stocks

After a brief rally, the market fell in the afternoon. The Dow Jones Industrial Average closed at 6,100.10, down 10.10 points from 6,110.20.

The S&P 500 index closed at 100.10, down 0.10 points from 100.20. The NYSE volume was 1,100,000 shares.

The market was characterized by a general decline in most sectors, with some exceptions in the technology and healthcare sectors.

The closing prices for the major indices and individual stocks are as follows:

Index	Close	Change
Dow Jones Industrial Average	6,100.10	-10.10
S&P 500	100.10	-0.10
NYSE Volume	1,100,000	

Individual stock prices for major companies are listed below:

Stock	Price	Change
U.S. Steel	45.10	-1.00
Republic Steel	38.10	-1.00
Jones & Laughlin	32.10	-1.00

The market's performance was largely influenced by the weekend news and the overall economic outlook.

Investors remained cautious, with a focus on the immediate stock market trend and the broader economic environment.

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Business and Finance

Grain Futures Sag Across the Board

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SALE USED CARS

Hardenburg
CORNER CASH & PEEK FE 2-1211

North Chev.

SAVES \$\$\$\$ ON THESE

1 Year Service Warranty on These

Stock Year Make Price

1958 Pontiac Wildcat \$1,100

1958 Ford Mustang \$1,100

1958 Chevrolet \$1,100

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SALE USED CARS

REPOSSITION
Pontiac Catalina 1958, 4 door, 2600 cc, 120,000 miles, \$2,695

FACTORY BRANCH

'59 PONTIAC

'59 PLYMOUTH

'59 PONTIAC

'59 PLYMOUTH

'59 PONTIAC

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SALE USED CARS

REPOSSITION
Pontiac Catalina 1958, 4 door, 2600 cc, 120,000 miles, \$2,695

FACTORY BRANCH

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Today's Television Programs

Programs furnished by stations listed in this column are subject to change without notice

Channel 3-WJTV	Channel 4-WJTV	Channel 5-WJTV	Channel 6-WJTV
TONIGHT'S TV HIGHLIGHTS	7:00 (2) Am Sothen. (4) Theater. (5) Adventure to Paradise. (6) Movie (cont.). (7) Hennessy. (8) Steve Allen Show (color). (9) Paradise (cont.). (10) Movie (cont.).	7:00 (2) Am Sothen. (4) Theater. (5) Adventure to Paradise. (6) Movie (cont.). (7) Hennessy. (8) Steve Allen Show (color). (9) Paradise (cont.). (10) Movie (cont.).	7:00 (2) Am Sothen. (4) Theater. (5) Adventure to Paradise. (6) Movie (cont.). (7) Hennessy. (8) Steve Allen Show (color). (9) Paradise (cont.). (10) Movie (cont.).
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Donald E. Barber, White Lake Twp., After Lodge Post

Following his last into the ring for Oakland County's seat in the State Senate is Donald E. Barber, 57, of 8861 Highland Rd., White Lake Township.

Barber, a 1953 political science graduate of Michigan State University and now employed by General Motors Truck & Coach Division in Pontiac announced he would seek the Republican nomination in the Aug. 2 primary.

The 12th District seat is now held by GOP Sen. L. Harvey Lodge. He has not made his intentions known yet.

Barber has been active in the Young Republicans both in college and now in the county, and last year worked with Paul D. Bagwell in his bid for governor.

Nine Policemen Killed by Mob

Angry Africans Beat Up Patrol in Search of Murderer

DURBAN, South Africa (AP)—Nine policemen were headed into a native hut and beaten to death by an enraged African mob Sunday night.

Police reinforcements, rushed to the clash scene in suburban Cato Manor, managed to restore law and order. Armed partisans roamed the area.

First word of trouble came from a radio operator at Cato Manor police station received a message saying: "Oh God, they are attacking us. Come and help us."

A strong police detachment was rushed to the area as thousands of residents in the town barricaded themselves in their homes. At the scene, they found nine policemen injured to death and one severely injured.

An unofficial account said police had gone into the mob to investigate the murder of an African.

Jeffrey Hunter was tight-lipped, determined and wise as Fremont.

United on Surface

Michigan GOP Backs Call for Constitutional Parley

LANSING (AP)—A formal endorsement of a constitutional convention in 1961 today gave a veneer of unity to a Michigan Republican Party deeply divided on the issue.

It spared Paul D. Bagwell, odds-on choice as a repeat governor nominee, the embarrassment of not having his party behind him on his favorite issue in the 1958 campaign.

The con-con plan, jointly backed by organized women voters and young businessmen, also has split Democrats. Gov. William G. Milliken, who endorsed it, August Scholte, AFL-CIO state president, has opposed it, and the Democratic State Central Committee also stepped any position.

Republican strategists maneuvered State Central Committee endorsement of an endorsement resolution Saturday in such a way as to bridge over opposition. Debate still was restricted.

As contrasted with the 1958 proposal, the League of Women Voters-Jaycees plan would dilute but not completely upset Republican control of a constitutional convention.

Sandborn said rural elements viewed con-con as a threat to township governments. Endorsement, he said, would alienate thousands of GOP loyalists who ordinarily would be dependable campaign workers.

Davidson said constitutional reform in the law was not the issue. He was not dodging it. He criticized Bagwell for not endorsing the League-Jaycees plan last Tuesday when the governor jumped on the bandwagon.

Judge Libbers' Burial Will Be Tuesday

LAPEER—Funeral service for Pontiac judge John G. Libbers, 72, of 130 E. Geneva St., will be held at 2 p.m. tomorrow at the Muir Brothers Funeral Home. Burial will be in Mount Hope Cemetery.

Judge Libbers died unexpectedly of a heart attack at his home Saturday.

A circuit judge for 18 months, Judge Libbers was named one of the probate bench about five years ago. He was a graduate of Detroit Law School and a veteran of World War I.

He was a member of Lapeer Lodge, No. 1484, the Consistory of Bay City, Lapeer Country Club and Presbyterian Church, and was past dean of Delta Theta Phi law fraternity at his wife, Vivian's, Masonic service for Judge Libbers will be conducted at 8 p.m. today at the funeral home.

Surviving are his wife, Vivian; a son, Jack of Venice, Fla.; a sister, and a brother.

John Milnes, Scoundrel in Movies, Succumbs

HOLLYWOOD (AP)—John Milnes, 37, actor who made the scoundrel in countless movies died of cancer Sunday night in Oakland of Lebanon Hospital.

Milnes appeared in a tall and handsome with a trim mustache—served him equally well as an early day matinee idol and later as a screen villain.

Jew in Berlin Clouts Critic With Bar Stool

BERLIN (UPI)—A West Berlin Jew today took Chancellor Konrad Adenauer's advice and gave an anti-Semitic "good evening" to the Jew hit Heinz Weid, 33-year-old salesman with a bar stool when he called him a "Jewish Jew," West Berlin police reported.

No charges were filed against the Jew but police ordered Weid's interrogation.

TV News and Reviews

'Destiny West' Doesn't Reach Its Dramatic Goal

By FRED DANZIG
NEW YORK (UPI)—The series called Our American Heritage took us West last night, not exactly a novel journey for TV viewers.

In "Destiny West," on NBC-TV, we took a quick prewar train trip with the John Charles Fremont expedition, after Fremont had befriended Sam Thomas Hart Benton in Washington and married the old fellow's daughter—a teenage chick who was hip to rockery and "rolling rivers."

William Altman's teleplay also slipped into the political channel of its time and I find this aspect of the Heritage series one of its strongest. Alexander Scourby was on balance, this hour was weaker than preceding Heritage productions.

While the scenes flowed smoothly into each other, regardless of time and space, the players stumbled amid personal passions and compressed dialogue. They created the impression that they were speaking for the business.

The unusual staging was generally effective, although some of the alien back-of-the-couch vignettes were too brief to be of much value. Alexander Scourby was a sturdy performer in his even-keeled portrayal of the psychiatrist, Robert Durall, as the nut, had an uneven amount of it.

DIALING AND FILING: A vivid, detailed report on Cuba's quick tempo year introduced NBC-TV's Saturday night public affairs series, "World Wide 60." Beautifully photographed, the report provided an eye-opening, eye-opening glimpse of a nation seemingly united behind the mercenary Fidel Castro. However, I was sorry the urgent question about political freedom in Cuba went unanswered.

Again, bad weather marred the Bing Crosby Golf Tournament on ABC-TV yesterday. Yesterday's special from Pebble Beach, Calif., must have spurred vacation travel to Miami Beach.

"I'm a Bagwell man. I supported him and campaigned for him in the last election. But I don't like the idea of this state committee being pushed and pulled around to suit his convenience. It's the same old, same old." Stahlin said.

Bagwell did not attend committee business sessions Friday night and Saturday morning. However, some of his close political allies, however, present.

Stahlin confirmed reports of a meeting of majority Republican members Tuesday at the Lansing Country Club to hash over candidates for state office in 1960. Many GOP senators are cool toward Bagwell, he said.

In brief form discussion of the con-con issue, Phil Davidson of Romeo, Macon County County Chairman, and Al Fortino of St. Louis, Grand County chairman, supported endorsement. Kenneth N. Sandborn of Mount Clemens, a township supervisor and former House member, opposed it.

As contrasted with the 1958 proposal, the League of Women Voters-Jaycees plan would dilute but not completely upset Republican control of a constitutional convention.

Sandborn said rural elements viewed con-con as a threat to township governments. Endorsement, he said, would alienate thousands of GOP loyalists who ordinarily would be dependable campaign workers.

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No charges were filed against the Jew but police ordered Weid's interrogation.

Civil Service in Waterford?

Township Board Will Discuss Possibility of Meeting Tonight

The Waterford Township Board will discuss the possibility of uppholding civil service for township employees and will continue to study ordinance revisions at tonight's meeting.

Township attorney Paul Mandel has been authorized by the board to submit a report on civil service procedures and whether it would be feasible to include in the ordinance pertaining to the police trial board.

In other business, Clerk Jackson will submit a request to have township engineers John A. Anderson make construction drawings for installing a water treatment plant in the Lake Oakland Heights Subdivision water system.

An estimated cost of \$3,000 for installation of chlorination and phosphorus water treatment would be charged against the 260 home owners in the subdivision and would be a self-sustaining operation, Saterfield said.

The township recently installed the same type of water treatment in the Watkins Hills Subdivision. Both water systems contain a high amount of iron, causing excessive rust damage to pipes and water meters.

Pizza Thieves Leave Cab Driver Holding the Bag

Pontiac Police today were looking for a pair of boys known as "The Pizza Thieves."

They netted three pizzas Saturday night. Their victims were a local restaurant and a cab driver, Saterfield said.

Carl Frye, 16, S. Park St., was arrested by the Pontiac Police in a restaurant, said N. Opatka, D.D., to deliver the Italian delicacies to a home at 18 Second St.

He was met by two youths, about 17 years of age. They told the taxi driver they were a dollar short of the combined price of pizzas and the cab fare and were going to the house for the money.

Frye waited but no one came. He finally went to the house and was told no one matching the youths' description lived there.

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As contrasted with the 1958 proposal, the League of Women Voters-Jaycees plan would dilute but not completely upset Republican control of a constitutional convention.

Sandborn said rural elements viewed con-con as a threat to township governments. Endorsement, he said, would alienate thousands of GOP loyalists who ordinarily would be dependable campaign workers.

Davidson said constitutional reform in the law was not the issue. He was not dodging it. He criticized Bagwell for not endorsing the League-Jaycees plan last Tuesday when the governor jumped on the bandwagon.

Judge Libbers' Burial Will Be Tuesday

LAPEER—Funeral service for Pontiac judge John G. Libbers, 72, of 130 E. Geneva St., will be held at 2 p.m. tomorrow at the Muir Brothers Funeral Home. Burial will be in Mount Hope Cemetery.

Judge Libbers died unexpectedly of a heart attack at his home Saturday.

A circuit judge for 18 months, Judge Libbers was named one of the probate bench about five years ago. He was a graduate of Detroit Law School and a veteran of World War I.

He was a member of Lapeer Lodge, No. 1484, the Consistory of Bay City

Jan. 30 Elks' Deadline for Leadership Contest

The deadline for entries in the 10th Annual Elks National Youth Leadership Contest is drawing near.

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Mike Kinport, exalted ruler of Pontiac Elks Lodge 610, today reminded area teenagers that all local entries must be in by Jan. 30.

The contest, sponsored by more than 1,800 Elks lodges in the country, gives recognition to boys and girls 15 years old and under who have demonstrated marked leadership ability in school activities, youth organizations, church and community affairs.

"This is not a scholarship competition," Kinport emphasized. "Besides leadership, we judge ap-

pliances on citizenship, appreciation, perseverance and resourcefulness, and sense of humor."

Local contest winners will receive a \$100 U. S. Savings bond for first place, \$50 bond, second place; \$25 bond for third place.

Contestants will compete in separate divisions in local, state and national contests. Last year's state winner was Carl Baber of Lake Orion, who had taken first place in the Pontiac area contest.

The state winner gets a \$100 bond. National awards for first, second and third place are a \$1,000 bond, \$500 bond, and \$300 bond, respectively.

R. A. Damm, of 43 Osceola Dr., is in charge of the local contest. Entry blanks may be obtained from him or at the Lodge at 114 Orchard Lake Ave.

But Book Filling Up With Campaign Talk Dates

Nixon to Be Busy 'Minding the Store' for Ike

By RUTH MONTGOMERY

WASHINGTON—Presidential candidate Richard M. Nixon is about to launch an "intensive" speaking campaign that should have Democratic rivals sobbing with envy.

This Wednesday he addresses a "Salute to Ike" dinner in Chicago.

His next engagements are a California newspaper publishers' meeting in Los Angeles Feb. 4, and a Lincoln Day dinner in Milwaukee Feb. 8.

Those are the only firm commitments until after President Eisenhower returns from Latin America in early March.

Lifting an eyebrow at Herb Klein, the vice president's press relations chief who had used the word "intensive" to describe his boss's schedule, I murmured: "Is that what you call intensive?"

"Well," he replied, "that's about as intensive as we'll get until after the convention."

Pity the poor Donkey Party front-runners! Besides their heavy schedule of business in the Senate, they will be wooing voters and delegates from sun-up until midnight in thousands of hamlets across the nation during these next crucial months before the July nominating convention.

NIXON CAN CHOOSE

Shades of the Rockefeller largesse! Without a rival for the GOP top spot, Nixon can pick and choose among his thousands of speaking invitations, accepting only those which offer a national sounding board for the fall campaign.

President Eisenhower's precedent-shattering travel plans for the next five months will focus the domestic spotlight on Nixon as he presides over meetings of the Cabinet, the National Security Council and the U. S. Senate.

HE MINDS THE STORE

Not for him are the primary battles, the bruising inter-party skirmishes and the courting of favorite sons that will prove so wearing for his eventual rival. His is the enviable statesman's role: Minding the store as the vice president of "all the people."

That is a novel experience, however, for the 47-year-old Quaker who has been in the thick of every two-year national election since 1946.

In former years Nixon's schedule was truly "intensive" as he fought toe-to-toe for his own congressional survival, and later for the Eisenhower ticket and Republican leadership.

The practice that he gained has

paid off handsomely, in that his political performance nowadays are virtually flawless.

Nixon, like a second lady Pat Nixon, has developed a knack for saying and doing exactly the right thing at the right time—a quality that delights their hosts but is the despair of the press corps which needs an occasional boo-boo to brighten up the copy.

Consider, for instance, Nixon's most recent vote-wooing trip. For a Californian to seek support in the rival vacationland of Florida might seem to be about as welcome as a Sherman March Through Georgia.

But look what happened a week ago.

As the vice president's plane swept into Florida's Gainesville Airport, a gentle rain began to fall. The greeting committee offered embarrassed apologies for the "unusual" weather, but the Californian graciously replied:

"I'll have to take the blame myself, because I've brought rain to many places. In fact, as I arrived at one African stop it began to pour. The chieftains were so delighted by the break in their long drought that they named me 'The Man with the Green Feet'."

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CFM Will Organize in Detroit Tonight

DETROIT UP—George Romney brings his campaign to organize Citizens for Michigan to the Detroit area tonight.

The American Motors Corp. president, who is state chairman of the nonpartisan group will address a countywide meeting at Veterans Memorial Building.

Romney has been on a statewide tour addressing meetings for Citizens for Michigan. The group was formed to study state government problems and recommend solutions.

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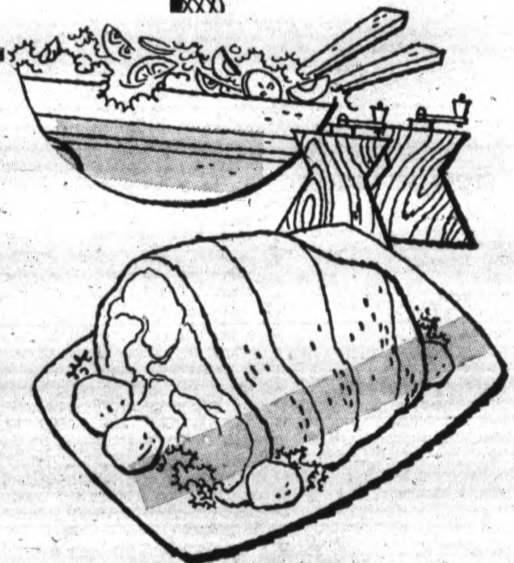
THE PONTIAC PRESS

KITCHEN CLASSICS

Cooking School



This special section has been prepared for you by our Food Editor, Janet Odell. . . . She has selected some of the best recipes that have appeared in 'The Pontiac Press. You will want to make this section a permanent part of your cooking library. Our best wishes for good cooking.



From Oven to Table Saves Time

SCALLOPED DINNER

By Mrs. Frank Reichert

- 3 or 4 large potatoes
- 2 bunches carrots
- 1 pound wieners
- 3-4 onions
- 1 quart milk
- 2 or 4 tablespoons flour

Use large baking dish. Arrange a layer of sliced potatoes, a layer of sliced wieners, one of sliced carrots and onions, a second layer of wieners and cover with a layer of potatoes.

Salt and pepper to taste. Mix flour with small amount of milk, pour over mixture in casserole and add enough more milk to fill casserole.

Bake 1 1/2 hours in 400-degree oven. Ham slices, pork chops or lunch meat may be substituted for the wieners. Carrots may be replaced with two cans of green beans.

This is a good hot dish to take to a picnic. Serves 6-8.

NUTTY NOODLES

By Mrs. Alex Clark Jr.

- 2 pounds ground round steak
- 1 medium onion, cut fine
- 1 medium bottle sliced olives (about 1/2 cup)
- 1 can cream of mushroom soup
- 1 soup can milk
- 1 8-ounce package finest egg noodles
- 1/2 pound American cheese, grated
- 1/2 pound sliced salted nuts (cashews especially good)
- 1 can chow mein noodles

Cook regular noodles. Grate cheese. Brown meat and onion together. Add cooked noodles, olives and diluted soup. Place half of this mixture in casserole. Cover with grated cheese and add rest of noodle mixture.

Bake 30 minutes in 350-degree oven. Spread chow mein noodles and nuts together over top and bake 30 minutes more. Serves about 10 people.

ROLLUPS

By Mrs. Alfred LaPlante

- 3 slices round steak, cut just under 1/2 inch thick
- 1 bacon
- 2-3 medium onions
- Salt and pepper

Cut steak into rectangular pieces. Cut each slice of bacon into three parts. Peel and quarter the onions.

Lay a piece of bacon on each piece of steak, top with an onion quarter. Season. Roll the steak around the filling and fasten with toothpicks.

Brown in hot bacon fat. Add water to cover and simmer on top of stove until meat is tender. The gravy will be rich and brown. Serves 8-10.

NAM AND EGG PIE

By Mrs. Frank J. Morvan

- 4 eggs, beaten
- 1/2 teaspoon pepper
- 1/2 teaspoon baking powder
- 1/2 cup milk
- 2 cups cubed cooked ham or lunch meat
- 1 cup grated cheese
- 1 unbaked pie shell

Beat eggs, add pepper, baking powder, milk, ham and cheese. Pour mixture into unbaked pie shell. Bake in 425-degree oven for 35 minutes. Makes 4 to 5 servings.

CHICKEN ALMONDINE

By Mrs. Howard McIntyre

- 5 pounds of stewing chicken
- 1 pound fresh mushrooms
- 1 pint cream
- 1/2 cup slivered almonds
- 1 cup blanched almonds
- 4 slices whole wheat bread
- Butter or margarine
- 2 tablespoons flour

Cook chicken until tender. Add celery tops, 1 sliced carrot, 1 teaspoon rosemary and 1 tablespoon salt to cooking water. Remove meat from bones. Strain broth and set aside.

Make a thin cream sauce with 6 tablespoons butter or margarine, flour, cream and 1 quart chicken broth. Sauté mushrooms

in butter. Blanch and halve almonds and saute in butter.

Cut slices of bread to very small cubes and saute in butter or toast in oven. Butter a large casserole.

Place a layer of chicken on the bottom, cover with a layer of sauce and mushrooms, then a layer of bread cubes. Repeat until casserole is full. Pour almonds over the top.

Bake 1 hour at 350 degrees. This may be served over rice to make it go further. But in itself it is a complete dish. Serves 8.

CHICKEN IN SOUR CREAM

By Mrs. E. M. Vierloch

Season chicken pieces and saute until golden brown, using your favorite cooking fat. Put browned chicken in baking pan and cover with sour cream, seasoned with sweet milk.

Bake in 350-degree oven until chicken is tender and has been thoroughly permeated with sour cream gravy. This will take at least an hour. Whenever sour cream thickens during the baking, add more sweet milk.

Serve in a flat casserole covered with gravy and sprinkled with parsley or chopped chives.

ITALIAN CHOWDER

By Mrs. Ronald Collins

- 1 pound ground beef
- 1 tablespoon fat
- 1 tablespoon salt
- 1 teaspoon pepper
- 1 tablespoon Worcestershire sauce
- 1 cup chopped onion
- 1 cup green pepper
- 1 cup sliced olives
- 1/2 cup raw spaghetti
- 1 cup grated cheese

Heat fat in skillet and brown meat. Add salt, pepper and Worcestershire sauce to tomatoes. Chop fine or mix in blender the onion, green pepper and olives.

Mix meat, tomatoes and onion mixture. Add broken spaghetti, stirring into liquid.

Cover skillet. When steaming freely, reduce heat and cook 45-50 minutes. Do not lift lid until 5 minutes before serving. Then add cheese.

IOWAN CHOW MEIN

By Mrs. Leonard Tackabury

- 1 pound veal, cut in cubes
- 1 cup onion, cut thin
- 2 cups sliced celery
- 1 cup hot rice
- 1 cup canned mushrooms
- 1 can condensed cream of mushroom soup
- 2 cans condensed cream of chicken soup
- 1 can condensed cream of celery soup
- 1 cup toasted almonds

Brown veal in a little fat. Season to taste. Mix with all other ingredients except almonds. Bake 1 1/2 hours at 350 degrees. Sprinkle with toasted nuts before serving. Serves 8-10.

FRICKLE

By Mrs. Harold V. Pond

- 2 medium squash
- 1 large onion
- 1 large carrot
- 1 large potato
- 1 large turnip
- 1 large rutabaga

Peel and slice potatoes and onions. Slice squash, leaving seeds in and skin on. Make layers of potatoes, squash, meat and onions in large baking pan or casserole.

Salt and pepper each layer. When pan is full, pour tomatoes over ingredients. Bake in 350 to 375 degree oven for 4 hours, or until potatoes are thoroughly cooked.

If you are in a hurry, the potatoes may be partially cooked before making casserole. Serves 8-9 generously.

CHICKEN VETZALINI

By Mrs. John Flood

- 1 package macaroni and cheese (ready to fix)
- 1 small glass jar boned chicken
- 1 small can mushrooms
- 1 can condensed cream of mushroom soup
- 2 tablespoons slivered almonds
- 1/2 cup grated American cheese

Prepare macaroni and cheese as directed on package. Place in buttered casserole. Cover with layer of chicken. Add layer of drained mushrooms.

Mix soup and wine with enough liquid from mushrooms to make a cream sauce consistency. Pour over ingredients in casserole. Cover with cheese. Top with slivered almonds.

Bake about 30 minutes in 350-degree oven, or until cheese is melted and slightly browned. Serves 6-8.

SALMON CASSEROLE

By Mrs. Jack Garrett

- 1 large can red salmon
- 2 cups butter
- 2 cups bread or cracker crumbs
- 1 cup milk
- 1 small onion

Slice onion in bottom of greased casserole. Mix rest of ingredients and pour over onion slices.

Sprinkle top with paprika, cover and set in pan of hot water. Bake in 350-degree oven for one hour. Remove cover and bake one more hour. Serves six.

Try Cherry Muffins

You can add well-drained tart red canned cherries to the sweet muffin batter you usually use with blueberries. Before baking, sprinkle the tops of the muffins with a mixture of sugar and cinnamon, nutmeg or mace.



CELERY PORK CHOPS — Thick, tender, golden brown pork chops are a favorite with everyone. These chops, braised with celery, are served with tender green asparagus spears, lemon wedges and fluffy white rice. What a combination.

Braised Pork Chops Are Moist and Tender

Aside from the fact that pork chops are a natural choice for many of us, all cuts of pork are high in nutritive value too. Pork is the richest source of thiamine, a member of the Vitamin B family, and is vital for growth and the proper functioning of the heart and nerves.

So you will be doing your family a favor by including various cuts of pork regularly when planning your meals. Also, because of the many cuts available, there will be no chance for monotony.

These Celery Pork Chops are braised in order to develop the excellent pork flavor to the greatest extent. When pork chops are cooked in the presence of moist heat, and are allowed to cook slowly at a low temperature they are always at their best for flavor and tenderness.

Rib or loin chops are suggested for use in this particular recipe, but the use of moist heat and long slow cooking applies to many other pork cuts too, such as pork shoulder steaks, cutlets, sliced fresh ham and sliced pork liver.

Braising these cuts enables them to be cooked to well-done stage without drying out. Since all cuts of fresh pork should always be cooked well done, there is a definite advantage in this method.

In preparing this recipe, we would select 6 rib or loin pork chops, cut about 1/2 to 1 inch thick. Brown them in 1 tablespoon lard or drippings and when the browning has been completed, pour off drippings.

Season with 1 teaspoon salt and 1/2 teaspoon pepper. Add 1/2 cup

chopped celery and 2 tablespoons chopped onion. Cover tightly and simmer 45 minutes. This will be sufficient for 6 servings.

COINED BEEF CASSEROLE

By Mrs. Roland J. Langemann

- 1 package narrow noodles (8-6 ounces)
- 1 can corned beef, cut in small cubes
- 1/2 pound American cheese, sliced
- 1 can condensed cream of chicken soup
- 1 cup milk
- 1/2 cup chopped onion
- 1/2 cup buttered bread crumbs

Cook noodles in boiling salted water. Drain and rinse. Combine remaining ingredients except crumbs. Add noodles and toss lightly. Place in 2-quart casserole and top with crumbs. Bake one hour at 375 degrees. Makes 6 servings.

SOUTHERN FRIED CHICKEN

By Mrs. Gladys Norwin

Prepare chicken by skinning each piece. Mix salt, pepper, flour and garlic powder in a paper bag. Shake chicken to coat thoroughly. The garlic powder will give the chicken a wonderful flavor.

Brown chicken in a skillet in hot salad oil. Reduce heat and cook slowly until chicken parts are tender. The crust of seasoned flour will hold the juices and flavor in. If done correctly, the chicken will not be greasy-soaked at all.

Lazy Cook's Frosting

Distribute thin pieces of milk chocolate over a white cake you've just taken from the oven. As soon as the chocolate softens spread it smoothly, with a spatula, over the top of the cake. Lazy woman's way but good!

MASHED POTATO DRESSING

By Mrs. Hugh Hale

- 8 large potatoes
- Little butter and milk
- 4 eggs
- 1 package bread dressing
- 1/2 pound butter or margarine
- 1 large onion
- 1/2 cup chopped celery
- Poultry seasoning
- Poultry seasoning

Cook and mash potatoes, adding a little butter and milk. Beat in eggs. Add bread dressing and butter or margarine in which onion and celery have been sautéed.

Add poultry, poultry seasoning and salt and pepper to taste.

Place in a casserole and bake at 350 degrees 45-60 minutes. This dressing is better in a casserole than in bowl. It may be made a day ahead of time and refrigerated.

If you have some leftover mashed potatoes and wish to make this dressing, use 2/3 potatoes to 1/3 dry bread dressing.

STUFFED CABBAGE

By Mrs. Seigle Robertson

- 2 1/2 pounds hamburger
- 1 pound sausage
- 1 onion, cut fine
- Salt and pepper
- 1 cup cooked rice
- 2 eggs
- 1 large cabbage
- 3 cans tomatoes

Take cabbage apart and scald leaves. Mix remaining ingredients except tomatoes. Put a spoonful of the meat mixture on each cabbage leaf and roll up. Fasten with toothpicks.

Chop up any extra pieces of cabbage and place in bottom of a heavy pan. Cover with water. Add cabbage rolls and simmer 1 1/2 hours.

Add tomatoes and continue simmering until cabbage is tender and meat done. The liquid left in the pot can be used for a tasty soup the next day. Serves 8-10.

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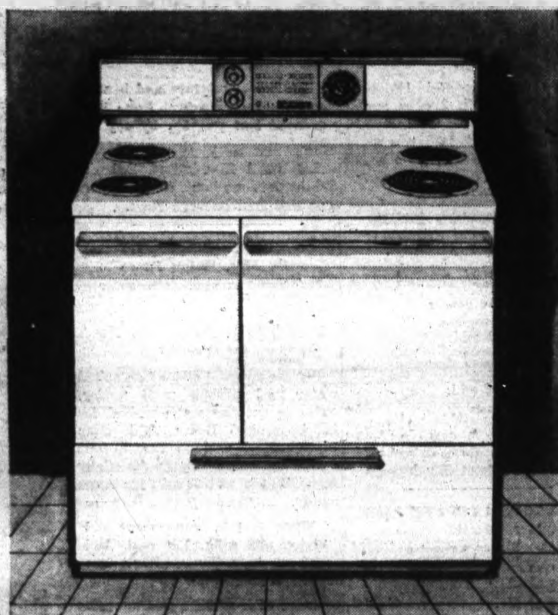
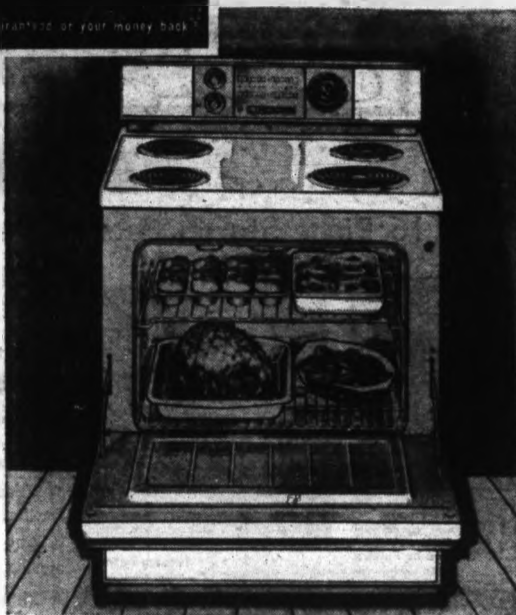


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Quick Breads Are Easy

HOMEMADE BASIC MIX

By Mrs. Edward Davis

1 1/2 cups sifted all-purpose flour
1/2 teaspoon salt
1/2 cup vegetable shortening
3 cups vegetable shortening

Sift dry ingredients into large, deep bowl. Cut in shortening with pastry blender, or two knives until mixture resembles coarse cornmeal. Store in large metal container, like a potato chip can.

Pancakes

To 3 cups mix add 1/2 cup sugar, 1 1/2 cups milk and 2 or more eggs.

Biscuits

To 3 cups mix add 1/2 cup milk with fork. Pat out on floured board, cut with floured cutter. Bake 15 minutes in 450-degree oven. Makes 18.

Peanut Butter Cookies

To 3 cups mix add 1 1/2 cups sugar, 1 cup peanut butter and 1/2 cup milk and 2 teaspoons vanilla. Mix well and form into small balls. Press down with a fork dipped in sugar. Bake 12-15 minutes in 375-degree oven. Makes 5 dozen.

Banana Bread

To 2 cups mix add 1 cup sugar, 1/2 teaspoon soda, 2 large mashed bananas, 2 eggs, 1/2 cup buttermilk or sour milk and 1/2 cup chopped nuts. Blend thoroughly, pour into greased bread tin. Bake 45 minutes at 350 degrees. Cuts better after 24 hours.

Cake

To 4 cups mix add 1 1/2 cups sugar, 1 cup milk, 2 eggs and 1 teaspoon vanilla. Beat until smooth. Pour into greased 9x13 pan or 3 layer pans. Bake loaf 45 minutes at 375 degrees, layers 25 minutes.

OATMEAL RAISIN BREAD

By Mrs. Ralph Reinhardt

Put into bowl:

2 cups raw oatmeal
2 cups sifted flour
1/2 cup vegetable shortening
1/2 cup sugar
1/2 cup milk

Mix well and add:

1/2 cup light molasses
2 tablespoons melted shortening
2 cups sour milk

Beat well and add:

1 cup chopped nuts
1 cup raisins

★ ★ ★

Pour into two greased loaf pans. Bake 45 minutes at 375 degrees.

OUR CREAM COFFEE CAKE

By Mrs. Harold Abrams

1/2 pound butter or margarine
1/2 cup vegetable shortening
1 cup sugar
2 eggs
2 cups flour
1/2 cup sour cream
1/2 cup milk
1/2 cup vanilla
1/2 cup baking powder

Cream shortenings, add sugar and beat in eggs. Sift dry ingredients and add alternately with sour cream. Pour half the batter into a greased 10-inch tube pan.

★ ★ ★

Mix 3 teaspoons cinnamon with 1/2 cup brown sugar. Sprinkle half of this mixture over batter. Cover with remaining batter and sprinkle rest of sugar-cinnamon mixture over top. Bake 45 minutes at 350 degrees.

BOSTON BREAD

By Mrs. Ralph I. Hale

1 large box seedless raisins
2 cups water
1 cup sugar
1 egg
1/2 cup vegetable shortening
1/2 cup milk
1/2 cup vanilla
2 cups sifted flour
2 teaspoons soda, dissolved in a little hot water

Cook raisins in water 5 minutes. Let cool. Then add rest of ingredients in order given. Grease and fill four number 2 cans half full. Bake in 325-degree oven for 1 hour. One cup of chopped nuts is optional in this recipe.

★ ★ ★

If bread is wrapped in waxed paper or aluminum foil and replaced in the cans, it will keep fresh and moist for some time. It may be used as a bread or as a pudding with hard sauce or lemon sauce. For individual puddings bake in frozen juice cans or even baby food cans.

BUTTERMILK BISCUITS

By Mrs. George McCorkle

2 cups flour (not necessary to sift)
1/2 cup shortening
1/2 cup salt
1/2 cup baking powder
1/2 cup shortening
1 cup buttermilk

Sift dry ingredients together. Cut in shortening. Add buttermilk to make soft dough. Knead 30 seconds on floured board.

Cut into rounds. Bake 10-12 minutes at 450 degrees.

TORTILLAS WITH FLOUR

By Mrs. Miguel Bonavides

3 cups sifted flour
2 teaspoons baking powder
1/2 cup milk
1/2 cup vegetable shortening

Sift flour, baking powder and salt. Cut in shortening. Add enough warm water to make a soft dough. Pat out with hand into a 6-inch circle. Cook in a dry frying pan on top of the stove. Watch carefully, letting it get brown on one side, then turning it. Serve, at once.

PRUNE BREAD

By Mrs. Ben Korynsky

24 large prunes
1/2 cup boiling water
1/2 cup sifted flour
1/2 cup granulated sugar
1/2 cup salt
1/2 cup milk
2 cups melted shortening
1/2 cup soda

Soak prunes in cold water 2 hours. Drain and pit. Chop. Add boiling water and let stand 5 minutes. Sift together flour, sugar, soda and salt.

Add prune mixture and beaten egg. Add shortening. Pour into greased loaf pan 8 1/2 by 4 1/2 by 3 1/2.

Let stand 25 minutes. Bake at 325 degrees one hour. Remove from pan and cool on wire rack.

ORANGE BREAD

By Mrs. Ralph Dawe

Peel from 3 oranges cut in strips
1/2 cup water
1 cup sugar
1 cup milk
1 beaten egg
3 cups sifted flour
4 teaspoons baking powder
1/2 cup salt

Put orange peel strips into salted water and parboil until tender. (This is not the water called for in the recipe) Drain. Add sugar and drained peel to the 1/2 cup water and boil slowly to the sticky stage. Watch, as this mixture burns easily.

When peel is transparent and sticky, add milk. Let cool. Add rest of ingredients. Pour into greased bread pan.

Cover with another pan or make a tent of aluminum foil over the dough. Bake 30 minutes at 400 degrees. Remove cover and reduce heat to 300 degrees. Bake another 30-40 minutes. The bread rises and space must be allowed above it during the baking. Makes one loaf.

CHRISTMAS COFFEE CAKE

By Mrs. Kenneth Brown

1/2 package dry yeast
1/2 cup lukewarm water
1/2 cup sugar
1/2 cup milk
1 egg, not beaten
2 cups sifted flour
2 1/2 teaspoons baking powder (yes that's right)

1/2 cup salt
1/2 cup milk
1/2 cup raisins or currants
1/2 cup chopped candied mixed fruit
1/2 cup chopped nuts

Mix yeast, water and 1 teaspoon sugar. Let stand. Beat shortening, sugar and egg together. Add half of sifted dry ingredients to shortening mixture, then add yeast mixture, milk, fruit and nuts. Finally add the rest of the flour.

Beat well after each addition. Pour into ring mold or any fancy shaped pan that has been greased. Bake at 350 degrees for 40-50 minutes. When cool, frost and decorate with additional fruit and nuts.

The Perfect Housekeeper: Clean silver forks, used in eating scrambled or hard-boiled eggs, right after the meal.

QUICK SWEET ROLLS

By Mrs. Lawrence Bridgman

1 package prepared buttermilk biscuits
1/2 cup melted butter or margarine
1/2 cup brown sugar
1/2 cup cinnamon
1/2 cup pecans
1/2 cup light corn syrup

Butter small ring mold well. Place pecans in bottom of mold and pour corn syrup over them.

★ ★ ★

Combine butter or margarine, brown sugar and cinnamon. Dip each biscuit in this mixture, completely covering each one. Stand biscuits on edge on top of syrup and pecans in ring mold. Bake at 415 degrees for 10-15 minutes. Turn out while hot.

BACON CORN BREAD

By Mrs. Mort Jennings

1 cup flour, sifted
3 tablespoons sugar
3 tablespoons baking powder
1/2 cup salt
1/2 cup yellow corn meal
2 eggs, beaten
1 cup milk
3 tablespoons melted butter or margarine
Bacon strips

Sift dry ingredients together. Add beaten eggs and milk, then melted butter or margarine. Beat until smooth.

★ ★ ★

Pour into greased 8-inch shallow pan. Cover with bacon strips. Bake in 400-degree oven for 20 minutes. Serve at once.

APRICOT BREAD

By Mrs. George E. Reed

1 cup dried apricots, cut fine
1/2 cup boiling water
1 cup sugar
1/2 cup flour, measured before sifting
1/2 cup melted butter or margarine
1/2 cup salt
2 eggs
1/2 cup milk
1/2 cup baking powder
1 cup nuts, cut fine

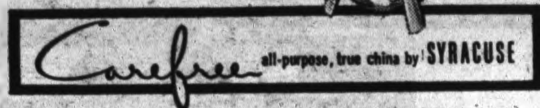
Cover apricots with boiling water and let cool. Add rest of ingredients. Stir only to moisten flour. Pour into one long loaf pan or two smaller loaf pans. Bake 30 minutes at 350 degrees.

★ ★ ★

The larger loaf will take 40-45 minutes.

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Doughnuts—Dumplings

POTATO PANCAKES

By Mrs. Richard Lowmer

3 large raw potatoes, grated
1 egg
2 tablespoons flour
1/2 teaspoon baking powder
1/2 teaspoon grated onion
1/4 teaspoon salt
Dash of pepper
Mix all ingredients together and drop by teaspoonfuls on a well greased pancake griddle. Cook until brown, turn and brown on other side. Makes 12-14 pancakes.

GRABBLE

By Mrs. Della M. Downer

1 pint cream
1 egg
1 package yeast
1 tablespoon salt oil
1/2 teaspoon salt
1/2 cup warm water
5-7 cups sifted flour
Dissolve yeast in warm water. Add other ingredients, except flour. Add enough flour to make a soft dough that can be kneaded. Put in about 5 cups at first, adding more as needed. Chill in refrigerator one hour.

Roll out on floured board 1/2 inch thick. Cut into 2x4-inch strips. Fry in deep hot fat like doughnuts. When browned on one side, turn and brown on the other. Drain on paper towels.

Serve plain or rolled in confectioners sugar. Makes about 2 dozen.

PINEAPPLE FRITTERS

By Mrs. Page Brimm

1 cup sifted flour
1/2 teaspoon baking powder
2 tablespoons sugar
1/2 teaspoon salt
1/2 cup milk
1 egg, well beaten
1 can pineapple spears, drained
Mix and sift dry ingredients. Add milk and egg. Mix well. Dip well-drained pineapple spears into the batter and fry in deep hot fat (375 degrees) until brown. Drain on unglazed paper and sprinkle with confectioners sugar. Serves 6-8.

PORK DUMPLINGS

By Mrs. Richard Warkes

1 cup sifted flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon shortening
2 tablespoons milk
Cut shortening into dry ingredients. Add milk to make a soft dough. Roll out 1/4-inch thick on a floured board and cut into squares.

Drain all liquid from a hot roast of pork and add enough water to make 2 quarts. Bring to boiling point. Drop dumplings into liquid, cover and boil 15 minutes. Serve at once.

DANISH KLEINER

By Norma Strickland

2 eggs
1 cup sugar
1/2 teaspoon salt
1/2 teaspoon cream
1/4 cup butter or margarine
1/2 teaspoon baking powder
3 to 4 cups sifted flour
1 teaspoon vanilla OR 1 teaspoon ground cardamom
Beat eggs with sugar. Add cream and melted shortening. Stir in enough flour to make a batter stiff enough to roll. Roll thin and cut into diamond shapes. Make a slit, near one end and pull the other end through it.

Deep fry in hot fat. Drain on brown paper. Before serving roll in confectioners sugar.

YORKSHIRE PUDDING

By Mrs. Walter Morris

2 cups biscuit mix
1/2 cup milk
Salt and pepper
1 beaten egg
Mix all together. Set 9x13-inch pan in oven to get very hot. Put in 2 tablespoons fat (not butter or salad oil) and let it melt. Pour in thin pudding batter.

Bake 15 minutes at 350 degrees. This will not rise much. Cut into squares and serve with roast beef and gravy. Makes about 6 servings.

OLIE ROLLEN

By Mrs. Thomas Riley

1 cup lukewarm potato water
1 cup sugar
1 teaspoon salt
1/2 cup butter or margarine
1 cup candied fruit
1/2 cup raisins
1 egg, beaten
2 packages dry yeast
1 cup sifted flour
Dissolve yeast in lukewarm water. Add sugar, salt and butter or margarine. Add beaten egg. After some of the flour has been added, add fruit and raisins. Knead into a smooth dough.

Place in a greased bowl. Let rise in a warm place for 2 hours. Form into small balls, using about a tablespoon of dough for each.

Fry in deep fat until brown. Balls will turn over by themselves. Dust with confectioners sugar to serve.

HAM AND CORN FRITTERS

By Mrs. Harold A. Parker

2 eggs, beaten
2 cups cream style corn
2 tablespoons butter or margarine, melted
1/4 cup sifted flour
1 teaspoon salt
1/2 teaspoon baking powder
1 cup chopped cooked ham
Combine eggs, corn and melted shortening. Add sifted dry ingredients and mix. Fold in ham and drop by tablespoonfuls into deep hot fat (350-375 degrees). Cook about 5 minutes, or until golden brown. Drain on absorbent paper and serve at once with hot maple syrup. Makes about 25 fritters.

DOUGH-NOS

By Mrs. Gerald Shafer

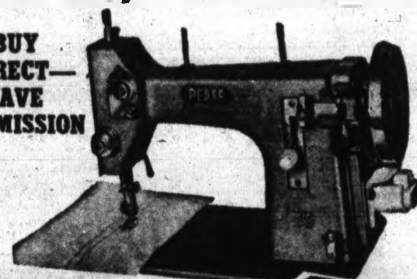
2 cups sugar
2 cups mashed potatoes
1/2 cup milk
1/2 teaspoon vanilla
1 egg, beaten lightly
1/2 cup melted shortening
1/2 teaspoon baking powder
1 teaspoon soda
1/2 cup sifted flour
Mix all ingredients together. If necessary to make a dough that is soft but easy to handle, add more flour. Roll out dough and cut a few doughnuts at a time. Fry in deep hot fat (365 degrees). Makes about 5 dozen.

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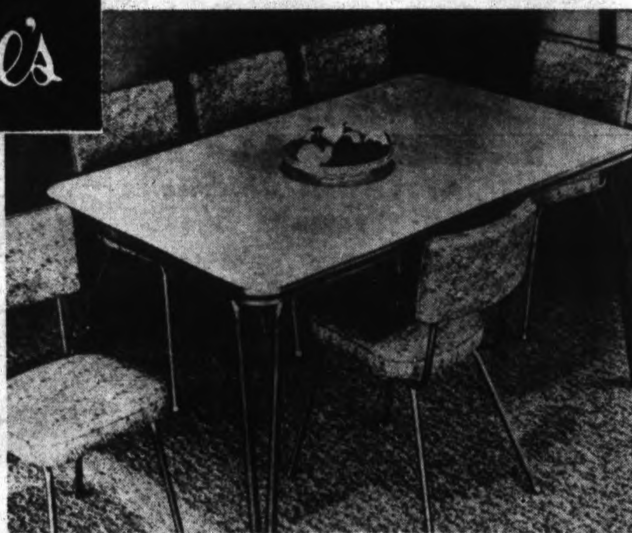
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QUICK MEAL

By Mrs. Arnold Wilson

- 1 large onion
- 2 tablespoons margarine
- 1 can chunk tuna
- 1 can condensed tomato soup
- 1/2 teaspoon paprika
- 1/2 teaspoon chili powder
- Salt and pepper
- Cooked spaghetti

Brown the onion in margarine. Add tuna fish, oil and all. Mix in tomato soup and rinse can with water, adding about a third of a canful to other mixture.

Add seasonings and simmer 15 minutes. Serve over cooked spaghetti. Serves 4.

FINNISH SALMON LOAF

By Mrs. W. C. Robertson

- 3 medium potatoes
- 2 cups salmon
- 1/2 cup parsley or onion
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/2 cup bread crumbs
- 1 egg
- 1/2 cup bacon

Peel and slice potatoes thin. Layer in a casserole with the salmon and the bacon. Fill with second layer of same. Add seasonings.

Mix egg and milk and pour over casserole. Top with bread crumbs. Bake 1 hour at 350 degrees.

MAGIC TUNA CASSEROLE

By Mrs. Robert Victor

- 1 can solid pack tuna
- 2 cans slightly beaten
- 1 pound cottage cheese
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup celery salt
- 1/2 cup Worcestershire sauce
- 1/2 cup dry bread crumbs
- 2 tablespoons butter or margarine

Mix tuna, oil from tuna, cheese, seasonings and 1/2 cup of the bread crumbs into beaten eggs. Turn into greased 1-quart casserole and top with remaining crumbs buttered. Bake in 375-degree oven 45 to 55 minutes or until set. Makes 6 servings.

CRAB PATTIES

By Mrs. Don Kaiser

- 1 can (7 1/2 oz.) crab meat
- 2 hard cooked eggs, mashed
- 1/2 cup fine bread crumbs
- 1/2 cup medium white sauce

Mix all ingredients together and chill. Form into patties. Roll in bread crumbs, then in slightly beaten egg and again in crumbs. Fry in deep hot fat or in 1/2 inch of fat in a skillet. Serve with catsup or a mushroom sauce. Makes 7-8 patties.

SHRIMP ROSE

By William J. Emerson

- 2 tablespoons butter or margarine
- 2 tablespoons flour
- 1 cup milk
- 1/2 teaspoon salt
- 1/2 cup medium sharp cheese
- 2 tablespoons chopped parsley
- 1/2 teaspoon paprika
- 1/2 cup wine sprangunced rotini
- 2 pounds shrimp, cooked and split
- 6 ounces button mushrooms

Make a white sauce of the first four ingredients. Add cheese and let it melt in sauce. Add parsley, pimento and paprika.

Just before serving, add wine, shrimp and mushrooms. Stir while shrimp is heating or heat over boiling water. Serve on dry toast. Serves six.

CRABMEAT ROLLS

By M. Eleanor Lockman

- 1 can crabmeat
- 1 small can pimiento
- 1 hard cooked egg
- 1/2 cup celery, chopped
- 1/2 small onion, cut fine
- 1 package (2 oz.) cream cheese
- Mayonnaise to taste
- Sliced cheese

Mix all ingredients, except the cheese. Blend thoroughly. Hollow out hamburger, hot dog or hard rolls; fill with crabmeat mixture. Lay slices of cheese over the top. Wrap each roll in waxed paper or foil and bake in oven until cheese is melted.

SCALLOPED OYSTERS

By Mrs. Harry Kimmies

- 1 pint oysters, not drained
- 1 can yellow cream style corn
- 1 can (4 oz.) mushrooms
- 6 slices bread
- 10 ripe olives, cut fine

Dice bread and brown in butter or margarine. Mix corn, oysters, mushrooms and olives.

In a buttered casserole place a layer of the oyster mixture, then one of bread. Repeat, ending with a bread layer. Bake at 350 degrees for 30 minutes. Serves 6.

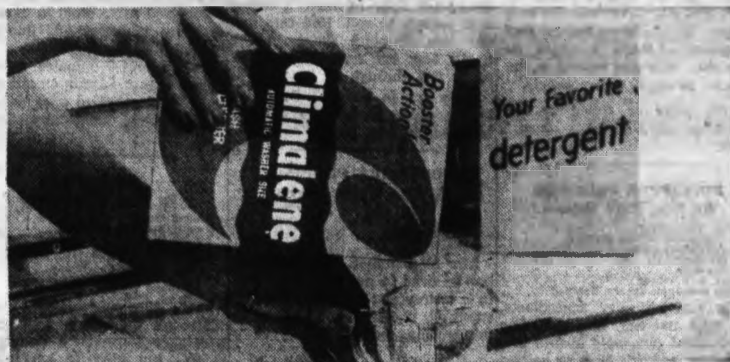
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Quick frosting: Bake a chocolate cake in a 13 by 9 by 2 inch pan. As soon as you take the cake from the oven sprinkle the top surfaces with semi-sweet chocolate pieces from a six-ounce package. Return to the oven until chocolate softens—about 5 minutes. Spread the chocolate evenly and sprinkle with nuts.

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Appetizers Will Please

COCKTAIL FISHBALLS

By Mrs. Chester Nantman

1 pound frozen fish fillets
1/2 cup water
1/2 teaspoon salt
Bring to a boil, simmer 3 minutes. Drain and chop fine.

1 cup mashed potatoes
1 tablespoon chopped parsley
1 tablespoon grated onion
1 teaspoon horseradish
1 teaspoon lemon juice
1 teaspoon Worcestershire sauce
1/2 teaspoon salt
2 egg yolks
Add above ingredients to fish. Using a 1/2 teaspoon to measure, make small balls of the fish mixture. Roll in dry bread crumbs, then in slightly beaten egg white, and again in crumbs. Chill and fry in deep fat at 360 degrees. Serve on toothpicks with the following sauce. Makes 100 balls.

Sweet Sour Sauce

1 cup sugar
1/2 cup vinegar
1/2 cup water
1 tablespoon chopped green pepper
1 tablespoon chopped pimiento
1/2 teaspoon salt

Boll together 5 minutes. Add 2 teaspoons cornstarch and 1 tablespoon cold water. Cook until thick. Cool to serve.

BAKED CANAPES

By Mrs. Maxwell Wright

1 1/2 cups chopped tongue, chicken or ham
1/2 cup grated American cheese
1 cup chopped stuffed green olives
2 tablespoons mayonnaise
1/2 slices bread, trimmed
2 eggs
1/2 cup light cream

Combine meat, cheese, olives and mayonnaise. Spread on six slices of bread; cover with remaining slices. Cut each sandwich into four triangles.

Beat eggs and cream together. Dip sandwiches into mixture, coating well. Place on greased cookie sheet. Bake at 450 degrees until brown. Makes 24 triangles.

CHEESE TIDBITS

By Mrs. John Bosco

2 small packages cream cheese
1/2 glass Old English cheese
1/2 glass Roquefort cheese
1/2 glass garlic wine vinegar
Small package pecans

Mix cheese and vinegar together. Chill. Form into balls and roll in pecans which have been crushed. Serve with crackers.

WOT CRAB DIP

By Mrs. Jim Consens

2 packages (8 oz.) cream cheese
1 can crabmeat
1/2 cup mayonnaise
1/2 cup white wine
1 teaspoon confectioners sugar
1/2 teaspoon onion juice or minced onion
Seasoning salt

Soften cream cheese in a double boiler. Add other ingredients. Mix well and heat thoroughly. Serve from a chafing dish.

Any leftover dip may be frozen.

TINY PUFF FILLING

By Mrs. John R. Davis

1 jar pimientos
1 can salted peanuts (the kind without salad dressing)

Put pimientos and peanuts through food grinder. Mix with salad dressing. Add more salad dressing if this is used as a dip. If kept several hours in the refrigerator it will become a lovely orange color.

ROSY SPREAD

By Mrs. John W. McCulloch

1/2 pound sharp cheese, grated
1 small can pimientos, chopped fine
2 hard-cooked eggs

Mash eggs, add pimientos and cheese. It will be necessary to use the juice from the can of pimientos to provide enough liquid to moisten the spread.

If you have an electric blender, make this spread in it. However, a fork will do the job adequately.



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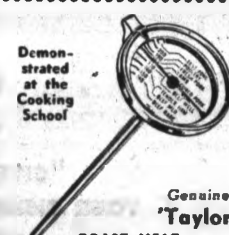
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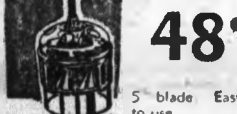
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CHEESE BLINTZES

By Mrs. Irving Richman

For the batter:

1 large egg
1/2 teaspoon salt
1/2 cup flour
1/2 cup, plus 3 tablespoons cold water
Sweet butter for cooking

Mix egg, salt and flour together; add cold water slowly and stir until very smooth. There must be no lumps.

★ ★ ★

Preheat a small frying pan (about 7-inches) and rub with a small amount of sweet butter. Pour in 2 to 2 1/2 tablespoons of batter, spreading over the surface and pouring excess back in bowl.

Fry over very low heat until it pulls away from the edge of the pan. It will be dry. Drop on clean cloth.

★ ★ ★

For the filling:

1 package dry cottage cheese
1/2 teaspoon salt
1 tablespoon sour cream
1/2 cup sugar—or more if you like
Sweet onions

Mix ingredients together and place about a tablespoon on each little pancake, off to one side. Roll up, folding in the edges like a package so that the filling is completely covered.

Return to buttered frying pan and cook over very low heat, browning on both sides. Serve plain, with sour cream or with applesauce. Makes 7-10 blintzes.

Cheese and Eggs Substitute for Meat

CHEESE AND RICE LOAF

By Mrs. Charles Matson

1 cup cheese, grated
2 cups cooked rice
1 cup cooked peas
2 tablespoons parsley
2 tablespoons green pepper, chopped
1 onion, chopped fine
2 tablespoons melted butter or margarine
2 scant teaspoons salt
2 eggs, beaten separately
1 pint heated milk

Mix together everything but the milk and eggs. Stir in the beaten yolks and the milk. Fold in beaten whites last.

Bake in a greased pan about 40 minutes in 350-degree oven. Serve with a sauce made by adding mushrooms to canned mushroom soup and thinning to desired consistency. Serves eight.

SALT-FREE MACARONI CASSEROLE

By Talmec Sarola

1/2 cup macaroni
1 can salt-free tomato paste
Oregano
Low sodium cheese
Cook macaroni in boiling water. Drain. Add tomato paste, a tiny pinch of oregano (it's an herb that comes in powdered form) and the cheese. Mix and heat in oven.

DEVILED MACARONI

By Lerona Motloch

2 ounces macaroni
2 tablespoons butter or margarine
2 tablespoons flour
1 teaspoon salt
1/2 teaspoon prepared mustard
1 teaspoon paprika
2 cups milk
1 cup grated American cheese
3 hard-cooked eggs
1 tablespoon French dressing
1 tablespoon milk

Cook macaroni until tender. Melt butter or margarine in saucepan. Stir in flour, salt, mustard and paprika. Add milk gradually, stirring constantly.

Cook and stir until thickened. Stir in 1/2 cup cheese. In a greased casserole arrange alternate layers of macaroni and this sauce.

Cut eggs in half lengthwise. Mash yolk and mix with french dressing and milk, blending thoroughly. Refill whites with this mixture and arrange on top of macaroni in casserole. Sprinkle with remaining 1/2 cup cheese.

Bake in moderate oven at 350 degrees for 25 minutes, or until cheese is golden brown. Makes six servings.

Save the necks and backbones from broiler-fryers for stock.

MATZOS BRY

By Mrs. Sam Manning

2 matzos
1/2 cup water
2 eggs
Salt and pepper
Fat for frying

Break matzos in pieces and put in hot water to cover. Let stand a few minutes until they get soft but not mushy. Drain.

Beat eggs and seasonings with matzos. Melt butter in frying pan and turn in egg mixture. Cook over medium heat until one side is done.

★ ★ ★

Flip over and let cook until set. Serve with butter and sugar or jelly on top. Serves one.

NOODLE PUDDING

By Mrs. B. J. Wyman

1 pound noodles
1/2 pound creamed cottage cheese
4 eggs, beaten
1/2 pint sour cream
1 cup milk
1/2 to 1/4 cup butter or margarine

Cook noodles in boiling salted water for 10 minutes. Drain and rinse with hot water. Mix with rest of ingredients. Pour into greased casserole. Bake one hour at 350 degrees or until eggs are set. Serves 6.

MACARONI SOUFFLE

By Mrs. Milton F. Tapp

This recipe is for a large amount. It may successfully be made in 1/2 the quantity for a party of 10-12.

4 cups (3 boxes) ready-cut macaroni
4 cups scalded milk
1 1/2 cups melted margarine
6 cups soft bread crumbs, firmly packed
3 small cans mushrooms, chopped
6 tablespoons minced parsley
2 tablespoons salt
1 1/2 pounds sharp cheese
10 eggs, separated
4 small onions, chopped

Cook macaroni. Melt cheese in milk. Beat egg yolks. Mix all ingredients together, adding stiffly beaten egg whites last. Bake for 60-90 minutes in 350-degree oven.

If made in small quantity, place pan in larger pan of hot water. If made in larger quantity, place a pan of hot water in the oven.

Cut into squares for serving. The above recipe will serve 36 people. Top with sauce of 1/4 can milk to each can of chicken soup used.

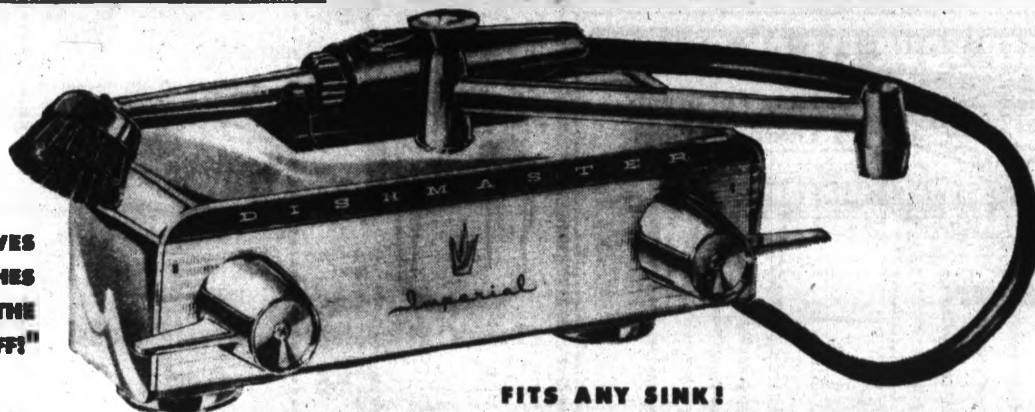
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Set Freezing Controls

GRANDMA'S PURPLE ICE CREAM

By Mrs. George Wilson

1 1/2 cups milk
1/2 cup instant evaporated milk
3 tablespoons cornstarch
1 cup milk
1/2 cup sugar
1/2 teaspoon salt
2 eggs, well beaten
1/2 cup sugar
1/2 cup cream
3 cups raspberries, strained

In a saucepan mix the 1 1/2 cups milk and evaporated milk. Bring to a boil and remove from heat. Mix cornstarch, 1 1/2 cups sugar and salt with 1/2 cup milk. Add to first milk mixture. Bring to a full boil and cook until thick, stirring constantly.

Add beaten eggs and second batch of sugar. Boil one minute, stirring constantly. Add cream and strained berries.

Pour into 2 ice cube trays and freeze firm. Scrape out of trays into large bowl and beat until thick and almost melted. Freeze again until firm, about 3-4 hours.

FROZEN RUM PUDDING

By Mrs. Kenneth Anderson

1 cup candied fruit
2 tablespoons dark rum or orange juice
2 cups milk
1 cup sugar
2 eggs
1 cup whipping cream
1/2 cup broken nut meats

Soak fruit in rum or orange juice for 3 hours in a covered dish. Make a custard of milk, sugar and eggs. Beat cream stiff and fold into cooled custard. Add fruit, and if used, a teaspoon of rum flavoring. Add nuts.

Freeze in ice cube trays for one hour or until set. Have refrigerator at coldest setting. Remove from trays and beat with a fork. Return to trays and freeze again.

RASPBERRY ANGEL FOOD

By Mrs. Theodore Johnson

1 long bar angel food cake
2 packages frozen raspberries
1 quart ice cream
3 egg whites
1 cup sugar

Put raspberries in bowl to thaw a little. Cut cake in three layers crosswise. Place one layer in each of three ice cube trays. Cover with layer of ice cream. Smooth the top with a knife.

Beat egg whites stiff, add sugar slowly and beat until mixed. Fold in slightly thawed raspberries. Pour one-third of this mixture over each of the trays of ice cream and cake.

Freeze at least 2 to 3 hours; overnight is not too long. Take out of freezer about one hour before serving. Slice and garnish with whipped cream and raspberries. Serves 12-15.

ICE CREAM CAKE

By Mrs. Thomas White

1 angel food cake
3 quarts of ice cream — 3 different flavors
1 pint whipping cream

Cut cake into 4 layers. Place a layer of ice cream on three of the layers. Chocolate mint or pistachio, strawberry and chocolate are a good combination. Place layer of cake on top.

Whip cream and completely cover cake. Put in freezer until 20 minutes before serving time. Serve with a strawberry sauce.

If Baked Alaska is desired, substitute a meringue for the whipped cream frosting. Brown in a very hot oven. Be sure to cover the cake completely with the meringue and place cake on a board before putting it in the oven. You will need 5-6 egg whites, depending on their size.

LIME SHERBET

By Mrs. Irene Albright

1 package lime gelatin
1 cup hot water
1 1/2 cups sugar
Juice and rind of 2 lemons
1 quart milk

Dissolve gelatin in hot water. Add sugar, lemon rind and juice. Freeze to mushy consistency. Beat hard and add the quart of milk. Freeze again. Makes 10-12 servings.

PEACH MARLOW

By Mrs. William G. Beauchamp

1/2 pound marshmallows
1 tablespoon milk
3 cups crushed fresh peaches
1/2 pint whipping cream

Put marshmallows and milk in saucepan over low heat. Blend until marshmallows are half melted. Remove from heat and continue blending until marshmallows are smooth and fluffy. Cool.

Gradually add peaches. Blend well. Add cream that has been stiffly whipped.

Freeze in refrigerator tray with control set at lowest temperature. Stir once during the freezing.

★ ★ ★

This dessert may be made with any fresh fruit.

BUTTER CRISP TOPPING

By Mrs. Orlando Pink

1 tablespoon melted butter or margarine
1/2 cup finely chopped cornflakes
2 tablespoons brown sugar
1/2 cup chopped nuts

Blend all ingredients together, place in shallow pan. Bake 10 minutes in 375-degree oven, stirring several times. Makes enough to crumble over 8 ice cream sundaes.

BONNIE'S BLUEBERRY TORTE

By Mrs. Merritt Cooley

1/2 cup butter or margarine
1/2 cup sugar
2 egg yolks
1/2 cup sifted cake flour
Dash of salt
2 teaspoons baking powder
1/2 cup milk
1/2 teaspoon almond extract
1/2 teaspoon vanilla
1 egg whites
1/2 cup sugar
1 quart blueberries

Cream butter or margarine and 1/2 cup sugar; add egg yolks, one at a time, beating well after each addition. Add sifted dry ingredients alternately with milk, vanilla and almond extract. Spread in 2 waxed paper lined 8-inch layer cake pans.

Make a meringue of egg whites and remaining 1/2 cup sugar. Place over one layer. Bake in 350-degree oven for 40 minutes. Cool.

Place sweetened berries between layers and over top. Have meringue layer on top. Serves 8-10 people.

DATE PIE

By Mrs. Willard McRae

2 cups milk
1 package dates, cut up
1/2 cup sugar
2 eggs, separated
3 tablespoons cornstarch
1 teaspoon vanilla
Dash of salt
1 baked pie shell

Add dates to milk and cook in double boiler until dates are tender, about 10 minutes. Beat egg yolks slightly and add to milk mixture with cornstarch, sugar and salt. Cook until thickened. Cool.

Beat egg whites stiff and fold into cooled custard. Pour into baked pie shell and serve with whipped cream, if desired.

VIENNESE TART

By Mrs. James Gignee

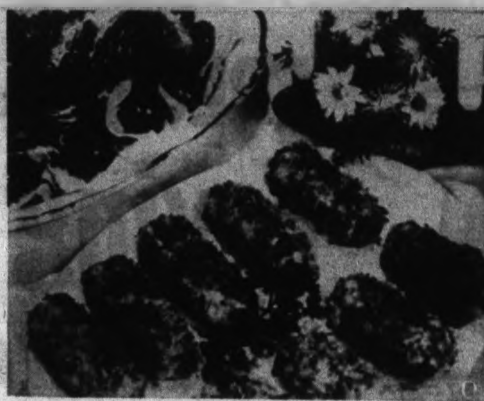
1 box (medium size) dried apricots
1/2 cup sugar
1/2 pound walnut meats
1/2 pound butter
1/2 cup sugar
4 eggs, separated
3 cups sifted flour
1/2 teaspoon soda
1 teaspoon vanilla

Cook apricots with first half cup of sugar and mash with a fork. Cool. Cream butter until fluffy, add sugar and lightly beaten egg yolks. Beat well. Beat in vanilla.

Sift dry ingredients and work into mixture. Mixture will be quite heavy. Spread on ungreased cookie sheet and flatten evenly with your hand.

Spread with cooled apricots. Beat egg whites stiff, add 1/2 cup sugar to make a meringue. Spread over apricots and sprinkle with nuts. Bake 30-45 minutes in 300-degree oven. Cut into 1 1/2 inch squares. If served in the European style, these would be cut as they were to be eaten.

Bread stored in the refrigerator will not mold so quickly as that stored in a ventilated bread box.



POTATO LOGS — These tempting looking little logs are made of creamy mashed potatoes covered with bits of French fried onion rings, then baked. The potatoes come from a package; the onion rings from a can. Simple, aren't they?

BUDGET MISER ICE CREAM

By Mrs. Richard Wood

1 tall can evaporated milk
1/2 cup cold sweetened fruit OR
1/2 cup chocolate syrup
Vanilla or other flavoring

Put evaporated milk in a tray in freezer section of the refrigerator until the edges are frozen. Re-

move to mixing bowl and beat until stiff (it will help to chill bowl) and beaters too.)

Add cold fruit or chocolate syrup and beat until blended. Pour back into freezer trays and freeze firm. This makes two trays of ice cream.

Crunchy Onions Coat Potatoes

Serve Crunchy Potato Logs for dinner and you'll be serving a glamorous potato dish. Developed by the home economists, the recipe uses instant mashed potato granules for ease in preparation.

The Potato Logs, which go well with Roast Beef, Peas with Mushrooms, Tossed Green Salad, Garlic Bread and a Fresh Fruit and Cheese Tray or dessert, can be made ahead of time and refrigerated until ready to heat and serve.

Crunchy Potato Logs

1 envelope instant mashed potato granules
1 egg, beaten
1/2 cup melted butter
1 can French fried onion rings

Prepare instant potato according to package directions except reduce water to 1 1/2 cups. Stir in beaten egg. Spoon potato onto greased cookie sheet in log shapes, about 3 inches long, making about 8 to 10. Brush with melted butter. Crush onion rings; sprinkle over potato logs. Bake in hot oven (425 degrees F.) 10 to 15 minutes. Yield: 4 to 5 servings.

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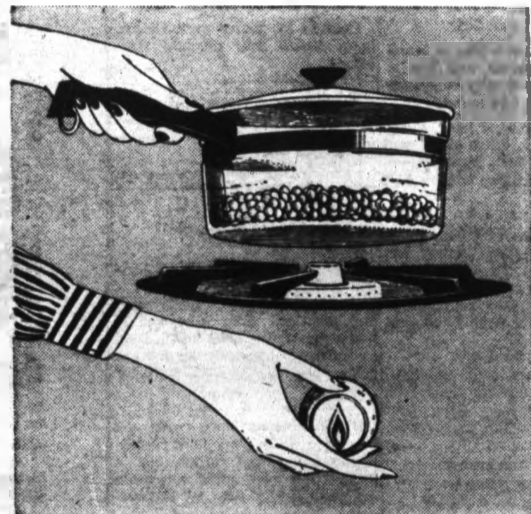


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BLOOMFIELD HILLS

GREEN GAGE PLUM JELLY

By Mrs. H. T. Worden

5 pounds green gage plums
1 can (6 oz.) frozen lemonade concen-
trate
1 box powdered pectin
7½ cups sugar

Crush thoroughly ripe plums. It isn't necessary to peel or pit them. Add 1½ cups water and simmer, covered, 10 minutes. Place in jelly bag and squeeze out juice.

Add undiluted lemonade concen-
trate to juice. You should
have 5½ cups in all. Measure
sugar into a bowl to add later.

Pour prepared juice into large
saucepan. If necessary, add water
to make correct amount of juice.
Mix powdered pectin with juice in
pan. Place over high heat and
stir until mixture comes to a
FULL ROLLING BOIL. Then boil
hard 1 minute, stirring constantly.

Remove jelly from heat, skim
off foam with metal spoon and
pour at once into glasses. Leave
¾ inch space at top of each glass.
Paraffin at once. Makes about 12
medium glasses.

CRISP PICKLE SLICES

By Mrs. Ralph Hemmerly

4 quarts medium cucumbers
8 medium white onions, sliced
3 green peppers OR 1 green and 1 red
pepper, chopped
3 cloves garlic
½ cup salt (not iodized)
½ cups sugar
2½ teaspoons turmeric
1½ tablespoons celery seed
2 tablespoons mustard seed
3 cups vinegar

Slice cucumbers thin, but do not
peel. Add onions, peppers and gar-
lic and mix well. Add salt and
cracked ice. Let stand 3 hours.
Drain thoroughly.

Combine remaining ingredients.
Pour over drained vegetables. Heat
to boiling. Seal in sterilized jars.
Makes 6-8 pints.

RHUBARB CONSERVE

By Mrs. Anthony G. Kalvin

2 pounds rhubarb
2 pounds sugar
2 tablespoons grated orange rind
Pulp and juice of 4 oranges
Little piece of ginger root (optional)
1 cup chopped blanched almonds

Mix all ingredients together ex-
cept almonds. Simmer until thick-
ened. Add almonds. Pour into hot
glasses and seal. The ginger root
gives the conserve a decidedly dif-
ferent and pleasing flavor.

Capture Bit of Summer's Freshness

TUTTI FRUTTI JAM

By Mrs. George Grainger

Start out by freezing a couple of
batches of rhubarb. Then make
strawberry jam, using pectin. Seal
some of this in jars as you usually
do, but put part of it in a crock
and place it in the refrigerator.

Make a batch of rhubarb and
pineapple jam, using pectin (recipe
in leaflet). The pineapple is too
sweet, the rhubarb too sour; to-
gether, they are wonderful. Can
a little of this, then add the rest
to the strawberry jam. Can some
of that too, if you like, but leave
a goodly amount in the refrigera-
tor.

Now, for the rest of the can-
ning season, make up batches of
jam—cherry, raspberry, peach,
plum—and add some of each to
the refrigerated mixture. Mrs.
Grainger says she has even added
apple butter.

If the mixture is too sweet, add
some of that rhubarb you have
frozen. By fall you will have the
most wonderful topping for ice
cream, cake and pudding that you
can imagine. It will never be the
same any two years. Keep it re-
frigerated until you want to seal
it in jars.

Doesn't it sound delicious?

MUSTARD RELISH

By Mrs. R. A. Hellenius

1 quart green tomatoes
1 quart cucumbers
1½ pints onions
1 pint green peppers
1 medium cabbage or cauliflower
1 bunch celery

Grind together all but the celery,
using coarse blade of the grinder.
Cut celery into small pieces. Add
2 tablespoons salt (not iodized) and
let stand overnight.

1 cups brown sugar
2 cups vinegar
1 cup flour
½ cup dry mustard
½ ounce celery seed
½ ounce mustard seed
½ ounce turmeric

Mix dry ingredients with the
vinegar. Add chopped vegetables
and boil 5 minutes. Seal at once
in sterilized jars. Makes about 10
quarts relish.

CINNAMON APPLES

By Mrs. William E. Dean

1 cup sugar
1 cup cinnamon red hots
1 cup water
1-1½ Jonathan or Winesap apples

Boil sugar, candies and water
together to form a syrup. Peel and
core the apples. Cook 4 or 5 at a
time until tender when pierced
with a fork, about 10 minutes. Turn
while cooking.

When the apples are done, cook
down the rest of the syrup until
it is thick like jelly. Spoon over
the top of each apple to make a
glaze.

PEAR CONSERVE

By Mrs. John Clark

3 pounds pears
3 oranges
1 lemon
2 pounds sugar

Pare and core the pears. Cut
up oranges and the lemon. Put
all fruit through a grinder. Add
sugar. Cook over a low flame until
mixture is thick. This will take an
hour or two. Stir occasionally to
prevent burning. Pour into steril-
ized glasses and seal.

Weigh pears before grinding and
be sure there are 3 pounds.

RED PEPPER JELLY

By Mrs. V. L. Newcomb

1½ large sweet red peppers
1 cup cider vinegar
1 cup sugar
1 bottle liquid pectin

Remove seeds and put peppers
through food grinder twice, using
the fine blade. Drain thoroughly.
This should make 2 cups of pulp,
solidly packed, so that the liquid
comes to the top and may be
poured off.

Add vinegar and sugar and
heat to boiling point, stirring
constantly. Boil 5 minutes. Re-
move from heat. Add pectin.

Cool 5 minutes, stirring and
skimming alternately. Pour into
jelly glasses and seal.

Oxtail used for stew is usually
cut in two-inch lengths.

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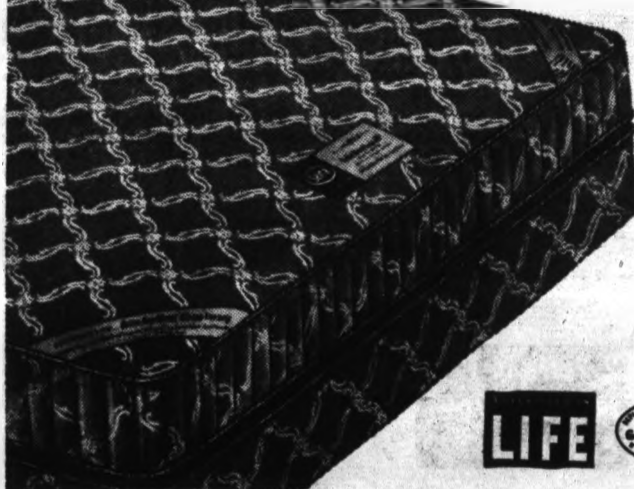


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Biscuits and Other Cook's Treats

CHERRY CREAM PIE

By Mrs. Ephraim Habbell

2 tablespoons melted butter
1 cup sugar
1/2 cup cornstarch
1/2 teaspoon salt
1 cup undiluted evaporated milk
2 egg yolks
1/2 teaspoon vanilla
3/4 cup tart red cherries
1/2 cup sugar
Baked pie shell

Melt butter and blend in mixture of sugar, cornstarch and salt. Stir in evaporated milk and water. Cook in top of double boiler 20 minutes, stirring frequently.

Remove from heat and stir into slightly beaten egg yolks. Return to heat and cook 2 minutes more. Add vanilla, cool thoroughly, then add drained cherries.

Put mixture into cold baked pie shell and cover with meringue. Beat egg whites until peaks form, beat in sugar. Bake at 300 degrees 15 minutes, or until brown.

CHICKEN CASSEROLE

By Mrs. Jerry Fillmore

4 chicken breasts, cut in half
1 large can mushrooms, drained
3 cups hot cream

Brown chicken breasts in butter or margarine. Season to taste. Can use seasoning salt. Put into deep casserole.

Pour mushrooms over chicken, then cream. Bake 1 1/2 hours at 350 degrees. Cream will be thick. If all the cream cooks away, add more cream or milk. This dish will keep in a slow oven if your guests are late.

If you like dumplings, put them on top of the chicken. Bake 10 minutes in the oven with the cover off, then an additional 10 minutes with the cover on. Serves four.

BAVARIAN TORTE

By Bill DeBate

1 cup butter or margarine
2 cups sugar
6 eggs
1 cup yogurt
2 cups sifted flour
1 teaspoon cinnamon
1/2 teaspoon clove
1 cup chopped nuts
2 teaspoons baking soda dissolved in 2 ounces whiskey

Cream butter and sugar until fluffy. Add eggs, one at a time, and continue beating. Add yogurt, flour and spices. Mix well. Beat in whiskey and baking soda. Fold in nuts.

Pour into greased 9x13 pan. Bake 50 minutes at 350 degrees. Remove from oven and while still warm pour the following syrup slowly over the cake.

2 cups sugar
2 cups water

Boil until syrup spins a thread.

ORANGE NUT CAKE

By Mrs. V. L. Sumner

2 eggs
1/2 cup shortening
1/2 cup hot water
1/2 cup hot oil
1/2 cup hot water
1/2 cup hot oil
1/2 cup hot water
1/2 cup hot oil
1/2 cup hot water
1/2 cup hot oil

Cream sugar and shortening together. Add eggs and beat well. Dissolve soda in hot water and add. Add sour milk, alternately with sifted flour and salt. Stir in ground raisins, orange and nuts.

Bake in greased 9x13 pan at 350 degrees for 30 to 40 minutes.

PEACH PRALINE PIE

By Mrs. Gerald McAdams

4 cups fresh peaches, cut up
1/2 cup granulated sugar
2 tablespoons quick tapioca
1 teaspoon lemon juice
1/2 cup sifted flour
1/2 cup brown sugar
1/2 cup chopped nuts
1/2 cup butter or margarine
Pastry for 1 crust

Let peaches stand in bowl 15 minutes with granulated sugar, tapioca and lemon juice. Combine rest of ingredients, except pastry, until crumbly.

Sprinkle 1/2 of crumbly mixture over pastry in pie tin. Add peach mixture and cover with rest of crumbs. Bake 10 minutes at 450 degrees and 20 minutes at 350 degrees.

CHOCOLATE MARBLE SAUCE

By Mrs. Harold Penzell

1 cup sugar
1/2 cup light corn syrup
3 squares unsweetened chocolate
1/2 teaspoon vanilla
1/2 cup evaporated milk
1/2 cup marshmallow creme
1 tablespoon water

Combine sugar, syrup and water. Cook to soft-ball stage (236 degrees). Remove from heat; add chocolate and stir until melted. Add vanilla. Slowly stir in milk and cool slightly.

Blend in marshmallow creme and water. Stir into chocolate sauce until just marbled. Makes 3 cups sauce.

SOUR CREAM STRUDELL

By Mrs. David Saks

1/2 pound butter
1/2 pint sour cream
1/2 cup sifted flour

Cream butter. Work in sour cream and flour, mixing thoroughly with a pastry blender or two knives. Wrap dough in waxed paper and chill overnight.

In the morning divide dough into 6 or 8 parts and keep chilled the parts you are not using. Roll out into very thin circle. Use waxed paper on which to roll dough, flaring it lightly. Lift and turn dough, re-flouring as necessary to prevent sticking.

Sprinkle dough with part of the coconut and nuts. One-half inch from edge of dough spoon a line of jam about 1 1/4 inches wide. Roll up carefully as for jelly roll.

Repeat with other parts of dough. Put all in shallow pan. Bake for 10 minutes at 450 degrees. Reduce heat to 350 degrees and bake another 30 minutes.

With a sharp knife cut rolls into 1 1/2 inch slices. Sprinkle with confectioners sugar. Makes 40-50 pieces.

Filling

1 pound jar raspberry jam
1/2 pound coconut
1/2 cup crushed nuts

FROZEN CRANBERRY SLICES

By Mrs. Steve Karpovick

1 can (23) crushed pineapple, drained
1 can whole cranberry sauce
1 cup commercial sour cream
1/2 cup coarsely chopped pecans

Make this the day before you serve it. Set temperature control of refrigerator at coldest setting. Thoroughly combine all ingredients. Turn into ice cube tray. Freeze until just firm. Then reset temperature control.

At serving time, if mixture is too firm, remove a few minutes ahead to warm up a bit. Cut into slices to serve. Makes 8-10 servings.

ENGLISH TOFFEE

By Miriam Forbes

1 cup butter or margarine
1/2 cup sugar
1/2 cup water
1/2 teaspoon salt
1/2 cup blanched chopped almonds, plus
1/2 cup more
1/2 teaspoon soda
Chocolate bits

Mix butter or margarine, sugar, water and salt. Cook over low heat, stirring constantly, until mixture boils. Let mixture cook to soft ball stage (236 degrees). Add chopped almonds and cook to 290 degrees, stirring constantly. Watch it; the mixture burns easily.

Remove from stove and add soda. Pour into greased dish to thickness of 1/4 inch. Sprinkle with additional almonds and chocolate bits. When cold, crack into pieces.

CHRISTMAS LOG

By Mrs. Walter Smock

4 cups sugar
1 pound chopped dates
1 cup nuts
1 cup milk
1/2 teaspoon vanilla
1 tablespoon butter or margarine

Put all ingredients in large pan. Bring to a boil and boil 8 minutes. Cook to lukewarm. Beat until gloss is gone.

Shape into a loaf or log and refrigerate. Slice as you want to serve it. Keeps indefinitely.

WHITE'S SPAGHETTI SAUCE

By Howard White

1/2 cup butter or margarine
1/2 cup onion, sliced fine
1/2 cup ground beef
1/2 cup tomato paste
1/2 cup tomato paste
1/2 cup tomato paste
1/2 cup tomato paste
1/2 cup tomato paste
1/2 cup tomato paste

Cook green pepper and onion in a little fat until soft, but not brown. This will take about 25 minutes.

Add meat and brown. Add tomato paste, water and mushrooms. Simmer 30 minutes.

Add red hot sauce to taste. Simmer 2 hours. Keep hot in a double boiler. Serve over cooked spaghetti. Add cheese as desired when serving.

STRAWBERRY CHEESE PIE

By Mrs. G. A. Greenhouse

1 package strawberry gelatin
1 cup boiling water
1 package (16 oz.) frozen strawberries
1 small package cream cheese
1/2 cup milk
1/2 cup sugar

Dissolve gelatin in water and add frozen berries. Let stand until partially set. Beat cheese with milk until fluffy. Spread on baked pie shell. Pour gelatin mixture over cheese mixture and chill until firm. Garnish with whipped cream.

RAISIN PEANUT BUTTER COOKIES

By Mrs. Jack King

1/2 cup butter or margarine
1/2 cup peanut butter
1/2 cup granulated sugar
1/2 cup brown sugar
1/2 cup raisins
1/2 cup sifted flour
1/2 cup baking powder
1/2 cup salt
1/2 cup raisins, ground

Cream shortening, peanut butter and sugars together until light and fluffy. Add eggs and beat well. Add sifted dry ingredients. Stir in ground raisins.

Roll into balls the size of a walnut. Then roll in granulated sugar. Flatten with a fork. Bake 10 minutes at 375 degrees.

OUR SWISS STEAK

By Mrs. Joseph Lacy

Pound large thick slice round steak with flour, salt and pepper. Place in bottom of roasting pan. Spread with 1 pound bulk sausage and cover with large can of tomatoes. Add to this a little sugar and a little cornstarch blended with water. Cover and cook two hours in 350-degree oven. Uncover and cook until tender.

TERIYAKI

By Mrs. Roy Alexander

3-3 pounds round steak
1/2 cup soy sauce
2 tablespoons sugar
1 tablespoon ginger
1 clove garlic

Mix soy sauce, sugar and ginger. Add garlic clove. Put meat in this mixture in a flat dish and add water to cover. Let stand anywhere from 2 to 24 hours. Remove from marinade and broil.

Pork chops are also delicious done this way.

SUMMER DILL PICKLES

By Mrs. Josephine Shmet

1 peck white pickles, dill also
1 small bunches dill
1/2 cup salt
1/2 clove garlic, sliced

In a clean crock place one bunch of dill. Wash your pickles and put into crock on top of dill.

To one gallon of water — not chilled, but cool as it comes from the faucet — add 6 tablespoons salt. Pour over cucumbers. Add sliced garlic and another bunch of dill.

Put a plate on top of the crock and weight it down with a rock. Let pickles stand for 2 weeks before eating. If you are going to put them in jars, let them stand 3 weeks. Use hot sterilized jars and lids for packing.

MUSHROOM RICE STUFFING

By Mrs. Donald Bergeson

1/2 cup butter or margarine
1/2 packages uncooked rice
1/2 cup chopped onion
1/2 cup mushrooms, chopped
1/2 cup diced celery
1/2 cup chopped celery leaves
1/2 cup salt
1/2 cup onion
1/2 cup dried marjoram
1/2 cup salt
1/2 cup salt
1/2 cup salt

Melt butter or margarine. Add rest of ingredients except water and nuts. Let cook slowly until onions are light brown, stirring constantly.

Add water and bring to a boil gently. Simmer 2 minutes, gently fluffing rice once or twice with a fork.

Remove from heat and add nuts. Stuff meat or poultry.

CHILI PORK CHOPS

By Mrs. Dean Fidler

Brown pork chops in small amount of fat. Place in roaster. Slice one small onion over chops. Combine 1 can tomato paste and 1 can water (or 1 small can tomatoes cut up). Add chili powder to taste.

Pour over chops and onions. Add mushrooms if desired. Season to taste with salt and pepper.

Bake in 350-degree oven until tender. The length of time will vary with the thickness of the chops. Enough chili mixture is given to cover 6-8 chops.

Budget Minded Cooks Use Homemade Mix

Smart homemakers are always watching for short cuts in meal preparation and the last few years have seen numerous ways in which this can be done. But the smart homemaker is also mindful of her pocketbook, and that is where these biscuits make such a big hit.

They are made with a mix, thus cutting preparation time in less than half, but they also represent a clever saving because the mix is made right at home and can be kept for at least a month in the refrigerator.

The following recipe for Homemade Biscuit Mix yields 10 cups of mix. If you use 2 cups of the recipe each time you make biscuits, you can enjoy hot biscuits, at least 5 times — so you can see the savings that result.

To make the Homemade Biscuit Mix, mix 5 cups sifted enriched flour with 1/2 cup baking powder and 4 teaspoons salt. Cut in 1 1/2 cups lard until the mixture has a fine even crumb.

If soft wheat flour is used, cut in only 1 cup of lard. After

the lard has been thoroughly cut into the flour mixture, store the mix in a covered container in the refrigerator until you are ready to use it.

Shown here are a few of the variations that can be made by using the mix to make individual recipes of biscuits.

To make plain biscuits, add 1/2 cup milk to 2 cups of the Homemade Biscuit Mix. Turn onto a lightly floured surface and knead gently for 1/2 minute.

Pat or roll 1/2 inch thick and cut with a medium-sized biscuit cutter, dipped in flour. Bake in a hot oven (450 degrees F.) for 12 to 15 minutes. Yield: 10 to 12 biscuits.

For breakfast, these biscuits are delightful when cinnamon, nutmeg, sugar or various marmalades are added directly to the batter or when they are sprinkled over the top. When ingredients such as herbs, raisins, cheese, and ground meats are added, the biscuits become ideal for luncheon, supper and dinner meals.



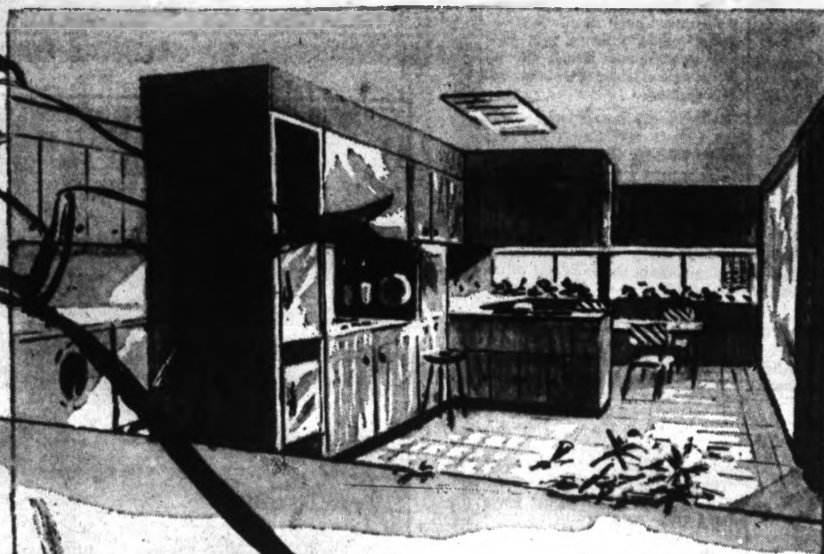
BISCUIT VARIETY — Who doesn't like hot biscuits at any hour of the day? These flaky, tender biscuits have been made with lard from Homemade Biscuit Mix. Keep it on hand and store it in the refrigerator.

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Vitamins in Vegetables

ASPARAGUS, EGG CASSEROLE

By Mrs. James DonHerder

6 hard cooked eggs
1 can (121) asparagus
1 large can evaporated milk
Salt
Celery salt
1/2 pound cheese
Buttered bread crumbs

Cut eggs in half. Remove yolks and mash. Season with salt and moisten with about 3 tablespoons milk. Pile lightly into whites.

Place in buttered baking dish. Cut asparagus into 2-inch lengths and place over stuffed eggs. Cover with cheese sauce, made by melting cheese in the evaporated milk. Top with buttered bread crumbs.

Brown in moderate oven. Serves six. Broccoli or cauliflower may be substituted for the asparagus.

CANDIED YAMS

By Mrs. Jack A. Rammes

4 or 5 yams
Brown sugar
Butter or margarine
Grated orange rind
1/2 to 1 cup orange juice
Coconut

Bake yams, cool and peel. Be careful not to overbake or they will be mushy. Halve the yams and arrange in a casserole. Sprinkle with brown sugar and bits of butter or margarine.

Add grated orange rind, pour in enough orange juice to keep potatoes from drying out or burning. Top with coconut. Bake in slow oven one hour.

CREOLE EGGPLANT

By Mrs. Frank Rogers

Peel and slice an eggplant in 1/2-inch slices. If the eggplant is unusually large, cut slices in half. Salt it and dip in beaten egg and bread crumbs. Fry in a small amount of fat until brown.

Placed browned eggplant in greased casserole. Cover with a layer of canned spaghetti sauce. Repeat these 2 layers until casserole is full.

Sprinkle with grated Romano or other sharp cheese. Bake in 350-degree oven about 1 hour or until eggplant is tender. Serves six.

STUFFED PEPPERS

By Mrs. Bruce Kiley

1 pound ground beef
1 egg
1/2 cup washed rice
1 medium onion, diced fine
1/4 teaspoon paprika
1 1/2 teaspoons salt
Pepper
4 green peppers, seeded
Tomato juice

Mix together all ingredients except tomato juice and green peppers. Fill peppers. Place in a pan and cover with tomato juice. Bring to a boil on top of the stove and simmer 1 1/2 hours. Serves 4.

POTATOES IN CREAM

By Mrs. Willard Johnson

6 or 8 potatoes
1 tablespoon chopped onion
Butter or margarine
Salt and pepper
Top milk or light cream

Pare potatoes and put through coarse blade of food chopper. Add chopped onion and arrange in shallow casserole. Dot generously with butter or margarine.

Season with salt and pepper. Barely cover with top milk or cream. Bake in very slow oven—275 degrees—for at least 2 hours.

KIDNEY BEAN CASSEROLE

By Mrs. Leah Horvath

1 can (No. 3 1/2) kidney beans
1 cup cooked rice
1 can (No. 3 1/2) tomatoes
6 slices bacon
Green pepper
Salt and pepper
1 onion, chopped

Cook green pepper and onion in fat until onion is transparent. Add beans, rice, tomatoes and seasonings. Simmer in frying pan for 20 minutes.

Pour into greased casserole. Put strips of bacon on top and bake 20 minutes in moderate oven.

Kitchen Thrift: A hamburger leftover? Crumble it and add it, with thin onion and green pepper strips lightly cooked in butter, to eggs that are to be scrambled. Nice for lunch!

CORN JO JOES

By Mrs. LaVerne B. Gardner

2 eggs
1/2 cup milk
1/2 cup buckwheat pancake flour
1/2 teaspoon melted butter or margarine
1 cup drained whole kernel corn

Beat eggs, add rest of ingredients and mix well. Turn into a greased pan or greased baking pan. If cooked on top of the stove, treat like a huge pancake, turning once.

If baked in a shallow pan, bake 12-15 minutes in a 375-degree oven; a deeper pan will require 20-25 minutes at the same temperature. Serve with pork sausages or fried eggs.

SOUP CREAM LIMAS

By Mrs. Karl D. Bradley

1 pound dried baby lima beans
3 tablespoons salt
1/2 cup butter or margarine
1/2 cup brown sugar
1 tablespoon dry mustard
1 tablespoon molasses
1 cup sour cream

Soak beans overnight. In the morning drain, cover with fresh water, add 1 teaspoon of the salt and cook 30-40 minutes or until tender. Drain and rinse with hot water.

Pour beans into a casserole. Dab butter over them. Mix together sugar, mustard and salt and sprinkle over beans. Stir in the molasses. Pour cream on and mix gently.

Bake in 350-degree oven for 1 hour. These are almost as good served cold as they are hot.

TENNESSEE FRIED CORN

By Mrs. M. Grant Morgan

Select tender ears of corn, one for each person to be served. Cut off the kernels not too close to the cob. Scrape each cob after cutting. Add one teaspoon salt and one-half cup hot water.

Have skillet hot with three tablespoons of bacon fat in it. Into this pour the corn mixture. When tender, add one tablespoon butter or margarine and one-half cup rich milk. Set over lowest heat to form a light crust at the bottom.

This is a southern recipe, not often used by people living north of the Ohio River.

AU GRATIN POTATOES

By Mrs. Roy Mercer

6 or 8 potatoes
1/2 cup chopped green pepper
1/2 cup minced onion
1/2 cup chopped mince
1 tablespoon flour
1 cup milk
Salt and pepper
Dash of garlic salt
Grated cheese

Make a paste of the flour and milk. Peel and slice potatoes and put into casserole with all other ingredients except cheese. Mix well. Sprinkle top with grated cheese. Bake 1 1/2 hours at 350 degrees. Serves 6-8.

CELERY AU GRATIN

By Mrs. David Gee

2 cups celery cut in inch long strips.
1/2 inch wide
1 cup medium white sauce
1/2 cup sharp cheese, grated
Cracker crumbs

Cook celery in boiling salted water until just crisp tender. Drain. Add white sauce, cheese and salt and pepper. Mix.

Pour into greased casserole. Top with cracker crumbs, more grated cheese and dots of butter. Bake 20 minutes at 350 degrees. Serves 6 to 8.

RICH BROWN STEW

By Mrs. William Klem

2 pounds beef
2 tablespoons fat
1 package dry onion soup mix
4 cups boiling water
1 teaspoon Worcestershire sauce
1 clove garlic
1 tablespoon salt
1/2 teaspoon pepper
1/2 teaspoon paprika
1 teaspoon sugar
6 carrots, quartered
1 potato per person

Cut beef into 1 1/4-inch cubes. Brown in hot fat. Add water, soup mix and seasonings. Simmer at least 4 hours, stirring occasionally.

Add vegetables 30 minutes before serving time. Thicken gravy if desired. Serve with brown 'n' salad. Serves 6.



PRINCESS CARROTS — A tempting combination of carrot rings, celery, green pepper and seasonings, skillet-braised in poly-unsaturated vegetable oil to bring out the best in food value and flavor as an accompaniment to an entree of roast lamb or beef.

Crisp Tender Carrots Better

The braising procedure is simple. After adding oil to cover the skillet bottom, add vegetables, cover skillet tightly and cook over very low or medium heat. After the first few minutes of cooking, it may be necessary to add a few tablespoons of water. However, if you're cooking fresh-frozen vegetables, they usually contain enough moisture so that they steam through without needing additional water.

Princess Carrots

1 cup carrot rings
1 cup celery, diagonally-cut strips
1 cup green pepper, cut into 1-inch squares
Salt, pepper and dill seed to taste
2 tablespoons vegetable oil

★ ★ ★
Cook carrots, celery, and green pepper about 5 minutes in vegetable oil in a large skillet, using medium heat. Stir occasionally. Season with salt, pepper and dill seed. Cover skillet and cook over low heat about 5 minutes more until vegetables are tender. 4 servings.



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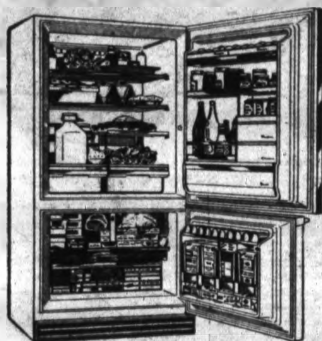
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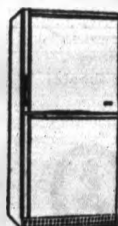
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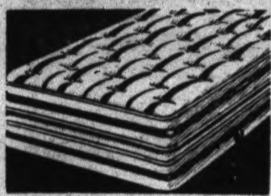
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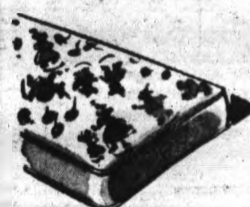
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Making a Cake From Scratch Is Easy

SPICY SPONGE CAKE

By Mrs. Samuel Miller

- 3 eggs, separated
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1 teaspoon vanilla
- 1 cup sifted flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cloves
- 1/2 tablespoon hot milk

Beat egg yolks until thick; gradually beat in sugars. Add vanilla. Fold in flour, sifted with salt, baking powder and spices.

Add milk; stir quickly until batter is smooth. Fold in egg whites stiffly beaten. Bake in ungreased 8-inch square pan in 350-degree oven 35 to 40 minutes.

RHUBARB CHIFFON CAKE

By Mrs. Frank Lambert

Sift together:

- 2 1/2 cups cake flour
 - 1/2 cup sugar
 - 1/2 teaspoon baking powder
 - 1/2 teaspoon salt
 - 1/2 tablespoon grated orange rind
- Make a well in these dry ingredients and add in order given:
- 1/4 cup salad oil
 - 1 egg yolk
 - 1/2 cup cold water
 - 1/2 cup rhubarb juice
 - 1 teaspoon vanilla

Beat with spoon until smooth. Measure into large bowl:

- 1 cup egg whites
- 2 1/2 tablespoons cream of tartar

Beat egg whites until stiff peaks form. Pour egg yolk mixture gradually into egg whites, folding gently. Then add 1/2 cup rhubarb sauce drained. Fold in carefully.

Pour into 10-inch tube pan. Bake 55 minutes at 325 degrees; increase heat to 350 degrees and bake 15 more minutes. Frost with Creamy Icing.

Creamy Icing

- 1/2 cup milk
- 2 1/2 tablespoons flour

Cook to a very thick paste; cool. Meanwhile cream 1/2 cup shortening with 1/2 cup sugar and 1/2 teaspoon salt and 1 teaspoon vanilla. Add cooled paste to sugar and shortening mixture; beat until fluffy. Fold in 1/2 cup drained rhubarb sauce.

POPPY SEED CAKE

By Mrs. Raymond Schaub

- 1/2 cup poppy seed
- 1/2 cup milk
- 1/2 cup butter or margarine
- 1 1/2 cups sugar
- White of 4 eggs, stiffly beaten
- 2 cups flour, sifted
- 2 teaspoons baking powder

Soak poppy seed in milk overnight in a cool place. In the morning cream butter or margarine and sugar. Add poppy seed and milk. Fold in stiffly beaten egg whites, then the sifted dry ingredients.

Bake in 2 greased layer cake pans in 350-degree oven about 25 minutes. Serve with a custard filling, made with the 4 egg yolks, and a chocolate frosting.

WHEAT SHORTCAKE

By Mrs. Fred Wood

- 1 1/2 cups whole wheat flour
- 1 cup wheat germ
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 cup nonfat dry milk
- 1/2 cup sugar
- 1/2 cup shortening
- 1/2 cup fresh milk

Mix dry ingredients together. Cut in shortening. Add milk all at once and mix until thoroughly blended. Knead for about 30 seconds.

Roll out on floured board, cut with round cutter. Bake 12-15 minutes in 450 degree oven

EGG YOLK CAKE

By Mrs. Jackson Byers

- 1/2 cup butter or margarine
- 1/2 cup granulated sugar
- 1 egg yolk, beaten until thick and lemon colored
- 2 1/2 cups sifted cake flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1 teaspoon lemon flavoring

Cream butter or margarine and sugar until fluffy. Add beaten egg yolks and beat well. Sift dry ingredients and add alternately with milk. Add flavoring.

Pour into two 9-inch greased layer pans or three 8-inch pans. This makes a huge cake. Bake 35-45 minutes in a 350-degree oven. Put layers together with chocolate filling. Frost with seven-minute

THOUSAND DOLLAR CAKE

By Mrs. Marshall Digh

- 1/2 cup butter or margarine
- 1 cup sugar
- 1/2 square chocolate, melted
- 3 eggs, beaten
- 1 teaspoon salt
- 2 tablespoons baking powder
- 1 1/2 cups milk
- 2 teaspoons vanilla
- 2 cups sifted flour
- 1 cup black walnut meats, chopped

Cream butter or margarine and sugar. Add melted chocolate and beaten eggs. Sift dry ingredients together and add alternately with milk, a small amount at a time.

Add vanilla and chopped nuts. Bake in 3 layers at 375 degrees for 30 minutes.

CHOCOLATE FROSTING

- 1 pound confectioners sugar
- 1/2 cup butter or margarine
- 1 teaspoon lemon juice
- 2 squares chocolate, melted
- 1 teaspoon vanilla
- 1 egg, beaten
- 4 tablespoons evaporated milk
- 1 cup black walnut meats

Mix butter and chocolate, add beaten egg and lemon juice. Add milk, then sugar gradually, beating all the time. Add vanilla and nuts.

GERMAN SWEET CHOCOLATE CAKE

By Mrs. James D. Bodwell

- 1 package German sweet chocolate
- 1/2 cup boiling water
- 1/2 cup sugar
- 1/2 cup shortening
- 2 cups sugar
- 2 egg yolks, beaten
- 1/2 cup milk
- 2 1/2 cups sifted flour
- 1 teaspoon soda
- 4 tablespoons beaten stiff

Add chocolate to boiling water. After it is melted, add vanilla and salt. Cream shortening and sugar, then beaten egg yolks. Add 1/2 of the cup of buttermilk, alternately with the sifted flour. Dissolve soda in rest of buttermilk and add to creamed mixture.

Stir in cooled chocolate mixture. Fold in beaten egg whites.

Bake 25-30 minutes in 3 greased 9-inch layer pans at 350 degrees.

Frosting

- 2 egg yolks, beaten
- 1/2 cup sugar
- 1/2 cup milk
- 1/2 cup whipping cream
- 1/2 cup evaporated milk
- 1/2 cup chopped pecans
- 1/2 cup coconut
- 1 teaspoon vanilla

Add dry ingredients to cream or milk, add butter or margarine. Cook until butter melts. Add a little of this hot mixture to the beaten yolks, then add eggs to milk mixture. Cook over low heat, beating constantly until thick.

Add nuts and coconut and continue cooking until mixture is of spreading consistency. Remove from heat, add vanilla. Spread while warm on cooled cake.

Budget Minder: Roll out scraps of pie dough and cut into tiny rounds with the top of a metal food can and bake; serve with soup instead of crotons.

MAYONNAISE CAKE

By Ada McDermott

- 1 cup mayonnaise or salad dressing
- 1 cup granulated sugar
- 1/2 cup raisins
- 1 cup warm water
- 1 teaspoon salt
- 1 cup sifted flour
- 1 teaspoon vanilla
- 1/2 cup egg

Mix sugar with mayonnaise. Sift dry ingredients together and add alternately with warm water. Add vanilla. Pour into greased 8-inch pan and bake at 350 degrees about 30 minutes. Test as for any other cake. Frost as desired.

ROLLED OATS CAKE

By Mrs. Beaula Gallagher

- 1/2 cup boiling water
- 1 cup quick raw oatmeal
- 1 cup margarine
- 1 cup white sugar
- 1 cup brown sugar
- 1 egg
- 1 1/2 cups sifted flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon cinnamon

Pour boiling water over oats and let stand 20 minutes. Cream margarine, add sugars and beat well. Add eggs and beat again. Add rest of ingredients.

Bake in greased 9x13 pan for 35-40 minutes at 350 degrees. Top with Brolled Frosting.

Brolled Frosting

- 2 tablespoons melted margarine
- 1/2 cup brown sugar
- 1/2 cup cream
- 1 teaspoon vanilla
- 1 egg yolk and 1 egg white mixed

Mix and spread over hot cake. Put under broiler about 10 minutes. Watch closely so it does not burn.

EGGLESS CAKE

By Mrs. Chetan Van Buren

- 2 cups brown sugar
 - 2 cups water
 - 2 cups raisins
 - 1 teaspoon cinnamon
 - 1 teaspoon cloves
 - 1/2 teaspoon nutmeg
 - 1/2 cup margarine
- Boil together 5 minutes. Cool, then add 1 teaspoon soda dissolved in 1/4 cup water.

Sift 4 cups flour with 2 teaspoons baking powder. Add to first mixture. Bake in greased 9x13 pan, or for cookies in a jelly roll pan. It takes an hour at 350 degrees for the cake or 30 minutes for the cookies in the shallow pan. Cut cookies into squares.

Nuts, chopped apple or crushed pineapple may be used in place of the raisins.

BUDGET CAKE

By Mrs. John G. Lyons

- 1 cup sugar
 - 1 cup seeded raisins
 - 1 cup water
 - 1/2 cup shortening
- Boil together for 2 minutes. Let cool, then add:

- 1 teaspoon cinnamon
- 1/2 teaspoon lemon extract
- 1/2 teaspoon soda
- 2 cups sifted flour
- 1/2 teaspoon baking powder

Pour into greased loaf cake pan or muffin tins. Bake loaf about 30 minutes in a 350-degree oven. Nuts may be added to this recipe, if desired. There are no eggs in it.

MARASCHINO CHERRY CAKE

By Mrs. Helen Murphy

- 2 1/2 cups sifted cake flour
- 1/2 teaspoon baking powder
- 1/2 cup sugar
- 1/2 cup shortening
- 1/2 cup maraschino cherry juice
- 1/2 cup maraschino cherries, cut into halves
- 1/2 cup milk
- 1/2 cup nuts

Sift flour, baking powder, salt and sugar together. Add shortening, juice, cherries and milk. Beat in mixer, about 2 minutes. Add egg whites, unbeaten and beat another 2 minutes. Fold in nuts.

Pour into two 8-inch greased pans. Bake 30 minutes at 350 degrees. Frost as desired, but a white fluffy frosting is best.

APPLE CAKE

By Mrs. Richard Wells

- 4 eggs
- 1 cup sugar
- 1/2 cup sliced (not olive oil)
- 1/2 cup sifted flour
- 1/2 teaspoon baking powder
- 2 apples sliced
- 1/2 cup cinnamon
- 1/2 cup nuts

Beat eggs well. Add sugar gradually and beat well; add oil and beat again. Add sifted flour and baking powder and beat well.

Pour half of batter into greased 7x11 pan. Cover with sliced apples, sugar, cinnamon and chopped nuts. Add remaining batter. Sprinkle with more sugar, cinnamon and chopped nuts.

Bake 30 minutes at 350 degrees. Serve warm or cold.

GRAPEFRUIT CAKE

By Mrs. Ed Beagre

- 1/2 cup shortening
- 1/2 cup sugar
- 1/2 cup milk
- 1/2 cup sifted flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon grated grapefruit rind
- 1/2 teaspoon salt
- 1/2 cup grapefruit juice

Cream shortening, add sugar and beat until fluffy. Add egg yolks and beat well. Sift dry ingredients and add alternately with grapefruit juice. Beat egg whites stiff, but not dry, and fold into batter.

Pour into 2 greased 9-inch layer pans. Bake 25 minutes at 350 degrees. When cool, frost with Grapefruit Frosting.

Grapefruit Frosting

- 2 tablespoons butter or margarine
- 1 cup milk
- 1/2 cup grated grapefruit rind
- 2 tablespoons grapefruit juice
- 1/2 cup sugar

Beat all together, using enough sugar to make frosting the right consistency to spread well.

YUM YUM SPIKE GEMS

By Mrs. Ralph Walton

- 1/2 cup vegetable shortening
- 1 cup brown sugar
- 1 egg
- 1 cup sour milk
- 1/2 cup soda
- 2 cups sifted flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 cup raisins
- 1/2 cup nuts

Blend shortening, sugar and egg together. Sift all dry ingredients together and add to creamed mixture. Stir soda into sour milk and add to the batter. Add raisins and nuts.

Fill greased cupcake pans half full. Bake in 350-degree oven about 20 minutes. Cool and frost with white frosting.

FRUIT 'N' BAKE FUDGE CAKE

By Mrs. Edward Coleman

- 1 package white or pink cake mix
- 1 package fruit-caramel chocolate pieces
- 1/2 cup instant nonfat dry milk
- 1/2 cup water
- 1/2 cup vanilla

Melt chocolate over hot (not boiling) water. Add milk, water and vanilla. Pour into 12x2 pan, lined on bottom and sides with double thickness of waxed paper.

Prepare cake mix as directed on package. Pour gently over chocolate mixture.

Bake at recommended temperature until cake springs back from the touch and shrinks from the sides of the pan. It will have to bake longer than usual.

Invert cake on rack. Lift off pan. Let stand 2 minutes. Peel off paper. Decorate promptly with nuts. Let cool.

Flavorful Stuffing Fills Pocket in Veal Breast

Do you want to surprise the family the next time you bring a roast to the table? If so, one of the best surprises of all is this Veal Breast with Rice Stuffing. Unless there has been a bit of pecking going on earlier in the kitchen, there is no way of knowing just what is on the inside.

Most of us have our favorite stuffing recipes, but every now and then we like to try something different, and just in case you have never tried using a rice stuffing, you will find this one to be delightfully different.

Here are the directions for the making of the Veal Breast-Rice Stuffing: Select a 3 to 5-pound veal breast and have the market man cut a pocket from the end of the breast.

Fill this pocket with Rice Stuffing and sew or shewer edges together. Place on rack in an open roasting pan and season with salt and pepper. Place 4 slices bacon over the meat.

Roast in a slow oven (300 de-

grees F.) until done, allowing about 2 hours. This roast will provide 6 to 10 servings.

The Rice Stuffing is made by browning 2 tablespoons grated onion in 2 tablespoons lard or drippings. Add 1/2 cup rice and stir until golden brown. Add 2 cups of stock or water, 1 1/2 teaspoons salt and 1 teaspoon poultry seasoning.

Cover and cook slowly until rice is tender, about 40 minutes. Remove from heat, add 1 egg, slightly beaten, and 1 can (1 1/2 ounces) mushrooms, stems and pieces.

The bacon slices placed across the roast before going into the oven add a great deal of flavor but they also serve to moisten the surface of the roast during the cooking period.

When veal is done it should have a reddish brown even color on the outside while the interior will be grayish white and juicy. The meat will be firm but tender.

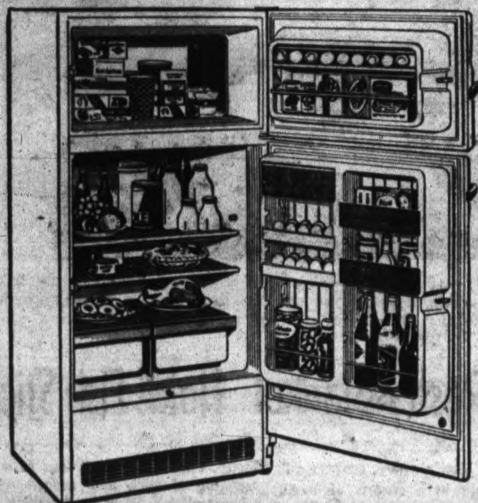


STUFFED VEAL BREAST — Veal breast is an ideal cut to use for stuffing because it is easy to have a pocket cut in it. The mild flavor of veal lends itself as well to more highly flavored stuffings and the two tend to complement each other.



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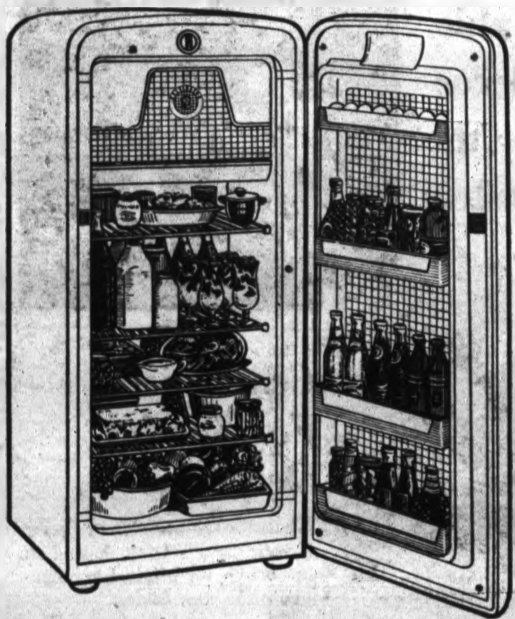


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CHEESE CAKE

By Mrs. Richard Beyer

Filling:

- 3 cartons (12 oz.) cottage cheese
- 1 ounce cream cheese
- 1/2 cup granulated sugar
- 1 egg, well beaten
- juice and rind of 1 lemon
- 1/2 teaspoon vanilla
- 1/2 teaspoon cornstarch
- 1/2 teaspoon flour
- 1 pound butter (no substitute)
- 1 pint sour cream

Beat together cheese and sugar gradually. You might do this in a blender, if you have one, to get all the cheese well mixed. Add eggs and beat well. Then add lemon juice and rind, cornstarch, flour and melted butter. Blend in sour cream and vanilla.

Crust:

- 10 graham crackers
- 1/2 cup sugar
- 1/2 stick butter, melted
- 1/2 teaspoon cinnamon

Roll crackers fine and mix with other ingredients. Butter an 8-10 inch spring form or angel food cake pan (with removable bottom). Press crumb mixture firmly on bottom of pan. Save some for topping.

Pour in cheese mixture and top with remaining crumbs. Bake one hour at 325 degrees. Turn off oven and let cake stand in oven for one more hour. Leave oven door slightly open. Remove from pan when thoroughly cooled. Chill to serve. Serves at least 16, as you want only a small piece.

STRAWBERRY CAKE

By Mrs. William Shumack

- 1 box white or yellow cake mix
- 1 box strawberry gelatin
- 1/2 cup water
- 1/2 cup melted strawberries (about half a box of frozen berries)

Put all ingredients into mixing bowl and beat as long as directions on cake mix box say. Do not add any of the ingredients called for on the box.

Bake in 2 greased 9-inch layer pans for about 30 minutes in 350-375 degree oven. When cool, fill and frost with the following:

Icing

- 1 pound box confectioners sugar
 - 1/2 cup milk
 - 1/2 cup melted strawberries, drained
- Beat together until smooth and of spreading consistency.

GOLDEN FRUIT CAKE

By Mrs. Maude S. Martin

- 1/2 cup flour
- 1 pound chopped candied fruits
- 1/2 cup raisins
- 1/2 cup nuts, coarsely broken
- 1 cup dates cut in large pieces
- 1/2 cup candied cherries, cut in half
- 1/2 cup candied orange rind
- 1/2 cup candied lemon rind
- 1/2 cup candied pineapple
- 1/2 cup candied apple
- 1/2 cup candied pear
- 1/2 cup candied plum
- 1/2 cup candied cherry
- 1/2 cup candied currant
- 1/2 cup candied gooseberry
- 1/2 cup candied raspberry
- 1/2 cup candied strawberry
- 1/2 cup candied blackberry
- 1/2 cup candied blueberry
- 1/2 cup candied elderberry
- 1/2 cup candied huckleberry
- 1/2 cup candied logberry
- 1/2 cup candied mulberry
- 1/2 cup candied nectarine
- 1/2 cup candied peach
- 1/2 cup candied plum
- 1/2 cup candied prune
- 1/2 cup candied raisin
- 1/2 cup candied walnut
- 1/2 cup candied almond
- 1/2 cup candied hazelnut
- 1/2 cup candied pecan
- 1/2 cup candied cashew
- 1/2 cup candied pistachio
- 1/2 cup candied walnut
- 1/2 cup candied almond
- 1/2 cup candied hazelnut
- 1/2 cup candied pecan
- 1/2 cup candied cashew
- 1/2 cup candied pistachio

Coat fruit and nuts with flour in large bowl. Add grated rinds. Prepare cake mix, using 1/2 cup milk, 1/2 cup orange juice and the 3 eggs for the liquid. Blend one minute; beat 4 minutes. Pour batter onto fruit. Mix well.

Turn into two 8x5 pans which have been well greased and lined with waxed paper. Set pan of hot water on bottom rack of oven. Bake cakes on rack above at 325 degrees for 70-80 minutes.

Cakes are done when wooden pick inserted in center comes out clean. Cool thoroughly; remove from pans. Wrap tightly to keep moist. This cake will keep for several months if wrapped in foil and put into refrigerator; or for several weeks on the shelf in an air-tight box.

JIFFY DEVILS FOOD CAKE

Wacky Cake

By Mrs. Earl Spames

Sift directly into an 8x8x2 ungreased pan:

- 1 1/2 cups flour
- 1 cup sugar
- 1/2 cup cocoa
- 1/2 teaspoon soda
- 1/2 teaspoon salt

Make three holes in the dry ingredients. In the first pour 1/2 in the second; and 1 teaspoon vanilla in the third.

Pour one cup cold water over all the mixture and mix with a fork until lumps are gone.

Bake 30 minutes in 350-degree oven. Serve warm from pan.

POOR MAN'S FRUITCAKE

By Mrs. Duncan McVeen

- 2 cups firmly packed brown sugar
- 1 cup dark molasses raisins
- 1 cup light molasses
- 1/2 cup lard
- 1/2 cup shortening
- 1/2 cup butter
- 1/2 cup oil
- 1/2 cup water
- 1/2 cup vinegar
- 1/2 cup lemon juice
- 1/2 cup orange juice
- 1/2 cup pineapple juice
- 1/2 cup apple juice
- 1/2 cup cherry juice
- 1/2 cup raspberry juice
- 1/2 cup blackberry juice
- 1/2 cup blueberry juice
- 1/2 cup elderberry juice
- 1/2 cup huckleberry juice
- 1/2 cup logberry juice
- 1/2 cup mulberry juice
- 1/2 cup nectarine juice
- 1/2 cup peach juice
- 1/2 cup plum juice
- 1/2 cup prune juice
- 1/2 cup raisin juice
- 1/2 cup walnut juice
- 1/2 cup almond juice
- 1/2 cup hazelnut juice
- 1/2 cup pecan juice
- 1/2 cup cashew juice
- 1/2 cup pistachio juice

Put brown sugar, raisins, currants, lard and spices in a saucepan. Mix thoroughly and add water. Mix again and boil 5 minutes. Let cool. Add rest of ingredients.

Wash, dry, grease and flour several tin cans such as peas come in. Fill two-thirds full of batter. Bake 45 minutes in 350 degree oven, or until a straw comes out clean. Remove from oven and invert on rack to cool.

Remove cakes. Wash cans and dry thoroughly. Wrap fruitcake in waxed paper, plastic wrap or foil. Return to tin cans, tape on the top and mail in a package. These travel well.

BRAZIL NUT FRUIT CAKE

By Mrs. Bala Swanson

- 1 pound pitted dates
- 1/2 cup Brazil nut meats
- 1/2 cup English walnut meats, kept
- 1 cup red and green candied cherries
- 1/2 cup candied orange
- 1/2 cup candied lemon
- 1/2 cup candied pineapple
- 1/2 cup candied apple
- 1/2 cup candied pear
- 1/2 cup candied plum
- 1/2 cup candied prune
- 1/2 cup candied raisin
- 1/2 cup candied walnut
- 1/2 cup candied almond
- 1/2 cup candied hazelnut
- 1/2 cup candied pecan
- 1/2 cup candied cashew
- 1/2 cup candied pistachio

Fill each pitted date with a Brazil nut. Line tins with waxed paper; this is important. Arrange fruit and nuts in attractive design in pan. Mix rest of ingredients together, adding beaten eggs last. Mix thoroughly.

Drizzle over fruit and nuts. Make a second layer of them and drizzle rest of batter over them until pans are full.

Bake one hour in 325 degrees oven. Makes 2 loaves of wonderful fruitcake. When sliced, the fruit and nuts appear in pattern form.

CHIP DATE AND NUT CAKE

By Mrs. E. M. Douglas

- 1 cup hot water
- 1 cup dates, pitted and cut
- 1/2 cup soda
- 1 cup shortening
- 1 cup sugar
- 1/2 cup eggs
- 1 1/2 cups sifted flour (1 cup plus 1 tablespoon)
- 1/2 cup cocoa
- 1/2 cup baking powder
- 1/2 cup chopped nuts (pecan are good)
- 1/2 cup chocolate bits

Pour hot water over dates and soda and let stand. Cream shortening and sugar; add beaten eggs, then date mixture. Sift dry ingredients and add to first mixture.

Grease and flour a 9x13 pan. Pour in cake mixture. Top with nuts and chocolate bits. Bake 35 minutes in 350-degree oven, or until cake springs back at a touch.

This is a good picnic cake as it needs no added frosting.

PORK CAKE

By Mrs. Raymond Decker

- 1 pound fat pork, ground OR 1 pound ground beef
- 1/2 cup boiling water
- 1/2 cup brown sugar
- 1/2 cup molasses
- 1/2 cup cinnamon
- 1/2 cup cloves
- 1/2 cup salt
- 1/2 cup soda
- 1/2 cup seeded raisins
- 1/2 cup walnut meats
- 1/2 cup mixed candied fruit
- 1/2 cup dates, cut up
- 1/2 cup sifted flour

Mix meat and water together and cool for 20 minutes. Mix in rest of ingredients in order given. Pour into 4 or 5 loaf pans that have been wax paper lined and greased.

Bake 2 hours in 275-300 degree oven, or until toothpick comes out clean. Remove from pans, cool and frost.

Frosting

- 2 cups confectioners sugar
- 2 teaspoons vanilla
- 1/2 to 1 tablespoon vegetable shortening

Mix to thin. Mix together and spread over cakes. Decorate as desired.



BLANKETED FISH STEAKS — Serve a convenience food in a new way. Fish steaks are folded into little squares of pastry, along

with a strip of cheese. After they are baked, you can serve them as is for a hearty appetizer, or with mushroom sauce for luncheon.

PINK MARBLE CAKE

By Mrs. Harry Terry

Sift together:

- 1/2 cup flour
- 1/2 cup sugar
- 1/2 cup baking powder
- 1/2 cup vanilla

Mix well in mixer for 2 minutes. Add 3 large egg whites (1/2 cup). Beat 2 more minutes.

Pour into measuring cup 1/2 cup batter. Add 3 tablespoons red fruit flavored gelatin. Stir with fork to blend thoroughly. Pour over cake batter in bowl. With spoon fold batter just 5 times to swirl colors.

Pour into greased loaf pan. Bake 40-45 minutes at 350 degrees.

Mix in top of double boiler: 1/2 cup white, 1/2 cup cream of tartar, 1/2 cup sugar, 1/2 cup water. Beat over hot water until icing holds peaks.

Pastry Blanket Holds Fish Sticks

Here's a new cookery tip: When you have scraps of pastry left, make Fish Sticks in Blankets—to be served as a hearty appetizer or snack, or as a main dish with an easy-to-make Mushroom Sauce, following the recipe below. Fish sticks are among the most convenient of all convenience foods, and extremely economical—a welcome attribute at this time of year.

For one box of fish sticks, make short, flaky pastry, using a recipe calling for 2 cups of flour. Roll pastry about 1/8" thick, and cut into 3-inch squares. Spread the center of each square with prepared mustard. Lay a narrow strip of cheese diagonally across each square and a fish stick on top of each piece of cheese.

Fold opposite corners over center of stick and secure with a toothpick. Place on a baking sheet and bake 10 minutes in a hot oven (425 degrees) or until brown. Garnish with parsley. Serve as luncheon main dish with Easy Mushroom Sauce.

EASY MUSHROOM SAUCE

- 1 can condensed mushroom soup, undrained
- 1/2 cup evaporated milk
- 1/2 cup butter
- 1/2 cup onion, minced
- 1/2 cup mushrooms, drained
- 1/2 cup tomato, minced
- 1/2 cup celery, minced
- 1/2 cup carrot, minced
- 1/2 cup bell pepper, minced
- 1/2 cup green onion, minced
- 1/2 cup parsley, minced
- 1/2 cup salt
- 1/2 cup pepper
- 1/2 cup Worcestershire sauce
- 1/2 cup soy sauce
- 1/2 cup vinegar
- 1/2 cup lemon juice
- 1/2 cup orange juice
- 1/2 cup pineapple juice
- 1/2 cup cherry juice
- 1/2 cup raspberry juice
- 1/2 cup blackberry juice
- 1/2 cup blueberry juice
- 1/2 cup elderberry juice
- 1/2 cup huckleberry juice
- 1/2 cup logberry juice
- 1/2 cup mulberry juice
- 1/2 cup nectarine juice
- 1/2 cup peach juice
- 1/2 cup plum juice
- 1/2 cup prune juice
- 1/2 cup raisin juice
- 1/2 cup walnut juice
- 1/2 cup almond juice
- 1/2 cup hazelnut juice
- 1/2 cup pecan juice
- 1/2 cup cashew juice
- 1/2 cup pistachio juice

Combine all ingredients; heat in saucepan. Makes about 1 1/2 cups.

Leave Fell on Lamb
When cooking leg of lamb, do not remove the thin outer covering, called the fell. The roast will cook in less time and hold its shape better if the fell is left on.

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JELLIED CINNAMON SALAD

By Mrs. Thomas Alago

1 package lemon gelatine
1 cup hot water
1 cup red hot (cinnamon candies)
1 cup hot water
1 small package cream cheese
1 cup evaporated milk
1 cup applesauce

Dissolve gelatine in $\frac{1}{2}$ cup hot water and red hot in other $\frac{1}{2}$ cup hot water. Thin cream cheese with milk. Mix all together and pour into mold. Chill. This makes a rather rich salad that is good with poultry or pork.

GOOD CABBAGE SALAD

By Mrs. Erwin Greer

1 large cabbage
2 green peppers
2 large sweet onions
2 tablespoons celery seed
2 tablespoons mustard seed
2 cups white vinegar
2 cups sugar

Chop cabbage, green peppers and onions. Mix other ingredients together and let come to a boil. Simmer for a few minutes. Cool to lukewarm and pour over vegetables. Refrigerate for a while before serving, preferably 24 hours. Keeps indefinitely.

SEPTEMBER SALAD

By Mrs. J. R. Terwilliger

1 package apple gelatine
 $\frac{1}{2}$ cup diced celery
 $\frac{1}{2}$ teaspoon salt
1 bottle watermelon pickles, drained and chopped
2 tablespoons chopped pimientos
 $\frac{1}{2}$ cup chopped green pepper

Use drained pickle juice as part of the liquid in which you dissolve gelatine. Add water to make the necessary two cups. When gelatine has thickened slightly, fold in other ingredients. Chill until set. Serves six.

KENTUCKY SALAD

By Mrs. J. W. Ashton

1 envelope unflavored gelatine
1 small can crushed pineapple
12 small sweet pickles, chopped
1 cup almonds, chopped
1 small bottle stuffed olives

Soak gelatine in $\frac{1}{2}$ cups pineapple juice and water. Make a syrup of $\frac{1}{2}$ cups sugar, $\frac{1}{4}$ cup vinegar and $\frac{1}{2}$ cup water. Cook until it spins a thread.

Add gelatine to syrup while hot. Chill until partially set. Add rest of ingredients and pour into oiled mold. Chill until set.

BEEF SALAD

By Mrs. B. M. Mitchell

1 can (#2) julienne beef, drained
2 packages lemon gelatine
 $\frac{1}{2}$ cup white vinegar
1 teaspoon salt
 $\frac{1}{2}$ cup sliced stuffed olives
2 tablespoons horseradish, drained
 $\frac{1}{2}$ cups chopped celery

Add enough water to beef juice to make $1\frac{1}{2}$ cups. Bring to a boil and dissolve gelatine in it. Add vinegar and salt. Chill until thick. Add rest of ingredients.

Chill in 8 small molds until quite firm.

MOUNDED TURKEY SALAD

By Mrs. George A. Perry

10 pounds turkey or chicken cut into serving pieces
3 large bunches pascal celery, cut into pieces
2 pounds white grapes
1 can round almonds
1 small onion, grated
 $\frac{1}{2}$ cup sour cream
mayonnaise
parsley
lemon juice

Cook poultry the day before. Sprinkle with lemon juice after cutting into pieces. Let stand overnight in the refrigerator.

In the morning mix turkey, celery, grapes and onion with just enough dressing to make the mixture stick together. Season to taste. Form into a large mound on a platter.

Mix sour cream with enough mayonnaise to "frost" the salad. Cover mound of salad completely. Sprinkle with nuts. Garnish with parsley. Serves 20-25.

Sandwich in Onions

An interesting variation for hamburger steaks: make thin patties and sprinkle half of them with dehydrated onion soup mix just as it comes from the envelope; top each with another thin patty, press edges together to seal; pan-fry in butter or broil.

DREAM SALAD

By Mrs. Jack Herrington

2 cans mandarin oranges, drained
2 cans (No. 3) pineapple chunks, drained
1 package miniature marshmallows
1 can sliced flake coconut
 $\frac{1}{2}$ pint commercial sour cream

Mix together and let stand at least 2 hours. The marshmallows will stay whole for that length of time. They will dissolve and make the mixture creamy if you let it stand overnight. Serve on lettuce, topped with a maraschino.

Mrs. Herrington thinks this salad would be good frozen after it has become creamy. Cut in squares to serve. Serves eight.

Weight watchers can have this salad by substituting yogurt for the sour cream, thus cutting the calorie content. It has an excellent taste made with yogurt.

GERMAN POTATO SALAD

By Mrs. H. C. Fremdt

Brown about $\frac{1}{2}$ pound bacon, cut in pieces, with one large chopped onion. Make a paste of 2 to 3 tablespoons flour and water. Add to one cup white vinegar and one cup water. Add $\frac{1}{2}$ cup sugar. Bring to boiling point and add to onion-bacon mixture. Let simmer a few minutes.

Boil potatoes (about one per person). Peel and slice. Pour hot mixture over warm potatoes. Stir gently so as not to break potatoes. Salt to taste. Keep on back of stove until ready to serve. It should be rather glassy looking.

PEAR SALAD

By Mrs. Edward Bowers

Place two or three pear halves on lettuce. Mix two tablespoons peanut butter with one tablespoon mayonnaise or salad dressing. Thin to desired consistency with pear juice. Spoon over pears.



STUFFED TOMATO SALAD — Tomatoes are one of the best salad ingredients. Slice them for tossed salad or fill them with a mixture of cooked shrimp, diced fresh pineapple and mayonnaise as in the picture above. Season to taste, garnish with parsley and serve on lettuce.

BEAN SALAD

By Mrs. A. E. MacKean

2 cans (#303) of beans
green beans
white beans
kidney beans
lima beans
garbanzo beans (chick peas)
1 cup chopped celery
1 cup chopped green pepper
 $\frac{1}{2}$ cup sugar
2 cups vinegar
salt and pepper
1 onion, grated
 $\frac{1}{2}$ cup salad oil

Drain beans. Add celery and green pepper. Mix rest of ingredients and pour over beans. Let stand overnight. To serve, drain off liquid.

You may use all kinds of beans listed or any combination of your choice.

NOODLE SALAD

By Mrs. Milton D. Linsley

1 package noodles (4-8 oz.)
2 tablespoons french dressing
2 hard-cooked eggs
1 tablespoon pimientos, chopped
 $\frac{1}{2}$ cup onion, sliced
 $\frac{1}{2}$ cup celery, chopped
 $\frac{1}{2}$ teaspoon salt
2 tablespoons mayonnaise
1 cup cooked cut green beans

Cook noodles in boiling salted water until tender. Marinate in french dressing while preparing other ingredients. Combine remaining ingredients and chill before serving.

Garnish with sweet pickle fans and ripe olives. Makes four servings.

SHRIMP SALAD MOLD

By Mrs. Charles M. Conat

1 cup condensed tomato soup
1 cup water
1 package lemon gelatine
1 cup mayonnaise
2 tablespoons chopped onion or juice
2 tablespoons cream cheese
2 cups celery, cut fine
1 cup sliced olives
1 cup sliced cooked shrimp
1 sliced green pepper, if desired

Heat tomato soup and water, then dissolve gelatine in hot liquid. Add mayonnaise and cream cheese which have been combined. Add other ingredients, pour into a mold and chill.

Dressing

1 cup mayonnaise
2 tablespoons chili sauce
1 cucumber, sliced thin
Mix mayonnaise and chili sauce. Add sliced cucumbers.

RUSSIAN SALAD

By Mrs. Walter Lange

5-6 big potatoes
2 cans diced beets
1 hard cooked egg
1 diced apple (optional)
2-3 garlic dill pickles, sliced
 $\frac{1}{2}$ cup herring
1 medium onion, chopped fine
2 tablespoons prepared mustard
1 tablespoon horseradish
sour cream or salad dressing (not mayonnaise)

Cook, peel and dice potatoes. Add drained beets, diced eggs, apple, if desired, pickles, onion and herring (also optional). Mix in enough sour cream or salad dressing to moisten. Add mustard and horseradish to taste.

This salad should be very red. Let it stand overnight in the refrigerator before serving.

HOT CHICKEN SALAD

By Mrs. G. A. Ellertorpe

2 cups cooked chicken, cut up
2 cups celery, cut up
1 cup mayonnaise
 $\frac{1}{2}$ cup mild cheese, cut up
2 tablespoons lemon juice
1 tablespoon onion juice
 $\frac{1}{2}$ cup sliced almonds
Potato chips

Mix all ingredients together except potato chips. Crush chips and sprinkle over top of salad mixture that has been put in a pan. Bake 40 minutes in 350-degree oven.

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You'll Relish This Page

MUSTARD PICKLES

By Mrs. Edward Fox

Wash and cut up:

1 large cauliflower
1 neck very small cucumbers
1/2 quart red onions, peeled
2 sweet red peppers
2 hot peppers

Blanch in boiling water. Lay on thick towel to drain about 3 hours, or overnight. For the sauce mix together:

2 cups brown sugar
1 cup white sugar
1 cup flour
1/2 cup salt
1 large can dry mustard
can curry powder
2 tablespoons celery seed

Stir in gradually 1/2 gallon vinegar. Cook until thick, stirring constantly. Add cut-up vegetables. Continue stirring and cook until boiling hot. Pack into hot sterilized pint jars and seal.

YELLOW WAX BEAN PICKLES

By Mrs. Lawrence Terrien

1 peck wax beans
1 pint vinegar
1 cup granulated sugar
2 tablespoons celery seed
1 teaspoon curry powder
1 teaspoon turmeric
1/2 teaspoon cayenne pepper
2 tablespoons dry mustard
1/2 cup flour or cornstarch

Prepare beans and boil in salted water until tender. Drain well. Make sauce of other ingredients, cooking until smooth. Add beans. Bring to a boil and can at once in sterilized jars. Serve as a relish.

GREEN TOMATO MINCEMEAT

By Mrs. Howard Dow

1 peck green tomatoes, chopped fine
1 peck unseeded apples, chopped fine
1 pound raisins
1 pound currants
1 pound sugar
2 tablespoons cinnamon
2 tablespoons cloves
1 tablespoon nutmeg
1/2 cup butter
1/2 cup sugar

Boil tomatoes 10 minutes. Drain. Add rest of ingredients and simmer 30 minutes. Seal at once in hot sterilized jars. Makes about 12-14 quarts.

BREAD, BUTTER PICKLES

By Mrs. James Muir

1 gallon sliced medium cucumbers
2 cups sliced small white onions
1/2 cup salt (not iodized)
1 quart cider vinegar
2 tablespoons white mustard seed
1/2 teaspoon celery seed
1 teaspoon turmeric
2 cups light brown sugar

Stir salt into cucumbers and onions. Let stand 2 hours. Drain in a colander. Mix rest of ingredients and boil for 20 minutes. Add cucumbers and onions and seal in sterilized jars while hot. Makes 6 pints.

EASY DILL PICKLES

By Mrs. Webb Mattingly

Dill also cucumbers
2 quarts water
1 quart cider vinegar
1/2 cup coarse salt (not iodized)
Garlic cloves
Dill

Wash and dry pickles. Put one clove of garlic and some dill in each sterilized jar. Mix water, vinegar and salt and bring to a boil. Put pickles into hot liquid and let heat until they turn a little yellow. Put at once into jars, cover with hot liquid and seal while hot.

VENISON MINCEMEAT

By Mrs. Art Lane

4 pounds chopped venison, boiled (fat cut off)
1 pound suet
1 pound chopped apples
1 pound raisins
1 pound currants
1 pound brown sugar
2 tablespoons cloves
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon pepper
1/2 teaspoon salt

Grind all ingredients together and let simmer slowly for 2-1/2 hours. Seal in sterilized jars. If meat is salted when cooking, use a little less salt in recipe.

BEEF RELISH

By Mrs. Myrtle Wierenga

4 cups beefsteak
4 cups cabbage
1 cup strong horseradish
1/2 cup sugar
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon red pepper
Vinegar

Cook and skin beefsteak. Put through a food grinder with the cabbage. Mix with all ingredients except vinegar. Just cover with vinegar, but do not let vegetables swim in it. This can be eaten at once or canned for the winter.

SPICED CURRANT RELISH

By Mrs. Royce Ziegler

Clean and stem 2 quarts of ripe red currants. Put in saucepan and add 1/4 cup water, 1/2 cup vinegar, 1 teaspoon cloves and 1 teaspoon cinnamon. Bring to a boil; allow to simmer 10 minutes, covered.

Measure 6 cups of above mixture into large saucepan. Add 1 package powdered fruit pectin. Mix well. Place over high heat until it comes to a hard boil, stirring constantly. At once add 7 cups sugar.

Remove from heat. Stir and skim alternately for 5 minutes. Ladle at once into jelly glasses. Cover immediately with 1/2 inch hot paraffin. Makes about 13 glasses (6 ounces each.)

SWEET CUCUMBER RELISH

By Mrs. Robert E. Field

4 cups cabbage, coarsely ground
4 cups cucumbers, coarsely ground
2 large onions, coarsely ground

Salt well and let stand at least 4 hours. Drain well. Simmer the following for 15 minutes.

4 cups cider vinegar
4 cups dark brown sugar
1/2 teaspoon cayenne pepper
1 teaspoon celery seed
1 teaspoon turmeric

Add drained cucumber mixture and continue cooking on low heat for 10 minutes. Seal immediately in hot sterilized jars. Makes approximately 6 pints.

FRUIT CHILI SAUCE

By Mrs. Ned Warren

30 tomatoes
5 pears
5 peaches
5 onions
2 green peppers
4 cups sugar
1/2 pound raisins
1 quart vinegar
2 tablespoons mixed pickling spices

Peel and cut up tomatoes, pears, peaches, onions and green peppers. Put alices in small bag. Mix all ingredients and cook slowly until thick. Seal while hot in sterilized jars. Makes about 7 pints.

A delicious thousand island dressing may be made with this chili sauce, mixing it half and half with mayonnaise.

A yeast dough made with rye's sticky. If it is, you may have to flour may have a tendency to be add a little extra white flour.

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PASTEL PIE

By Mrs. Jules Cunningham

- 2 tablespoons butter or margarine
- 1 can moist shredded coconut
- 1 tall can fruit cocktail
- 1 package lime flavored gelatin
- 1/2 cup whipping cream

Spread softened butter or margarine evenly on bottom and sides of 9-inch pie pan. Sprinkle coconut into pan, pressing evenly into the butter. Bake at 350 degrees 10-12 minutes. Cool.

Drain fruit cocktail and reserve syrup. Prepare gelatin according to package directions, using 1 cup hot water and 1/2 cup fruit cocktail syrup. Chill.

When slightly thickened, beat with rotary beater until thick and fluffy. Fold fruit cocktail into whipped gelatin. Beat cream until stiff and fold into gelatin mixture.

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Pour into cooled coconut shell. Chill several hours until firm. Makes 6 servings.

LEMON CREAM PIE

By Mrs. Leland Martin

- 3 cups milk
- 1 cup sugar
- 6 tablespoons flour
- Juice and grated rind of one lemon
- 2 eggs, separated
- Dash of salt
- Baked pie shell

Heat 1 1/2 cups milk. Mix the other 1/2 cup milk with sugar and flour and add to hot milk. Beat egg yolks slightly, add lemon rind.

Add a small amount of the hot mixture to the eggs. Then pour it all into the hot mixture and cook until thick, stirring constantly. Add lemon juice.

Pour into baked pie shell. Make a meringue from the 2 egg whites, a dash of salt and 3 tablespoons of sugar. Brown in the oven.

Be Sure the Pie Crusts Are Flaky

EGGNOG PIE

By Mrs. Harold J. Blackett

- 1/2 cup sifted flour
- 1/2 cup cold water
- 1/2 cup sugar
- 1/2 cup milk
- 1/2 cup whipping cream
- 1/2 cup nutmeg
- 1/2 cup cinnamon
- 1/2 cup vanilla
- 1/2 cup salt
- 1/2 cup butter or margarine

Beat egg yolks with 1/2 cup sugar. Add hot water gradually and cook in double boiler until of custard consistency, stirring constantly.

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Soften gelatin in cold water. Add to hot custard and stir until thoroughly dissolved. Cool, add rum flavoring and nutmeg.

Beat egg whites until stiff and dry. Fold in other 1/2 cup sugar. When custard mixture begins to thicken, fold in egg white mixture. Fill baked pie shells, put in refrigerator to chill. When ready to serve, garnish with thin layer of whipped cream and sprinkle with nutmeg.

★ ★ ★

This amount of filling will make 2 9-inch pies or three 8-inch pies.

EGGLESS PUMPKIN PIE

By Mrs. John Philip

- 1/2 cup sugar
- 1/2 cup flour
- 1/2 cup pumpkin
- 1/2 cup milk
- 1/2 cup butter
- 1/2 cup cinnamon
- 1/2 cup nutmeg
- 1/2 cup salt
- 1/2 cup vanilla
- 1/2 cup salt
- 1/2 cup butter or margarine

Mix dry ingredients. Melt butter in hot milk and add with pumpkin to dry ingredients. Fill crust and sprinkle with nutmeg and cinnamon. Bake 1 hour at 400 degrees.

KATHY'S APPLE PIE

By Kathy McBroom

- 1/2 cup sifted flour
- 1/2 cup cold water
- 1/2 cup sugar
- 1/2 cup milk
- 1/2 cup whipping cream
- 1/2 cup nutmeg
- 1/2 cup cinnamon
- 1/2 cup vanilla
- 1/2 cup salt
- 1/2 cup butter or margarine

To make crust, blend dry ingredients and shortening. Set aside 2 tablespoons of these crumbs. Add water to rest of crumbs and mix until dough forms into a ball. Divide into 2 parts.

Flour pan and spread one half of dough in the pan so that bottom and sides are completely covered. Flour large square of waxed paper and spread second half of dough on it. Pat dough

out into circles, then roll it from center out until circle is bigger than pie pan.

Fill pan with apple mixture. Place top crust on. Cut steam vents in top; seal and finish edges. Sprinkle the crumbs you set aside over the top.

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Bake at 425 degrees for 10 minutes. Reduce heat to 350 degrees and bake 40 minutes longer.

GREEN TOMATO PIE

By Mrs. Lester Christensen

- 6-8 medium size green tomatoes
- 2 rounded tablespoons lard
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1 tablespoon lemon juice
- 1/2 teaspoon cinnamon
- Dash of salt
- Pastry for 2-crust pie

Wash and slice tomatoes. Pour

on lemon juice. Add sugar, salt, lard, and cinnamon. Let stand a few minutes. Pour into unbaked pie crust.

Cover with top crust, seal edges and cut several gashes in top to allow steam to escape. Bake 40-50 minutes in 425-degree oven.

DATE-APPLE TORTE

By Mrs. Elwood Hagler

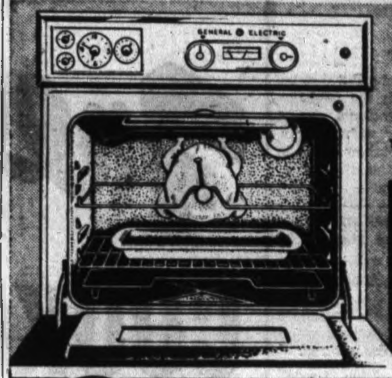
- 4 cups diced apples (leave peel on unless it is tough)
- 1 cup sugar
- 1/2 cup sifted flour
- 1/2 cup butter
- 1/2 cup cinnamon
- 1/2 cup vanilla
- 1/2 cup chopped dates
- 1/2 cup chopped nuts (optional)

Mix all together and pour into a greased 8x8 pan. Bake one hour at 350 degrees. Cut into 9 pieces and serve hot or cold. Serve with whipped cream, ice cream or plain cream.

If you wish, you may omit the nuts in the recipe and top the torte with nut ice cream.

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Tea Sandwiches Tops With Ginger Date Bread

Afternoon teatime remains unchanged as one of the pleasantest times of the day. And flavorful little sandwiches served along with the tea add an extra note of pleasure to the occasion.

This ginger-date nut bread is wonderful for making dainty tea sandwiches. Spiced with either ground ginger or the candied variety the bread is also rich with an ample amount of dates and crunchiness with chopped nuts. It's marvelous sliced thin and spread with butter or cream cheese.

This quick bread has the good keeping qualities characteristic of breads made with evaporated milk so if there is any left from one teatime, it can be kept and enjoyed again at the next.

Ginger-Date Nut Bread

- 1/2 cup firmly packed light brown sugar
- 1/2 cup granulated sugar
- 2 tablespoons butter, softened
- 1 egg
- 1 cup evaporated milk
- 1/2 cup water
- 2 cups sifted flour
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/2 cup chopped dates
- 1/2 cup chopped nuts

Blend the sugars, butter and egg thoroughly in a large mixing bowl. Stir in evaporated milk and water. Reserve 1/4 cup flour, then sift the remaining 2 1/4 cups flour together with the baking powder, salt and ground ginger. Mix the dates and nuts with the reserved 1/4 cup flour until well coated. Add flour mixture to egg mixture all at once and stir until well blended. Add dates and nuts and stir only until blended.

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Pour into a large greased loaf pan 9 1/2 x 5 1/2 x 3 1/2 inches. Bake in preheated moderate oven (350 degrees F.) until toothpick inserted in center comes out clean, about 1 hour. Remove from oven and let stand on cooling rack about 5 minutes. Turn out on cooling rack and set right side up to cool. Makes 1 loaf.

Note: Two tablespoons finely chopped candied ginger may be substituted for the ground ginger. Add candied ginger to the 1/2 cup reserved flour along with dates and nuts and proceed as above.



GINGER-DATE NUT BREAD—Here's a special treat for next teatime. Spicy ginger-date nut bread is sliced thinly, spread with either butter or cream cheese then cut into dainty little sandwiches. Along with hot fragrant tea the sandwiches will make a refreshing and flavorful break in the day's routine.

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Canadian Style Bacon Broiled

A food that we often think of in connection with breakfast is Canadian-style bacon. It is a delicious breakfast meat, but there are many ways of preparing it for luncheon and dinner meals as well.

Pictured here are slices of broiled Canadian-style bacon served with spiced peaches. The combination of color as well as flavor is going to make a hit at any hour of the day.

One of the things that popularizes Canadian-style bacon is the variety of ways that it can be prepared. It can be roasted, pan-broiled, panfried, or broiled and makes a delicious addition to casseroles. Any method of preparation is simple, and broiling is no exception.

Cut 8 slices of Canadian-style bacon 1/2 inch thick and place on a broiler rack. Insert broiler rack and pan in broiler so that the top surface of the meat is 2 to 3 inches from the heat. When the bacon is nicely browned, about 5 or 6 minutes, turn and brown other side.

Allow 8 to 10 minutes total broiling time. When cut to a thickness of 1/4 inch, 8 slices will offer an ideal quantity for 4 servings.

CHERRY NUT BREAD

By Susan Stamp

3 1/2 cups sifted flour
1 teaspoon salt
4 teaspoons baking powder
1/2 cup sugar
1 1/2 cups milk
1 well beaten egg
2 tablespoons melted shortening
1 cup all-bran cereal
1/2 cup chopped candied cherries
1/2 cup chopped walnut meats

Sift dry ingredients. Mix milk, egg and shortening and add. Stir only until mixture is well moistened. Stir in all-bran, cherries and nuts.

Pour into greased 5x9 pan. Sprinkle with cherry-nut topping. Bake one hour at 350 degrees. If a glass pan is used, bake at 325 degrees.

Topping

Combine 1 tablespoon soft butter or margarine, 1/4 cup brown sugar, 1/2 cup chopped candied cherries and 1/4 cup chopped nuts. Sprinkle over unbaked loaf.

You can keep the candied cherries you buy at holiday time in a glass jar in the refrigerator or freezer.

When you are pan-broiling meat be certain that you pour off fat as it accumulates.



CANADIAN BACON — Canadian bacon is made from the boneless back strip of a pork loin. This lean meat is cured and smoked to become what we know as Canadian-style bacon.

It resembles smoked ham and is prepared in much the same way. Here it is broiled and served with spiced peaches.

OLD-FASHIONED HICKORY NUT CAKE

By Mrs. Howard Hatt

1/2 cup butter
1 cup sugar
1 cup cold water
6 egg yolks, well beaten
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
3 cups sifted flour
3 teaspoons baking powder
1/2 teaspoon salt
4 egg whites, stiffly beaten
2 cups blanched hickory nuts, chopped fine

Cream butter and sugar. Add cold water and beaten egg yolks. Sift dry ingredients and add. Fold in stiffly beaten egg whites. Dredge chopped nuts with a little flour and add gradually to cake batter, stirring well all the time.

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Pour into greased loaf cake tin. Bake at 350 degrees. Cover with piece of oiled paper for first 30 minutes. This prevents cake from becoming too brown. Remove paper and bake another 30 minutes.

Frosting

1 cup granulated sugar
1 cup soft cream
1 cup hickory nuts

Boil cream and sugar until thick. Add nuts and beat until mixture is of spreading consistency. Spread on cooled cake.

Ever fold crushed molasses peppermint candy into whipped cream? Delightful used as a filling for two sponge-cake layers.

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Simple Broiling Rules

There's no question but what steak is high on the list of favorite foods. Ask any man and he'll say it's unsurpassed for good eating—Porterhouse, T-bone, sirloin and filet mignon are long time favorites and the club steaks pictured here are rapidly gaining the same status.

★ ★ ★

It's easy to learn to broil steaks and the tomato-onion garnish is attractive, a good flavor combination and festive in appearance.

To serve steak at its very best, it is necessary to observe the rules that have been set up for broiling. They concern the distance from the heat, and the number of minutes the steak has to be cooked depending upon its thickness and the degree of doneness that is desired.

To prepare club steaks as these pictured, cut them 1 to 2 inches thick. Set the regulator for broiling and place the steak on the broiler rack.

Insert broiler pan and rack so the top of 1-inch steak is 2 to 3 inches from the heat, and 2-inch steak is 3 to 5 inches from the heat. The thickness may vary ¼ inch or so with no need for adjusting the distance from the heat.

When one side is browned, season, turn and finish cooking on the second side. Season with salt and pepper.

Steaks cut 1 inch thick require 15 minutes for rare steak and 20 minutes for medium-done steak. Steaks cut 2 inches thick require 35 minutes for rare steak and 45 minutes for medium-done steak. Observing these simple rules, you will be well rewarded.

CLUB STEAK DINNER — Club steaks are rapidly gaining a place in the picture of favorite broiled meats. The onion-tomato garnish is

broiled too. It's a perfect dinner for a couple celebrating a special occasion.



COTTAGE CHEESE COOKIES

By Mrs. James Fry

1 pound creamed cottage cheese
1 pound butter or butter and margarine mixed
2 cups sifted flour (3¼ to 3½ cups)

Mix ingredients together thoroughly and chill. Roll out ¼-inch thick on floured board. Cut into 4-inch squares. Put a spoonful of apricot filling on each square and pinch edges together.

Brush with milk and sprinkle with granulated sugar. Bake 10-15 minutes in 400-degree oven. Remove from pan and roll in confectioners sugar. These may be frozen. If so, reheat them before rolling in the confectioners sugar.

Apricot Filling

1 pound dried apricots
1½ cups water
1 cup sugar

Cook apricots and water together until mushy and dry. Remove from heat and add sugar. Chill before using.

SUCARINI

By Mrs. Norbert Kubelak

1 cup granulated sugar
2 cups sifted flour
4 large eggs
¼ pound melted butter or margarine
2 teaspoons baking powder
1 teaspoon salt
2 teaspoons anise flavoring

Work flour into rest of ingredients; knead until dough is smooth. Cut into small pieces, roll into rope form and tie into little knots. Bake at 375 degrees until light brown.

In a large saucepan combine 2 cups sugar, 1 cup water and 3 tablespoons anise flavoring. Cook until mixture forms a thread when dropped from spoon.

Add all the cookies at once and keep them moving in the syrup until all liquid is absorbed. Remove from stove and toss pan to dry cookies. They will look sugared when all the liquid has been absorbed. Let cool before storing.

QUICK BANANA CAKE

By Mrs. Lyle Saum

2½ cups sifted cake flour
1½ cups sugar
1½ teaspoons baking powder
1½ teaspoons soda
1½ teaspoons salt
¼ cup soft shortening
½ cup sour milk or buttermilk
1½ cups mashed banana (about 3)
3 large eggs
½ cup chopped nuts

Sift first 5 ingredients. Add shortening, the bananas and half the milk. Beat for 2 minutes. Add remaining milk and eggs. Beat 2 more minutes. Add nuts.

Bake 45 minutes at 350 degrees. This recipe makes a 9x13 inch cake. Serve with sweetened whipped cream on top.

BERLINER KRAZ

By Mrs. Bruce Jacobson

¾ cup butter or margarine
1 teaspoon grated orange rind
1 egg
¾ cups sifted flour
¼ teaspoon salt
½ cup granulated sugar

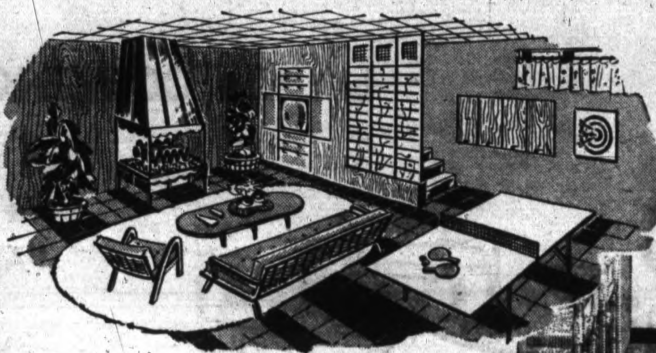
Cream butter and sugar until fluffy. Add orange rind and egg. Beat until light. Add flour and salt. Chill several hours or until firm.

Roll out ¼ inch thick on floured board. Cut with 2-inch doughnut cutter. Bake 10-12 minutes in 400-degree oven. If desired, sprinkle with sugar or candy decorations before baking. Makes about 4 dozen cookies.

Is the Fish Really Done?

To test fish to find out whether it is done, poke it with a fork and note whether it flakes. Use a visual test, too! The transparent raw flesh should have turned opaque.

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MAPLE NUT COOKIES

By Catherine Van Buren

- 1 1/2 cups dark brown sugar
- 1/2 cup butter or margarine
- 2 1/2 tablespoons milk
- 1 egg and 1 egg yolk
- 1 teaspoon vanilla
- 1/2 cup maple flavored corn syrup
- 2 1/2 cups sifted flour
- 1 teaspoon baking powder

Mix ingredients in order given. Beat together well. Dough will be rather sticky. Chill for at least an hour.

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Roll into balls the size of a walnut. Flatten with a glass dipped in sugar to prevent sticking. Sprinkle with nuts. Bake on greased cookie sheet for 8-10 minutes in 350-degree oven.

NO-BAKE COOKIES

By Mrs. Jay Poffenberger

- 2 cups sugar
- 5 tablespoons cocoa
- 1/2 cup milk
- 1/2 pound margarine
- 1 teaspoon vanilla

Mix in saucepan and boil for three minutes. Remove and pour over the following:

- 3 cups quick raw oatmeal
- 1/2 teaspoon salt
- 1 cup coconut
- 1/2 cup raisins or nuts

Mix well and drop on waxed paper in desired size. Chill. Children love these.

SKILLET COOKIES

By Mrs. Heary Karwas

- 3 tablespoons butter or margarine
- cup cut up dates
- 1 egg
- 1 cup sugar
- 1 cup rice krispies
- 1/2 cup chopped nuts

Melt butter in skillet over low heat. Add dates, sugar and eggs. Stir constantly for 5 minutes. Cool slightly. Stir in cereal and nut meats.

Sprinkle a piece of waxed paper with powdered sugar. Make a roll of the cookie mixture and roll it in the paper. Chill in refrigerator until ready to use. Cut off slices as desired.

MINCEMEAT COOKIES

By Mrs. George Larsen

- 1 1/2 cups mincemeat
- 1/2 cup lard or other shortening
- 1/2 cup sugar
- 1 egg
- 2 1/4 cups sifted flour
- 1/2 teaspoon salt
- 1 teaspoon soda

Cream shortening and sugar. Beat egg and add to mixture. Sift dry ingredients. Stir into creamed mixture, blending thoroughly. Fold in mincemeat.

Drop by teaspoonsfuls on greased baking pan. Bake 12-15 minutes at 400 degrees.

SO-GOOD COOKIES

By Mrs. James Taylor

- 4 cups sifted flour
- 1 teaspoon baking powder
- 1/2 teaspoon cloves
- 1/2 teaspoon cinnamon
- 1/2 pound confectioners sugar
- 1 egg
- 1/2 pound blanched almonds, chopped
- 1/2 pound candied citron or other candied fruit, chopped

Sift flour with baking powder and spices. Add chopped nuts and fruit. Beat eggs with powdered sugar for 15 minutes. Add flour mixture. Form into a roll and place in refrigerator over night.

★ ★ ★

Slice thin and place on greased cookie sheet. Brush lightly with milk. Bake in 375-degree oven until brown. Makes about 100 small cookies.

BUTTERSCOTCH COOKIES

By Mrs. Stanley Klipp

- 1 package butterscotch pudding (instant)
- 1/2 cup shortening
- 2 tablespoons brown sugar
- 1 beaten egg
- 1 cup sifted flour
- 1/4 cups quick oats
- 1/2 teaspoon salt
- 1 teaspoon vanilla

Cream shortening and sugar, add egg and beat well. Add dry pudding and rest of ingredients. This makes a very stiff dough. Shape into small balls and flatten with a fork.

Bake 10-15 minutes in 350-degree oven on a greased cookie sheet. You may add 1/2 cup chopped nuts to this recipe if you desire.

Good quality grapefruit should be firm but springy to the touch, heavy, fairly smooth-skinned, and well-shaped.

NANAIMO BARS

By Mrs. John Ketchian

- 1/2 cup butter or margarine
- 1/2 cup sugar
- 1 1/2 tablespoons cocoa
- 1 teaspoon vanilla
- 1 egg
- 1/2 cups graham cracker crumbs
- 1 cup coconut
- 1 cup chopped nuts

Put softened butter or margarine, sugar, cocoa, vanilla and egg in a bowl. Set bowl in boiling water. Stir well until butter melts and mixture looks like custard. It will be shiny.

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Mix cracker crumbs, coconut and nuts. Add to custard mixture. Pack evenly in 9x9 pan. Spread with following icing.

Cream 1/4 cup butter or margarine with 3 tablespoons of milk previously mixed with 2 tablespoons vanilla custard instant pudding powder. Blend in 2 cups sifted confectioners sugar. Spread over chocolate base. Allow to harden for about 15 minutes.

Melt 4 squares semisweet chocolate (or 2/3 package chocolate bits) with 1 tablespoon butter or margarine. Spread over hardened icing. Cut into squares or bars when frosting has set.

FROSTED CASHEW COOKIES

By Mrs. Royal Exline

- 1/2 cup butter or margarine
- 1 cup brown sugar, firmly packed
- 1 egg
- 1 teaspoon vanilla
- 2 cups sifted flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup sour cream
- 1/2 pound whole cashews

Cream butter and sugar until fluffy. Add egg and vanilla and beat well. Add sifted dry ingredients, alternately with sour cream. Fold in nuts, saving a few to use on top of the cookies.

★ ★ ★

Drop by teaspoonsfuls on a greased cookie sheet. Bake about 10 minutes in 400-degree oven. Cool and frost with plain butter frosting. Top each cookie with a cashew half.

CHRISTMAS FRUIT COOKIES

By Mrs. George Tallender

- 1 1/4 cups brown sugar
- 1 cup butter or margarine
- 2 eggs, well beaten
- 2 cups sifted flour
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon soda
- 2 pounds dates, cut fine
- 2 cups candied pineapple, cut fine
- 1/2 pound candied cherries, cut fine
- 3 cups chopped nut meats

Sift spices and soda with flour. Cream sugar and shortening. Add egg, flour, fruit and nuts. Drop on greased baking sheet. Bake at 350 degrees about 10 minutes.

These cookies keep extremely well.

SCANDINAVIAN SWIRLS

By Vicky Landsperger

- 1 cup blanched almonds, finely ground
- 1/4 cups confectioners sugar
- 1/2 cup white flour
- 1/2 teaspoon almond extract
- candied fruit or nuts

Mix almonds and sugar in bowl. Beat egg white slightly with fork and add gradually to sugar mixture. Blend well. Add almond extract.

Put through a pastry tube or cookie press or drop from a teaspoon on well greased and floured cookie sheet. Decorate tops with candied fruits or nuts.

Bake about 15 minutes in 350 degree oven, or until golden around edges. Makes 15 cookies.

OATMEAL COOKIES

By Becky Jonlin

- 1 cup sifted flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 cup soft shortening
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 1 egg
- 2 tablespoons milk
- 1 cup raisins
- 3 cups raw oatmeal

Sift dry ingredients together. Add shortening, sugars, egg and milk. Beat about 2 minutes or until smooth. Fold in raisins and oatmeal.

Drop by spoonfuls on a greased baking pan. Bake about 12 minutes in 375-degree oven. Makes 3 dozen cookies.

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BREADED VEAL STEAK

By Mrs. George Moore

1 pound round bone veal steak
1/2 cup bread crumbs
1 egg
2 tablespoons milk
Salt and pepper
Fat for frying

Beat egg with milk until well mixed. If, like Mrs. Moore, you make your own bread crumbs, roll dry bread fine. Cut meat into three servings.

Dip first in crumbs, then in egg, then again in crumbs. Brown in hot fat. Turn heat very low and cook about 30 minutes or until meat is tender.

Remove meat from pan. Add milk to drippings and bits of crumbs left in pan. Cook and stir to make gravy. Serve with mashed potatoes. Serves three.

BREADED CUBE STEAKS

By Mrs. Donald S. Gibson

1 medium cubed steak per person
1 egg
1 salt can evaporated milk
Salt and pepper

Cut steaks in half and flatten out with spatula or fork. Dip into milk, being sure it covers meat. Then dip into crumbs; pressing crumbs into meat with fork. Dip again into milk, then into crumbs.

Heat a mixture of half butter or margarine and half vegetable shortening in skillet. Brown each piece of meat over low heat, turning once. Add enough fat to brown well. Remove and drain on paper toweling.

Place drained steaks in baking pan. Add 1/2 cup water. Cover and bake 30 minutes in 350 degree oven. Uncover, turn off oven and leave meat to keep warm while you make

Indian Corn

Remove extra fat from frying pan and saute two medium onions that are diced. When they are soft, add canned or frozen corn, a small can of stewed tomatoes and salt and pepper. Simmer gently until heated through. Serve with breaded steaks and a large green salad.

PINEAPPLE DROP COOKIES

By Mrs. Dan Earnest

1 cup brown sugar
1 cup white sugar
1 cup crushed pineapple, drained
1 cup chopped nuts
1 cup sifted flour
1 cup shortening
Eggs
1 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon vanilla
1/2 teaspoon salt

Cream shortening and sugars until light. Beat in eggs. Add vanilla. Sift dry ingredients and add. Add pineapple and nuts.

Drop by teaspoonfuls on a greased baking sheet. Bake 8-10 minutes in a moderate oven. Makes about 90 cookies.

SESAME TWISTS

By Mrs. Nicolas Samouris

1 cup sweet butter
3 eggs
1 cup sugar
4 tablespoons orange juice
4 tablespoons baking powder
5 cups sifted flour
Sesame seeds

Cream butter and sugar, add eggs. Add orange juice, then sifted dry ingredients. There is no salt in this recipe. Chill dough thoroughly.

Roll small pieces of dough into finger-like pieces. Twist into S-shapes or make thin wreaths. Dip into sesame seeds which may be toasted. Bake 15-20 minutes at 350 degrees.

JELLIED FRUIT PUDDING

By Mrs. L. M. Philip

1 package lemon gelatin
2 cups boiling water
1 cup raspberries
1/2 cup sugar
4 ounces mixed candied fruit
1/2 cup milk
1/2 cup white raisins
1/2 cup seedless raisins
1 teaspoon cinnamon
1/2 teaspoon each cloves and allspice

Dissolve gelatin in boiling water and add other ingredients immediately. Chill until set. Serve at room temperature with a warm caramel sauce and a dab of whipped cream. Serves 10.

CANADIAN PUFF ROLLS

By Mrs. Arvil A. Milne

2 packages dry yeast
1/2 cup lukewarm water
1/2 cup sugar
1/2 cup shortening
1 1/2 cups milk scalded
1/2 cup eggs salt
1 beaten egg
1/2 cup sugar
1/2 cup sifted flour

Put shortening in bowl and add scalded milk. Let cool to lukewarm. Add the teaspoon of sugar to lukewarm water and dissolve yeast in it. Add the half cup of sugar, the egg, then the yeast mixture.

Add the flour slowly, beating well at first. Knead in the last of the flour (it will take about 7 cups). Let rise double, punch down and let rise again.

Make into rolls and place on a greased baking sheet. Bake 20 minutes in a 350-degree oven. Use half of the mixture for a loaf of bread if desired. Makes 30-36 rolls. Bake bread 45-50 minutes.

CHRISTMAS PUDDING CAKE

By Mrs. Keith Elibee

1 cup sugar
2 tablespoons flour
2 teaspoons baking powder
4 tablespoons cracker crumbs
2 cups separated
1/2 cup nuts
1 cup chopped dates

Mix dry ingredients with egg yolks, dates and nuts. Beat egg whites stiff and fold into first mixture. Pour into buttered loaf pan. Do not cover.

Bake one hour in 350-degree oven. Serve with whipped cream and a dab of honey on top.

MIRACLE ICING

By Mrs. Russell Fahr

1 cup sugar
1 unbeaten egg white
1/2 teaspoon cream of tartar
1/2 cup boiling water
1 teaspoon vanilla

Put sugar, egg white and cream of tartar in a mixer bowl. Add boiling water and beat at high speed until frosting is very stiff. Add vanilla. Don't be discouraged at the length of time this takes to get thick; it always gets thick if the recipe is followed.

For variety, use maraschino cherry juice instead of water (heat to boiling) and fold in chopped maraschino cherries. Boiling orange juice or boiling grape juice could also be used. Omit vanilla with these.

FROZEN FRUIT SALAD

By Mrs. Raymond L. Cole

2 eggs
1/2 cup sugar
1/2 cup coffee cream
Juice of 2 lemons

Blend together in double boiler and cook until thick, stirring constantly. Remove from heat and cool. Add the following ingredients:

3 cups Queen Anne cherries
2 cups pineapple tidbits
2 cups mandarin oranges
2 cups miniature marshmallows
1 cup sliced almonds
1 cup whipped cream

Blend the cooled custard into the whipped cream. Fold in the drained fruit. Pour into refrigerator trays and freeze. Cut in thick slices to serve.

RABIN TARTS

By Mrs. Virgil Dodd

Unbaked pastry
1 egg
1/2 cup brown sugar
1/2 teaspoon lemon extract or 1/2 teaspoon vanilla
1 cup raisins

Cut tart shells with round, 4-inch cutter and press into muffin tins. Put raisins into shells and pour rest of ingredients, thoroughly mixed, over them. Bake at 375 degrees for 30 minutes. Makes 12 tarts.

PECAN CRISPIES

By Mrs. J. Robert Greenhaigh

1/2 cup shortening
1/2 cup butter
3/4 cup brown sugar
2 well beaten eggs
2 1/2 cups sifted flour
1/2 teaspoon salt
1/2 teaspoon soda
1 cup chopped pecans

Cream shortening, butter and sugar. Add eggs and beat well. Sift dry ingredients. Add, along with nuts. Drop by teaspoonfuls on a greased baking sheet. Bake 12-15 minutes in 350-degree oven.

SPICED GRAPE SALAD

By Mrs. Lee Griffith

1 can (number 3) spiced grapes
1 package lime gelatin
Mayonnaise

Drain grapes. Dissolve lime gelatin in 1 cup boiling water. Measure juice from grapes and add enough cold water to make 1 cup. Add and let gelatin chill until partially set. Fold in grapes.

Pour into shallow pan. Chill until firm. Cut in squares to serve. This gelatin may be thin when it is to be used as a meat garnish. For salad, use a smaller pan and make a thicker salad. Serve with mayonnaise or your favorite dressing.

POPCORN BALLS

By Mrs. Fred Feckart

1 1/2 cups white corn syrup
1 tablespoon dark molasses
1 cup white sugar
1/2 cup cold water
1 tablespoon butter or margarine
1 tablespoon vinegar

Mix together in large saucepan and cook over medium heat until mixture forms a soft ball in cold water. Pour over 4 quarts popped corn. Work quickly and form into balls or other desired shapes. Makes 30 popcorn balls.

BLACK WALNUT COOKIES

By Mrs. Gene Holby

1 cup butter or margarine
1/2 cup brown sugar
1 egg
1/2 teaspoon baking powder
1/2 teaspoon baking soda, mixed with small amount of hot water
1/2 teaspoon vanilla
1/2 cup 3/4 cups sifted flour
1/2 cup chopped dates
1 cup black walnuts, chopped

Cream butter or margarine and sugar; add eggs and beat well. Add vanilla and soda mixed with water. Sift dry ingredients together and add to creamed mixture. Add dates and nuts last.

Drop by teaspoonfuls on greased baking sheet. Bake 10 to 12 minutes in 350-degree oven, or until brown.

BLACK WALNUT MACAROONS

By Mrs. Newman Freeman

1 egg white
1/2 cup brown sugar, not washed
1 cup black walnut meats

Beat egg whites until it holds peaks. Continue beating while sugar is added. Stir in nut meats. Drop by small spoonfuls on ungreased cookie sheet. Bake 30 minutes in 300-degree oven. Makes 30 macaroons.

TOMATO PUDDING

By Mrs. B.M. Mitchell

1 can (10 oz.) tomato puree
1/2 teaspoon salt
1/2 cup brown sugar
1/2 cup bread cubes
1/2 cup melted butter or margarine

Combine first three ingredients and boil for 5 minutes. Put bread cubes into casserole, pour melted butter over them, then tomato mixture. Bake 30 minutes in 350-degree oven. Serve as a vegetable. Serves 4-6.

FROZEN CREAM STYLE CORN

By Mrs. George McCorkle

Cut corn off the cob, about halfway down through each kernel. Scrape the cob to extract all the juice and bulk. Put corn in a saucepan and add just a bit of water to keep it from sticking. Let come to a boil and remove from stove.

Chill immediately by setting pan in ice water; Box and freeze. Do only a small amount at a time so that it cools quickly. The starch present in the corn will be enough to make the product smooth and creamy. Mrs. McCorkle says.



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RUSSIAN CREAM

By Mrs. Margaret Mitchell

- 1 cup sour cream
- 1 can sweet cream
- 1 1/2 teaspoons gelatin
- 1/2 cup sugar
- 1/2 cup cold water
- 1 teaspoon vanilla

Add sugar to sweet cream and heat until lukewarm. Soften gelatin in cold water 5 minutes and add to first mixture. Stir until dissolved. Remove from heat and cool.

When mixture begins to thicken, fold in the sour cream which has been beaten until smooth. Beat well, add vanilla. Pour into a mold and chill.

Serve with a raspberry sauce made by boiling 1 cup juice from frozen or canned berries with 1/2 cup berries and 1/2 cup sugar. Boil until sugar dissolves.

BLUEBERRY PUDDING

By Mrs. Royal Pasik

- 1/2 cup sugar
- 1 egg
- 2 cups blueberries
- 2 cups sifted flour
- 1/2 teaspoon salt
- 4 tablespoons melted shortening or cooking oil
- 1 cup water
- 4 teaspoons baking powder
- 1/2 teaspoon mace

Cream sugar, shortening and egg together, add water. Stir in sifted dry ingredients and blueberries. Turn into greased mold.

★ ★ ★

Cover tightly and steam 2 1/2 hours. Serve with cream or a plain vanilla sauce.

MANDARIN ORANGE SOUFFLE

By Mrs. Ronald Mountain

- 2 heaping tablespoons flour
- 1/2 cup sugar
- 2 heaping tablespoons butter or margarine
- 1/2 cup of 1 lemon
- 1/2 can frozen orange juice OR juice of 2 oranges
- Grated rind 1 orange
- 2 large egg yolks
- 2 cups milk, homogenized or evaporated
- 2 large egg whites, beaten stiff
- 1 can mandarin oranges, drained

Cream sugar, butter and flour together. Add yolks slowly. Stir in lemon and orange juice. Cream well together. Add milk gradually. Fold in stiffly beaten whites.

Place mandarin orange segments on the bottom of 8x10 greased pan. Pour souffle mix over oranges. Bake in a pan of hot water 1 hour at 350 degrees.

When cold, cut into squares. Serve with whipped cream and garnish with cherries. Makes 8 large servings.

★ ★ ★

Half of this recipe may be made in a pie tin, or it all may be baked in individual custard cups and served in them.

RASPBERRY FLUFF

By Mrs. Zar Crittenden

- 30 marshmallows, cut in pieces
- 1 cup raspberry jam
- 2 teaspoons lemon juice
- 1 cup cream, whipped

Melt marshmallows in double boiler. Fold in jam and lemon juice. Add whipped cream. Serve in sherbet glasses.

APPLE CAKE

By Mrs. Robert Elert

- 2 tablespoons sugar
- 1/2 cup shortening
- 1/2 cup sifted flour
- 1/2 teaspoon baking powder

Mix together well. Dough will be sticky. Press into greased 7x11-inch pan. Cover with peeled sliced apples.

Topping

- 1 cup sugar
- 1/2 cup cinnamon
- 1/2 cup flour
- 2 tablespoons butter or margarine

Work together with a pastry blender or a fork. Cover apples. If apples are sweet, sprinkle with lemon juice. Bake at 375 degrees, 35-45 minutes, or until apples are tender. Serve warm or cold, with or without whipped cream.

GINGERBREAD DELIGHT

By Mrs. Charles Hawn

- 2 tablespoons melted butter or margarine
- 1/2 cup firmly packed brown sugar
- Cooked dried apricots
- 1 package gingerbread mix
- 1 can applesauce
- Whipped cream

Blend together butter or margarine and sugar. Spread in greased pan (11 by 7). Arrange apricots cut side up on sugar mixture.

Prepare gingerbread mix according to directions on package. Pour over apricots. Bake at 350 degrees 35 to 40 minutes.

Heat applesauce. Divide according to portions. Top each serving of gingerbread with applesauce and whipped cream.

If beating with a rotary beater does not remove lumps from your sauce, it is best to strain the sauce and reheat it.

Add a quarter teaspoon of paprika to that pound of ground beef hamburgers.

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CARAMEL CUSTARD

By Mrs. Archie McKibbin
1 cup brown sugar, firmly packed
2 slices of bread
2 tablespoons butter or margarine
2 cups milk
1/4 teaspoon salt
2 eggs beaten
1/4 teaspoon vanilla
Sprinkle the sugar in the bottom of a greased 1 1/2 quart casserole. Remove crusts from bread, then spread with butter or margarine. Cut each slice into quarters and arrange on top of sugar.
Combine milk, salt, butter or margarine, eggs and vanilla and pour over the bread. Bake in 350-degree oven for one hour. Serve either warm or cool with cream or ice cream.

ANGEL DESSERT

By Mrs. Bartlett Wager
1 pound marshmallows
1/2 cup orange or pineapple juice
1 small bottle ginger ale (not dry)
2 cups whipping cream or 1 package dessert topping mix
large angel food cake
Melt marshmallows in fruit juice in double boiler. Let cool and add ginger ale. Chill until syrupy. Whip cream or topping mix and fold into first mixture.
Break angel food into small pieces. Put a layer of cake in a 9x13 pan. Cover with layer of creamy mixture. Repeat until pan is full. Chill at least 24 hours; longer is better.
Cut in squares to serve. Garnish with chopped nuts and maraschino cherries. Serves 16-20.

STRAW HAT APPLE PUDDING

By Mrs. Bud Shelton
6 pared apples
1/2 cup sugar
2 tablespoons water
4 tablespoons melted butter or margarine
1 cup quick cooking oatmeal
1/2 cup brown sugar
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 cup nutmeats
1 teaspoon lemon rind
Cook apples with 1/2 cup sugar and 2 tablespoons water for 5 to 10 minutes. Then put apples in baking dish.
Mix together oatmeal, brown sugar, spices, nuts and lemon rind. Pour melted butter or margarine over it. Mix together well and spread on top of apples. Bake 45 minutes at 350 degrees.

RHUBARB CRUNCH

By Janet Pontina
3 cups uncooked rolled oats
1 cup sifted all-purpose flour
1/2 cup brown sugar, firmly packed
1/2 cup butter or margarine
3 cups diced rhubarb, unpeeled
1/2 cup granulated sugar
1 teaspoon cinnamon
1/2 teaspoon salt
1 tablespoon water
Mix oats, flour and brown sugar. Cut in butter or margarine with a pastry blender until crumbly. Place half of this mixture in an 8x8 pan that has been greased.
Cover with uncooked rhubarb; mixed with remaining ingredients. Top with other half of oats mixture. Bake 45 minutes in 350-degree oven. Serve warm, cut into squares. Vanilla ice cream makes a delicious topping for this dessert.

INDIAN PUDDING

By Mrs. William Mayo
2 cups milk
1/2 cup cornmeal
1/2 cup sugar
1 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon ginger
1 egg, well beaten
1/2 cup molasses
2 tablespoons butter
Butter a 1 1/2 quart casserole. Scald 3 cups milk in double boiler. Remove from heat. Mix cornmeal, sugar, salt, cinnamon and ginger and add slowly to hot milk. Stir vigorously to mix well and remove all lumps.
Mix beaten egg and molasses. Put a little of the hot mixture into egg and molasses, then pour all of it back into milk and stir well.
Cook in double boiler for 20 minutes or until very thick. Stir in butter. Pour into casserole. Pour 4th cup of milk over top. DO NOT MIX. Bake at 300 degrees for 2 1/2 to 3 hours or until a knife comes out clean.
Serve warm with whipped cream, or cream or hard sauce.

APPLE ROLL

By Mrs. Lee Atwell
1 cup sifted flour
1 tablespoon sugar
2 teaspoons baking powder
1/2 teaspoon salt
2 tablespoons shortening
1/2 cup milk
4 apples, peeled and chopped
Sift first four ingredients. Rub in shortening. Add milk to make a soft dough. Roll into rectangle on a floured board. Cover with chopped apples. Sprinkle with 4 tablespoons sugar and one teaspoon cinnamon. Dot with 2 teaspoons butter or margarine.
Roll up as for jelly roll. Slice into 45 pieces. Put cut side down in a well buttered pan. Cover with sauce.
Bake 35 minutes in a 375-degree oven. If desired increase heat to 400 degrees at the last to brown rolls. Serve hot with 1 quart very cold milk, 2 tablespoons sugar and 1 teaspoon vanilla mixed together.

Sauce
1/2 cup sugar
1/2 cup sifted flour
1/2 cup brown sugar, firmly packed
1/2 cup hot water
Dash oil salt
Mix together in a saucepan. Bring to a boil and pour over apple slices.

CHOCOLATE NUT PUDDING

By Mrs. Frank L. Moncher
1 tablespoon melted shortening
1/2 cup brown sugar, firmly packed
2 tablespoons cocoa
1/2 cup water
1 cup chocolate cake mix
1/2 cup chocolate milk
1/2 cup chopped nuts
Place shortening, brown sugar, cocoa and water in a saucepan. Bring to a boil. Put cake mix into a bowl, add milk and nuts. Mix well. Drop batter by spoonfuls into the boiling syrup.

Cover pan tightly and simmer 25 minutes. Do not stir or remove the lid during that time. Serve immediately.
This pudding should be cake-like on top with a sauce underneath. Serve with whipped cream if desired. Makes 5-6 servings.

CHERRY DESSERT

By Mrs. Ivan Baker
1 1/2 cups sifted flour
1 cup margarine
1/2 cup sugar
1/2 package flake coconut
1 1/2 cups cherry pie mix
Cut margarine into dry ingredients as for pie crust, but do not roll. Add coconut.

Line 9x9 pan with half the flour mixture. Pour cherry pie mix on this and put remaining flour mixture on top. Bake 30 minutes at 400 degrees (or 375 degrees if glass pan is used).
Serve topped with a scoop of vanilla ice cream. Serves 12.

EMERALD FLUFF

By Mrs. Wendell Strait
1 tablespoon unflavored gelatine
1/2 cup cold water
4 eggs, separated
1/2 teaspoon salt
1 can frozen limeade concentrate
1/2 cup sugar
1/2 cup heavy cream, whipped
15 chocolate refrigerator cookies
1/2 cup grated semi-sweet chocolate
Green food coloring
Sprinkle gelatine over water in sauce pan or top of double boiler. When it is dissolved, add egg yolks and salt. Mix well. Cook over hot water or very low heat until mixture thickens slightly and gelatine has dissolved (3-4 minutes).

Add undiluted limeade concentrate; stir until blended. Chill in refrigerator until mixture is consistency of thick honey.

Beat egg whites in large bowl until soft peaks are formed. Gradually beat in sugar until mixture is stiff but not dry, like meringue. Gradually fold chilled gelatine mixture into meringue. Fold in whipped cream. Tint green with food coloring. If darker coloring is desired.

Pour into 8-inch square pan or a pie pan which has previously been lined with chocolate cookies. Sprinkle top with grated chocolate. Chill until firm. Serves 6-8.



SNOWFLAKE DESSERT — Brighten your winter menus with this delicately flavored dessert. The subtle hint of lemon-lime, flavor in the gelatin mold accents the sweet flavors of the fruits — pineapple chunks, bananas, and orange pieces. Spoon the fruit over the gelatin when serving. Lemon-lime carbonated beverage is the unusual ingredient in this recipe.

Delicious in Salad

A few bacon slices left in the package? Fry until crisp and crumble, then add to a tossed green salad (after it has been

mixed with dressing), to cooked snap beans or peas or to a peanut-butter sandwich

If your popovers fail to pop, your oven may be too cool.

Fruit Sauce for Fluffy Mold

Light and delicate, Snowflake Dessert is a pretty gelatin mold with fresh winter fruits spooned over it. This delectable dish, juicy with fresh orange pieces, sliced bananas, and canned pineapple chunks, is the perfect finale for a heavy winter dinner.

Snowflake Dessert

1 envelope unflavored gelatin
1/2 cup cold water
1/2 cup milk
1 7-ounce bottle lemon-lime carbonated beverage
2 eggs, separated
1/2 cup sugar

1 cup drained pineapple chunks
2 medium bananas, sliced
2 oranges, peeled and sliced

Soften gelatin in cold water; stir in milk and lemon-lime carbonated beverage. Stir in egg yolks and sugar and cook over hot water in the top of a double boiler about 5 minutes, stirring frequently, until mixture coats spoon. Chill in refrigerator until cool and slightly thickened. Beat egg whites until stiff and fold in gelatin mixture. Mold in refrigerator until firm. Gently stir fruits together. Serve fruit over gelatin. 6 servings.

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Desserts and Puddings

CHERRY CUSTARD

SHORTBREAD

By Mrs. Richard Johnstone

1 cup butter or margarine
1 cup sifted flour
2 tablespoons sugar
1 package vanilla pudding
1 egg
1 cup tart red cherries
2 tablespoons cornstarch
1 cup sugar
1 cup whipping cream

Cut butter or margarine into flour and add 2 tablespoons sugar, mixing until mixture looks like cornmeal. Pack into 6x10 baking dish. Bake 25 minutes at 400 degrees. Cool.

Prepare pudding according to directions on package. Cool. Drain juice from cherries, add cornstarch and 1/4 cup sugar. Cook until clear. Add cherries and cool.

Pour pudding over shortbread crust. Top with cherry mixture. Serve with whipped cream. Serves 10-12.

PLUM PUDDING

By Mrs. Alex R. Selley

1 cup sifted flour
1 cup sugar
1/2 cup seedless raisins
1/2 cup seedless raisins
1/2 cup golden raisins
1/2 cup mixed candied fruit peel
1 cup milk
1 egg
1/2 cup yeast, chopped or ground fine
1/2 cup bread crumbs
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
1/2 teaspoon cloves

Sift together flour, sugar, salt and spices. Mix with fruits. Combine bread crumbs, milk and beaten eggs. Add yeast. Stir in sifted dry ingredients and fruit.

Turn into large ovenproof bowl. Cover tightly and steam 5 hours. Serve with your favorite pudding sauce.

BULLY PUDDING

By Mrs. Charles Webster

1 cup sugar
1 cup butter or margarine
1 cup raisins, chopped
1 cup dates, chopped
1 egg
1 cup milk
1 heaping tablespoon flour
1 teaspoon baking powder

Blend sugar and butter or margarine. Add rest of ingredients, mixing well. Be sure to use heaping tablespoon of flour. The mixture will be very thin and look curdled.

Pour into greased 8x12-inch pan. Bake 45 minutes in 350 degrees oven. Serve with whipped cream or ice cream. Makes 8-10 servings. This is a rich dessert.

RHUBARB PUDDING

By Mrs. Joseph Singleton

Batter for 1 layer plain cake (use mix or own recipe)
1 cup whole rhubarb
1/2 cup butter
1/2 cup sugar
1 cup hot water

Pour batter in greased layer cake pan. Put cut rhubarb over batter. Dot with butter and sprinkle with sugar. Pour cup of hot water over all. Bake 30 minutes at 350 degrees.

PARADISE PUDDING

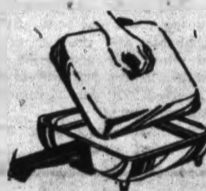
By Mrs. William Brooker

2 packages orange gelatin
1 pint whipping cream
12 marshmallows, quartered
45 miniature marshmallows
12 packages macaroons, crumbled
1 cup chopped nuts

Dissolve gelatin in water as directed on package. Let set to thickness of egg white. Whip cream stiff. Fold whipped cream and other ingredients into gelatin. Chill until set. Serves 12.



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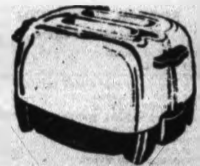
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Miscellaneous Desserts

ORANGE POOL

By Mrs. Edward Karlsen

2 cups coffee cream
4 eggs
Sugar to taste
1 can (10-ounce) orange juice
Dash of cinnamon
Beat cream, sugar and eggs together. Slowly, and still beating, add orange juice to first mixture. If the mixture should curdle, it will not effect its taste.

Add cinnamon and place mixture in double boiler. Cook over hot water until mixture coats a spoon. Pour into serving dishes and chill thoroughly. Serve topped with sprinkle of cinnamon and dab of whipped cream, if desired.

CHOCOLATE DESSERT

By Mrs. Basil Terry

20 marshmallows
1/2 cup water
1/2 cup lemon juice
1 cup whipping cream
22 chocolate refrigerator cookies
Dissolve marshmallows in water in a double boiler. Add lemon juice and cool. Whip cream and fold into cooled mixture.

Crush cookies and place half of the crumbs in bottom of pan. Pour in cream mixture. Top with remaining crumbs. Chill until serving time. Serves 8.

★ ★ ★
If all your guests are calorie conscious, use a package of dessert mix instead of whipped cream.

SCOTCH DUMPLING

By Greta Miller

1 cup sifted flour
1 cup sugar
1 cup milk
1 cup each currants and raisins
1 cup each, chopped
1 cup bread crumbs
1 teaspoon baking powder
1/4 teaspoon soda
1 apple, chopped
1/2 teaspoon salt
2 teaspoons cinnamon
1 teaspoon ginger
1 teaspoon allspice
Mix all together and steam for 3 hours. Serve plain or with a custard sauce. Makes 4 servings.

CRANBERRY FLUFF

By Mrs. Ernest Smith

1 pound cranberries
1/2 pint whipping cream
1/2 cup sugar
4 bananas
Wash berries, place in saucepan and just cover with water. Cook until berries pop. Strain. Add sugar. Let cool in refrigerator.

★ ★ ★
Whip cream stiff and fold into cooled berries. Add bananas cut into tiny pieces. Chill until serving time. Serves 6-8.

GRAPENUTS PUDDING

By Ethel Shultz

4 tablespoons butter or margarine
1 tablespoon grated lemon rind
1/2 cup sugar
2 egg yolks, well beaten
2 tablespoons lemon juice
1/2 cup flour
4 tablespoons grapenuts
1 cup milk
2 egg whites, well beaten
Cream butter or margarine, lemon rind and sugar together blending well. Add egg yolks and beat thoroughly; then add lemon juice, flour, grapenuts and milk. Mix well.

★ ★ ★
Fold in egg whites. Turn into greased baking dish and bake in pan of hot water in 325-degree oven about 1 1/2 hours, or until firm.

RUSK TORTE

By Mrs. Alfred Colon

1 box Holland rusk
2 tablespoons sugar
1/2 cup melted butter or margarine
12 graham crackers
2 tablespoons sugar
1/2 cup melted butter or margarine
Mix either mixture together well and press half of it into large pie pan or other baking pan.

3 egg yolks
1/2 cup milk
1/2 tablespoon melted butter
1/2 cup sugar
1 tablespoon cornstarch
1 teaspoon vanilla
3 egg whites
6 tablespoons sugar
Cook egg yolks (slightly beaten), milk, melted butter, cornstarch and 1/2 cup sugar until thick. Add vanilla. Pour into crumb shell.

★ ★ ★
Beat egg whites stiff. Add sugar. Spread over custard filling. Top with remaining crumbs. Bake 40 minutes in 350-degree oven.

COCONUT RICE PUDDING

By Mrs. Noble Olnek

1/2 cup milk
1 tablespoon uncooked rice (not instant)
1/2 cup brown sugar
1/2 teaspoon salt
1 tablespoon butter or margarine
1 cup coconut
1/2 teaspoon almond extract
Wash rice and put into a flat pudding dish (ovenware) with the sugar, salt, butter or margarine and milk. Bake 1 1/2 hours in 325-degree oven. Stir occasionally.

Remove from oven and stir in coconut and flavoring. Bake 1/2 hour longer. Serve warm. Makes 6-8 servings.

ORANGE PINEAPPLE CAKE

By Mrs. A. C. Mair

1 orange chiffon cake
1 can (1 lb., 4 1/2 oz.) crushed pineapple
1 package vanilla pudding (not instant)
1/2 cup chopped maraschino cherries
1 pint cream, whipped
Cut cake into three layers crosswise. Combine pudding and pineapple and cook until thick. Let cool.

★ ★ ★
Whip cream, add cherries and fold into cooled pudding. Fill and frost cake with this mixture. Make ahead of serving time as it keeps well in refrigerator. Serves 16.

HUCKLEBERRY CAKE

By Mrs. Paul Mack

1 cup sugar
1/2 cup shortening
1 egg
1/2 cup milk
1 teaspoon vanilla
1/2 cup sifted flour
1/2 teaspoon baking powder
Dash of salt
2 cups huckleberries or blueberries
Cream sugar and shortening. Add eggs and beat well. Add milk and vanilla. Add dry ingredients. Fold in berries. Put in greased 8x8x2 pan. Sprinkle with topping and bake 35 minutes in 350-degree oven. Delicious warm or cold.

Topping

1/2 cup sugar
1/2 cup butter or margarine
1/2 cup flour
Work together as for pie crust.

GRAHAM CRACKER CAKE

By Mrs. Wilson Harbage

1/2 cup shortening
1/2 teaspoon salt
1/2 cup vanilla
1/2 cup sugar
2 eggs, separated
1/2 cup sifted flour
3/4 teaspoon baking powder
1 cup milk
1 1/2 cups graham cracker crumbs
Blend shortening, salt and vanilla. Add sugar and cream well. Add egg yolks and beat. Sift dry ingredients and cracker crumbs. Add alternately with milk. Fold in stiffly beaten egg whites. Bake in greased 9x13 pan 35 minutes in 350-degree oven.

This cake keeps and freezes well. Frost as desired.

CHERRY ROLL

By Mrs. John Kay

1 can tart red cherries
1/2 cup prepared biscuit mix
2 tablespoons sugar
1/2 cup milk
Drain cherries, reserving the juice. Add sugar to biscuit mix. Add milk and mix well with a fork. Knead on a lightly floured board for one-half minute.

Pat out into a rectangle 8x13. Cover with cherries. Roll as for a jelly roll. Place in a large greased pie tin in ring shape, pressing ends together. Cut ring at intervals to within 1/2-inch of center. Turn sides sideways to expose cherries.

Bake at 425 degree for 15 minutes. While this is baking make cherry sauce.

1/2 cup sugar
2 tablespoons cornstarch
Cherry juice
Mix and cook, stirring constantly, until thick and clear. Pour over partially baked ring and continue baking for 10 more minutes. Serve warm.

Beef for Breakfast

Beef is becoming a popular breakfast food because of its tempting flavor and staying power. There are no mid-morning hunger pangs after a tasty small steak or a generous helping of dried beef or beef bouillon.

PEACH QUEEN CAKE

By Mrs. Ralph Hernandez

2 1/2 cups sifted flour
2 teaspoons baking powder
1 teaspoon salt
1/2 cup shortening
1 cup sugar
2 egg yolks
1/2 cup milk
1 cup peach nectar
1 teaspoon vanilla
Cream shortening, add sugar gradually. Blend in egg yolks, one at a time. Beat for one minute after each addition. Add half of sifted dry ingredients, mix well. Blend in milk.

Combine peach nectar and vanilla extract. Add to creamed mixture alternately with remaining dry ingredients, beginning and ending with dry ingredients. Blend thoroughly after each addition.

Bake in 3 well-greased and lightly floured 9-inch layer pans. Bake at 350 degrees for 25 to 30 minutes. Cool.

★ ★ ★

Spread peach filling between layers. Frost top and sides with seven-minute icing.

Peach Filling

Combine 1/2 cup cornstarch with 1/2 cup peach nectar and some mashed peaches. Blend well. Add 1 additional cup of peach nectar; mix until smooth.

Cook over direct heat until thick, about 5 minutes, stirring constantly. Add 2 teaspoons vanilla. Cool.

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PLAIN ROLLS

By Mrs. Gilbert Cuff

- 1 package yeast
- 1 cup boiling water
- 1 cup evaporated milk
- 1/2 cup brown sugar
- 1/2 cup shortening
- 1 egg
- 6 cups sifted flour

Add milk to boiling water. Stir in sugar, salt and shortening and cool to lukewarm. Dissolve yeast in this liquid, then add egg. Stir in flour to make a soft dough.

Knead on floured board until satiny smooth. Place in greased bowl and let rise until double, about 1 1/2 hours. Shape into rolls.

Place on greased pan and let rise another 45 to 60 minutes (depending on size). Bake 15 minutes in 400-degree oven. Makes about 3 1/2 dozen rolls.

COCONUT CAKE

By Mrs. Edwin E. LeMond

- 1 package (or 1/2 pound) coconut
- 1 1/2 cups milk
- 1 cup sugar
- 1/2 cup butter or margarine
- 1 egg, well beaten
- 2 cups sifted flour
- 2 teaspoons baking powder

Soak coconut in milk for one hour. Squeeze it well and use 1 cup of the milk for the cake, the rest for confectioners sugar icing. Cream butter or margarine, add

sugar and egg. Beat well. Add coconut, milk and dry ingredients and beat well. There is no vanilla in this cake. Bake in a greased loaf tin 35-40 minutes in a 350-degree oven.

OLD-FASHIONED TAFFY

By Mrs. William Miller

- 2 cups brown sugar
- 4 tablespoons cornstarch
- 2 tablespoons vinegar
- 2 tablespoons water
- 1/4 pound butter or margarine

Boil ingredients together until a drop 'in cold water becomes brittle. Turn into buttered pan and leave until cool enough to handle.

Pull until it is cold and solid. Cut into bite size with scissors. Keep hands greased while pulling.

If you do not wish to pull this candy, let it harden and you'll have a good butterscotch. Break into pieces.

CARROT RELISH

By Mrs. Rodney Sikky

- 1/2 cup carrots
- 1 lemon
- 1/2 cup sugar

Wash carrots and lemon. Put through food grinder. Add sugar. Let stand a few hours before serving. This will keep in the refrigerator.

LOBSTER STUFFED POTATOES

By Mrs. Robert C. Blackiston Jr.

- 2-3 baking potatoes
- 1 cup sharp cheese, grated
- 1 flat can lobster, broken into pieces
- 1/2 pound butter or margarine
- Salt and pepper
- Cream as needed

Bake potatoes and remove from

shell. Mash with cream and salt and pepper. Add cheese, melted butter and lobster pieces.

Put mixture back into shells. Dot with butter. Bake 25 minutes at 375 degrees. Serve with a sprinkling of paprika.

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Lamb Chops Braised With Dried Prunes

Lamb is no longer a seasonal meat because it is available to us the entire year. Naturally, certain cuts offer better buys because they are less demanded cuts. Shoulder lamb chops come under that heading. You will find them to be easy on your food budget as well as offering some mighty good eating.

Shoulder lamb chops—both arm and blade—can be prepared in a variety of ways; possibly that is one good reason for their popularity. Many people prefer having them broiled or pan-broiled while others like the idea of braising them in order to introduce a variety of flavors, depending upon individual preferences.

So whether you like a combination of lamb and mint, lamb and

garlic, lamb and tomato, or lamb and fruit, you are sure to find something that meets with your approval because there are just a few of the most popular combinations.

Here is a recipe for Fruited Lamb Chops: select 4 lamb arm or blade chops that have been cut $\frac{1}{2}$ to 1 inch thick.

Combine 1 teaspoon salt and $\frac{1}{4}$ teaspoon pepper with 2 tablespoons flour. Dredge the lamb chops in the seasoned flour and brown in 2 tablespoons lard or drippings. Pour off the drippings and add 1 cup dried apricots, 1 cup pitted prunes and $\frac{1}{2}$ cup water. Cover tightly and simmer 45 minutes to 1 hour or until chops are tender. This recipe gives 4 servings.



FRUITED LAMB CHOPS — Fruits are such a natural accompaniment to pork that cooks forget how good they are with other meats. Take lamb chops, for instance, cooked with dried prunes and apricots. Spoon the fruit sauce on top of each chop or serve it at the side.

A Bit of This and That

CORN CELERY CASSEROLE

By Mrs. William R. Knoll

$\frac{3}{4}$ cup canned corn
 $\frac{1}{2}$ cups sliced cooked celery
 $\frac{1}{4}$ cup minced ripe olives
 $\frac{1}{2}$ cup minced green pepper
 $\frac{1}{2}$ teaspoon pepper
 $\frac{1}{4}$ teaspoon salt
2 tablespoons butter or margarine
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup dry bread crumbs

Arrange corn, celery, olives and green pepper in alternate layers in greased baking dish. Add seasonings, half the butter or margarine and milk. Cover with crumbs, dot with remaining butter and bake in 350-degree oven about 45 minutes. Serves 6-8.

CREAM CHEESE TART SHELS

By Ethlyn Peterson

$\frac{1}{2}$ cup shortening
4 ounces cream cheese
2 cups sifted flour
Dash of salt

Cream shortening and cheese together and work in flour. Add salt. Roll thin and cut in circles. Put in small pie tins or in muffin cups. Prick the surface in several places.

Bake in 425-degree oven for 15-20 minutes. Watch carefully as they are apt to burn.

Fill shells half full of your favorite filling. Top with any fruit you desire, fresh or canned. If canned fruit is used, thicken it slightly. Cherries are very good.

MOCK APPLE PIE

By Mrs. Charles Hampshire

1 cup sugar
1 cup hot water
1 teaspoon cream of tartar
20 soda crackers
Unbaked pie shell

Boil sugar and water together for a minute or two. Add cream of tartar and the whole crackers. Let stand until mixture becomes transparent. Put in unbaked pie shell.

★ ★ ★

Sprinkle with cinnamon and dot with butter. Bake 5 minutes at 450 degrees; reduce heat to 350 degrees and bake 10-15 minutes longer. Delicious served with ice cream. Makes 1 small pie.

LEEK STEW

By Mrs. Robert Johnson

1 pound lamb shoulder, cut in pieces
2 bunches leek
1 large onion, sliced
3 cups water
salt and pepper
1 cup canned tomatoes

Wash leeks thoroughly, strip off outside leaves and cut stalks into 2-inch lengths. Brown meat in heavy pan. Add rest of ingredients and simmer at least 2 hours or until meat is tender.

WALNUT TARTS

By Mrs. Fred A. Froede

2 eggs
1 cup brown sugar
2 tablespoons melted butter or margarine
2 tablespoons milk
Dash of salt
1 teaspoon vanilla
 $\frac{1}{2}$ cup broken walnuts or pecans
Pastry for one-crust pie

Line muffin tins with pastry, halfway up the sides. Mix all other ingredients together and fill tarts. Bake in 375-degree oven about 12 minutes. Makes 12 tarts.

WHITE FUDGE

By Mrs. Robert France

$\frac{1}{2}$ cup evaporated milk
 $\frac{1}{4}$ cup water
 $\frac{1}{2}$ cups granulated sugar
 $\frac{1}{2}$ teaspoon salt
2 tablespoons butter or margarine
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ cup marshmallow fluff
 $\frac{1}{2}$ cup fruit or nuts

Mix milk, water and sugar in a saucepan. Bring to a boil and let cook to soft ball stage (238 degrees). Remove from heat and let cool to room temperature.

Add vanilla and beat until mixture starts to thicken. Add marshmallow fluff and fruit or nuts, if desired. Beat again until mixture loses its gloss. Pour into greased pan, let harden and cut into squares.

STUFFED CANADIAN BACON

By Mrs. Alan M. Robertson

$\frac{1}{2}$ pound piece of Canadian bacon
1 green pepper
2 cans whole kernel corn
1 can apricot nectar

Slash Canadian bacon at intervals, being careful not to cut all the way through. Put slices of onion in the slashes. Cut green pepper into rings and put over top of meat.

Place in a baking dish and surround with whole kernel corn. Pour apricot nectar over all. Bake in 375-degree oven about 20 minutes.

BAKED LIVER

By Mrs. Edward Holt

1 pound beef liver
1 large onion
2 slices bacon
Flour
Salt and pepper
 $\frac{1}{2}$ cup water

Cut liver in small serving pieces, removing membranes and as much skin as possible. Roll in flour, seasoned with salt and pepper.

Fry bacon until crisp and remove from pan. Brown liver in bacon drippings on one side only. Put liver in casserole or covered fryer, browned side up.

Slice onions and lay over liver. Salt onions and put bacon on top. Add water, cover and bake 30 minutes at 350 degrees. Serves 3-6.

LEMON CHEESE TARTS

By Mrs. Charles Clarke

For the filling:

2 eggs, beaten
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup lemon juice
2 tablespoons butter or margarine

Combine these ingredients in a double boiler and cook until thick, about 30 minutes. Stir occasionally.

★ ★ ★

Line muffin tins halfway up with your favorite pastry. Place a rounded teaspoon of lemon filling in each pastry-lined cup.

Make up your favorite plain cake batter, using a raisin or a one-egg cake recipe. Divide the batter among the lemon-filled pastry shells.

Bake in a 350-degree oven 20-30 minutes, or until cake is done. Makes about 2 dozen tarts.

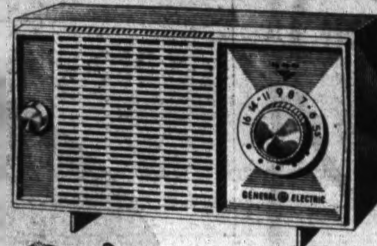
The filling may also be used like jam on bread or hot biscuits.



TABLE RADIOS

For The
KITCHEN

Brighten Up Your
Day with Music



SMART STYLING

LOW PRICE

FINE PERFORMANCE

General Electric's handsome radios come in choice of colors to blend with any decor, for any room—and, of course, dependable G-E reception and tone.

FREE PRIZE
of a
G-E TABLE RADIO

Will be GIVEN to the Lucky
Woman Who Attends the Pontiac
Press COOKING SCHOOL and
Who's Coupon is Drawn from
Our Coupon Box in the Store.

Stop in today and see our wide selection of radios, ranges, refrigerators, televisions and for all appliances designed to make your household chores easier and more pleasant.

GOODYEAR SERVICE STORE

30 S. Cass

FE 5-6123

FLORENCE CAKE

By Carol Baker

1 cup butter or other shortening
 1 cup brown sugar, firmly packed
 1 cup sour cream
 1 cup coconut
 1 cup milk
 1 cup sifted flour
 1 egg, uncooked
 1 square bitter chocolate, melted
 1 teaspoon soda
 1 teaspoon baking powder
 1 teaspoon vanilla

Mix coconut and nuts with flour. Beat yolks and whites of eggs separately. Mix ingredients in order given, folding in beaten whites last.

Bake in two 8-inch greased layer pans. Bake 25-30 minutes at 375 degrees. Frost with seven-minute icing.

RHUBARB ICE

By Mrs. Arthur Van Vleet

3 cups rhubarb
 1 cup water
 1 cup sugar
 Juice and rind of 1 lemon

Wash and cut rhubarb in small pieces. Add one cup of sugar and 1/2 cup water. Cook until rhubarb loses its shape. Press through a sieve. There should be 1 1/2 cups juice. Cool.

Boil slowly one cup water, one cup sugar and the lemon rind for 5 minutes. Cool and strain. Add lemon juice, rest of water and rhubarb. Freeze in refrigerator trays, stirring twice during freezing.

SUPPER SALAD

By Mrs. William Gerdine

1 medium large eggplant
 1 small onion
 1/2 pint whipping cream
 1 medium stalk celery
 1 medium onion
 1 teaspoon salt

Dissolve gelatine in 1 pint boiling water. When it begins to set, add onion, chopped onion, chopped celery, salt and whipped cream. Beat together in mixer or with hand beater until thoroughly blended. Place in individual molds.

To serve, place mold in hot water for a moment. Invert on lettuce leaf. Garnish with salad dressing and slices of tomato. Serves 8-10.

RHUBARB MERINGUE PIE

By Mrs. Norman Cleveland

2 1/2 cups rhubarb, cut into small pieces
 1/2 cup granulated sugar
 1 egg
 1 tablespoon flour
 1/2 cup confectioners sugar
 1/2 teaspoon vanilla
 plain pastry

Beat egg yolks with granulated sugar, mixed and sifted with the flour. Add rhubarb and stir until well mixed.

Turn into 8-inch pan lined with plain pastry. Bake 20 minutes at 300 degrees. Cool.

Beat whites of eggs until glossy peaks form. Add confectioners sugar and vanilla and continue beating. Pile meringue on top of cooled pie. Bake 12 minutes at 325 degrees.

LEMON CHEESE PIE

By Mrs. Michael Glosky

1 cup graham cracker crumbs
 1/2 cup butter, melted
 1 cup boiling water
 1/2 cup lemon juice
 1/2 cup sugar
 1/2 cup evaporated milk
 1/2 cup vanilla
 1 cup drained crushed pineapple

Butter two 8-inch pie pans generously. Press 1/2 cup graham cracker crumbs in each. Dissolve gelatine in boiling water. Cool and add lemon juice.

Cream the cream cheese with sugar. Add cooled gelatine. Whip milk stiff (chill milk, bowl and beaters) and add vanilla. Fold gelatine mixture and crushed pineapple into whipped milk.

Fill crumb lined pans. Top with remaining crumbs. Chill overnight. Serves 12-16.

BAKED BEANS

By Mrs. Robert Conway

1 medium earlobe navy beans
 1/2 teaspoon soda
 1/2 teaspoon salt
 1/2 cup sugar
 1/2 cup ketchup
 1/2 cup onion rind

Soak beans in cold water for 18 hours. Add enough water to cover, put in soda and salt and simmer until beans are tender. Skins will crack.

Put beans in casserole or bean pot. Add sugar, drippings and bits of bacon rind. Bake in slow oven 1 1/2 to 2 1/2 hours, or until crusty on top. Serve with gingerbread. Serves 6-8.



SUCCESSFUL HOMEMAKERS Shop WISELY . . . Shop DOWNTOWN

Put yourself among those clever, thrifty homemakers who shop wisely . . . Downtown. They combine adventure and excitement with the experiences of keeping a comfortable, happy home. They do most of their shopping DOWNTOWN in PONTIAC where more stores offer more goods and prices always seem to afford savings for a budget minded Mrs. Before tomorrow's cooking school session do all your shopping Downtown in Pontiac!

SHOP DOWNTOWN PONTIAC

- SCORES MORE STORES
- BARGAINS AND VALUES APLENTY
- PLENTY OF CLOSE-TO-SHOPPING PARKING

FREE PARKING

STAMPS GIVEN With PURCHASES

of two dollars or more where stores display this emblem.

Free Parking Validation Stamps Given With Each \$2.00 Purchase!

Be Sure to Ask for Your Parking Stamp in These Stores!



ARTHUR'S
46 N. Saginaw St.

**BACKENSTOSE
BOOK STORE**
19 E. Lawrence St.

**BARNETT'S
CLOTHES SHOP**
150 N. Saginaw St.

**DR. R. H. BERMAN,
O.D. OPTOMETRIST**
17 W. Saginaw St.

BOBETTE SHOP
14 N. Saginaw St.

CLOONAN DRUG CO.
72 N. Saginaw St.

CONNOLLY'S JEWELERS
16 W. Huron St.

**DICKINSON'S
MEN'S WEAR**
Saginaw at Lawrence St.

THE DeCON SHOP
26 W. Huron St.

DIEN'S SHOES
87 N. Saginaw St.

FIRESTONE STORE
140 N. Saginaw St.

WAYNE GARRET
121 N. Saginaw St.

**GALLAGHER'S
MUSIC SHOP**
17 E. Huron St.

**GENERAL PRINTING
& OFFICE SUPPLY**
17 W. Lawrence St.

GEORGE'S-NEWPORT'S
74 N. Saginaw St.

HUB CLOTHIERS
18 N. Saginaw St.

JACOBSEN'S-FLOWERS
101 N. Saginaw St.

LEWIS FURNITURE CO.
62 S. Saginaw St.

MARGARET ANN SHOP
27 W. Huron St.

McCANDLESS CARPETS
11 N. Perry St.

McNALLY MEN'S WEAR
106 N. Saginaw St.

OSMUN'S MEN'S WEAR
51 N. Saginaw St.

**FRED N. PAULI
JEWELERS**
28 W. Huron St.

PAULI SHOE STORE
35 N. Saginaw St.

PEGGY'S DRESS SHOP
16 N. Saginaw St.

**PHILIP'S LUGGAGE
& SPORTING GOODS**
79 N. Saginaw St.

**PONTIAC ENGLASS
JEWELRY CO.**
25 N. Saginaw St.

PONTIAC GLASS CO.
23 W. Lawrence St.

THE PONTIAC PRESS
46 W. Huron St.

**RAPPY'S NATIONAL
CLOTHING STORE**
9 S. Saginaw St.

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SHAW'S JEWELERS
24 N. Saginaw St.

**SHERWIN-WILLIAMS
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71 W. Huron St.

**STAPP'S JUVENILE
BOOTERIE**
28 E. Lawrence St.

TODD'S SHOE STORE
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**WARD'S HOME
OUTFITTING CO.**
48 S. Saginaw St.

WIGGS
24 W. Huron St.

WYMAN FURNITURE
17 E. Huron St.
18 W. Pike St.

Free

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GOLD BELL GIFT STAMPS

500 Gold Bell Gift Stamps will be given away at each session of the Pontiac Press Cooking School. No purchase necessary, just present the certificate given you at the cooking school and you get your Gold Bell Stamps... Here are typical values good cooks find when they shop at either Food Town or People's Supermarkets, where quality is priced low for bigger savings.

HAMILTON GRADE A
LARGE EGGS



3 Dozen **\$1**

HORMEL VALUE BRAND
SLICED BACON **29**¢ lb.

U.S. CHOICE TENDER CHUCK

STEAK**59**¢ lb.

BOWER'S
TOMATO
JUICE

Giant
46 oz.
Can

19¢

NEW PORT
CREAM STYLE
CORN
303 CAN
10¢

FRESH, LEAN
GROUND
BEEF
49¢ lb.

PETER'S
SLICED
BOILED
HAM
6 Oz. Pkg. **49**¢

KREY
CHILI CON CARNI

15½
Oz.
Can **19**¢

WOODBURY
HAND
CREAM
\$1.00 SIZE JAR

50¢Plus
Tax

ROMEO
APPLE SAUCE

303
Can **10**¢

LEAN, MEATY
SHORT RIBS
of BEEF, LB.

29¢

Boneless Cubed
PORK CUTLETS, lb.

69¢

• FRESH, CRISP, GREEN
CABBAGE, lb.

• LARGE GREEN
PEPPERS, ea.

• U. S. NO. 1
SPANISH
ONIONS, lb.

Your Choice

10¢

PEOPLE'S
FOOD MARKETS

263 AUBURN
OPEN 6 DAYS A WEEK
9 A.M. - 9 P.M.
CLOSED SUNDAYS

465 E. PIKE ST.
OPEN 9 A.M. - 9 P.M.
6 DAYS A WEEK
OPEN SUNDAY 9 A.M. - 6 P.M.

700 AUBURN ST.
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FOOD TOWN
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2135 DIXIE HIGHWAY
of TELEGRAPH RD.

7580 HIGHLAND RD.
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1200 BALDWIN AVE.
of COLUMBIA

ALL FOOD TOWN MARKETS—OPEN SUNDAY 9 A.M. to 6 P.M.



De Gaulle in Huddle—Shall We Fight!



DAMAGED IN COLLISION—A huge wedge-shaped gap extends deep in the side of the Norwegian tanker Gorm after a pre-dawn collision with the American passenger liner Santa Alicia near the Isle of Wight, off Portsmouth, England.

The 20 crewmen of the Santa Alicia, which was carrying no passengers, were taken off by a rescue ship. There were no casualties reported. (Related story on page two.)

Ocean Traffic Victim

First Session Tuesday at 2 P.M.
Cooking School All Set
By JANET ODELL, Home Editor, Pontiac Press
Tomorrow is the big day—The Pontiac Press Cooking School will begin its premiere performance at 2 p.m. in the auditorium of Pontiac Central High School. There will be two-hour sessions each day through Friday.

"Kitchen Classics" is the title Miss Uebel is a graduate of the given the school by the National University of Wisconsin and a Live Stock and Meat Board. Two former 4H Club member. In 1954 she showed the grand champion ewe at the Wisconsin State Fair. Ticket holders are again urged to be in their seats well before the two o'clock curtain time. Seats vacant at the start of the program.

Patrolman Robert Filar, who chased the man from the scene, said the attacker probably was quite young because "he ran like a deer."
Mrs. Moughler walked to the theater Friday night and was returning along her snow-covered street when the attack took place. Her body was found by Filar and another policeman who answered a disturbance call.

As they neared the house, five doors from the Moughler home, Patrolman Vern Knack heard a noise next to the building. He stumbled over Mrs. Moughler's body when he went to investigate the sound.

Filar chased a slightly built man in a white jacket into an alley behind the house but was unable to catch him. The fresh snow enabled police to follow the man's track for several blocks.

Police recalled a similar case seven years ago when Jim Ann Gillespie, 18, was attacked and slain between two houses as she returned from a movie. Patrolman Knack also found her body. Her slayer has never been apprehended.

There is a limited amount of parking space near Central High School in the Crofoot School playground. Entrance is from Beaman street, just west of Franklin boulevard. The closest municipal parking lot is from Lawrence street.

Two new stores, one electric and one gas, will be the grand prizes awarded to two lucky ticket holders on Friday. Many other prizes, including food certificates, and baskets of food, as well as appliances and household equipment will be given during the school.

Local merchants are donating these prizes. The food prepared on the stage each day also will be given away.
Some of the aims of this seminar in food are to encourage homemakers to use the latest equipment, latest methods and modern ideas in planning and preparing and serving more nutritious meals.

This is the first cooking school The Pontiac Press has sponsored for 15 years. Interest of Pontiac area women is high, shown by the fact that all tickets were handed out within four days after they were available.

'Young Punk' Grilled in Detroit Strangle-Death

Police Say Suspect is Deliberately Lying in Murder Quiz

From Our News Wire
DETROIT—Police were holding today "a young punk who is deliberately and continually lying" in the slaying of Mrs. Elizabeth Moughler, who was strangled on her way home from a movie Friday night.

The 20-year-old youth was considered "the best suspect we've had so far" as police continued to seek a fast-talking "man in white" who strangled Mrs. Moughler as she walked home.

Homicide detectives withheld the youth's name but said he lived in the general area where Mrs. Moughler was killed, owns a light jacket and answers the general description of the woman's killer.

Det. Insp. Thomas Cochill said the youth's description of his activities the night Mrs. Moughler was killed didn't check. "Now we're trying to get the truth from him," Cochill said.

Mrs. Moughler, 46, was killed in a manner which recalled a seven-year-old unsolved murder to the minds of veteran police officers. The tiny, five-foot, one-inch Friday was, said Friday night.

A composite sketch of descriptions of the attacker and foot-print castings were the only strong clues police had to work with today.

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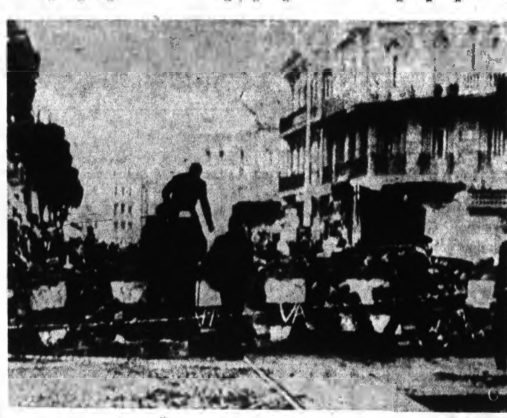
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BARRICADE—French settlers put finishing touches to a barricade across Rue d'Islay in Algiers Sunday just before fighting broke out between settlers and the riot police. Fighting was touched off by President De Gaulle's Algerian policies and his dismissal of Gen. Jacques Massu, military idol of the million French settlers in Algeria. Rioting caused several deaths on each side and brought about a declaration of martial law for the city. The armed dihard French rightists were still holding out today behind their barricades.

Hear Petition on Police Suit

Stroley Wants to Enter Litigation He Claims is Aimed at Him

A Circuit Court hearing began this morning on Police Chief Herbert W. Stroley's petition that he be allowed to enter a suit which says is an ill-disguised attempt to have him fired.

The suit was filed two weeks ago by Stroley's arch foe, the Pontiac Police Officers Assn. (PPOA) against the City Commission, Public Trial Board, Public Safety Director George D. Eastman and City Manager Walter K. Williams.

Stroley wants to intervene as a defendant.
The PPOA has asked for a ruling on whether the trial board legally exists. But, Stroley's petition contends, the PPOA suit's "real and recognizable purpose" is to provide Williams with arbitrary authority to fire the chief.

The case is being heard by Judge H. Russell Holland.
Paul L. Meredith, attorney for the PPOA, has indicated he would not oppose Stroley's intervention.

They Get the 'Coygar'

DETROIT (AP)—Norton Houston, 77, of St. Albans and Egbert Hall, 68, of Filion killed a five-foot Canadian lynx and they think it is the "phantom cougar" of the Upper Peninsula. But those who reported seeing the "phantom" feline described a long tail. Canadian lynx have very short tails.

Men, Women Scream, Flee Algiers' Shooting

By ANDREW BOROWITZ
ALGIERS (AP)—The broad Boulevard Laferriere was jammed by crowds shouting slogans when the first shots were fired. A cry of panic went up. Men and women screamed, fleeing blindly from a barricade flying a tattered tricolor, away from armed men who threatened to march on the government buildings.

Someone fired a tommygun to ward steel-helmeted gendarmes. Someone shouted "Forward forward."
Others screamed, "Take cover, they're shooting!"

Besides men with tracer arms and uniforms National Guardsmen sponsored by their leaders for the rising, many of those in the crowd were Sunday stragglers.

They came to watch the show. To them it was another political demonstration, a popular picnic. They had seen many.

There were girls in high heels with their young men and mothers with children.
There were people in their Sunday best who joked while heaped appeals came from loudspeakers.

Within minutes after the shooting their crowd dispersed. Heavy army trucks began arriving on nearby streets. Ambulances whizzed by with sirens screaming.

Sporadic shooting continued for 10 minutes.
The crowd lingered on the sidewalks away from the blood-splattered square.

A hysterical woman screamed that it was an infamous day, that she never thought Frenchmen would shoot at Frenchmen in Algiers.

Dusk fell on the city.
Men rushed in and out of the government headquarters building surrounded by hundreds of gendarmes and riot police.

Barbed wire roadblocks were thrown around the approaches to Forum Square.
Scores of policemen camped inside the building on stretchers and makeshift beds.

A Detroit man was being held in the Oakland County Jail today on charges of manslaughter after his car struck another Detroit car who was changing a tire on the U.S. 16 expressway in Farmington Township Saturday.

State police charge that Edward Meronzi, 34, of 14185 Burt Rd. had been drinking when he struck the car. Walker was dead on arrival at Redford Receiving Hospital, Detroit.
Meronzi was westbound when he hit Walker, police said. They said that Walker's car was partially on the expressway a half mile west of Drake road when the accident occurred.

Algerians Shoot in Street Mobs; 21 Die, 153 Hurt

President Appeals to Frenchmen but Settlers Against His Policy

From Our News Wire
PARIS—President Charles de Gaulle called Premier Michel Debre into an emergency session today to decide whether to seek an armed test of strength with anti-Gaullist settlers entrenched behind cobblestone barricades in Algiers.

The ominous question facing de Gaulle was whether to order the French Algerian army to move against the hundreds of well-armed militiamen, students and farmers and businessmen if they refused to heed de Gaulle's urgent appeal for calm.

De Gaulle met with Debre until the early hours and consulted his military advisers.
Then he commanded the nationalized French army of Algiers to "restore to national order" and stop spilling each other's blood.

Debre conferred for an hour with Armed Forces Minister Pierre Guillaume and then sped to the Elizee Palace to confer with De Gaulle. The emergency meeting began at 4 a.m. Pontiac time.

The De Gaulle-Debre meeting lasted half an hour. Debre made no statement when he left the Elizee Palace.
In Algiers, armed die-hard French rightists held out behind makeshift barricades in the heart of the city.

Dawn found the capital quiet but tense in the wake of Sunday night's fighting and panic that left 21 persons dead (including 10 policemen) and 153 wounded.

The army seemed finally in control, except for two pockets where about 1,000 insurgents were holed up.

READY BLEEDING
The uprising against President De Gaulle's self-determination policy pitted Frenchmen against Frenchmen in Algeria, already twitching from a five-year revolt of nationalism.

Algiers radio announced today that all the city schools had been closed until further notice by order of the French high command in Algiers.

A stiff military censorship was imposed on outgoing news dispatches, but there was no objection to calling Sunday's uprising a fight to keep Algeria French.

Trucks of paratroopers lined Avenue Pasteur along the western flank of the barricaded areas.
The holdouts showed signs of their all-night watch as they slipped down at gunpoint by the hurried night in the bleak dawn.

Some men were seen leaving the barricades on the grounds of Algiers University and the Rue Michelet and sneaking away. Others seemed to have joined the holdouts.

DEFY MILITARY ORDER
Troops apparently blocked only two or three exits from the insurgent areas.
Despite a military order banning assembly of more than three persons, groups gathered around the barricaded area and started shooting.

Sneaky Ted Williams Signs Contract for 1960
BOSTON (AP)—Ted Williams sneaked into Fenway Park today, talked privately with Boston Red Sox General Manager Bucky Harris, signed a 1960 contract and departed as secretly as he came.

All others at the park professed not to have seen the veteran player whose physical condition was pronounced good Saturday after a lengthy clinical examination.
Terms of the contract, following a box custom, were not disclosed.

Nyasaland Jeers Mac
BLANTYRE, Nyasaland (AP)—Prime Minister Harold Macmillan of Britain was met today by the most hostile crowd he has seen so far on his African good will tour. Strong police action was necessary to hold his annual demonstrations in check.

State Senate GOP Leader Raps Romney's Neutrality

DETROIT (AP)—Sen. Frank Beadle, leader of the Republican caucus in the State Senate, says industrialist George Romney should declare his party affiliation.
"I think Mr. Romney has made a mistake by insisting that he has no party affiliation," Beadle declared last night in a speech to the Rosedale Park Republican Club.

Romney, president of American Motors Corp., is state chairman of a nonpartisan reform group formed to study state government, problems and recommended solutions. It is called Citizens for Michigan.

Romney has been on a statewide tour addressing meetings to win recruits for his organization. He has declared he has no party allegiances and that he is not a candidate for any political office.

Criticizing Romney's neutrality, Beadle said, "the platform of the two parties in Michigan stand for two radically opposed philosophies. I hope Mr. Romney reveals soon on which side he stands."

Romney brings his organizational campaign to the Detroit area tonight. He will address a county-wide meeting at the Veterans Memorial Building.

Sen. Carlos H. Morris of Kalamazoo, who led the Senate Republican fight against a state income tax last year, told the Rosedale Park meeting that Gov. Williams has scaled down his estimate of the state's deficit by next June 30. He said Williams' original estimate was 119 million dollars and that it now is put at 60 million.

"I am confident he will find another 15 million or 20 million dollars, before June 30," Morris said.
"If Gov. Williams had faced the

facts a year ago, we would not have spent 11 months in Lansing opposing his demand for a personal income tax," Morris asserted. "We could have resolved the tax problem last May or June."

Cold and Snowy, Is the Area's Tuesday Outlook
A drop in temperatures, with snow flurries and slippery driving conditions in most of Michigan, is the weather outlook for Tuesday.
The Highway Department said one to three inches of snow over most of the state caused slippery roads and, in many areas, drifting. The Pontiac area received one snow over the weekend, along with a high Saturday of 26 degrees and low of 20. Sunday, the thermometer registered a high of 26 and a low of 15 degrees.

Winds this morning were southerly at 15 miles per hour, and are expected to increase to 20 to 30 miles per hour tonight, shifting to northerly by Tuesday morning.

Now What Do We Do With It?



"I THINK YOU SPELL IT A-N-O-W"—If that big snowball had been tossed from a flying saucer it would have been viewed with no more awe than is expressed by two Mobile, Ala., youngsters. It was the first time in two years that this Gulf port city had seen snow, and as if they don't know what it is. For more details of the south's chills, see the weather story on page two.

Berlin Bishop to Retire
BERLIN (AP)—Lutheran Bishop Otto Dibelius under heavy fire from the Communists, announced today he will retire in 1961.

Oakland Highway Toll in '60
5
Last Year to Date: 2

Flu Closes School
DETROIT (AP)—An outbreak of influenza closed Epiphany Parochial School in Detroit today. Parish authorities said the 85-pupil school will reopen Wednesday.

Hold Detroit Here in Highway Death
A Detroit man was being held in the Oakland County Jail today on charges of manslaughter after his car struck another Detroit car who was changing a tire on the U.S. 16 expressway in Farmington Township Saturday.

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The Day in Birmingham Expect City to Request State Sewage Appeal Aid

WHITE PHOTO INC.
MICHIGAN'S LARGEST AND FINEST PHOTO FINISHER

Service Calls
Jump in 1959,
Says Auto Club
DETROIT 48—The Automobile

Club of Michigan estimates 4,400... tires, stock, out of gas, etc.
900 autos required emergency service in Michigan in 1959.
That was about 900,000 more than in 1958.
Blamed were "can't starts," flat

UP Town Seeks Doctor,
Promises Good Income
DE TOUR 48 — This town of 611 persons in Michigan's Upper Peninsula wants a doctor.

Mayor Maurice Aldenworth
guarantees a salary from \$14,000 to \$18,000 a year.
That's how much the townspeople pay in calls to the nearest doctor at fault Mr. Aldenworth's office.

Every dollar-saving Olds Dynamic 88
brings you Rocket "go" on lower-cost, regular gas!

The secret to savings is standard equipment on every Olds Dynamic 88 for '60—the all-new REGULAR ROCKET Engine! It's teamed with an Expressway Rear Axle to deliver more miles per dollar... and lower engine speeds for least engine wear. Best of all it's a Rocket... with all the alert performance you expect in an Olds! It's handsomely rich in style and original appointments... generous in quiet and deep riding comfort. You're invited to visit your dealer and see why Oldsmobile for '60 will bring you the satisfaction you want in your new car.



Oldsmobile's new REGULAR ROCKET Engine gives you Rocket "Go" on regular gas. You save about a dollar a tankful. More besides... this engine is equipped with Econ-O-Way Carburetor and Two-Stage Automatic Choke to give you more miles per dollar... more pleasure per mile.

'60 OLDS
THERE'S NOTHING LIKE A NEW CAR... MAKE YOURS A ROCKET ENGINE OLDS!

SEE YOUR LOCAL AUTHORIZED OLDSMOBILE QUALITY DEALER!

JEROME MOTOR SALES CO., 280 South Saginaw, Pontiac, Mich.

SEE THE DENNIS O'KEEFE SHOW • EVERY WEEK ON CBS-TV... HEAR LOWELL THOMAS AND THE NEWS • MONDAY THRU FRIDAY ON CBS RADIO

Need Ordinance
to Keep Rebates
Full-Time Enforcement Now is Necessary for Liquor Payments

LANSING 48 — Townships worried about losing liquor license fee rebates under a new law designed to stiffen enforcement should adopt a proposed model ordinance, a state official said.

The new law, scheduled to take effect March 18, allows only municipalities with full-time police or ordinance enforcement departments to share in license fees. Eighty-five per cent of fees collected are returned to cities, villages and townships. Last year, fees totaled \$3,200,000.

Many smaller townships face loss of a substantial portion of their law enforcement budgets unless they comply with the new law.

George J. Burke Jr., business manager of the State Liquor Control Commission, said the commission had approved the form of a proposed township ordinance to establish a liquor control enforcement department. It would require the township to hire at least one constable or deputy sheriff to be available at all times for enforcement and investigation.

Burke said townships likely will not feel the impact of the law until the new licensing period starts May 1.

Andrews Sisters Sued
for \$230,424 in Taxes

LOS ANGELES 48 — Uncle Sam has sued the singing Andrews sisters for \$230,424.22 in back taxes.

U.S. Atty. Laughlin Waters said the taxes are due for the years 1948 through 1953 from Patricia, Laverne and Maxene Andrews.

Who Was Foxy?

YORK, England (UPI)—Just as members of the Bedale hunt were cornering a fox, they found another fox had been chasing them. In the confusion both foxes got away.

REVIEW CLASSES
AVAILABLE
Day and Evening School
Qualify for that new job or promotion by improvement and better preparation in business skills, office machines, and accounting. The demand for well-trained business personnel far exceeds the supply.

The Business Institute
of Pontiac
7 W. Lawrence FE 2-3551

be smart—look smart

"You wouldn't believe it—I've had it cleaned 'umpteen times, and it still looks like new!"

THE CHOICE OF PONTIAC
FOX
DRY CLEANERS
COMPLETE SHIRT SERVICE
719 W. Huron FE 4-1536
Quality Cleaning Since 1929
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EXPRESS YOUR OPINIONS ABOUT THE ISSUES FACING YOUR SCHOOLS

COMPLETE OPINIONAIRE and RETURN TO...

Your Local School Office

OR

Mail to: **DR. LOWELL R. EKLUND**
Chairman Planning Committee, or
Michigan State University Oakland

A. EDUCATIONAL PROGRAMS IN MICHIGAN

1. School Districts should be organized so that every child in Michigan will live in a district operating a kindergarten through twelve grade educational program.
—Agree —Disagree —No Opinion

2. Every child in the state should be provided a comprehensive educational program, from kindergarten, through grade twelve, according to the level of his ability.
—Agree —Disagree —No Opinion

3. The children of today must have an opportunity for a broader pre-vocational and academic program than has normally been provided in the past.
—Agree —Disagree —No Opinion

4. The Superintendent of Public Instruction should determine the basic educational program for all school districts in grades kindergarten through twelve.
—Agree —Disagree —No Opinion

5. Each local school district should have the sole responsibility for determining its program.
—Agree —Disagree —No Opinion

6. The Superintendent of Public Instruction should provide consultative help to local school districts and should supply a suggested outline of a comprehensive educational program for grades kindergarten through twelve.
—Agree —Disagree —No Opinion

7. The local boards of education should take leadership in identifying and providing needed educational services for adults.
—Agree —Disagree —No Opinion

B. THE TEACHING STAFF IN MICHIGAN

1. Every teacher in grades kindergarten through twelve in Michigan should be a graduate of a four-year institution of higher education, and hold a teacher's certificate.
—Agree —Disagree —No Opinion

2. Local boards of education should continue to determine the responsibilities of teachers employed by their school district.
—Agree —Disagree —No Opinion

3. The state legislature should set the minimum salary for all teachers in the state.
—Agree —Disagree —No Opinion

C. FINANCING PUBLIC EDUCATION IN MICHIGAN

1. Public school education funds should increase to keep pace with rising enrollments.
—Agree —Disagree —No Opinion

2. Funds should be provided to finance a comprehensive educational program for all children in the state.
—Agree —Disagree —No Opinion

3. If additional funds are needed for education, they should come largely from:
A. Local Sources
B. State Sources
C. Federal Sources
D. Combination of A and B
E. Combination of A and C
F. Combination of B and C
G. Combination of A, B, and C
H. None of these.

D. HIGHER EDUCATION IN MICHIGAN

1. Every high school graduate in Michigan should be provided an opportunity for some kind of post-high school education.
—Agree —Disagree —No Opinion

2. The state should encourage more rapid organization of community colleges by providing a greater portion of the operating cost.
—Agree —Disagree —No Opinion

3. Only those high school graduates in Michigan who meet admission qualifications of the respective colleges and universities should be provided an opportunity for continued education in four-year, tax-supported institutions of higher education.
—Agree —Disagree —No Opinion

4. Student loans from state tax sources should be available for college students who qualify according to standards set by a representative state committee.
—Agree —Disagree —No Opinion

5. The state should provide scholarships for students who qualify, according to standards set by a representative state committee.
—Agree —Disagree —No Opinion

NAME OF SCHOOL OR ORGANIZATION _____ CITY AND COUNTY _____

PLEASE INDICATE YOUR RELATIONSHIP TO THE SCHOOL

____ Interested Citizen _____ Parent (Children in Parochial School) _____ School Administrator

____ Parent (Children in School) _____ Teacher _____ School Board Member

OAKLAND COUNTY CONFERENCE
for the STUDY of MICHIGAN SCHOOLS
MICHIGAN STATE UNIVERSITY OAKLAND
FEBRUARY 6th 8:45 A.M. to 3:00 P.M.

Last year nearly 250,000 citizens of Michigan expressed their feelings concerning vital school issues. Because of the enthusiastic response the major educational organizations of Michigan are continuing the opportunity for YOU to become involved.

We urge you to complete the opinionnaire and to return it to your local school authorities. In this way delegates from your district will better understand the opinions of citizens within their districts.

We are sure that you share with us the conviction that democracy functions best when citizens are well informed with important facts and information.

Sincerely,
The Planning Committee

P. S. If you are not a member of a school-related organization, please feel free to attend the conference and express your views.

Conference Registration for Oakland County
MSUO, FEBRUARY 1, Noon

NAME _____ PHONE _____

ADDRESS _____ CITY _____ COUNTY _____

ORGANIZATION REPRESENTED _____ (If Any)

RETURN NO LATER THAN FEBRUARY 1 TO
Dr. Lowell R. Eklund, Chairman
Conference Planning Committee
Michigan State University Oakland

I am enclosing a check or money order (\$3.00) for registration and luncheon.

Tripleheader at Olympia Ends in 3-Way Draw

'Howe Saves Day as Wings, N.Y. Play 2-2 Tie.

Detroit Fan Hits Henry of Rangers, Jack Adams Blasts Officiating

DETROIT (U-P) — An Olympia Stadium tripleheader last night featured the Detroit Red Wings against the New York Rangers, against a Detroit-Los Angeles Wings general manager Jack Adams against referees in general. All three matches ended in ties.

The Wings and the Rangers battled to a 2-2 National Hockey League standoff.

Between the second and third periods, the outsmitten Adams clashed with referee-in-charge Carl Vos over the work of referee Vern Buff. Adams, whose tangles with officials are as storied as the Red Wings' hockey success, stormed at Vos for a full three minutes.

Butley, a rookie referee, set off Adams' language temper when he disallowed a Detroit goal in the second period. Ranger goalie Gump Worsley caught a shot, fell to the ice and lost the puck. The Red Wings' attack on the goal line but Butley intended he had killed the play dead.

Detroit players protested only mildly but Adams, coming to the press box for a radio interview, gave the matter the full treatment.

The windup attraction started as the New York players fled toward the dressing room after the game. Some fans threw small objects at the players and words were exchanged.

Henry stumbled and dropped his stick. A fan, Eric H. Steiner, 35-year-old Detroit salesman, picked up the stick and gave Henry a good thumping under the right eye. That triggered a wild chase.

Henry skates and all-out after the fan. He caught Steiner in the street outside the stadium, some 50 yards from the rink, and held him for police. A half dozen other players were chasing others but officers quickly quelled the uprising.

"I just lost my head," said Steiner.

Henry required four stitches. Ranger coach Alf Ekesblom conferred with Adams and both said they would press charges. But Steiner apologized to the New York player, the two shook hands and officers said no charges will be filed. Adams said he would try to have Steiner barred from Olympia Stadium.

As for the hockey game, it was old reliable Gordie Howe who pulled the Red Wings into a tie after the club had frittered away an early lead with some shoddy defensive shortcomings.

Gary Adomski scored for Detroit in the first three minutes. Before the opening period was over, the Rangers twice stole the puck and scored goals.

Jim Bartlett did it first, striding from Red Wings' defense to scoring in on top of goalie Terry Sawchuk. Less than three minutes later, Bill Gadsby stole the puck in the Detroit end and fired a pass to Eddie Shack, who ripped a high 18-footer past Sawchuk.

The Rangers kept their 2-1 lead until the final period. Howie tried with a vicious 30-foot shot but Henry was in the penalty box for holding the Red Wing star.

In other NHL action last night, Montreal edged Chicago 3-2 and Boston outplayed in the final period to beat Toronto 6-2.

Eagles, Rams Collide Again

Orchard Lake St. Mary's basketball team defeated Pontiac St. Patrick's 34-26 last night, Tuesday night, in what is regarded as a highly important contest in Suburban Catholic League action.

After last week's unexpected defeat for Eagles, their first at the season, Tuesday's battle is "must victory." If the Orchard Lake side is to stay in contention, Kama will be shooting for their next win.

"This is one we've got to have," says Gene Wright, Rams' manager, who planned to start the same five that opened last week's victory over St. Joseph's. Eagles downed Rams in their first meeting, 31-43, and are again rated an edge.

St. Michael will be at Royal Oak St. Mary's and will be expected to retain his hopes for a share of the title. Shamrocks also have lost only once, in 8 starts.

The other four that have little implication in St. Patrick's contest are St. Elia, the club that spoiled the Eagles' string, St. Clement is at St. James for the 4th SCL test of the night.



SPONSOR AND WINNER — Ring Crosby (right) congratulates pro Keno Venturi after he won the \$50,000 tournament bearing Crosby's name with a 236 total. The four day tourney took place at Pebble Beach, California. In the center background is Jimmy Demaree.

Rose Bowl Still Alive With Big 10?



WINS PRESS TROPHY — Ch. Ber-Niels Jeppes Jack, white French bulldog, is shown by its owner-hunter, Mrs. Ralph West of Livonia, as he receives the Pontiac Press' best-in-show trophy. PKC's prey, Ed A. Knap, is making the presentation after judging was completed in the show, Sunday, at Pontiac Retail Store.

French Bulldog PKC's Best-in-Show

Ch. Ber-Niels Jeppes' Jackie, 3-year-old snow-white French bulldog owned by Mr. and Mrs. Ralph West of Livonia, yesterday won his 4th best-in-show award to capture the handsome Pontiac Press top show trophy. Jeppes won over a field of 54 dogs, including also a record total of some 60 breeds.

The sleek, sturdy champion, which showed here a year ago, will get a trip to Madison Square Garden for the February national Westminster showing.

The Pontiac Kennel Club's show, in the Pontiac Retail Store garage area, not only attracted a record entry but a record gallery of dog show fans watched the judging, that started at 8 a.m., lasted until after 7 p.m.

Jeppes was the only group winner from Michigan. He achieved the final round of judging by losing honors in the non-sporting division.

Other group winners included: SPORTING — Ch. Claridale Capital Nick, which was winner at the PKC show in the sporting group.

Barbeedon (Bedlington), Dr. and Mrs. Donald Cassidy, Glenview, Ill.

TOYS — Ch. J. C. Lucki Ann (toy poodle), Mrs. R. E. Anderson and Jane Pitts, Palmetto, Ga.

Lions' Directors to Meet Tuesday

DETROIT (U-P) — Will a rebel group of directors, succeeded in ousting president-general manager Edwin J. Anderson of the Detroit Lions football team?

If so, will they offer the job to Nick Kerbyway?

And will Kerbyway leave a million-dollar job to go back to the Lions?

For that matter, will the meeting where all this could erupt come off as scheduled tomorrow?

The Detroit Lions' 13-man board of directors is slated to meet here tomorrow and hear a report on the National Football League meeting in Miami. That session, however, dragged on as owners couldn't agree on a new commissioner.

D. Lyle Fife, who was the first president of the Lions under the new ownership, has made it clear he will fight Anderson all the way to the stockholders if necessary. The stockholders will meet Feb. 25.

The differences between Anderson and Fife showed up again in Miami when Fife refused to support Anderson in his bid to be a new commissioner of the NFL.

The Associated Press has learned that several members of the board met here last week to discuss the possible overthrow of the Anderson regime. Some members of the rebel faction reportedly met with Kerbyway about the job of running the club.

Kerbyway was member of the Lions' organization for 10 years. He resigned as general manager in June of 1958 to take a similar post with the Detroit Pistons' professional basketball club. He has a 20-year contract that guarantees him more than a million dollars in salary and benefits.

Kerbyway was noncommittal, however.

"I have not been offered the (Lion) job. Beyond that, I can say nothing," he said.

Several of the Lion directors expressed dissatisfaction with Anderson in November. They were ready then to oust Anderson and head coach George Wilson, but the move died out.

DETROIT (U-P) — A director of the Detroit Football Co. said today "It's high time the directors got off the headlines and started looking for ways to improve the football team."

Ray Whyte, a member of the group that purchased the Detroit Lions in 1960, said directors and "everyone else except the general manager and the coach" should be seen and not heard.

"I'm amazed at some of the gobs-on," Whyte said. "I've stayed out of this because I feel the directors' main job is to hire a general manager and a coach — and if they don't work out, then try to get somebody better."

"But this thing has gone too far. I'm sure all the directors have had enough of it, and I know the thing has been most upsetting to the players and the fans."

"All I can say is that there are a lot of strange gobs-on and that the air will be cleared at the earliest possible time," said Whyte. "When you sum it all up, I'm sure the fans don't give a hoot about the directors."

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From The PRESS BOX

The ninth annual golf championships of the National Assn. of Intercollegiate Athletics will be played this year at Benidit, Minn., June 1-10.

Karl Reuschle, manager of Detroit Edison Power's National American Legion baseball championships, is under a year's suspension.

George R. Frederick, the League's state baseball chairman, said Reuschle was suspended for awarding jackets valued at \$85 to cause the suspension of 14 Detroit high school athletes.

The annual Michigan AAU track relays will be held at Yost Field House Jan. 30 with more than 450 entries expected. Runners will come from 28 universities, colleges, clubs and high schools.

E. Dale Shaffer, oil millionaire and Detroit sportsman, said "I'm anxious to make a serious offer for the Redskins. Washington's entry in the National Football League."

But owner George Preston Marshall said the club is not for sale.

Harvey Haddix, the southpaw who hurled 13 innings of perfect ball only to lose in the 13th to Milwaukee last summer, has signed with the Pirates for 1960. Two rookies have killed Phil Parks.

The Pontiac Central wrestlers go after their 7th victory in nine starts at Hazel Park Tuesday night. Inter-Lakes mat action resumes Thursday.

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"Move we reconvene at 5 p.m. tomorrow," said one owner who must have had visions of a day at Hialeah. Then came a few other motions, one suggesting a.m. starting time, another 11 a.m. still another 1 p.m. The latter, after some discussion, finally prevailed.

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gled executive came from the meeting room, Attorney Marshall Leahy of San Francisco still had the floor. "I'm from San Francisco, Los Angeles, Cleveland, Detroit, New York, Green Bay and the Chicago Cardinals. The 'solid seven' as this group has been named, has to agree to break the monopoly. The four votes, however, remain solid. They were last cast for Gurnea on the 21st round.

It was necessary to elect a new commissioner.

Also static is the position of George Halas, owner of the Chicago Bears. Five Bears players on every round. The leading exponent of league expansion, Halas has been openly criticized from both sides. "Vote for the other group and you lose our expansion vote," said Halas.

The battle obviously tends to reduce a meeting to a war of nerves. The chief factors are trying to wait each other out. Each is counting on the other to give in just to end the debate.

This all-important annual winter meeting is nothing reminiscent of the long, hard days and nights spent in the early days of Bell when the seasons were held in cold, clammy Philadelphia. There is more play here than there was any where it was not evident.

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Another Vote Scheduled for March Meeting

CHICAGO (U-P) — The Big Ten has indicated a desire to continue participation in the Rose Bowl football classic by deciding to take another vote on the matter.

The decision for another vote was made yesterday at a joint meeting of the athletic directors and faculty representatives. The final vote will be cast at the spring meetings in Columbus, March 3-5.

The last past season game question was referred indirectly to the Big Ten is not ready to bow out of the Rose Bowl picture.

If the Western Conference had no desire to return to the Rose Bowl, it could let matters alone since a 5-3 vote last spring killed the issue.

Circumstances, however, have changed. Last spring the Pacific Coast Conference was preparing to fold. Since the death of the PCC, the athletic assn. of Western Universities has been founded. The new league consists of California, UCLA, Southern California, Stanford and Washington.

Last spring the Big Ten actually had no new contract to consider. Since then, the Big Ten has signed to provide the host school in the Rose Bowl and has extended an invitation for the Big Ten to supply the opposition. In doing so, the AAWU also announced it would not decide the method of selecting an opponent until March 31, 1960.

Even if the Big Ten should again vote against the Rose Bowl, it would not be a final decision since the AAWU is still in the process of selecting an opponent until March 31, 1960.

In other action yesterday, the athletic directors rejected a request by football coaches to return to unlimited substitution since the NCAA rules committee has relaxed and modified its substitution rules.

The meetings will end today with the Big Ten deciding on a site for its outdoor track meet and also developing a uniform method of recording paid visits to the campus for prep athletes.

Unbeaten Standard Forge has moved into the finals of the City Junior Hockey League tournament for boys 15 to 18 years old. The Forge skaters turned the trick over the weekend with two victories at Northdale Park.

George Marks performed the hat trick Saturday as Forge won over the Pontiac City Skaters 5-1. Bob Leisel caught up a shot in the first period to feature Forge's 4-4 conquest of the Village Skaters.

In other games Saturday in the double-elimination event, the State Shop downed Pontiac Northern's No. 1 team, 5-1, behind Jim Shaw's four goals. John Kendall made all three Northern goals.

Mike Kaines and Bob Nestor tallied two goals apiece to pace Spencer Floor to a 7-1 triumph over the Mt. View Rangers.

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Stampers Whip Rockets Twice in Exhibitions

The Detroit Stamping Company hockey team of the Detroit Stamping Company defeated the Grand Rapids Rockets twice, 6-4 and 5-4, in weekend exhibition games at East Grand Rapids before upwards of 300 spectators.

De-Sta-Co scored three times in the last two minutes to win Saturday's 6-4 decision, then led all the way in Sunday's 5-4 contest following Don Alrd's goal in the last minute of play.

John Sanderson (2), Dick Plourde, Bob Jacobson, Jim Shaw and Alrd were goal getters in the opening game. Second game scorers were Plourde (1), Alrd (2), Sanderson (2), Bob Evers and Jim Berg. Wendell Oiks was the goalie in each contest for the Stampers.

The Stampers resume their league play tonight at the State Fairgrounds at 8:30 against the Vemor's club.

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gled executive came from the meeting room, Attorney Marshall Leahy of San Francisco still had the floor. "I'm from San Francisco, Los Angeles, Cleveland, Detroit, New York, Green Bay and the Chicago Cardinals. The 'solid seven' as this group has been named, has to agree to break the monopoly. The four votes, however, remain solid. They were last cast for Gurnea on the 21st round.

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All-Star Pin Points

SUDDEN JERK AND HIGH KICK BY BILL LILLARD

The most distinctive feature of the method is the use of a right arm as a follow through and the high kick of my right leg at the same time.

This style puts too great a strain on my left leg because it does not slide nearly enough. I tried to eliminate the arm snap and to cut down on the leg kick but I just can't knock down as many pins that way.

My "finch" is caused by the ball through the forward swing in order to get enough stuff on the ball. Under most conditions, I roll a sharp-breaking ball.

It is better to let the weight of the ball carry it forward after the backswing has reached its highest point.

Most bowlers find that the speed produced this way is plenty and they are better able to deliver the ball smoothly.



NEXT, Harry Smith's off-balance hop is good for him only.

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