

Secretary Goldberg Helps Tide of Ice Surges Inland Harbor Walkout Ends

Wide Security Review Started by JFK, Aides

Key Officials Meet With
Kennedy for Confab on
Policy at White House

WASHINGTON (UPI)—Secretary of State Dean Rusk said today that he and President Kennedy intend to deal with Russia through normal diplomatic channels, frequently behind the scenes.

WASHINGTON (AP)—President Kennedy and his new administration's top defense and diplomatic officials today started a far-reaching review of the National Security program.

Seeking a safeguarded peace with the Communist bloc, Kennedy began talks with key aides at mid-morning and arranged to resume the discussions after a recess for lunch.

Sitting in with the new President at the conference in the cabinet room at the White House were Secretary of State Dean Rusk and Secretary of Defense Robert S. McNamara.

Also on hand were: McGeorge Bundy, Kennedy's personal aide on national security matters; Under Secretary of State George Ball; and Paul Nitze, designated as assistant secretary of state in charge of international affairs, including disarmament planning.

Also present was Gen. Lyman L. Lemnitzer, chairman of the joint chiefs of staff.

Pierre Salinger, White House press secretary, said several other officials were joining in the discussions, but he did not immediately name them.

Asked to characterize the conference, Salinger said only that it could be called a discussion of policy in the national security field.

Salinger said the White House would have nothing to say regarding the talks until their conclusion late in the afternoon. He added that there might not be any official comment even then.

In advance of the conference, Kennedy conferred briefly with Big Game, Andrew J. Goodpastor, who serves as President Dwight D. Eisenhower's liaison man with the Pentagon and the Central Intelligence Agency. Goodpastor is re-aligning with the Kennedy staff for the time being.

At today's meeting, he presumably gave Kennedy the latest intelligence reports.

The new President also conferred before the conference with Kenneth P. O'Donnell, a special assistant.

A scheduled Kennedy meeting with the entire White House staff was called off. Salinger said with out elaboration that other business prevented holding that session.

A grim reminder of troubles ahead reportedly came in a secret message from Ambassador Leweston E. Thompson who met Saturday in Moscow with Soviet Premier Khrushchev.

Thompson's cable was understood to report that Khrushchev, while talking hopefully of an agreement with the Kennedy administration—in private had adopted the same tough, unyielding position on issues that wrecked previous Western hopes.

Michigan Saw Shadow of Civil War Approach

One hundred years ago, Michigan's citizens saw a split between the North and South widening, with the shadow of a civil war ever closer.

What was the mood in our state then? The first article of a 10-part series of Michigan's role in the Civil War is on Page 16 of today's Pontiac Press.

News Flash

WASHINGTON (UPI)—The Supreme Court refused today to sweep aside all state courtship, as federal representatives have been arguing for many years. The vote was 5 to 4.

Tide of Ice Surges Inland



"I WANT TO GO HOME!" — Basil Ente of Hull, Mass., pushes a boat down a street in the Kennerly Park area of Hull Sunday to reach his home. Some 250 families were forced from their homes by Friday's sweep of the storm tide. Water and blocks of salt-water ice still cover some of the streets. The Red Cross designated the Kennerly Park neighborhood an emergency area. Officials say it will be a week, perhaps two, before many of the evacuated families can return to their homes.

Icy Fingers Reach Way Down in Dixie

By The Associated Press
Winter, a month old and rugged, held an icy grip across much of the eastern half of the nation today after a record cold weekend extending into the Deep South. No immediate general break in the frigid weather was indicated, but some warmer weather appeared on the way for the chilled Gulf states.

Lower temperatures, however, were indicated in Tennessee, the central Mississippi Valley and parts of the central Great Plains. The cold weather and last week's snow stormy and blizzard poured on the way for the chilled Gulf states.

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Expect Trains on Regular Runs Tuesday A.M.

Unions Ballot 262 to 2
to Settle Two-Week-Old
Tugboat Strike

NEW YORK (AP)—Agreement on a New York pact today ended a two-week-old harbor strike that resulted in a paralyzing railroad tie-up throughout much of the East.

Striking unions announced shortly after noon that the settlement had been ratified by a vote of 262 to 2.

Top-flight mediators, including President Kennedy's new secretary of labor, Arthur J. Goldberg, met in a marathon 14-hour session Sunday and today in Gov. Nelson Rockefeller's office in New York City.

The strike of railroad tug and ferryboat workers against 11 railroads that operate in New York harbor had crippled the city's commuter transportation, forcing 100,000 persons to look for other means of getting to and from work.

The walkout of the 664 workers in three marine unions on Jan. 10 had also virtually shut down the New York Central and the New Haven railroads.

Both roads said they hoped to get back into operation by Tuesday morning.

In Detroit the New York Central announced it would resume service from Michigan to the east Tuesday with the Empire State Express at 8:05 a. m., following settlement of a tugboat strike in New York.

There was only limited service operating in Michigan today.

The settlement was announced by Gov. Nelson A. Rockefeller at his midtown Manhattan office.

Goldberg called the settlement "fair, decent and honorable." He said he was happy the strike was settled.

Both Mayor Robert F. Wagner and Rockefeller, who had invited Goldberg to attend the session, praised the new labor secretary for his contribution to the settlement.

The three officials looked haggard after their long sessions.

Goldberg flew to New York less than 24 hours after he had been sworn into Kennedy's Cabinet.

The key to the settlement was an agreement to postpone the touchy issue of job security. The unions had asked to have present tug crews remain frozen. But operators wanted any new contract to state that management had the right to decide the number of men needed.

Impressed With Kennedy

LONDON (AP)—Hugh Gaitkell, the British Labor party leader, said today a President Kennedy strikes him as "highly intelligent, well-informed, alert, practical and very much on the ball."



TALKING OVER STRIKE — Mediators, including President Kennedy's new Secretary of Labor Arthur J. Goldberg, (center) met in a marathon 14-hour strike session Sunday and today in Gov. Nelson Rockefeller's office in New York City. Mayor Robert Wagner (left), was also on the conference seeking to end the two-week strike by tug and ferryboat workers. At 6:18 this morning they were able to announce that a tentative settlement had been reached.

Home Economists Arrive Preparing 'Fantasy of Foods'

By JANET ODELL
Janice Pinger and Chole Trembath, home economists from the National Livestock and Meat Board, arrived in Pontiac Sunday, they are spending most of today preparing for the Pontiac Press Cooking School, "Fantasy of Foods," which will start Tuesday at 2 p. m. at Pontiac Central High School.

Using both the Roper Gold Star Gas Range, furnished by Consumers Power Co. and Rogers, and the Kenmore electric range from Federal Department Store, the demonstrators will prepare a wide variety of meat dishes and breads, pies, cakes and cookies.

The two ranges will be the grand prizes awarded on Friday.

On Tuesday the "Fantasy of Foods" will include the following dishes:

Potato Pork Roast
Small Fry's Surprise
Leg of Lamb
The Host's Dinner (beef and cabbage)
Central Road
Southern Pot Roast

On Thursday there will be more lamb, a meat that is in good supply right now.

Savory Lamb Shanks
Pancakes (they're stuffed)
Beef Hash
Salamis Wedges
Pork 'n' Lima Casserole

The last day presentation recipes that are truly as interesting as the ones ahead of them.

Friday, from Gladys Ham...
Breakfast Fruit
Tip Top Tomatoes
Scalloped Delights
Spicy Applesauce
Almond Veal Imperial

Ticket holders will be admitted to the luncheon after 1 p. m.

Hoping to Halt Accident Rise

Expressing concern over an alarming rise in reported auto accidents during 1960, Acting Pontiac Police Chief Joseph Koren today promised swift action to prevent a worsening of the city's traffic problem.

"We've been making reports on more accidents than in the past," Koren said. "But the rising number certainly can't be explained away that easily."

Year-end statistics of the police department show accidents last year totaled 2,878 up from 1,824 in 1959. Injured persons last year numbered 1,085, as compared to 984 in 1959.

Lack of enforcement by policemen and "weather conditions" were probably the major reasons for the "significant" increase in accidents, Koren said.

"There was a late winter last year which boosted accidents," the chief noted.

"We can't do much about the weather, but we can and will do about the enforcement."

Work by our officers."

Traffic enforcement work has

CHIEF JOSEPH KOREN

Pontiac General Beaming Over Innovations in 1960

Nineteen-sixty was a year of firsts for Pontiac General Hospital.

The first Sister Kenny operated hospital physical therapy unit in the county, the first cobalt 60 deep therapy unit in the county and the first hospital credit cards in the community. A progressive care system developed with the establishment of an intensive care unit for critically ill patients and an ambulatory unit for those nearly recovered.

A program was started to smooth the often-emotional relations between patients, their relatives and the hospital.

A chapel was opened, a new electroencephalograph unit purchased and a diversional therapy program started.

Important from the point of view of the patients is the new selection menu, offering at least two choices of a menu item.

There are more firsts scheduled for 1961. A 15-bed mental health unit is planned with a private gift of \$20,000 and work is scheduled to begin soon to provide a \$10,700 occupational clinic, to be staffed and operated by the Sister Kenny Foundation.

Harold B. Fisher, hospital administrator, said all the 1960 innovations have done well, some excellently.

"Our basic purpose is improved patient care," he said. "Side effects of new programs are better patient and community relations."

(Continued on Page 2, Col. 2)

Swainson Won't Fight Budget Hike

LANSING (AP)—Gov. George Swainson said today that if the legislature decides to raise revenue to meet the increase, he would not veto the action.

"But if appropriations are increased, I hope they will take action to raise revenue to meet the increase," he told newsmen.

Swainson, who returned Saturday from the Kennedy inauguration ceremonies in Washington, was asked how he felt about criticism by educators and Republicans of the budget during his absence.

He said: "Naturally I didn't expect unanimity on the recommendations, but we tried to accommodate our needs within our sources of revenue. It was the very best we could do."

Some educators at the University of Michigan and Michigan State University termed their allotments "shockingly inadequate."

Swainson said he had discussed budget matters with many education leaders and asked them to make suggestions about reducing Michigan's fiscal structure to accommodate the needs.

"I realize the increases for higher education were moderate," he said, "but even so, education got the largest share."

The governor said the critical year are still ahead for higher education. He said the crop of so-called "war babies" will be seeking to enter college in 1964 and 1965, and there is an urgency to plan now for the inevitable.

PUNJABS

MAY I HAVE THE LAST VAULTS?

Veteran Jurist Dies at Home in Detroit

DETROIT (AP) — Ira W. Jayne, who served 37 years as a Wayne County Circuit Court Judge before his retirement in 1956, died at his Detroit home Sunday of a heart attack. He was 78.

Judge Jayne, who served longer on the Wayne circuit bench than any man in history, was executive judge for 18 years.

A shaggy-browed, stern-faced man, Judge Jayne was born on a farm near Pontiac on June 16, 1882. He attended the University of Michigan, where he earned various letters in football, basketball and track.

In 1907-08 he was superintendent of schools in Burt Township of Alger County, and then professor of school administration and coach at Kentucky Eastern State Normal School in 1908-09.

In 1909 he came to Detroit as attorney and agent for the Society for the Prevention of Cruelty to Children, and later he became the first male probation officer of juvenile court.

In 1910, he organized the Children's Aid Society and served as its attorney until 1915, when he was appointed Detroit's first recreation commissioner.

He held the latter job until 1919, when he was elected a circuit judge.

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60 a Year of Firsts for Pontiac General

(Continued From Page One)

and a more efficient, economical hospital operation."

UNEXPECTED NUMBER

The physical therapy has handled an unexpected large number of patients since it opened Nov. 7, Euler said. The count through the end of the year was 604 inpatients and 331 outpatients.

This exceeded the expectations of both the hospital and the State-Kennedy Foundation, which operates the unit," said Euler.

The \$37,000 Coburn unit, paid for by Pontiac service clubs, the hospital medical staff, private donors and The Pontiac Press, went into operation April 15.

From then until Dec. 31, 98 patients have received 1,692 treatments on both an inpatient and outpatient basis.

Last year there were 530 credit cards issued as a means to smooth the financial side of admission procedures. The service began Feb. 5.

In connection with progressive care, the 12-bed inpatient unit was opened Feb. 15 and the 31-bed ambulatory unit Feb. 8. There are 33 beds in the latter unit now.

WELL-USED SERVICE

The service for the critically ill has been exceptionally well used, according to Euler. The unit was used 1,688 patient days of service during 1960, or an average 33 patients a day.

Euler said the hospital would continue to emphasize the advantages of the ambulatory unit in an attempt to build up its use.

During 1960, the average use was by 15.7 patients a day.

The hospital last year averaged between 40,000 and 50,000 meals a month offering double selections since July on both regular and special diets.

On April 4 of last year the hospital, based on a future plan to maintain a direct liaison between all patients and the administration and between patients and their anxious relatives.

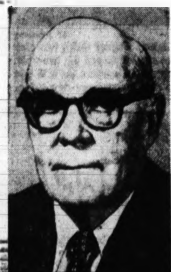
Newly admitted patients, friends and relatives of patients in critical condition or in surgery, patients worried about affairs at home, all have expressed appreciation for the new service, said Euler.

Up to the end of the year there were 6,960 patients and relatives contacted through the new service, he reported.

The diversional therapy program started June 1, is another project of the busy summer's auxiliary. A special committee meets three days a week with patients in the ambulatory to help speed their psychological recovery.

Dedicated April 4, the chapel in the hospital's first floor is a daily 15 minute devotional broadcast over the hospital's public address system.

Operating since July 1, the electroencephalographic equipment has helped physicians in the diagnosis of about 50 patients a month suffering from disorders of the nervous system.



JUDGE IRA W. JAYNE

State to Buy Bridge, Tunnel to Windsor?

DETROIT (UPI) — The president of the Detroit and Canada Tunnel Corp. said today a bill will be introduced in the Michigan Legislature providing that the state buy the Detroit-Windsor Tunnel and the Ambassador Bridge linking the two cities.

William R. Burton said the price proposed for the tunnel would be \$16.5 million or \$22.50 per share of stock and the price for the bridge would be \$25 million or \$25 per share.

If the bill is passed, he said, the sale would be completed by April 1. The bill is now being drafted, he said.

Stockholders of the two companies that own the bridge and tunnel have been told of the proposal.

Eagles Name Skorich to Succeed Buck Show

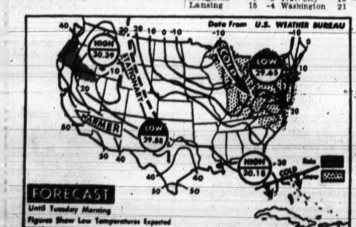
PHILADELPHIA (UPI)—Nick Skorich, assistant football coach of the Philadelphia Eagles during the four years they rose from cellar to the National Football League championship, was named head coach of the team today, succeeding the retired Lawrence (Buck) Shaw.

General Manager Vince M. Nally said Skorich was given a three-year contract.

The Weather

Full U.S. Weather Bureau Report
PONTIAC AND VICINITY—Fairly cloudy and quite cold today with a few snow flurries, high 16. Mostly cloudy and quite cold with snow flurries tonight and Tuesday. Low tonight 5 above in city to 2 below in suburbs. High Tuesday 19. Westerly winds 5-15 miles today and tonight.

Today in Pontiac		One Year Ago in Pontiac	
Lowest temperature preceding 4 a.m.	10	Highest temperature	26
4 a.m. to 6 a.m. wind velocity 4 m.p.h.		Lowest temperature	10
6 a.m. to 8 a.m. wind velocity 4 m.p.h.		Highest temperature	26
8 a.m. to 10 a.m. wind velocity 4 m.p.h.		Lowest temperature	10
10 a.m. to 12 m.p.h. wind velocity 4 m.p.h.		Highest temperature	26
12 m.p.h. to 2 p.m. wind velocity 4 m.p.h.		Lowest temperature	10
2 p.m. to 4 p.m. wind velocity 4 m.p.h.		Highest temperature	26
4 p.m. to 6 p.m. wind velocity 4 m.p.h.		Lowest temperature	10
6 p.m. to 8 p.m. wind velocity 4 m.p.h.		Highest temperature	26
8 p.m. to 10 p.m. wind velocity 4 m.p.h.		Lowest temperature	10
10 p.m. to midnight wind velocity 4 m.p.h.		Highest temperature	26



NATIONAL WEATHER — Snow and snow flurries are forecast for the middle Atlantic states, the Ohio valley and the Lakes region tonight. There will be some rain and drizzle in sections of the north Pacific states and the northern part of the Great Basin. Temperatures will rise slowly in the southeast.



NEW HE'S RETIRED — Former President Dwight D. Eisenhower walks down a snowy lane toward his farm home in Gettysburg, Pa., after posing for photographers. The former president retired to his farm after President Kennedy was inaugurated. Ike ran into subfreezing temperatures and this morning he flew to Albany, Ga., for quail hunting with his friend W. Alton Jones.

U. N. Command in Congo Manages Release of 33

FROM OUR NEWS WIRE
LEOPOLDVILLE, The Congo — The United Nations command moved today to announce that 33 Europeans threatened with arrest or other reprisals by supporters of imprisoned and deposed Premier Patrice Lumumba in Eastern Congo.

The U.N. command reported it had secured the release of 33 Europeans arrested in Stanleyville, capital of Oriental Province, and a Lumumba stronghold, but it was not known how many more were still in jail.

More than 100 Europeans have taken refuge with the U.N. Ethiopian contingent ordered to give protection to any who ask for it. Hundreds of others were trying to flee flights out of the city.

Col. Joseph Mobutu, military strong man of Congo's government, was promoted to major general today and he told his army he must obey orders.

The same warning came from President Joseph Kasavubu, who announced Mobutu's promotion at a ceremony at Leopoldville's Camille Kikongo, scene of recent civil unrest over pay.

The promotion was regarded by Western diplomats as designed to reassert Mobutu's authority over the army and to ease him away from the political stage.

Travelers who managed to escape from the rebel capital said 900 Belgian residents of Stanleyville live in fear of arrest as hostages for the safety of Lumumba, now jailed in Katanga Province.

The U.N. also disclosed that two contingents of U.N. troops had been dispatched to Lubumbashi in Northern Kivu Province where 16 Europeans were arrested. More than 400 Europeans already have fled Kivu. Nigerian U.N. troops guarded bridges along Lake Kivu to insure that whites could reach safety.

All interested people "past 50" have been invited to attend Wednesday get-together from 1 to 4 p.m. at the Community Center, Mr. McFarland said.

Barlett wants to stay

LANSING (UPI) — Lynn M. Barlett, state superintendent of public instruction since 1957, said today he would seek reelection at the Democratic state convention

Barlett was elected to the post in 1956 and has served as president of the Michigan Education Association and the Michigan State Federation of Labor.

Occell Weber was re-elected vice president, and Mrs. Norris Craig, secretary. Mrs. Elise Kanier is the new treasurer. Mrs. Bernice Baker, chaplain, and Mrs. Roy Konkwright is the publicity chairman.

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Miles Will Head Up Transportation Group

Former City Commissioner Floyd P. Miles, who headed the emergency transportation committee during the 1960 bus strikes, has been elected chairman of the City Commission's permanent Transportation Committee.

Miles operates the Christian Literature Sales book store, Max Doer, a real estate agent, was elected vice chairman and James P. Dickerson, general advertising manager of The Pontiac Press, was elected secretary.

The 12-member committee is to meet Feb. 16 to review any operating difficulties of Pontiac Transit Corp., initiate study of a long-term solution to transportation needs and consider any other steps to improve public transportation.

The "Integration Report — North and South" will be reviewed at the Birmingham YMCA beginning at 8 p.m.

The Rev. Joseph W. Moore, recently elected NAACP president in Pontiac, will discuss the problem of integration in the South.

Rev. Moore has just returned from a Southern tour which included visits to New Orleans and Atlanta, where he interviewed the Rev. Martin Luther King.

Presenting a picture of integration problems in the North will be Dr. Mel Ravitz, professor of sociology and anthropology at Wayne State University.

Ravitz was former chairman of the Greater Detroit Committee for Fair Housing Practices.

Mrs. John Houston of 1466 Glenwood Ave., Pontiac, will preside over the meeting. Mrs. Houston is county coordinator for the league.

Mrs. Hyman Fireman of 101 Douglas Drive, Bloomfield Hills, is chairman of the league in Pontiac. Chairman of the Birmingham

Installation Dinner Set for Metropolitans

Wives and guests of members of the Metropolitan Club, Spirit No. 60, in Waterford Township have been invited to attend a dinner installation ceremony at 7 p.m. tomorrow in the Old Mill Tavern.

Thomas Moore, treasurer of the National Spirit of the Metropolitan Club, will install the following members:

Richard L. Brown, president; James Schuster, first vice president; Kenneth Squires, second vice president; and Gregory Miller, secretary.

Harry Wornment will be the assistant secretary. Edward Smith, treasurer; Bernard Tort, assistant treasurer; and Russell See, Everett Draker and Lewis Goff, trustees.

Guards are Ernest Letimer and Alfred Beamblossom, and guides are Karl Dale and Keith Cushman. Claude Wagner will be master of ceremonies.

"I don't know how it's any different from all the newspaper ads and every young girl in the street trying to look like her."

"Mrs. Kennedy is the biggest thing in fashion today. We tried to imitate her."

Americans Spend Record \$328.2 Billion in 1960

WASHINGTON (UPI) — The Commerce Department reports that Americans spent a record \$32.8 billion for goods and services last year, or about \$1,222 each man, woman and child in the United States.

The dollar total was 5 per cent higher than in 1959. But because prices of some items rose last year, the physical volume of goods and services bought by consumers advanced by only 3 per cent.

To Resume Cuba Trials

HAVANA (UPI) — Premier Fidel Castro's military tribunal, which suspended operations Friday in what was seen as a conciliatory gesture toward President Kennedy, will resume trials Tuesday of accused counterrevolutionaries and terrorists, a spokesman announced today.

Shotgun Slaying Yields Few Clues

(Continued From Page One)

bar on the village's main street, she said.

Upon questioning by detectives Mrs. Thompson said she thought she recalled seeing someone slip between two parked cars after she heard "a thud," and then saw her husband lying on the ground.

State police said they have not yet found the murder weapon, and have very few clues to the slaying.

Thompson, described by relatives and acquaintances as "argumentative," became involved in a fight with another person in the bar before leaving. But Frederick Rize, 40, of 464 Park Lane, Walled Lake, with whom Thompson fought, remained in the bar, according to the bartender and other patrons.

Thompson, an unemployed factory worker, returned last week from California where he was seeking a job, according to his stepdaughter, Wanda White, 21. There are four other children living at home, ranging in age from 7 to 18.

They last saw their stepfather alive at about 8 p.m. Saturday night when he left the house with his mother.

The Day in Birmingham Women's Club Branches to Discuss Integration

BIRMINGHAM — Integration will be the subject of discussion tomorrow at a joint public meeting here of the Birmingham, Pontiac and South Oakland County branches of the Women's International League for Peace and Freedom.

The "Integration Report — North and South" will be reviewed at the Birmingham YMCA beginning at 8 p.m.

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Harry Wornment will be the assistant secretary. Edward Smith, treasurer; Bernard Tort, assistant treasurer; and Russell See, Everett Draker and Lewis Goff, trustees.

Guards are Ernest Letimer and Alfred Beamblossom, and guides are Karl Dale and Keith Cushman. Claude Wagner will be master of ceremonies.

"I don't know how it's any different from all the newspaper ads and every young girl in the street trying to look like her."

"Mrs. Kennedy is the biggest thing in fashion today. We tried to imitate her."

Americans Spend Record \$328.2 Billion in 1960

WASHINGTON (UPI) — The Commerce Department reports that Americans spent a record \$32.8 billion for goods and services last year, or about \$1,222 each man, woman and child in the United States.

The dollar total was 5 per cent higher than in 1959. But because prices of some items rose last year, the physical volume of goods and services bought by consumers advanced by only 3 per cent.

To Resume Cuba Trials

HAVANA (UPI) — Premier Fidel Castro's military tribunal, which suspended operations Friday in what was seen as a conciliatory gesture toward President Kennedy, will resume trials Tuesday of accused counterrevolutionaries and terrorists, a spokesman announced today.

Shotgun Slaying Yields Few Clues

(Continued From Page One)

bar on the village's main street, she said.

Upon questioning by detectives Mrs. Thompson said she thought she recalled seeing someone slip between two parked cars after she heard "a thud," and then saw her husband lying on the ground.

State police said they have not yet found the murder weapon, and have very few clues to the slaying.

Thompson, described by relatives and acquaintances as "argumentative," became involved in a fight with another person in the bar before leaving. But Frederick Rize, 40, of 464 Park Lane, Walled Lake, with whom Thompson fought, remained in the bar, according to the bartender and other patrons.

They last saw their stepfather alive at about 8 p.m. Saturday night when he left the house with his mother.

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MY CREDIT WAS O.K.

There isn't a single person who doesn't like to be referred to as being O.K. In today's credit system these two letters, O.K. mean your credit record is good. It shows you are prompt in fulfilling your obligations, which permits you to get what you need when you need it and that means everything to you. There are few things of more importance than good credit, so essential to our everyday life. When a person pays his bills promptly he has a proper and inspiring pride that will reflect in every word and action. That's the kind of a person you hear referred to as O.K. It's up to you, for you create your own record. Don't impair it. Keep it good.

To Maintain a Good Credit, Buy Wisely, Pay Promptly

PONTIAC CREDIT BUREAU, Inc.

The Credit Bureau of Pontiac Organized July 12, 1923

333 North Perry Street Pontiac 16, Mich.

Protect Your Credit and It Will Protect You

Now!

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MSUO Chancellor
to Keynote Institute

Chancellor D. B. Varner of Michigan State University Oakland will be the keynote speaker at the 18th annual Institute of the Greater Detroit chapter of the American Society of Training Directors.

The institute is scheduled for 9 a.m. Wednesday, Feb. 8, on the university campus.

Varner will speak on "Expressways to Adult Training in Business and Industry."

Cuba's Guevara
Says Stay Alert

Tells Civilian Soldiers If Kennedy Threatens, It's Back to Trenches

HAVANA (AP)—Maj. Ernesto Guevara warned Cuba's civilian soldiers Sunday night to remain alert so that if the new (Kennedy) administration threatens us we will all be ready to go back to the trenches.

Cuba's pro-Communist economic chief sounded the warning at a rally of demobilized militiamen at a seacoast town 60 miles west of Havana. He urged the men to go back to work now that the three-week "invasion" alert was over, but cautioned them to be prepared.

Following the line laid down in Fidel Castro's speech Friday, Guevara called for a change in the "mistaken and absurd" policies of the Eisenhower administration which he claimed the military alert had averted the danger of invasion and resulted in "an important victory for the people without bloodshed."

Fidel Castro told provincial delegates of the Agrarian Reform Institute that his government would give 80,000 small farmers in Oriente Province credit to spur cultivation of coffee and cacao.

He also announced creation of "children's farms" to be incorporated in the "people's farms," which raise vegetables, chickens and rabbits. Children over 10 will be eligible to work on the farms. Cuba and the Soviet Union also will exchange a thousand children to work and learn on each other's youth farms, Castro said.

Improvements at Bird
Sanctuary Are Approved

EAST LANSING (U-P)—Two contracts for improvement of the W. K. Kellogg Bird Sanctuary at Gull Lake have been approved by Michigan State University.

Joe Hecsek of Saginaw submitted the low bid of \$8,440 for excavation work at sanctuary ponds. The Howell Equipment Co. of Richmond was low bidder at \$3,250 for construction of bird pens.



EUGENE KISTNER JR.

Workers of Belgium
Returning to Posts

BRUSSELS (UPI)—Tens of thousands of Belgian metal workers returned to their jobs today following a month of violence and strikes that threatened to topple the government of Premier Gaston Eyskens.

The whole country was getting back to normal, recovering from riots in which four persons were killed and 200 injured and in which more than 1,300 acts of sabotage were committed.

Both sides claimed a moral victory. Socialist strike leaders said they had set the stage for dissolution of parliament and a reversal of party power in elections this spring.

The government said it won by maintaining order and pushing through the controversial "Austerity bill" to pay for loss of the Congo.

Nepalese Sherpas have described the Abominable Snowman as having long, reddish-brown hair over all his body. It is said to stand like a human being, howl horribly at night, and lope like an ape through snow.

Hold Ex-Official
in Iowa Jail

Former President of Biochemical Involved in Sheldon Bank Theft

SHELDON, Iowa (AP)—Two of Sheldon's leading citizens—a bank cashier and the president of its biggest industry—were in the same jail today, accused of participating in a \$2-million bank embezzlement.

Federal agents arrested Harold Eugene Kistner Jr., 35, Saturday night at his home. He was taken to Woodbury County jail in Sioux City, where Burnice Geiger, 36, has been held for a week. She has admitted the embezzlement that closed the bank, police said.

Mrs. Geiger was assistant cashier and a member of the board of the Sheldon National Bank. Kistner, charged with aiding and abetting Mrs. Geiger in draining sizable sums from the bank, was the former president of the Northern Biochemical Corp.

Mrs. Geiger, the principal stockholder in Biochemical, owned more than a third of the firm's shares.

Elliott Roosevelt, son of the late president, was scheduled to speak to Biochemical employees today in a meeting open to townpeople. Roosevelt is economic adviser to the firm, which mixes and sells animal feeds.

Kistner is being held in lieu of \$25,000 bond and Mrs. Geiger, 36, is being held on \$10,000 bond. She was visited Sunday by her husband, Wallace, a Sheldon merchant, for the first time since she was jailed last Monday. He announced two Sioux City attorneys had been employed to represent her.

Kistner's attorney, Frank Marzolin, said in Sioux City that "Kistner definitely does not plan to plead guilty."



AP Photos

PRESIDENT AND POET—President Kennedy and poet Robert Frost sat Sunday in the east room of the White House. The 85-year-old poet, who delivered one of his own works at the inauguration last Friday, was the first scheduled visitor to the White House on Sunday.

U.S. May Have to Draft
Hundreds of Dentists

CHICAGO (UPI)—A spokesman for the American Dental Association (ADA) has said a declining number of dentist volunteers for the armed forces may bring drafting of "several hundred" dentists this spring.

Dr. Thomas F. Powers of Plainfield, N. J., chairman of the ADA Federal Dental Services Council meeting here, said he had been told by the Defense Department that only 850 senior dental students have volunteered to enter military service upon graduation, while 1,370 will be needed during the fiscal year beginning July 1.

Australia has nearly 10,250,000 people, population density of 34 persons to sq. mi. (U.S. 56; Netherlands 678.7). Most thickly populated area in Australia King's Cross Sydney with approximately 35,000 to a square mile.

SINUS
Sufferers

Here's good news for you! Exclusive use "hard-core" SINUS CLEAR Decongestant tablets act instantly and continuously to drain and clear all sinus cavities. One "hard-core" tablet gives you 8 hours relief from pain and pressure of congestion. Always use by mouth only—never swallow water and never use. You can buy SINUS CLEAR at all drug stores without need for a prescription. Satisfaction guaranteed or money back. Try it today!

SINUS—Drug Dept.

Look SIMMS Is Selling These Items
at LOWEST DISCOUNT PRICES!

Just go anywhere in town, compare the item and the price and Simms is sure you'll come here for the BIGGEST SAVINGS. All Prices Good Tonight and Tuesday.

PHOTO DEPT. VALUES
Hi-Fi Sound Recording Tapes

\$3.50 Value 1200 Feet 99¢

\$5.50 Value 1800 Ft. 1.39

Hi-Fi sound recording tape has a plastic base, wound on 1-inch plastic reel. Limit 4 reels of your choice of color.

'POPEYE' 8mm Movie Cartoons

Full 50-ft. Reels—Now Only **1.00**

Choose from 'Popeye Meets the Works', 'Popeye the Sailor', 'Popeye the Sailor Meets the Pirate', 'Popeye the Sailor Meets the Pirate', 'Popeye the Sailor Meets the Pirate'.

Imperial SATELLITE
Flash Camera Outfit

\$7.95 Value 2.99

Complete flash camera outfit with 100 flash camera, battery, magazine and film—all in handsome carrying case.

KODAK Starmite and Starflash
Brownie Flash Cameras

Regular \$11.50 Value—Your Choice **6.99**

Latest model snapshot camera with built-in flash. Take slides, black and white film, color film, or picture.

ZOOM 7x to 12x
Binoculars

Reg. \$55 Value **36.87**

You Z-O-O-M instantly from 7x to 12x power, fingertip focusing control, 40mm achromatic objective, amber coated optics. With leather case.

NORELCO
Men's Electric Razor

ALL THIS WEEK **15.99**

Brand New—Guaranteed. Pointing heads hug every curve, and also hollow for closest shave. Many blades give close shave free from razor burn.

NORELCO
Floating Head

ALL THIS WEEK **15.99**

Brand New—Guaranteed. Pointing heads hug every curve, and also hollow for closest shave. Many blades give close shave free from razor burn.

NORELCO
Men's Electric Razor

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ONE DAY
SNAP-SHOT

DEVELOPING & PRINTING

SUPER-SIZE
Black and White
Prints

From All Popular Size FILMS

ONLY **5¢** Per Print

NOON Pickup and Delivery

Bring Your
COLOR FILMS
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For Fastest and Finest
COLOR FILM PROCESSING

Phone quality color film developing in 24 hours. Also color printing. SIMMS 100 CAMERA DEPT. — Main Floor

Simms BIG DEAL DISCOUNTS for Smart
Shoppers Who Want BIG DEAL SAVINGS
Shop Our 2nd Floor TONIGHT and TUESDAY

HARDWARE DEPT.

Spring Clamp, 8-Foot
BATTERY BOOSTER Cables
\$2.49 Value **1.57**

4-Shelves—ALL STEEL
42" Shelving Units
Regular \$4.95 Value—Now Only **2.99**

6-Ft. STEEL UNITS
Regular \$9.95 Value — **7.88**
x36"x12" size. KD model.

Perforated RUBBISH BURNER

Regular \$4.95 Value **3.88**

Complete with cover — as shown. 20-gallon size perforated for complete burning of rubbish.

Super KEM-TONE

ONE-COAT Latex Wall Paint
\$6.39 Value **4.99**

Super, durable wall and ceiling paint is fully washable — choice of white and decorator colors. No limit at this price.

Adjusts 7'6" to 8'2"
3-Lite POLE LAMPS

\$9.95 Value—Styled As Shown **5.99**

UL approved cord and plug. In addition lighting control on each light. Heavy duty business steel tubing in modern design.

Clearance FIREPLACE

3-Pc. FIREPLACE SETS **1683**
Screen and hanging rods. 30" wide screen and side panels. Set of 3.

3-Pc. FIRE TOOL SETS **777**
Screen and hanging rods. 30" wide screen and side panels. Set of 3.

4-Pc. FIRE TOOL SETS **865**
Published brass finish, set includes stand, poker, brush and shovel. Only 1 set. Subject to Stock On Hand

36 North Saginaw Street

2nd Floor

SIMMS BROTHERS

SIMMS
BIG 88¢ HOUSEWARES
S-A-L-E!

Here are some of the BEST BUYS you'll ever find in quality merchandise at such a low price — but hurry tonight or Tuesday as these items will go fast. Rights reserved to limit all quantities.



FIRST QUALITY
Made by Maker of Miro Aluminum
Aluminum Wares
Choice of 10 Pieces

88¢ EA.

COVERED LOAF PAN—for meat loaves, small cakes and hot breads. Dishwasher safe.

ICE CUBE TRAY—aluminum tray, plastic grid for easy cube removal. PERCOLATORS—3 cups size, no drip outlet, heated handles.

CAKE and BAKING PANS—open pans for rolls, cakes and roasting (12x2).

TEA KETTLES—whistling type. Stainless steel handles. 2 quart.

CARE ROLL PANS—for ready mix cookies, brownies, biscuits. 14 1/2 x 10 1/2 x 1 1/2.

MUFFIN PANS—piece separates for easy removal. 12-cup size.

ANGEL CAKE PAN—dinner size. 12-cup size. 12-cup size.

BEVERAGE PITCHERS—dinner size. 12-cup size. 12-cup size.

FRONTED UP for pouring. No teardrop or trigger type.

COVERED BAKING PANS—3 quart size. Cover fits over pan to prevent boiling over.

25 Uniform Slices In One Stroke

As Shown—FRENCH FRY

Cake Cover
\$1.19 Value **88¢**

Style as shown—chromed cover and glass plate to keep cakes fresher longer. Limit 1 per customer.

Large 30-ounce Plastic Refrigerator Boxes Reg. \$1 Value **4 for 88¢**

30-ounce food containers with sturdy handles. Dishwasher safe.

36 North Saginaw Street

2nd Floor

SIMMS BROTHERS

36 North Saginaw Street

2nd Floor

SIMMS BROTHERS

Guilty of Ham Snatching
Accused of stealing a 10½-pound ham, a Pontiac man pleaded guilty to simple larceny before Municipal Court Judge Cecil McCallum Friday.

save during-our MID-WINTER SALE!



Whether you're shopping for new upholstered furniture, or wish to have your old pieces re-built and re-covered, you can be sure of fine quality and superior workmanship at WILLIAM WRIGHTS—specialists in custom furniture building since 1932.

WILLIAM WRIGHT Furniture Makers and Upholsterers
270 Orchard Lake Ave. FE 4-0558



new Princess phone

There are no many reasons why this lovely new extension phone fits gracefully wherever you put it in your home.

One is that it's small—to take less room on table or desk or kitchen counter.

Another, it's modern—styled for the modern taste that likes beauty with simplicity.

And the dial lights up. It glows in the dark so you can find it quickly

and, when you lift the receiver, lights up brightly to make dialing easy.

You can choose any of these attractive colors: white, beige, pink, blue or turquoise. Just call or visit your telephone business office. Or ask the man on the telephone truck.

The Princess phone with dial and night lights built in costs only pennies a day after a one-time charge.

MICHIGAN BELL TELEPHONE COMPANY

Navy Probes Plane Crash

Investigates Cause of 9 Deaths in Fiery Air Tragedy on Midway

HONOLULU (AP)—Navy investigators tried to learn today why a huge Constellation crashed in flames Sunday, taking nine lives on Midway Island.

Sixteen members of the 22-man crew of the 70-ton radar picket plane survived with minor injuries.

Three members of a crash crew died when the blazing aircraft slammed into their truck Sunday at 2:04 a.m.

A Barber's Point Naval Air Station spokesman said the Hawaii-based plane touched down, survived suddenly, flipped on its back and burst into flames as it smashed into the truck.

The Constellation left Hawaii Jan. 16 on a routine operations flight, patrolling from Midway to the Aleutian Islands.

Australia covers 2,974,581 sq. mi., of which 1,149,320 is in the tropics. It is approximately same size as U.S. (without Hawaii), quarter size African continent, 30 times size of United Kingdom. Is 2,500 miles east-to-west, 2,000 miles north to south.

Queen and Philip on Tiger Hunt; Many Objecting

JAIPOUR, India (AP)—Queen Elizabeth II and her husband Prince Philip were to go 12 miles into the jungle today on a tiger hunt that has some animal lovers of Europe and Asia up in arms.

The royal couple are spending two days at the hunting lodge of the Maharaja of Jaipur without the usual entourage of newsmen and curious public. The maharaja declared the hunt area off limits to give the queen privacy and to avoid frightening away the tigers.

Several animal welfare groups in India and Britain strenuously objected to the queen participating in the hunt. Nine thousand New Delhi students threatened a hunger strike if the queen "encourages" tiger hunting.

Sweden's population is expected to rise from 7,518,000 at the end of 1960 to 8,245,000 by the end of 1975.

Investigators Seeking Jet Crash Witnesses

NEW YORK (AP)—Crash investigators have asked witnesses to aid an inquiry into the wreck here last week of a Mexican jet—the plane, a DC-8 Aeromarine de Mexico jet, crashed on takeoff at Idlewild Airport during a snowstorm Thursday night. Four persons died in the accident—but 102 survived.

The only flight officer to survive was Capt. William P. Poe, 32, of Miami, Fla., a check pilot. He suffered critical injuries, but was reported out of danger after surgery Saturday.

Civil Aeronautics Board investigators said it would be at least three days before they could talk to Poe to learn the possible crash cause.

Although it is an inland city, Chicago handles more waterborne traffic than the Panama Canal in one year.

Brunswick Corp. Sues Union for \$150,000

GRAND RAPIDS (AP)—Brunswick Corp., a major employer at Muskegon, has filed suit in federal court at Grand Rapids for \$150,000 in a contract dispute with an AFL-CIO union.

The firm charges a slowdown in its welding department on Jan. 15, allegedly violating a contract in force since Jan. 9, 1958 between Brunswick and Local Lodge 1813, International Association of Machinists.

Original Copy of Speech Given to MSU by Ike

EAST LANSING (AP)—Ex-President Eisenhower has presented the Michigan State University Museum with an original copy of one of his speeches.

The speech, containing corrections and notations in Eisenhower's handwriting, was dated 1957 when there was a Near East crisis in Israel-Arab relations.

France Honors Hagerty

PARIS (AP)—France has awarded the rosette of the Legion of Honor to James C. Hagerty, former White House press secretary, for his services rendered in French-American friendship during President Eisenhower's visit to France and President de Gaulle's visit to the United States last year.

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A. A. Miles, O.D. P. C. Feinberg, O.D.

Hills Bros.—with Coupon

Coffee 2 Lb. Can 1¹⁵

SAVE 24c

Wrigley

Gov't Inspected Gov't Grade 'A'

Fryers 31^{lb.}

Completely Cleaned Whole

EGGS 39^c

Lily Grade 'A' Large, White

Doz. in Ctn. With Coupon Below

SOUP 8 Tall Cans 1⁰⁰

Good Taste, Premium, Sunshine, Hekman

Saltines 1-lb. Box With Coupon 19^c

U.S. No. 1 Top Tater Maine

Potatoes 8-lb. Bag 29^c

Wrigley's 93 Score 'AA'

Butter Pure Creamery 1-lb. Ctn. in Qtrs. 69^c

Frozen Ham, Haddock or Salisbury Steak

Banquet Dinners Pkg. 39^c

Smoked Ham Sale! Swift Premium Nationally Advertised **SMOKED HAM** Shank Portion 39^c lb. Smoked Ham 49^c lb. Whole Smoked Ham 14-lb. 49^c 16-lb. 99^c Smoked Ham Slices 99^c

Ground Beef Sale! Wrigley's "New Style" Leaner Ground Beef is designed to Better the Eating Qualities, Widen Your Menu Ideas, Give You More Servings Per Pound. Remember! It's all Blue Ribbon Quality. Fresh **Ground Beef** 3-lb. Pkg. 1²⁹ Coupon

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Potatoes 8-lb. Bag 29^c

Wrigley's 93 Score 'AA'

Butter Pure Creamery 1-lb. Ctn. in Qtrs. 69^c

Frozen Ham, Haddock or Salisbury Steak

Banquet Dinners Pkg. 39^c

Smoked Ham Sale! Swift Premium Nationally Advertised **SMOKED HAM** Shank Portion 39^c lb. Smoked Ham 49^c lb. Whole Smoked Ham 14-lb. 49^c 16-lb. 99^c Smoked Ham Slices 99^c

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Deaths in Pontiac and Nearby Areas

WILLIAM BEDELL

William Bedell, 58, of 14 Myra St., died Saturday at Pontiac General Hospital following a short illness.

He had been employed at General Motors Truck & Coach.

Survivors include his wife, Peggy E.; a daughter, Mrs. Sidney Retano of Pontiac; and two sons, Harry of Pontiac and Ernest of Chicago, Ill.

Service will be Tuesday at 11 a.m. from the Voorhees-Siple Funeral Home with burial in Mount Hope Cemetery.

MRS. JASPER M. KUCHON

Mrs. Jasper M. Kuchon, 68, of 2321 Garland Ave., Sylvan Lake, died Sunday at St. Joseph Mercy Hospital after a short illness.

Survivors include her husband, a son William M. of Dayton, Ohio; and a daughter, Mrs. Arnold Altemann of Pontiac. Also surviving are seven grandchildren.

Service will be Wednesday at 1 p.m. from the Donelson-Johns Funeral Home with burial in White Chapel Memorial Cemetery.

JOE M. LYNN

Joe M. Lynn, 63, of 1735 Beechcroft, died Sunday at Pontiac Osteopathic Hospital.

Arrangements are being made by Sparks-Griffin Funeral Home.

JOHN W. MARION

John W. Marion, 18, 3994 Oak Knoll, died Saturday at St. Joseph Mercy Hospital after a long illness.

He had served with the National Guard.

Survivors include his parents, Mr. and Mrs. Warren S. Marion of Cumberland, Md.; two sisters, Mary and Virginia; and three brothers, Warren, Jr., George, and Robert, all of Cumberland, Md.

His body is being sent from the Hulton Funeral Home today to the Scappell Funeral Home in Cumberland for service and burial.

WILLIAM H. THOMPSON

NOVI — Service for William H. Thompson, 59, of 1910 Austin Drive, will be at 1 p.m. Wednesday at the Richardson-Bird Funeral Home, Walled Lake. Burial will be in Walled Lake Cemetery.

Mr. Thompson died yesterday in New Hudson.

Surviving besides his wife Victoria and his parents, Mr. and Mrs. William H. Thompson of New Hudson are four brothers, Eugene of Clarkston, Frank of Pontiac, Lyle of Novi and Theodore of New Hudson, and five sisters, Mrs. Ruth Davis of Maryland, Mrs. Gloria Greene of New Hudson, Mrs. Maude Harner of Chicago, Ill., and Mrs. Virginia Wilson and Mrs. Lucille Profit, both of Walled Lake.

JAMES H. BOYER

BRANDTOWN — Service for James H. Boyer, 78, of 3601 Seymour Lake Road, will be at 1:30 p.m. at the Hulton Funeral Home.

He died Saturday.

Surviving besides his wife Victoria and his parents, Mr. and Mrs. William H. Thompson of New Hudson are four brothers, Eugene of Clarkston, Frank of Pontiac, Lyle of Novi and Theodore of New Hudson, and five sisters, Mrs. Ruth Davis of Maryland, Mrs. Gloria Greene of New Hudson, Mrs. Maude Harner of Chicago, Ill., and Mrs. Virginia Wilson and Mrs. Lucille Profit, both of Walled Lake.

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Dr. Dooley Is Laid to Rest Today

ST. LOUIS, Mo. (UPI) — Dr. Thomas A. Dooley, Laos' "Jungle doctor" who died of cancer last Wednesday, was buried today.

Bishop Leo C. Byrne, auxiliary bishop of St. Louis, conducted a solemn pontifical funeral Mass at the huge St. Louis Cathedral.

Hundreds of persons filed past Dooley's body Sunday at a funeral establishment and later at the cathedral. Officials sent messages from all over the world.

Then the "Jungle doctor" was buried in Calvary Cemetery beside his father, Thomas A. Dooley Sr., who died in 1944, and his older brother, Earl Dooley, who was killed in action in Germany in 1944.

Before the casket was lowered into the grave, the Laotian ambassador to the United Nations, Sengkha Champaassak, placed a posthumous award on it.

Dooley, who did most of his work in the jungles of Laos, was named a grand officer of the Order of the Million Elephants and the White Parasol — the highest honor the kingdom of Laos can bestow.

Edward Cohen, director of Electrolytic Zinc Co. of Australia, said when presenting company's annual report that Australia led world in production of zinc during current year, output at company's Riddell (Tasmania) works had risen to almost 118,000 tons, or more than 3,000 tons above last year's figure, attributed in part to a base chapel Sunday by Air Force chaplains of all faiths.

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Zoning Hearing Notices Mailing Is Clarified

LANSING (UPI) — Atty. Gen. Paul L. Adams said today township officials are required to mail State Economic Development, 22 starts in 1960, earned \$393,900 notices of zoning hearings only to Adams said no notice of the public during the year.

public utilities and railroads which hearings need be mailed to owners "actively serve the public and others of property within 500 feet of have an interest in the pattern of the property affected by the zoning development of the district hearing."

In an opinion requested by the T. V. Lark, winner of races in officials are required to mail State Economic Development, 22 starts in 1960, earned \$393,900 notices of zoning hearings only to Adams said no notice of the public during the year.

50 Die in Burma Mishap

RANGOON, Burma (UPI) — A double-decker ferry struck a submerged object and sank in a canal Saturday, killing nearly 50 passengers, officials said.

Widow Dies in Fire at Dearborn Home

DEARBORN (AP) — A prominent Dearborn widow died in a fire at her \$30,000 home last night.

Dead is Mrs. Alexandra Lukas, 77, mother of Vincent Lukas, president of the Detroit House of Corrections Commission. Dr. John H. Lukas, chairman of the County Board of Institutions, Education J. Lukas, Attorney, and Dr. Eugene Lesley, a psychologist.

The fire was discovered by a passer-by. Firemen found the body in the basement later.

Cause was not immediately determined.

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THE PONTIAC PRESS

48 West Huron Street

Pontiac, Mich.

MONDAY, JANUARY 23, 1961

HAROLD A. FISHER
President and Publisher

ROBERT W. FISHER
Vice President and
Business Manager

JOHN W. FISHER
Managing Editor

JOHN W. FISHER
Circulation Manager

JOHN W. FISHER
Classified Manager

JOHN W. FISHER
Advertising Manager

State Legislature Urged to Approve Amendment

On June 16, 1960, the Congress completed legislative approval of a proposed amendment to the Constitution of the United States permitting citizens of the District of Columbia to vote in national elections for President and Vice President.

This amendment is now before the legislatures of the states for ratification. In order for it to become effective, three-fourths of the states, or at least 38 of the 50 must ratify within seven years.

Three states—Hawaii, Massachusetts and New Jersey granted the necessary ratification in 1960. So now action by 35 more states is required.

Since 42 state legislatures met in 1961, there is every reason to hope that the ratification can be accomplished and that Congress can pass the required enabling act in time for Washingtonians to vote for President and Vice President in 1964.

Congress' approval of this amendment climaxed a campaign which citizens have waged for more than 70 years.

This newspaper feels that the three-quarters of a million people now living in Washington should have a voice in the selection of their President and Vice President.

The amendment is the result of many months of careful study by leaders of the House and Senate, and by constitutional lawyers who assist them.

The amendment is limited to a single purpose which makes no substantial change in the constitution, which causes no possible impairment to the rights and powers of the states, and which modifies in no fashion the unique status of the District as a Federal area under the exclusive control of Congress.

Our state legislature should act to ratify this amendment at the earliest possible time. It provides the most fundamental privilege of citizenship to the citizens of Washington.

Congolese Education Better Than Reported

Many voices have been raised criticizing and condemning Belgium for its neglect of education in the Congo. The number of Congolese college graduates has been variously given as one to 18.

For these reasons a letter in the New York Times written by Father JOHN A. BELL, Director, White Fathers Information Center of Washington, has particular significance. Drawing attention to misstatements about education in the Congo, Father BELL says:

"The American press has repeatedly stated that there are only 16 Congolese graduates among Congo's population of 14 million. This is simply not true.

"The 417 native Congolese Catholic priests should certainly be considered as 'college graduates' since they have followed the same course of study as is offered in any Catholic seminary... several have doctorate degrees from recognized universities.

"Actually there are over 4,000 Congolese who have the equivalent of an American college education. The now famous 'sixteen' are men who have university degrees corresponding to post-graduate studies in the United States."

In excusing "harassed" correspondents for their inaccurate reporting, Director BELL says it probably was due to the fact that the Congolese system of education of primary, lyce

and university does not follow the U.S. system.

Looking back on our own early history, and we started as a literate nation, a high school graduate was considered well educated and eighth grade adequate for the times. College men were few. So we must not be too critical of the efforts of colonial powers when we think of what they had to build on.

The Man About Town

A Favored Spot

And We Should Appreciate What We Receive Here

Difficult age: When you're too old and too tired to work and too poor to quit.

This winter is breaking records—good ones in the Pontiac area, and bad ones in most other parts of the nation, including Michigan.

The snow we've had locally hasn't hurt anybody. It only makes it a more beautiful season. Neither has our few dips in the mercury done anything but brace us up. The walking and driving have generally been as good as in the summer.

But in the western and northern parts of our own state they've had plenty of trouble. Along the shore of Lake Michigan they've been drifted in on some days. We've almost forgotten what a snow drift looks like.

In Michigan's Northern Peninsula the snow on the ground is measured in multiple feet instead of in minimum inches. A letter from

George McGovern of Marquette, formerly of Pontiac, says: "There's enough snow on the ground in Michigan about the Strala to bury Pontiac 100 feet deep."

Look at what the Washington vicinity got for Inaugural day. Parts of New England and New York State have been snowed since before Christmas. All other states in the Pontiac latitude have been fighting blizzards. Some parts of Texas have had five times the snowfall of Oakland County.

And remember, the ground here isn't frozen to a depth that would prohibit the easy digging of the graves of any of our knackers who kick on the local weather.

President of the Oakland County Sportsman's Club.

Warren R. Neuenkammer, says something must be done to protect Michigan's deer herd and the sportsmen, but not the deer owner who yells because of a commercial interest, while contributing little or nothing toward any good conservation project.

The office economist points out that there's now an extra incentive for making good—the fee for filing a petition in bankruptcy has been raised from \$45 to \$50.

Postmaster at that beautiful Oakland County village.

Francis Leece, tells me that Ortonville is to have a new post office building.

Wondering if there's a wild wolf at large in Oakland County is

Pierce Willoughby who lives near the Draher Woods wild life sanctuary part of Oxford. He says he frequently hears such a cry there in the night. The Michigan Department of Conservation says there are no wolves still surviving in the Lower Peninsula, but when dogs go wild they hear such a call.

A cook book put out 30 years ago by a church in Auburn, Kansas, the birthplace of

Evel Johnson of 105 Oak Hill St., is filled with recipes that test out to be worthy. There's one on "How to cook your husband."

The title of which excites the curiosity of any woman—but it turns out to be only the way to cook for him.

Verbal Orchids to

Norman Jonesboro of Keego Harbor, 84th birthday.

Eugene Stollenberg of Auburn Heights, 83rd birthday.

Mr. and Mrs. Frederick G. Presswell of Rochester, 52nd wedding anniversary.

Mrs. Fannie Routzen of Atlas, 83rd birthday.

Grant Fossenden of Melanoria, 83rd birthday.

Charles Smith of Lapeer, 89th birthday.

Mr. and Mrs. Arthur Schnell of Palo Alto, Calif.; formerly of Dryden, golden wedding.



Follow the Leader

David Lawrence Says:

Soviets Censor Kennedy's Speech

WASHINGTON — Just why did almost everybody here approve of President Kennedy's inaugural address—Republicans and Democrats, conservatives and non-conservatives alike?

The answer is: Because the speech expressed, forcefully, clearly the foreign policy of the United States — its traditional principles for decades past.

But while America was thrilled by the speech, the Soviet Union censored it. This was a grim reminder of the problem faced by the new president.

For he is being presented—even as his predecessor—from talking to the peoples behind the iron curtain. Here are three passages which a Moscow dispatch by the United Press International tells us did not appear in the press of the Soviet Union:

"Let every nation know, whether it wishes us well or ill, that we shall pay any price, bear any burden, meet any hardship, support any friend, oppose any foe to assure the survival and success of liberty."

"To those new states who welcome to the ranks of the free, we pledge our word that one form of colonial control shall not have passed away merely to be replaced by a far more iron tyranny."

"And let every other power know that this hemisphere intends to remain the master of its own house."

Presumably the Soviet government didn't want it for people to know of the resoluteness of the new president of the United States when he warns the Soviet Union that the American people will be asked to "pay any price, bear any burden, meet any hardship, support any friend, oppose any foe to assure the survival and success of liberty."

For this timely warning was but another way of saying that America will negotiate, is not afraid to negotiate, and is eager to "begin anew the quest for peace," but that this must not be construed as a bid for peace at any price.

There were only a few sentences in the inaugural address which could be construed as relating to domestic policy, and it may also be asked: Why did these please all sides, or at least the conservatives? The answer is to be found in this memorable sentence: "And so, my fellow Americans."

The Country Parson

If everybody at middle age had a complete GI version—made of a few pictures of the progress of an equine meal through the alimentary canal—we'd probably find that most people are equipped with a diverticulum or two.

Theoretically if a morsel of food residue gets into your pouch and stays there too long and inflammation may occur—diverticulitis. I may say my familiarity with Latin. This may be unpleasant, when you are scheduled to beat the pants of some character who think he can bowl, but it is seldom very serious.

In fact the sensible course for

all men and women is to do for you what you can do for your country."

SELF RELIANCE.

This places an emphasis on self-reliance and is the true meaning of the opposition to the "welfare state."

This has been too often distorted as opposition to all reforms and to all progress, when the truth is no sensible conservative ever opposes direct intervention by the government in the economic life of the country in an emergency or when all other means have failed.

The first few days of the new administration have already brought out some interesting

diverticula from the preceding administration. President Kennedy is an experienced politician.

He knows his politics from first-hand contact with the organizations and its leaders. Eisenhower never knew politics. He was brought up in a different school of thought.

The country rather liked his non-political approach but, unfortunately, he lost many a scuffle over legislation and public policies because he was not a politician.

President Kennedy has just chosen as chairman of the Democratic National Committee a very capable politician—John M. Bailey, Democratic state chairman of Connecticut for the last 14 years.

Dr. William Brady Says:

Diverticulum Is Painful but Seldom Very Serious

Please discuss diverticula, a writer of Pennsylvania writes. Before we go any farther, I want you to know that if I do it won't be serious. I can't be facetious about it. I'd rather not discuss it at all.

After all, this is a health column. A diverticulum is a blind pouch or branch opening of a main passage, usually the alimentary canal.

"I was X-rayed several months ago," the Pontiacian reader explains, "because of bleeding from the rectum, and was told I have a diverticulum. My doctor didn't tell me anything about it, just put me on a strained food diet and prescribed three times a day. Should I go to a specialist, or is it something you just have to learn to live with?" I am 44 years old." AND I

Whether the diverticulum has anything to do with rectal bleeding is conjectural. Not likely—perhaps that's why your doctor was unenthusiastic. The nostrum the doctor prescribed is harmless in any case. It can do no more good, in my opinion, than a teaspoonful of whole flaxseed (soaked in water) as described in No. 25 Little League. "The Constitution Health and Color Hygiene," for which send 35 cents and stamped, self-addressed envelope.

My diverticulum was discovered years ago just as yours was. I had been fretting or complaining about frequent little bellyaches without rhyme or reason. I refuse to take time from my bowing to go to a doctor, until members of my family took matters into their hands and made an appointment with the doctor in whom I have absolute confidence. The doctor examined me carefully and prescribed a whole of a dose of castor oil.

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My doctor, I am waiting for.

The day to be at hand. When you will pack your GI gear. And leave the foreign land. I think of you when I awake. At early light of dawn. And hope my tears of loneliness. Are soon forever gone. And when the sun at twilight. Has yawned with sleepy eyes. I may a silent prayer for you. With fervent dreamy sighs. Beneath a heaven full of stars. Above the garden gate. Bridle the patient pallid moon. For you alone I wait. And so, my love, I long for you. With faithful love and devotion. The day arrives that I shall be at part.

(COPYRIGHT, 1961)

Smiles

Small talk is irritating mainly because it's handed out in such large quantities.

Case Records of a Psychologist:

Men Often Hesitate Adopting Boy

Is Carl typical of young husbands who have a chance to adopt a baby? Do you think such prospective fathers prefer a girl baby or a boy? Scramble this case and pass the booklet around among your acquaintances who can benefit by it. For this non-profit mail service is operated by your newspaper purely as a social service to your wider community.

By DR. GEORGE W. CRANE, CASE G-485. Carl D. aged 28, has been married 6 years. "But we have no children," his wife protested miserably, "and the doctor can't find any good reason why."

"Now I have just turned a baby 6 weeks old whom we could adopt. He is so cute and adorable that I tell in love with him at once."

"But Carl storms and rages at the very idea. DR. CRANE says he might consent if it were a little girl but he says never will he adopt a boy!"

"Dr. Crane, what makes Carl so illogical and obstinate?"

FALSE SEX EGOT. It has been found that about 90 per cent of husbands prefer to adopt a baby girl instead of a baby boy. Carl is reacting true to type.

Men feel doubly sensitive if they think they are sterile. And the foster baby boy seems to serve like the proverbial red flag to the bull.

"Actually, there is no logical reason to bolster this false sex complex against adopting boys."

For flesh-and-blood fathers don't

Voice of the People:

'Businessmen Too Busy to Instruct Teen-Agers'

How do businessmen expect to get experienced help when they won't take time to train anyone? If you are 16 or 17 as a rule you won't have experience. When applying for a job the businessman's answer is, "We want experienced workers."

I'd like to continue my education and need money to do so, but no adult can take time to train a teen-ager. How do they think they got their jobs? They did because someone took time to train them while they were young.

Today's youth is tomorrow's customer and our feelings mean their business.

Unexperienced

Backs McNamara's Financing Ability

Having been a member of the Detroit School Board, McNamara knows about financing schools. Also, he has dedicated his whole political life to better schools and better pay for teachers. That was his personal platform when he first ran for the Senate and was the same this time.

Pontiac School Board was preaching federal aid and is getting it on a matching basis, under the plan of the federal act, at the present time, I agree with you that we can do a better job and have all the money, if it is done locally. I am absolutely against putting more taxes on the backs of homeowners and business to pay for bonds. Municipal Bonds are Louis Shumway's business and I agree he knows as much as anyone how to float and finance same.

McNamara is being honest. He is doing what he said he would. I will suggest him even if he is a dyed in the wool Republican.

W. S. Donnes, 2005 Pontiac Road

Portraits

By JOHN C. METCALFE. My dream, I am waiting for. The day to be at hand. When you will pack your GI gear. And leave the foreign land. I think of you when I awake. At early light of dawn. And hope my tears of loneliness. Are soon forever gone. And when the sun at twilight. Has yawned with sleepy eyes. I may a silent prayer for you. With fervent dreamy sighs. Beneath a heaven full of stars. Above the garden gate. Bridle the patient pallid moon. For you alone I wait. And so, my love, I long for you. With faithful love and devotion. The day arrives that I shall be at part.

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For flesh-and-blood fathers don't

Defends Teachers' Salary, Vacation

Mr. Swanson's quoted \$400 for a teacher's salary is after several years of experience. Figure the cost of college to be paid for on a \$400 salary. Income of four years' college, \$500; plus four years' loss of earning power at a bare minimum of \$400 a year equals \$2,000. It takes many, many years to break even on a teacher's salary.

Most teachers spend their summers earning money to pay for their education or taking classes. In order to secure a permanent teaching certificate a teacher must complete ten hours of graduate work within five years. To obtain maximum salary, better positions and prestige among his colleagues he needs twenty additional hours to secure a master's degree. Basic cost of this 30-hour is another \$300 for tuition alone.

Challenge "Mr. Tax Loaded" to join us.

Teacher's Wife

The Almanac

By United Press International. Today is Monday, Jan. 23, the 23rd day of the year, with 342 more in 1961.

The moon is in its first quarter. The evening stars are Mars and Venus.

On this day in history:

In 1845, Congress ruled that all national elections should take place on the first Tuesday following the first Monday in November.

In 1926, ignoring a demand made by delegates to the Versailles Peace Conference, the government of Holland refused to surrender the ex-killer of Germany to the Allies for punishment.

In 1943, famed author and dramatic literary critic Alexander Woolcott died.

In 1948, Gen. Dwight Eisenhower said he'd promised to serve as president of Columbia University and would not accept a presidential nomination.

Thought for today: American educator J. Frank Dobie said: "Reading great books whets but never slakes the thirst for greatness."

THOUGHTS FOR TODAY

And the king swore, saying, As the Lord lives, who has redeemed my soul out of every adversity.—1 Kings 1:35.

The whole structure of man and of the world is moulded to be the theatre of the redemption of the sinner. Not in Eden, but on Calvary and in heaven, which is the child of Calvary, we are realized the whole idea of God.—1 B. Brown.

Smile

Small talk is irritating mainly because it's handed out in such large quantities.

Case Records of a Psychologist:

Men Often Hesitate Adopting Boy

Is Carl typical of young husbands who have a chance to adopt a baby? Do you think such prospective fathers prefer a girl baby or a boy? Scramble this case and pass the booklet around among your acquaintances who can benefit by it. For this non-profit mail service is operated by your newspaper purely as a social service to your wider community.

By DR. GEORGE W. CRANE, CASE G-485. Carl D. aged 28, has been married 6 years. "But we have no children," his wife protested miserably, "and the doctor can't find any good reason why."

"Now I have just turned a baby 6 weeks old whom we could adopt. He is so cute and adorable that I tell in love with him at once."

"But Carl storms and rages at the very idea. DR. CRANE says he might consent if it were a little girl but he says never will he adopt a boy!"

"Dr. Crane, what makes Carl so illogical and obstinate?"

County Grocer Is Fined for Illegal Beverage Sale

The State Liquor Commission has fined U.K. Kinnaird, proprietor of the Osborn Grocery Store at 9510 Elizabeth Lake Road, White Park Township, \$150 for selling intoxicating beverages to a minor and suspended his beer and wine license for seven days, effective Feb. 13.

The action followed a recent commission hearing at Lincoln at 9510 Elizabeth Lake Road, White Park.

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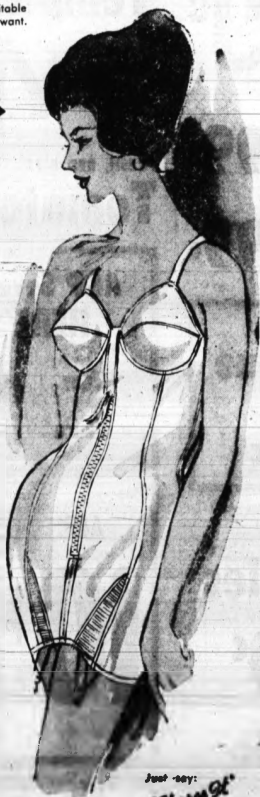
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FEDERAL'S—DOWNTOWN AND DRAYTON PLAINS

Fat-Cat Senators Hang On to Own Holdings

By RUTH MONTGOMERY

WASHINGTON: There is something vaguely obscene in the spectacle of a group of fat-cat senators ordering presidential nominees to divest themselves of their holdings, while shrewdly holding onto their own.

Who conceived the notion that a secretary of Defense would be crooked if he retained his private investments, but that an elected official can remain clean as a bound's tooth while doing the same?

Congress — wouldn't you know?

Urges State to End Building Moratorium

ANN ARBOR (AP) — Dr. Marian Hatcher, president of the University of Michigan, urged Friday that the state end its "virtual moratorium" on state-supported building programs.

Dr. Hatcher said the legislature-imposed restriction on building in the face of financial crisis a few years ago has created a "critical demand" for many projects which never got past the planning stage.

Several of these projects were at the university.

—passed the conflict of interest statute which harshly regulates members of the executive branch, while leaving the legislators untouched.

The arrangement as now constituted is ridiculous, immoral and degrading. For instance: Why is it considered good clean fun for Sen. Robert Kerr, head of Kerr-McCree Oil Co. to vote on oil depletion and taxation bills, when a defense secretary cannot own a single share of General Motors or Ford stock?

Why can Sen. Harry F. Byrd vote on agricultural bills, when he's a big time farmer and the nation's largest apple grower? And how can Sen. William Blakely, owner of Braniff Airlines and replacement for Lyndon B. Johnson be trusted to answer the roll-call on aviation subsidies, if a defense secretary cannot even know how a trust fund is investing his hard-earned dollars?

What kind of logic is this? Why should successful industrial tycoons like Charles E. Wilson and Robert McNamara have to divest themselves of their private holdings—st million dollar losses—in order to convince Americans that they are capable of acting in the public interest?

By the same token, why do Congressmen elected by the people have the right to maintain their private law practices and business interests?

A number of senators and representatives regularly vote on bills affecting the revenue of railroads, airlines or farm cooperatives yet their own law firms represent these special interests.

Several wealthy senators are drawing huge government subsidies from their farm holdings. There's nothing illegal about it—except that they helped to pass the bills that fatten their purses.

AFFECT STOCKS

No congressmen are forbidden to hold stocks, although actions that they take in locked-door committee sessions sometimes drastically affect the rise or fall of the stock and commodity markets.

There is no law requiring the President of the United States —our single most important and influential individual—to divest himself of holdings which might conceivably influence his actions.

Our two most recent presidents, Dwight D. Eisenhower and John F. Kennedy, have admirably and voluntarily taken this step, however, and Harry S. Truman might have done the same. If he had, two dimes to rub together when he swore his oath. As it was, he had to get a bank loan to carry him until the first presidential payday.

It's good that some men are patriotic enough to take drastic financial losses in order to serve their nation.

It would be even better if legislators, before self-righteously requiring such sacrifice of Cabinet members, would practice a little of it themselves.

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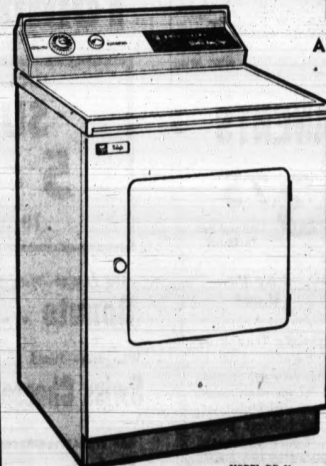
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Chinese Clamp Down on Unrest in Famine

By ALAN CLINE

TOKYO (AP)—An announcement from Peking indicates unrest and sabotage brought on by a drastic shortage of food is bringing new drives against opponents of the Red regime.

A voluminous communique issued after a meeting Jan. 14-18 of the top Chinese command in Peking referred again and again to the food shortage, which was blamed on the "most severe natural calamities in a century following upon serious natural calamities of 1959."

The Communists reported last month that 150 million acres were hit by these calamities. No figures were listed in the latest report, but it left no doubt about the seriousness of the problem.

CROP DESTROYED
 The official New China News Agency reported a four-day cold wave in Kwangtung Province. South China, destroyed part of the winter crop, especially sweet potatoes, a staple food of the tolling masses.

The Peking communique said, the agricultural setback led to a shortage of raw materials for light industry. The leaders ordered that new sources of material along with increased production be achieved to "ensure the supply of the people's daily necessities as far as possible."

"The tasks in 1961 are extraordinarily great and arduous," the communique said, "but the difficulties can be overcome." The Communists claimed that more than 90 per cent of the population is loyal to the Red regime and is putting up with their "temporary difficulties." However, it reported "an extremely small number of landlord and bourgeois elements have not taking advantage of the difficulties, along with 'some short-tempered' and are always attempting a comeback." This element was charged with activities.

and bourgeois elements have not taking advantage of the difficulties, along with "some short-tempered" and are always attempting a comeback." This element was charged with activities.


PRESIDENT HAS KIN — This pastoral scene at Arrinstown, in Ireland's County Wexford, last Friday was a far cry from bustling Washington's inauguration scene, but the two were linked — both featured Kennedys. Joseph Kennedy, third cousin of the new President, led his donkey-drawn cart containing his wife Annie and their son Michael past their boy-covered cottage on the way to town. President Kennedy's great-grandfather was born in the area and townspeople celebrated the inauguration with a parade led, naturally, by farmer Joseph Kennedy.

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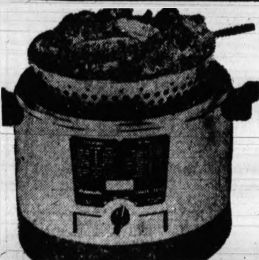

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Want Ads Work For You

Fireworks Kill Five

MEXICO CITY (UPI) — Five persons were killed and 46 others were injured Sunday by an explosion during a fireworks display at the nearby town of Huixquilucan.

New Many Wear FALSE TEETH With More Comfort

PARTIALS, a pleasant surprise for many, have been made more comfortable by the use of the new "FABRIC" teeth on your plates. No more "clack clack" or "clack clack" when you eat. Get PARTIALS at any drug house.

"Must I Suffer All My Life because I'm a woman?"

NOT ANYMORE!

Remarkable tablet can relieve female ailments at any age... both monthly cramps and "hot flashes" of change-of-life!

Just because you're a woman you don't have to suffer nasty cramps every month. Don't have to go through the change with fear and misery! Today, most women can relieve "female suffering" at any age—with Pinkham Tablets!

In doctor's tests with Pinkham Tablets, most young women no longer suffered agonizing "period pains". In middle-age, 8 out of 10 tested got remarkable relief from distress of change-of-life! No costly shots were used. "Pinkham Tablets alone," "hot flashes" subside. Nervousness is calmed, then you can start living a full, happy life again!

When simple iron-deficiency anemia robs you of energy, Pinkham Tablets are also a blessing! Rush in from their help through their blood and vitality!

So don't "give in" to female ailments. Get Lydia E. Pinkham Tablets from drugstore. Take daily, like vitamin! See if you don't find new peace-of-mind, new relief from physical discomforts too!

If you prefer a liquid drugstore also have famous Lydia E. Pinkham's Vegetable Compound.

IF YOU HAD A WICK AS LONG AS THIS THROAT, YOU WOULD BE SORE DUE TO COLD.

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MOURNS LOSS — Although Howard Fancher, 42, and three of his children survived a fire at his home, he weeps here, lying in a Brooklyn, N. Y., hospital bed. His wife and six of his children were killed in the blaze.

Daddy, Daddy, There's a Fire!

Mother, Six Children Die; Father, 3 Survive Blaze in Brooklyn

NEW YORK (AP) — A mother and six of her nine children were killed in a Brooklyn tenement fire that may have been sparked by one of the victims—a 4-year-old boy.

The mother, Anna Fancher, 36, was found in a corner of her living room. Her body was lying over her five dead children. A sixth died later in a hospital.

The father, Howard Fancher, 42, an unemployed foundryman, and three daughters survived.

Fancher said he had spanked Charles, 4, a month ago for playing with matches.

One of the survivors, Cecilia, 13, said she awakened about 7 a.m. Sunday and smelled smoke. She asked "Charlie boy" why he started the fire. Crying, he ran toward his parents' bedroom.

Fancher said he was awakened by one of his sons shouting, "Daddy, daddy, there's a fire."

Planned Parenthood Now Up to 4 in County

Since the merger of the Oakland County Chapter of Planned Parenthood and the Detroit League for Planned Parenthood, four clinics are being conducted in Oakland County.

Applications for the clinics are accepted through the Detroit office at 225 Witherside St. The clinics are given in Pontiac, Lakeville in Pontiac, Royal Oak and Ferndale.

The Planned Parenthood clinic in Detroit which is now dispensing the birth control pill "Envoid" is available to Oakland County residents, who may call the League in Detroit for arrangements.

Appealing Thief Says Tennessee All Wrong, Too

NASHVILLE, Tenn. (UPI) — A convicted robber has appealed his 10-year sentence on a plea that just about everything done in Tennessee in the past 70 years has been illegal.

Taylor E. Daube said in his petition that the state legislature which wrote the law that sent him to jail was illegal because it has failed for 70 years to obey the state constitution and reapportion its membership on a population basis.

"The boy has got something there," Daube's court-appointed lawyer said. Judge Raymond Leathers agreed to hear the case Feb. 24.

Pair Held in Fatal Shooting of Friend

DETROIT (AP) — Two men, one from River Rouge and one from Ecorse, were held for investigation today after telling police they dumped the body of a friend in an accidental shooting.

The victim was Eddie Smith, 21, held at Joseph Nance, 24, of River Rouge, and Gus Dunn, 21, of Ecorse. Also held is Nance's mother-in-law Mrs. Estelle Knight, 43, detained as a material witness.

Nance and Smith were killed in a drinking bout at Mrs. Knight's Friday night. Nance said he was showing Smith a pistol when it went off accidentally and the bullet hit Smith in the head.

Medical School Teacher Named to U. of M. Post

ANN ARBOR (AP) — Appointment of Dr. Walter P. Work of the University of California school of medicine as chairman of the University of Michigan department of otolaryngology was approved by the board of regents Friday.

Work is a U. of M. graduate and former faculty member. He succeeds the late Dr. James H. Maxwell.

The regents also approved appointment of Robert E. Burroughs, director of UMRI, to the same post with ORA.

The board said the change will define more clearly the function of the office, which acts as administrator for research but does none of its own.

Ex-Optimist Official Dies

DETROIT (AP) — Emil H. Hanson, 71, of Detroit, a past district governor of the Optimists of the State of Michigan, died Sunday in Henry Ford Hospital.



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the springs, shocks and control arms at more stable angles to the wheels. This prevents drifting and wandering, allows Pontiac to track flat and level as it travels around corners and curves.

New Wide-Track feels every bit as steady as it looks. Test it soon!



Pontiac has the widest track of any car. Body width trimmed to reduce side overhang. More weight balanced between the wheels for sure-footed driving stability.

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Slip covering lessons, taught by Mrs. Donald Sweeney (right), are a favorite with Young Women's Christian Association members enrolled in the Y's winter term classes which continue nine more weeks. Mrs. Harold O'Neil of Ledgestone Drive (center) who recently completed a chair proudly shows her flawless finished product to her instructor and Mrs. Clyde Her-ring, also of Ledgestone Drive.

Set Auditions for Choral Unit

Auditions for membership in the Pontiac Women's Chorus will be heard Tuesday evening Jan. 24 at Mark Twain School. The informal tryouts will follow the 8 p.m. rehearsal of the group which is under the direction of George Scott.

Open to all area women, the chorus is sponsored by the Pontiac Department of Parks and Recreation. Membership chairman Mrs. Michael G. Patterson of Waterford Township may be contacted for details.

Mothers to Talk About Twins of School Age

The Twins Mothers' Club will discuss the question of separating twins in school when the group meets at 8 p.m. Thursday in the United Fund Building.

Mrs. Vera Kirkpatrick, administrative assistant of Lake Orion Schools will speak. She is in charge of instruction in curriculum and elementary grades, and holds a B.A. degree from Eastern Michigan University and an M.A. from University of Michigan.

Teachers who have opinions on the subject are invited to the meeting.

Rummage Sale Plans Discussed

Mrs. Donald Bradford of Woodbine Drive opened her home to the Sylvan Shores Women's Club. Refreshments were served by the hostesses Mrs. William Herrman, Mrs. Clair Sherman and Mrs. Lynn Salabiet.

Plans for a rummage sale were discussed as the 21 members present served cancer druggists.



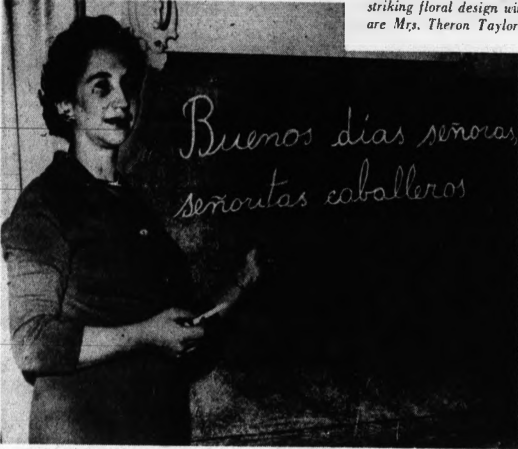
NANCY GRAY JENKINS

April rows are planned by Nancy Gray Jenkins, daughter of Mr. and Mrs. Read Jenkins of Bloomfield Hills and William H. Little, son of the Luke M. Little of Bloomfield Hills. She is a graduate of Webber College and her fiancé of Michigan State University.

Look Into Adult 'Y' Classes; Sew, Swim, Play Bridge



Surrounded by a smiling circle of observers, Mrs. Robert Hines, the Y's cake-decorating instructor, shows how to create a striking floral design with her array of decorating tools. From left are Mrs. Theron Taylor, Harper Street; Mrs. Hines; Mrs. Irving Cocking, Putnam Avenue; Mrs. F. J. Stinson, Sylvan Lake; Mrs. Clayton Cocking, Queensbury Road; Mrs. Neil Bengry, Rochester; and Mrs. Clarence Stuart, Lake Orion.



"Buenos Dias, señoras, señoras, señores." ("Good day, ladies, ladies and gentlemen") was Mrs. Hector Bueno's sunny greeting to Y members enrolled in her 10-week Spanish course. This class, along with bridge and silversmithing, attracts a number of the members' husbands.

Abby Warns Bus Rider:

Be Prepared to Stand

By ABIGAIL VAN BUREN

DEAR ABBY: Don't it proper for men to offer their seats on a bus to women any more? I ride to work on a bus every day and I have seen elderly (and even pregnant) women stand while the men just sit there. I will see a gentleman offer



ABBY

a woman his seat, but you should see the dirty looks he gets from the men who are sitting. Are gentlemen becoming extinct in our civilization?

LADY BUS RIDER

DEAR LADY: Some of the women who ride buses are in better shape than some of the men. Naturally, an elderly or pregnant woman shouldn't be made to stand any more than a feeble or handicapped man. But healthy, able-bodied women, who compete with men for jobs, shouldn't expect a busload of Sir Walter Raleighs.

DEAR ABBY: My husband and I have four children. Every time one was born, we'd agree on a name we both liked, take the baby to church and have it baptized with that name. But as soon as we'd get home my husband would start calling it something else. Our Christopher he calls "Max". Marie Ann is "Cockle". Francis is "Butch" and Antonio is "Charlie". I get so mad I could throw him out. What can I do?

ONLY A WIFE

DEAR ONLY: What's in a name? I love a man who calls me "Popo." (He's my husband.)

DEAR ABBY: There is a certain boy who asks all the girls to dance and he is the world's worst dancer. He keeps going around in circles and gets all the girls dizzy. Should we tell him so he can improve, or should we skip it for fear of hurting his feelings?

THE THREE H'S

Family Life Subject of Address

Dr. Owen Morgan, faculty member of the Merrill-Palmer Institute of Human Development and Family Life will speak before the Altruism Club of Greater Birmingham this evening at 8 p.m. in Birmingham Community House. His subject will be "Family Life Education in a Changing City."

The speaker holds a B.A. degree from Grinnell College, an M.A. from Omaha University and a Ph.D. from University of Nebraska. He was formerly associated with the department of family relations and child development at Oklahoma State University.

Mrs. Paul Panikoff, Altruism's vocation chairman who arranged the program, urges the public to attend the lecture which is one of a series of open meetings.



While Mommy's away, the children will play! Youngsters of YWCA members are well-cared for while their mothers attend classes. Nursery staffer Mrs. Leslie Pickup of Hatcher Road assists Jeffrey Daww of Balboa Place with a game, as Roberta Peoples of Bald Eagle Road and Jeffrey Holler of DeSoto Place candidly size up our photographer. The tots all are 4 years old.

Oakland Family Service Can Help

Mental Illness Also Sad for the Family

Editor's Note: The prevention of mental and emotional breakdowns is the concern of Family Service of Oakland County, a member agency of the Pontiac Area United Fund. This is the fifth of six articles to watch the agency will discuss the spiritual and emotional aspects of mental illness. The material and case history in the articles is designed to protect the families around it.

The cost of mental illness should not only be measured in terms of dollars and cents but in human tragedy and suffering. This affects not only the individual but his family.

Ruth Jones, 30, was angered and confused over her husband's behavior. She went to a lawyer to seek a divorce. Like so many, she attributed her husband's behavior to plain ugliness, lack of respect for her feelings and indifference to the children.

She could no longer live under the same roof with him and felt for her own mental health and to save her children from the constant turmoil she had to get out.

The lawyer sent her to Oakland County Family Service.

As Ruth told of her marriage, it seemed to be a relatively satisfying one until three years ago when there was an abrupt change in her husband's behavior. It seemed to

the counselor at Family Service that her husband Oliver ought to have psychiatric help.

When the counselor talked with Oliver, he first denied all the problems, said that he was only tired, but in the second breath, he admitted he could not stand the turmoil of the young children around him and this confused him for he used to love them so.

He loosened up and discussed some of the turmoil he had been unable to discuss with anyone else. As the worker finished the second interview with Oliver, the realization of urgent need for referral to a psychiatrist was seen.

Fortunately, Mr. Jones accepted the referral and the doctor hospitalized him for a period of four months.

During Oliver's hospitalization, Ruth was able to sort out her feelings concerning her husband and their marriage. With help, she could look forward to the return of her husband to the home and how she could help him.

She was able to have the children understand why Daddy was away and that he would be coming back. Thus, through the family counselors, Ruth sorted out the real problem, got help with it, and looked forward to a reunification of her family which she basically never wanted to break up.

Family Service of Oakland County's contribution to the area of mental illness is not just in helping relatives to understand and to help the mentally ill person get to resources but it's also a belief that the agency can do much in the area of prevention.

Family counselors are not psychiatrists. They do not treat the mentally ill, but they do work with relatives toward understanding and they find community resources for ill members of the family.

Family Service, a United Fund agency, has been the threshold over which many families have passed to sounder, happier and healthier family living which adds up to better family mental health.

Sorority Talks About Party

Plans for the fashion show and card party March 23 in Pontiac Federal Savings and Loan Building were discussed at a meeting of Psi Chapter of Sigma Beta National Sorority in the home of Mrs. Morgan Siple, on Perry Street.

Mrs. William Winters, president, announced the appointment of Mrs. James Charter to the national charity finance committee.

The February meeting will be in the Voorhees Road home of Mrs. Wallace Williams.

California farmers spend more on pesticides. This is one-third of the total \$30 million a year to control U.S. total.

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Better Try Real One

We Gnaw on Worry Bone

By JOSEPHINE LOWMAN

Our people is most affectionate. She is somewhat like a child who has been spoiled so much that he is not resourceful enough to provide his own diversions but must constantly be entertained or in the company of others.

One day, my husband and I noticed that the dog was not paying any attention to us. She was not following us from room to room, sitting by one of our chairs or standing right in front of us in a

bid for attention. Definitely, she was quite aloof.

We wondered, "What's the matter with Punk?" (She is named for Winkie the Punk Bear.) Then we remembered that he had spoken very sternly to her a short time before.

I think it was the first time he ever had corrected her in that tone of voice and it probably will be the last. Anyway, we found her gnawing her bone.

BUY A BONE

I said, "I think I will buy a bone for myself and then when I am unhappy or mad I can chew on it to soothe my frustration or disappointment."

It really seems like a splendid idea and I can imagine that it might be quite comforting. It probably would make one feel so silly that laughter would end the blues.

Then it occurred to me that this is just what I should do with my worry. They gnaw on it like a bone.

They worry it this way and that but the worry doesn't change any more than the bone does. The dog wears his teeth down and we wear down our enthusiasm, health and pleasure in life.

People bury their bones of worry like a dog does his bones, but they know where they are so that they can dig one up whenever they have a moment to chew on it. Sometimes a person will worry so long about some one thing, without avail, that he would be somewhat lost and lonely without the worry.

Someone has said that if we should be asked to throw our biggest worry away into a big basket and then draw another person's worry, we would soon all return and try to get our own worry back!

If we must chew on something, it might be a good idea to gnaw on a real bone rather than some worry which has been heaving us for years, or one which is overpowering in its keen newness. It seems that we should at least leave our bones of worry buried long enough to get an objective viewpoint.

If you would like to have my leaflet "Worry," which gives psychological help in overcoming the worry habit send a stamped, self-addressed envelope with your request for it. Address Josephine Lowman in care of The Pontiac Press and ask for leaflet No. 64.

Roland-Sipley Vows Said in Ceremony in Oxford

White chrysanthemums, snapdragons and potted schefflers graced the chance of Oxford Methodist Church for the Saturday vows of Sharon M. Sipley and Carl R. Roland of Oxford.

The Rev. Fred Clark performed the double-ring afternoon ceremony in the presence of some 250 guests who greeted the newlyweds at a reception in the Veterans Hall in Oxford.

Parents of the couple are the Daniel A. Sipley of Winkelman Street, Waterville Township, and the Gerald F. Rolands of Oxford. The "dai gown of white Chantilly lace over taffeta was styled with fitted bodice, long tapered sleeves and tiered skirt of lace and crinkled chiffon. Sequins accentuated the sweetheart neckline. Her fingertip veiling was attached to a tulle of seed pearls.

Miniature white roses comprised the bride's colonial bouquet.

Attending their cousin were maid of honor Gail M. Kendall of Saginaw and Patricia K. Sipley of Flint who served as bridesmaid with the bridegroom's sister, Kay Ann Roland.

They were identical ballerina-length dresses of blue chiffon with bodices of Chantilly lace and carried colonial bouquets of pink carnations.

Junior maids, Mary Jo and Deborah Lamoreaux of Oxford, cousins of the bride, wore white organza dresses with green velvet bodices, and held nosegays of pink carnations.

A shoulder corsage of pink carnations and rosebuds complemented Mrs. Sipley's royal blue blue knitted dress. The mother of the bridegroom appeared in rose lace over taffeta. Her flowers were white roses and pink rosebuds.

U.S. Navy Corpsman Douglas Roland of Jacksonville, Fla., stood as best man for his bride. Ushers were the bridegroom's cousins Richard Roland and Ronald Adkison of Oxford.

The newlyweds will be at home on East Montclair Street.



MRS. CARL R. ROLAND

Discuss Lenten Plans at Meeting of Esther Circle

Nine members of Esther Circle of the Oakland Park Methodist Church were guests of Mrs. W. Kenneth Skelton of Oliver Street Wednesday evening. Mrs. John Fuller was welcomed as a guest.

The group studied the Book of Corinthians and discussed plans for Lenten services.

A joint meeting and cooperative dinner with the Rebecca Circle at 6:30 p.m., Feb. 14 in the church parlors is planned. A white elephant sale will follow.

Mrs. Adolph Tweidt opened her Mansfield Avenue home to the Rebecca Circle and guests Mrs. Clayton Gillies and Mrs. James Deeg Wednesday evening.

Fund-raising projects and Lenten service schedules were discussed.

Methodist Circles Hold Meetings

The Woman's Society of Christian Service of First Methodist Church chose the theme "Heritage and Horizons in Home Missions" for the general January meeting at the church.

Mrs. Harry Goring told of her recent trip to Europe following luncheon served by the Margaret Johnson Circle.

Mrs. Norman Todd of Union Road was hostess to Marion Shaw Circle with Mrs. Fred Manne giving the program and devotion.

The Vivian Otto Circle met with Mrs. Oliver Dunham. Mrs. John Church was chairman.

"Looking Backward, Thinking Forward" was the program theme for the Marion Simons Circle church meeting. Mrs. W. C. Pearce led devotions.

The Helen Des Jardins group was luncheon guests of Mrs. Helen Baughan of Auburn Avenue. Mrs. Owen W. Morgan assisted.

Hostesses, Mrs. Carl Theorin and Mrs. Thomas Humphrey gave the program.

Mrs. Dale Olson served brunch to the Grace Otto Circle at her Lakeland Drive home.

The Joan Bagwell Circle discussed missionary literature sent to them by Joan Bagwell, Pakistan missionary, following dessert luncheon with Mrs. Bruce Giringer of Hudson Street.

Mrs. Arthur Nicholls presented devotions and Mrs. Perry Ruffing gave the program for the Margaret Johnson Circle at the home of Mrs. Clarence Wright on Cottage Street.

The Arlene Peterson Circle met with Mrs. Stanley Colby of Lakewood Drive. Mrs. Charles Jacobson was chairman.

A breakfast will precede the February general meeting at the church with the Grace Otto Circle sharing hostess honors.

Will Hold Dinner

A cooperative dinner for Pine Hill Congregational Church families is set for 7 p.m. Wednesday at West Bloomfield Township Hall according to Mrs. E. F. Ladwig of Hammond Lake.

Plans will be made to form a youth group under the direction of Mrs. William Murray of Green Lake.

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Beauty Gets A Head Start For 1961!



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No Appointment Necessary

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BOBETTE Shop AFTER INVENTORY JANUARY CLEARANCE

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Fine 100% wool flannel and blends in well tailored skirts.

Full fashioned fur blends, in colors keyed to match skirts.

SWEATERS

Bulkies, Ban-Lons and Brushed Wools.

Reg. to 8.98

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Long and short sleeve dressy styles.

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SPECIAL PURCHASE

Famous Mac Shore shirts in dacron and cottons. Dark colors.

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SKIRTS

Separate skirts in wools, assorted plaids and solids. Corduroy skating skirts.

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Velvet at Home Sets SKIRT and SLACK SETS.

Novelty tops.

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Micro mesh or regular.

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Choose from either regular knit, micro-weave seamless or famous "White Collar Girl" with slenderizing seams.

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Utica Voters Approve 5-Mill Tax for Schools

Once-Defeated Measure Wins

Passage Will Enable Proposed Buildings to Be Staffed, Maintained

UTICA—The Utica Board of Education will go ahead with plans for construction of five new schools now that voters here have approved a five-mill tax to maintain and staff the buildings.

The five mills for operation, turned down by voters in a Dec. 5 election while a \$3.38-million bond issue on the same ballot was passed by 19 votes.

Although receiving approval on the bond issue for construction of the new schools, the school board said the new buildings could not be maintained without the requested millage.

After an intensive publicity campaign on the millage issue by school officials and parent-teacher associations in the district, the five-mill operational tax was approved when it came up for a second time in a special school election Saturday.

School Supt. Fred M. Atkinson reported that the first phase of the district's school building program will be started in the spring.

Plans call for construction this year of a 26- to 32-room elementary school and two other school buildings approximately half that size.

Scheduled for completion in 1962 is another full-size elementary school and a combination junior-high-elementary school.

The five mills to operation, which was passed by a margin of 352 votes in Saturday's election, will replace a three-mill operational levy which expires in June.

The Utica School District electorate approved the new operational millage, 1,880 to 1,538. It will be levied for five years.

It will tax give the district an additional \$50,000 per year, in revenue. Most of the money will be used to pay extra teachers needed to staff the new buildings.

It was in the Dresden Village precinct which gave the greatest support to the school board's request for additional millage, but the proposal also received unopposed support from the district's Wilsey School precinct.

Voters in the Wilsey precinct, who defeated the earlier millage proposition by a total of 198 votes, approved it this time by a 65-vote margin, 474 to 409.

Atkinson said the bond issue also received more "no" votes in the Wilsey School area than in any other precinct in the December election.

The Dresden precinct, which had previously supported the millage proposal and helped push the bond issue over the top in December, approved the millage proposition on Saturday's ballot, 666 to 283.

However, the proposal failed to receive the same support in the district's two other precincts. It was defeated in the Dico precinct, 422 to 485, and in the West Utica precinct, 328 to 361.

Accuse Area Man of Passing Bad Checks

A 26-year-old Avon Township man, accused of cashing worthless checks in Rochester and Southfield, was being held in Oakland County jail today on a charge of uttering and publishing.

Arrested at his home yesterday by trooper Orville Selman of the Romeo State Police Post was William C. Goble of 3380 S. Rochester Road.

Romeo state police say they have approximately \$30 in bad checks cashed by Goble in the Rochester area during the past month.

Officers said detectives at the Bedford state police post also have an undetermined amount of bogus checks allegedly passed by Goble at Northland Shopping Center in Southfield.

Delman picked up Goble yesterday afternoon when he saw his car parked in the driveway at his Avon Township home. Officers had the license number of Goble's car, but they had been unable to apprehend him during the past month.

Really Long Distance

MONTREAL (AP)—More than \$50 million in contracts have been signed for construction of the world's longest telephone cable.

The cable running more than 9,000 miles under the Pacific Ocean and linking Canada, New Zealand and Australia, is being built jointly by Canadian Overseas Telecommunications Corp., the New Zealand Post Office, the Overseas Telecommunications Office of Australia, Cable and Wireless Ltd., and the British Post Office. Completion is scheduled for 1964.



HOLLY SLED TEAM—Taking part Saturday in the first Klondike Derby staged by boy scouts in the Manito District at Camp Agawam near Lake Orion are these members of the Ranger Patrol, Troop 127 of Holly. They are (from left) Teddy White, Leon

and Husted, Johnny Flood, and Allen Palmer. Their troop is sponsored by the First Baptist Church in Holly. Close to 250 scouts participated in the sled-drawing events and tests of skill along the one-mile course.

School District to Need Space

109 New Classrooms by 1965 in Oak Park to Call for Bond Issue

OAK PARK—The Oak Park School District will need 109 new classrooms by 1965, according to projected enrollment figures just released.

Construction of the needed classrooms will necessitate asking district taxpayers to approve one or more bond issues in the near future, school officials said today.

A special report submitted to the school board by the district's administrative staff shows that rising enrollments within the next five years will require 36 new elementary classrooms by 1963-64 and 73 additional secondary rooms by the 1965-66 school year.

According to five-year projected figures, which are based on the latest census, the 1963-64 peak elementary enrollment will be 1,800 pupils.

The secondary schools will reach their peak in 1965-66 with 1,500 pupils in the junior high school and 2,300 in the senior high school.

School Supt. Dr. J. James N. Pepper said no action will be taken in the matter until he has completed the study he is making on the needs of the Carver School District.

He said the Oak Park Board plans to move the Carver ninth and 10th grade students into Oak Park High School next September.

Pepper said, however, he does not know yet what will be done with Carver students now attending Northern High School in Detroit.

The Carver School District was recently annexed to the Oak Park District.

Weight-Reducing Queen Sheds 86 Pounds in '60

MILFORD—Mrs. William Barthol of 902 Panorama St. has been named "Weight Reducing Queen of the Year" by the Milford Leavers Club for losing 86 pounds in 1960.

The runner-up is Mrs. Edwin Dixon of 861 Square Lane Road. She lost 46 pounds during the year.

Clarkston 'Losers' Planning Auction

CLARKSTON—The Good Losers club will have an "Anything-You-Can" beginning at 7 p.m. Thursday at the Clarkston Junior High School's home economic room.

Anyone wishing to join this weight-reducing fun club has been cordially invited to "bring anything" to the sale, and get acquainted with those intent on shedding pounds.

Newly elected officers of the club are Mrs. Ralph Pheasant, president; Mrs. Randall D'Long, vice president; Mrs. Clarence Kinnison, secretary; Mrs. James Jennings, treasurer and Mrs. Richard Benton, weight recorder.

Mrs. Charles Meier was presented with a gift for being the one to lose the most pounds in one week's time. She shed two pounds.

Bright Road Future

BUFFALO (AP)—A reflective highway paint that gives drivers a sharp view of the road at night has been developed at Cornell Aeronautical Laboratory here.

The laboratory said the paint, applied so that it reflects only the light from the driver's own headlights, will be tested by the New York Public Works Department this summer.

School Farm Programs in State of Transition

LANSING (AP)—The personnel shortage threatening Michigan farms will hit with equal force in the state's schools, grain elevators, farm machinery sales offices, engineering centers and laboratories, a Department of Public Instruction official says.

Michigan is in a state of transition from a generation with a farm background to another in which a majority of children lack the same familiarity with farm life.

Elmer Lightfoot, state agricultural education consultant, said that many of the 251 high schools with agricultural programs across the state are now striving to close the gap with "farm laboratories" providing the background in farm life, once prevalent among most of the state's high school students.

It has been the people who had this preliminary background in agriculture who entered farming and what Lightfoot called the professional occupations in agriculture and the vocational technical fields.

The professionals, he said, would include the engineers and chemists, teachers, county agents, those in mass media, vocational technicians would include salesmen, grain elevator operators, field representatives for financial institutions.

"The need for these people is as great as the need for men in the field," Lightfoot said.

The Michigan high schools with vocational-agricultural programs once worked on the assumption that students brought a background in agriculture with them from home. Projects started in school could be worked out on the family farm.

The assumption is no longer valid in many areas. Lightfoot said, on the fringes of suburbs and in growing smaller cities, the schools must substitute for the family farm in supplying the background.

He estimated that while only 10 per cent of the population is now directly engaged in farming, approximately 40 per cent is employed in some type of agriculturally related field.

"The advances that have permitted one farmer to produce enough for 25 others besides himself—whereas he once produced only enough for 10 others—has been accomplished behind the 'fing line,'" Lightfoot said.

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Mull 3 Ways to Pay for Weed Clearing

WALLED LAKE—Three means of financing a proposed program to clean the lake of weeds are being considered by city councilmen here.

Each plan has been discussed at length by the council but no decision is expected to be made until

Oak Park Mayor Will Appoint Relations Group

OAK PARK—Mayor R. J. Alexander has announced plans for a new Mayor's Community Relations Committee which he will appoint to assist in solving any racial or religious problems which might arise in this city.

The establishment of the committee has the approval of the city council.

Alexander said the six-member committee will operate "with out fanfare or publicity." He further stated that it would be an independent group but would work in a manner similar to a "Round Table of Christians and Jews."

The appointments will be made within the next 30 to 45 days, he indicated.

Madison Heights Man Safe After Car Flips

ROMEO—A 61-year-old Madison Heights man whose car went out of control and overturned in Washington Township yesterday, was reported in satisfactory condition today at nearby Community Hospital.

Injured in the accident was Lloyd W. Keely of 29105 Tawas St., Madison Heights. Romeo State Police said Keely was trapped in his car after it turned over on Mount Vernon Road, just south of Spool Road.

Although it took about 35 minutes to free Keely from the wreckage, police said, he suffered only minor injuries and appeared to have no broken bones. He was taken to the hospital.

Primary Vote Filing Deadline in Troy Today

The deadline for filing nominating petitions for the Feb. 20 primary election in Troy is 4 p.m. today while candidates seeking public office in Rochester and Milford have until noon Saturday to file.

Four council seats in the village of Rochester and two openings on Troy's City Commission will be filled in the spring election after candidates have been chosen in the primaries.

The one-year term is an unexpired term created with the resignation of Trustee Wilbur Johnson who is seeking the office of village president.

PTA to Hold Election

LAKEVILLE—Election of officers in the newly merged Lakeville-Leopard Parent-Teacher Association will be held at 8 p.m. Wednesday at the Lakeville Elementary School.

Further study and a joint meeting is held with the Novi Village council.

The plans being considered are special assessments, a millage increase and equal participation by the city if a citizens' group could raise a portion of the needed funds.

However, according to the City Council, it is unlikely that special assessments would solve the financing problem since the method would only include a minority of the area citizens living on or near the lake.

A citywide millage increase of approximately \$1 for each \$1,000 is a method of financing city officials feel would be fair to all residents of the community.

City Manager J. W. Shaw has suggested that the city government participate in the weed-killing program if a group of citizens could raise half the money.

He pointed out that last summer a fund drive was started by a group of residents living in the West Shores subdivision in Novi that they raised only \$1,000 of \$8,000 needed and the money was returned.

While the special assessment method of financing has not been ruled out, officials feel that lake front property owners would carry nearly all the tax burden and that would be unfair.

A special millage increase of \$1 would bring approximately \$1,500 into the city coffers to do the job of eliminating the weeds.

The Novi Council has the problem under committee study since the majority of the lake lies in the village and not in the city.

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Walled Lake Mayor Walter Proctor has recommended that the city contact Wilfred H. Grisby of the department of biology at the university of Michigan. Grisby will be asked to explain the effectiveness of a pellet product known to kill weeds in large lake areas within several days.

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That's because of Ford's new sealed-in lubrication system. At your Ford Dealer's, the threaded metal plug protecting each lubrication point is removed, specially developed grease injected, and the plug back. That's all there is to it for another 30,000 miles!

This is just one of Ford's many take-care-of-itself features . . . all good reasons why this Ford should be the Ford in your future!

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Lubricates itself—You'll normally go 30,000 miles between chassis lubrications (which cost only about \$4.00 and take about 20 minutes) because Ford has replaced conventional grease fittings with a sealed-in lubrication system.

Greases its own oil—You'll go 4,000 miles between oil changes because Ford's Full-Flow oil filter gives you filtration through 500,000 . . . trapping more dirt than any other type of filter made.

Adjusts its own brakes—New Truck Size brakes adjust themselves automatically. Guards its own muffler—Ford mufflers are double-wrapped and aluminumized to last three times as long as ordinary mufflers.

Protects its own body—All vital underbody parts are specially processed to resist rust and corrosion, even to galvanizing the body panels beneath the doors.

Takes care of its own flash—Just wash and clean Ford's new Diamond Lume Finish and it continues to gleam like new. It never needs waxing.

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Set Plan Before Supervisors Convention

Seek Backing for Lake Levels Bill

Oakland County is seeking endorsement today of the Michigan State Association of Supervisors for a proposed bill to modernize lake level controls.

Norman R. Barnard, county corporation counsel, and John G. Semann, chairman of the board of supervisors' legislative committee, were in Lansing today selling the measure to the resolutions committee of the association.

The association tomorrow opens its three-day annual convention at the Jack Tar Hotel. A delegation of 28 Oakland County supervisors, headed by DeLois Hamlin, chairman of the board, will attend.

Hamlin is also a director of the association.

Barnard said the endorsement was being sought as a means of bettering chances for passage of the bill before the legislature. The bill is considered to have top priority in the county's 13-point 1961 legislative program.

Semann's committee will meet Thursday morning with the county's six state representatives to outline a course aimed at passage of the program.

The equalization committee of the board will meet Wednesday

with members of the State Tax Commission.

A major order of business for the association will be the possible merger with the Michigan Institute of local government, an organization of township officers in Michigan. As director, Hamlin sits with the executive committee to discuss the possibility.

Attending the convention will be:

The Madison Heights City Council has unanimously approved an appeal to the U. S. Supreme Court.

The court-stymied 12-town storm relief drain case is headed for the highest court in the United States.

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Eagle-Eye Store Manager Detects Two Filchers

After two episodes in his super-market Saturday, the manager of the Kruger store in Dayton Plains will be more alert than Drayton.

Robert Elam happened to spot Paul Parks of 3558 Seeden St. buy four packages of cigarettes and a pound of butter in his coat pocket.

The manager called Waterloo Township police.

Parks was arrested by Justice of the Peace, Patrick K. Daly. The man pleaded guilty and paid a fine and costs totaling \$15.

Just one hour later, Elam caught Paul Baumgardner of 822 Robertson Road, Lake Orion, apparently taking a package of toilet paper and again called township police. Baumgardner is being held at the Oakland County jail for investigation of larceny from a building.

And John C. Rehard, West Bloomfield Township, Fraser V. Staman, Novi Township, Thomas C. Tyley, Commerce Township, Frank J. Velt, Oakland Township, Fred L. Yockey, Huntington Woods, and Arno L. Hulet, Bloomfield Township and vice chairman of the board.

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Chief Pontiac Keeps Officials

Credit Union's Officers and Directors Retained as Dividend Declared

Officers and directors of the Pontiac Federal Credit Union were re-elected at the annual meeting Saturday.

A dividend of 4 per cent was declared for the 10,000-member credit union. Its assets were reported at \$4,783,572.

Gordon Rice was re-elected president; Michael Jockwig, first vice president; Norman Ryden, second vice president; Harold Kline, secretary; and James T. Harrington, treasurer. Harrington was reappointed manager.

Re-elected to the board of directors were Albert T. Hudson, Romah Gravilla, Thomas Throver, Charles Felt, Paul Dowling, Donald Anderson, James T. Woodman and Howard Vanderhoof.

The credit union holds funds for employees of Pontiac Motor Division.

Desi Amaz claims he told Lucille Ball when she was planning to do "Wildcat" on Broadway. "But you can't sing or dance," and that she retorted, "That's just like you—always picking out the little things."

Over in Scotland, a haggis factory caught on fire but the flames were put out before any real good was done, said Earl Wilson.

Five persons, including a 3-year-old boy, were hospitalized with injuries resulting from two traffic accidents in Oakland County over the weekend.

Mrs. Russell Childers, 37, of 1353 Joannas St., Orionville, and Mrs. Earl L. Simonson, 18, of Battle Creek, were in fair condition today at Pontiac Osteopathic Hospital.

They were hurt when Mrs. Childers' car collided with one driven by Francis R. Schatz, 33, of 245 Glass Road, Brandon Township, at the Grange Hall and Orionville roads intersection in Brandon Township Sunday morning.

Schatz was unhurt in the crash. Mrs. Childers suffered facial injuries, and Mrs. Simonson a possible concussion.

Mrs. Simonson's 2-week-old son Earl Jr. and Mrs. Childers' children, Sandy, 19, and Dickie, 12, also passengers, were unhurt.

Mrs. George Yeagren, 32, of 3728 Harrison St., Rochester, sustained a lacerated scalp when her car collided with one driven by Robert C. DeKausan, 25, of 3750 Althea St., Rochester, at the Harrison and Marlowe roads intersection in Avon Township Saturday afternoon.

Mrs. Yeagren, her son, Bobbie, 3, and another passenger in their car, Mrs. Raleigh Nelson, 56, of 2421 Longview Road, Avon Township, were all in satisfactory condition at Avon Center Hospital.

The boy suffered a bruised head and face, and Mrs. Nelson has cuts on her face.

DeKausan was treated at St. Joseph Mercy Hospital for minor injuries and released.

Both drivers told sheriff's deputies a house obstructed their view at the corner and they failed to see each other's approaching car.

Features at 11:15 - 1:15
8:15 - 9:15 - 10:15 - 11:15

ADDED
"TRAVEL TIPS"
"Huck" Hound Cartoon

LAST TONIGHT
"THIRD MAN ON THE MOUNTAIN"
"BACK TO BATAAN"

Starts TUESDAY
HE MUST SAVE THE MAN... HE MOST WANTS TO KILL!

Seven who fought like seven hundred!
YUL BRYNNER
The Magnificent Seven

Shows at 7:00 and 10:35 PLUS

House of Usher
CINEMASCOPE
COLOR

JANE RUSSELL
JEFF CHANDLER
FOX FIRE

PLUS
The Enemy General

DAN DURYEA

Coming FRIDAY
"GI BLUES"

JOHN GREGSON - CUMMINS
DON

Hoffa to Watch New President

Tells Detroit Local, 247 He'll Keep on Attacking John Kennedy

DETROIT (U.P.)—Teamsters Union President James Hoffa said Sunday he will continue to maintain a "watch" on the attitude toward President Kennedy.

But the labor leader said he is going to continue his attacks.

Hoffa made his remarks here at a Detroit meeting of Teamsters Local 247, a Detroit local which was played under trusteeship in 1953 after conviction of its president and business agent on charges of extortion and conspiracy to accept bribes.

The meeting was called to nominate officers and end the night year trusteeship. Only officers serving under trusteeship were nominated.

Hoffa indicated some other Teamsters leaders wanted to limit Teamsters criticism of Kennedy.

Grain Futures Firm as Soybeans Rise

CHICAGO (U.P.)—The grain futures market was mostly firm today in early dealings on the board of futures, with soybeans up a cent or more generally.

Activity was not more than moderate, however, and appeared to consist mainly of speculative demand, probably toward retreating, following long positions. Old crop support was derived some what from export interest.

The outlook for continued cold weather over much of the Midwest was credited with some firmness in the first grains. There is a long-standing theory in the pits that severe weather increases feeding requirements and slows the movement of grain from farms.

Grain Prices

Wheat		Oats	
Mar	2 11 1/2	Mar	60 1/2
May	2 09 1/2	May	60 1/2
July	1 98 1/2	July	61 1/2
Sept	1 82	Sept	61 1/2
Corn		Rye	
Mar	1 11 1/2	Mar	1 13 1/2
May	1 10 1/2	May	1 10 1/2
July	1 10 1/2	July	1 10 1/2
Sept	1 10 1/2	Lard (Drum)	
Dec	1 10 1/2	Mar	11 20 1/2

TWENTY-ONE

For Sale Houses

\$50 PER MONTH
Yes, on Boston, near Tring
house & small home with a
lot.

ONLY \$4,500 TOTAL
Extraordinary prices. Buy it
before it's too late. Call
on 30375 1st. You also
included. WHAT A BUY!

SCHUETT, FE 8-045

\$54 MONTH!
9 ROOMS!
SUBURBAN!

plus
sage to O's for this
new home. Located on
new Trail. Could be made in
time. Price only \$1995.
Call W. R. Home at C
3-0921 or OR 3-4235 for further

39 DOWN OR GOOD CAR. 6
month. Located at 1886 Crea La
Road \$5,500 full price. FIC 4-23

\$9,500

Will build 3 bedroom ranch style home on your lot. Full basement, central air conditioning, hardwood floors, tile porch off back door.

Call Mr. Alan Art Meyer

\$13,990. Low Payment

Nearly all new room with large kitchen, full bath, fireplace, tile floor, own walk out to patio. Many more cabinets, a double oven, built-in refrigerator, stove for replacement range. 100% financing available.

W. C. H. BASS, Realtor
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Singles

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"BIG T"
MODEL open at Midland,
daily 4 to 8 p.m. Features
newest design in town.

built-in oven and range,
finished family room.
Many other deluxe fea-

[illegible]

GRANDE

bedrooms, nicely decorated.
Bathroom: well insulated, safe.
WILLARD STREET
Newly decorated 3 bedrooms in
new Colored fixtures in be-
bearing. Call local agent
Paul M. Jones, Real Estate
432 WEST HUNTER STREET
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URON GARDENS 5 ROOM BUNGALOW
2 bedrooms, garage, close
to schools and shopping.
Call MA 4-1901

ATTENTION HORSEMEN
Chickadee in beautiful setting
2 bedrooms, large ranch house
interior of quality pine wood
about 2000 sq. ft.

SENSITIVE ATTENTION

OXFORD—10 rooms, 2 full
 large shading flr. \$10,990. \$1
 down. Will consider cash
 offer in Oregon or Ontario
 I. P. HOLMES, INC.
 221 S. Lamar St. PE 4-
 CABE WITH OPTION TO BU
 2400 sq. ft. 2 bedrooms, gas heat. P
 0-4734 or PE 4-1260.

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 PRINTING CO.

blacktopped street, sidewalks a
paved drive, pin shaped lot
front, etc. etc. etc.

Will accept this model 2 bed room house trailer 10' wide over 10' long and \$500 cash for my repair. You take over the unit and I will mortgage of \$13,000 at 12% monthly including taxes and insurance. Will accept.

CR 4428

Will consider trade for any

FAR M80 3 BEDROOM, FULL
 basement, natural fireplace, oak
 dining room, cover garage on
 (call: FR 3-144)
 NOTHING, DN TO G
 3 bedrooms - large corner
 kitchen, dining room and
 living room, covered
 car garage and stairs
 WILL BUILD
 3 bedrooms, living, 1 1/2 bath
 dining room, recreation room
 larger lot paved streets, 30
 (call: FR 3-144)
 JOHN J. VERMETT
 Real Estate and Insurance
 EM 3-4440

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acquired living at its best. Best of all, 3-level home on a landscaped lot surrounded by trees and shrubs. Large living room, dining room, kitchen with built-in cupboard, colored built-ins and stairs to 3 bedrooms with linen closet and room for laundry. Modern painted throughout. Family room, a lot of storage space, and the other extras in numerous rooms. Hurry to this! Call Candace Woods. Add Phone FE 3-9133

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excellent location. 36-foot living room, kitchen, den, laundry first floor 3 large bedrooms a bath up. Recreation room a

throughout. Refrigerator, air
and automatic washer and dr
included. See brochure.

storms and screens. Newly
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 2-148 for appointment
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 Your future home is the
 (CONVERTIBLE 24)
 1 & 4 bedrooms, 1 1/2 baths

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Swaps 63

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For Sale or Trade

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SALE Household Goods 65

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PRICE REDUCED, READY

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2. DO IT YOURSELF

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3. DO IT FOR US

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For Sale Miscellaneous 67

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STANLEY ALUMINUM WINDOWS

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LUMBER COMPANY

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CEMENT STEPS, READY

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DOO HOUSE

For Sale Cars 106

HAMBLER STATION WAGON,
newer model, 4 door model,
running great! Buy it now!
Call Mr. M. C. 6-3000
MILITARY MILITARY MILITARY
CAR MI 6-3000 BIRMINGHAM-
AMBER, 808 S. WOODWARD.

NEW CASH NEW!
QUICK DOWN PAYMENT AUTO
SALER 1978 SAOHW.

HAMBLER 1980 CUSTOM 2
DOOR CAR DOOR MODEL RADIO
AND HEATER WHITE SALE
WORTH \$1,300.00. Call Mr.
Brien, credit manager, MI-
6-3000, 808 S. WOODWARD.

VALLANT STANDARD TRANSMISSION,
dealer very low mileage.
condition. In exceptionally fine
condition. Buy it now!
Call Mr. M. C. 6-3000
Call or call MI 6-3000

BOOK! BUY! SAVE!

Pontiac 8-Chief Conv'l.	\$1085
Pontiac Conv'l Nine	\$1385
Buick 3-Dr. 14,000 miles	\$1695
Pontiac Catalina 3-Dr.	\$2186
Ford "360" hardtop	\$1545
1-Bird, has everything	\$2885
Pontiac Bonneville 4-Dr.	\$2786
Ford station wagon	\$1385
Hambley Economid	\$1485

Ford 1/2 ton pickup	\$ 966
Buick, runs very good	\$ 143
Buick LaSalle Conv't.	\$1866
Buick 4-door hardtop	\$1096
Millman station wagon	\$ 305
Pontiac 8-Chief 4-dr.	\$2050
Volkswagen Real beauty	\$1399
Ford Galaxie hardtop	\$1795
Pontiac 8-Chief 4-dr.	\$1899
Buick Special 4-door	\$ 451
Buick Century 4-door	\$ 882

SHELTON
Chester OL 1-8133
Across from new car sales
open till 6 p.m. on Sat.

WE MEAN BUSINESS

Our boss, Mr. Bell, says we don't sell 20 more cars by month end, we'll be looking for new jobs. So who's worried? These below prices, these cars just naturally

CAJILLAC H-TOP	\$795
DODGE CONV.	\$695
DE SOTO SEDAN	\$695
FORD 2-DR.	\$695
FYMOUTH 2-DR.	\$695
CHEV. STICK 8	\$795
FORD VICTORIA	\$695
FORD WAGON	\$795
DE SOTO 4-DR.	\$795
FORD FAIRLANE	\$795
FORD CONV.	\$795
FORD VICTORIA	\$795
CHEV. BEL AIR	\$895
FORD 8	\$895
PONTIAC 4-DR.	\$895
BUICK H-TOP	\$895
PONTIAC 2-DR.	\$ 78

ANY MORE GREAT VALUES
NO CASH NEEDED
NO PAYMENTS TILL MARCH
RITE AID TO SALES

3 EAST BLVD. AT AUBURN
FE 8-4639

NEW \$100	NEW \$200	NEW \$100	NEW \$200
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-Today's Television Programs-

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Channel 3-WJBK-TV Channel 4-WJW-TV Channel 7-WXYZ-TV Channel 9-CNN-TV

TONIGHT'S TV HIGHLIGHTS

6:00 (2) Movie (cont.)
(4) Trackdown
(6) News, Weather
(8) Popeye
(56) General Chemistry

6:10 (7) Sports
7:00 (7) News
6:35 (2) News Analysis
(4) Weather

6:50 (2) News
(6) News
(9) Brave Eagle

6:40 (2) Sports
(4) Sports
6:45 (2) News
(56) Topic

7:00 (7) Assignment Underwater
(4) Sportsman's Corner
(7) Mister Ed
(9) You Asked For It
(56) Ragtime Era

7:30 (2) Grand Jury
(4) American
(7) Cheyenne
(9) Movie: "Soda" (1948)

A businessman in Turkey attempts to get two atomic scientists out of Russia hands. Gen. Raymond, Sigrd Gure, Mischa Ufer, Patricia Monson.

(56) Way of Life
8:00 (2) Pete and Gladys
(56) Language and Linguistics

8:30 (2) Bringing Up Buddy
(4) Wells Fargo
(7) Surfside 6

8:50 (2) Danny Thomas
(4) Klondike
(9) Don Messer's Jubilee

(56) Modern State
9:30 (2) Andy Griffith
(4) Dante
(7) Adventures to Paradise

(9) Jack Kane-Variety. The Annual Liberty Magazine Awards are presented to Canadian TV personalities.

10:00 (2) Hennessey-Comedy
(4) Barbara Stanwyck
(7) The Hudson

10:30 (2) June Allyson
(4) Bowling
(7) Peter Gunn
(9) News

10:45 (3) Golf
10:50 (10) Sports
11:00 (2) News
(4) News

(7) Racket Squad
(9) Passing Parade
11:15 (2) Weather
(4) Weather
(7) Telescope

11:45 (2) Movie: "The Iron Major" (1943) Biography of Frank Cavanaugh, football coach and author. Pat O'Brien, Ruth Warwick.

(9) Weather
11:50 (4) Jack Paar-Variety.
Movie: "Ladies of the 1910 Chorus" (1948) Higher than some socialite falls for chorus girl but must win over snobbish mother before he can marry her. Adele Jergens, Marilyn Monroe.

(9) Movie: "The Prizefighter and the Lady" (1933) An ex-fighter discovers a boxer in a speakeasy. Max Baer.

ACROSS
1. Kind of dancer
4. Entertainment
8. Where actor
12. Bird
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TV Features

By United Press International

THE AMERICANS, 7:30 (4). A new weekly dramatic series set against a Civil War background makes its debut tonight in a "Riverboat" time slot with an episode titled, "Hopper's Ferry, 1861."

BRINGING UP BUDDY, 8:30 p.m. (4). Night club variety, is somewhat asked to appear at a church dinner by Buddy's (Frank Alletta's) aunts (Doro Merande and Enid Markey). Guest star: Joan O'Brien.

ADVENTURES IN PARADISE, 9:30 p.m. (4). A space monkey escapes from a nose cone and gets lost on a South Pacific island. Adam Troy (Gardner McKay) leads the search.

HENNESSEY, 10 p.m. (2). Robert Culp guest stars as a young surgeon who gives Hennessey (Jackie Cooper) a new insight into the medical profession.

JACKPOT BOWLING, 10:30 p.m. (4). Host Milton Berle brings on the bowlers. Jim Silf meets the George Howard-Bob Strampe preliminary match winner for a \$35,000 jackpot game.

JACK PAAR, 11:30 p.m. (4). Back from the inauguration, Paar presents lastmaster general George Jessel. (Color).

Former Newsboy Is Puerto Rico Bank's President

SAN JUAN, P.R. (UPI)—A former Brooklyn newsboy has become the president of a Puerto Rican bank, where he started out as a combination janitor-cashier.

Honorio E. Davis, 42, who delivered papers for the old Brooklyn Eagle, was elected president during the weekend of the First Federal Savings bank, which has deposits totaling \$45 million. He joined the bank at its inception 12 years ago.

Davis is the Brooklyn-born son of lawyer Emilio Davis, one of the first Puerto Rican immigrants to New York. He was proposed for the bank presidency by financier Enrique Campos de Toro, founder of First Federal.

The children in Mrs. Ferguson's room have investigated many science areas.

Finch Maid to Testify

LOS ANGELES (AP)—A Swedish maid who says she saw a struggle that led to the slaying of Barbara Jean Finch will testify in the third Finch-Tregoff murder trial.

Marian Ann Lindholm, 20, who arrived by plane Sunday from her native Sweden will be among the first witnesses to testify after the jury visits the slaying site today.

Dr. R. Bernard Finch, 42-year-old surgeon, and his sweetheart, Carole Tregoff, 24, are charged with murdering Mrs. Finch, 36, two previous trials ended in jury deadlocks.

Burroughs Corp. Gets Air Defense Contract

DETROIT (AP)—The U.S. Air Force has awarded a \$3,500,000 contract to Burroughs Corp. for data-processing equipment to be used for the North American Air Defense Sage program.

The electronic equipment processes target information picked up by radar in outlying sites and transmits the data to Air Force direction centers.

A spokesman for Burroughs said the contract extends the corporation to retain its present working force. But it will not create any new jobs here, he said.

TUESDAY MORNING
6:00 (4) Color Continental Classroom
6:25 (2) Meditations
6:40 (2) On the Farm Front
(7) Funews
6:45 (2) TV College
7:00 (4) Today
7:30 (2) Evans Don
(7) Johnny Gager
8:15 (2) Captain Kangaroo
8:30 (2) Movie
(4) Married Joan
(56) Saludos Amigos
9:30 (4) Ed Allen
(7) News
9:55 (4) Faye Elizabeth
10:00 (4) Say When
(7) Jack LaLanne
(56) Our Scientific World
10:15 (9) Billboard
10:30 (4) C-Color, Play Your Hunch
(7) Divorce Hearing
(9) Cher Helene
(56) American Literature
10:45 (9) Nursery School Time
11:00 (2) Love Life
(4) With or Consequences
(7) Camouflage
(9) Susie
(56) Colonialism
11:30 (2) Search for Tomorrow
(4) Color, It Could Be You
(7) Beat the Clock
(9) Mary Morgan
12:40 (56) La Dolce Franco
12:45 (2) Guiding Light
(2) Verdict Is Yours
(4) From These Roots
(7) Who Do You Trust?
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MSUO to Hear Top Intellectual

Dr. Jacques Barzun's
Talk Will Begin Winter
Lecture-Recital Series

Dr. Jacques Barzun, one of America's leading intellectuals, will speak at Michigan State University Oakland this week.

Noted as author, lecturer, and teacher, Barzun, professor of history and provost at Columbia University, will appear at 8 p.m. Wednesday in the Oakland Student Center.

The subject of his talk will be "How Much Science in Our Mental Diet?"

The lecture is the first event of the winter term of MSUO's lecture-recital series.

He is the author of a dozen books, including the best-selling "God's Country and Mine" and "The House of Intellect," and is a frequent contributor to such magazines as "The Atlantic Monthly," "The Nation," and "Saturday Review of Literature."

MSUO Chancellor said Barzun's lecture, which will be open to the public, is "one of the most important cultural events in the Detroit area this year."

Barzun's talk will stress the importance of "disinterested thought" in education, as opposed to the purely functional, practical uses of education, Yarnes said.

Barzun frequently has been vocal critic of many practices in American colleges.

Barzun will meet with MSUO faculty and students for an informal discussion Thursday.

The speech will be Barzun's only appearance in this area.

Tickets for the public will be available for \$1 at the door.

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Wants President Sworn Earlier to Help Parade

WASHINGTON (UPI) — The chairman of the inaugural parade has urged that the swearing-in time of presidents be made earlier to prevent a repetition of the after-dark finish of the Kennedy procession.

Final units of the parade passed the White House at 8:15 p.m., more than an hour after sundown.

F. Joseph Donohue, chairman of the parade committee, said, "I'd like to see a constitutional amendment changing the starting time of the swearing-in exercises to 11 a.m." The president now is sworn in at noon.

To Give Journalism Scholarships to 12

NEW YORK — Twelve scholarships of \$2,500 each will be awarded this year by the Inter-American Press Association Scholarship Fund, Inc., to students in this hemisphere. Forty-four scholarships have been awarded to applicants from North, Central and South America since the start of the program in 1955.

Robert U. Brown, president of the IAPA Scholarship Fund, Inc., and publisher of Editor & Publisher magazine, said six of the new scholarships will be announced at the midwinter meeting of the board of directors in Acapulco, Mexico, in March. The remaining six will be announced at the annual IAPA meeting in New York City in October.

Scholarships go to journalists or graduates of journalism schools in the Western hemisphere. Winners in the United States and Canada spend a year of study in a Latin American university and Latin American study for a year in the U.S. or Canada. A working knowledge of Spanish and English is required.

Mr. Brown said that applications for the March awards will be accepted up to Feb. 15. Requests for application forms may be addressed to Inter-American Press Association Scholarship Fund, Inc., 22 East 60th Street, New York 22.

Invite Parents of Deaf Children to Center

The Second Parents' Information Series will be offered at the Detroit Hearing Center, 1401 Ash St., each Tuesday during February at 4:45 p.m. All area parents who have children with hearing losses are invited.

Among those on the Parents' Planning Committee are Mrs. Harriet Kopp, principal of the West Side School for Deaf, 290 Harrow Road, Birmingham, and Miss Carol Brange, teacher supervisor at the Tait School in Ferndale.

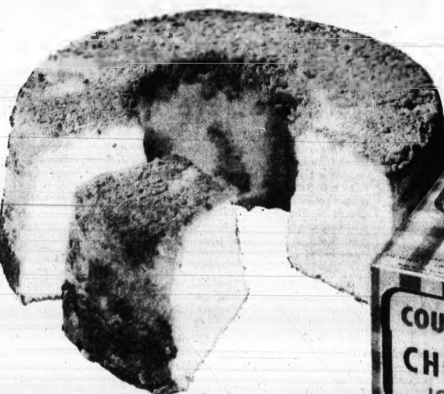
Americans Aid Animals

NAIROBI, Kenya (AP)—Kenya National Parks announced receiving contributions from 500 Americans ranging from two dimes to \$2,500 toward its "water for wild animals" fund to save elephants, buffalo rhino and antelope from death by starvation. The total amount received was not given.

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for good eating. All have been
collected in this special section
by Food Editor, Janet Odell. We
hope you will want to keep it
with your other favorite recipes.



Old English Proverb

'New Meat Begets New Appetite'

Veal Riblets
Are Good Eating

Now here is a pip of an idea . . . Veal Riblets! Have you ever thought of turning to this economical meat cut for a weekday dinner?

Between October and March . . . that would be the perfect time to serve such an entree. You would definitely classify it as a cold weather dish.

* * *

First mix together one-third cup flour, $\frac{1}{2}$ teaspoons salt and $\frac{1}{2}$ teaspoon pepper. Dredge 3 pounds veal riblets in the seasoned flour. Then brown the riblets in 3 tablespoons lard or drippings. Pour off the drippings.

Next, add 1 teaspoon rosemary, 1 large onion which has been sliced, 1 carrot which has been chopped, 2 stalks celery, cut in 2-inch pieces, 1 tablespoon chopped parsley, 2 cups water and 1 beef bouillon cube.

Cover the meat tightly and simmer for 2 to $2\frac{1}{2}$ hours or until tender. Remove the riblets and vegetables from the frying-pan and thicken the cooking liquid for gravy.

Serve the veal riblets in a pin-wheel fashion over fluffy white rice.

SCALLOPED LIVER

By Mrs. Harold Boone

$\frac{1}{2}$ to 1 pounds pork liver or a beef heart
Cornmeal
Whole wheat flour
 $\frac{1}{2}$ to $\frac{3}{4}$ cup onions
Chili powder
Salt and pepper
 $\frac{1}{2}$ cup cornmeal
Milk
1 can condensed cream of mushroom soup

If liver is used, wash and dry it. If heart is used, cook it until almost tender. Dip serving size pieces of meat into an equal mixture of cornmeal and whole wheat flour.

Place in a greased baking dish. Brown onions and spread over top of meat. Sprinkle with chili powder and salt and pepper to taste. Cover with the $\frac{1}{2}$ cup of cornmeal.

* * *

Pour in milk to depth of $\frac{1}{2}$ inch. Add can of soup. Bake in 300-degree oven 60-90 minutes, or until meat is tender. A crust will form on top and the bottom will be juicy. Serves eight.

QUICK CORNED BEEF

By Mrs. Joseph Hubbard

5 pounds beef (brisket, chuck or any inexpensive cut)
7 tablespoons salt
3 tablespoons brown sugar
 $\frac{1}{2}$ teaspoon saltwater

Put beef in large bowl. Add other ingredients and water to cover. Let stand at least 24 hours in the refrigerator.

Cook in the same brine in which the meat was corned. Skim off the foam as it boils up, until clear. Add more hot water if it cooks down too much.

VEAL SCALOPINI

By Mrs. Bert White

$1\frac{1}{2}$ pounds veal steak
Oil for cooking
1 can tomato paste OR $\frac{1}{4}$ cups canned tomatoes
Marjoram or sauterne wine
Sweet basil
Rosemary
Mushrooms

Cut veal into thin strips and pound very thin. Coat with flour and brown in hot oil. Add tomato paste or canned tomatoes. Simmer until meat is tender.

Add a bit of wine and just a smidgen of the herbs before the end of the cooking time. Always use a light hand with herbs. Add mushrooms and heat them through. Serves 4.



VEAL RIBLETs — Veal riblets have alternating layers of lean and some fat. They come from a young animal and are just right for braising. With herbs and onions, they become a tempting cold weather main course.

CRACKED WHEAT
LAMB PATTIES

By Mrs. Clarence Dolson

3 pounds medium ground cracked wheat
2 pounds ground lean lamb
3 teaspoons salt
 $\frac{1}{2}$ teaspoon pepper
 $\frac{1}{2}$ teaspoon ground cloves
 $\frac{1}{2}$ teaspoon ground allspice
 $\frac{1}{2}$ teaspoon marjoram
2 medium onions, ground
3 tablespoons butter or margarine

Soak cracked wheat in lukewarm water for 30 minutes. This will double the amount of cracked wheat. Drain off any remaining water.

* * *

Place rest of ingredients in bowl with wheat and mix thoroughly. Make into patties and fry in hot oil. "Very tasty," says Mrs. Dolson.

ROULADEN

By Mrs. Roland Diemer

Round or sirloin steak
Bacon
Onion

Cut meat into strips $1\frac{1}{2}$ inches wide and roll or pound very thin. Roll each strip around a slice of bacon. Add a touch of garlic and seasonings as desired. Tie tightly.

Brown in hot fat until surface of meat is crusty. Add enough water to cover and simmer at least 2 hours. Thicken the rich brown gravy.

The Diemers always have Rouladen with boiled noodles and German potato salad.

CREOLE WIENERS

By Mrs. Gerald Black

3 cups chopped onions
8 slices bacon, cut in $\frac{1}{2}$ -inch pieces
1 can (No. 2½) tomatoes
1 teaspoon salt
 $\frac{1}{2}$ teaspoon pepper
8 wieners

Partially brown the bacon. Pour off most of the fat and add onions. Cook until onions are golden brown. Add rest of ingredients.

* * *

Simmer 40 minutes. Boil rapidly 5 minutes to take up excess liquid. Serve with rice, macaroni or potatoes.

GINGHAM BALOGNA

By Mrs. Bob Rogers

1 slice large bologna, $\frac{1}{2}$ inch thick
2 tablespoons chili sauce or catsup
1 tablespoon brown sugar
1 tablespoon vinegar

Remove rind from bologna. Score surface of one side in criss-cross pattern, halfway through the slice.

* * *

Broil the unscored side for 7 minutes. Turn and spread the scored side with mixed barbecue ingredients. Broil approximately 8 more minutes.

VEAL PAPRIKA

By Mrs. Jack Radcliffe

3 pounds veal steak, one inch thick
1 teaspoon salt
 $\frac{1}{2}$ teaspoon pepper
1 clove garlic OR 1 small onion
2-4 tablespoons butter or fat
 $1\frac{1}{2}$ cups boiling vegetable stock or bouillon
 $\frac{1}{2}$ cup sour cream
1 teaspoon paprika

Cut meat into 2-inch squares. Sprinkle with salt and pepper. Peel and halve clove of garlic or onion. Sauté 3 minutes in butter or fat. Add meat and brown lightly.

* * *

Add boiling stock or bouillon. Cover and simmer until tender, about one hour. Remove garlic. Add sour cream and paprika. Heat, but do not boil. Keep warm until serving time.

CREAMED HAMBURGER

By Mrs. Murray L. Adams

$\frac{1}{2}$ cup chopped celery
1 large sliced onion
 $\frac{1}{2}$ cup chopped green pepper
3 cans condensed mushroom soup
1 soup can of milk
1 pound ground beef
Salt and pepper

Brown meat well and add celery, onion and green pepper. Add mushroom soup, milk and seasonings. Cook slowly until meat and vegetables are done.

Serve in a-la-king cups or over mashed potatoes. Serves 6-8.

HAM LOAF

By Mrs. Daniel Lamb

1 pound smoked ham, ground
1 pound ground pork
1 cup cracker crumbs
 $\frac{1}{2}$ cup tomato juice
 $\frac{1}{2}$ cup milk
2 eggs
Salt and pepper

Mix all together and bake one hour at 350 degrees. Serve with a sauce made by combining equal amounts of currant jelly and mustard with a dash of hot mustard in it.

SPECIAL BEEF BARBECUE

By Mrs. Frank Lawrence

3 pounds glowing beef, cut into pieces
1 small bottle ginger ale
 $\frac{1}{2}$ bottle chili sauce
2 medium onions, chopped
Salt and pepper

Put all ingredients into a heavy frying pan, a Dutch oven or an electric skillet. Simmer 4-5 hours. Makes 17 barbecues.

PORK BARBECUE

By Mrs. David Livingstone

2 cups cubed or shredded cooked pork
1 teaspoon salt
1 teaspoon celery seed
 $\frac{1}{2}$ teaspoon nutmeg
 $\frac{1}{2}$ cup vinegar
1 cup water
1 bay leaf

Mix together, cover and bake $1\frac{1}{2}$ hours in 325-degree oven. Serve in warm buns.

SAUERBRATEN

By Mrs. James Lobdell

4 pounds beef rump roast
Vinegar
Dry wine
Bay leaves
Cloves

Make a mixture of $\frac{2}{3}$ vinegar and $\frac{1}{3}$ wine. Add bay leaves and cloves. Let meat stand in this about 4 days. Keep in refrigerator or a cool place.

* * *

Brown meat in hot fat after removing from marinade. Season with salt and pepper. Add enough marinade to keep it from sticking to pan.

Brown 4 onions sliced and 5 stalks celery in the frying pan. Add to meat. Cook about 3 hours at 350 degrees in a covered pan or roaster.

For gravy, cook 5 tablespoons fat with 4 heaping tablespoons flour, stirring frequently, until it is dark brown. Add water for desired consistency. Add to liquid left in roaster. If desired, add 1 cup sour cream and heat, but do not boil.

APPLE-GLAZED PORK LOIN

By Mrs. Guy Hefner

$\frac{3}{4}$ to 1 pounds pork loin roast
1 tablespoon flour
1 teaspoon salt
1 teaspoon dry mustard
 $\frac{1}{2}$ teaspoon pepper
3 cups sweetened applesauce
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves

Combine flour and seasonings and rub on roast. Place fat side up in roasting pan. Do not add water. Roast uncovered in slow oven—325 degrees.

One hour before roast is done, spread with mixture of applesauce, sugar and spices. Return to oven until done. Garnish with pineapple slices, topped with spiced crab-apples. Serves 8.

ITALIAN MEAT LOAF

By Mrs. Herbert Robs

3 pounds ground beef
 $\frac{1}{2}$ cup cooked spinach
1 onion, sliced
1 beaten egg
 $\frac{1}{2}$ cup dry bread crumbs
1 tablespoon chopped parsley
1 tablespoon salt

Mix all ingredients together and shape into loaf. Place in greased pan and pour sauce over it. Bake 40 to 60 minutes in a 350-degree oven, depending how well done you like your meat loaf. Makes 6 servings.

Sauce

2 tablespoons butter or margarine
2 tablespoons flour
1 cup tomato paste
1 cup water or meat stock
1 teaspoon mixed parsley
 $\frac{1}{2}$ cup mushrooms

Mix all ingredients together.



SATURDAY LUNCHEON — Luncheon meat kabobs can be made by each member of the family when he comes in for lunch. Use large metal skewers and thread each with alternate cubes of luncheon meat, tomato wedges, small

whole onions (simmered 10 minutes in water) and dill pickles. Brush vegetables with melted butter or margarine. Place kabobs on broiler rack about 3 inches below heat. Broil 6-8 minutes on each side.



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MAURICE SALAD

By Mrs. Willard E. Beebe

1 head of lettuce
1 cup cooked chicken, cut in strips
1 cup cooked ham, cut in strips
2 medium tomatoes
1 cup Swiss cheese, cut in strips
1/2 cup salad oil
1/2 cup mayonnaise
1 tablespoon sweet pickle juice
1/2 cup vinegar
1 tablespoon Worcestershire sauce
3 hard cooked eggs, diced

Cut lettuce into bite-sized pieces. Mix with chicken, ham, tomato wedges and cheese.

Beat oil and mayonnaise together. Add other ingredients and add to salad ingredients. Serves 4 to 6.

HOLIDAY SALAD

By Mrs. James Absher

1 package lime gelatine
1 package lemon gelatine
1 package strawberry gelatine
1 small can crushed pineapple, drained
1 pint whipping cream
1 package (3 oz.) cream cheese

Use drained pineapple juice to dissolve lime gelatine, adding enough hot water to make 1 1/2 cups. Dissolve each of the other gelatines in 1 1/2 cups water also. Let chill until partially set.

Add the pineapple and 1/2 cup of the lemon gelatine to the lime gelatine. Pour into a deep pan 8x8 or 7x12. Let chill until firm.

Beat cream cheese into remaining lemon gelatine and fold in cream that has been whipped. Pour over green layer. After this is firm, pour red layer over it and chill until serving time. Makes 9 large servings.

MUSHROOM AND ASPARAGUS SALAD

1 envelope onion salad dressing mix
vinegar, water, and oil
4 cups (1 pound) sliced fresh mushrooms
1 cup chopped celery heart and leaves
2 pimientos, cut in strips
2 tablespoons chopped chives
1 hard-cooked egg, sliced
Diced greens
1 can (1 1/4 ounces) green asparagus tips

Prepare salad dressing mix with vinegar, water, and oil as directed on the envelope. Combine mushrooms, celery, pimientos, chives, and egg. Pour salad dressing over mushroom mixture and let stand to marinate for 2 hours.

Arrange salad greens on a large serving plate. Then alternately arrange groups of asparagus tips and mushroom mixture on greens. Makes 4 to 6 servings.

POTATO SALAD DRESSING

By Mrs. Wesley A. Mier

2 eggs
1/2 cup sugar
1/2 cup vinegar
Juice of 1/2 lemon
2 teaspoons dry mustard
1/2 cup water
1 tablespoon butter or margarine

Beat eggs. Add other ingredients. Cook over low heat, stirring often until thick. Stir in cubed cold potatoes.

ZIPPY DRESSING

1 cup cottage cheese beaten with juice 1 orange
1 teaspoon powdered ginger
Beat till perfectly smooth and add

1 tablespoon finely sliced preserved ginger or
1 tablespoon ginger marmalade
1/2 cup coarsely crumbled potato chips

Good for a dip with potato chips and fresh fruit to end a meal good as a sandwich filling on whole wheat bread or put in little hot finger rolls to be served with cold broiled chicken.

2 cups—311 calories.

Wonderful Nibble Food for Parties

A new version of a well-liked taste-treater.

Almond Corn Nibbles

1 package (8 ounces) shelled almonds
1/2 teaspoon olive oil
1 teaspoon salt
8 cups bite-size shredded corn cereal squares
1/2 pound (1/2 cup) butter or margarine
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 cup grated Romano cheese
Paprika

Do not blanch almonds; place in one layer in shallow baking pan. Dribble nuts with oil, sprinkle with 1/2 teaspoon of the salt; mix well. Bake in slow (325 degrees) oven, stirring once, for 15 to 20 minutes or until a nut broken in two looks pale tan inside; cool in pan.

Melt 1/4 cup of the butter in a 10-inch skillet over low heat; stir in 1/4 teaspoon of the remaining salt, 1/2 teaspoon onion powder; add 3 cups of the cereal. Toast, stirring often, until lightly browned—5 to 10 minutes. Remove from heat.

Sprinkle hot cereal at once with 1/4 cup of the cheese and a little paprika; mix well. Turn out on paper toweling to cool and crisp. To clean skillet, add remaining 1/2 cup butter, 1/2 teaspoon salt, 1/2 teaspoon garlic powder and 1/2 teaspoon onion powder; toast the same way and sprinkle with remaining 1/4 cup cheese and paprika. Mix all of the cereal with the almonds. If not served at once, store in tightly covered container at room temperature. Makes 24 servings.

Baked Oysters

Arrange oysters on the half shell on a bed of coarse salt in baking pan. Squeeze fresh lemon juice over each one; sprinkle with salt and pepper and some dry bread crumbs. Dribble melted butter over all. Bake oysters in very hot oven (450) for 2 minutes or until edges curl.

FROSTED SALAD

By Mrs. Harold West

2 packages lime gelatine
1 cup cold water
1 cup hot water
1 cup cottage cheese
1 can (8 oz.) crushed pineapple
1 cup diced celery
1 small can pimientos, diced
1 cup diced cucumber
1/2 large avocado, diced (optional)
1 tablespoon lime juice

★ ★ ★

Dissolve gelatine in hot water, add cold water and let chill until syrupy. Add other ingredients. Chill in refrigerator until set. Frost with the following topping and chill again.

Topping

1 small can evaporated milk, chilled
2 packages (3 oz.) cream cheese
2 tablespoons mayonnaise
Lime juice

To whip evaporated milk, chill enough lime juice to make good spreading consistency.

GREEN BEAN SALAD

By Mrs. Arnold Cummins

1 can French style green beans, drained
1 onion sliced paper thin
1/2 cup sour cream
1/2 teaspoon salt
1/2 teaspoon pepper
1 teaspoon sugar
1 tablespoon vinegar

Mix drained beans with sliced onions and chill. Mix other ingredients together and chill. Half an hour before serving time toss the two together. Serves 4-6.

BARBECUE SALAD

By Mrs. Charles H. Williams

1 red apple
2 carrots
1 green pepper
1 tomato
1 small cabbage
Onion juice

Shred well and mix together with the following dressing:

2 tablespoons french dressing
1 tablespoon mayonnaise
1 tablespoon sugar

Lemon for Gingerbread

Old-time cooks sometimes flavored their gingerbread cakes and cookies with lemon. Quick-order modern cooks can bake a package of gingerbread mix and frost it with confectioners' sugar moistened with lemon juice and add a little grated lemon rind.



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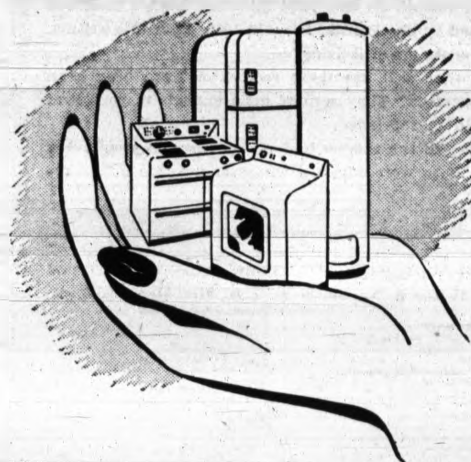
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These Recipes Were Popular 25 Years Ago

The recipes on this page all came from a cookbook published by The Pontiac Press in 1935. As of this writing, all the cooks are still living.

Do they still use these recipes or have been been long forgotten? They seemed good enough to your food editor to be reprinted.

Many of the recipes had no cooking temperature or timing. Both were supplied wherever possible in the re-copying.

FRUIT PARFAIT

By Mrs. Robert R. Anglemier

- 1 cup sugar
- 1 cup cold water
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 egg whites
- 1/2 cup cold water
- 2 cups cream, whipped
- 1 cup crushed pineapple, drained
- 2 diced bananas
- 2 tablespoons lemon juice
- 3 maraschino cherries, diced

Boil sugar and 1/2 cup water 5 minutes. Add salt to egg whites which have been beaten stiff. Slowly pour syrup mixture over whites and add gelatin which has been dissolved in the 1/2 cup cold water.

Cool and add whipped cream and vanilla. Add fruits and lemon juice. Freeze in refrigerator trays 4-5 hours without stirring. This may be tinted to fit into a color scheme.

FRIED CAKES

By Mrs. Mark Donelson

- 3 eggs
 - 1/2 cup sugar
 - 1 tablespoon melted butter
 - 1/2 teaspoon salt
 - 1/2 teaspoon nutmeg
 - 1/2 cup sour milk
 - 1 teaspoon soda
- Flour to make a soft dough (about 3 cups)

Separate eggs. Beat whites until stiff and combine with yolks. Add sugar, shortening, flour, nutmeg and salt. Stir soda into milk and add to other ingredients.

Roll on floured board and roll 1/4-inch thick. Cut with doughnut cutter. Fry in deep fat. Drain on brown paper.

MACARONI LOAF

By Mrs. Harry C. Strittler

- 2 cups cooked macaroni
- 1 cup soft bread crumbs
- 1 cup chopped cheese
- 1/2 cup melted butter
- 3 pickles cut in pieces
- 1/2 teaspoon salt
- 3 eggs, well beaten

Mix in order given and bake in greased loaf pan or casserole one hour at 350 degrees. Set pan in hot water.

This loaf may be turned out on a platter and covered with mushroom sauce. Use less butter for a loaf not so rich. To soften the bread, it may be dipped in cream for a few seconds.

BUTTERSCOTCH COOKIES

By Mrs. Joseph I. Bennett

- 2 cups sifted brown sugar
- 1/2 cup shortening
- 2 well beaten eggs
- 2 1/2 cups sifted flour
- 1/2 teaspoon soda
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon vanilla

Cream shortening. Add sugar and beaten eggs. Mix well. Add sifted dry ingredients. Add vanilla.

Form into rolls and allow to stand overnight in refrigerator. Slice and bake 8 minutes at 375 degrees, or until a golden brown. Chopped nuts, dates or raisins may be added if desired.

CALAWO SALAD

By Mrs. Paul A. Kera

- 1 medium tomato
- 4 thin slices Spanish onion
- 1/2 calawo (cavender)
- French dressing
- Roquefort cheese
- Lettuce leaves

The above amount is for an individual serving and may be multiplied as many times as desired.

Arrange slices of tomato and onion in crisp lettuce cups. Arrange wedges of calawo on top. Mix cheese with french dressing and pour over salad. Serve cold.

PORK CHOPS WITH WILD RICE

By Mrs. Myron L. Buck

- 6 double thick pork chops
- 6 tablespoons uncooked wild rice
- 6 thick slices Bermuda onion
- 3 tomatoes
- 6 green pepper rings
- Salt and pepper

Have chops cut 1 1/2 inches thick. Wash rice in several waters and soak 3 hours in cold water.

Dredge chops with flour, season with salt and pepper and brown on both sides. Place in deep pan or roaster and place on each chop a slice of onion. Cover with a tablespoon of rice that has been well drained.

Over the rice lay a slice of tomato. Put green pepper ring on top of tomato. Add 1/2 cup hot water to pan. Cover closely.

Bake at 350 degrees for 1 1/2 to 2 hours, depending on thickness of chops. Add more water if needed, as rice cooks and absorbs it. Serves 6.

ESCALLOPED CAULIFLOWER

By Mrs. Robert A. Armstrong

- 2 large heads cauliflower
- 2 pounds fresh mushrooms
- 1 small onion cut fine
- 10 tablespoons butter
- 8 tablespoons flour
- 2 1/2 cups milk
- 1/2 cup liquid from mushrooms
- 1 teaspoon salt
- 1/2 teaspoon paprika
- 1/2 cup fine bread crumbs

Cook cauliflower until tender. Cook stems of mushrooms for 30 minutes, or until there is 1/2 cup of liquid. Cook caps for 5 minutes in 4 tablespoons of the butter.

Melt remaining butter in pan, add onion and cook until tender. Add flour and milk and stir until smooth. Add mushroom liquid.

Arrange cauliflower and mushrooms in layers in casserole. Pour sauce over top. Sprinkle bread crumbs over casserole and dot with butter. Place in 350-degree oven until golden brown. Makes 8 generous servings.

POTATO CHOCOLATE CAKE

By Mrs. Richard Ewer

- 2 cups brown sugar
- 1/2 cup butter
- 1/2 cup lard
- 3 eggs well beaten
- 1 cup warm mashed potatoes
- 2 cups sifted cake flour
- 2 teaspoons cinnamon
- Dash of cloves
- 2 squares chocolate, melted
- 1 teaspoon soda
- 1/2 cup sour milk
- 1 teaspoon vanilla

Cream shortenings and sugar until light and fluffy. Add eggs, potatoes, soda dissolved in sour milk, vanilla and cooled chocolate.

Sift flour 3 times, add spices and add to first mixture. Pour into greased 8-inch pan. Bake 45 minutes at 350 degrees, or until cake tests done.

You may add chopped nuts to this recipe if you like.

FRESH PINEAPPLE TOPPING

By Mrs. John Kittle

With a fork, scrape the fruit off a fresh pineapple. To every pound of fruit (2 cups) add 1 1/4 pounds sugar (2 1/2 cups). Put in a large jug and let stand until third day, giving a good stir at night and in the morning. Then put in jars, not making cover tight, just partly sealed.

Let stand 7-8 days. Then make the jars tight. Excellent for topping ice cream.

PEACH TARTS

By Mrs. John Veneman

- 1 quart can of peaches, halved
- 1/2 cup sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon vanilla
- 1/2 teaspoon lemon juice
- Butter

Drain peaches. Put juice in pan with sugar and bring to a boil. Thicken with cornstarch. Add vanilla, lemon juice and small piece of butter. Cool.

Line muffin pans with uncooked pastry. In each put one tablespoon of thickened juice, half a peach and another tablespoon of juice. Bake until pastry is browned.

CHEESE NOODLES

By Mrs. Frank B. Gerls

- 1 package medium noodles
- 6 tablespoons butter
- 1 1/2 cups cheese, chipped rather fine

Seal noodles in salted boiling water until tender. Drain and add butter and chipped cheese. Stir gently with fork until well blended. Season to taste. Turn into buttered baking dish. Top with bread crumbs and bake until browned at 350 degrees.

ROYAL ESCALLOP

By Mrs. William H. Marbach

- 2 cups cooked chopped ham
- 1/2 cup sugar
- 1 can (No. 2) peas
- 1/2 cup bread crumbs
- 1/2 teaspoon brown sugar
- White sauce

Make a medium white sauce (use 2 tablespoons of flour and 2 tablespoons butter for 1 cup milk) and add dry mustard. Add chopped

ham and heat slowly. Stir and add peas. If the sauce is too thick, add some of the liquid from the peas.

Pour mixture in buttered casserole and cover top with bread crumbs mixed with sugar. Bake in moderate oven until crumbs are golden brown, about 20-30 minutes. Serves 4-6.

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Press Reader's Carrot Cake Goes National

This recipe for California Walnut Carrot Cake traveled many miles before it returned to The Pontiac Press.

Mrs. Kenneth March of 417 East Beverly Street, sent it to Janet

Odell to use in the regular recipe nut Company who was in New York at the time of the Food Editors' Conference.

Mrs. Howlett took it back to California and sent it to Barbara Clinton of the Western Growers

Association. This group does recipe testing and advertising for the vegetable and melon growers out west.

Their home economists tested Mrs. March's recipe, liked it and prepared it for national release just before Christmas. The picture has a holiday theme as you can see.

Some readers may have saved the recipe when it first occurred in The Press in October. Here it is again.

CALIFORNIA WALNUT CARROT CAKE

2 cups granulated sugar
1 1/2 cups oil
4 eggs
3 cups sifted all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons cinnamon
1/2 teaspoon salt
2 cups grated raw carrots (4 medium)
1 cup chopped California walnuts

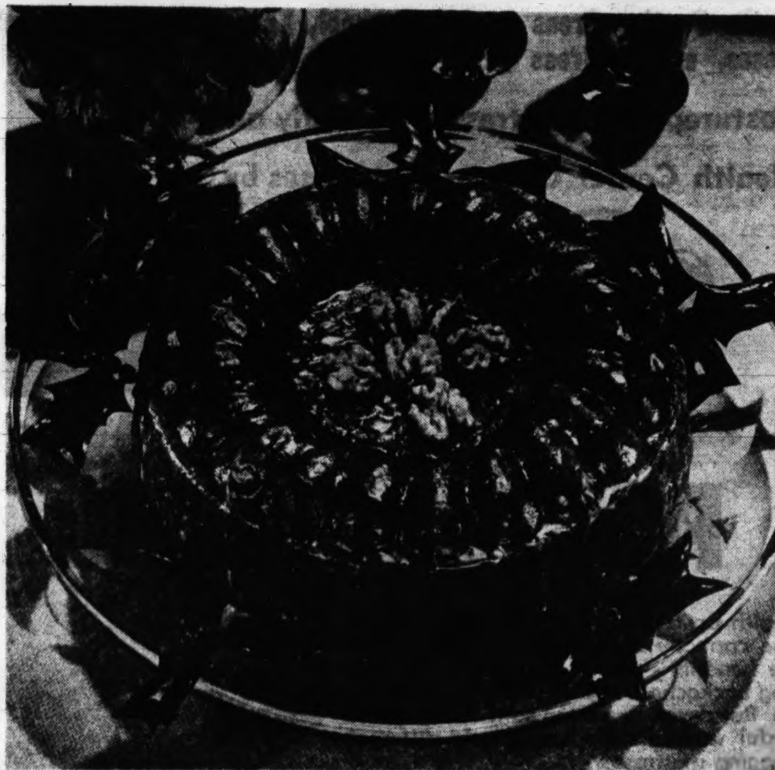
Blend together sugar, oil and eggs. Resift flour with baking powder, soda, cinnamon and salt. Add dry ingredients alternately with carrots and walnuts to egg mixture; mix well. Pour batter into well greased 10-inch tube pan or a special holiday shaped pan.

Bake at 350 degrees for about one hour or until cake is done. Spread with icing when cool.

Caramel Icing

1 cup firmly packed brown sugar
1/2 cup butter or margarine
1/2 cup milk
Powdered sugar

Combine brown sugar and butter, bring to a boil. Add milk and cook over low heat for 1/2 minute. Cool to lukewarm; add enough sifted powdered sugar to give mixture spreading consistency. If less powdered sugar is added, mixture will give glazed effect to cake; if more is added, it will give a thicker icing effect. Decorate with walnut halves.



WALNUT CARROT CAKE — The recipe for this elegant looking cake originally came from a Pontiac cook, Mrs. Kenneth Marsh. Grated raw carrots give the cake an unusual flavor. California grown walnuts are added to the batter and used as a garnish.

BREAD CRUMB CAKE

By Mrs. Edward Chastee

3 eggs, separate
1 cup sugar
3 tablespoons cold water
1/2 cup chopped walnuts
1 cup soft bread crumbs
2 teaspoons baking powder
2 teaspoons melted butter
1 teaspoon vanilla

Beat egg yolks until thick and lemon colored. Add sugar and water and blend. Add nuts, bread crumbs, baking powder and butter. Mix well. Add vanilla and fold in stiffly beaten egg whites.

Pour into two greased layer pans. Bake 20 minutes in a 400-degree oven. To serve, spread sweetened whipped cream between layers and on top of cake.

There is no flour in this cake. It is like an old-fashioned torte.

BANANA-PRUNE CAKE

By Mrs. Donald F. Weddie

1/2 cup shortening
2 1/2 cups sifted cake flour
1 1/2 cups sugar
1 teaspoon baking powder
1 teaspoon soda
1 teaspoon salt
1 cup mashed bananas (2 to 3)
1 cup milk
1/2 cup milk
2 eggs
1 cup chopped cooked prunes
1/2 cup chopped walnuts

Stir shortening just to soften. Stir in dry ingredients. Add bananas and half the milk. Mix until all the flour is dampened. Then beat vigorously 2 minutes. Add eggs and remaining milk. Beat 2 more minutes. Fold in prunes and nuts.

Pour into greased 13 1/2 x 2-inch pan. Bake in moderate oven 40 to 45 minutes at 350 degrees. Frost with a brown sugar frosting.

BUTTERMILK CAKE

By Mrs. B. S. Sneed Jr.

1 cup buttermilk
1 cup sifted cake flour
2 cups granulated sugar (this is right)
1 teaspoon salt
1/2 teaspoon soda
1 cup shortening
2 eggs
1 teaspoon lemon extract
1 teaspoon vanilla or almond extract

Cream shortening, add sugar and beat until light and fluffy. Sift dry ingredients. Add eggs, one at a time, beating well after each. Alternate sifted dry ingredients with buttermilk. Add flavorings.

Bake in a greased 10-inch tube pan at 350 degrees for 1 hour, or until cake springs back from your touch. May be eaten plain or frosted as desired.

LOUISIANA CREAM CARMEL CAKE

By Mrs. Richard Justice

2 1/2 cups sugar
1 cup butter
1 cup sifted flour
2 teaspoons vanilla
2 teaspoons baking powder
2 teaspoons strong coffee
1 egg, separate
1 cup buttermilk
1 teaspoon soda
1 teaspoon cocoa
1 cup chopped pecans

Cream butter and sugar. Sift flour, baking powder, soda and cocoa three times. Add egg yolks to butter and sugar. Add dry ingredients alternately with buttermilk.

Stir in coffee and vanilla. Fold in beaten egg whites and nuts. Bake in 3 greased layer pans or a 9x13 pan at 325 degrees. 25-30 minutes for layers; 45-50 minutes for loaf. Frost with seafoam or caramel icing.

CHUNKY FROSTING

By Mrs. Howard Morgan

1 cup sugar
1/2 cup cocoa
1 teaspoon salt
1/2 cup milk
1/2 pound margarine
3 tablespoons chunky peanut butter

Mix sugar, cocoa and salt. Add milk and margarine. Stir over heat until margarine is melted. Bring to a boil and boil 2 minutes.

Add peanut butter. Stir until it melts and mixture loses its shine. Frost cake. For fudge, beat mixture longer and pour into buttered pan.

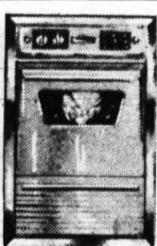
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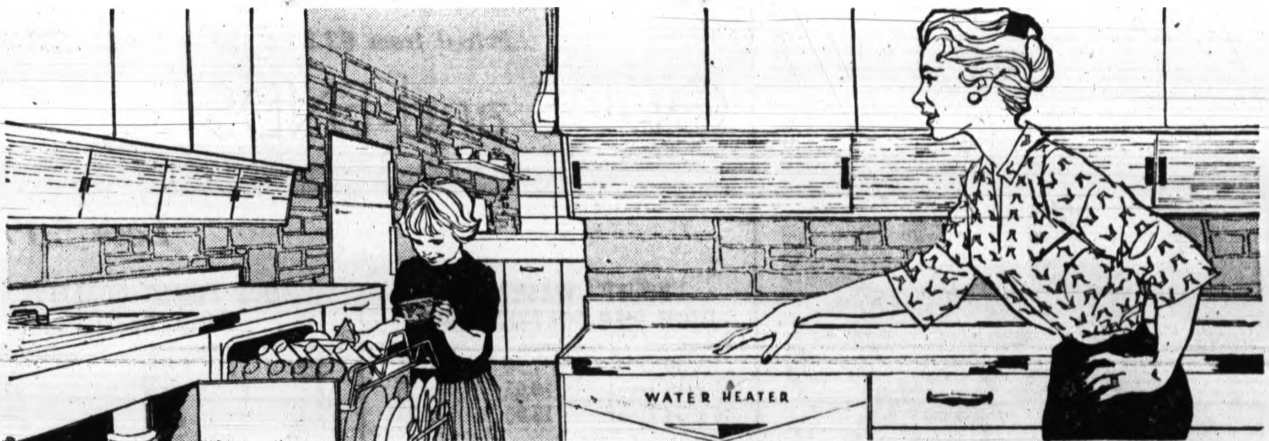
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Cereal Coated Dumplings Accompany Veal Dish

When wintry winds begin to whistle around your kitchen windows, you can count on sharpened appetites at dinnertime. Anticipate this reaction by making a shopping list that includes ingredients of a hearty stew. A good start is Veal and Onion Casserole with Crumb Dumplings. It combines veal round steak and tiny onions bubbling in a creamy chicken soup sauce. Top it off with savory baked dumplings seasoned with celery and poppy seeds and coated with crisp, golden packaged corn flake crumbs.

Veal and Onion Casserole With Crumb Dumplings

1/2 cup flour
1 teaspoon paprika
1 1/2 pounds veal round steak, cut in 1/2 inch pieces
1/2 teaspoon salt
1/2 teaspoon pepper
1 cup water
1 1/2 cups (10 1/2-oz. can) condensed cream of chicken soup
1 1/2 cups water
1 1/2 cups cooked, small onions, drained

★ ★ ★

Combine flour and paprika. Coat veal pieces with flour mixture. In heavy fry pan, brown meat on both sides in small amount of

heated shortening. Add salt, pepper and water. Cover and simmer 30 minutes or until meat is tender. Transfer meat to a 2-quart baking dish.

★ ★ ★

Add chicken soup and water to drippings; stir until smooth. Cook over medium heat, stirring constantly, until mixture boils. Pour over meat. Add onion; top with Corn Flake Crumbs Dumplings. Bake uncovered in a hot oven (425 degrees F.) about 25 minutes or until golden brown. Serve immediately.

Corn Flake Crumbs Dumplings

1 cup sifted flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon poultry seasoning
1/2 teaspoon celery seeds
1 1/2 teaspoons poppy seeds
1 teaspoon finely chopped onion
2 tablespoons vegetable oil
1/2 cup milk
2 tablespoons butter or margarine, melted
2 cups corn flakes OR
1/2 cup packaged corn flake crumbs

Sift together flour, baking powder, salt and poultry seasoning. Mix in celery seeds, poppy seeds and onions. Add vegetable oil and milk, stirring only until combined. If using corn flakes, crush into fine crumbs. Combine butter and corn flake crumbs. Drop dumplings by tablespoonfuls into buttered crumbs, rolling until well-coated. Place on top of casserole.



CRUMB DUMPLINGS — Corn flake crumbs coat these plump dumplings flavored with celery and poppy seed. Bake them atop a dish of

savory veal and onions. It'll warm the inner man on a cold and snowy evening. Oh yes, the children will like it too.

LASAGNA

By Mrs. Merle South

1 pound ground beef
1 tablespoon olive oil
1 clove garlic, minced
1 tablespoon parsley flakes
1/2 teaspoon basil
2 teaspoons salt
1 can (No. 2) tomatoes
1 can tomato paste
1 package (10 oz.) wide noodles
24 oz. large curd cream style cottage cheese
2 beaten eggs
2 teaspoons salt
1/2 teaspoon pepper
2 tablespoons parsley flakes
1/2 cup grated Parmesan cheese
1 pound Mozzarella cheese sliced 1/4 inch

Brown meat in hot oil. Add next 6 ingredients. Simmer uncovered until thick, about one hour, stirring occasionally.

Boil noodles until tender. Drain and rinse with cold water.

Meanwhile, mix cottage cheese with next 5 ingredients. Place half the noodles in a 13x9x2 pan. Add half the cottage cheese mixture and half the Mozzarella and half the meat mixture. Repeat these layers. Bake 30 minutes at 375 degrees. Serves 12.

HUNTER'S PIE

By Mrs. Willard Taylor

1 1/2 pounds beef or other stewing meat
can use venison
1 medium onion
1 cup cubed carrots
1 cup cut celery
1 small can peas
1 potato per person, cubed
baking powder biscuits

Brown meat in a little fat. Add onion. Add a small amount of liquid to the pan, cover and let simmer over low heat until meat is tender. Add celery and carrots and continue cooking until they are tender.

Add peas and pour mixture in casserole. Place biscuits on top. Bake 40 minutes at 375 degrees. Serves six.



WITH A NEW TANG — You've seen cartons of sour cream with chives in your grocery store. Try using it in old-fashioned potato soup. Consider saving this recipe also for summer when cold soup is welcome. This one's good at any temperature.

Add Sour Cream to Potato Soup

There is nothing better to come home to than a bowl of steaming hot soup. And if you are looking for something really different to serve on wintry days, make it sour cream potato soup. This is an old-fashioned favorite with a brand new tang.

★ ★ ★

There is nothing quite like this new potato soup, with its delectable sour cream and chives flavor. Wonderful served hot or cold.

★ ★ ★

It is easier to make than ordinary potato soups, too. And it is a perfect main dish that needs only buttered croutons or crackers and a crisp salad to make a meal.

SOUR CREAM POTATO SOUP

2 cups diced potatoes
1/2 cup chopped celery
1 small onion, sliced
1 1/2 cups water
1 chicken bouillon cube
2 cups sour cream with chives
Salt and pepper
Minced parsley (if desired)

Combine potatoes, celery, water and onion and cook together for 20 minutes. Add bouillon cube and sour cream with chives. Simmer for approximately 5 minutes longer, but do not boil. Season with salt and pepper. Garnish with parsley. Makes 6 servings.

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Winter Weight Lifting Done Painless Way

The chill wind buffets you, the days draw to an early close. Winter is here, and you think of the fragrant, steaming hot, and hearty meal waiting for you at home. But perhaps you're afraid of the calorie-load carried by the stick-to-the-ribs fare you crave. You needn't be.

It's your approach to the good, hot meal at the end of the day which may well hold the key to any extra weight you are carrying, dieticians in a test kitchen point out. There's a pleasant way to control weight in winter without woe, they say. It's to reduce unnecessary calories by replacing fats and oils with flavor.

Do you lavish butter on a baked potato? Are you eating your meat fried, or covered with a rich sauce? Do you use lots of conventional oily dressing on your salads and vegetables? If you answer 2 out of 3 of these questions with a "yes," you can begin to lose weight by changing them to "no."

Meat and potatoes are generally the basics of a winter dinner and can add up to just the right amount of calories with a few simple changes, without losing one bit of zest and flavor.

Two recipes which reduce fats and oils are suggested. If you are a weight watcher, but not a dieter, taking away hidden calories that are not needed allows you dessert if you want it.

GINGERBREAD

By Mrs. George A. Wamerberger

- 1 cup sugar
- 1 cup butter and lard mixed
- 1 egg
- 1/2 cup molasses
- 1 1/2 cups flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1 teaspoon clove
- 1 cup hot water

Cream shortening and sugar. Add well beaten egg and molasses. Add sifted dry ingredients. Add hot water last and beat until mixture is smooth.

Pour into greased 10-inch pan. Bake 35 minutes at 350 degrees. Serve warm or cold.

CRUNCHY CHICKEN

By Mrs. Ernest Brown

Cut frying chicken into serving pieces. Dip in melted butter or margarine. Roll in crushed potato chip crumbs. Bake one hour in 350-degree oven, or until tender. Use no added salt in this recipe.

CHICKEN LOAF

By Mrs. H. Guy Bevington

- 2 1/2 cups boned chicken
- 3 cups cooked rice
- 1/2 cup chopped pimento
- 1/2 cup chopped green pepper
- 1/2 cup melted margarine
- 1 cup chicken broth
- 1 can condensed cream of mushroom soup
- 1/2 cup milk to make 1 1/2 cups
- Salt to taste
- Shredded almonds

Combine chicken, rice, pimento and green pepper. Make a sauce of the margarine, broth, soup and milk. Add salt and thicken slightly with a flour-and-water mixture. Cook slowly until well blended.

Add first ingredients. Pour into 9x12 loaf pan. Bake at 350 degrees for 30 minutes. Sprinkle almonds on top last 7 minutes. Will serve 10 people.

MOCK WHIPPED CREAM

By Mrs. Hazel Taylor

- 3 eggs-white
- 1 medium tart apple, peeled
- 1/2 teaspoon cream of tartar

Beat egg whites until foamy. Amounts of sugar in this recipe vary. Mrs. Taylor uses only one tablespoon, but another cook says she uses one cupful. You might start with the tablespoon and add as much as you desire.

Sprinkle sugar on egg white and keep beating. Grate apple into mixture and beat again. Add cream of tartar last. Beat until consistency of whipped cream.

This amount will cover a whole cake and keeps well. It is very good with bananas.

Italian-style Steak

- 1 pound round steak, 1 inch thick
- 1/2 cup lemon juice
- 2 tablespoons onion juice
- 2 tablespoons of low-calorie Italian style dressing

Mix lemon juice, onion juice and dressing. Pour over steak and marinate over-night in refrigerator. When ready to cook wipe steak

dry and broil five minutes on each side for medium rare. Season the steak and serve. (For 3).

Potato Surprise

Choose medium size baking potatoes. Scrub skins, prick ends and bake until soft (about an hour). Cut in half, scoop out baked potato, reserve shells. Put potatoes in

bowl, add 3 tablespoons low-calorie French-style dressing, 1 teaspoon horseradish, 1/4 teaspoon salt, 1/4 teaspoon pepper, for each potato. Mix thoroughly together and put back in potato shells. Top with grated parmesan cheese and put under broiler frame for a few minutes before serving.

Bean Sprouts Are Useful

Bean sprouts are a fresh, crisp vegetable grown from mung beans. Though best known as an essential ingredient in chop suey and other Chinese style dishes, the white, nutlike vegetable also makes an exotic addition to purely American dishes. Toss low-calorie bean sprouts with your vegetable salads and mix with any hot buttered vegetable for a treat.

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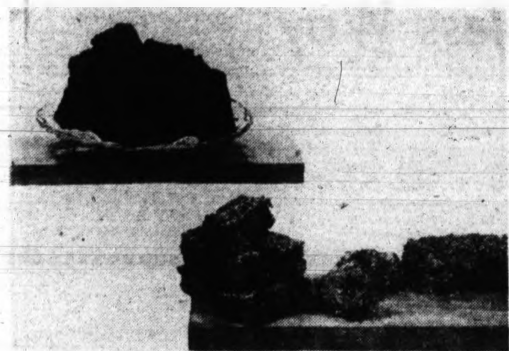
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WHEAT SWEETS — Here's a made-in-a-jiffy creamy fudge, rich and crunchy — the very small ones can easily make it for themselves, with just a little help from the lady of the house. For a generous home-made gift — or for filling the snack bowl — try the chewy Fruit Squares or Peanut Butter Slices.

Wheat Germ Candies Are Packed With Vitamins

Let's take a poll! Do you make candy often? Sometimes? Just on special occasions? No matter what your answer, you will want to know about and try these new nutritious and delicious wheat-rich sweets. These candies not only look good and taste good—but they are actually good for you.

★ ★ ★

The nutrient most needed by the body for growth and good health is protein. By using good-tasting wheat germ in food preparation, you are adding a generous store of protein, plus innumerable vitamins and minerals, found in the natural heart of the wheat.

Using wheat germ in many different ways is an easy and economical way to assure more needed proteins and essential B-vitamins in every meal—insure your family health and well being. In addition to its many health-giving properties, wheat germ has a powerful extra in that it tastes mighty good, too!

Everyone snacks at one time or another—kids snack endlessly. You can provide snacks high in valuable proteins, vitamins and minerals the painless way with these easy-to-make sweets.

Jiffy Crunch Fudge

1 large package (8oz.) cream cheese
3 cups sifted confectioners' sugar
1 cup wheat germ, regular or sugar enriched type
6 1-oz. squares unsweetened chocolate melted
Dash salt

Mix cream cheese until smooth and soft. Blend in sugar about 1 cup at a time, creaming smooth after each addition. Blend in wheat germ, melted chocolate and salt. Press fudge mixture into a greased square pan (8x8x2). If desired, sprinkle top with additional wheat germ. Chill until firm, then cut in squares.

Fruit Squares

1 cup seeded raisins
1/2 cup dried apricots or peaches
1/2 cup figs
1 cup chopped dates
1/2 cup candied cherries
1 cup wheat germ (regular or sugar enriched type)
1/2 cup grated coconut
Orange juice (or other preferred fruit juice)

Put raisins, apricots or peaches, figs and dates through the food chopper. Cut the cherries into good sized pieces. Mix in wheat germ

INVINITY

By Mrs. Samuel Droy

2 cups sugar
1/2 cup light corn syrup
1/2 cup boiling water
2 egg whites, beaten stiff
Chopped nuts, if desired

Boil sugar, corn syrup and water until it spins a thread. Pour half of this mixture over stiffly beaten egg whites, beating constantly.

★ ★ ★

Boil the other half of the syrup until it hardens when tested in cold water. Pour over first mixture and continue beating. Add chopped nuts when mixture is stiff enough to drop from spoon and hold its shape. Or pour into buttered dish to cool. Then cut into squares.

and coconut. Thoroughly mix and work the ingredients with hand, or with a pastry blending fork; at the same time adding just enough fruit juice to hold ingredients together. About 1/4 cup juice is usually sufficient.

When mixture is thoroughly blended, press into a foil lined pan (8x8x2) and chill overnight. Cut in squares; roll in confectioners' or colored sugar, if desired. Makes 24 squares.

This kind of mixture could be thinned just a little more with juice to make a very good stuffing for prunes; good as a filling pressed between two crackers.

Peanut Butter Slices

1 cup peanut butter
1 cup sifted confectioners' sugar
3-4 tablespoons evaporated milk or light cream
1 cup regular wheat germ
3 tablespoons melted butter
2 tablespoons molasses
Dash salt
1/2 cup coconut, chopped

Cream peanut butter and sugar until smooth; beat in milk to make an easily handled mixture. Shape into a roll about 1-inch in diameter. Combine 1/2 cup of the wheat germ with remaining ingredients and mix well.

★ ★ ★

Pat this mixture around the peanut butter roll. Roll in remaining 1/2 cup wheat germ until well coated; wrap in wax paper or foil and chill. Slice to serve. Makes about 24 pieces.

ICE CREAM CANDY

By Mrs. David St. Dennis

2 cups sugar
1 cup water
1 teaspoon cream of tartar
1 rounded teaspoon butter

Mix water and sugar. Cook until sugar is dissolved. Add cream of tartar. Boil 10 minutes without stirring. Add butter. Cook to the hard ball stage (265-270 degrees).

★ ★ ★

Pour into a buttered dish. Cool to lukewarm. When cool enough to handle, pull like taffy until white. Break into pieces.

HARD CANDY

By Mrs. Clifford Alderson

4 cups granulated sugar
1 cup white corn syrup
1 cup water
Flavoring
Confectioners' sugar

Mix sugar, corn syrup and water in a heavy pan. Boil to 230 degrees. Immediately remove from heat. Add 1/2 teaspoon (or 1/4 dram) flavoring oil and 1 cupful of food coloring.

Dribble into big pans just barely covered with confectioners' sugar. Work fast. Cut into small pieces.

Eight batch will make 18 pounds. Seal in airtight jars or cans.

Flavors	Colors
Whitecream	Blue
Spearmint	Clear
Orange	Orange
Lemon	Yellow
Apple	Red
Clove	Pink
Cherry	Purple
Sassafras	Brown

SPICED WALNUTS

By Mrs. Ray Mattoon

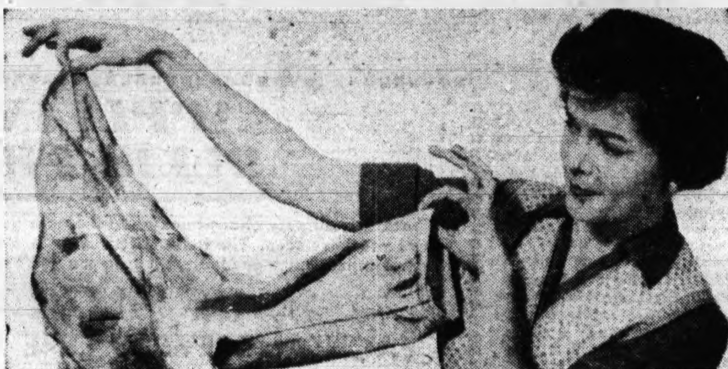
1 cup sugar
8 tablespoons milk
1/2 teaspoon cinnamon

1/2 teaspoon vanilla
2 cups walnut halves

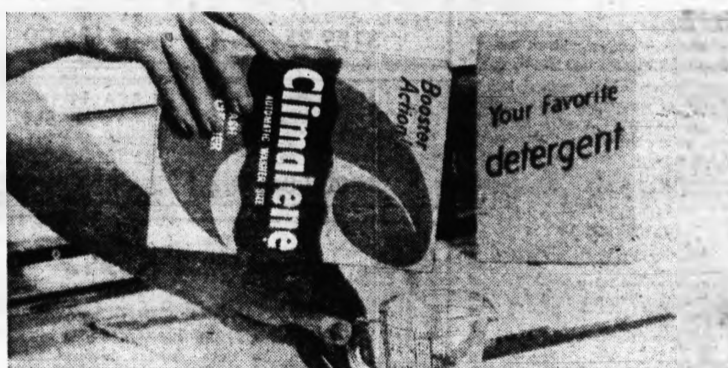
Put sugar, milk and cinnamon in a saucepan. Cook slowly to soft ball stage. Remove from heat.

Add vanilla and walnuts. Stir until coating turns creamy. Drop on waxed paper to cool, separating each nutmeat if desired.

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Mix Chunky Peanut Butter With Ice Cream for Pie

Peanut Butter Ice Cream Pie is a dessert that would adapt very easily to the scene of plans for an afternoon bridge gathering. Or if you're serving a dinner that is going to take last minute preparations, fall back on this pie that can be completely out of your way in the morning.

If there are going to be youngsters at your table when this ice cream pie is served, just count on serving seconds.

The filling for this pie is quite easily combined.

Mix together 1 quart of vanilla ice cream with $\frac{1}{2}$ cup of chunky-style peanut butter. For your convenience, allow the ice cream to soften slightly before mixing. Mix the peanut butter until it is soft and creamy, then blend with the softened ice cream.

Spoon the mixture into a baked 9-inch pastry shell and top with a few salted peanuts (about one-third cup) for garnish. Then place the pie in the freezer for several hours or until firm.

When ready to serve, cut the frosty wedges . . . lift them to

VINEGAR PIE

By Mrs. Frank Kiteley

1 cup sugar
2 tablespoons cornstarch
Dash of salt
2 teaspoons lemon extract
1 teaspoon vinegar
1 cup boiling water
2 eggs
Sugar for meringue
Vanilla

Mix together dry ingredients and add flavoring and vinegar. Gradually add boiling water and cook until thick and clear. Cool.

Add egg yolks and pour into 8-inch baked pie shell. Beat egg whites for meringue, add 4 tablespoons sugar and vanilla. Spread over filling and brown in oven. Chill before serving.

Mrs. Kiteley says not to be afraid of the vinegar — the pie will not taste pickled.

VANILLA WHIPPED CREAM PIE

1 package (4½ oz.) family size vanilla pudding and pie filling mix
2½ cups milk
½ cup heavy cream
Chocolate Cooky Crumb Crust

Combine pie filling mix and milk in medium saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cool about 5 minutes, stirring occasionally.

Whip the cream. Then fold into cooled pie filling and pour into Chocolate Cooky Crumb Crust. Chill until firm. Garnish with whipped cream and cookie sections.

CHOCOLATE COOKY CRUMB CRUST. Combine $\frac{1}{4}$ cups fine chocolate cookie crumbs and 2 tablespoons sugar. Add $\frac{1}{4}$ cup melted butter and mix well. Press firmly with back of spoon on bottom and sides of 9-inch pie pan. Bake in moderate oven (375 degrees F.) 5 to 8 minutes and cook before filling.

PECAN PUMPKIN PIE

By Mrs. W. H. Purdy

2 eggs slightly beaten
¾ cup sugar
¾ cup firmly packed brown sugar
1 tablespoon flour
½ teaspoon salt
¼ teaspoon nutmeg
¼ teaspoon allspice
1 teaspoon cinnamon
1½ cups pumpkin
1½ cups milk heated

Beat eggs slightly and blend in all ingredients except milk. Heat milk and add gradually. Turn into pastry-lined pan. Bake in 450 degree oven for 10 minutes.

TOPPING

1 tablespoon brown sugar
2 tablespoons melted butter
¾ cup cream

Combine and spread evenly over pumpkin filling.

chilled plates and presto . . . dessert is served.

Crust

Mix 1 cup of sifted enriched flour with $\frac{1}{4}$ teaspoon salt. Cut 4 to 6 tablespoons of lard into the flour until the crumbs are about the size of small peas. Add 2 to 4 tablespoons cold water, a little at a time, until the dough just holds in a ball. Roll to about $\frac{1}{8}$ -inch thickness.

Line a 9-inch pie shell. Prick the bottom of the shell to allow for the escape of steam. Then bake in a hot oven (450 degrees F.) for 8 to 10 minutes.

CARAMEL PECAN PIE

By Mrs. DeVere Games

1 tablespoon unflavored gelatine
¼ cup cold water
28 vanilla caramels (½ pound)
¾ cup milk
Dash of salt
1 cup heavy cream, whipped
¼ cup chopped pecans
1 teaspoon vanilla
Graham cracker crust

Soften gelatine in cold water. Melt caramels in milk in double boiler. Add softened gelatine and salt. Stir to dissolve. Chill until slightly set.

Fold in whipped cream, pecans, vanilla. Pour into graham cracker crust; trim with pecan halves. Chill 2 to 3 hours or until firm. Serves 8 to 8.

*Graham cracker crust: Combine $\frac{1}{2}$ cups graham cracker crumbs with $\frac{1}{3}$ cup melted butter or margarine and $\frac{1}{4}$ cup sugar. Press into buttered 9-inch pie tin. Chill until firm, about 45 minutes.

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.

COTTAGE CHEESE PIE

By Mrs. Walter Perry

2 cups milk
1 cup sugar
2 egg yolks
4 tablespoons cornstarch
1 teaspoon vanilla
1½ cups dry cottage cheese
1 baked pie shell

Mix together milk, sugar, slightly beaten egg yolks and cornstarch. Cook in double boiler until thick, stirring occasionally. Remove from heat. Add vanilla and cottage cheese.

Pour into baked pie shell. Make a meringue of the egg whites and 4 tablespoons sugar. Bake in hot oven until brown.

CONTINENTAL PIE SHELL

By Mrs. John Wright

¼ pound butter
1 cup whole wheat flour
1 tablespoon natural brown sugar or dextrose
1½ teaspoons salt

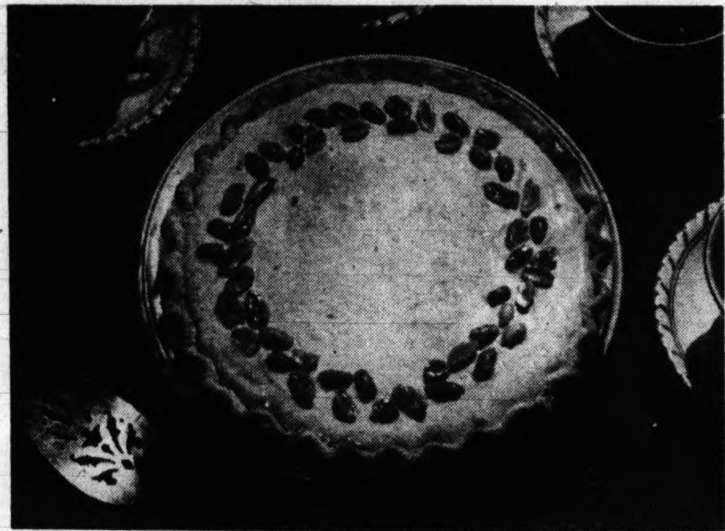
Mix together with a fork until well blended. Put into a pie tin. DO NOT ROLL OUT. Press dough against sides and bottom of the tin. Bake 15 minutes at 350 degrees or until golden-brown. Cool and fill. Makes one pie shell or 6 tarts.

FUDGE PIE

By Mrs. Roland Redner

2 squares cooking chocolate
¼ cup butter
2 eggs
1 cup sugar
¼ cup flour
Dash of salt
1 teaspoon vanilla

Melt chocolate and butter together. Beat eggs and add sugar, beating to mix. Add flour, salt and vanilla. Combine the two mixtures and pour into buttered pie pan. Bake 30 minutes at 350 degrees. Serve with ice cream or whipped cream. Serves 6-8.



PEANUT BUTTER ICE CREAM PIE — It's a party perfect pastry project bound to bring verbal bouquets of compliments. The wonderful thing

about this glorious dessert is that it's one that you make ahead . . . place in the freezer and forget about it until 10 minutes before serving time.

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Jelly Making Is a Year-Round Chore

PEACH, ORANGE MARMALADE

By Mrs. Melvin Yedlin

24 large peaches
6 oranges
Juice of 1 lemon
1 cup water
Sugar

Peel peaches and chop. Peel oranges, remove membranes and chop. Add lemon juice. Take the peel from 3 of the oranges and grate coarsely. Add the cup of water and simmer until tender. Add to first fruit mixture and measure.

Use $\frac{3}{4}$ cup of sugar for every one cup of fruit. Mix in large pan and cook slowly until clear and thick. Test as for jelly. Skim.

Remove from heat and pour into large casserole of a heavy bowl. Let stand overnight, stirring occasionally. After 24 hours pour into jelly glasses and cover with paraffin.

The standing overnight will prevent floating fruit. It will take about a month for the marmalade to set. Makes 12-15 glasses.

MARASCHINO HONEY JELLY

3 cups honey
1 cup maraschino cherry juice
 $\frac{1}{2}$ bottle liquid fruit pectin

Measure honey and maraschino cherry juice into a large saucepan and mix well. Place over high heat and bring to a boil stirring constantly. At once stir in liquid fruit pectin. Then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into glasses. Cover jelly at once with $\frac{1}{4}$ inch hot paraffin. Makes 6 medium glasses.

PINEAPPLE JAM

2 $\frac{1}{2}$ cups (No. 2 cans) crushed pineapple
3 tablespoons lemon juice
3 $\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ bottle liquid fruit pectin

Combine crushed pineapple and lemon juice in a large saucepan. Add sugar and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in liquid fruit pectin.

Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover with $\frac{1}{4}$ inch hot paraffin. Makes 6 medium glasses.

STRAWBERRY JAM

4 cups (three 12-oz. boxes) frozen sliced strawberries, thawed
3 tablespoons lemon juice
3 cups sugar
 $\frac{1}{2}$ bottle liquid pectin

Place thawed fruit in a very large saucepan. Add sugar and mix well.

Place over gas burner set at 300 degrees and bring to a full rolling boil. Boil hard for 1 minute, stirring constantly.

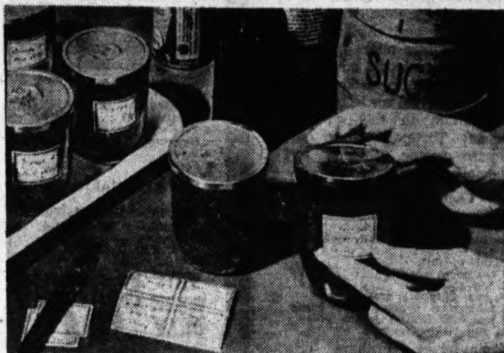
Remove from burner and stir in liquid pectin immediately. Skim off foam. Stir and skim for five minutes. (This speeds up the cooling and prevents the fruit from floating.)

Ladle into sterilized glasses. Cover with $\frac{1}{4}$ inch layer of paraffin. If you do not expect to use it within two months. Otherwise, refrigerate.

GRAPEFRUIT SHERRY JELLY

3 $\frac{1}{2}$ cups (1 $\frac{1}{2}$ lbs.) sugar
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup (8-oz. can) frozen concentrated grapefruit juice, thawed
3 tablespoons lemon juice (1 lemon)
 $\frac{1}{2}$ cup dry sherry
 $\frac{1}{2}$ bottle liquid fruit pectin

Measure sugar and water into a large saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat. Stir in fruit juices and wine. Add liquid fruit pectin and mix well. Pour quickly into glasses. Cover jelly at once with $\frac{1}{4}$ inch hot paraffin. Makes about 6 medium glasses.



WINTER JELLY — There's no need to wait for the fresh fruits of summer to make up a batch of jelly or jam. The wonderful assortment of frozen fruits and juices is as close as your nearest grocery. Once you have made jam or jelly with these, you'll regret only that you didn't start sooner. Experiment with interesting combinations of flavors and try some jellies with wine.

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Touch of Hawaii in Coconut Desserts

Tasty and easy to use, sweetened coconut is a natural for desserts. Use straight from the package or toasted, coconut can add contrast, texture and that melt-in-your-mouth flavor to provide a real dessert treat.

In addition to making full use of the flavor of nuts and coconut, the two desserts presented here have an added advantage that should prove a boon to the busy homemaker. Both of them can be made up to a day ahead of time, then refrigerated until time to serve.

Saluting Hawaii, a famous test kitchen turned to pineapple to combine with nuts, coconut and cookie crumbs for an easy to make dessert that appeals equally well to children and grownups.

Fiftieth State Coconut Roll

16½ oz. pkg. shortbread cookies
1½ cups flaked coconut
8½ oz. can crushed pineapple
½ cup coarsely chopped nuts

Take out ½ cup coconut, and toast it in a 325 degree oven for about 20 minutes, or until golden brown. Stir occasionally. Crush

cookies. Add remaining coconut, pineapple, and nuts and mix together. Form into a "log" and roll in toasted coconut. Wrap in aluminum foil and chill for 1 or 2 hours. Cut into slices to serve.

Grated lemon peel now available in ready-to-use form adds the final taste touch to an already tasty combination in this crunchy Coconut Torte. Another easy-to-prepare recipe, this dessert is especially attractive.

Coconut Torte Dessert

1 cup graham cracker crumbs
½ cup flaked coconut
¼ cup chopped salted cashews
4 egg whites
Pinch of salt
1 teaspoon vanilla
1 cup sugar
½ cup whipping cream
1 tablespoon confectioners' sugar
1 teaspoon grated lemon peel
½ cup flaked coconut

Combine graham cracker crumbs, ½ cup coconut, and nuts. Add salt to egg whites and beat until soft peaks form. Gradually beat in sugar. Continue beating until stiff peaks form. Add vanilla. Fold in graham cracker mixture. Pour into a greased 9-inch baking pan.

Bake at 325 degrees for 45 to 50 minutes, or until top appears dry. Cool. Whip cream. Add confectioners' sugar, lemon peel and ½ cup coconut. Spread over torte. Cut into pie shaped pieces and serve to 6 or 8.

Use Less of New Type Finely Grated Coconut

A most important thing to remember about the substitution of the new fine-grated coconut for flaked coconut in any recipe is that you use less; if a recipe calls for 1½ cups of flaked coconut, use only 1 cup of the new fine-grated coconut.

Remember, too, that coconut is a fruit, and perishable—so, if you do not use all of a package of fine-grated coconut, wrap the remainder tightly in transparent saran wrap or in aluminum foil and store in the refrigerator or freezer.

COCONUT DATE PUDDING

By Mrs. Gordon Longstreth

Beat the whites of 3 eggs until they are dry. Slowly add 1 cup sugar and continue to beat. Fold in 1 cup chopped dates and 1 cup chopped coconut, ½ teaspoon vanilla and 2 drops of lemon juice. Pour into greased baking dish and bake 30 minutes in 350-degree oven.

When ready to serve, whip 1 cup cream. Add small cubes of the cooled pudding and serve in parfait glasses.



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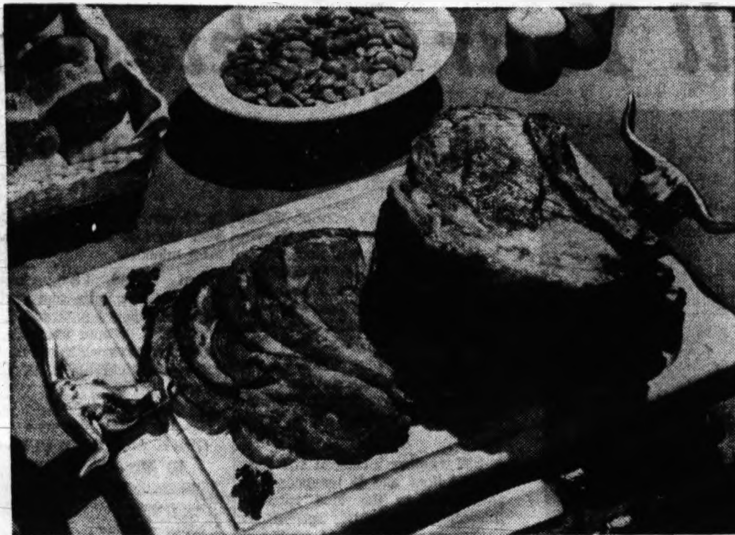
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Standing Rib Is Choicest Roast

Mom realizes that the first step in preparing a beef rib roast takes place at the market. Just ask the meat retailer to remove the chine bone, making sure that the ribs are completely separated from the back bone.

When you're ready to roast the meat, place it in an open roasting pan . . . fat side up. A roast meat thermometer is the most accurate measure of the doneness of the meat.

However, if you do not have one available, roast the meat in a slow oven (300 degrees F.) to the desired degree of doneness. In roasting, which is a dry heat method of meat cookery, do not add water or cover the pan.

Allow 18 to 20 minutes per pound for a rare roast, 22 to 25 for medium and 27 to 30 minutes for a well-done roast. If a roast meat thermometer is being used, insert it into the thickest part of the roast so it is neither resting in fat or on bone.

The thermometer will register the internal temperature of the meat cut. For a standing rib . . . that's 140 degrees F. for rare, 160 degrees F. for medium and 170 degrees F. for well-done.

Allow the roast to set for about 20 minutes before carving for serving. When garnishing the carving platter, remember not to overcrowd. Room must be left for the carver to place the slices of meat. A sharp knife is very important when carving.

CRANBERRY ORANGE CAKE

By Mrs. John C. Edwards

1 1/2 cups sifted flour
1 cup sugar
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon soda
1 cup chopped nuts
1 cup dates, cut
1 cup fresh cranberries, ground or cut into fourths
grated rind of two oranges
2 egg whites
1 cup buttermilk
1/2 cup salad oil
1 cup orange juice
1 cup sugar

Sift dry ingredients. Stir in fruit, nuts and grated rind. Mix eggs, milk and salad oil. Add to flour mixture, blending well. Bake in greased 10-inch tube pan 1 hour at 350 degrees.

Remove from pan and cool to lukewarm on a cake rack. Place rack over a wide dish or a pan. Mix orange juice and the second cup of sugar and pour over cake. Spoon up what drips into the pan and keep pouring over cake until all liquid is absorbed.

Wrap in foil and refrigerate 24 hours. Serve with whipped cream.

Old Dessert Still Good

In this age of rocket ships and talks of trips to the moon, emphasis is placed also, on speedy meal preparations. Custard Bread Pudding—a short, easy recipe—takes honors in this rocket age as a quick 'n' easy dessert.

★ ★ ★

Rich custard, a subtle hint of cinnamon, and the nut-like flavor of bread combine in a pudding so delicate it will send everyone into orbit.

Custard Bread Pudding

1 egg
1/2 cup sugar
1/2 teaspoon salt
3 cups milk, scalded and cooled slightly
2 teaspoons vanilla extract
1 quart enriched bread cubes
Ground cinnamon

★ ★ ★

Beat eggs slightly. Stir in sugar and salt. Add milk gradually. Add vanilla extract. Measure bread cubes and put into greased 1 1/2-

quart casserole. Pour egg-milk mixture over cubes. Sprinkle cinnamon over top. Bake in slow oven (325 degrees F.) 50 to 55 minutes. Makes 6 servings.

Cubes of Stale Cake Get Fancy Fixins'

Light, fluffy and festive, "Peach Mallow Pudding" is a dramatic way to end a meal. A richly-flavored dessert, it's a beautiful medley of golden canned cling peaches, marshmallows and cake folded into whipped cream. Put it together in a twinkling early in the day and serve with pride. Meaty canned cling peach halves also do great things to quick-to-fix salads.

Peach Mallow Pudding

4 to 6 canned cling peach halves
6 marshmallows
2 tablespoons toasted blanched almonds
1/2 cup whipping cream
1 tablespoon sugar
1 cup cubed stale cake

Drain peaches thoroughly and dice to make 1 cup. Cut marshmallows fine. Chop or sliver almonds. Whip cream until stiff and beat in sugar. Fold in peaches, marshmallows, almonds and cake. Chill several hours before serving. Makes 4 to 5 servings.

FROG'S LEGS

1/2 cup flour
1/2 teaspoon salt
2 egg whites
1/2 cup milk
1 egg
1 tablespoon oil
3 tablespoons beer

Dust frogs legs with flour. Dip in batter of ingredients, as above. Drop legs in hot fat. Fry to crisp golden brown for 4 minutes, at 375 degrees.

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TOFFEE SQUARES — Lard used in these cookies helps keep them fresh longer. Toffee squares have a plain cookie layer topped with melted chocolate chips, nuts and coconut. They make a good accompaniment to ice cream but are delicious served as is for a simple dessert.

DROP SUGAR COOKIES

By Mrs. Gordon Matthews

3/4 cup granulated sugar
1/2 cup shortening
1 egg
3/4 cups sifted flour
1 teaspoon baking powder
1 teaspoon salt
1/2 cup milk
1/2 cup vanilla
1/2 teaspoon lemon flavoring

Sift dry ingredients except soda. Cream sugar and shortening until fluffy. Add egg and beat until well blended. Add sifted dry ingredients alternately with milk in which you have dissolved the soda and added the flavorings.

Drop by teaspoonfuls on cookie sheet. Press down with a glass covered with a damp cloth. Bake at 325 degrees until brown. Makes about 3 dozen.

BUTTERSCOTCH OATMEAL COOKIES

By Emile Lou Beaupre

1 1/2 cups sifted flour
1/2 cup brown sugar
1 cup shortening
1/2 cup white sugar
2 eggs
1 tablespoon hot water
Nut meats
1 package butterscotch chips
1 teaspoon vanilla
2 cups quick raw oatmeal

Cream shortening and sugars. Add beaten eggs, then hot water. Add flour mixed with soda. Add chopped nuts, oatmeal and vanilla. Add butterscotch chips last.

Drop by teaspoonfuls on cookie sheet and bake 10-12 minutes at 375 degrees.

APPLESAUCE BROWNIES

By Mrs. Jay Lebas

1/2 cup shortening melted, OR 1/2 cup salad oil
2 squares chocolate
1 cup sugar
2 eggs
1/2 cup applesauce
1 teaspoon vanilla
1 cup sifted flour
1/2 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon salt
1/2 cup chopped walnuts

Melt shortening and chocolate together or add melted chocolate to salad oil. Blend in sugar, eggs, applesauce and vanilla.

Sift dry ingredients together and stir into first mixture. Pour into greased square pan. Bake 35 minutes at 350 degrees.

Frosting

2 tablespoons water
1 tablespoon butter or margarine
1 square chocolate
1 cup sifted confectioners sugar
1 teaspoon vanilla

Heat water, butter or margarine and chocolate until chocolate is melted. Add sugar and vanilla and beat until of spreading consistency. Spread on cooled brownies.

OATMEAL FRECKLES

By Christine Kline

1/2 cup chopped nuts
1/2 cup sifted flour
1/2 cup sugar
1 teaspoon cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup firmly packed brown sugar
1/2 cup soft shortening
1 egg, unbeaten
3 tablespoons water
1 teaspoon vanilla
1 package chocolate bits
1 1/2 cups uncooked rolled oats

Sift flour, sugar, cinnamon, soda and salt into bowl. Stir in brown sugar. Add and beat together thoroughly (2 minutes with electric mixer on medium speed) the soft shortening, egg, water and vanilla. Mix in chopped nuts, chocolate and oatmeal.

Drop by teaspoonfuls on greased cookie sheets. Bake at 375 degrees for about 12 minutes. Makes about 6 dozen.

FILLED COOKIES

By Mrs. Franklin Heber

Mix together:
1 cup soft shortening (half butter)
1 cup brown sugar
1 egg

Sift together:

1 1/2 cups flour
1/2 cup brown sugar
1/2 cup shortening

Add to creamed mixture. Then add 2 cups rolled oats. Grease and flour 9x13 pan. Press half the above mixture into the pan. Spread on the cooled filling.

Cover with the rest of the oatmeal mixture. Bake in 400-degree oven 25-35 minutes. Cut into bars while slightly warm.

Filling

2 cups dates
1 cup seedless raisins
1/2 cup water

Cook over low heat, stirring constantly until thick. Cool. The raisins in the filling make it less rich than an all-date filling.

SUGAR COOKIES

By Mrs. Charles Coppernith

1 cup granulated sugar
1 cup butter or margarine
1 egg, beaten
2 cups sifted flour
1/2 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon vanilla
1/2 teaspoon lemon extract

Cream sugar and butter or margarine until fluffy. Add beaten egg. Sift flour and baking powder together. Add soda to sour milk. Add alternately to creamed mixture. Add flavoring.

Chill several hours. Roll thin on board or pastry cloth dusted with confectioners sugar. Use sugar on the rolling pin. Cut with Christmas cutters or large round cutter. Sprinkle with sugar. Bake 8-10 minutes at 375 degrees.

If old fashioned thick cookies are desired, roll dough about 1/4 inch thick. Sprinkle with cinnamon and sugar before baking.

CHRISTMAS

REFRIGERATOR COOKIES

By Mrs. Henry C. Smith

1 cup shortening
3 1/2 cups brown sugar
4 large eggs, beaten
6 cups sifted flour
4 tablespoons cream of tartar (that's correct)
1 tablespoon soda
1 teaspoon salt
1 cup pecans
1/2 cup candied fruit
1 tablespoon vanilla

Grind fruit and nuts together. Cream shortening and sugar, add beaten eggs. Sift dry ingredients and add to creamed mixture. Add fruit, nuts and vanilla.

Chill dough. Form into 5 or 6 long rolls and wrap in wax paper. Chill again.

Slice and place on ungreased baking sheet. Bake 12-15 minutes at 375 degrees. These freeze well, either before or after baking. Makes 7-8 dozen.

Honey Butter Toast

With a loaf of raisin bread and a jar of honey on hand you need not wonder what to serve when friends call. Just toast the bread and spread with Honey Butter made by beating equal parts of honey and butter together. Cut toast in two and serve hot with a cup of tea.

They Taste Like Candy

Look at what's comin' up for dessert! What are they? They're called Toffee Squares and are accompanied by scoops of raspberry ripple ice cream. It will be the discriminating hostess that will serve this smart (someone . . . ice cream and crunchy Toffee Squares.

To prepare, first cream 3/4 cup lard and 1 cup brown sugar. Then add 1 unbeaten egg and blend well. Next add 1 teaspoon of vanilla.

Sift together 2 cups of sifted enriched flour and 1/2 teaspoon salt. Add this to the lard mixture, blending thoroughly. Spread the batter in an ungreased 10x15-inch shallow baking pan.

If you wish you can use two 8-inch square cake pans. Bake in a moderately hot oven (350 degrees) for 20 minutes. Remove from the oven and sprinkle 8

to 10 ounces of chocolate chips over the top. Place in the oven for 5 minutes.

Then spread the chocolate evenly with a knife and sprinkle 1/2 cup of chopped nuts and 1/2 cup of shredded coconut over the top. Cut into squares while warm. This recipe will yield about 32 Toffee Squares.

That's all there is to it.

QUICK AND EASY FUDGE

By Mrs. Orville Mills

1 package chocolate pudding (not instant)
1 cup sugar
1/2 cup milk
1 tablespoon butter

Cook pudding, sugar and milk to the soft ball stage or 280 degrees. Add butter. Let cool without stirring. Beat until thick and creamy and pour into a buttered pan. Makes about 1/2 pound of fudge.

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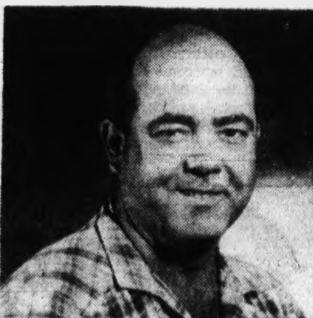
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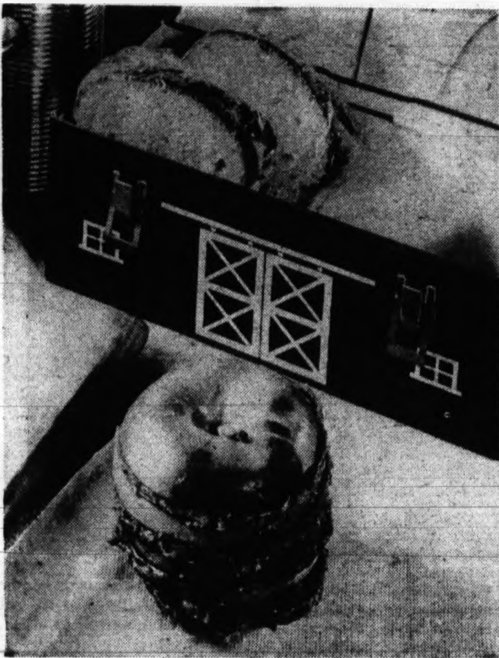
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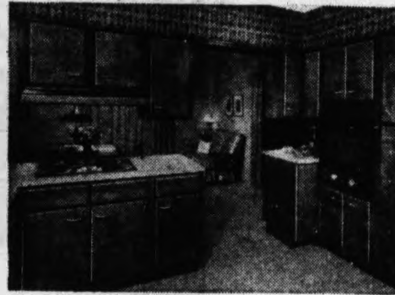
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LUNCH BOX APPLES — Apples and peanut butter are natural affinities. Add raspberry jam and you achieve a flavor combination beloved by the younger set. Try combining equal parts of peanut butter and jam in quantities needed. Core a big, red apple. Cut in eight wedges, or cut an apple crosswise in circles about 1/4-inch thick. Spread with jam mixture and put together again in original shape. Wrap in heavy waxed paper, aluminum foil, or transparent plastic film and place in the lunch box.

Easy Rocky Road Pudding mix; add 1/4 cup chopped walnuts and 1/4 cup miniature marshmallows. Nothing more to it. Serve atop each serving and garnish with a walnut half.

Late risers are in luck when the cooked breakfast cereal has been kept ready to serve in a tightly covered double boiler top over simmering water.



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Sugary Fruit Bakes on Top of Bran Bread

The aroma of apples and spices is an invitation to morning coffee in itself. When it originates in an oven in which Apple Pan Bread is baking, your reputation as a kaffeeklatsch hostess is assured.

★ ★ ★

Served with steaming coffee in gay mugs, Apple Pan Bread can be a bright spot in a gray morning. The bread is a simple quick coffee cake containing flavorful raisin bran flakes. Top it with a mixture of apple slices and cinnamon sugar.

Apple Pan Bread

- 1 cup sifted flour
- 2½ teaspoons baking powder
- 1 teaspoon salt
- ½ cup sugar
- 3 cups raisin bran flakes
- ½ cup milk
- 1 egg
- ½ cup soft shortening
- ½ cup sugar
- 1½ teaspoon cinnamon
- 3 cups thinly sliced, pared apples

Sift together flour, baking powder, salt and sugar. Combine raisin bran and milk. Add egg and shortening; beat well. Add sifted dry ingredients, stirring only until combined. Spread in greased 8x8-inch pan.

Mix together sugar and cinnamon. Dip apple slices in sugar mixture; arrange on top of batter. Sprinkle any remaining sugar mixture over apple slices. Bake in moderately hot oven (400 degrees F.) about 30 minutes. Cut in squares and serve warm. Yield: 9 2½-inch squares.

SHRIMP CHOW MEIN ON CURRIED RICE

- 1½ cups packaged pre-cooked rice
- 1 teaspoon salt
- 1½ teaspoon curry powder
- 1½ cups boiling water
- 1 cup finely chopped parsley
- 1 teaspoon grated onion
- 2 tablespoons butter or margarine
- 2 packages frozen shrimp chow mein

Add packaged pre-cooked rice, salt, and curry powder to boiling water in saucepan. Mix just to moisten all rice. Cover and remove from heat. Let stand 5 minutes.

Then add parsley, onion, and butter, mixing lightly with a fork. Press hot rice mixture into 4 molds. Invert onto serving platter.

Meanwhile, heat chow mein as directed on package. Serve hot with rice molds. Makes 4 servings.

Quick Nut Loaf Tempts Family

Ask yourself this question. How long has it been since you've prepared homemade nut bread?

Many homemakers will undoubtedly have as an excuse that it takes time to prepare nut bread, a specialty bread.

This may be true but once you've tried this effortless way to prepare nut bread, you'll wonder why you have not done it more often. Quick Nut Bread takes just minutes to combine, and once it's in the oven, you can go about your other homemaking obligations since it takes 1 hour baking time.

But perhaps you want to start baking right away so here is the recipe.

First, line the bottom of a 5x9 inch loaf pan with waxed paper. Then sift together 2 cups of sifted enriched flour, 3 teaspoons of baking powder, ¼ teaspoon of salt and ½ cup of sugar. Then mix into the dry ingredients ¾ cup of chopped nuts.

Next, beat 1 egg and add it to 1 cup of milk and 3 tablespoons of melted lard. Combine the dry ingredients and the milk mixture and stir only until the flour is moistened.

One important fact to remember is never to over-mix. Overmixing will not give you as large volume.

Now pour the batter into the loaf pan and bake in a moderate oven (350 degrees F.) for 1 hour. Allow the bread to cool slightly before removing it from the pan. Makes 1 loaf.

SWORDFISH OR HALIBUT CHUNKS

- 1 pound swordfish or halibut steak
- 1 egg
- 1 tablespoon water
- 1 pound fine bread crumbs

Cut swordfish or halibut steaks into bite-size chunks. Dip in flour, then egg beaten with water and finally in bread crumbs. Fry 4 minutes until golden brown in deep fat at 360 degrees. Chunks may be skewered on toothpicks and served as appetizers.

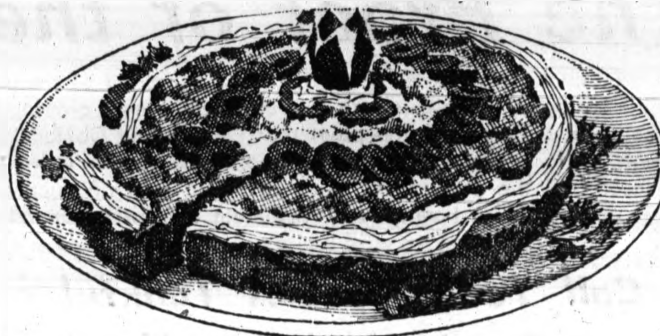
Easy sauce for cooked cauliflower: condensed cream of mushroom soup thickened with a third cup of light cream.



QUICK NUT BREAD — Don't be surprised when you hear the verbal compliments you'll receive for this Quick Nut Bread. Also note that lard has been used as the shortening in this baking adventure. With lard having the greatest

"shortening power" of any shortening on the market, you won't be surprised to find this nut bread having a tender crumb, as well as a light texture.

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Serve this Hors d'Oeuvres Pie for a mid-night snack with KING SIZE COCA-COLA. Just take a center slice out of a round loaf of dark or white bread, decorate with a circling of deviled ham and egg salad. Mix yellow pasteurized processed cheese spread with softened butter and pipe along the edges with a pastry tube. Garnish with cucumber slices, sliced olives, creamed cheese and a radish. Cut into wedges and serve with ice cold KING SIZE COCA-COLA!



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ESPAÑOLA BURGERS — A zippy sauce flavored with chili sauce and catsup is spooned over thick meat patties to make Espanola Burgers.

These are Spanish treats served at luncheons before a bull fight. Your family may like them for Sunday night supper.

Burgers Fixed in Spanish Style

As we find "hot dogs" as the main picnic fare at American baseball games, in Spain, we look to the Espanola Burger as the uncheon repast before the bull fights.

You might like to keep this idea on hand for a Saturday unch or Sunday supper treat. You might call it your Spanish quickie since the preparation time is so short.

To begin with, the burgers are made just like a regular American hamburger. Shape 1½ pounds of ground beef into 6 patties on a broiler rack. Insert the broiler pan and rack allowing 2 inches between the heat and surface of the meat.

Broil the patties on one side until brown, about 7 minutes. Season with salt and pepper. Turn and brown on second side, about 3 minutes. Season with salt and pepper.

Now for the zippy Espanola Sauce. To make this Spanish delight, slice 3 medium-size onions and cook them in 2 tablespoons of butter or margarine, until tender. Add 1/3 cup catsup and 1/3 cup chili sauce.

The addition of herbs makes this sauce distinctive—2 tablespoons of chopped parsley for color as well as flavor and ¼ teaspoon of oregano.

Heat the sauce thoroughly and serve it piping hot.

SANDWICH SPREAD

By Mrs. Paul Beckman

- 16 green tomatoes
- 24 sweet green and red peppers
- 3 large onions
- 2 tablespoons kosher salt

Grind vegetables fine, add salt and let stand 2 hours. Put in a bag and squeeze out all juice.

In a bowl, mix:

- 1 cup flour
- 2 cups sugar
- 1 cup water
- 3 cups vinegar
- 1 teaspoon celery seed
- 1 small jar prepared mustard

Add this mixture to the first mixture and bring to a boil in a large kettle. Boil one minute. Remove from heat and add 1 pint salad dressing. Mix thoroughly. Pack in sterilized jars and seal.

Use as a sandwich spread or as a sauce for fish or meat.

Safety Pin for Spoons

Remove measuring spoons from metal ring and place on a rust proof safety pin. Remove the needed spoon from the pin while cooking and save time in washing and drying the whole ring of spoons.

PIZZA LOAF

By Mrs. Jack Cooper

- 1 loaf French Vienna bread, 10 inches
- ¾ pound ground beef
- ½ cup grated Parmesan cheese
- ½ cup finely chopped onion
- ½ cup finely chopped ripe olives
- 1 teaspoon salt
- ½ teaspoon oregano
- Dash of pepper
- 1 can (6 oz.) tomato paste or ½ cup

Cut loaf lengthwise and spread both halves evenly with the meat and other ingredients mixed together. Broil 12 minutes about 5 inches from heat, or until meat is done. Remove from stove.

Top meat with thin slices of tomato. Cut 5 slices of sharp cheese into triangular shape and overlap on tomatoes.

Broil again until cheese melts. Serves about 8.

TUNA BAKED POTATOES

- 4 baked potatoes
- 2 tablespoons butter or margarine
- 2 tablespoons lemon juice
- 1 can (10 oz.) tuna, drained and flaked
- Grated Parmesan cheese

Cut potatoes in halves lengthwise; scoop out centers; mash potatoes with butter or margarine and enough milk to make potatoes fluffy; season with salt and pep-

per; add lemon juice. Blend tuna with potato mixture; fill shells; sprinkle with cheese. Bake in hot oven (400 degrees F.) 15 minutes.

MEATBALL

STROGANOFF SANDWICH

- 1 pound ground beef
- 2 tablespoons fine dry bread crumbs
- 2 tablespoons minced green pepper
- 2 tablespoons minced onion
- 1 egg, slightly beaten
- ½ teaspoon salt
- ½ teaspoon Worcestershire
- Dash pepper
- 1 small clove garlic, minced
- 1 tablespoon butter or margarine
- 1 can (10 ¾ ounces) beef gravy
- ½ cup sour cream
- Frankfurter buns, slit and toasted

Mix together beef, bread crumbs, green pepper, onion, egg, salt, Worcestershire and pepper. Shape into balls about 1½ inches in diameter. In skillet, brown meatballs and garlic in butter. Add beef gravy. Cover; simmer 10 minutes. Uncover; simmer 10 minutes longer.

Stir small amount hot gravy into sour cream; pour into skillet. Heat a few minutes. Place 3 or 4 meatballs and about ¼ cup gravy in each bun. Makes 4 to 5 servings.

Fill cake pans one-half to two-thirds full to allow for rising of the batter.

TANGY BARBECUE BEAN SANDWICH

- ½ pound ground beef
- 1 small green pepper, chopped
- 1 medium clove garlic, minced
- ½ teaspoon chili powder
- Dash salt
- 1 tablespoon butter or margarine
- 1 can (1 pound) barbecue beans
- 4 hamburger buns, split and toasted

Cook beef, green pepper, garlic, chili powder, and salt in butter

until meat is browned and green pepper is tender. Add barbecue beans; cook over low heat about 5 minutes. Stir now and then. Serve on bun halves. Makes 8 open-face sandwiches.

Try rubbing ginger or nutmeg over chicken before broiling.

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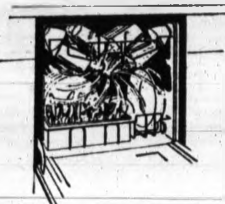
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Seafood Substitutes for Meat as Protein Food

Even though fish may appear frequently on your menus you can easily avoid monotony. The trick is in using interesting sea-

soning ingredients to bring out the very best flavor in whatever fish you choose to prepare.

There is such a variety of fish these days . . . fresh, frozen or canned . . . but there's one flavor ingredient that compliments them all. And that one . . . or should we say that one group of ingredients? . . . is pickles. Here again, there is such a variety of pickles available that you can achieve endless combinations of fish and pickles.

Here are two "pickle ways" for you to try on meatless days. One is a "pretty as a picture" recipe for trout. The other is an exciting new way to prepare shrimp.

Baked Trout

2 12-ounce packages frozen trout, thawed
1/4 cup butter or margarine
1/4 cup finely chopped celery
1 teaspoon salt
1/4 teaspoon pepper
1 tablespoon lemon juice
1/4 cup chopped sweet mixed pickles

Arrange trout in greased 1 1/2-quart shallow baking dish. Melt butter over low heat. Add celery and cook until tender. Add remaining ingredients; mix. Pour over trout. Bake in moderate oven (350 degrees) 20 to 25 minutes, or until fish is tender. Garnish with

TUNA SUPREME

By Mrs. Nick Serdyn

2 cans (7 oz.) tuna fish, flaked
4 cups crushed saltine crackers
1 cup ripe olives, sliced
3 cups medium white sauce

Arrange ingredients in alternate layers in buttered casserole. Top with white sauce and make a pattern of the olive slices. Bake 35 minutes at 350 degrees. Serves 8.

1 1/2 cups fine dry bread crumbs
1 teaspoon curry powder
1/4 teaspoon salt
1/4 teaspoon pepper
Melted butter or margarine
Combine shrimp, eggs, relish, crumbs and seasonings; mix well. Shape into 2-inch balls. Brush with

butter or margarine. Broil 3-4 inches from source of heat 3-4 minutes, or until lightly browned on all sides. Serve with additional butter or margarine. Makes 4 servings.



BAKED TROUT — Simple but elegant idea in flavoring is used; it's sweet mixed pickles. scribes this recipe for baking frozen trout. A new

Traditional Dish Gets New Look

For years one of the traditional Sunday night supper dishes has been Shrimp Wiggle. For a variation, in the recipe below the Shrimp Association of the Americas suggests serving this creamy dish on shoestring potatoes. This combination of foods has a lot of taste appeal, with the texture of the crisp potatoes contrasting pleasantly with the smooth creaminess of the shrimp and peas in a white sauce. And, of course for such a relaxing and informal meal as a Sunday night supper, a hostess welcomes a dish that's as easy to prepare as this Shrimp Wiggle.

Shrimp Wiggle

1 pound shrimp, fresh or frozen
1/4 cup butter or margarine
1/4 cup flour
2 cups milk
1 teaspoon salt
Dash pepper
1/4 teaspoon Worcestershire sauce
1/4 teaspoon dry mustard
1 package cooked frozen peas

Clean and cook shrimp by boiling 3 or 4 minutes in salted water. Drain. Melt butter in a saucepan. Remove pan from heat. Stir in flour until well blended. Gradually add milk, stirring until smooth. Return pan to heat and cook, stirring constantly, until thickened. Add Worcestershire sauce, mustard, salt, pepper, shrimp and peas. Continue cooking until shrimp and peas are heated through. Serve on shoestring potatoes. Makes 4 servings.

Molded Crabmeat Two Way Recipe

This is a dish that can be served either as an appetizer or a salad, depending on your fancy. It's a delightful way to begin a meal, or will be a pleasant accompaniment to a hot dish.

Crabmeat Delight

1 envelope unflavored gelatin
1/4 cup cold water
1/4 cup hot water
1/4 cup mayonnaise
1/4 cup chili sauce
2 tablespoons lemon juice
1 cup flaked crabmeat (canned, or frozen)
Lettuce
Crabmeat pieces
Watercress

Soften gelatin in cold water; dissolve in hot water. Cool. Combine mayonnaise, lemon juice, chili sauce and salt. Gradually add gelatin; mix well. Chill until slightly thickened. Fold in flaked crabmeat. Pour into four individual molds and chill until firm.

Unmold on lettuce, and garnish with crabmeat pieces and watercress.

VEGETABLE TUNA CASSEROLE

By Mrs. Louis Towers

4-5 potatoes
1 package carrots
1 can chunk-style tuna
2 tablespoons French dressing
1 teaspoon finely chopped onion

Peel potatoes. Cook in boiling salted water until tender. Mash. Cook and mash carrots.

Put carrots in bottom of greased casserole. Spread chunks of tuna over carrots. Drizzle French dressing on tuna. Sprinkle with chopped onion. Cover with mashed potatoes.

Bake 25 minutes in 350-degree oven. Sprinkle with paprika to serve. Makes 4-5 servings.

Use your swivel-blade vegetable peeler with its razorlike sharpness to pare off paper-thin rounds from a cucumber.

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Vim in Vegetables

YAMS BAKED IN FOIL

By Mrs. James Dodd

Allow one sweet potato for each serving. Peel the potatoes. Place on a square of aluminum foil. Add a small pat of butter or margarine to each side and season with salt and pepper. Close the foil around the potato.

★ ★ ★

Bake in 400-degree oven about one hour, or until potatoes are tender. They will keep warm in the foil wrappers if second helpings are desired.

EGGPLANT AU GRATIN

1 large eggplant
2 eggs, slightly beaten
1 Black Pack Ritz crackers finely rolled (about 1½ cups crumbs)
½ cup olive oil or salad oil
2 8-ounce cans tomato sauce
1 clove garlic, chopped
1 tablespoon minced parsley
¼ teaspoon basil
1 teaspoon oregano
8-ounce package Monserella cheese

Pare eggplant, cut crosswise, making ¼-inch slices. Dip slices in egg, then into crumbs, about 1 cup. Saute in oil until golden brown. Drain well. Combine tomato sauce, remaining crumbs and next 4 ingredients. Simmer gently for 20 minutes, stirring frequently.

★ ★ ★

Alternate slices of eggplant, sauce and slices of cheese in a one-quart dish. Bake in a moderate oven (350 degrees) for 30 minutes. Makes 4 to 6 servings.

ASPARAGUS FRITTERS

3 cups cooked asparagus cuts and tips
1 teaspoon salt
1 teaspoon black pepper
1½ teaspoon dry marjoram
½ cup flour
1 teaspoon baking powder
2 eggs, lightly beaten

Drain asparagus well, place in a large bowl and add salt, pepper, marjoram, baking powder and flour. Mix well until well combined, then stir in beaten eggs.

★ ★ ★

Drop mixture from a tablespoon into a skillet containing 1-inch hot melted fat or oil and cook for about 6 minutes, or until golden brown on both sides. Serve with Asparagus Sauce. Makes 12-2½ inch fritters.

★ ★ ★

Asparagus Sauce

1 cup concentrated asparagus soup
½ cup mayonnaise
Combine and heat over simmering water.

INDIAN CORN

By Mrs. Albert Broome

1 pound ground beef
1 tablespoon fat
1 onion, chopped fine
2 dill pickles, cubed
1 can white kernel corn
1 can condensed tomato soup

Fry meat in hot fat with pickles and onion until onion is light brown. Add corn and soup and one soup can full of water. Season to taste. Simmer a few minutes. Serve with rye bread and butter.

CREOLE EGGPLANT

By Mrs. Frank Rogers

Peel and slice an eggplant in ½-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.

Place browned eggplant in

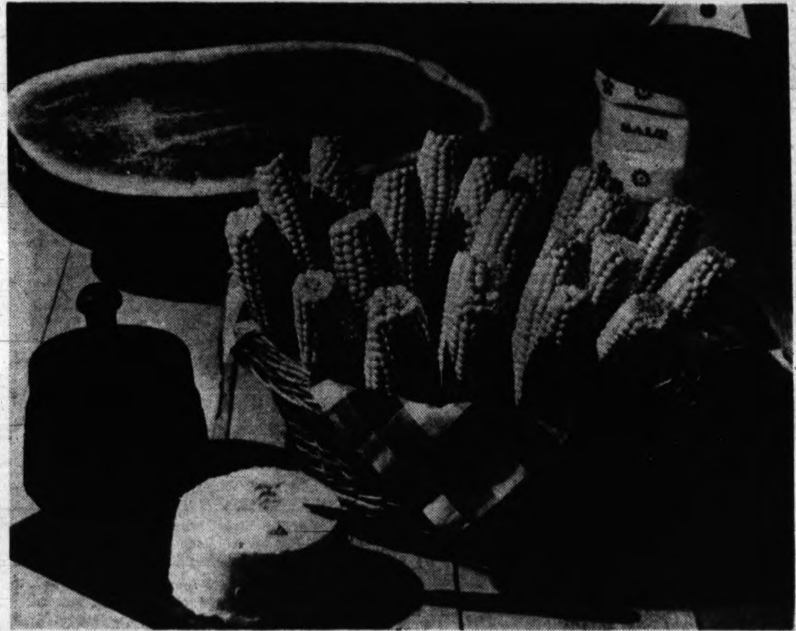
greased casserole. Cover with a layer of canned spaghetti sauce. Repeat these 2 layers until casserole is full.

★ ★ ★

Sprinkle with grated Romano or other sharp cheese. Bake in 350-degree oven about 1 hour or until eggplant is tender. Serves six.

Deviled Peach Garnish

Combine canned deviled ham with mayonnaise, chopped green pepper and celery. Spoon into canned cling peach halves. Broil about 10 minutes to brown peaches. Serve with scrambled eggs for luncheon or brunch.



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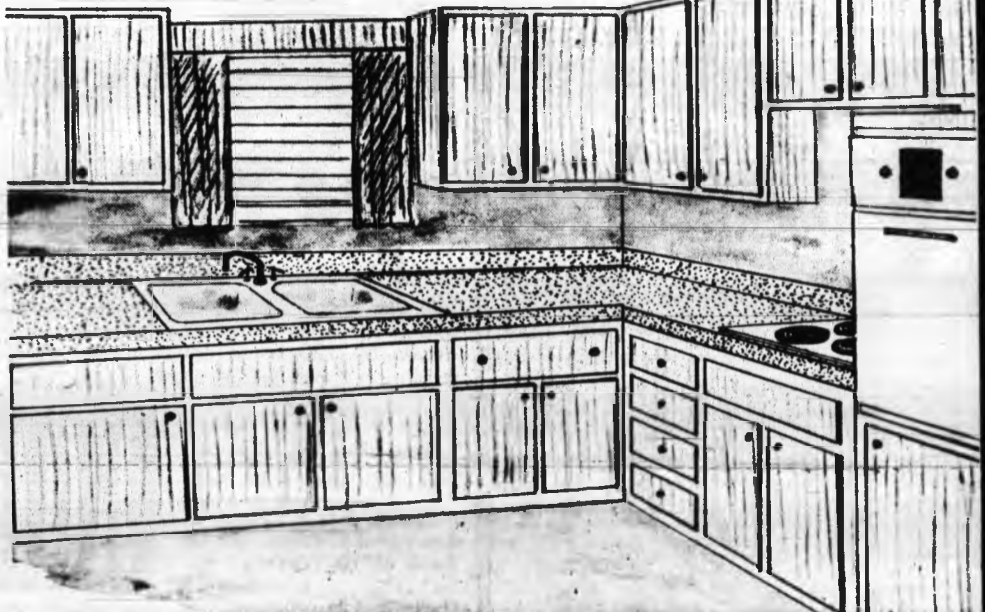
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ORANGE MUFFINS — Tasty, fragrant hot Orange Muffins will give a new lift to your late winter menus. They are made with hearty whole

wheat cereal, the kind with extra wheat germ added, and supply necessary vitamins and minerals to your family's diet.

Orange Wheat Muffins Lift Meal Out of Rut

Sometimes the simplest thing can change a winter menu from the apparent rut that seems to arrive with the after-holidays letdown. For instance, surprise the family with wonderfully fragrant and delicious orange muffins.

ingredients early in the day. Measure the liquids, egg and orange peel and set aside. Twenty minutes before dinner combine the two, and the muffins will be utter strangers to each other. Don't forget the old trick of baking a double batch and freezing half for another meal.

Orange Muffins

1 cup sifted enriched flour
1/2 teaspoon salt
3 teaspoons baking powder
1/2 cup sugar
1 cup instant OR 3/4 cup regular whole wheat cereal
1 egg
1/2 cup melted shortening or oil
1/2 cup orange juice
1 teaspoon shredded orange peel**

Heat oven to hot 400 degrees. Grease 12 medium muffin pans. Sift flour, salt, baking powder and sugar together. Add cereal. Mix well. Combine egg, melted shortening, orange juice and orange peel.

Add to flour mixture. Stir only until all the flour is dampened.

Bake in muffin pans filled two-thirds full for 20-25 minutes or until brown. Remove from pans immediately. Yield: 12 medium muffins.

*1/4 cup orange juice concentrate and 1/2 cup water may be substituted.

**Omit orange peel when concentrate is used.

Add a dash of turmeric to a cream sauce for a lovely golden color. Ever use apple juice or cider for the liquid when you are braising pork chops?

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Float Potato Dumplings in Bowls of Tomato Soup

A simmering, savory bowl of soup is a welcome feature of winter menus. It warms and satisfies. Here's a tomato soup with an added attraction — light, delicious little dumplings floating right on top. So good and so full of nourishment. The dumplings are made easily and quickly with instant whipped potato flakes. You don't have to peel, boil and mash potatoes for this recipe. Just add the potato flakes, milk and butter to boiling salted water and heat. In seconds you have plenty of whipped potatoes to use as a base for the dumplings.

Next time you're planning soup as a first course, add some dumplings as a delightful surprise. Here's how:

POTATO DUMPLINGS

1½ cups water
¼ teaspoon salt
½ cup cold milk
1 tablespoon butter
1 envelope (2½-cups) instant whipped potato flakes
1½ cups seasoned bread crumbs
2 teaspoons grated onion
2 eggs, well beaten
1 tablespoon flour
½ teaspoon salt
¼ teaspoon pepper

2 (10½-oz.) cans condensed tomato soup
¾ cups water
½ teaspoon oregano
½ teaspoon onion salt

Combine water and salt in medium-size saucepan; cover; bring to boil. Remove from heat; add milk and butter immediately, then Borden's instant whipped potato flakes. Stir gently with fork or wire whip, until liquid is absorbed; whip briskly. Combine potatoes with bread crumbs, grated onion, eggs, flour, salt and pepper; mix well.

Place tomato soup in saucepan; add water and seasonings; heat to boiling point, stirring constantly until smooth. Form dumplings into small balls. Simmer covered in tomato soup for 10-15 minutes or until dumplings rise to the top. Makes 8 servings of 2 dumplings per serving.

Doll-size baking pans around your house so small fry can bake their cake and eat it, too? Then remember that a little round layercake pan (about 5 inches across and 1 inch deep) will need ½ cup batter.



BROILED MEAT SALAD — Cut the tops off of 5 large tomatoes and scoop out the pulp from the center to make cups. After the tomato cups have been made, combine 2 hard-cooked eggs which have been diced, 1 cup diced cooked meat,

½ cup cooked peas and ½ cup mayonnaise. Mix these ingredients together lightly and fill the centers of the tomato cups. Dot each individual tomato salad with butter or margarine and place in the broiler for about 10 minutes to brown.



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Pie Rates High as Dessert

William Tell Pie is an apple pie with the cheese baked right in with the fruit. Instead of serving a wedge of cheese with apple pie in the traditional manner, Heinz Home Economists suggest tossing apple slices in cheese soup, thickening the combination slightly with tapioca, and baking it in a crisp pastry shell. The pie is finished off with a crumble topping.

William Tell Pie

Pastry using 1 cup flour.
1 can condensed cheese soup, undiluted
1/2 cup sugar
3 tablespoons quick-cooking tapioca
5 cups thinly sliced, pared cooking apples (approximately 3 pounds)
1/2 cup light brown sugar
1/2 cup sifted flour
1/2 teaspoon cinnamon
1/2 cup butter or margarine

Heat oven to 350 degrees F. (moderately hot). Line 9-inch pie pan with pastry. Fold extra pastry back and under, building it up about 1/2-inch before fluting to allow for a deeper pie.

Blend soup, sugar and tapioca in large bowl. Add apples; mix gently but well. Turn mixture into pastry lined pan.

Combine brown sugar, flour and cinnamon. Cut in butter until well blended. Crumble mixture on top of apples. Bake 1 hour 15 minutes. Serve warm (let stand at least 1 1/2 hours). Makes 1 9-inch pie.

TINY COFFEE CREAM PUFFS

1/2 cup butter or margarine
1 cup boiling water
1 cup sifted enriched flour
Few grains salt
4 eggs
1 cup whipping cream
1/2 cup very fine granulated sugar
1 cup 10X sugar
Coffee Essence

Combine butter and boiling water in saucepan, and bring to boiling point. Combine flour and salt and add, all at once. Mix well. Cook, stirring constantly until mixture forms smooth, compact mass. Remove from heat. Add unbeaten eggs, one at a time, beating vigorously after each addition.

Drop by teaspoons on greased baking sheet at least one inch apart. Bake in hot oven, 400 degrees, 25 minutes or until puffs are golden brown and wet. Cool. Make a slit in side of each puff.

Whip cream; add fine granulated sugar slowly, while whipping. Fold in 1 tablespoon of Coffee Essence. Fill cream puffs. Add 1 tablespoon Coffee Essence to 10X sugar; mix well. Add enough more Coffee Essence to make a thin frosting and use to top cream puffs. Makes about 3 dozen.

Coffee Essence

Combine 1/2 cup boiling water and 2 tablespoons instant coffee powder. Stir well and cool.

CINNAMON LEMON TORTE

By Mrs. James McMonagle

Bake 1 box yellow cake mix on a greased cookie sheet for 20-25 minutes at 350 degrees. Cool. Spread with cooled lemon filling. Spread meringue over filling so that it is completely covered. Bake at 350 degrees for 15-20 minutes, or until brown.

Filling

Juice and rind of 2 lemons
2 cups sugar
2 tablespoons cornstarch
2 cups hot water
2 egg yolks
2 tablespoons butter or margarine

Cook together until thickened the sugar, cornstarch and water. Stir frequently or use a double boiler. Add beaten egg yolk and cook until thickened again. Add butter, stir until melted. Remove from fire and add lemon juice and rind.

Meringue

6 egg whites
1/2 cup sugar
2 tablespoons cinnamon

Beat egg whites until stiff but not dry. Add cinnamon to sugar and gradually beat into whites.

Substitute a cup of grapefruit juice for a cup of the water called for when you are making up a package of lemon flavored gelatin dessert.

FLORIDA LIME PIE

By Mrs. George Agnew

1 cup sweetened condensed milk
1/2 cup lime juice
3 eggs, separated
1/2 cup granulated pie shell sugar
1/2 cup rum or rum flavoring

Mix milk, lime juice and beaten egg yolks. Fold in well beaten egg whites. Put in baked pie shell and bake 10 minutes at 250 degrees.

Chill until ready to serve. Top with sweetened whipped cream to which you add a little rum flavoring. Sprinkle with powdered cinnamon. Serves 5-6.

Old-fashioned candle snuffers are a good idea. Blowing out candles scatters softened wax on table tops or table linen.

Pineapple Peppermint Pudding

2 cups cold milk
1 package pineapple cream instant pudding mix
3 tablespoons crushed peppermint candy

Combine cold milk and pudding mix in mixing bowl. Beat slowly with egg beater just until well blended, about 1 minute. Stir in 1 tablespoon of the candy. Fill a serving dish or sherbet glasses half full of pudding mixture. Sprinkle with crushed peppermint candy. Then top with remaining pudding mixture.

Garnish top with more crushed peppermint candy, if desired. Let stand to set, about 5 minutes. Makes 4 or 5 servings.

STRAWBERRY BAVARIAN TARTS

1 package strawberry flavored gelatin
1/2 cup sugar
Dash of salt
1 cup hot water
1 tablespoon lemon juice
1/2 cup cold milk
1/2 teaspoon vanilla
1 envelope dessert topping mix
1 cup chopped fresh strawberries (about 1 pint)
Tart shells

Dissolve gelatin, sugar, and salt in hot water. Add lemon juice. Chill until slightly thickened. Meanwhile, combine milk, vanilla, and dessert topping mix in small bowl with narrow bottom. Blend, then beat vigorously until topping forms soft peaks. Fold prepared topping and strawberries into slightly thickened gelatin. Spoon into tart shells. Chill until firm, about 3 hours.

CHOCOLATE VELVET CREAM (Low-Calorie)

3 tablespoons (or envelopes) gelatin
3 cups skim milk
1/2 cup cocoa
3 tablespoons Sucaryl solution
1/2 teaspoon salt
1 teaspoon vanilla

Soften gelatin in 1/2 cup of the milk. Heat remaining milk; add a little at a time to cocoa, stirring until smooth. Add Sucaryl, salt and softened gelatin; heat to dissolve gelatin. Remove from heat; add vanilla. Chill until thick and sirupy. Beat with rotary beater until light and fluffy. Spoon into a 1-quart mold; chill until firm.

Makes 8 servings. Each serving contains 91 CALORIES; 8 grams protein; 3 grams fat; 12.5 grams carbohydrate. If made with sugar, each serving would contain 220 CALORIES.

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APPLE STRUDEL

By Mrs. Anthony Garyl

- 1/2 pint sour cream
- 3 egg yolks
- 1 package dry yeast
- 1 cup warm water
- 5 cups sifted flour
- 1 pound margarine

Cut margarine and flour together until crumbly. Add sour cream and slightly beaten yolks. Dissolve yeast in warm water and add. Work together like pie crust. Chill overnight.

Take on-third of the dough and roll very thin on a floured board. Lay on a greased cookie sheet. The dough MUST be larger than the pan to allow for shrinkage.

Sprinkle dough with a couple of handfuls of cornflakes. Cut peeled apples into 1/4-inch wedges and cover all the dough. Sprinkle with 1/2 cup sugar mixed with cinnamon. Dot with bits of margarine.

Fold the dough to meet in the center of the pan like the back of an envelope. Bake 35 to 45 minutes at 350 degrees.

Cool and glaze with a mixture of confectioners sugar and milk. Cut into bars.

You may keep the dough in the refrigerator for a week.

BROWN BREAD

By Mrs. Palmer Hanson

- 1 package seedless raisins
- 3 cups water
- 4 tablespoons shortening
- 4 cups sugar
- 2 eggs
- 5 1/2 cups sifted flour
- 4 teaspoons baking soda
- 2 teaspoons salt
- 2 teaspoons vanilla
- 1 cup nuts

Boil raisins and water together for 10 minutes. Cool. Cream shortening and sugar and add eggs. Beat thoroughly. Add sifted dry ingredients, alternately with raisin mixture. Add vanilla and nuts. Pour into two greased loaf pans. Bake 45 minutes at 350 degrees. This bread is good spread with cream cheese.

WHITE WINE SAUCE

By Mrs. James McKay

- 1 cup white table wine
- 2 tablespoons butter
- 1 onion
- 3 cloves garlic
- 1 teaspoon salt
- 1/4 teaspoon paprika
- 1 teaspoon dried rosemary (2, if fresh)
- 1 teaspoon parsley
- Dash of pepper

Mix all together and baste fowl every 10 to 15 minutes as it cooks.

Quick soup: grated raw carrot simmered with thin white sauce that has been flavored with onion juice and celery salt.

CHINESE PANCAKES

- 3 cups pancake mix
- 1 tablespoon sugar
- 1 cup milk
- 1 cup orange juice
- 1 egg
- 1 cup cooked sweet potato (1 lb. can—drained and mashed)
- 1/2 cup syrup from sweet potatoes
- 1/2 cup instant rice

Combine the pancake mix, sugar, milk, orange juice, egg and sweet potato and beat until mixture is smooth. Bring the sweet potato syrup to a boil, then stir the rice into the boiling syrup. Remove the syrup from the heat, cover and allow to stand for five minutes, allowing rice to completely absorb syrup.

Stir the rice into the pancake batter and pour onto heated griddle, using 1/4 cup measure. Bake about one and one half minutes, then turn pancake over and bake an additional one minute. Makes 24 pancakes.

Mandarin Orange Sauce:

- 1/2 cup orange juice
- 1/2 cup liquid from 11 oz. can of Mandarin oranges
- 1/2 cup water
- 1 tablespoon corn starch

Bring first two items to a boil. Dissolve corn starch into water and stir into boiling orange juice. Heat five to seven minutes, stirring frequently. Stir Mandarin oranges into sauce during the last minute or two of heating.

FRENCH PANCAKES

By Mrs. Richard B. Leach

- 3 eggs
- 1 1/2 cups milk
- 1 cup sifted flour

Beat eggs, and milk and stir in flour. Put butter or other shortening in frying pan or on griddle. Spoon in batter to make small pancakes. Cook until brown, turning once. Serve immediately with butter and jam or syrup.

These are somewhat like little omelets, but less eggy.

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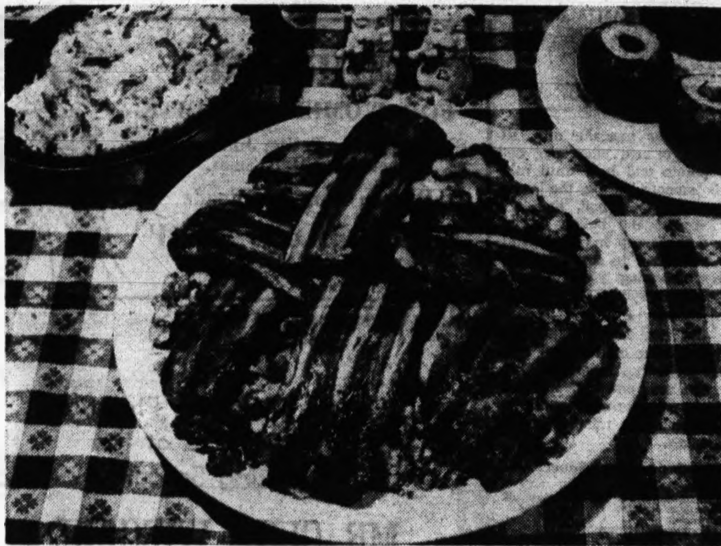
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Spareribs and Apples Team Well Together

Spareribs combine well with sauerkraut as anyone of German or Austrian extraction will attest. However, apples particularly provide a tart and appealing flavor complement.

As a pork and fruit combination, now is the time to try this satisfying recipe called Spareribs and Dressing and Apples. It's good.

First prepare the Bread Dressing. Combine 4 to 6 cups soft bread crumbs, 1/2 cup chopped onion, 1 tablespoon chopped parsley, 1/4 teaspoon pepper, 1 tablespoon poultry seasoning and 4 to 6 tablespoons melted drippings. Now add just enough water or soup stock to moisten lightly.

When purchasing the spareribs for this recipe, figure on 3 to 4 pounds... this is equal to about 2 sides of ribs and will serve about four.

Cut the spareribs into individual servings. This can be done by first removing the breast bone... your meat retailer will probably do this for you. Then cut the remaining rib section into individual servings; allow about 2 to 4 ribs per serving.

Spread the bread dressing on a rack in an open roasting pan and

place the sparerib servings on top of the dressing. Season the meat with salt and pepper.

Cover the roasting pan and bake in a moderate oven (350 degrees F.) for 1 1/2 to 2 hours. This is the total length of roasting time.

Mix together 1/4 cup sugar and 2 tablespoons butter or margarine. Place about 1 tablespoon of this mixture into the center of each of 4 cored medium-sized baking apples.

If you prefer, use your own favorite filling for the center of the apples. Place the apples in a baking dish and cover.

About 1 hour before the meat is done, remove the cover from the spareribs and place the apples in the oven to bake.

When the meat and apples are done arrange the spareribs on top of the dressing on a serving platter. Serve apples on a separate plate.

Quick cake frosting: A package of semisweet chocolate pieces melted and mixed with a half cup of commercially prepared sour cream.

SPARERIBS AND APPLES — At most any time of the year, but especially on a crisp or cool day, spareribs find their way to many an American dinner table. With a variety of sparerib recipes from which to choose, Mrs. Home-

maker, U. S. A., has found this fresh pork cut a way of adding diversity to her meals... a way of changing the weekly menu pattern which might follow the roast, chop, ground meat circuit.

HAMBURGER SQUARES

By Mrs. Melvin E. Cryster

1 1/4 pounds ground lean beef
Small green pepper, dried
Minced onion, as desired
1 egg
2 slices bread
1/2 cup catsup
Salt and pepper

Let a small amount of cold water run over the slices of bread. Immediately press the water out and mix the bread into the meat and the rest of the ingredients. The onion and green pepper are both optional.

Spread this mixture on a greased cookie sheet. Bake in

375-degree oven for 20 minutes. As soon as the meat is cooked, cut it into squares and use for sandwiches.

This mixture may also be baked as individual meat loaves. Place it in greased muffin tins, dot with butter and bake.

Stuffed Fish Steaks

Sandwich large fish steaks together with a bread stuffing and bake. Adding a little minced pickle to the stuffing will contribute a flavor that goes well with fish.

A pound of brown sugar equals 2 1/2 cups (firmly packed).

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Hearty Dish Is Quick Cooking

Here is an easy inexpensive skillet supper dish that can be cooked on top of the stove. It is made with a half package of onion soup mix and features frankfurters, a can of pork and beans and a can of kidney beans. The onion soup mix is handy to use because you just add it in with the other ingredients just as it comes from the package.

This is, incidentally, a good dish to carry on a picnic. Serve it with a crisp vegetable salad and tinkling glasses of iced tea.

Penny-Wise Skillet Dish

1 tablespoon butter or margarine
4 frankfurters, sliced like pennies
1/2 package (3 tablespoons) onion soup mix
1/2 cup water
1/2 cup catsup
1 tablespoon prepared mustard
1 teaspoon cider vinegar
1 1-pound 16-ounce can pork and beans in tomato sauce
1 8-ounce can kidney beans, drained.

In skillet, heat butter or margarine and brown sliced frankfurters. Stir in remaining ingredients and simmer in covered skillet for 30 minutes. Makes 4-5 servings.

HAM LOAF

By Mrs. William Paschuk

Grind together:

1/2 pound cured ham
1/2 pound beef
1/2 pound fresh lean pork

Add to the meat the following:

1 cup milk
1/2 cup catsup
1/2 cup bread crumbs
1 teaspoon salt
1 egg

Mix thoroughly and form into a loaf. Bake 30 minutes, then glaze with the following mixture:

1/2 cup brown sugar
2 tablespoons vinegar
2 tablespoons water

Mix together and bring to a boil. Pour over loaf. Bake loaf one hour longer. Canned tomato soup is good used as a glaze instead of the sugar mixture. Excellent served cold.

Hawaiian Meat Balls Coated With Coconut

These Hawaiian meat balls can be kept hot over a table warmer, or in the kitchen oven . . . they'll go quickly!

Hawaiian Meat Balls

4 eggs
1 1/2 teaspoons salt
1/2 teaspoon pepper
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon minced garlic
4 pounds ground beef
4 cans (13-oz. each) flaked coconut

Beat eggs lightly with 1 1/2 teaspoons salt and 1/2 teaspoon pepper. Combine remaining salt, pepper, garlic, beef. Shape into balls the size of a walnut. Dip each in seasoned egg, then roll in coconut. Fry in deep fat (350 F.) 2 to 3 minutes, until coconut is golden brown and meat is cooked. Makes about 100 balls.

SAUSAGE AND LIMA BEAN CASSEROLE

1 pound dried lima beans
Salt
1 clove garlic, peeled
1 pound fresh pork sausage links
4 onions, sliced
1 medium green pepper, diced
1 can condensed tomato soup
1 teaspoon salt
3 tablespoons brown sugar
1 teaspoon Tabasco
1/2 teaspoon dry mustard
1 teaspoon powdered thyme
1 tablespoon celery flakes
1 cup beer or ale

Wash beans, and add 6 cups water; bring to boil and boil 2 minutes. Let stand 1 hour. Cook in same water with salt and garlic clove until tender, about 1 hour. Drain; remove garlic.

Brown sausage lightly; remove, drain fat, leaving 2 tablespoons in pan. Sauté onion rings and pepper until limp but not brown. Add with beans, 1 teaspoon salt and remaining ingredients, in 1 1/2-quart oven casserole, mixing well; top with sausage in spoke design. Bake in moderate oven (350 degrees F.) 1 hour. Yield: 6 to 8 servings.

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Treat Poultry Gently, Add Emphasis With Sauce

The Frenchman treats all food with respect; but poultry with reverence. We asked Louis Vaudable, proprietor of the world-famous restaurant Maxim's in Paris to give American brides some of the French chef's secrets. Here is his advice: Learn to roast chicken as the French housewife does, for undreamed-of flavor. First, she chooses two small chickens rather than a single large one, each weighing not more than 3 pounds (broiler-fryers).

Next she rubs the birds all over gently with soft, sweet butter, and sprinkles them nicely with salt. She doesn't stuff them. She doesn't want outside flavors to compete with the bird's own. She simply ties the legs together, and the wings close to the body.

The birds, arranged in a shallow pan, go into a preheated oven (450 degrees) to bake just one hour, or until the juices run out clear—not pinkish. They are brushed occasionally with more soft or melted sweet butter. When done, they are golden brown and the skin is crisp and buttery. Serve on a platter, binding strings removed, and surrounded with watercress.

Of course there's a sauce! Like "love and marriage" the French sauce and the French dish go together. No hasty, last-minute choice, but a carefully thought-out decision.

A bland sauce, of a white stock base? Or a sharper sauce, mustard-flavored with just a suspicion of tarragon?

Whichever she chooses, she will simmer it long and slow, and finally add some of the cooking juices of the fowl.

The French sauce is usually thinner than the American. If you wish to thicken yours with flour, be sure to allow the flour to cook into the flavor of the sauce.

With the poulets is served a crisp green salad, crusty French bread, and succulent fruit for dessert. It's a meal that's just as much at home in America as it is in France.

LOW FAT CHICKEN AND RICE

By Mrs. Jack Newman

1 cup raw rice
1 teaspoon salt
1/4 cup sliced green pepper
1/4 cup sliced pimiento
1 can mushrooms
2 chicken bouillon cubes
Hot water
Chicken breasts

Put rice, salt, green pepper and pimiento in bottom of 3-quart casserole. Dissolve bouillon cubes in 1 cup hot water and pour over rice. Add 1 1/2 cups more of hot water.

★ ★ ★

Split chicken breasts and remove all visible fat. Salt. Place on top of rice. Cover. Bake 1 hour at 400 degrees or until rice and chicken are cooled through. After about 30 minutes add another 1/2 cup hot water.

CHICKEN AND BISCUITS

By Mrs. Tom Robertson

1 large stewing hen
3-4 eggs, hard boiled
2 tablespoons flour
1/2 cup baking powder biscuit dough
1/4 cup butter or margarine

Simmer chicken until meat is tender and comes easily from the bones. Cool and refrigerate overnight. Remove meat and cut in good-sized chunks. Skim fat from broth.

Slice eggs into baking dish. Place chicken over eggs and sprinkle with flour. Cover with broth which has had the fat skimmed from it. Add salt and pepper.

Cut biscuits and place on top of chicken. Dot with butter or margarine. Bake 10 minutes at 400 degrees. Lower heat to 350 degrees and continue baking about 30 minutes, or until mixture is bubbly and biscuits are done. Serves 6.



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MADE AT HOME — You don't even need a popsicle mold for these Lemonade Popsicles — small paper cups from the dime store will do. They peel off easily enough when your mixture is frozen. Better make them up the day before the party — allowing plenty of time for them to freeze solid.

1 can frozen lemonade
3/4 cup water
1/2 cup light corn syrup

Small paper cups
Popsicle sticks

Blend fresh-frozen lemonade, water and light corn syrup and mix well. Pour mixture into small paper cups and place in freezing compartment of refrigerator. Set dial for fast freezing. When mixture is partially frozen, insert a popsicle stick in each cup, so that it remains upright. Continue freezing until popsicles are firm. Allow to remain in refrigerator several hours, or overnight. Approximately 6-8 popsicles.

Fruit Ice Cream Good All Year

To make fresh-fruit-tasting ice cream, peach-flavor gelatin is combined with frozen peaches, milk and whipped cream. Once the mixture goes into the refrigerator freezing compartment, no further whipping is needed. Peach Ice Cream is so good everyone will want a large serving; so heap it in parfait glasses and garnish each glassful with a whole slice of frozen peach.

PEACH ICE CREAM

1 package peach-flavor gelatin
1 cup hot or boiling water
1/2 teaspoon salt
1 package frozen peach slices, diced
1 cup milk
1 cup heavy cream, whipped
Extra frozen peach slices

★ ★ ★

Dissolve gelatin in hot water. Stir in salt, and diced peaches with their syrup (block of frozen fruit and juice can be diced with heavy sharp knife). Chill until slightly thickened, about consistency of unbeaten egg whites. Slowly stir in milk. Fold in whipped cream.

★ ★ ★

Turn into 8 or 9-inch square pan or refrigerator freezing trays and freeze until firm. To serve, garnish with peach slices. Makes 1 1/2 quarts.

Creamy Mocha Pie Enriched by Dates

You'll forget all about counting calories when you try this luscious "Mocha Date Pie." Marshmallows, coffee and plenty of fresh California dates combine to make a delightfully creamy filling for a festive dessert.

Mocha-Date Pie

32 marshmallows
3/4 cup strong hot coffee
Dash salt
1/2 cup whipping cream
1 cup sliced fresh dates
1 baked (9-inch) pastry shell

★ ★ ★

Quarter marshmallows and melt in hot coffee over very low heat. Stir in salt. Cool, then chill until mixture is thick but not firm. Whip cream until stiff and fold into marshmallow mixture. Fold in dates, turn into pastry shell. Chill at least 4 or 5 hours before cutting. Makes 1 (9-inch) pie.

Frozen Assets Help Thaw Out Parties

RHUBARB ICE CREAM

By Lis Harper

2 cups chopped rhubarb
1 cup granulated sugar
1 cup water
Few drops red food coloring
1-2 teaspoons lemon juice
1 egg white
1 tablespoon sifted confectioners sugar
1 cup heavy cream, whipped

Combine rhubarb, sugar and water. Cover and simmer until rhubarb is tender. Tint with food coloring, if desired. Chill. Add lemon juice.

Pour into refrigerator tray. Freeze until firm; break into chunks and beat smooth with beater. Beat egg white fluffy, add confectioners sugar and continue beating until soft peaks form.

Fold into rhubarb mixture. Beat cream stiff and fold in. Return to tray. Freeze firm.

CARAMEL-HONEY GLAZE

1/2 cup caramel chips
4 teaspoons hot water
1 tablespoon brown sugar
1 tablespoon honey

Combine chips, hot water and brown sugar in a saucepan. Cook over very low heat, stirring constantly, until chips melt. Remove from heat and add honey. Blend well. Use as glaze for cookies or hot breads. Makes 1/2 cup glaze.

CRANBERRY ICE

By Mrs. John Onken

1 pound cranberries
2 cups hot water
3 cups sugar
1 teaspoon unflavored gelatin
1/2 cup cold water
1 1/2 cups ginger ale

Combine cranberries and hot water. Cook until berries pop. Put through a sieve. Combine with other ingredients and pour into freezing trays. Freeze until firm.

★ ★ ★

This may be served as a dessert, with a fruit salad or as a meat accompaniment. Serves 8-10.

Spoon chocolate sauce into dish.

Cut squares from brick ice cream; place on top of sauce and decorate sides to resemble a toy building block, with animal and candy letters.

FRUIT DIP

Mix well:
1 cup cottage cheese, whipped in blender or put through a very fine sieve
1/2 cup crushed pineapple
3 tart apples—cored but not peeled, chopped
Juice and rind 1 large lemon
1 tablespoon mayonnaise

Delicious when eaten with potato chips! Two cups—327 calories.



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Baste Mixed Grill With Herb Dressing

When late shopping or other duties leave you only minutes to prepare family meals, a repertoire of quickie main dishes can be a homemaker's best friend.

Canned meats, bottled subtly herbed salad dressings used for flavoring, and the imaginative use of vegetables can make these hurry-up meals as good to eat as

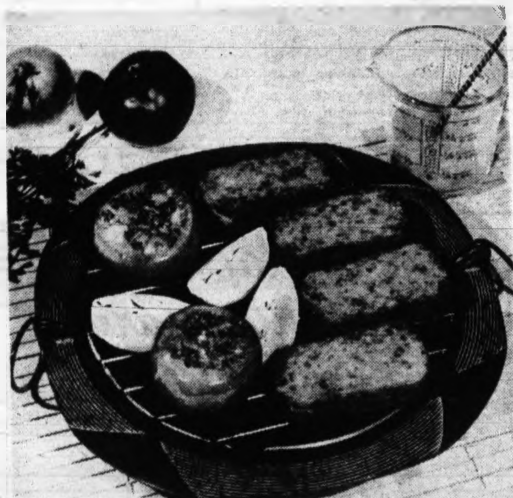
they are quick and easy to prepare. For weight-watchers (and who today isn't in that category) the salad dressings used should be of the low calorie variety to save 100 or more calories per serving with no sacrifice in flavor, and, of course, meats should be broiled not fried.

The following recipe for a quickie mixed grill will prove a boon to harried homemakers trying to juggle calorie counts, tight time schedules, and strained food budgets.

Quickie Mixed Grill
1 can (12 ounces) pork and barn luncheon meat
1/2 cup low calorie dressing
4 medium tomatoes, sliced horizontally to remove stems
2 medium onions, quartered
1/2 cup low calorie Italian-style dressing

Cut luncheon meat into 4 slices and arrange on rack of broiler pan. Brush meat slices with half of the low calorie dressing. Arrange tomatoes and onions on rack with meat slices. Brush with the low calorie Italian-style dressing. Broil 6-8 minutes. Turn meat, and brush with remaining dressing. Broil meat and vegetables an additional 6-8 minutes or until all are nicely browned. Serves 4. at 267 calories per serving.

Poultry shears make carving a roast duck easy. Do your cutting in the kitchen, then arrange the duck quarters on a platter and garnish with water cress or parsley.



QUICKIE MIXED GRILL.—Canned luncheon meat, tomatoes, and onions seasoned with low calorie French and Italian style salad dressings make a delicious main dish that's ready for the table in minutes. The use of the low calorie dressings for subtly herbed flavoring saves calories as well as time.

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LAMB CHILI SANDWICHES

1 pound ground lamb
1 medium-sized onion, chopped
1 8-ounce can tomato sauce
1/2 cup chili sauce
Salt and pepper to taste
4 slices bread, toasted

Cook lamb over low heat, until

browned, stirring occasionally. Add onion and cook 5 minutes. Add tomato sauce, chili sauce and salt

and pepper; mix well. Cover and cook 20 minutes, stirring occasionally. Serve lamb-chili mixture over toast. Makes 4 servings.

If iron rust has stained a fabric lightly, squeeze lemon juice on the stain and spread the garment in the sun for awhile, then rinse.

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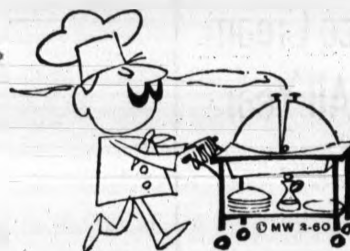
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Time for a Coffee Break and Some Menu Plans

CHILI SAUCE

By Mrs. Brady Breton

1/2 bushel ripe tomatoes
2 quarts onions
2 sweet red peppers
2 green peppers
1 small hot red pepper
2 cups vinegar
1 cup sugar
1/2 cup salt
2 tablespoons nutmeg
1 tablespoon allspice
1 tablespoon whole cloves
1 tablespoon stick cinnamon
1 tablespoon black pepper

Put all spices together in a bag. Peel tomatoes, boil until they're mushy. Skim off the froth.

Grind onions and all the peppers. Add ground vegetables, salt, vinegar and sugar to tomatoes. Add spice bag. Simmer until thick. You may want to remove some juice before adding spices.

Seal in sterilized jars while hot.

MEAT PAN DRESSING

By Mrs. Clem Snarr

5 cups bread cubes
1/2 to 1 cup nuts
1 pound ground beef
3 eggs
Salt and pepper
Rubbed sage
1 can chicken and rice soup, undiluted
1 can chicken broth
1/2 cup diced celery
1 large onion, diced

Brown meat and onions. Add rest of ingredients and put in 9x13 greased pan. Bake about one hour or until brown, at 350 degrees. If it is not brown enough at serving time, place under broiler for a few minutes.

Cut into squares and serve with turkey.

Kid-Style Food

How do you make an adult dish into a favorite of the children? Just add some of their favorite foods. For instance, combine a can of beef stew, some peanuts and raisins; heat. Serve topped with grated carrot.

SHORTCAKE SANDWICH

By Mrs. Frank Park

Mix up your favorite recipe for pie crust. Roll out and cut rounds, using medium-sized plate as pattern.

Brush with milk, sprinkle with granulated sugar and bake on large cookie sheet until golden brown.

When cool, make a sandwich of the rounds, filling them with berries, fresh peaches, sliced bananas or any other desired fruit. Top with whipped cream and garnish with more of the fruit.

These shortcakes may be rolled, cut out and stored in the freezing compartment of your refrigerator. Bake just before serving time. Cut in wedges to serve.

PASTIES

By Mrs. Peter Aldo

1 pound meat (1/2 beef and 1/2 pork)
2 large potatoes
1/2 rutabaga or turnip
1 pound meat
1 onion
Salt and pepper

Dice onion fine and cube other ingredients. Mix well and let stand while you prepare the crust.

3 cups sifted flour
1/2 cup shortening
1 teaspoon salt

Make like regular pie crust. Divide into 4 parts. Roll each portion thin and fit into a pie tin to shape. Place 1/4 of cubed ingredients on one side of the pastry. Dot with butter. Fold over and press down edges. Slit top of pastry in several places.

Moisten crust with water or milk. Bake 15 minutes at 375 degrees. Reduce heat to 350 degrees and bake another 45 minutes. Serves four.

RHUBARB UPSIDE DOWN CAKE

By Mrs. Ben Lape

Batter to make one cake layer. 8 small box of white cake mix, prepared as directed.
1/2 cup butter or margarine
1/2 cup sugar (omit if frozen, sweetened rhubarb is used)
3 cups cut rhubarb
Few drops red food coloring

If you have a dutch oven, use it to bake this dessert. Or use

an iron skillet. Melt the butter or margarine in the bottom of the pan. Add the sugar, rhubarb and coloring. Pour cake batter over top. Bake 25 to 30 minutes at 350 degrees. Serve warm with whipped cream if desired.

Try adding celery seed to hot potato salad!

PEANUT BUTTER FUDGE

By Christina Carlson

2 cups sugar
1/2 cup milk
2 tablespoons peanut butter
1 teaspoon vanilla

Mix sugar and milk in a saucepan. Bring to a boil and boil 7 minutes, until it thickens. Remove from heat, add peanut butter and vanilla. Mix well. Pour onto buttered platter. Cool and cut into squares.

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More Recipes for Chicken

CHICKEN INDIENNE

By Mrs. William Johnston

1/2 cup chopped green pepper
2 tablespoons butter or shortening
1 tablespoon flour
1/2 teaspoon curry powder (optional)
1 can undrained onion soup
1/2 cup water
2 cups sliced cooked chicken
4-butter can sliced mushrooms
1/2 cup chopped toasted almonds

Saute green pepper in butter or shortening. Blend in flour and curry powder if used. Add soup and water. Cook until thick, stirring constantly.

Add chicken, mushrooms and almonds. Simmer 10 minutes. Serve on rice. Garnish with additional almonds. Serves 6-8.

Barbecued Nut Snacks Toasted in Oven

Melt two tablespoons butter in large saucepan. Mix in 1/4 cup Worcestershire sauce, 1 tablespoon catsup, two dashes tabasco sauce. Stir in four cups walnut halves and pieces.

Spread in glass baking dish and toast at 400 degrees about 20 minutes. Stir frequently. Turn out on paper towel and sprinkle with two teaspoons salt. Serve warm or cool.

CHICKEN VIRGINIA

8 boned broiler-fryer breasts
2 teaspoons MSG
1/2 cup melted butter or salad oil
8 thin slices Virginia ham

Sprinkle chicken with MSG. Let stand 15 minutes. Line broiler pan with aluminum foil. Turn temperature control to moderate (350 degrees F.) and broil 3 to 4 inches from heat, or set control for "broil" and place broiler pan 7 to 8 inches from heat.

Place chicken, skin side down, on broiler pan, brush with butter or oil. Broil 20 minutes on one side; turn; brush with butter or oil and broil 20 minutes longer.

To serve, place each chicken breast on a slice of ham. Spoon Grape Sauce over chicken. Garnish each chicken breast with whole mushroom. YIELD: 8 servings.

Grape Sauce

3 tablespoons butter
3 tablespoons flour
1/2 teaspoon MSG
1/2 teaspoon salt
1 1/2 cups chicken stock
2 tablespoons lemon juice
2 tablespoons sugar
1 cup seedless grapes

Melt butter in saucepan. Blend in flour, MSG and salt. Gradually add chicken stock and cook, stirring constantly, until thickened. Stir in lemon juice and sugar. Just before serving, add grapes and heat to serving temperature.

BOILED MARINATED CHICKEN (SUPPER OUT OF DOORS)

3 (2 1/2 to 3 lb.) quartered chickens
1 cup salad oil
1 cup vinegar
1 teaspoon dry mustard
1 teaspoon salt
1/2 teaspoon MSG
1 teaspoon paprika
1 teaspoon Tabasco
1 garlic clove, crushed

Place chicken quarters in shallow pan. Combine remaining ingredients; pour over chicken. Chill at least 2 hours, turning chicken pieces once or twice. Remove well-chilled, for dessert. Hot rolls, chicken from marinade; place skin-

side down on broiler rack, with surface of chicken 5 or 6 inches from source of heat.

Broil 15 minutes, basting often with marinade. Turn; broil 15 minutes longer, or until chicken is tender, continue to baste. Makes 4 servings.

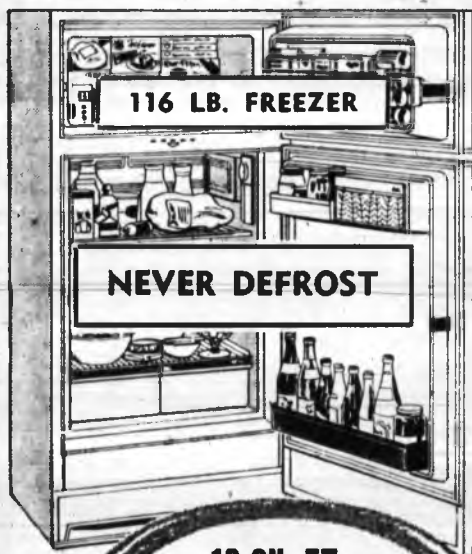
Serve with potato salad, sliced tomatoes and cucumbers, and quartered miniature watermelons, pieces once or twice. Hot rolls and beverage round out the menu.

Keep Rolls Hot

Heat your favorite casserole or souffle dish by pouring boiling water in it and then drying the dish. Put the hot muffins in the dish and cover them with a wicker hot dish mat. The wicker allows the steam to escape so the muffins don't get soggy and at the same time keeps them hot during the entire meal.

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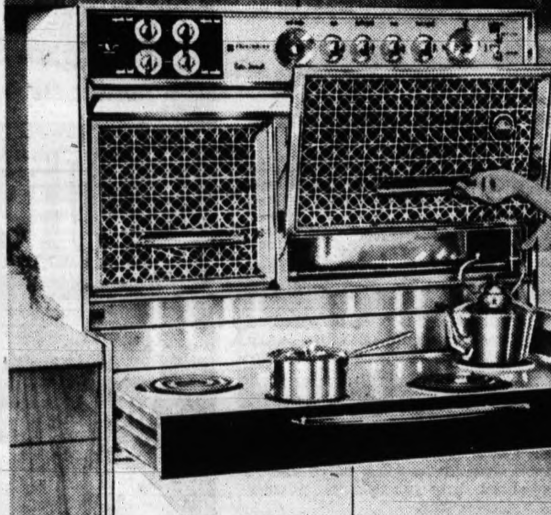
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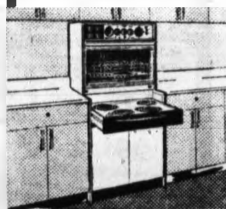
Frigidaire FLAIR electric ranges glorify any kitchen without remodeling. No plastering, no carpentering. Just slide a FLAIR (cabinet and all) into the place of your old range. Incredible? It's true!

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Frigidaire FLAIR is for every kind of cooking and every kind of kitchen—yours, too!

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Dessert Lifts Meals Out of Doldrums



STEAMED VANILLA CHOCOLATE PUDDING — Will the family come trooping in from knee-high snow drifts? Give them a good warm dinner and delectable steamed Vanilla Chocolate Pudding, comfortably warm and fragrant with pure vanilla.

Steam Chocolate Pudding, Serve With Vanilla Sauce

The nicest place to be on a cold, blowy day is right at home, as near as possible to the range on which mother is cooking dinner. Let there be the delicious aura of good food in the air — as for instance, of a delectable dessert flavored with real vanilla extract.

★ ★ ★

Warm desserts are particularly appealing in cold weather — just as chilled dainties are more enjoyable in summer. Desserts, not too rich and heavy, are good for us; the energy they supply helps to keep us warm.

★ ★ ★

Steamed Vanilla Chocolate Pudding with a trickle of Vanilla Sauce is quite festive. It's an inexpensive dessert, easy to make and can be steamed in a saucepan on top of the range.

Make this with vanilla sugar, if you want to give it a French chef's touch. (To make wonderfully aromatic vanilla sugar, hide a couple of real Madagascar vanilla beans in several pounds of sugar for two weeks.)

Steamed Vanilla Chocolate Pudding

1½ cups sifted all-purpose flour
1½ teaspoons double-acting baking powder
½ teaspoon salt
½ cup sugar
3 tablespoons shortening
1½ teaspoons pure vanilla extract
2 eggs
1½ squares (1½ ounces) unsweetened chocolate
¾ cup milk

Sift flour with baking powder and salt and set aside. Gradually mix sugar with shortening. Add vanilla. Beat in eggs. Melt chocolate in a custard cup over hot water and add. Mix well. Add flour mixture alternately with milk, mixing until smooth after each addition.

Turn into buttered 6-ounce custard cups or individual molds, filling them 2/3 full. Cover with foil. Hold in place with a rubber band. Place on a rack or jar lids in a deep saucepan which is large enough to hold the puddings. Pour in hot water to come half way up the side of the cups.

BILLY SUNDAY PUDDING

By Mrs. Sam. Hawley

1 cup quick cooking tapioca
3 cups brown sugar
5 cups hot water
1 cup dates, cut fine
1 cup nuts

Put all ingredients in casserole and put casserole in pan of hot water. Bake at 350 degrees for 30 minutes. Stir three or four times while baking.

★ ★ ★

Remove from oven and let cool. Cut in squares to serve. Garnish with whipped cream.

This is a very rich pudding, so a small serving will be ample.

FRUIT COCKTAIL DELIGHT

By Mrs. Harry Pearce

1 cup sifted flour
1 cup sugar
¼ teaspoon salt
1 teaspoon soda
1 egg, well-beaten
3 cups well-drained fruit cocktail

Sift dry ingredients, add to them the egg and the drained fruit. Beat well. Pour into a greased 8-inch pan. Sprinkle with ¼ cup brown sugar and ¼ cup chopped nuts.

★ ★ ★

Bake 1 hour and 20 minutes in 300-degree oven. Serve with whipped cream or ice cream. Makes nine servings.

ORANGE MACARON PUDDING

By Mrs. J. H. Helpe

3 cups crushed macaroons or cake crumbs
2 cups milk, scalded
4 eggs
¼ teaspoon salt
¼ cup sugar
Grated rind one orange
¾ cup orange juice

Soak macaroons or crumbs in milk 5 minutes. Beat eggs slightly. Add salt, sugar, orange rind and orange juice. Mix thoroughly and add slowly to macaroon mixture.

Pour into greased baking dish. Set in pan of hot water. Bake in 350-degree oven for 35-45 minutes, or until firm.

★ ★ ★

Serve hot or cold, garnished with orange sections. Makes 6 servings.

BLUEBERRY TORTE

By Mrs. Thomas J. Schmidt

1 package nabiscoes
1 pound butter or margarine
1 cup confectioners sugar
2 eggs, separated
1 can blueberry pie mix
½ pint whipping cream

Crush nabiscoes. Put half the crumbs in an 8-inch square pan.

★ ★ ★

Cream butter, sugar and egg yolks well. Beat whites until stiff and fold in. Pour on top of crumbs. Add blueberry pie mix.

Add layer of whipped cream and rest of cookie crumbs. Chill overnight. Serves 9 to 12.

LOUIS QUINZE

By Mrs. Richard Hanson

1 recipe for cream puffs or 1 package cream puff mix
Desired filling

Make up the recipe for cream puffs as you usually do, or follow directions on package. Instead of dropping the batter in individual rounds on a cookie sheet, spread it all out in the shape of a ring.

Bake as directed, but leave puff in oven longer than usual. It

will swell to about three times the size of the unbaked batter. When puff ring is browned and seems dry, remove from oven and let cool.

With a sharp knife, carefully cut off the top of the ring. Fill bottom section with whipped cream or other desired filling. Replace top, sprinkle with confectioners sugar or frost with thin chocolate icing. Serves 8 when cut into wedge-shaped pieces.

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Tide of Ice Surges Inland



"I WANT TO GO HOME!" — Basil Eric of Hull, Mass., pushes a boat down a street in the Kennebec Park area of Hull Sunday to reach his home. Some 250 families were forced from their homes by Friday's sweep of the storm tide. Water and blocks of salt-water ice still cover

Icy Fingers Reach Way Down in Dixie

By The Associated Press
Winter, a month old and rugged, held an icy grip across much of the eastern half of the nation today after a record cold weekend extending into the Deep South. No immediate danger lurked in the frigid weather was indicated, but some warmer weather appeared on the way for the children. Gulf states.

Lower temperatures, however,



WILLIAM H. THOMPSON

Find Few Clues to Area Murder

Police Continue Search Into Shotgun Slaying of Novi Twp. Man

By DICK HANSON

State police continued their investigation today of the murder of a 28-year-old Novi Township man, shot down Sunday morning as he and his wife left a bar in New Hudson.

The shot struck Thompson in the left side. It obviously was fired at close range, according to witnesses.

Mrs. Thompson, 43-year-old mother of seven children by a previous marriage, told troopers she did not immediately realize her husband had been shot as they left the New Hudson Inn at 1 a.m.

Upon questioning by detectives Mrs. Thompson said she thought she recalled seeing someone else (Continued on Page 2, Col. 7)

Imprisoned With Kennedy

LONDON (UPI)—Hugh Galskell, the British Labor party leader, said today a President Kennedy strikes him as "highly intelligent, well-informed, alert, practical and very much on the ball."

were indicated in Tennessee, the central Mississippi Valley and parts of the central Great Plains.

The cold weather and last week's snow storms and blizzards that swept wide areas have been blamed for at least 70 deaths. The fatalities were attributed to exposure, snow-shoveling exertion, traffic accidents on icy roads and fires. Seven children and a 23-

year-old man perished in a fire in a home in Pasadena, Md., this morning.

It was below zero again this morning in most sections in the northern tier of states from the eastern Dakotas through the Great Lakes region into New England.

The mercury dropped to more than 20 degrees below zero in northern Minnesota after a bonfire in 34 in Bemidji, the nation's so-called "icebox" Sunday morning.

But in Norfolk, in western Connecticut, thermometers plunged to 33 below, four degrees shy of the record reading of -37 in 1943. A 35-year-old record was broken in Windsor Locks, Conn., near Hartford, with a mark of -26.

33 ABOVE IN ALASKA
In the South, unseasonable cold was reported, with freezing weather in northern Florida. The 33 reading in Anchorage, Alaska, was much higher than many Southern cities.

Blairville, in northern Georgia, was the coldest spot in the South with a reading of 8 below Sunday.

Three inches of snow covers the ground. Atlanta's 10 above was a record for Jan. 22. It was 6 below in Gordonville, in central Virginia. Richmond's 5 above was a record for the day.

In many northern Midwest cities, temperatures stayed below zero all day Sunday as the area held stationary over the snow-covered sections. Chicago's high was 10 after the first zero weather of 1961.

More light snow fell in many parts of the cold belt during the night and early morning, including much of the Great Lakes region and the Ohio Valley as well as sections of the central Mississippi Valley. Heaviest fresh fall was 5 inches in Houghton, in Upper Michigan, adding to the 17 inches already on the ground.

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Trains to Run Tuesday MAKE OVER PAGES Fact Ends N.Y. Strike

Kennedy Calls Long Confab on the Cold War

Meets With McNamara, Rusk, Mc Bundy; Gets Secret Note on K

From Our News Wire
WASHINGTON — President Kennedy met with the secretaries of defense and state and his top national security adviser today for a long conference expected to center on the question of U.S.-Russian cold war relations.

Defense Secretary Robert S. McNamara, Secretary of State Dean Rusk and McGeorge Bundy, White House special assistant for national security affairs, met with the President, Kennedy reached his office around 9 a.m.

Kennedy planned to work with McNamara, Rusk and Bundy through lunch and into the afternoon.

Labor Secretary Arthur Goldberg also was expected to report to the President on settlement early today of the New York tug boat strike.

Today's security conference demonstrated the priority Kennedy attaches to seeking an easing of tensions in Moscow while heading up the nation's defense.

A grim reminder of troubles ahead reportedly came in a secret message from Ambassador Llewellyn E. Thompson who met Saturday in Moscow with Soviet Premier Khrushchev.

Thompson's cable was understood to report that Khrushchev — while talking hopefully of an agreement with the Kennedy administration — in private had adopted the same tough, unyielding position on issues that wrecked previous Western hopes.

Khrushchev served up the same old hash to Kennedy that he had placed before former President Eisenhower without success, said diplomatic officials.

Actively reported today to have swung solidly behind Kennedy's view that any new East-West summit must be most carefully prepared in advance.

Kennedy got a preview during a White House luncheon Sunday of Rusk's thinking about Khrushchev's maneuvers. Undersecretary of State-Designate Chester Bowles also attended.

The 2 1/2-hour session concentrated, however, mainly on administration efforts to find and name about 12 more top assistants for Rusk in running the State Department.

Agadir Trembles

AGADIR, Morocco (AP) — Two earth quakes were felt here Sunday night, sending fear through the city which was wrecked by an earthquake 10 years ago. No damage was caused by the new shocks, but scores of residents of new buildings fled into the streets and slept the night outdoors or in cars.



AP Photos

TALKING OVER STRIKE — Mediators, including President Kennedy's new Secretary of Labor Arthur J. Goldberg, (center) met in a marathon 14-hour strike session Sunday and today in Gov. Nelson Rockefeller's office in New York City.

Mayor Robert Wagner (left), was also in on the conference seeking to end the two-week strike by tug and ferryboat workers. At 6:18 this morning they were able to announce that a tentative settlement had been reached.

Home Economists Arrive

Preparing 'Fantasy of Foods'

By JANET ODELL

Janet Finger and Charles Trombath, home economists from the National Livestock and Meat Board, arrived in Pontiac Sunday. They are spending most of today preparing for the Pontiac Press Cooking School, "Fantasy of Foods," which will start Tuesday at 2 p.m. at Pontiac Central High School.

Using both the Roper Gold Star Gas Range, furnished by Consumers' Power Co. and Ropers, and the Kenmore electric range from Federal Department Store, the demonstrators will prepare a wide variety of meat dishes and broths, pies, cakes and cookies.

The two ranges will be the grand prizes awarded on Friday.

On Tuesday the "Fantasy of Foods" will include the following dishes:

Pot Roast
California Casserole, a dried beef and noodle dish
Hamburg Strongarm
Pancakes Plus
Homemade Biscuit Mix
Ritz Toast
Broiled Porterhouse or Sirloin Steak

When the session starts on Wednesday, these dishes will be prepared.

Ham Turnovers
Small Fry's Surprise

Jackie Dummy

Stirs Storm

Over Taste

NEW YORK (UPI)—A paint and plastic image of Mrs. Jacqueline Kennedy is starting into the streets today from store windows across the country.

In some of them, she's standing beside a costly store dummy with the head, and name, of President John F. Kennedy.

It's stirred up something of a temper about good taste in fashion world already brimming with "Jackie Kennedy hats" and "Jackie Kennedy hair-do" and the over-all "Jackie Kennedy look."

Steve Carano, president of the mannequin firm which put the president and first lady's names on the models, is hurt by the question.

He had "informal clearance" from a "proper source" to use Kennedy, Carano said. "We certainly made it in good taste."

"I don't think it's any different from all the newspaper ads and every young girl in the street trying to look like her."

"Mrs. Kennedy is the biggest thing in fashion today. We tried to compliment her."

Liz Can't Get Out of Film

LONDON (UPI)—A spokesman for Elizabeth Taylor today said her film star has said in vain to be released from her commitment to make "Cleopatra" following the resignation of director Rouben Mamoulian.

York City. Mayor Robert Wagner (left), was also in on the conference seeking to end the two-week strike by tug and ferryboat workers. At 6:18 this morning they were able to announce that a tentative settlement had been reached.

Those without tickets may be admitted just before the program begins. There will be a few seats for such persons each day.

Prize winners need not be present on Friday to win. Winners must be 18 years or older. No children under 10 years will be admitted.

Festive Plum Glaze Ham
Brisket Broil
Tip Top Tomatoes

Lot of Lamb
The Host's Dinner (steak and cabbage)

Outland Bread
Southern Pot Roast

On Thursday there will be more lamb, a meat that is in good supply right now.

Savory Lamb Shanks
Fancy Frank's (they're stuffed)

Fried Doughnuts
Beef Haricout
Salami Wedges

Port in Lima Casserole

The last day promises recipes that are truly as interesting as the ones ahead of them.

Scottish Delights
Spicy Applesauce Cake
Almond Veal Imperial

"Tickets holders will be admitted to the auditorium after 1 p.m. each day. Please use the east door. There is a limited amount of parking in the lot west of the Cleveland School. One of the city parking lots is only two blocks away, on Lawrence Street.

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Goldberg Helps Settlement of Harbor Walkout

Negotiators Tired After 14 Hours of Talking in Rockefeller's Office

NEW YORK (AP)—A two-week-old harbor strike that had caused a paralyzing railroad tie-up throughout much of the East was ended today by tentative agreement on a new work pact.

Mediators, including President Kennedy's new secretary of labor, Arthur J. Goldberg, met in a marathon 13-hour session that ended with the announcement of a settlement at 6:18 a.m.

The strike of railroad tug and ferryboat workers against 11 railroads that operate in New York City had crippled the city's commuter transportation, forcing 100,000 persons to look for other means of getting to and from work.

The walkout of the 464 workers in three marine unions on Jan. 18 had also virtually shut down the New York Central and the New Haven railroads.

Both roads said they hoped to get back into operation by Tuesday morning.

Virtually all New York Central passenger service in Michigan was suspended today because of the tugboat strike in New York City, even though the strike has been settled.

(The only passenger run still operating was the Detroit-Chicago service. Four of the scheduled trains were slated for the cross state stop to the Windy City. One early morning train was canceled.)

The unions have called a ratification meeting for later in the day at the Seafarers International Union headquarters in Brooklyn.

Both sides were expected to okay the pact.

The settlement was announced by Gov. Nelson A. Rockefeller at his midtown Manhattan office. Goldberg called the settlement "fair, decent and honorable."

He said he was happy the strike was settled.

Both Mayor Robert F. Wagner and Rockefeller, who had lavished Goldberg to attend the sessions, praised the new labor secretary for his contribution to the settlement. The three officials looked on the strike as a "fair, decent and honorable."

Goldberg flew to New York less than 24 hours after he had been sworn into Kennedy's Cabinet.

The key to the settlement was an agreement to postpone the tough issue of job security. The unions had asked to have present tug crews remain frozen. But negotiators wanted any new contract to state that management had the right to decide the number of men needed.

DETROIT (AP)—A second executive fired during an investigation of conflicts of interest at Chrysler Corp. said the auto company today for \$200,000.

Jack W. Minor, 136 Dorchester St., Birmingham, former director of marketing for the Plymouth-DeSoto-Valliant division of the corporation, charged in a suit in Wayne County Circuit Court that by firing him Chrysler damaged his reputation, earnings and job chances to the extent for which he is suing.

Minor described himself as a "sacrificial" victim. He said he was directed against the corporation and its chairman, L. E. Colbert.

Last week, Minor filed a suit seeking \$25,000 from Chrysler. He said this was what he had coming from contributions he made to the employee stock ownership plan.

Also last week William C. Newberg, 1411 Kirkway Drive, Bloomington Township, a former president, sued Chrysler to void an agreement he signed after he was fired in which he promised to pay the company \$45,000 he received from his interests in two companies which supplied parts to Chrysler.

Minor was fired Sept. 30. Chrysler said he had made \$20,000 from interests which headed some advertising for Chrysler.

Lie Newberg, Minor in his suit claimed Chrysler-officials had null knowledge of his interests.

Americans Spend Record \$328.2 Billion in 1960

WASHINGTON (UPI)—The Commerce Department reports that Americans spent a record \$328.2 billion for goods and services last year, or about \$1,823 for each man, woman and child in the United States.

The dollar total was 5 per cent higher than in 1959. But because prices of some items rose last year, the physical volume of goods and services bought by consumers advanced by only 3 per cent.

PUNJABS

LAST VAULT?

Veteran Jurist Dies at Home in Detroit

DETROIT (AP) — Ira W. Jayne, who served 37 years as a Wayne County Circuit Court Judge before his retirement in 1956, died at his Detroit home Sunday of a heart attack. He was 78.

Judge Jayne, who served longer on the Wayne circuit bench than any man in history, was executive judge for 18 years.

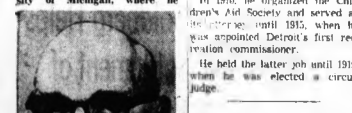
A shaggy-haired, silver-haired man, Judge Jayne was born on a farm near Fenton on June 16, 1882. He attended the University of Michigan, where he earned variety letters in football, basketball and track.

In 1907-08 he was superintendent of schools in Burt Township of Alger County, and then professor of school administration and coach at Kentucky Eastern State Normal School in 1908-09.

In 1909 he came to Detroit as attorney and agent for the Society for the Prevention of Cruelty to Children, and later he became the first male probation officer of juvenile court.

In 1910, he organized the Children's Aid Society and served as its executive until 1915, when he was appointed Detroit's first juvenile commissioner.

He held the latter job until 1919, when he was elected a circuit judge.



JUDGE IRA W. JAYNE

'60 a Year of Firsts for Pontiac General

(Continued From Page One)

for by Pontiac service club, the hospital medical staff, private doctors and The Pontiac Press, went into operation April 18.

From then until Dec. 31, 58 patients have received 1,692 treatments on both an inpatient and outpatient basis.

Last year there were 350 credit cards issued as a means to speed the financial side of admission procedures. The service began Feb. 5.

In connection with progressive care, the 12-bed intensive care unit was opened Feb. 15 and the 31-bed ambulatory unit Feb. 4. There are 35 beds in the latter unit now.

Eagle-Eye Store Manager Detects Two Filchers

After two episodes in the supermarket Saturday, the manager of the Kruger store in Dayton (Ohio) will be more alert than ever.

Robert Elram happened to spot Lloyd Parks of 3566 Seeden St., pull four packages of cigarettes and a pound of butter in his coat pocket.

The manager called Waterford Township police.

Parks was arraigned by Justice of the Peace Patrick K. Daly. The man pleaded guilty and paid a fine and costs totaling \$15.

Just one hour later, Elram caught Paul Baumgardner of 492 Robertson Road, Lake Orion, apparently taking a package of toilet paper and again called township police. Baumgardner is being held at the Oakland County jail for investigation of larceny from a building.

Miles Will Head Up Transportation Group

Former City Commissioner Floyd P. Miles, who headed the emergency transportation committee during the 1960 bus strike, has been elected chairman of the City Commission's permanent Transportation Committee.

Miles operates the Christian Literature Sales book store, Max Doerr, a real estate agent, was elected vice chairman and James P. Dickinson, general advertising manager of The Pontiac Press, was elected secretary.

The 12-member committee is to report Feb. 16 to review any existing difficulties of Pontiac Transit Corp., initiate study of a long-term solution to transportation as of about 50 patients a month, needs and consider any other steps suffering from disorders of the to improve public transportation nervous system.

Adlai Meets U.N. 'Fire' Wednesday

UNITED NATIONS, N.Y. (UPI) — An Afro-Asian move for Security Council action on the Congo joined today as Adlai Stevenson's first test as U.S. ambassador to the United Nations.

Stevenson presents his credentials to Secretary General Dag Hammarskjöld at noon today in a private meeting. He probably will make his first official appearance as U.N. spokesman for the Kennedy administration before the 11-nation Security Council on Wednesday.

Stevenson arrived Sunday from Washington where he held a series of meetings with new secretary of State Dean Rusk and other officials of the administration. He will hold his first news conference as ambassador Tuesday.

Stevenson's baptism of diplomatic fire in his new post apparently will come quickly.

The leftist African state of Mali has demanded a council meeting to consider the fate of deposed Congolese President Patrice Lumumba, held prisoner of strongman army Col. Joseph Mobutu and reported beaten by his guards.

Omar Loufi of the United Arab Republic, council president for January, was believed preparing to convene the council into session Wednesday on Mali's complaint.

Diplomats of the African states conferred during the weekend on tactics and strategy.

The Weather

Full U.S. Weather Bureau Report

PONTIAC AND VICINITY — Partly cloudy and quite cold today with a few snow flurries tonight and Tuesday.

Low tonight 5 above in city to 2 below in suburbs. High Tuesday 19. Westerly winds 5-15 miles today and tonight.

Today in Pontiac

Lowest temperature predicted: 5
Sunrise: 7:10 a.m. Sunset: 5:40 p.m.
Moonrise: 11:10 p.m. Moonset: 11:10 a.m.

One Year Ago in Pontiac

Lowest temperature: 10
Sunrise: 7:10 a.m. Sunset: 5:40 p.m.
Moonrise: 11:10 p.m. Moonset: 11:10 a.m.

Highest and Lowest Temperatures This Date in 48 Years

1913 to 1960

Sunday's Temperature Chart

4 Pontiacs

4 Pontiacs

4 Pontiacs

4 Pontiacs

4 Pontiacs

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AP Photos

Mobutu Gets Promotion in Army... Not Politics

NEW YORK (UPI) — Former President Dwight D. Eisenhower walks down a snowy lane toward his farm home in Gettysburg, Pa., after posing for photographers. The former president

reverted to his farm after President Kennedy was inaugurated. The ran into subfreezing temperatures and this morning he flew to Albany, Ga., for quail hunting with his friend W. Alton Jones.

Eisenhower Hunts Quail and the Sun

GETTYSBURG, Pa. (UPI) — Former President Dwight D. Eisenhower flies South today to hunt for quail in the Georgia plantation country.

Mr. Eisenhower looked forward to warmer weather than the subfreezing temperatures he encountered over the weekend at his snow-covered Gettysburg farm.

The ex-president boarded a private plane in midmorning at the York, Pa., Airport for the three-hour flight to Albany, Ga.

Mrs. Eisenhower, who accompanied her husband from Washington to their Gettysburg farm after President Kennedy's inauguration, remained at home.

W. Alton (Pete) Jones, a close friend of Eisenhower, invited him to hunt quail for a week or 10 days on Jones' 15,000-acre plantation. They spent two days hunting last November when Eisenhower took a postelection vacation in Georgia.

George E. Allen, long-time business associate and neighbor of the former chief executive, planned to go along on the trip.

Eisenhower, with 50 years of public service behind him, spent his first days out of the White House quietly at his 14-room residence south of Gettysburg.

He was welcomed home Saturday night by the leading citizens of this Pennsylvania town of 8,000 at a banquet given for him and the former first lady.

They attended morning services Sunday at the United Presbyterian Church and joined in prayers for the new President and his search for a lasting peace.

Injured Pontiac Man Reported on Mend

The condition of a 64-year-old Pontiac man, injured in a traffic accident in Bloomfield Township Thursday, is improving, said a spokesman today at St. Joseph Mercy Hospital.

Henry O. Sternberg, 17 Porter St. is in satisfactory condition, according to hospital authorities.

Sternberg suffered head injuries and a broken collarbone when his car collided with the rear of a truck on Telegraph near Franklin.

Sternberg told police he did not know how the accident occurred.

2 Crashes Send Five to Hospital

Collisions in Brandon and Avon Townships Occur Over Weekend

Five persons, including a 3-year-old boy, were hospitalized with injuries received in two traffic accidents in Oakland County over the weekend.

Mr. Russell Childers, 37, of 1383 Johnson St., Orionville, and Mrs. Earl L. Simonson, 18, of Battle Creek, were in fair condition today at Pontiac Osteopathic Hospital.

They were hurt when Mrs. Childers' car collided with one driven by Francis B. Schaff, 55, of 255 Glass Road, Brandon Township, at the Grange Hall and Orionville roads intersection in Brandon Township Sunday morning.

Schaff was unhurt in the crash. Mrs. Childers suffered facial injuries, and Mrs. Simonson sustained a lacerated scalp when her car collided with one driven by Robert C. DeCaussin, 25, of 3150 Alida St., Rochester, at the Harrison and Marjorie roads intersection in Avon Township Saturday afternoon.

Mrs. Yeagren, her son, Bobbie, 3, and another passenger in their 1958 Ford, 2424 Longview Road, Avon Township, were all in satisfactory condition at Avon Center Hospital.

The boy suffered a bruised head and face, and Mrs. Nelson has cuts on her face.

DeCaussin was treated at St. Joseph Mercy Hospital for minor injuries and released.

Both drivers told sheriff's deputies a house obstructed their view at the time of the crash, and they failed to see each other's approaching car.

The Day in Birmingham

Women's Club Branches to Discuss Integration

BIRMINGHAM — Integration branch is Mrs. A. D. McRay of 1715 Wimbledon Drive, Birmingham.

The Birmingham — Bloomfield Hills Zonta Club will hold a dinner meeting tomorrow at 8 p.m. starting Jan. 30, at the Glen Oaks Country Club, 13-Mile Road between Middle Belt and Orchard Lake roads.

The first Monday of every month master players will be given. There will be an admission charge and refreshments will be served.

Interested bridge players can contact Larry Trager of 2907 Lochmoor Road, Farmington.

The Southern Oakland County Lakeshore Club will hold duplicate bridge games every Monday at 8 p.m. starting Jan. 30, at the Glen Oaks Country Club, 13-Mile Road between Middle Belt and Orchard Lake roads.

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Look Into Adult 'Y' Classes; ...Sew, Swim, Play Bridge



Slip covering lessons, taught by Mrs. Ronald Sweeney (right), are a favorite with Young Women's Christian Association members enrolled in the Y's winter term classes which continue nine more weeks. Mrs. Harold

O'Neil of Ledgestone Drive (center) who recently completed a chair proudly shows her finished product to her instructor and Mrs. Clyde Herring, also of Ledgestone Drive.



Surrounded by a smiling circle of observers, Mrs. Robert Hines, the Y's cake decorating instructor, shows how to create a striking floral design with her array of decorating tools. From left are Mrs. Theron Taylor, Harper Street; Mrs. Hines; Mrs. Irving

Cocking, Putnam Avenue; Mrs. F. J. Stinson, Sylvan Lake; Mrs. Robert Clayton, Queensbury Road; Mrs. Neil Bengry, Rochester; and Mrs. Clarene Stuart, Lake Orion.

Set Auditions for Choral Unit

Auditions for membership in the Pontiac Women's Chorus will be heard Tuesday evening Jan. 31 at Mark Twain School. The informal tryouts will follow the 8 p.m. rehearsal of the group which is under the direction of George Scott.

Open to all area women, the chorus is sponsored by the Pontiac Department of Parks and Recreation. Membership chairman Mrs. Michael G. Patterson of Waterford Township may be contacted for details.

Mothers to Talk About Twins of School Age

The Twins Mothers' Club will discuss the question of separating twins in school when the group meets at 8 p.m. Thursday in the United Fund Building.

Mrs. Vera Kirkpatrick, administrative assistant of Lake Orion Schools will speak. She is in charge of instruction in curriculum and elementary grades and holds a B.A. degree from Eastern Michigan University and an M.A. from University of Michigan.

Teachers who have opinions on the subject are invited to the meeting.

Rummage Sale Plans Discussed

Mrs. Donald Bradford of Wadsworth Drive opened her home to the Ladies' Service Women's Club. Refreshments were served by the hostesses Mrs. William Herriman, Mrs. Clair Sherman and Mrs. Lyndon Salathiel.

Plans for a rummage sale were discussed as the 22 members present sewed cancer dressings.



"Buenos Dias, senoras, senoritas, caballeros." ("Good day, ladies, lasses and gentlemen") says Mrs. Hector Bueno's sunny greeting to Y members

enrolled in her 10-week Spanish course. This class, along with bridge and silversmithing, attracts a number of the members' husbands.

Abby Warns Bus Rider:

Be Prepared to Stand

By ABIGAIL VAN BUREN

DEAR ABBY: Isn't it proper for men to offer their seats on a bus to women any more? I ride to work on a bus every day and I have seen elderly (and even pregnant) women stand while men just sit there. I will see a gentleman offer

a woman his seat, but you should see the dirty looks he gets from the men who are sitting. Are gentlemen becoming extinct in our civilization?

LADY BUS RIDER

DEAR LADY: Some of the women who ride buses are in better shape than some of the men. Naturally, an elderly or pregnant woman shouldn't be made to stand any more than a feeble or handicapped man. But, healthy, able-bodied women, who compete with men for jobs, shouldn't expect a husband of Sir Walter Raleigh.

DEAR H.S.: Considering the present crop of wallflowers, a girl would have to be pretty "dizzy" to criticize a boy's dancing. Don't suggest he improve unless you are willing to teach him.

CONFIDENTIAL TO "WILLING TO WORK," a helpful Money grows on trees!

For a personal reply, send a self-addressed, stamped envelope to ABBY, Box 335, Beverly Hills, Calif.

Family Life Subject of Address

Dr. Owen Morgan, faculty member of the Merrill-Palmer Institute of Human Development and Family Life will speak before the Altrusa Club of Greater Birmingham this evening at 8 p.m. in Birmingham Community House. His subject will be "Family Life Education in a Changing City."

The speaker holds a B.A. degree from Grinnell College, an M.A. from Omaha University and a Ph.D. from University of Nebraska. He was formerly associated with the department of family relations and child development at Oklahoma State University.

THE THREE IT'S



While Mommy's away, the children will play! Youngsters of YWCA members are well cared for while their mothers attend classes. Nursery staffer Mrs. Leslie Pickup of Hatchery Road assists Jeffrey

Dawson of Balboa Place with a game, as Roberta Peoples of Bald Eagle Road and Jeffrey Holler of DeSota Place candidly size up our photographer. The tots all are 4 years old.

Oakland Family Service Can Help

Mental Illness Also Sad for the Family

(Editor's Note: The presentation of mental and emotional problems is the concern of Family Service of Oakland County, a member agency of the Pontiac Area United Fund. This is the fifth of six articles in which the agency will discuss the problems of mental illness, the emotional and social history in the articles is designed to protect the families involved.)

The cost of mental illness should not only be measured in terms of dollars and cents but in human tragedy and suffering. This affects not only the individual but his family. Ruth Jones, 35, was angered and confused over her husband's behavior. She went to a lawyer to seek a divorce. Like so many, she attributed her husband's behavior to plain ugliness, lack of respect for her feelings and indifference to the children.

She could no longer live under the same roof with him and felt for her own mental health and to save her children from the constant turmoil she had to get out. The lawyer sent her to Oakland County Family Service. As Ruth told of her marriage, it seemed to be a relatively satisfying one until three years ago when there was an abrupt change in her husband's behavior. It seemed to

the counselor at Family Service that her husband Oliver ought to have psychiatric help. When the counselor talked with Oliver, he first denied all the problems, said that he was only tired, but in the second interview, he admitted he could not stand the turmoil of the young children around him and this confused him for he used to love them so.

He loosened up and discussed some of the turmoil he had been unable to discuss with anyone else. As the worker finished the second interview with Oliver, the realization of urgent need for referral to a psychiatrist was seen.

Fortunately, Mr. Jones accepted the referral and the doctor hospitalized him for a period of four months. During Oliver's hospitalization, Ruth was able to sort out her feelings concerning her husband and their marriage. With help, she could look forward to the return of her husband to the home and how she could help him. She was able to have the children understand why Daddy was away and that he would be coming back. Thus, through the family counselors, Ruth sorted out the real problem, got help with it, and looked forward to a reunification of her family which she basically never wanted to break up.

Family Service of Oakland County's contribution to the area of mental illness is not just in helping relatives to understand and to help the mentally ill person get to resources but it's also a belief that the agency can do much in the area of prevention.

Bonneville Club Gathers to Play Bridge at Hotel

The Pontiac Bonneville Duplicate Bridge Club met Saturday evening in the Hotel Waldron with 10 tables in play. The winners were Mrs. Mary Malchic and Mrs. Norma Krieger; the Lionel Thompsons; the John C. Malstroms; Dr. and Mrs. E. F. Collins; Dr. Charles Patrick and Dr. Carl Bolton; Dr. and Mrs. Earl Lutz; Dr. H. C. Walter and Edward Mead; David Utley and Ericson Lewis.

Sorority Talks About Party

Plans for the fashion show and card party March 23 in Pontiac Federal Savings and Loan Building were discussed at a meeting of Pal Chapter of Sigma Beta National Sorority in the home of Mrs. Morgan Stipe, on Perry Street. Mrs. William Winters, president, announced the appointment of Mrs. James Charlier to the national charity finance committee. The February meeting will be in the Voorhees Road home of Mrs. Wallace Williams.



April's sons are planned by Nancy Gray Jenkins, daughter of Mr. and Mrs. Reed Jenkins of Bloomfield Hills and William H. Little, son of the Luke M. Little of Bloomfield Hills. She is a graduate of Webber College and her fiancé of Michigan State University.

NANCY GRAY JENKINS

For the last two years French has served as executive assistant to the general manager of Chevrolet, in charge of factory-dealer relations on the staff of General Manager Edward N. Cole.

Engineers Devise Plan to Save Ancient Temple

CAIRO, (AP) — A team of Italian engineers has worked out a plan to lift an ancient Egyptian temple weighing 40,000 tons 16 feet higher ground, saving it from the waters of the reservoir to be formed by the Aswan-Dam.

The temple is at Abu Simbel, more than 800 miles up the Nile from its mouth. Built by Egypt's

mighty Pharaoh Ramses II around 1265 B.C., the temple is best known for its four massive statues of Ramses standing 67 feet high on the edge of the river. From this striding entrance the temple halls run 200 feet inside the rocky cliff, enclosing rooms of statues 30 feet tall and wall paintings of rare beauty.

Beside this temple is a smaller but equally beautiful temple dedicated to the Pharaoh's queen, Nefertari.

Schimmel Appointed Water Board Officer

Louis H. Schimmel, Oakland County representative on the Detroit Board of Water Commissioners, has been named vice president of the board by Detroit Mayor Louis Miriani.

Schimmel of 808 W. Troups Road, has served as a member board since October and only a voting member this month.

President of the Pontiac Board of Education, Schimmel is a widely known municipal financial and bonding expert.

His appointment is for one year. Named president of the board was George A. Shaffer of Detroit, a member of the board since 1950 and general staff supervisor for Michigan Bell Telephone Co.

Bridges in Texas May Get Hotfoots if Plan Works

AUSTIN, Tex. (UPI) — If things work out like the state hopes, bridges in Texas will get electric foot-warmers for cold weather. The highway department announced its engineers are installing the first anti-freeze device on U.S. Highway 287 near Wichita Falls and if the experiment is successful, similar systems will be installed on other bridges.

The engineers are putting electrical heating elements into the concrete roadway of the bridge, and hooking them up to a switch that will allow electric current to flow into them. During flash freezes, hot forms more quickly on bridges because the cold air can circulate above and below.

Richmond Annexation Defeated by Marg Martin

RICHMOND (UPI) — Voters Friday defeated 508-207 a proposal for the Village of Richmond to annex parts of Richmond and Lennox townships in Macomb County. The proposal was defeated in the two precincts of the Village and in the township areas to be annexed.

NORTH WOODWARD HEATING

Williamson-Lehner-Luxaire GAS OR OIL HEAT 1200 Collier Ln. SE. FE 5-7746

OPEN TONIGHT 'TIL 9:00 P.M. INVENTORY REDUCTION SALE! — ALL PRICES SLASHED! —

SPECIAL

Reg. \$6.95 Per Gallon Paint

Reduced 50%

to \$3.49

Many colors in Latex, Glass Enamel, Semi-Gloss and Flat.

FREE!

10-oz. Can of Enamel With Every Paint Purchase!

ARMSTRONG ASPHALT TILE

B GROUP

\$2.59

80 Pieces Per Carton

REDUCED!

Inlaid Linoleum Tile

WERE 14c

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Each

Decorator Colors

SPECIAL SALE

CEILING TILE

White 12"x12", 16"x16"

8c

Sq. Ft.

Slight Imperfects

CERAMIC WALL TILE

Large Selection of Colors

We Finish All Tiles

59c

Sq. Ft.

Vinyl Plastic Floor Covering

First Quality, Many Colors

59c

Sq. Yd.

ALL TILES AT CARLOAD PRICES

We Are Your Authorized SANDRAN DEALER

Hickman Price of Ann Arbor Gets U.S. Job

WASHINGTON (AP) — Hickman Price Jr., 6-year-old husband of Vice Chairman Margaret Price of the Democratic National Committee, has been named an assistant secretary of commerce under President Kennedy.

Price, whose wife also is Michigan's Democratic national committee-woman, is a former Kaiser-Frazer executive and recently has been director of Mercedes-Benz Co., a German automaker, in Sao Paulo, Brazil.

The Prices have maintained a home in Ann Arbor.

5 Die in Traffic Over Weekend

Toll Is Lowest in State for Weeks; Brighton Man Among Dead

By the Associated Press

Five persons died on Michigan's highways this weekend as the state recorded its lowest traffic death toll in weeks.

Four persons were killed Saturday, and it wasn't until close to midnight Sunday that the fifth traffic death was recorded.

The Associated Press count began at 6 p. m. Friday and ended midnight Sunday.

The victims are:

Ronald C. January, 22, of Wyandotte, was killed Sunday night when the car in which he was riding hit a utility pole in Flat Rock.

Joseph Margie, 34, of Brighton, was killed Saturday in a collision involving three cars on U. S. 16 near Farmington.

Roland Hill, 20, of Detroit, was injured fatally Saturday when he struck a utility pole along the Lodge Expressway in Detroit.

Charles Marlowe, 39, of Wyandotte, and his wife Helen, 48, were killed Saturday in a two-car collision on Southgate, Detroit suburb.

Other officers elected were:

A. D. Frey, National Bank of Detroit senior vice president, treasurer, and Truman Barber, executive.

Jervis Webb, president of the Jervis C. Webb Co., was named to fill the vacancy on the board of directors created by the retirement of L. C. Colbert, Chrysler president and board chairman.

DAC Picks Knudsen as 1st Vice President

Semon E. Knudsen, Pontiac Division general manager and vice president of General Motors, has been elected first vice president of the Detroit Athletic Club, and chairman of its finance committee.

Raymond T. Perrine, president of Detroit Bank & Trust Co., was elected president of the club Friday night. Norman Fredericks, president of the Keweenaw Coal Co., was elected second vice president.

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A. D. Frey, National Bank of

Death Notices

officiating. Interment in Hope Cemetery. Mr. Bedell be in state at the Vespern Funeral Home.

JAN 31, 1961. JAMES H. Seymour Lake Road, age 58, ex-husband of Helen Boyer, brother of Mrs. Mollie Patterson, Jordan, died at the Sully Cochran. Funeral serv-ice will be held Wednesday, Jan. 25, 1961, at 2:30 p.m. at the Hunteon Funeral Home, with Rev. J. H. officiating. Interment in Mt. Park Cemetery. Mr. will be in state at the Sully Cochran Funeral Home.

WED. JAN. 18, 1961. JUNE E. Flanagan, age 48, formerly of Hope, died at the Sully Cochran. Funeral serv-ice will be held Wednesday, Jan. 18, 1961, at 2:30 p.m. at the Sully Cochran. Burial at the Walcott. Funeral arrange-ments pending at the Melvin Mt. Funeral Home.

JAN 22, 1961. LENA E.

dear mother of William
and Mrs. Arnold Al-
dear sister of Roy, Guy
Russell, Swamp, Mrs. Louise
and Mrs. Martha Belle
was buried in the
Schlader's Funeral service
he held Wednesday, Jan. 18,
p.m. from the Donelson-
Smith Funeral Home with Rev.
Smith officiating. Inter-
ment in White Chapel. Mrs.
con will be at the
Don-Johns Funeral Home.

N. JAN. 23, 1941. EVA H.
will St. Oxford: age 84; dear
of Victor and Clarence Lan-
Funeral service will be held
nesday, Jan. 23, at 2 p.m.
from the funeral home at
Oxford, with Rev. R. B. Rob-
bottson officiating. Interment
in Oakview Cemetery, Oxford.

JAN. 22, 1961. JOE M. [793]
[unintelligible], age 88. Funeral Ar-
rangements are pending at the
J. Griffith & Son, 1011 N. Home
St., Erie. Mr. Lynde will be
in charge.

O.N. JAN. 23, 1961. JOHN
[unintelligible], age 18;
son of Warren B. and
Irene Marion; dear brother
of Warren Jr., Virginia,
Pa. and Robert Marion. Mr.
John was sent to the Scapellato
Home in Erie, Pa. to be
interred this afternoon. Funeral ar-
rangements were made by the
Scapellato Home.

JAN. 22, 1961. MARY M.
[unintelligible], Rochester, formerly
W. Flint St., Lake Orion,
Mich.; dear mother of Mrs. Har-
riet [unintelligible]. Funeral arrangements
pending at the [unintelligible].

NEWMAN, JAN. 21, 1901, MARTHA
 N. 3340 Baldwin Road, Mill
 Gardens; age 50; beloved
 of Olafson C. Newman; be-
 lieved husband of Katie
 M.; dear sister of William
 and Robert McKittie, Mrs.
 Fred Geer, Mrs. Albert Johns-
 son, Mrs. Claude Persinger and
 George Lindsay. Funeral
 service will be held Wednesday,
 Jan. 23, 1951, 3 p. m., from
 the Funeral Home, Lake
 Interment in Oakhill
 Cemetery. Mrs. Newman will lie
 in state at Allen's Funeral Home,
 Oriskany.

NEWMAN, JAN. 22, 1901, WIL-
 H. H. 1410 Austin Dr., Mil-
 lery. Beloved husband of Vic-
 toria Thompson; beloved son of
 Sam H. and Eliza P. Thomp-
 son; dear brother of Eugene.

Mrs. Virginia Wilson, Mrs. E. E. Proffitt and Mrs. Maude E. Proffitt. Funeral services will be Wednesday, Jan. 23, at 1 from Richardson Bird's Home, Walled Lake, Interment in Walled Lake Cemetery. Thompson may be seen after 1 today at the Richardson-Funeral Home, Walled Lake.

In Memoriam 2

LEAVING MEMORY OF MY
 Mother, Mr. David B. Wilson
 who died Jan. 2, 1904, at
 Walled Lake, Mich.

My mother was a woman of great
 strength of character and a
 true friend to all who
 knew her. She was a
 true Christian and a
 true mother. Her death
 was a great loss to
 all who loved her.

I thought that death was
 a great thing, but now
 I know that it is a
 part still aches with sadness.
 I miss her many tears.

Funeral Directors 4

COATS
FUNERAL HOME
OR PLAINS OR 3-7787
MARKS-ORIFFIN CHAPEL
Funeral Service FK 2-3841

Johnson-Johns
FUNERAL HOME
Designed by Funerals

Forhees-Siple
FUNERAL HOME FK 2-8378

Cemetery Lots 3

IN WHITE CHAPEL CEM.
Located in "Garden of
Eternity." FE 3-3841.

lot. PE 4-2344.
 MT. PARK CEMETERY.
 1st 4-grave lot. Will divide.
 1902.
 CHAPEL - 2 GRAVE
 Street and 1st 4-2344

BOX REPLIES

replies at the Press
in the following
es:

34, 48, 63, 69, 70, 71,
75, 81, 83, 87, 91, 94,
107, 108, 113, 118, 119.

Help Wanted Male 6

CONVASSERS

Attention: Salesmen
If you plan a permanent en-
gineering business, you want to be sure you are
engaging "A GROWING BUSI-
NESS." Here are some of the

year old. (1) More money
you are now earning (2)
ant. disafford work (3) As-
sion with the sound, stable,
ful company (4) Steady,
around income, month after
... 65. *Household necessities*

Continual reorder business. Opportunity is dedicated to those who wish to earn a better average living. \$150 to \$300 a month and up for salesmen. You

Carry no samples and keep
books. You use all your time
for one purpose, making
for yourself. This associ-
ation with our company is open
to people who are look-

ready to start immediately. Call **FB 8-0432**, for interview.
C GOOD CO., INC.

can always locate
parties interested in

you no longer need
you use the Pontiac

