

More Jobs, More Goods Pushed by JFK

Avalanche Misses Vacant House



SPARED BY SLIDE—This vacant house at Twin Lakes, Colo., was on the edge of a huge snow avalanche and received only minor damage from the big slide Sunday morning. Next door to the vacant house, General Shelton, his wife and three children were killed when their house was totally demolished by the avalanche.

4 Colorado Homes Destroyed

6 Perish in Snowslide

TWIN LAKES, Colo. (AP)—An engulfed the western end of Colorado's highest mountain Sunday, sweeping over four houses, and snuffing out at least six lives. Officials estimated more than 200,000 tons of snow plunged down the southern slope of 14,301-foot Mount Elbert in a 3½-mile run.

Reported Communist 'U2' Definitely on Spy Mission

FROM OUR NEWS WIRES

ROME — An Italian government source said today that a Bulgarian jet force jet that crashed-landed near a supersecret NATO missile base in Southern Italy "definitely was engaged in an espionage mission."

The source, who has been in close contact with the case since the jet fighter crashed Saturday, said there was no doubt the aircraft was on a spy flight.

An Italian government communiqué on the case is expected this afternoon. The source said it would support the charge that the plane was on a spy mission over NATO missile bases in Southern Italy.

Meanwhile Italy strongly protested to Bulgaria the flight and Italian newspapers today railed the spy.

The young Bulgarian air force pilot, dragged in tears from his wrecked plane, asked not to be turned over to Bulgarian authorities, implying he was making a break for freedom.

Counter-intelligence agents were skeptical of his story and studied the plane from the entire inter-American system to prevent the Castro regime from infecting the rest of the hemisphere.

A member of the U.S. delegation who asked not to be identified said the success of the move could determine the fate of President Kennedy's 1960 Alliance for Progress.

Secretary of State Dean Rusk, who arrived Sunday for this important conference of 21 foreign ministers, said there must be assurance of hemisphere protection against foreign intervention so that we might be able to prevail in our collective efforts for the social and economic advances under the alliance for progress.

Rusk's statement led observers to speculate that the United States, which controls the purse-strings of the alliance, may not be as generous with countries that back Castro.

The Bulgarian ministers agreed to postpone formal plenary sessions for 24 hours until Tuesday night to allow more time for behind-the-scenes talks. The inaugural session will be held later today on scheduled.

(When President Oswald Dortches and Foreign Minister Raul Los also arrived Sunday to try to combat the U.S. move.

Rusk urged the delegates to supplement the conference held here five months ago which adopted the Punta Del Este charter calling for improved social conditions to combat the threat of communism posed by Cuba.

The foreign ministers agreed to postpone formal plenary sessions for 24 hours until Tuesday night to allow more time for behind-the-scenes talks. The inaugural session will be held later today on scheduled.

"The lightning hit the more of the plane." The pilot told us. "I turned to Jane Wyman and said: 'There was an insurance man on this plane'."

Glenn Orbit Attempt Delayed to Saturday

CAPE CANAVERAL, Fla. (AP)—United States' plans to rocket astronaut John H. Glenn Jr. into round-the-world orbit were postponed today at least until Saturday because of a faulty oxygen system in the space capsule.

The National Aeronautics and Space Administration announced that the shot, which had been scheduled for Wednesday, "is scheduled no earlier than Saturday, Jan. 27. This timing will give engineers and technicians time to correct their technical difficulties encountered in the spacecraft environmental control system during pre-launch preparations."

The NASA announcement came after it was learned from reliable sources that the shot had been postponed first until Thursday and then until Saturday because of the difficulty.

More Background on Page 5

Earlier, NASA officials declined comment on the reported delay because they said they had never officially announced a date for the firing.

The sources reported the trouble was in a regulator in a system which feeds oxygen to the astronaut's pressurized space suit.

Technicians believe dust particles are preventing two parts of a valve from closing completely, thus causing a leak.

'62 Pontiac Victor at Daytona Beach

The 1962 Pontiac has won the Pure Oil Grand Prix Award for the best competitive performance in the 1962 Pure Oil Performance Economy Trials at Daytona Beach, Fla.

Pontiac Motor Division cars finished with 31.58 per cent, topping a field dominated by General Motors Corp. products. Chevrolet was a close second with 31.54 per cent and Buick finished fourth with 31.31 per cent.

American Motors Corp. took third place and Plymouth placed fifth. Scores were based on the number of points scored by each car out of a possible total potential.

Pontiac entered in four classes, won two and scored high in the other two.

Included in today's Pontiac Press is a 6-page tabloid section, "Galaxy of Foods," assembled by food editor Janet Odell. It's full of recipes and cooking hints for your round-up. Look for your neighbor's recipe.

Time of the avalanche was fixed at 5:30 a.m. Electric clocks in nearby homes stopped at that hour when power lines were knocked down.

It was another two and one half hours before the two survivors were found. Mrs. Adamich was pinned beneath heavy timber beams across her legs and abdomen. Her husband was about 75 feet away.

No Life in This Bird

Newspaper Ads Hike Shell Oil Rate of Sales

NEW YORK — Shell Oil Company, which concentrated the bulk of its 1961 consumer advertising budget in daily newspapers, is gaining gasoline sales at a significantly greater rate than the industry as a whole. This news is substantiated by industry reports covering gasoline sales for the first 10 months of 1961.

Twenty-one different advertisements were checked and all of them beat the eight-year average for gasoline advertisements. This trend has the all-time record.

Readership ratings were equally impressive. Right at the advertisement rated average at least double the average for gasoline advertising.

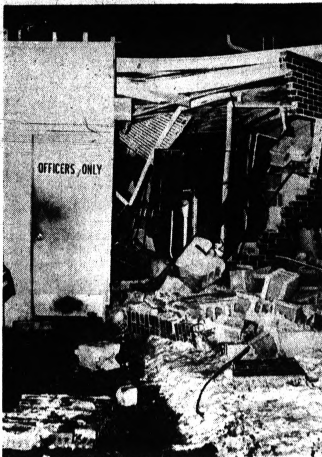
C. F. Matthews, Shell's advertising manager, confirmed that Shell would stick to its basic advertising message in 1962 — "Today's Super Shell gasoline has little ingredients to give you one-up performance."

Newspapers will continue to play a major part in delivering this message and Shell will spend more money in newspaper advertising during 1962 than any other petroleum company.

Cars Ambushed, 11 Slain

BAGGOTA, Colombia (AP)—Barracks ambushed two cars on a highway today in the mountains of northwest Colombia Saturday and 11 persons were killed and three wounded, police reported.

Damaged by Explosion



AFTER THE BLAST—Shown here is a portion of the wall blown out in an explosion which rocked the Pontiac State Police Post at 12:30 a.m. yesterday. Damage was estimated at \$10,000. No one was hurt although there were three state troopers in the post on Telegraph Road when the explosion occurred. Officers said the damage was caused when a gas-fueled boiler blew up. (See story on page two.)

It's a Bad Day for Motorists

Driving conditions in Oakland County and other parts of the state were expected to stay hazardous today as more freezing rain and snow was forecast. The icy rain made two road coating salutes into this area overnight.

Fifty county and five city salt trucks during this period fought a touch-and-go battle with freezing rain and dipping temperatures, often going over the same areas twice or three times. Numerous cars were reported as roadside ditches.

At 11 a.m., county main roads were wet and in some spots icy and dangerous. Pontiac city trucks were reported as mostly wet with few icy spots. A hazardous driving warning applied for both county and city.

Pontiac city schools were again held elsewhere in the county Sunday and Tuesday reported that the schools closed.

At Pontiac Municipal Airport, Manager Hauer flying reported runways were usable after snow was spread. Flying conditions were good at 10 a.m.

Suburban buses from Detroit to Pontiac were running to 15 minutes late this morning but only one bus generally was running on normal schedules. The Greyhound bus terminal in Pontiac reported.

In the county, Road Commission dispatchers Elmer Hesse reported the two outside lanes of Woodward Avenue near Royal Oak still slippery after four runs by salt trucks. A two-car accident occurred between Lane Pine and Quackenbush blocked southbound traffic for a quarter hour at 3:30 this morning.

ESPECIALLY SUPPLY Slippery conditions were especially noted on 10-Mile Road, Lahar and 12-Mile Road. Two cars ran into a ditch this morning on Big Beaver Road near Crooks (Continued on Page 2, Col. 8)

Pay Increase Voted Hospital Employees

At a special meeting this afternoon, the Pontiac General Hospital Board of Trustees approved a 4.5-cent-per-hour pay hike to all hospital employees, plus \$6.00 to be set aside for use in solving "anxiety in the pay plan" which might arise this year.

The agreement would cost \$22,500 in the 1962 budget year.

Rumor Has Khrushchev Meeting With Leaders

MOSCOW (UPI)—Reports circulated in Moscow today that Premier Nikita S. Khrushchev has been meeting quietly with Polish Communist Party chief Wladyslaw Gomulka and perhaps other Communist bloc leaders.

Khrushchev last was seen in public Jan. 12 in Moscow where he made a speech. Gomulka showed up in Warsaw Sunday after a brief absence.

Third Message Asks Again for Tax-Cut Power

Also Wants Right to Act Fast With Public Works in Hard Times

WASHINGTON (AP)—President Kennedy reported today the nation met its recovery aims in 1961, is making "another giant stride" toward full employment this year, and can attain a "staggering" 600-billion worth of production in 1963.

The time to erect a defense-in-depth against future recessions is this prosperous moment, Kennedy told Congress in his economic report.

It was the third and last of the major White House messages to the new session.

The antitrust weapons needed, he said, are twin pillars—soundly governed, free Republican Congress members—free standingly.

See Highlights of Message—Page 23

essential powers to cut taxes temporarily and unleash federal money for quick-acting public works.

Kennedy urged Congress to let him trigger up to \$2 billion of lending, spending and matching funds into the works plan when need arises reaches danger points which he defined.

He also spelled out for the first time how much tax-cutting leeway he wants—enough, he said, to show \$5 billion of new buying power into a faltering economy in six months, or, if extended with Congress' assent, \$10 billion in a year.

The cuts he proposed would be up to 5 percentage points in each income tax rate bracket.

That would mean a one-fourth tax reduction for the lowest tax payers, but considerably less in proportion for the higher-income families.

Further, Kennedy said, this Congress should

WANTS TARIFF POWER Empower him to "negotiate a reduction in the tariff of the European Common Market" with a gradual lowering of U.S. duties.

Lengthen jobless benefits permanently and enroll three million new workers under unemployment insurance.

Encourage promptly the paying 8 percent investment credit for industry.

He also called for repeal of the Silver Purchase Act, and to education at all levels, health care for the aged and Social Security job training for idle youths and adults returning from out-of-work jobs.

The President pledged that this recovery will not be stopped prematurely — as he said that of 1962 was by a tight-money policy.

DOLLAR POLICY The outlook for stable living costs is favorable as measured Congress, if unions and industry (Continued on Page 2, Col. 3)

In Today's Press Congress

Major action slated this week in Senate, House — PAGE 14.

The Murderers

Dope is just one of the Mafia's businesses — PAGE 5.

New Semester

School confusion needs a plan — PAGE 14.

Area News	18
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At St. Joseph Hospital

Six Sets of Twins
Crowding Nursery

It things keep up like they've been in the past, St. Joseph's Hospital will have to build a "pair-shaped" nursery.

There have been six sets of twins born at the hospital since Jan. 15. The most recent pair of pairs came this morning a little more than one hour from each other.

"This is very unusual," said Sister Mary Nivola, supervisor of the obstetric department. "We haven't had this many all at once in a long time."

With four sets of twins during the topic of discussion in the nursery, Mrs. Douglas J. Duke of 1639 Monica St., Waterford Township, produced the fifth set at 8:06 and

8:08 this morning. They are boys and weigh about seven pounds each.

SIXTH SET BORN
Almost before the dust had settled, Mrs. Thomas E. Hunt of 308 W. Third St., Rochester, became a mother for the first time.

She had two girls at 9:24 and 9:31. The Hunt twins weighed in at four pounds, four ounces and four pounds, six ounces, lightest of the current crop.

If statistical averages mean anything, the hospital should get another set around Wednesday or Thursday. They've been coming about every two days.

Saturday afternoon Mrs. William F. Zielkowski of 3640 Oakridge, Mount Clemens, had a boy and girl each weighing over seven pounds, biggest of the bunch.

Just past noon last Thursday, twin boys were born to Mrs. Albert Secunda of 4114 Thirteenth Ave., Detroit.

The whole thing started Jan. 15 when two sets were born Mrs. Robert F. Kaufman of 1894 Withers St., Birmingham, gave birth to twin girls at 7:54 a.m.

Three hours earlier, twin boys had been born to an unmarried Pontiac woman.

Blast Damages
Police Station

Explosion of Boiler at Telegraph Road Post Knocks Out Wall

The explosion of a gas-fired boiler knocked out a wall and caused an estimated \$10,000 damage at the Pontiac state police post on Telegraph Road yesterday.

None of the three state troopers in the front office of the post was injured when the blast rocked the two-story building at 12:50 a.m. There was no one else in the building.

Sgt. Mike Algrin, post commander, said today the cause of the explosion is still under investigation. A state Building Division engineer is investigating the cause of the mishap.

Algrin said the explosion blew out a wall which separates the 10- by 20-foot boiler room from the garage.

PHONE KNOCKED OUT
Telephone service was disrupted intermittently from 1:30 to 8 a.m. Algrin said. The police radio and electricity in all sections of the building except the boiler room continued to function despite the explosion.

Several windows were blown out and a door at the front entrance to the post was knocked off its hinges from the concussion of the blast.

A private car parked inside the garage was seriously damaged from concrete blocks and other debris hurled from the boiler room.

A police car parked outside the garage was damaged less seriously.

Mercury Hits Minus 42 in Montana

Snow Pays Visit to 'Sunny' California

By The Associated Press
Eccentric winter in Southern California with snow and freezing temperatures today after whitening San Francisco with its first

The Weather

Full U. S. Weather Bureau Report
PONTIAC AND VICINITY — Hazardous driving warning — occasional periods of light snow or snow flurries through tonight and Tuesday. Tonight's low 18. High of 24 is expected tomorrow. Winds westerly 10 to 18 miles.

Lowest temperature preceding 8 a.m.	Highest and lowest temperatures in the past 24 hours
27	62 in 1962
At 8 a.m. — Wind velocity 3 m.p.h.	One Year Ago in Pontiac
Direction — Southwest	Highest temperature
Run into Sunday at 5:35 a.m.	Lowest temperature
Run into Tuesday at 1:55 a.m.	Mean temperature
Run into Thursday at 2:15 a.m.	Weather Bureau
Mean Sunday 7:34 a.m.	

Lowest temperature	Highest temperature
4 a.m. — 28	11 a.m. — 30
7 a.m. — 27	12 p.m. — 31
10 a.m. — 27	2 p.m. — 31

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RED PLANE WRECKAGE — Italian police-men found wreckage of a Communist-Bulgarian jet fighter after it crashed about 20 miles south of Bari, Italy, Saturday. The Russian-built MIG-19, carrying an aerial reconnaissance camera, crashed after flying over a secret NATO missile base located about six miles from Acquafredda, Italy. (See story on page one.)

JFK Pushing for More Jobs

(Continued From Page One)

will show statesmenlike restraint in pay settlements to avoid a spiral of wage and price advance.

"With cooperation from labor and management, I am confident that we can go on to write a record of full employment without inflation," Kennedy said.

The President said the country has achieved the immediate aim he set one year ago—to "recover" from one of the worst recessions in the nation's history.

As the year advanced, the after-tax incomes of American consumers rose \$2.2 a person, or \$21 billion, he reported.

Some \$370 billion in wages and salaries, against \$280 billion in 1961.

But Kennedy stressed that while the material gains are impressive, his goal for unemployment—down to 5 percent by the end of this year, 4 percent by mid-1963—were not the final objectives.

"We cannot afford to settle for any prescribed level of unemployment," the message said.

He replied to the outcry already raised in Congress by the first mention of his standby tax and public work proposals in the State of the Union message. The revenue loss would be smaller than what a recession costs in pay and production losses and surpluses tax collections, he said.

He said the goal for 1963 is a 4 percent unemployment rate, Kennedy said.

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Ferris B. Clark
Taken by Death

Ex-Orion Supervisor
Was 59, Ill One Month;
Service Tuesday

Ferris B. Clark, former Orion Township supervisor, died Saturday at his home, 2208 E. 10th Ave., Orion Township, following a one-month illness. He was 59.

Mr. Clark had been in public service for 20 years. His first position with the township government was as treasurer from 1941 until 1944. In 1944 he was elected supervisor, a post which he retained for 17 years.

Mr. Clark's family was one of the original pioneering families in Orion Township in the early 19th century.

During the past year Mr. Clark managed his own insurance business in Lake Orion. He was a member of the Methodist Church.

Service will be 2 p.m. tomorrow at Allen's Funeral Home, Lake Orion. Burial will be in Oak Hill Cemetery, Pontiac.

Surviving besides wife Lucille A. are a son, Walter R.; a daughter, Mrs. C. A. Dudley; and a brother, Kenneth M. all of Lake Orion; and seven grandchildren.

The Day in Birmingham

9-Hole Golf Course Plan
Ready for Commission

BIRMINGHAM — A recommendation that an architect prepare preliminary plans for a nine-hole golf course at the site of the former sewer treatment plant will be made to the City Commission tonight.

City Manager L. R. Gare will ask that the commission approve an agreement with Newwayco architect W. Bruce Matthews to proceed with the design of the proposed recreation facility.

Matthews, who has experience in designing new courses and remodeling existing courses, laid out the course at Milledgeville, Ga., and at the site of the nine-hole course in Royal Oak.

The proposal to build a golf course on the site was made several months ago by city residents who submitted petitions to the commission.

At the present time, about four acres of the 66-acre site on Crandall Road is being used by the Bloomfield Art Association, which has leased the sewer treatment building from the city for its conversion into a cultural center.

The police pistol range occupies a small area in the center of the site on the easterly side and a sled run occupies another small area at the southwest corner of the site.

According to the agreement the architect will submit three preliminary plans showing different ways the golf course can be laid out on the site.

The plans would be presented to the commission by April 2, and if one of the receive approval the final plan would be submitted three weeks later.

Raymond G. Bower, 38, of 130 E. Long Lake Road, Bloomfield Hills, will be 8 p.m. today at the Bell Chapel of the William R. Hamilton Co. Burial will be in Woodlawn Cemetery, Detroit.

Mr. Bower died yesterday at St. Joseph's Hospital, Pontiac. He was plant superintendent for the Bradley Thompson Tool Co. of Detroit.

He was an active pilot and captain in the Civil Air Patrol. He was a member of the Mining Engineering Society of America.

Surviving are his wife Alice K.; four daughters, Bernice, Barbara, Ellen and Mary; one son, James and one stepson Harry Wilbur, all at home.

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Seek Peace in Iran,
Sukarno Reiterates

JAKARTA, Indonesia (AP) — President Sukarno reiterated today that Indonesia will welcome a peaceful settlement of her dispute with the Netherlands over West New Guinea.

He also insisted again that any negotiations with the Dutch must be based on the transfer of the disputed territory to Indonesian administration.

Sukarno spoke during the installation of a new air force chief of staff, Air Vice Marshal Umar Dato, he replaced Air Marshal S. Suryadarma, who has been named military adviser to Sukarno.

Sukarno referred briefly to the Dutch-Indonesian naval clash Jan. 13, saying:

"The anger of the entire Indonesian people already is aroused due to this Dutch provocative action. Not only the armed forces, but the entire Indonesian people is clamoring for retaliation. However, we are still willing to settle the issue peacefully, provided such negotiations are based on Dutch willingness to transfer the administration of West Irian to Indonesian hands."

He was a member of the American Association for the Advancement of Science, Engineering Society of Detroit, American Society of Mechanical Engineers, and the Bloomfield Open Hunt Club.

Surviving are his wife Mary C.; daughter, Mrs. Michael Braun of White Cloud; two sons, Alan C. Wayne, Ind.; a sister, brother and two grandchildren.

Mr. Karl H. Bronson, 57, of 370 Townsend St., will be 8 p.m. tomorrow at Holy Name Church, Burial will be in Mount Carmel Cemetery, Detroit.

Mrs. Bronson died at home Saturday following a heart attack. Her late husband was an adviser.

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It's a Bad Day
for Area Motorists

(Continued From Page One)

Road, another two on John R. Road, and one on Pontiac.

In general all side roads were slippery, and warnings were issued for drivers to watch out on hills, curves and other possible icy spots on main roads.

Last night, the thermometer dropped to 17 above zero.

Tonight's low will dip to 18 degrees followed by a high of 24 tomorrow.

During the next five-day period temperatures will average three to four degrees below a normal high of 33 and normal low 19, according to the U. S. Weather Bureau report. Some moderation in temperatures is expected about Wednesday. Otherwise continued cold weather for the area is predicted.

Prevention will total two to five inches of snow in occasional periods of snow.

Twenty-seven degrees at 7 a.m. was the lowest temperature recorded, preceding 8 a.m. today. By 2 p.m. the mercury registered 27.

With this suggestion, the President's Council of Economic Advisors stepped cautiously for the first time into one of the hottest controversies among economists and probably the most critical issue between management and labor.

WASHINGTON (AP) — The White House suggested today that noninflationary wage increases across the American economy would be about 3 percent a year, paralleling postwar increases in productivity.

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President's Message
Gets Partisan Reception

WASHINGTON (AP) — President Kennedy's sunny-day economic forecasts warmed Democrats and chilled Republicans here today, calling them unrealistic and designed to "bamboozle."

The Republicans also voiced strong opposition to his request for powers to cut taxes temporarily and launch public works projects.

Senate Democratic Leader Mike Mansfield of Montana said the prospects held out by Kennedy for a rapid growth in the economy "should bristle every American in the year ahead."

At the same time, he said that by asking standing tax reduction and public works authority, the President "showed awareness of the domestic difficulties that have faced previous administrations and which confronted him when he took office last year."

"He is now asking Congress to join him in preparing for what is a possibility in the future ahead of time rather than wait for a recession to start," Mansfield said. "What he is saying is, 'Let's start a recession now.'"

"NEEDN'T AUTHORITY"
Sen. Hubert H. Humphrey of Minnesota, Mansfield's assistant, declared: "The President is asking that to combat a threatened recession the government must not quickly and primarily through purchasing power. He needs the authority to cut taxes and to launch public works authority to do this."

On the Republican side of the aisle, Sen. Burke F. Hixon of Iowa, chairman of the Senate Government Policy Committee, said he would be as happy as the next if the nation could reach the forecast production rate in 1963 for \$600 billion.

"NO NEED FOR NO NEED"
"But I don't have any present

"Perfect forecasting is impos-

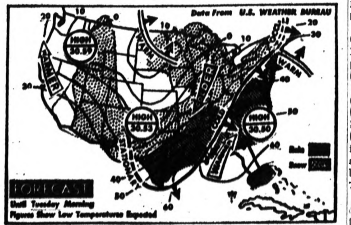
"Perfect forecasting is impos-

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"Perfect forecasting is impos-



MEET AT MONACO — Princess Grace of Monaco, smiling, extends a greeting to opera star Maria Callas during the television festival at Monaco last week.



TONITE 'TIL 9 P.M.
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GEORGE'S BIG ONCE-A-YEAR STOCK DISPOSAL SALE

HERE ARE REAL BARGAINS!

Save in every department on nationally advertised Ladies', Men's, Boys', Girls', Infants' clothing and domestics, linens, jewelry, toys, shoes, etc.

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HERE'S ONLY A SAMPLING OF HUNDREDS OF BARGAINS

\$10 LADIES', MISSES', HALF-SIZES DRESSES

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\$39 LADIES' 6 TO 42 WOOL COATS

\$19

\$1 SEAMLESS 8 1/2 TO 11 NYLONS

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\$1.99 LADIES' 32 TO 38 BLOUSES

89c

\$1.99 BOYS' SHIRTS, STURDY BLUE JEANS

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\$19.99 GIRLS' 7 TO 14 COATS—4 to 6X SETS

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49c PERCALE Flannel YARD GOODS

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Many Other Bargains

GEORGE'S

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The Murderers—8

Dope Just One of Mafia's Enterprises

By HARRY J. ANKLINGER
U.S. Commissioner of Narcotics
and WILL OUBSER

I grow impatient with those who—however well intentioned—persist in posing the question: Does this exist?

In the face of all the evidence available there seems little room for any serious doubt. The hoodlums, of course, never make any serious denial. Luciano, Luchino, was quoted by a friend as saying: "Is there a Mafia? Sure there is. Isn't there a Masonic group and a Knights of Columbus?"

I am proud that the Bureau of Narcotics led in exposing the activities of this organization when many officials insisted that the organization was largely a myth, and that it was building this diverse pattern of conspiracy largely to make an attack on Italian and those of Italian-American descent.

Let me refute here those delusional distortions of fact. The truth is that many agencies in the Bureau of Italian paragonage or Italian background. Ninety-nine per cent of the Italian, including the Sicilians, are decent, law-abiding, hardworking, honest, and law-abiding. They have been terrorized by Mafia. I accept attacks on me as a part of the routine of the war against an invisible but closely knit empire.

LEADERS UNKNOWN
The most powerful decision makers of the Mafia murder trust in America are not even known to the public. Leadership in the brotherhood requires a shunning of the underworld and headlines. The true Mafia maintains an unassailable facade of respectability.

He is the owner of a small business on a sidewalk in a great American city. A kindly man who gives small sums to the needy, who contributes to the church, a wise and graying son, accepted and beloved in the neighborhood.

Tonight he meets with a few old friends in the back of a restaurant. One man is a corporation head. Two others are known figures in the racket. Two are neighborhood dons. One is a man who has served time for murder. They drink red wine and talk in Sicilian dialect.

This is a court of underworld law. The defendant, their long time friend and associate, has often sat with them as a judge and passed the death sentence on others. Five or six have been unfortunate; he tried to raise the money to pay a debt and failed.

In the society of silence, the word somehow spreads. No one will help him, no one will take his case. There is no place to turn, no place to hide. Sooner or later, Mafia executioners find him.

In his neighborhood world, the witness who continues to plan his quiet role, an obscure symbol of wisdom and love and charity. The racketeers slip back into their own, uncontrolled circles. The corporation head returns to the board of directors, his civic communities, his political efforts to improve local government and get rid of the racketeers.

800 ON LIST

This is the picture, this goes on, these are the men who control and corrupt whole communities—not a century ago, but in the 1960s, in the United States of America.

Our Bureau's Mafia file bulge with material on this "secret" organization. As a part of these records, I had drawn up a list of 800 members of this sinister movement in the United States. "This is the Who's Who of Mafia," was used by the Kefauver committee.

Of the men on that list, we have convicted over 300, as of this writing, most have been deported to the land of the living. The men have been able to get the courts to pass sentences with the provision: "Not to be deported."

BIPARTISAN POLITICS
No political party has a monopoly on Mafia. The organization is strictly bipartisan. One of our agents, after an undercover investigation in a New York State city said to be dominated by Mafia influence, reported in part:

"...unconceivable reports have it that 30 per cent of the profits from organized gambling and prostitution go to — (the reputed Mafia capo in that city); 50 per cent to Republican leadership; 50 per cent to Democratic leadership; and 10 per cent to an unnamed individual..."

Outstanding men of both parties are intimidated and helpless before

(Advertisement)

BACKACHE & NERVE TENSION

SEVERE TO EXCESSIVE

After 12, 18, 24, 36, 48, 60, 72, 84, 96, 108, 120, 132, 144, 156, 168, 180, 192, 204, 216, 228, 240, 252, 264, 276, 288, 300, 312, 324, 336, 348, 360, 372, 384, 396, 408, 420, 432, 444, 456, 468, 480, 492, 504, 516, 528, 540, 552, 564, 576, 588, 600, 612, 624, 636, 648, 660, 672, 684, 696, 708, 720, 732, 744, 756, 768, 780, 792, 804, 816, 828, 840, 852, 864, 876, 888, 900, 912, 924, 936, 948, 960, 972, 984, 996, 1000.

25c yd.

Many Other Bargains

the betrayal of a few weak politicians. Silence is the Mafia's great protective wall. Some time ago, one of our agents was bringing in a Mafia gangster ultimately electrocuted for murders committed in association with narcotic crimes. The killer whispered to him, "I'll give you \$25 grand if you will tell me who told you."

Fifty thousand. Not to save his life, nor as the price of escape, but to find the man who talked. The early Mafia dates back a hundred years. It is, in effect, a murder society. It rose to prominence under the name of Mafia about the middle of the last century in Sicily.

Mafia of that time were members of the poorer classes, banded together for self-protection against those who controlled the government and kept the people in poverty.

But Mafia Robin Hood phase was short-lived. As their power increased, the night riders dropped the mask of selfless "agrarian reformers." Crimes of rape, robbery, arson, extortion, kidnapping and murder were soon rampant in Sicily.

CHANGED WAYS
The early Mafia in America concentrated its effort on extortion and murder of its own people. But they could bleed the immigrants only so far. Where resistance showed, they began to see their way into the more numerous underworld in America.

"Syndicate" in America is a loosely used phrase. In narcotics the syndicate refers primarily to Mafia. The narcotics syndicate came into being in America about the time Prohibition ended.

Dope had always been a part of their operation; now it took on a bigger role. The syndicate hired a legal staff, set up a supervisory board, a general manager, a traveling representative and a sales force.

Beginning in 1934 and 1935, our efforts in the bureau were concentrated against members of this syndicate, both in the United States and abroad. Hundreds of

one of the men jumped bail. I heard that the Mafia narcotic syn-

dicant hoods and hangers-on went to penitentiaries or were deported.

As our drive was concentrated particularly on leads in St. Louis, New York City, Tampa, and Havana, Cuba. We found that the majority of shipments to the Midwest had been coming in via a family in Tampa.

This family, which consisted of the father and two sons, had a long history of bootlegging, dope, alien running and smuggling.

They had their own boat, owned the biggest night club in the city, hired the top name bands and singing stars, and their patrons were the very finest people.

COSTLY ERROR

The father made periodic trips to Havana, where he obtained drugs through a Cuban senator. On one occasion he took in \$25,000 worth of heroin.

When this supply went to the Middle West, it was found to be "turkey"—it looked like heroin but was non-narcotic. The Midwest crowd went mad. "Get the \$25,000 back in the boys or the old man will be in trouble."

The father flew to Havana and pleaded with the Cuban senator to get the drugs back. The senator indignantly denied having made any "switch."

The terrified father came back to Tampa and talked with one of the crowd from the Midwest, trying to explain he had nothing to do with the switch and that he could not be able for a few weeks or longer to raise \$25,000.

Two weeks later he was sitting at a table in the Palm Gardens Tavern and Dance Hall having a drink with a couple of girls, when a gun shot roared out and the man toppled over, dead. The murderer was never found.

Control of the business operation passed on to the two sons, Paul and Joe, six men, including Joe and Paul, were later indicted by a federal grand jury for narcotics activities.

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The French Academy was one-to preserve and perfect the French
aid by Cardinal Richelieu in 1635 language.

J.W. DANT
Kentucky Bourbon
Aged 7 Years
...costs no more than
most 4 year old Bourbons
\$4.22
U.S. 95
Coke 7.95

Friendship and J.W. Dant whiskies improve with age

Halt Currency Dealings
MANILA (UPI)—Philippine and
foreign banks suspended foreign
currency transactions today after
the government devalued the peso
and increased most tariffs on for-
eign goods.

People 50 to 80
APPLY FOR OLD LINE LEGAL
RESERVE LIFE INSURANCE
If you are under 80, you can
still apply for a \$1,000 life in-
surance policy to help take
care of final expenses. Once
your application is approved,
the policy can be carried the
rest of your life.
You handle the entire trans-
action by mail with OLD
AMERICAN, the company that
helped pioneer insurance for
senior Americans. No obliga-
tion. No one will call.
Mail this ad today with
name, address, and year of
birth to Old American In-
surance Co., 4900 Oak, Dept. L121A
Kansas City 12, Missouri.

Ohio Democrat
Found 'Guilty'
County Leader Innocent
on 2 Charges but Faces
Prison in Sewer Bribery
WARREN, Ohio (AP)—Trumbull
County Democratic Chairman
Frank A. Cickelli has been found
guilty of two counts and innocent
of two others in his indictment
from Warren's sewer scandal.
A common pleas jury returned
its verdict Sunday after deliberat-
ing for about 16 hours.
The jury of six men and six
women found Cickelli, 41, guilty
of aiding and abetting in the
solicitation of a \$35,000 bribe
from two Michigan contractors,
and with accepting \$10,000 from
the contractors under false pre-
tenses.
Cickelli was found innocent on
two counts of conspiring with Paul
Lamange of Niles, Mich., to extort
\$300,000 by threat from officials
of the two firms, which held con-
tracts for the \$4.5-million sewer
project.
Each of the two offenses for
which Cickelli was convicted car-
ries a penalty of 1-to-10 years in
the penitentiary.
Cickelli's \$10,000 bond was con-
fiscated by Judge G. H. Brwell,
who delayed sentence pending
appeal. Defense attorneys in-
dicated they would ask for a new
trial.
Cickelli is one of seven persons
who were indicted by a Septem-
ber Grand Jury which investigat-
ed the sewer project scandal.
Three former Warren councilmen
pleaded guilty last Nov. 28 to bur-
y charges in connection with the
sewer project and are serving 1-
to-10 year terms in Ohio peniten-
tiary. They are Raymond Little,
Jack Flank and John Jankovik, all
Democrats.
About 600 Americans die of can-
cer every day.

Thailand Greet
First Contingent
of Peace Corps
BANGKOK (AP)—The first U.S.
Peace Corps volunteers to Thai-
land arrived Sunday and said they
expect to learn a lot from living
and working with the Thai people.
They said it in Thai.
Arthur Cristfield, 23, of Sanford,
Del., and Peggy Bruton, 26, of
Washington, D.C., acted as spokes-
men for the group of 45 volun-
teers. They replied to welcome
speeches by Thai officials at
Srdvony Atankok Airport.
In the native language which
they learned during a 12-week
training course at the University
of Michigan, they pledged "to
serve to strengthen the firm bond
between the Thai people and
Americans."
From 1920 to 1935 about 700,000
miles of rural highways in the
U.S. were treated by some form
of surfacing.

SOLON DIES—Sen. Andrew F.
Schoepel, R-Kans., died Sunday
at Navy Medical Center in Be-
thesda, Md. He was 67. He had
been under treatment for an
abdominal ailment since Decem-
ber.

GOODYEAR
BRAKE
and
FRONT END
SPECIAL
* Check, adjust, test brakes
* Repack front wheel
bearings
* Check, align front end
* Adjust steering
* Balance front wheels
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PAY AS
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Kroger Lowers Food Costs

FRESH LEAN
Ground Beef
3 LBS. \$1.29

COUNTRY CLUB HYGRADE'S
Bologna or Wieners 1-LB. PKG. **49¢**

SAVE 10¢ — FLAVORFUL
Mild Colby Cheese 1-LB. **49¢**
AMERICAN BEAUTY
Vegetable or Tomato Soup 10-
oz. CAN. **10¢**
FLAVORFUL SPOTLIGHT
Instant Coffee 1-LB. PKG. **69¢**
8-oz. OFF LABEL — FRESH CRISP
Kroger Saltines 1-LB. PKG. **21¢**
SCOT TISSUE OR SOFT WEVE
Toilet Tissue 8 ROLLS **99¢**
WHITE AND ASSORTED — SCOTTIES
Facial Tissue 4 400-CT. PKGS. **99¢**

KROGER FRESH SLICED
Cracked Wheat Bread
1-LB. LOAF **17¢** SAVE 6¢

KROGER FRESH BAKED
Dinner Rolls SAVE 11¢ DOZEN **12¢**
FROZEN MORTON'S BEEF, CHICKEN, TURKEY SAVE 25¢ **5 8-OZ. PIES 89¢**

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Pontiac Press Galaxy of
Foods Cooking School
PONTIAC CENTRAL HIGH
SCHOOL
JANUARY 23, 24, 25, 26
12 Kroger
Food Certificates
EACH GOOD FOR A \$5.00 PURCHASE
AT YOUR KROGER STORE

Low Prices Plus Top Value Stamps
SKINLESS, SHANKLESS, DEFATTED
Semi-Boneless Hams
59¢ LB.

SAVE 12¢
Chase & Sanborn Coffee
WITH COUPON **59¢ 1-LB. CAN**

SAVE 44¢ KING SIZE
Rinso
89¢ 25¢ OFF LABEL

SLICED RED SHIELD
Hormel Bacon
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VALUABLE COUPON
100 Extra TOP VALUE Stamps
WITH THIS COUPON AND PURCHASE OF
SOUTHERN STAR
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VALUABLE COUPON
SAVE 12¢ WITH THIS COUPON
CHASE & SANBORN COFFEE 1-LB. CAN **59¢**
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VALUABLE COUPON
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WITH THIS COUPON AND PURCHASE OF
ONE PACKAGE KROGER
Pecan Cups 9-CT. PKG. **43¢**
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VALUABLE COUPON
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WITH THIS COUPON AND PURCHASE OF
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WITH THIS COUPON AND
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LARGE 100 SIZE—WASHINGTON STATE
Golden Delicious Apples DOZEN **69¢**

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BRAKE SPECIAL
\$1.19
* Remove front wheels
adjust brakes
* Repack front wheel
bearings
* Check, align front end
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* Balance front wheels

USED TIRE SALE
YOUR CHOICE
\$4 TO \$8

GOODYEAR
SEAL RETREADS
Size 6.70 x 15
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Black, plus Tax
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Tins.
Other sizes at
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MUFFLERS
GOODYEAR'S EXTRA SERVICE MUFFLER
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number one cause
of muffler failure.

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Say Glenn's Atlas Ready Despite Faults

By RALPH DIGHTON
SAN DIEGO, Calif. (AP) — The people who made the shiny steel rocket scheduled to boost astronaut John Glenn into orbit this week know it has shortcomings . . . But they say they've done everything possible to compensate for them.

Even to making the parts for special handlings.

At a recent briefing officials of General Dynamics-Astronauts said the rocket—a modified version of the Atlas intercontinental missile—is less than perfect in two respects:

1. It was designed to carry a warhead, not a Project Mercury capsule.

Open 8 A.M. to 9 P.M. Daily
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KUHN AUTO WASH
150 W. Huron
Across From Firehouse

2. Its reliability record is 50 per cent—far lower than other manned craft.

To offset this, the officials said, they have:

1. Tried to make it more reliable by ordering extra care in treatment of Mercury Atlas parts, and by heaping up the nose to carry the capsule, which is 10 times heavier than a warhead.
2. Provided an extra margin of safety for the pilot by adding devices to sense impending disaster and rocket the astronaut out of danger.

"WE'RE READY"

As Astronautics president Jim Dempsey put it:

"We've done everything possible to make the Mercury Atlas safe for manned flight. We think we can look John Glenn in the eye and say, 'We're ready.'"

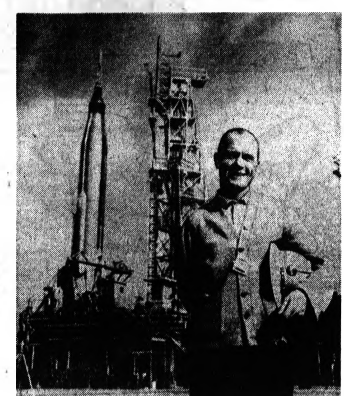
America's first two astronauts, Alan Shepard and Virgil G. Gibson, took their brief hops into space atop small Redstone

rockets proved by many years of capsule by increasing the thick, development.

Glenn will go aloft on a powerful missile which has never before been ridden by a man.

What has been done to make his steel seat safe for him?

Of all the changes ordered for the Mercury Atlas, the one that had the greatest psychological effect on Astronautics' 30,000



ASTRONAUT AND SHIP — Astronaut John Glenn poses in front of the Atlas missile which is scheduled to take him on an orbital flight from Cape Canaveral this week. Atop the missile is the Mercury spacecraft in which Glenn will ride on his three-orbital trip. (NASA photo via AP Photos.)

Ben Holman, Mercury program director for the Air Force's Advisory Aerospace Corp., told newsmen:

"The reliability of the Atlas is less than that of aircraft, so special steps have been taken to insure pilot safety."

"First, we did our best to make the vehicle reliable. We began an education program to inspire all personnel to do their best. We exercised the greatest care in selecting Mercury Atlas parts. These parts were marked for special handling. We ordered additional testing and inspection."

STEPS TO SAVE PILOT

"Second, we took steps to save the pilot in the event of trouble. An abort-sensing system was built in to separate the capsule from the booster should an emergency arise on the pad or during launching. The nose of the Atlas was strengthened structurally to support the

workers was the simple device of labeling Mercury parts.

Electronics Foreman Ed Russell says, "Everyone knows when he's working on an Atlas slated for Project Mercury. Each Mercury part has a special sticker that grabs their attention and makes them especially careful."

More than that, workers develop a very personal feeling about the inanimate machines they create.

Says Mrs. Mary May, 42-year-old electronics inspector:

"We all feel we have a part in something really great. Somehow you take more pains when you know a man's life may depend on your skill."

Sixty-seven Atlas components get this special treatment.

How successful has it proved? There are two ways of looking for the answer.

COMPARES RECORDS

One is to compare the records. Dempsey said a total of 112 Atlases of all types have been launched. Of these, 77 were successful, 30 partially successful and 15 unsuccessful. He did not give a numerical breakdown of the success record to the "D" series—the type chosen for Mercury modifications—but he said the overall reliability was "about 90 per cent."

Five Mercury Atlases have been launched. The first failed structurally. The third was destroyed when it went off course. The other three were successful.

Comparison of the records obviously is not conclusive.

The other way of looking for the answer is to watch the performance this week of specially handled Mercury Atlas 10B0 when it takes off from Cape Canaveral, Fla.

"It's the best," says Dempsey. "This country knows how to make."

Used to Store Records

LONDON (AP) — Victoria Tower, which juts above the houses of Parliament, has undergone a \$500,000 transformation to serve as a permanent storehouse for ancient government records.

OVERWEIGHT & BULGING EXCESS FAT

Should Be IMMEDIATELY Eliminated
If you WANT A Shapely Symmetrical Figure
Send today for this New METABOLISM Book
(We Have NO Medicine, Diet or Anything Else to Sell You)

No matter how many Diets or other measures you have tried this fantastic METABOLISM BOOK will enable you to understand your own case and to save you years of misery and embarrassment. Diet alone is NOT and never has been the only answer to the problem of excess fat.

This Book contains information generally known only to specialists. It explains the physiology of human metabolism and the relation between glandular function and Obesity. It tells why some individuals can eat all they wish and never gain in weight. You are told HOW overweight can be corrected and WHERE to look for HELP near your home. A Book is sent only to those who want and need to reduce. The edition is limited. Notes may not appear again in the ones—today for your copy. SEND 4 (Four Cents) Stamp (Use to help cover distribution cost. You incur no obligation. We have no medicine or anything else to sell. You will never be asked to send us a penny of money. ADDRESS: D. Conaway/1817 N. 1st St., L22 Box 1314, Albuquerque, N. M.

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Fighting figures and meeting tax phrases isn't worth it when you can get Block to do it so easily and economically. Our tax givers find accurate answers, often saving you more in added deductions than the routine charge involved. Why not bring us your tax problem today? It's the smart thing to do!

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Waite's Stretches up to 8-feet, 5-inches . . .

FLOOR-TO-CEILING
3-LIGHT POLE LAMPS
\$7.44

This attractive pole lamp puts light just where you need it . . . spotlighting a picture or plant, acting as a room divider. Easy to operate switch on each ball! White, frosted, turquoise. Translucent bulbs.

Lamps . . . Lower Level

Shop TONIGHT, Thursday and Friday Nights 'till 9 in our huge

JANUARY WHITE SALE

Charge Yours on Waite's Fourth Floor or Phone FE 4-2511

Buy the finest! Exclusive at Waite's in Pontiac! Whiter-than-white!

SPRINGMAID SHEETS

SPRINGKNIGHT MUSLINS	SPRINGSCALE PERCALES
Reg. 2.19 twin size \$1.79	Reg. 2.99 twin size \$2.29
Reg. 2.49 double size 1.99	Reg. 3.19 double size 2.49
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Reg. 2.19 twin fitted bottom . . 1.79	Reg. 2.99 twin fitted bottom . . 2.29
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ALSO ON SALE:

- Odd size sheets!
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AND . . . they're in stock

SIX SOLID MAPLE COLONIAL PIECES Regularly \$259 **\$179** 3 DAYS ONLY!

HERE'S WHAT YOU GET!

- Full-Size Sofa-Bed That Opens to Sleep 2 Adults
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SPECIAL BONUS 2 COLONIAL TABLE LAMPS FREE WITH GROUPING

This lovely, correlated group is perfect for living room or den! Sofa, chair and rocker have full spring seats and backs for deep, relaxing comfort . . . and come in lovely print fabric.

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"WESTMINSTER" TOWELS

Both, 25 by 48" Reg. 1.99 **\$1.69**

Hand, 16 by 28", Reg. 1.29 89c

Fingertip, 11 by 18", Reg. 49c 39c

Washcloth, 13 by 13", Reg. 49c 39c

Big, thick, thirsty . . . MARTEX

Big, thick, thirsty . . . MARTEX

BELLEAIR ELECTRIC BLANKETS

... a Waite's exclusive in Pontiac!

Twin Size	Full Size
17.99 Value	21.99 Value
\$12.88	\$14.88

Full Size, Dual Control, 29.99 Value . . 18.88

Crafted of 70% rayon, 20% cotton and 10% nylon, these luxury blankets are long wearing and carry a full 2-year guarantee. Machine washable, non-irritating, multi-proof, illuminated control and, nylon bound, snap contour corners, gift boxed. Choose pink, blue, green, beige, coral, red or lilac.

MARTEX "ROSE ROOM" TOWELS

24x48" Bath	16x28" Hand	Fingertip	Wash Cloth
Reg. 2.88	Reg. 1.88	Reg. .88	Reg. .88
\$2.29	\$1.49	59c	55c

Locally made product in Pontiac, Michigan

FOAM BACKED RUGS

2.99 Value 24x42"	3.99 Value 27x48"	4.99 Value 30x50"	4.99 Value 24x70"
2 for \$5			

Your choice of 4 popular sizes at one low sale price. 9 colors. Other rugs at sale too.

FOAM RUBBER PILLOWS

Extra Pump	King Size	Super King
Reg. 4.99	Reg. 6.99	Reg. 8.99
3 for 10.99	3 for 13.99	3 for 17.99
2 for 7.99	2 for 9.99	2 for 12.99

PILLOW PROTECTORS

Reg. 89c **69c**

Fine white percale with zipper. Keep your pillows fresh and clean.

ORCHARD FURNITURE COMPANY

164 ORCHARD LAKE AVENUE, PONTIAC
3 Blocks West of South Saginaw Street

OPEN MONDAY UNTIL 9 P. M.
OFFER GOOD 3 DAYS ONLY!
Monday, Tuesday and Wednesday
Pictures Simulate Similar Selections

BATES HEIRLOOM SPREAD

Reg. 13.99 **\$10.99**

Twin or double size "Kennebunk" bedspread in snow white or antique white. Reversible.

PERIWINKLE BEDSPREAD

Reg. 10.99 **\$8.99**

Hobnail spread by Morgan-Jones. Twin or double, 4 colors, lift-free, large sizes.

THE PONTIAC PRESS

61 West Huron Street Pontiac, Mich.
MONDAY, JANUARY 22, 1962
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JOHN A. BRY
Secretary and Advertising Director
HARRY A. BRY
Managing Editor
Pete Thompson
Circulation Manager

City Hospital's Report Is Most Gratifying

Word from HAROLD B. EULER, administrator of Pontiac General Hospital, that 1961 was the best year in the hospital's history is gratifying. Actually, the report shows a profit of \$29,500 over and above expenses.

This is especially significant to taxpayers and area residents since this same hospital ended up in the red for a number of years. The fact that last year's operation managed to stay on the black side of the ledger is all the more impressive considering business conditions generally were off.

A financial report such as this coming from a public institution is heartwarming to all citizens. Everyone associated with the hospital from the Board of Trustees on down are to be congratulated for this outstanding record.

Mr. EULER as administrator, and Dr. JOHN MARRA as medical director, are deserving of special recognition for their many hours of devoted service.

Drivers Give Warning by Flying Red Flags

Motorists in the upper half of our State that are flying the red flag have not defected and gone over to the Communists. This practice is not new, but to many around here it seems odd.

Fortunately for us, the monster snowfalls don't often hit our immediate area. And we can be thankful for this.

The red flags flying from the top of the car antennas is to warn other drivers as they approach intersections. The snow has been piled so high around most of the highway intersections that it is impossible to see upcoming cars on the sidewalks.

Above the giant mounds of snow the red flags can be seen and this signifies a fellow driver approaching the intersection.

We are all for the snow, since it makes for ideal conditions for our mushrooming ski trade, which is a boon to most of the Northern area.

But as far as we're concerned, we would be content to get along without the red flags down here.

Means to Study Moon Provided by Ranger III

Currently poised at Cape Canaveral is the Ranger III for a dash to the moon. In commenting on this awesome contraption the New York Times says:

"When the telescope was invented astronomers quickly put it to use in studying the moon. They found its craters and saw the seeming smoothness of its 'seas.' Since that time only a limited amount has been learned. The reason has been the earth's atmosphere. It is easy to magnify the moon's image to huge dimensions, but its features are just as fuzzy as at small magnifications.

"Now there stands at Cape Canaveral, a vehicle—Ranger III—carrying a television camera whose telescope is designed to scan the lunar surface from a distance of only fifteen miles. Its field of vision will cover an area equal to three city blocks. Hither to the smallest thing we could see on the moon was larger than a battleship. The Ranger III scanner is designed to detect objects the size of an automobile. Hence it should help settle the question as to the nature of the moon's surface. Why does the substance of the moon, per cubic mile, weigh only six-tenths that of the earth? Is the dark stuff lava

spewed from its interior or the debris of impacts by meteorites?

★ ★ ★

"The vehicle designed to initiate these questions is a twentieth-century masterpiece of ingenuity. It is a complex array of antennas, rockets, gas jets for aiming, electric eyes for seeking sun and earth, to guide such maneuvers, explosive bolts and springs to carry out more than two dozen operations en route, all controlled by its own computer and by radio commands from earth. The system is set to cast loose, at zero velocity, 1,100 feet above the moon, a sphere slightly larger than a basketball. This will drop to the surface, right itself and send to earth information on moonquakes. It seems hard to believe that all will go as planned. If not, there are two identical vehicles to follow.

★ ★ ★

"The Ranger shots are man's first attempt to land instruments on another celestial body. They represent a necessary first step toward manned exploration of the moon and planets."

The Man About Town

Signs of the Times

Official Figures Prove We're Having Real Winter

Courtesy: What cannot be cultivated with four words as fertilizer.

Giving a free week without climbing above the freezing point makes it seem like a real winter. We've had many winters in Pontiac when it never did hit. But this is far from an old-fashioned winter. A half century ago we had whole weeks when it didn't get above zero, and some whole months when it didn't go over the freezing point.

However, there's a lot to think about in the assertion of

Norman Tarrenter of Waterford, who phones that those old-fashioned winters seemed much harder because we did not have such facilities to cope with them.

We also are reminded by Gregory Farless of Birmingham that, before the days of artificial refrigeration, we needed extra cold winters in order to provide ice on our lakes of such a thickness that it could be harvested and stored for summer use.

The Old Farmer's Almanac prediction for the first of this week in the Pontiac area is

"Snow Swirls; Wind Whirls," and for the last of the week.

"Zero; Hero."

Letters from Brownsville in the southernmost point of Texas tell of temperatures down to 15 for several days, and the destruction of the grapefruit crop. Another proof that Michigan is the best state in the union, with the Pontiac area the best in Michigan.

Words comes to me that the annual meeting of the

Michigan Engineering Society will be held at our beautiful suburban Cranbrook on March 23 and 24. It will bring here about 200 of our state's leading engineers.

A recent article in this paper about a man assisting several blind people across the street at the old courthouse corner has led to the identification of that man, known by a bystander at the time it was

Eddie O'Neill,

a worker on the Pontiac Salvation Army pickup service.

The ice is now safe for skating on most every lake in the Pontiac area. But it is time to look out for honeycombed ice after any thaw.

Here's my personal commendation to next day

Janet Odell

for her untiring efforts in preparing for the Cooking School, to make it the success that we know it will be under Janet's direction.

Verbal Orchids to—

Mrs. Thomas G. Harland of 157 West Howard St.; 84th birthday.

Norman Jonesboro of Keweenaw Harbor; 82nd birthday.

Mr. and Mrs. Abner Grundy of Birmingham; 62nd wedding anniversary.

John W. Thane of Rochester; 90th birthday.

The Rochester News; entering his eighth year of publication.



and See the World'

David Lawrence Says:

Gallup Poll Gives JFK an 'A' but...

WASHINGTON—The latest Gallup poll is the talk of the town. It isn't merely because the rating at the end of the first 12 months is higher for President Kennedy than it was for the last three presidents after their first year, but because of a peculiar "e" in the word "economy" which was referred to as a religious factor in the last LAWRENCE campaign.

The poll shows that 88 per cent of the Catholics manifested approval as contrasted with 73 per cent of the Protestants.

Just what Catholics should differ from Protestants in their appraisal after the first year of a president who happens to be a Catholic is not explained, especially since it has been taken for granted recently in political circles that Kennedy had alienated many of his supporters among Catholics because of his adamant opposition to federal aid to private or parochial schools.

Perhaps the key is to be found in a natural pride among Catholics that President Kennedy has shown himself to be a man of sincerity and earnest application to duty, and indeed this is doubtless the reason why among all voters he has attained a high rating in the Gallup poll.

Thus, for instance, the poll shows that while 87 per cent of the Democrats expressed a favorable opinion of Kennedy, as many as 58 per cent of the Republicans and 75 per cent of the independents did likewise.

The question posed in the poll was: "Do you approve or disapprove of the way Kennedy is handling his job as president?"

"Many people who would say 'yes' in answer might say the opposite if asked specifically whether in an election held right now they would cast their ballot for him."

There's quite a difference between applauding a man's conscientious effort to perform the duties of the presidential office and passing judgment on the specific steps a president has taken in domestic and international policy.

On the whole, as the citizen answers the Gallup poll's question, he would be likely to give Kennedy an "A" for effort.

The "e" in the word "economy" had handled his job" could mean the image that the public has obtained of an earnest young man, anxious to learn while bristling with a multitude of nerve-racking problems.

Internationally speaking, for example, Kennedy has certainly maintained the basic principles

The Country Parson

PAY NO ATTENTION
A—Unless your neighbor's name is Delilah, I wouldn't pay much attention to the statements about growth. It is true that Samson lost his strength when Delilah barbered him.

Since that time, I know of no instance in which body functions were affected by a haircut.

Q—I have been taking drugs to reduce my blood pressure for about a year. Last time I visited my doctor, he found sugar in the urine. He now says I have diabetes. Could this condition have come from the drug?

A—I'm afraid it could. Although that does not mean that you might not have developed diabetes if you'd never taken the drug. But

of American foreign policy, though it remains to be seen how he will eventually deal with the Cuban problem.

On domestic issues, Kennedy has hardly had a chance yet to mark out his course. Many of the recommendations he has made are subject to criticism, but the public generally is not aware of the pitfalls of his economic policies.

They will be only if such policies bring on another recession and more unemployment.

WANT TO JUDGE
Businessmen who know from experience the consequences of a policy may flow from some of the unsound theories which Kennedy with the best of intentions has accepted from the hands of his advisers would rather wait a year or more before coming to conclusions about the Kennedy administration.

They still can't believe he will swallow the economic theories that characterized the New Deal's seven-year failure to "prime the pump" in the big steel depression in our history.

But, for all practical purposes, the Gallup poll seems an accurate measure of the trend of public opinion as a whole.

Neither angel nor archangel, not yet even the Lord Himself who alone can say, I am with you, can, when we have aligned, help us, unless we bring repentance with us.—St. Ambrose.

Dr. Harold Hyman Says:

Honey's No Sweet Answer to All Health Problems

Q—Can you tell me what conditions are relieved by honey? And what diseases can be prevented by its regular use? Is it better for use by a diabetic than ordinary sugar?

A—You couldn't have asked these questions at a more appropriate time. For the Food and Drug Administration has just issued a statement about false claims made by a "health food lecturer" with regard to his promotion of the sale of honeys "coming from plants such as alfalfa, clover, echinacea, sage, huckleberry and tangelo blossoms, and from such places as Maya Mountain (British Honduras), Athens (Greece) and Yucatan."

In a word, the agency declares that there is a food and "has none of the disease-preventive or curative properties which were claimed for it."

That is, it won't cure rheumatism, arthritis, weak heart, wind, indigestion or premature death. Nor will it, to answer your last question, differ in any way from ordinary sugar in the diet of a diabetic.

Sorry, but that's how it is.

Q—My daughter has very long hair. She wants me to cut it but my neighbors tell me it may affect her growth. She is only a little over 5 feet tall and is 15 years old, so I don't want to keep her from growing to normal height. Is it true that cutting it will stunt her growth? And if so, by how much?

Case Records of a Psychologist:

By DR. GEORGE W. CRANE, CASE L-413: George Washington would be the staunchest supporter of newspapers if he were alive today.

"The mass of citizens of the United States," he said, "mean well and I firmly believe will always act well when they can obtain a right understanding of matters."

Newspapers are the only free, unregulated mass medium for informing adults Americans.

"When the press is free," said Thomas Jefferson, "and every man able to read, all is safe."

Let me give you some shocking facts. Our radio and TV stations are under coercion by the federal government because they must get a renewal of their license every three years.

That is contrary to George Washington's idea and also Thomas Jefferson's.

Voice of the People:

'Why Criticize Canadians? We Deal With Reds, Too'

Should our government express its displeasure at continued trade between Canada and Red China? A recent letter to the Voice of the People stated that we should. Apparently, the writer overlooked the fact that the United States is presently sending not only food, but industrial and military supplies to Yugoslavia! And yet, Marshal Tito is no less dedicated to the victory of communism than is Mao Tse-tung. Furthermore, we appropriate about \$100 million per year in foreign aid to acknowledged Communist countries.

★ ★ ★

Our justification for aid to the enemy is that it will promote a rift between Russia and her satellites. Is not our good neighbor to the north likewise entitled to try to widen the plainly visible gap between Russia and Red China? If we force the two into constant hostility, they are sure likely to settle their differences and emerge a united super power.

★ ★ ★

What kind of double standard would permit us to censure another nation for doing the same thing we are doing?

Michael Gordin
Milford

Readers Interested in Medical Aid

I won't sign that petition for the doctors. A close friend went to the hospital for a checkup to find out what was causing gas on his stomach. It cost about \$350 without an operation and he still has gas on his stomach. Instead of signing the petition, I'm going to send a letter to my congressman.

Bertha Taylor
316 S. Anderson St.

'Southern Officials Make Wrong Move'

When Southern schools were desegregated, some state authorities sought to close down all schools in retaliation.

★ ★ ★

Now, the city officials in Montgomery, Ala., are planning to remove the seats from the desegregated waiting room of the municipal airport, padlock the bathrooms, and plug up the water fountains.

★ ★ ★

Perhaps these officials and their like-minded constituents should be "padlocked" in the public library where the spark of an idea in one of the books, might somehow "accidentally" lodge in the darkness of their medical minds.

'JFK Has Right Idea on Trade Policies'

In asking for authority to deal with tariff cutting and recession prevention, President Kennedy makes sense. And unless the nation faces up to facts of the modern world in liberalizing trade policies, the consequences to our economy and world position could be disastrous.

Sam

Portraits

By JOHN C. METCALFE

He was down in Matamoros... When the Texas border lies... And he found a small cantina... And he found the flashing eyes... There among the gaunt bandits... In those days of long ago... He would often sit and listen... To her songs in lantern glow... And there came a man from Brownsville... With a star upon his chest... At the stranger... As he danced off his vest... Then he glanced along the tables... And the graves of brave men... As he dropped his hands to draw... At the edge of Matamoros... When the graves of brave men... You can see a time-worn headstone... With a rusted Ranger's star.

Smiles

A first tiered an Illinois home and robbed a youngster's piggy bank. That's supposed to be how many people who give advice are willing to lead a band?

★ ★ ★

Think of all the candlesticks that are given for wedding presents and exchanged shortly thereafter.

★ ★ ★

Now many people who give advice are willing to lead a band?

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★ ★ ★

Now many people who give advice are willing to lead a band?

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The first wireless message ever (dot, dot, dot) Morse code for the letter 'A' sent across an ocean was "Dot, dot, dot."

WHICH ARE YOU DURING CHANGE-OF-LIFE?



5 out of 4 Women Treated Got Glorious Relief from Nervousness and Hot Flashes that Make "The Change" So Depressing! Change-of-life can do devilish things to a woman! It's hard to be cheerful, motivated by "hot flashes" and nervous as a cat! Yet some stay serene as an angel! They take Lydia E. Pinkham's Vegetable Compound. Get Lydia E. Pinkham's Tablets like vitamins! Specially developed for female ailments, Pinkham can relieve both physical distress and tense feelings. In doctor's tests, Pinkham's Tablets gave 5 out of 4 wonderful relief—without costly shots! "Hot flashes" subsided. Irritability was calmed. So don't let change-of-life bedevil you! You can be when misery, fear go.

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

Notes on Foreign News

French Troubles Growing in North Africa

BY PHIL NEWSON
UPI Foreign News Analyst

Notes from the foreign news cables:

FRENCH TROUBLES

French troubles in North Africa seem certain to get worse instead of better in coming weeks. Violence and bloodshed present a grim counterpart to efforts at negotiation. And, while the knife and pistol speak, the attempts to reach agreement by discussion falter.

French officials in Paris believe that the bombings in France by the illegal Secret Army Organization (OAS) are designed largely to discredit President Charles de Gaulle and his government.

They doubt the OAS is preparing

an armed coup against De Gaulle in France itself—although this has been reported often enough. The officials believe, on the contrary, the OAS's aim may be to force De Gaulle out of office.

Already, the chaos and bloodshed in Algeria have delayed De Gaulle's plans to withdraw two more army divisions to France. And, if the troubles in Algeria weren't enough, there's a sticky situation growing between France and Tunisia over the Bizerte naval base. The hope for an early agreement on this subject is not good.

The Tunisians want at least a "definite maybe" and a timetable for French evacuation. But the French insist that the present

world situation makes it impossible to commit themselves firmly at this time.

KHRUSHCHEV SQUEEZE

There is a persistent but unfounded rumor being heard around Europe that Premier Nikita Khrushchev, instead of abating the political losses in Soviet power politics, has set up an economic squeeze on them.

He is reported to have set up a system for reducing their pensions by nine-tenths, so that they are just able to exist for the rest of their lives.

There is no way of confirming this, but former President Khrushchev, for instance, is said to be getting only the equivalent of \$75 a month. This is one-tenth of

what his pension assertedly should have been.

BRITAIN PRESSURE

Expect Britain to step up pressure for a speedy decision of the European members on London's application to join the common market. Now that the six members have mended their fences and reached agreement on conflicting agricultural policies, the EEC appears firmer than ever. Britain, therefore, wants them now to speed up their decision about British participation.

CONGO ISSUES STAMPS

LEOPOLDVILLE, Congo—The Congo Saturday issued a series of stamps honoring the late Dag Hammarskjöld, secretary-general of the United Nations.

Premier Cyrille Adoula cancelled the first covers, saying the special issue was "modest tribute" to "the man who gave his life in restoring peace to our land."

Hammarskjöld died in a plane crash while seeking to end strife in the Congo.

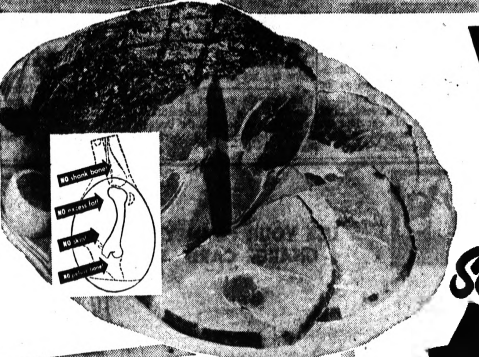
There are about 6,500 hospitals in the United States.

THIS WEEK ONLY
6 for 30¢
LARGE SIZE
Reg. 75¢ Doz. Variety
• Plain or
• Sugared
DONUT CENTER
New Open
Men, Thurs.
7 P.M.
29 N. Saginaw, Downtown
Pontiac

Thatcher,
Patterson
and Wernot
INSURANCE

Be Prepared
An "on-the-ball" executive will have an up-to-date Portrait in his personal file... Do you?
Richard H. Frye
Photographer
Evening Appointments
518 West Huron
FE 4-3669

STILL TIME TO PLAY
"SPELL CASH"
Wrigley's Fascinating Game... Win \$100 Cash



Tender, Young, Sliced
Beef Liver
lb. **29¢**
Mich. U.S. No. 1
Yellow Onions 3 lb. Bag **29¢**

Blue Ribbon Farms
Swiss Steak
Center Blade
Chuck Cuts **59¢ lb.**

Delcrest Instant Coffee 19oz. Jar **99¢**
Elna Coffee Regular or Drip 2 lb. Can **97¢**

HEINZ SALE!
• Pork & Beans
• Vegetarian Beans
• Spaghetti in Tomato Sauce
Your Choice 300 Can **10¢**

Heinz Soup
Chicken Noodle, Vegetable Beef, Chili Beef or Mushroom
SAVE 1¢ 6 Tell Cans **97¢**

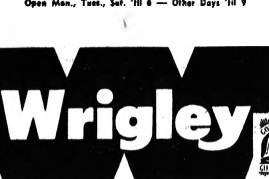
Good Taste
Saltines
SAVE 6¢ 1-lb. Pkg. **19¢**

New Era Peaches Home Style in Syrup 5 3½ Cans **19¢**
Motts Apple Sauce 3 16oz. Jars **49¢**
Flavor Kist Fig Bars 1-lb. Pkg. **19¢**
Kleenex Tissues 4 4-oz. Pkg. **19¢**

TOP FROST FROZEN FOOD SALE
Mix or Match
• Green Peas • Peas & Carrots
• Cut Corn • Chopped Broccoli
• French Fries • Chopped Spinach
Not Pkg.
7 10-oz. Pkgs. 1.00

45 S. Telegraph & Huron
Open Daily 'til 9 p.m.

1495 N. Main—Rochester
Open Mon., Tues., Sat. 'til 6 — Other Days 'til 9



Deep Hickory Smoked,
Skinless, De-Fatted

Semi-Boneless HAM'S
59¢ lb.

Ideal for Frying, Baking or Broiling
Pork Tenderloins All Solid lb. **69¢**
Peach Sliced, 9 Varieties ¼-lb. Pkg. **49¢**
Luncheon Meats 1-lb. Pkg. **39¢**
Top Frost Ocean—Pan Ready
Perch Fillets

Prices effective thru Tuesday, Jan. 23. We reserve the right to limit quantities.

Delcrest Pre-Ground Coffee With Coupon Below 1-lb. Bag **39¢**

Betty Crocker — 2 Layer Varieties
Cake Mixes 3 Pkgs. **1.00**

Food Club Evaporated
Canned Milk 8 Tell Cans **1.00**

In Banded 5-Bar Pkgs.
Ivory Soap Personal Bar **5¢**

U.S. No. 1 IDAHO BAKING
Potatoes 8 lb. Mesh Bag **39¢**

Kraft Deluxe
Cheese Slices American or Pimento
SAVE 48¢ 4 8-oz. Pkgs. **1.00**

VALUABLE WRIGLEY COUPON
SAVE WITH THIS COUPON
Delcrest COFFEE 1-lb. Bag **39¢**
Coupon good thru Saturday, January 27. Limit One Coupon Per Customer.

Federal dept. stores
LOOK... another Jackpot Feature for January savings!
NOTIONS SALE... 4¢

Gay quilted potholders 4c	Combs, bobby pins	Coat 'n' hat hangers
Novelty key chains 4c	Hair curlers, nets	Ties, clothes hangers
Soft plastic hair rolls 4c	Comb brushes	Artificial fruit
Plastic dolls of notions 4c	Comb cleaners, pins	Plastic soap dishes
Ball point pens, only 4c	Razor blades, clips	Plastic toy tools
Memo books in 2 styles 4c	Ballpoint refills	Plastic tumblers
	Cookie cutters	Sugar scoops, spoons
	Baby bottles, toys	Place mats, dollies
	Cup-saucer sets	Cake and pie servers
	Funnels, sponges	Rubber door stops
	Pencils, erasers	Plastic cups
	Safety pins, needles	Cup-saucer sets
	Needle threaders	Kitchen memo pads
	Tape measure	Plastic mixing bowls
	Thread, buttons	Toothpicks, colors
	Thimbles, rickrack	Salt-pepper shakers
	Elastic hanks, hooks	Pencil sharpeners
	Bias tape, ribbons	Rulers, file caps
	Bondex mending tape	Nylon sleep caps
	Dress belting	Novelty canisters
	Shoelaces, clippers	Straight pins
	Shears, scissors	Candles, coasters
	Screw drivers	Dandruffing bags
	Clothes hangers	Massage brushes

SALE! See pictures come alive in 3-dimension color with VIEWMASTER

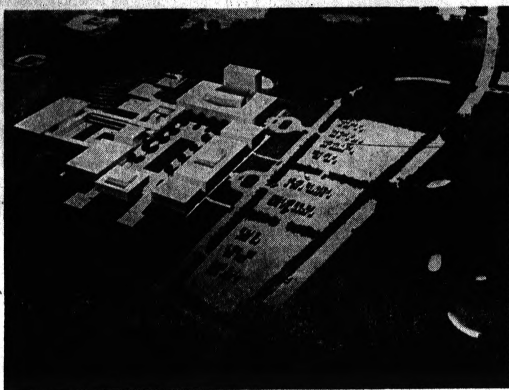
1.70 Viewmaster viewer, now only 149	9.95 Viewmaster projector, only 8.19	1.25 Viewmaster three-reel packet 98¢
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See travel, cartoon, nature scenes in living 3-D color. Precision lens! 2.99 Penelope II 2.10

Projects Viewmaster-reel TV cartoon characters, toyland, others! Save 27¢ on every pack! Buy now.

GET FINER GIFTS FASTER WITH GOLD BELL GIFT STAMPS

DOWNTOWN AND DRAYTON PLAINS



PROPOSED CIVIC CENTER — Long range plans for a \$7-million civic center development in Southfield have been submitted to the City Council. Shown here is the architect's model prepared by the Fendale firm of Pirschner and Jarratt.

The 14-building development would be constructed on a 156-acre site at 10½-Mile and Evergreen roads. The land was purchased by the city in 1959.

Southfield Studies \$7-Million Project

Submit Plans for Center

SOUTHFIELD—Plans for a \$7-million civic center combining administrative buildings with social, recreational and cultural facilities have been submitted to the City Council.

The plans, drawn by Pirschner and Jarratt, Fendale architects, were submitted to Mayor S. James Clarkson and members of the council at a luncheon Saturday.

The proposed development would be constructed over a 20-year period on a 156-acre site at 10½-Mile and Evergreen roads. It would be built in three 5-year stages, with a fourth

stage to follow as the need arises.

The overall plan calls for 14 buildings, an outdoor amphitheater and facilities for more than half a dozen summer and winter sports.

Key to the design is a 75-foot, man-made play hill which would mark the site and provide recreational advantages.

Carl W. Pirschner, a partner in the architectural firm, explained that the first five-year stage would include a city hall and a portion of the recreation building along with a park, sports and playground developments. This stage would cost \$1.5 million.

The hill, he said, also a part of the first stage development, would mark the site and provide recreational advantages.

EXPRESSWAY MATERIAL. The State Highway Department has told us that we can use excavated material from the James Couzens expressway," said Pirschner. "They will truck it to the site and dump and grade it according to our specifications."

"The ground is level at the site now," Pirschner said. "Adding the hill not only makes the site more visually interesting but adds a valuable source for winter recreation activities."

The architects said the hill would be placed in a location that divides the site naturally into four basic areas.

On the west will be the major group of buildings. On the north side the field sports area is planned, while to the east is the park site. A long finger of the

hill points southward into a nine-hole golf course.

The ultimate plan is for a library, board of education building, auditorium, band pavilion, recreation building, gymnasium, warming shelter, nature building, observation tower, maintenance building, police and fire buildings and a clubhouse. These would be grouped around a central park.

The site of the proposed civic center by a former farm, purchased by the city in 1959.

FOR 85,000 POPULATION. According to the architects, the site has been planned to meet the need of the city when it reaches a population of 85,000.

The basic plans have been left flexible to meet the changing needs of the area, the architects explained.

The method of financing the civic center has not been determined by the City Council.

Voting on Bonds in Walled Lake

Two-Mill Tax Increase Also on Ballot With School Proposals

WALLED LAKE — Voters in the Walled Lake School District today will decide two bond proposals for new construction and a proposed operational tax increase.

The school board is seeking approval of a \$2.1 million bond issue for new schools and additions, primarily elementary facilities, and a \$400,000 bond issue to finance the construction of 500-seat auditorium adjacent to the senior high school.

Approval of the two bond issues would also raise taxes two mills.

This is in addition to the two mills being requested on the ballot for operational purposes.

WOULD UP TAXES. A favorable vote on all three proposals would increase taxes approximately four mills for a total levy in the school district of 24.35 mills, according to Supt. Clifford H. Smart. The current tax rate is 20.35.

The two mills being requested for the operation of schools would provide the district with \$140,000 annually. This, however, is based on a 100 per cent tax collection.

In addition to financing the construction of elementary facilities, the \$2.1-million bond issue would be used to build a new administration building, garage, and service building.

It also would be used to construct additions to existing schools, remodeling, acquiring and improving sites for new buildings.

Plans also call for the auditorium to be expanded with the use of folding doors to accommodate an audience of 1,200 persons.

Voters in the area today were being contacted by members of the Citizens Committee on School Needs by telephone to remind them to get to the polls.

NEWS OF THE AREA

Rochester Selects Jr. Miss Candidate

ROCHESTER—Rochester's candidate for the Michigan's Junior Miss contest on Feb. 3 will be Sharel Sue Isanhart, a 17-year-old Avondale High School senior.

Sponsored by the Rochester Junior Chamber of Commerce, she is the daughter of Mr. and Mrs. Ray A. Isanhart of 295 Cherryland St., Auburn Heights.

A member of the school band, Sharel is a majorette and plays the flute, piano and organ. She is a member of the welcome committee of the Parent-Teacher-Student Association and of the school choir.

In addition, the young title seeker belongs to the youth group of the United Presbyterian Church, Auburn Heights, and is the organist at the First Congregational Church here.

Last year she was picked by the school as a candidate for the American Field Service's student exchange program.

Sharel enjoys sewing and knitting and makes her own clothes. For her talent at the contest next month in Pontiac she will play the piano.

Current trends in lamb marketing and the 1982 outlook for lambing and wool will be outlined for lamb feeders during Farmers' Week at Michigan State University.



SHAREL SUE ISANHART

Dies of Crash Injuries

TRENTON — Edwin Blackburn, 50, of Trenton, died on the weekend in Seaway Hospital of injuries suffered Wednesday night when he drove his car into the rear of a truck stopped for a red light at an intersection here.

2 New Churches to Open in Area

Lutheran Congregations Will Locate in Vicinity of E. Highland, Holly

The Lutheran Church - Missouri Synod announced today the inauguration of two new churches in Oakland County.

One will be located in the East Highland-White Lake-Duck Lake area, with services being temporarily held at the Seven Harbors Community Center, Duck Lake Road and Jackson Boulevard.

The other new church will be located in the Holly area, with service being held at the present time in the Holy Eucharist School.

Services will be conducted for the first time in both churches at 9:45 a.m. Sunday. Sunday school enrollment and registration will follow.

Rev. Donald E. Simon, pastor of Christ Lutheran Church in Milford, will serve temporarily as pastor of the Highland Township church. Rev. Arnold P. C. U.S. pastor of Trinity Lutheran Church in Pontiac, will serve temporarily the Holy Church.

The Mission Board of the Missouri Synod has extended a call to Rev. Eugene Kramer of Sumner, Iowa, to become the first resident pastor of the churches, but his decision has not been received.

Michigan is one of 25 states classified as a modified-certified brushless free area by the United States Department of Agriculture.

AAUW Branch to Begin Plans in Rochester Area

ROCHESTER — A Rochester branch of the American Association of University Women will be launched at an 8 p.m. meeting Wednesday in the home economics room of the senior high school.

Having selected temporary officers at an organization meeting last month, the group will establish working plans and committees at Wednesday's session.

The AAUW is concerned with many phases of education, including maintenance of high educational standards at all levels. The branches engage in study-action activities for the support of legislative programs related to the study area, evaluation of mass media, awareness of international relations and appreciation of the arts.

University women interested in membership are invited to attend or contact Mrs. Eugene J. Wiltschko, 4407 Donley, Utica, or Mrs. Robert Slingerland, 331 Lake George Road, Lake Orion.

Traffic Changes to Be Made in Area

LANSING (UPI) — Traffic regulation changes will be made next month in Clarkston and Sidnaw, the State Highway Department said yesterday.

Parking will be removed from a short stretch of M-16 in Clarkston, Oakland County.

In the Houghton County community of Sidnaw the speed limit on M-16 will be reduced to 45 and 55 miles an hour instead of the statewide basic speed law of 65 now in effect.

Youth Rescued From Icy Water

Boy in Good Condition After Being Revived by Volunteer Fireman

MOUNT CLEMENS — A 13-year-old Mount Clemens boy was reported in good condition today after he was pulled from the icy waters of Anchor Bay Saturday by his father and an ice fisherman, then revived by a volunteer fireman using artificial respiration.

Police said Glenn Peckley, 13, was ice skating about two miles out in Anchor Bay, two miles northeast of Mount Clemens, when he went through this ice.

His father, Alfred, and Edward Hirsch were ice fishing nearby. Both the older Peckley and Hirsch jumped into the icy water and held the boy up. "He had turned all black," Hirsch said. "I thought he was dead."

Other ice fishermen tossed a length of linked chain to the struggling trio and pulled them to solid ice.

Glenn, however, lapsed into unconsciousness and appeared to stop breathing.

Carl Bado, 27, of Mount Clemens, a volunteer fireman, used artificial respiration on the boy mouth-to-mouth breathing.

After about 15 minutes, Glenn opened his eyes and he was rushed to St. Joseph Mercy Hospital here. Doctors said Bado's use of artificial respiration undoubtedly saved the boy's life.

Pleasant Ridge Unit Names City Manager

PLEASANT RIDGE — The Pleasant Ridge City Commission Saturday dropped plans to share a city manager with Huntington Woods and appointed its own full-time manager.

William H. Lange, formerly city manager of Grosse Pointe Woods, was named to the \$100,500-a-year post.

At a public hearing in Pleasant Ridge last week, a majority of the 300 residents on hand voiced opposition to a proposal to share the present city manager of Huntington Woods, Fred L. Yockley.

Camper Is Half Way Toward Winning Bet

CLARE — A tenderfoot camper Tony Wedel was half the way toward collecting his \$150 wager. This was Tony's fourth day of camping out in a woods on a date that he couldn't do it for eight days. The bet hinges on his going the distance.

Okay School Millage

ST. CLAIR SHORES — Property owners in the Lake Shore School District in St. Clair Shores have approved a nine-mill operating tax proposal by a vote of 3,383 to 1,341. Voters in the district had rejected two previous millage proposals in the past year.

JUNK CARS AND TRUCKS WANTED

— HIGHEST PRICES PAID —
WE PICK UP
FE 2-0200

PENNEY'S

5 Days Only! Begins Tuesday!



BUILD BABY'S PHOTO ALBUM WITH

pixy PIN-UPS

Beautiful 5x7" photograph, for only 59c

Non-glare livens up natural smiles. Do your baby-bragging with a beautiful photo... "worth more than a thousand words." Get a completely finished photograph for only 59c. You will not be urged to buy but if you wish the remaining poses they're yours for 1.85 for the first, 1.25 for the 2nd and \$1 for any additional.

AGE LIMIT 5 years. One or two children per family will be photographed singly for 59c each for the first picture. Each additional child under five, 1.50.

Downtown — Tues., Wed., Thurs., Sat. 9:30 to 5:30
Fri. 12 to 9



INFANTS' STRETCH PLAYSUIT

1.88

• cotton 'n' nylon terry
• snap front and crotch
• white, blue, pink, maize

Busy moms know this winner in the home stretch. Snap 'n stretch-on snug dressing saves time... machine washability (at medium set) saves work. Softly absorbent terry stretch fits baby from size 1/2 to 1 1/2.

USE YOUR PENNEY CHARGE CARD

HIGH CHAIR... IT FOLDS!

9.88

Quality constructed buy! Strong tubular steel frame with easy-clean vinyl-covered upholstered seat and back. Sturdy plastic feeding tray removable to make a youth chair. Quick fold and light to carry. Prints on white or maize.



FABULOUS 88's

A beautiful collection of baby things at baby-sized prices!



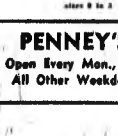
Sweety, crew neck short sleeve polo shirts, easy snap shoulders.

2 for 88c



Easy into. Short sleeve pull-over shirt of fine quality combed yarn.

3 for 88c



3 for 88c



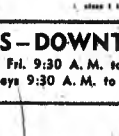
Only a full measure of value is real value!

2 for 88c

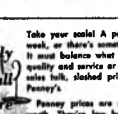


Combed cotton training pants, double fabric body, triple crotch.

3 for 88c



3 for 88c



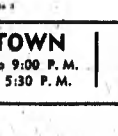
White fitted bottom cotton muslin crib sheets, reinforced edges.

88c

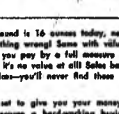


Mom's favorite formula bags hold all. Choice of tote, barrel, pouch.

2.88



3 for 88c



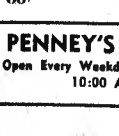
Good quality, highly absorbent, strong Birdseye diapers, 27" x 27".

1.88 doz.



Full cut, water-proof plastic coated rayon knit pants. White, pastels.

3 for 88c



3 for 88c

PENNEY'S - DOWNTOWN

Open Every Mon., Fri. 9:30 A.M. to 9:00 P.M.
All Other Weekdays 9:30 A.M. to 5:30 P.M.

PENNEY'S - MIRACLE MILE

Open Every Weekday—Monday through Saturday 10:00 A.M. to 9:00 P.M.



Attractive displays, workshops and panel discussions were received enthusiastically by area Parent Teacher Association members attending Friday's Parent and Family Life Education Conference at First Methodist Church. Posing at the group's national

magazine table were (from left) Mrs. George Chute, Michigan Congress of PTA; speaker Mrs. Byron Murray, University of Michigan; Dr. Robert M. Frehse and Mrs. Paul Keith, also representing the MCPT.

Pontiac Press Photo

Seminary Concert Set for Tonight

The Midwestern Baptist Seminary Department of Music will present an informal concert of sacred and secular music at 7 p.m. this evening in the Emmanuel Christian School on Golf Drive.

Mrs. Paul Gehman, guest artist, will sing "The Image of God" by John Peterson, "Beside Still Waters" by Bernard Hamilton, "The Wind Is in the South" by John Prindle Scott and other numbers. Mrs. Frank Van Huesen will be guest pianist.

William Kershaw, faculty member, will sing "O God Have Mercy" by Mendelssohn and "Two Grenades" by Sauer. Rev. and Mrs. V. L. Martin will play a violin duet "Rose of Sharon" with Kenneth Brown at the piano.

Mrs. Tom Malone of the music faculty extends an invitation to the public to attend the concert. Light refreshments will be served.

Couple Ends Honeymoon

Returned from a honeymoon at Niagara Falls are the David R. Helleys, who were married Dec. 6 in East Lansing. The former Joan Marie King is the daughter of the Hubert C. Kings of Watkins Lake and her husband's parents are the David L. Helleys of Scott Lake Road. He is the grandson of the Roy Fosterbushers of Cottage Street.

Mrs. Helleys has resumed his studies at Michigan State University where his bride was formerly enrolled as a sophomore.

Pontiac Jr. Musicians Hold Meeting at Home

Pontiac Junior Musicians met in the home of Kim Anselmy on Deer Run Drive.

Personal News

Area members of Purdue University Alumni Club will make the long jump into Detroit Friday evening to hear the Variety Glee Club in concert at the Ford Auditorium at 8:30.

Dr. Albert P. Stewart is musical director and conductor of the traveling Glee Club of 56 members and 24 alternates, organized in 1933 on the Indian campus.

Joining some 227 Purdue alumni from the Pontiac-Bloomfield-Birmingham area will be the Nelson K. Huntlers and the C. M. Campbells of Pontiac; the George J. Limps, Bloomfield Hills and the Ralph R. Bozells, Bloomfield Township; the J. H. Testors, Orchard Lake, and the Daniel Courtneys of Franklin.

In the Birmingham contingent will be the Quist Healds, the Leonard Kells, the Carl Schorns, the O. R. Roths, the Harry Angells, the Edwin Schrecks, also the Robert Schmidts of Lathrup Village.

Rufus Jones, president of the Detroit Purdue Club and Jack W. Swantz, both of Birmingham, are chairman and publicity director, respectively.

Concert proceeds will benefit the Purdue Alumni Endowment Fund.

Among the guests at a recent dinner honoring former Pontiac resident Mary Ann Britton, bride-elect of David Short, Detroit were the Ralph Weirs, the Oliver Arnolds, the George Thompsons and the Roland Wiechers all of Pontiac, the John Newbeggings, Clarkson and the Harold Weirs, Lake Orion.

Members of the Lotus Lake Friendly Neighbor Club were luncheon guests of Mrs. Linton Herron Thursday in her home on Sanderson Avenue.

The group discussed sending out greeting cards to foreign countries and will resume sewing card dressings next month when Mrs. T. E. Redmond of Lotus Drive will be hostess.

Mrs. and Mr. Richard Boroff (Gloria Featherston) of Spokane Drive are parents of a daughter, Dyania Ruth, born recently in Pontiac General Hospital.

The baby's grandparents are the Eugene Featherstons of Dwight Avenue and the Alfred Boroffs, Auburn Heights.

Family Life Is Discussed

Pontiac Council of Parent-Teacher Associations and the University of Michigan Extension Service sponsored a Parent and Family Life Education Conference at First Methodist Church Friday.

Key address at the all-day meeting was by Mrs. Byron Murray of the university who likened parent education to Pontiac's Urban Renewal Program. "New ideas being brought forth; old ideas being re-evaluated."

'KNOW WHAT'S COMING'
Covering problems of teenagers, school dropouts and parents, understanding of themselves, Mrs. Murray advised the group, "We must keep in mind that every child is born with an inborn growth pattern which differs with each individual. It is the parents' job to provide a proper atmosphere for growing, to know what to expect at each age level."

Informing members that children's personalities grow unevenly in physical, emotional, social and spiritual growth, the speaker suggested that parents "grow" with their youngsters until as mature young adults they are able to make sound judgments.

FILM SHOWN
Following discussion on Mrs. Murray's subject, a film "Half Inch of Selfishness" was shown by Margaret Scott, audio visual chairman for the Pontiac PTA Council.

Among workshop recommendations presented were the formation of parent education study groups by local units from the juvenile protection group and programming to insure that PTA activities are nonsectarian with respect for all religious denominations, character and spiritual education groups.

Mizpah Unit Assembles
Committees for Mizpah Temple No. 7 Pythian Sisters were appointed at a recent meeting in Fellowship Lodge Hall.

The temple will entertain members and officers of Liberty Temple, Clawson, in a joint initiation of members into Liberty and Mizpah temples at regular meeting of Mizpah Temple Feb. 15.

The birthday celebration for Mizpah Temple has been postponed until March 1.

Hostesses for the evening were Mrs. J. Dale Payne, Mrs. Lewis Hildings and Mrs. Williams Cowie.



BARBARA JOAN BENNETT

The William F. Bennetts, Bloomfield Hills announce the engagement of their daughter Barbara Joan to Frederick A. Staley, son of the Francis Staleys of Glendale Avenue. She attended Western Michigan University where her fiance is presently a sophomore.

Bus Driver Should Get Nice Tip

By the Emily Post Institute
Q: Recently our Women's Group chartered a bus for a trip to New York. I was in charge of the arrangements. We arrived in time for lunch. After lunch we went to the theater and from there went to a very nice restaurant where we had reservations for dinner. We started back home about nine o'clock.

A: Shortly before we reached home, I went around and asked the women if they would like to contribute toward a tip for the driver. Most of the women did so readily but a few of them condemned my doing this, saying that he was paid by the company and that a tip was not at all necessary.

He was very kind and courteous and I felt he deserved a tip. I would like your opinion on this matter.

A: I agree with you that the driver should have been given a tip for his courteous service.

Q: We are planning to announce our daughter's engagement soon. Her fiance's parents are going to celebrate their 25th wedding anniversary shortly at a large reception. They thought it would be nice to have the engagement announced at this reception. Would this be proper, and if so, how and by whom should the announcement be made?

A: It would be quite all right to announce the engagement at this reception, but the announcement should be made by your husband and not by the man's family. After a toast has been drunk to the anniversary couple, the husband rises, says thank you and then introduces Mr. Jones (the bride's father) who has an announcement to make. The bride's father then rises and announces the engagement of his daughter to John Brown.

Q: I have noticed that many men allow a woman companion to get off a bus first. Isn't the correct procedure for the man to get off first and then help her off?

A: Correctly he should first and then turns and offers her his hand.

The Emily Post Institute offers readers booklets on a variety of subjects concerning etiquette. If you would like the booklet entitled "The Bride's Trouseau," send 10 cents in coin, to cover cost of handling, and a self-addressed, stamped envelope to Mrs. Emily Post Institute, care of The Pontiac Press.

Find Out Now, Abby Says

Question Roving Mate

BY ABIGAIL VAN BUREN
DEAR ABBY: I wonder what you came over my head. We have been married almost twenty years and he has started to act rather peculiar lately.

He goes out alone on weekends, all shaved and dressed up and doesn't come home until late in the morning.

When I ask him where he's been, he says it's none of my business. He is so afraid I will look in his wallet he sleeps with his pants on all night.

I don't like to fight in front of the children, but I would like to have it out with him. I think he has something

else. How can I find out without asking him?

WANTS THE TRUTH?
DEAR WANTS: What's the matter with asking him? A man who sleeps with his pants on all night has really got his feet into it.

Maybe his head needs examining as well as his wallet. Don't let this peculiar behavior continue unexplained.

DEAR ABBY: I am a 27-year-old mother of three. This may sound silly but I would like to look my age. Salesmen come to my door and ask me to speak to my mother. Recently, at a dance, a 19-year-old kid kept making eyes at me. He thought I was my husband's kid sister. This kind of thing goes on all the time.

I dread going anywhere where liquor is served because I must always show proof of my age, and then sometimes

they don't believe me. They all say it is my baby face and skin figure. What can I do, Abby, about wrinkles and ladies' dresses and dying my hair gray?

LOOKS YOUNG
DEAR LOOKS: Your "problem" would be a welcome one to many. For the present, dress your age, act it, and count your blessings. Time will solve your "problem."

DEAR ABBY: Last Friday I called my sister and invited her and her husband to come for Sunday dinner at one in the afternoon. She said she'd ask her husband and call me back. At 1:15 on Sunday she called and said she "forgot" about it, and asked if we still wanted them. I said the roast was in the oven, and if they came at 2 p.m. it would be fine. She said they were just eating a dinner of spaghetti as they had his brother and his wife for dinner, but they would all be hungry again about 7 p.m. and could they come then.

Wanting to keep peace in the family, I told them to come at 7 p.m. They came at 7 and ate and ran, and I was in the kitchen doing dishes at 11 at night. Should I have let her push me around this way, or should I have told her to go jump in the lake?

PUSHED AROUND
DEAR ABBY: The object of inviting guests for dinner is not merely to "feed" them. It's the fun and sociability of it. If it were only a matter of quieting the hunger pains, you could have sent them some sandwiches and told them to stay home. I think you were pushed too far.

CONFIDENTIAL TO L. W. L. Give her another chance.

How is the world treating you? Unload your troubles on Abby, care of The Pontiac Press.

May votes are planned by Carole Marie Hughes, daughter of Mr. and Mrs. Harold E. Hughes of Argyle Avenue to David C. Braun, son of the Charles J. Brauns of Covington, Ky. Her fiance is a graduate of University of Kentucky and member of Pi Kappa Alpha Fraternity.

Carole Marie Hughes

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Women Look Bad Being Fortright Frankness Destroys Charm

By RUTH MILLETT
Newspaper Enterprise Assn.
Among the reasons given why women rarely make good executives, according to a survey by the University of San Francisco, is the fact that women are "less forthright than men."

Well, if failing to reach executive status in the business world is the price women pay for being less forthright than men, it doesn't seem to be too high.

If we start training girls to be forthright so they can become executives, how are they going to fare in their personal lives?

Not too well. If you happen to know women who pride themselves on being perfectly frank and forthright, you know that they irritate men, who size them up as being bossy, opinionated, unfeminine, and completely lacking in charm.

A man respects another man for his forthrightness, but when he meets forthrightness in a woman it either frightens or repels him.

IRRITATING TO WOMEN
But that's not all. Other women don't care too much for the woman who is completely forthright. Nothing so irritates a normally feminine-minded

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man who tries to make those around her feel pleased, relaxed, and comfortable, than a woman who prides herself on being completely honest at all costs. For the cost, in human relationships, is all too often at the other person's expense.

When a forthright woman tells another woman exactly what she thinks without bothering to soften the blow, the other woman isn't grateful for her forthrightness.

She is probably just plain mad. So, since a completely forthright woman has such a hard time getting along with both men and women, what woman in her right mind really wants to be forthright?

Women will gladly leave that quality to the men—even if it means that the men get the executive jobs.

After all, who gets the executive? A woman with the good sense to be charming instead of forthright.

Men: more insight on the gals. Read Ruth Millett's booklet, "Happier Wives (hints for husbands)." Just send 25 cents to Ruth Millett Reader Service, in care of The Pontiac Press, P.O. Box 489, Dept. A, Radio City Station, New York 19, N.Y.

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Friendship Rejected? Keep Trying**Don't Give Up on Life**

By JOSEPHINE LOWMAN

When a person gives a great deal of himself to another in friendship, in love, in consideration and thought and time, and the gift is rejected or betrayed or taken for granted, one of two things is likely to happen.

One, the person may feel that something is wrong with him, that what he has to offer is not important and never will be wanted by anyone. The greater the investment, the greater the possible damage to the ego and to self confidence.

Two, the individual may withdraw from life and never try again. This is the more dangerous of the two, because if you keep trying you will find that it pays to do so. So often when a person makes the first gesture toward friendship and is snubbed, or tries to be helpful and the motive is misunderstood, or invests wholeheartedly in love and is betrayed, he never tries again.

MANY KINDS

This is such a sad mistake because the world is made up of so many kinds of people. What one would cherish another might not even be able to understand. You might sing like a nightingale, but a crow would never know it! Do not underestimate yourself.



If your overt efforts at friendship, love or kindness are rebuked, don't despair; continue to face life and others with a smile.

**Only Noise at U. of M.
Is Grinding of Wheels**

By SHARON WARREN

University of Michigan Near zero temperatures are only part of the reason the University of Michigan campus is pretty quiet. The real story—students are putting final touches on semester studies and are buckling down for the examination period, Jan. 22 to Feb. 1. Official end of the second semester is Feb. 3.

Second semester opens Feb. 5 with the orientation period for new freshmen, transfer and graduate students continuing through Feb. 10. Registration for second semester classes begins Feb. 7 and closes Feb. 10. Classes begin Feb. 12.

During the past semester, Martha Hodge has utilized her biology major by assisting in a botany course called "The Morphology of Green Plants."

Martha is also vice president of the Undergraduate Botany Club. A senior in the College of Literature, Science and the Arts, she lives in Lake Angelus Shores.

Two seniors in the school of

education have positions on Mary Markley Council, the legislative body of that dormitory. They are vice president, Mary Ellen Blesky of Catalpa Drive, Birmingham, and treasurer, Calla Reasoner of Mayfair Lane, Birmingham. Mary Lou Van Horne of Wrenwood Street, Birmingham, is president of Thronson House in Markley. She is a sophomore in the school of education.

Not Others**Check Up on Ourselves**

By ALICIA HART

Newspaper Enterprise Asia, There are any number of ways by which a woman can remove herself from any possibility of charm.

She can do this by: Being personally untidy. Laughing shrilly. Gossiping constantly.

The important thing is to keep trying, to keep projecting yourself into the life about you, to know that life is good and rewarding, to realize that you are not. Don't make the mistake of judging everyone by one or two people, or life by one or two unhappy experiences.

Everyone has the privilege of placing his own individual stamp on life, and WHAT a privilege that is! Don't let the far horizons or the walls your daily life close in on you, because of a few disappointments. Don't let bad luck in your previous investments in life discourage you.

If you would like to have my leaflet, "How To Overcome Loneliness and Self-Consciousness," send a stamped, self-addressed envelope with your request for leaflet No. 58. Address Josephine Lowman in care of The Pontiac Press.

**Beta Sigma Phi
Sets Valentine Fete**

Preparations for their Feb. 17 Valentine Dance occupied members of Beta Sigma Chapter, Beta Sigma Phi at a recent meeting in the Edgely Drive home of Mrs. Richard Templeton.

After Mrs. James Anthony, dance chairman, heard reports from planning committees, the group worked on decorations and favors for the Feb. 17 dance scheduled for 8-12 p.m. in Amvets Hall.

**League for Peace
to Meet Tuesday**

A speaker will highlight the January membership meeting of North Oakland County Branch, Women's International League for Peace and Freedom Tuesday evening in the Murray Street home of Mrs. Eva M. Spears.

Roger Cuno of the Oakland County Child Guidance Clinic will discuss "The Individual in the Integrating Neighborhood" following the social hour slated for 7-9 p.m.

Talking too much. Taking a hard and slightly malicious interest in the business of others.

Being interested only in herself and her small world. Being ignorant of the world about her.

Being cold to other women. Pointedly so.

Playing the hard, driving career woman or the smug, self-satisfied housewife.

Some women have only a few of these faults, of course. But even a few can indicate the need for self-correction.

CONSTANT CONCERN Just as you can never really let up on diet, exercise and skin care if you want to be attractive, so can you never feel that you have reached a peak of perfection in your attitude toward others.

You must check constantly on yourself, for better to do this than to check on others.

The Seminole Indians have built a large arts and crafts center on an office building for tribal officials on a reservation near Fort Lauderdale, Fla.

France took Alsace's Upper Volta/Upper Volta became a republic in 1986 and made it a protectorate, August 1980.

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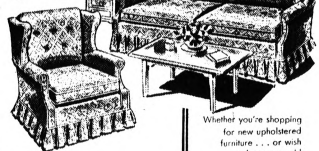
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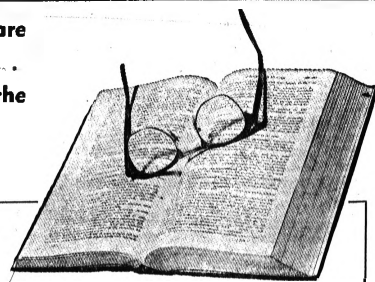
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best in
sight!**



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GLASSES? Here your lenses are ground exactly to your prescription requirements. You choose from over 400 frames . . . with the help of our fitting consultants and you are assured flattering frames to enhance your beauty and personality.

PLASTIC LENSES? Are you troubled by weight or breakage? Then perhaps you will want the advantages of plastic which has all the optical properties of glass yet is only half as heavy with four times the impact resistance to breakage.

CONTACT LENSES? These, too, are prescribed and fitted at Nu-Vision Optical Studio.

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Entire Stock of Gift Items

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Children Deserve Chance to Prove Self

By MURIEL LAWRENCE
Homestead Newspaper Editor

Soon after we bought our new car our 11-year-old boy wanted to borrow it to drive some friends to an out-of-town football game. The scrapes "gutter."

Last Friday because his father wouldn't lend it to him again, he left the house and spent the week-end at a friend's.

This morning at breakfast when he said he was thinking of leaving school and getting a job, he and his father had another quarrel about the car.

ANSWER: It is generally mistaken, I think, to withdraw a privilege from an adolescent child who has once misused it.

A 11-year-old person can look like an adult and sometimes sound like one. But he is not one. So he is seldom able to manage a new responsibility successfully.

He drives our new car for the first time — and scrapes its fender. He gives his first big party — and permits his guests to get out of hand. He uses our charge account — and comes home with a bad bargain.

When we roar at him "Never again!" we profoundly discourage him. For we are condemning him to a permanent state of incompetence. Shaken by our distrust of his ability to grow and learn from his mistakes, he will become defensive and hostile — and deny his mistake.

If you two people want your boy to learn to use your car responsibly, I suggest you give him another chance to prove that he can. Will improve self.

If you say, "O. K., we'll condone our new car to your care again," he probably will be moved to conclude in you. You will learn why and how he scraped its fender.

Your son will be so grateful to you for your acceptance of his deficient responsibility that he not only will be moved to acknowledge it to you but also will earnestly commit himself to its improvement.

At this point, even if you are insured, you might propose that he contribute some money to your car's repair bill. Insurance companies do not pay our car repair bills because they love us but because we pay them premiums.

My arithmetic tells me that your boy owes you a contribution to this repair bill, and if I were you, I would ask him for it.

You see, what this column is about is values. If an unscrupled car is more valuable to us than a child's thoughtful acknowledgment of a mistake, it will be namely, pennywise to us. We will maintain that "Never again!" with its connotation to permanent carelessness — and keep our car unhurt and shining. We will have forfeited, however, a near-man's sober realization of

Have You Tried This?

Custard Mixture Poured in Asparagus Lined Pan

By JANET ODELL
Pontiac Press Home Editor

Want an entirely different dish to serve at your next luncheon? Try an asparagus loaf, as suggested by Mrs. Robert Anglemier.

There aren't too many free hours in Mrs. Anglemier's schedule. She has a full-time job. She loves being with her grandchildren. In the proper season her small, but lovely garden keeps her happily occupied.

ASPARAGUS LOAF

By Mrs. Robert Anglemier

Fresh, canned or frozen asparagus tips
 2 tablespoons butter or margarine
 2 tablespoons flour
 1 cup cream
 4 eggs, well beaten
 Salt and pepper

You will need a couple of

packages of the frozen asparagus or 2 cans of it.

Drain asparagus thoroughly and dry on clean towel. Butter a 1-quart baking pan (6½ by 3¼ by 2 inches). Line sides of pan with vertical spears of asparagus, tip end down. Cut asparagus so that each spear comes just to the top of the pan.

Melt butter, add flour and cook until well blended. Add cream gradually, stirring constantly and cook in double boiler until sauce is thickened.

Add gradually to well beaten eggs. Add 1 cup diced cooked asparagus stalks. Season to taste with salt and pepper. Pour into asparagus-lined pan.

Bake in moderate oven, 225 degrees, about 30 minutes or until firm. Invert pan to unmold. Serves 8 to 10.

Venetians Were Happy With 'Egyptian Blinds'

For centuries the Venetians have been credited with the invention of movable blinds so popular in window decoration.

In truth, these blinds go back to ancient Egypt, where the house beautiful was a pharaoh's palace and curtains made of tropical leaves were used to filter out the hot sun.

Whether Venice first heard of blinds from Persian traders or Marco Polo's account of his adventures in China is debatable, but the Venetians are responsible for promoting blinds throughout the Ancient world.

WENT WEST Like many old-world customs, this window treatment idea made its way to America, where, in Colonial days, blinds appeared in the homes of Washington, Jefferson and other aristocrats.

Venetian blinds, as evidenced by many of the historical restorations, were used in gracious formal window treatments in the finest examples of Georgian architecture found in North America.

At Colonial Williamsburg the Governor's Palace, done in the period of middle 18th Century, has Venetian blinds in both the State dining room and formal supper room. Lord Botetourt, royal Governor of Virginia from 1768 to 1770 is credited with the installation of Venetian blinds in the Palace.

One Joshua Kendall, house carpenter and joiner of Williamsburg, is identified that "he" made the best and newest invented sun blinds for windows that move to any position so as to give different lights.

18TH CENTURY ROOMS

Van Cortlandt Manor, Croton-on-Hudson, New York, restored to the period of late 18th Century, used blinds in several "room" restorations. Most notable of these are a formal drawing room, and early American dining room.

Pingree House, a restoration by Essex Institute of Salem, Mass., has had Venetian blinds installed after considerable research. Pingree House, originally designed by Samuel McIntire, is of the late 18th and early 19th century period.

Sethorne Museum in Vermont, uses blinds in several

restored buildings. These blinds of wood have been made to order to duplicate a styling believed to be one of the earlier types used in this country.

The Henry Francis DuPont Winterthur Museum in Delaware includes several period blinds with authentic early blinds of the periods of the rooms in which they are used.

The Henry Whittfield State Historical Museum in Connecticut, although not having blinds in any room restorations, does have a tape loom of the 17th Century period. This loom may have been used for working binding for such blinds.

UP AND OUT

Remember this: any upward stroke which is light and deft helps to counteract the downward drag on muscles that is inevitably wrought by time. In applying cream, always put it on with light upward and outward strokes from chin to cheekbones and then to forehead.

Don't forget the area around the eyes. Use just a fingertip here, very lightly. Then start at the base of the neck and apply cream with upward strokes up to and including the jawline. Don't neglect the back of your neck.

When you splash cold water on your cheeks in the morning, follow these same strokes. Work gently against the lines from nose to mouth and from mouth to chin. This can help a great deal to smooth them out and keep them smooth.

BY ALICIA HART

Newspaper Enterprise Assn.

The way you apply face cream at night is as important as the cream itself. Sleeping it on with careless, hasty strokes can do as much harm as good.

Apply Cream With Care

ing, follow these same strokes. Work gently against the lines from nose to mouth and from mouth to chin. This can help a great deal to smooth them out and keep them smooth.

Some lives are a part of living and you should not want to avoid them. Others are unnecessary and detract from your appearance.

A lived fatherly daughter out how to get his town-and-fairer in the morning. "I got an alarm clock that sounds like a telephone ringing." With chimps now doing their bit for Uncle Sam's space program, maybe Enos the chimp can say, "Well, I'll be an Uncle's monkey!" — Earl Wilson

Your Droops

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by Anne Adams

Arrive on the scene looking slim and smart in this quietly detailed step-in with a novel collar and skirt softness. Choose a carefree blend, cotton, wool.

Printed Pattern 4681: Half Sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16 requires 3½ yards 45-inch fabric.

Sent Fifty Cents in coin for this pattern — add 10 cents for each pattern for last-class mailing. Send to Anne Adams, care of The Pontiac Press, 127 Pattern Dept., 243 West 17th St., New York 11, N. Y. Print plainly Name, Address with Zone, Size and Style Number.

Special Spring-Summer Pattern Catalog — ready now! More than 100 sparkling styles — sun, sport, day, dance, work, travel. All sizes! Send 35 cents.

Presbyterian Church Class Holds Meeting

Members of the Dorcas Class of Oakland Avenue United Presbyterian Church met recently at the home of Mrs. John Gemmell on Fingree Avenue. Mrs. Percy Blynn and Mrs. William Bradley assisted the hostess, Mrs. Charles W. Seaman led devotions.

Mrs. Maud Downer of Portland, Ore., formerly of Pontiac, as guest speaker, told of her work at the Alcoholic Rehabilitation Association for Women Alcoholics in Portland.

Serving on committees for the new year are Mrs. Edna Mulvany; membership: Mrs. Howard Hall, flowers; Mrs. Alex Joss, reporter; Mrs. Seaman, devotions.

Hostess for the February meeting will be Mrs. Errol Lloyd of Summit Street.

To Observe Founders' Day

The Oakland County Cooperative Group of PEO Sisterhood will observe Founders' Day at a tea beginning at 1:30 p.m. on Jan. 31 in the Birmingham Community House.

Name tags in the form of marguerites, official flower for the group, were made by members of Chapter AEW who gathered recently in the home of Mrs. C. H. Brown of Marquette Street. Mrs. Charles Appersmith and Mrs. Webster Francis are name tag chairmen.

Mrs. B. W. Woodcock of Grand Rapids, state organizer of PEO Sisterhood, will be a special guest at the Feb. 5 meeting in the Bloomfield Hills home of Mrs. Joseph Bara.

Group Plans Flower Show

Lake Angelus Branch, Women's National Farm and Garden Association, is making preliminary arrangements for a member participation spring flower show. Mrs. Newton Skillman Jr. announces the event's three divisions will be horticulture, floral arrangement and conservation.

Mrs. Von D. Polhemus spoke on "Conserving or Preserving"

For An Intimate Evening DANCING AND COCKTAILS

in the Cabaret Cocktail Lounge

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\$7.35 Incl. Tax

Wed. Matinee Jan. 24th

Premiere Performance

"NO STRINGS"

REWARD ROBERTS

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HARKE-MEAD-Birmingham

Natural Beauties' at a recent meeting in the Gallery Room home of Mrs. Marie Vockey, branch president. Mrs. W. H. Wilmut was chairman of the day.

Mrs. Bernard Zinn offered hints for growing "Gap-Hits" and Mrs. Ray Hayes spoke on trimming of evergreens and tuberosus begonias.

DiETING Tip

Massage alone will not reduce weight. It must be combined with right diet and mild exercise. But it does increase muscle tone through improved circulation and, therefore, can prevent flabbiness.

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569

by Laura Wheeler

They're fluffy as fur Crochet these cozy hats of 5 strands of 3-ply yarn taken together.

LOOPY-look hats — top fashion news in peaked or pillbox shapes. Quick-crochet in solid or contrast colors. Pattern 745, directions to fit all head sizes.

Send Thirty-five cents (coins) for this pattern — add 10 cents for each pattern for last-class mailing. Send to Laura Wheeler, care of The Pontiac Press 124 Needlecraft Dept., P. O. Box 361, Old Chelsea Station, New York 11, N.Y. Print plainly Pattern Number, Name, Address and Zone.

For the first time! Over 200 designs in our new, 1962 Needlecraft Catalog — biggest ever! Pages, pages of fashions, home accessories to knit, crochet, sew, weave, embroider, quilt. See jumbo-knit hats, cloths, spreads, toys, linens, afgans plus free patterns. Send 35 cents.

VFW Auxiliary Unit Approves Donations

Donations to the National Cancer Research Fund and the March of Dimes were approved at a recent meeting of Ladies Auxiliary of Veterans of Foreign Wars Post 1008 in the American Legion post rooms on Auburn Avenue.

Mrs. Ayres Miller of University Avenue will be hostess for a social meeting of the group Jan. 31.

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Amplifiers have been built into modern submarine telephone cables which are designed to operate under the conditions of enormous water pressures.

Blasts Airline in Tragic Crash

CAB Claims Smashup Killing Grid Team Fault of Overloading, Pilot

WASHINGTON (UPI)—The Civil Aeronautics Board (CAB) said Saturday a 1960 plane crash which resulted in college football's worst tragedy was caused by a combination of an overloaded aircraft, a premature take-off, and poor weather conditions.

The crash of an Arctic-Pacific chartered plane at Toledo, Ohio, on Oct. 29, 1960, claimed the lives of 22 persons, including 16 members of the California Poly football team.

They were taking off to return to California after playing Bowling Green University that weekend.

The CAB said investigation showed the plane, a C-46, was overloaded by about a ton when it tried to take off in heavy fog. By computing the weight of the football players, their equipment, luggage and the plane itself, the CAB estimated the aircraft weighed 48,850 pounds when the allowable maximum was 46,850 pounds.

CITIZENS MAJOR CAUSE

The CAB said the major cause, however, was the pilot's premature lift-off under ceiling zero conditions.

Since the crash, the CAB has terminated the operating certificate of Arctic-Pacific.

The Federal Aviation Agency has instructed tower operators to deny takeoff clearance to commercial aircraft when the prevailing visibility on the runway is less than one-quarter of a mile and the runway visual range is less than 2,000 feet.

The report sharply criticized Arctic-Pacific and the pilot who also died in the crash. It said that the left engine in the plane was not adequately inspected internally before it was installed.

3 Weeks Remain to Get License Refund Credits

DETROIT (UPI) — Michigan motorists have 3½ weeks in which to apply for car license plate refund credits, the Automobile Club of Michigan says.

The 35-cent credit, which can be used only toward the cost of 1962 plates, represents a charge levied on 1961 plates for reflectors which were never provided.

To get the credit, motorists are required to fill out a special form which they submit to all city and county secretaries of state's branch offices.

The form must be mailed to Lansing prior to Feb. 16, where it is validated and returned for use when buying new plates. The credit becomes void after Feb. 28, the auto club said.



Pre-Inventory Clearance

Ladies' Winter Coats

Regular to \$69.95

\$28⁹⁰ and \$38⁹⁰

Ladies' Fur Trim Coats

Regular to \$99.95

\$48⁹⁰ to \$68⁹⁰

Ladies' Skirts

Regular to \$14.98

\$6⁹⁹ and \$8⁹⁹

Ladies' Sweaters

Regular to \$10.98

\$5⁹⁹

Ladies' Blouses

Regular to \$7.98

\$1⁹⁹ to \$3⁹⁹

Ladies' Slacks

Regular to \$14.98

\$5⁹⁹ and \$7⁹⁹

Ladies' Dresses

Regular to \$29.95

\$6⁹⁰ to \$14⁹⁰

Ladies' Pendleton Sportswear

Discontinued Styles and Patterns

1/2 off

Ladies' Wool Suits

Regular \$17.98

\$7⁹⁹

Girls' Car Coats

Regular to \$19.98 **\$7⁹⁰ to \$13⁹⁰**

Girls' Coats and Coat Sets

Regular to \$35.00 **\$13⁹⁰ to \$24⁹⁰**

Girls' Dresses and Bulky Sweaters

Regular to \$10.98 Pullovers and Cardigans Regular to \$6.98

1/2 off

Girls' Slacks and Slack Sets

Regular to \$5.98 **\$1³⁹ to \$3⁹⁹**

Children's Snow Suits

Regular to \$12.98 **\$8⁹⁰**

Men's Sport Coats

A selected group Regular to \$45.00 **1/2 OFF**

Men's Sweaters

Regular to \$25.00 **\$6⁹⁰ to \$14⁹⁰**

Men's Suits

A selected group

Regular to \$85.00 **\$42**

Men's Ban-Lon Shirts

Regular to \$12.95 **\$4⁹⁹ and \$6⁹⁹**

Men's Hats

A selected group Regular to \$13.95 **1/3 off**

Boys' Jackets

Regular to \$32.98

\$8⁹⁰ to \$19⁹⁰

Boys' Sweaters

Regular to \$10.95

\$2⁹⁹ to \$6⁹⁹

Boys' Corduroy Slacks

Regular to \$5.98

\$2⁹⁹

SHOE CLEARANCE

Ladies' Naturalizers

High, Mid and Stack Heels—also Wedgies

Regular to \$14.95 **\$7⁰⁰**

Ladies' Leather Snow Boots

Regular to \$12.95

\$6⁰⁰ and \$9⁰⁰

Men's Shoes

Oxfords and Loafers

Regular to \$12.95 **\$6⁰⁰**

Ladies' Shoes and Slippers

Odds 'n' Ends Regular to \$6.95 **\$2⁰⁰**

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Significant styling, superb construction, plus scores of quality features . . . all combined in one distinctive Bookcase-Desk that compares favorably with similar pieces selling for \$50 and more. Built of selected cabinet woods, and finished in your choice of Walnut, Blood or Mahogany. Sliding embossed doors, with brass knobs, add style and distinction. Provides large writing surface plus ample storage space for books, records, important papers, etc. Truly a wonder value at this sensational LOW price!

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Area Ski Slopes Beckon High School Youngsters



SKI SLOPE CLASSROOM — Head instructor Gunter Schnid at Grampian Mountain gives members of the Utica High School Ski Club group instructions during one of their Thursday evening sessions at the area. Left to right are Randy Thomas, James Guthrie, Hilda Klein, faculty advisers Barbara Melton and Bob Stephenson, Joyce Guthrie and Pam Guthrie.



TIME OUT — Getting their feet warm now the cozy fireplace at Dryden ski area are members of the Romeo High School Ski Club. Left to right are Cary Kilmer, Kim Kolsen, Donna Falk, Ellen Ries and Pat Wilson.



HOT CHOCOLATE AND MUSIC — After a break time on the ski slopes at Dryden, high school club skiers enjoy a hot drink and red hot twist music. Seated, left to right, are Mike Engel of Romeo and Barbara Pearce, Kay Angena and Reggie Freeman, all of Lapeer. Standing are Al Grossbauer and Liz Van Dusen, both of Lapeer, and Jim Hill, Romeo.

New Skiing Clubs Boost Teen Interest

The twist may be the latest teenage craze on the dance floor, but skiing has become the biggest activity for sports and recreation in area high school ranks in the last three years.

Nearly 50 per cent of the high schools in Oakland County and area have added ski clubs to their extra curricular program since 1959.

All local ski areas have prep ski clubs using their slopes, primarily on Wednesday and Thursday evenings. Club members gather at the schools and usually go to the ski areas in car pools or buses.

Eight high schools have set up a schedule of triangular slalom meets using the slope at Mt. Holly each Saturday morning. Waterford High has been the fore runner in ski club organization and in setting up the triangular prep schedule.

Skipper Ski Club is the largest in the area with 90 members.

Dryden ski area is a popular meeting place for many of the clubs, just outside of Oakland County. Lapeer, Romeo, Inlay City, Lake Shore, Dryden and several other clubs from the St. Clair area of Detroit have their ski club classes at Dryden, mostly Thursday night.

Utica High School Ski Club goes to Grampian Mt. each Thursday.

Each of the clubs has a faculty supervisor and ski classes are often conducted by the instructors at the various areas.

There is no inter-school competition directed by the Michigan High School Athletic Association in the lower half of the Peninsula such as schools in the upper half of the state enjoy. This is because none of the local schools has as yet needed skiing as a varsity sport. Some, however, have indicated enough interest to add the ski letter to its varsity program.

Area schools which have organized ski clubs include Waterford, Pontiac Central, Charleston, Royal Oak Kimball, West Bloomfield, Utica, Kettering, Southfield, Bloomfield Hills, Walled Lake, Farmington, Lake Shore, Romeo, Avonville, Berkley, Inlay City and Grosse Pointe.

There are others from the immediate Detroit area.



SNACK TIME — Tom Cote of Lapeer does the pouring of a hot drink for Gwen Carls, also a member of the Lapeer High School Ski Club which uses the facilities at Dryden ski area.



PACKING TO GO — Three pretty Romeo High School girls, members of the school's ski club, unpack their skis at Dryden. Left to right are Sara Higby, Carol Emmett and Cynthia Priest.



UPWARD BOUND — Members of the Utica High School Ski Club, which uses Grampian Mountain for sessions each Thursday evening, hold on to the beginners' tow at the area.

Left to right are Marias Krause, Gerty Phillips and Joy Howard. Grampian Mountain is on Lakeville Road, two miles east of Oxford.

Pontiac Press Photo

Michigan Lets Spartans Escape Basement

But Solid Weekend Effort Nets Just One Point

Red Wings Answer Criticism

DETROIT (AP)—The Detroit Red Wings responded to coach Al Abel's lash with two of their finest performances of the season.

But all they gained by their weekend brilliance was one meaningless point.

Abel criticized his players for not doing their best and said:

The Wings lost to the Min-

neapolis Canadiens, 5-2, last night before the largest Olympic ice hockey crowd this season—14,618.

The two clubs tied 2-2 Saturday night at Montreal after Abel had

turned into the Wings for their in-

effective play.

deadlock was an important one, however, it lifted Detroit back into a tie for fourth place, last playoff position, in the National Hockey League.

Abel criticized his players for

not doing their best and said:

The verbal blast stung the

Wings.

They actually outshot the first-

place Canadiens 38 to 32 last night.

But Montreal's sharpshooters cap-

italized as two more of Detroit's

season-long defensive lapses.

Two fast Montreal rushes that

caught Detroit's defense napping

turned the tide in the third period.

As the Canadiens broke a 2-2 tie,

Claude Provost set up Henri Rich-

ard on Montreal's winning goal

early in the period. Then Richard

set up Provost for an insurance

goal.

Detrol spotted the Canadiens

as early 2-0 lead on goals by

Geniviere.

But Montreal's usually reliable

defense cracked and the Wings

tied the score before the end of

the period.

Goalie Jacques Plante was

wounded 25 feet from the goal

and slipped a loose puck on Gordie

Howe's stick. Howe promptly put

it into the unguarded net. Then

Ullman intercepted a pass by Lou

Ullman right in front of the net

in scoring the tying goal.

Pete Goheen, just emerging

from the penalty box, sent De-

troit into a 2-2 tie with a 10-

minute power play.

Two minutes later, the Wings

took the lead with a 3-1 victory.

Other Canadiens are Jean Beliveau

and Lou Fontana. Wing Claude LaForte

is in back-

ground. Montreal won, 5-3.

AP Photos

AP Photos

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English Setter Tops 'Quality' PKC Event

The number of entries was down, but the quality up, for the Pontiac Kennel Club's winter dog show Sunday at the Pontiac Retail Store.

An English Setter, Ch. Margard Lord Baltimore, owned by Margard Kennels of Mt. Carmel, Ill., was judged best in show.

Veteran handler Dick Cooper of Algonquin, Ill., received the Pontiac Press best in show trophy for directing the five-year-old setter.

The 438 entries received was about 60 below last year, according to PKC officials. But the six dogs in the final judging all were former best in show winners.

John A. Cuneo of West Medford, Mass., who selected Lord Baltimore top dog remarked after the show:

"I have judged in many shows, but this is one of the few times I have seen all best in show dogs in the final class. This indicates the quality of entry in the Pontiac show."

One of the champions Lord Baltimore had to beat was The Ring's All Baha, This Basset Hound had in show Saturday at the Progressive event in Detroit.

Lord Baltimore failed to place in the sporting group in the Detroit show.

All Baha, owned by Mrs. Frances G. Scalle of Pittsburgh, beat Ch. The Ring's Bashahe, owned by Chris G. Teeter of Birmingham in Sunday's breed judging.

Lord Baltimore was the best English Setter on the circuit during 1960-61 season. This was his eighth best in show placement.

Best area showing was turned in by Ch. Tolobee's Barbiturine, The Doberman Pinscher, owned by J. F. Brooks and W. T. Haines of Southfield, was second in the working group.

A black Cocker Spaniel, Ch. Lurline's Leading Lady, owned by Robert and Lucia Lake of Farmington was fourth in the sporting group.

Highest scoring dog in the breed was trial was a Golden Retriever, Ch. Sun Dance's Rusticane, owned by Albert and Edith Munnick of Hamilton

'Hard Water' Delays Crosby Golf Tournament

PEBBLE BEACH, Calif. (AP)—You can't golf in the snow, so the Crosby tournament was postponed one day. The Crosby tournament, which was to have been held in the final round of the season, was postponed one day because of the weather. The tournament was postponed one day because of the weather.

Usually, the leader after four days here pockets a \$5,000 check, but not Houdini. Joe Campbell, 21, tied with a six-under-par 210 through 54 holes and then took an enforced rest as "casual hard

Gardner Dickinson watched it Campbell, of Pendleton, Ind.,

Visitors Dominate Local Keg Meets

Visiting bowlers dominated the opening round of the Elk's Ladies Invitational and the second session of the Eagle State tournaments over the weekend.

March of Dimes meet action got under way yesterday through league bowling at 13 area establishments. Over 900 employees took part in a Pontiac Motor tourney at Huron Bowl Saturday. Baldwin Rubber had a meet yesterday at Lakewood Lanes.

The Opals of Port Huron grabbed the early lead at the Elks with 2,809 followed by B and B Brakes of Kalamazoo with 2,819 and a 2,820 for Pontiac's

Bonded Insulation. B and B had high game of 1,023.

Kazoos dug took the first four places in doubles topped by Vernon Easley, Peg Greenburg at 1,380. Ladies from city also led in singles with 648 and all events 1,710 and 1,864.

Alice Mace of Pontiac tied for high game in singles with 239. A 432 by a Port Huron pair was top game in doubles.

Battle Creek No. 1 took over the team lead among the Eagles at Airway Lanes by rolling 3,066. Waterford No. 4 dropped from 2nd to 5th at 2,945.

At Strand and Elvins Holman of

Waterford were the only leaders to hold their places. They head doubles with 1,773. C. Morris of Grand Rapids went ahead in singles on a 655. J. Parke of Battle Creek leads all events with 1,912. Bob Farnum took 5th in that group at 1,893.

The Michigan State tourney, with a record entry, started at Kalamazoo, Ottawa, Grand Rapids, Holland, and 3,322 in team handball. A Fowler pair rolled 1,332 in doubles. Bob Surdam of Belding fired 715 in singles and Paul Graft Jr., Fowler, 2,032 in all events to lead.

Several members of Pontiac Lodge 810 of Elks competed in a meet at Lansing.

Team-leading Randy West Hail-Steind of Pontiac had the only score good enough to stave off challenges in the second weekend of the 36th Michigan Women's State Bowling Association Tournament. The event runs through April 29 at Muskegon.

The ladies' tourney was held at the Elks. The ladies' tourney was held at the Elks. The ladies' tourney was held at the Elks.

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round in second place, two strokes off the pace.

"Doug is a Houdini playing in bad weather and might well finish with a brilliant round," the 26-year-old Campbell commented.

"But he's like the rest of us. He could shoot a 69 or a par 72 or, with unlucky breaks, even a 75."

Two strokes further back at 214 were Phil Rodgers, the youngster from San Diego who won the Los Angeles Open this year, and Ken Venturi of San Francisco, who twice won the California amateur title here and took the Crosby in 1960.

Nine strokes ahead of the field in the pro-amateur was young pro Bob McCallister of Yorba Linda, Calif., and little left-hander Albie Pearson, the Los Angeles Angles outsider.

They carded a best-ball 185 as Albie outscored many of the pros. Tournament supervisor Joe

the PGA made Sunday's ruling to postpone play for the 63 pros and 47 pro-amateur teams still in contention. It took a 224 for a pro to stay in and a best-ball 203 for a team. Some of them who made it couldn't stay around as other commitments had been made for today.

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SNOW TIME FOR GOLF — Greenskeepers rake snow from the 1st green at Pebble Beach Golf course Sunday hoping to get the final round of the Crosby National Pro-Amateur golf tourney finished. Their efforts were futile because it snowed again later and the session was postponed until today.

Samuelstuen Wins 3rd National Ski Crown

CHICAGO (AP)—Ansten Samuelstuen of Boulder, Colo., captured his third title and became one of few repeat winners when he outdistanced the field in the National Ski Jumping Championships Sunday.

The 32-year-old electronics technician, who was born in Norway, line of 2:29.3 that went with his meter hill with jumps of 194 and 190 feet for 226.5 points based on form and distance.

Samuelstuen, who failed to make the U.S. team which will compete in the world championships in Zakopane, Poland, Feb. 18-25, also won national titles in 1957 and 1961.

The field of some 200 skiers failed to approach the record of 308 feet over the hill in nearby Fox River Grove because of snow conditions.

Elsewhere, Norwegian jumping ace Toralf Engan became a strong candidate for two world jump titles by repeating as Swedish Festival champion.

Pepi Gramschhammer of Austria made his record four lists in as many professional ski outings by winning the Sugar Bowl slalom in California Sunday.

Jack Foster, a familiar face in Clarkston, is now with Haupt Sales and Service. Stop in this week and have Jack show you the new Wide Track Pontiac for '62.

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Westland Flight Deck View
Miami Beach, Fla. — Jack Foster, a familiar face in Clarkston, is now with Haupt Sales and Service. Stop in this week and have Jack show you the new Wide Track Pontiac for '62.

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IN 15 MINUTES

FOREIGN CARS NOT INCLUDED

Moore Keeps 'Spare' Crown

Defeats Al Savas, Hoover Next; Enters Pro Meet Wednesday

Pontiac's Monroe Moore kept his reign as national supremacy Saturday night.

The 300 Bowl instructor whipped the national star Al Savas 10-7 in the television program "Make That Spare" to extend his unbeaten record to four and increase his winnings to \$4,000.

Moore topped the 24-58 bucket to take an early lead he was able to hold. Both men made the 12-4-7 and 4-5 and then both missed the 12-4-10 and 5-7.

"Also" returns to New York for another appearance this week. He will be facing Dick Hoover, one of the game's all-time greats.

The local star will go on to the tournament trail this week, competing in the Empire State Open which starts Wednesday at Albany, N.Y.

Bloomfield Hills Wins Mt. Holly Prep Ski Meet

Bloomfield Hills High School won the triangular ski meet at Mt. Holly Saturday morning by defeating Wallick Lake and Berkley. The Hills team had a team time of 3:38.4 followed by Wallick Lake with 3:51.9 and Berkley 5:43.6.

Girls team score for the Hills was 4:12.2, followed by Berkley with 4:18.8 and Wallick Lake 8:07.1. Dave Currie of Wallick Lake took individual honors with 4:53 combined time, followed by Bob Clark of the Hills with 4:58 and Burch Blumfield in 4:53.

In the girls event Dune Hubert of Bloomfield won with 1:06.3 followed by Sheila Larkins of Berkley in 1:25.5 and Pam Waggoner of Bloomfield in 1:27.6. Next week, Bloomfield, Grand Pointe and Berkley meet in a triangular.

City Cage Calendar

CITY BASKETBALL STANDINGS

American League

W L Pct

10 Lansing 4 1 80.0

11 Flint 3 2 60.0

12 Pontiac 3 2 60.0

13 Battle Creek 2 3 40.0

14 Kalamazoo 2 3 40.0

15 Holland 1 4 20.0

16 Grand Rapids 1 4 20.0

17 Muskegon 0 5 0.0

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12 Pontiac 3 2 60.0

13 Battle Creek 2

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Now KEECO

AUDREY HEPBURN
BREAKFAST
TIFANY'S
"DESERT ATTACK"

• WEDNESDAY •

ELVIS PRESLEY
"JAILHOUSE ROCK"

THE BEATLES
"WINTER HOLIDAY"

Turns Tables on Dogs

MIAMI (AP) — When two snarling dogs attacked Mrs. Emma Owens, she fled to a phone booth, closed the door and telephoned the dog catcher.

Paul Newman
Joanne Woodward
Sidney Poitier



A love story...
"Paris Blues"

LOUIS ARMSTRONG - DUANE CARROLL
Directed by LARRY LUKATEL

Also: "Football Highlights '61"

Shows 1-2:50-4:50-7-9:05 p.m.

Strand

Blue Star
BARGAIN
for
Today and Tuesday
Cheese and Pepperoni
12" Pizza - 89¢

Giant Pandas to Lucky
Bays
Carry Out - Call FE 8-1575

Blue Star Drive-In
Opdyke and Pontiac Roads

Waterford Sets Public Hearing on Paving Issue

A public hearing for black toping \$100 road of Kempf Street will get under way at tonight's 7:30 p.m. Waterford Township Board meeting.

Property owners of the \$400 assessments will pay \$4.20 per foot for the \$25,000 project.

The board will consider a request of the Montgomery Ward Co. to establish a collection depot for paying township water and sewer bills.

Land developer Richard Price will present his Vista Villa plans for final approval of the township board.

Solomon's Contribution

NORMAN, Okla. (AP) — The Sunday School teacher asked her young charges what they had learned from a lesson based on I Kings, Chapter 11. No response. Finally the question was directed at Linda Allen, 11. Replied the girl: "Well, I found out one thing — King Solomon kept 700 women from being old maids."

Last Times Tonight
"HOUSE OF FRIGHT"
"The Day the Sky Exploded"

TUES. **EAGLE**

THE ACADEMY AWARD
PICTURE OF ALL TIME!

MARLON BRANDO
ON THE
"WATERFRONT"

PLUS!
WHAT WAS
THE TRUTH
ABOUT
ADA?

SUSAN HAYWARD - DEAN MARTIN
Adapted by
HAROLD CRUIS

Woman Critical Following Crash

City Mother Hurt With Family in Train-Car Mishap on Weekend

The condition of a Pontiac woman, one of four members of a family injured when their car was struck by a train here Saturday, was described as "very critical" today by Pontiac General Hospital authorities.

Mrs. Peggy Perry, 35, of 801 E. Columbus, was thrown from the family auto after it was struck by an eastbound Grand Trunk Western Railroad train on Baldwin Avenue, just south of Walton boulevard.

Her husband, John, 35, the driver of the car, is reported in satisfactory condition, but the young Timmy, 10, is in fair condition. The other three children, 13, 12 and 11, were treated and released from the hospital shortly after the accident occurred.

Police today reported that witnesses stated Perry passed out after being thrown from the car and pulled in front of the 35-car freight train.

The Perry car was dragged nearly 300 feet after the crash. After the crash, Police said the warning lights at the crossing were operating before the collision occurred.

His car was managed to free himself to call the sheriff's department at 1:14 a.m.

His car was recovered later in a parking lot at Wise and Union streets.

Castro Giving Big Talk Tonight on Radio-TV

HAVANA (AP) — Prime Minister Fidel Castro said today he would deliver a major radio-TV speech tonight.

It was reported he will talk about the Havana mass meeting, called the second National People's General Assembly, to be held here next Sunday. But it was expected he will also comment on the inter-American foreign ministers conference, which opened today in Punta del Este, Uruguay.

A United States Negro, Robert Williams, said he believes the Havana gathering is as "important as the Declaration of Independence." Condemnation of what the Castro administration calls United States imperialism is almost sure to be approved unanimously.

Druggist Is Surprised by Bandits, Loses \$2,000

Armed bandits surprised a Pontiac druggist at the door of his West Bloomfield Township home early this morning and robbed him of \$2,000. They left in his car, leaving him unharmed.

The pair of bandits had let themselves into Eugene H. Cole's home at 3075 Warner Rd. and were waiting for him when he arrived.

Cole, owner of Cole's Drug Store, 301 E. Saginaw St., had just stepped past the door into the kitchen when a voice ordered him: "Turn around and don't look back at us. If you don't want to get hurt, do as I tell you."

Cole said the man had a gun in his hand.

In an effort to save himself from his drugstore business, Cole dropped a sack containing the cash down the basement stairs.

ABUSED AWAY PRINTS
He said one bandit told the other to go after it. They forced Cole downstairs and left him tied up with rope and tape. Fleeing in Cole's car, they brushed away their tracks in the snow with a broom before they left.

Cole said he managed to free himself to call the sheriff's department at 1:14 a.m.

His car was recovered later in a parking lot at Wise and Union streets.

Radio Operators, Red Cross Meeting

A coordinated effort between the Red Cross and members of the Amateur Radio Emergency Corps (AREC), in case of disaster, will be discussed at a meeting of two organizations tomorrow night at 7:30.

It will be at Red Cross headquarters, 111 Franklin Blvd.

The AREC is composed of thousands of amateur radio operators in the country who have made available to the public general and emergency radio communications as a public service in case of natural or military disasters.

By Any Other Name — The town of Hoover, located in Oklahoma's "Little Dixie" area — Democratic stronghold — wants to change its name to Fort Arbuckle. The name was applied to the post office back in the 20s when Herbert Hoover, a Republican, was president.

The six-member committee's recommendation is to divide the county into seven districts. From each district, one commissioner would be appointed by the governor. Each commissioner would be paid \$25 per meeting. The number of meetings cannot exceed 200 a year.

Whereas the present selection is made from tax assessment rolls, under the new system selection would be made under a "key-number" system which would amount to an at-random selection from lists of registered voters provided by local governments.

PONTIAC DRIVE-IN THEATER
2435 Dixie Hwy. FE 5-4500

★ OPEN ★
FRIDAY
SAT.-SUN.

Miracle Mile DRIVE-IN

2103 S. TELEGRAPH RD.
FE 2-1000
Open 6:30 - Starts 7 P.M.

It's No Extra Charge
ELECTRIC
IN-CAR HEATERS

FIRST RUN

THIS IS IT, CATS!
FULL-LENGTH AND FABULOUS
THE TWIST ON FILM FOR THE FIRST TIME!

Twist Around the Clock

CHUBBY CHECKER
DODGE - VICKI SPENCER
THE MARCELS - CLAYTON

AND
COLUMBIA PICTURES PRESENTS
"JACK BURNETT"

WICKI SPENCER - CINCINNATI
DODGE - VICKI SPENCER

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Elliott Reports Con-Con Voting

Denies His Committee 'Rubber Stamped' 1908 Constitution

Chairman Arthur G. Elliott Jr. of the local government committee of the constitutional convention today denied a charge his committee had "rubber stamped" the 1908 constitution.

Elliott, Republican delegate from Oakland County's 5th District, answered the charge made by the directors of the new Committee for a Sound Constitution (CSC).

The directors, meeting Sunday at the Birmingham Community House, said they were "deeply disappointed" that Elliott's committee had voted to freeze all official jobs in the state.

Elliott, however, said the 1411 vote was "tentative" and a final recommendation to go to the full convention on this question had not been reached.

He explained the vote saying the 14 delegates favored giving home rule to the counties—which the former president of the State Bar of Michigan, will address the group at the Birmingham YMCA, 400 E. Lincoln St.

Woodlenden, an attorney and former president of the State Bar of Michigan, will address the group at the Birmingham YMCA, 400 E. Lincoln St.

For those who figure New SMITH CORONA Adding Machine \$129

337 S. Saginaw

PONTIAC Cash Register FE 8-9801

AT HOME IN SPARE TIME

AT HOME IN SPARE TIME

AT HOME IN SPARE TIME

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NOW 7:05 9:05

THEIR ROMANCE WILL TENDERLY TOUCH YOUR HEART... while it gleefully fractures your funnybone!

Sandra DEE John GAVIN

Peter USTINOV
ACADEMY AWARD WINNER
BEST SUPPORTING ACTOR FOR "FATHERS AND DAUGHTERS"

Romanoff and Juliet
...A THUNDER OF DRUMS!

COMING FRIDAY -
"The Devil of a O'Clock"

"A THUNDER OF DRUMS"

"A THUNDER OF DRUMS"

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APPLIANCE BUYERS! OLLIE FRETTER SAYS: I LIKE FOLKS WHO SHOP AND COMPARE!

If you have shopped around town for a new appliance or TV you probably have a good idea what you should pay. But wait... make one more stop at Fretter's before you buy! I have over 900 new appliances and TVs on sale, really bargain priced during our winter clearance sale.

... FLOOR MODEL SALE!!

Westinghouse Port. Dishwasher... \$120.00
Tappan 30-inch Deluxe Gas Range... \$135.00
Tappan 36-inch Deluxe Gas Range... \$145.00
Portable Television... \$89.00
Stereo Console, Name Brand... \$69.95
Motorola Stereo Console... \$169.95
Zenith Stereo Console... \$185.00

FREE KEYSTONE 8mm CAMERA

With every purchase of a major appliance of \$200 or more this week only

Emerson 23-inch TV... \$149.95
Westinghouse 23-inch TV Remote... \$215.00
Sylvania Stereo... \$89.95
Zenith Portable, 19"... \$129.95
Westinghouse Stereo AM-FM Radio... \$169.95
Emerson Stereo AM-FM Syncoast Radio... \$169.95
19-inch Portable New in Crates... \$119.95

90-Day Replacement GUARANTEE of SATISFACTION

HOTPOINT DRYER NEW IN CRATES

Large Capacity
Lint Filter
Factory Warranty
Free Installation

\$128

HOTPOINT DISH WASHER

Maple Cutting Board
Upper Lever Jet Spray
Double Roll Out Shelves
Spotless Rinse Ejector

FRETTER'S LOW, LOW PRICE

BUDGET TERMS: UP TO 24 MONTHS TO PAY
30 Days Exchange If Not Fully Satisfied
GENEROUS TRADE ALLOWANCE
FAST 24 HOUR DELIVERY
NO MONEY DOWN ON ANY PURCHASE
Courteous, After the Sale Service

Fretter's Carload Discount Makes the Big Difference — Prove It to Yourself — Service Done First Regardless of Price

FRETTER APPLIANCE
MIRACLE MILE SHOPPING CENTER
S. TELEGRAPH at SQUARE LAKE ROAD
Open Daily 10 A.M. 'til 9 P.M. — FE 3-7051 — Sunday 10 A.M. 'til 7 P.M.

BIG LIQUIDATION SALE

OUR BUILDING IS COMING DOWN! WE MUST CLEAR OUT!

PLASTIC WALL TILE 1¢
VINYL 5¢95
ARMSTRONG ASPHALT 3¢49

ARMSTRONG CORK TILE 9" x 9" 13¢
Genuine MICA 4x8 Sheet 29¢

RUGS 9x12 3¢
Plastic FLOOR COVERING 49¢

Rubber Base 9" x 9" 9¢
CEILING TILE 6" x 6" 6¢

CERAMIC TILE 12" x 12" 98¢
INLAID TILE 9" x 9" 6¢

INLAID TILE 9" x 9" 6¢
VINYL WALL COVERING 54" high 25¢

BUY-LO Warehouse Linoleum-Tile Outlet
102-104 S. Saginaw (Next Door to May's)
Open Monday and Friday 'til 9 P.M.

SOLID VINYL 5¢
ASPHALT TILE SPATTER 4¢

Toboggan Ride Fatal to Girl, 8

A heartbroken Royal Oak mother learned early yesterday morning that her 8-year-old daughter had been killed in a toboggan accident in Oakland Township.

Mrs. Rhoda Helvey, 31, of 4134 Oakdale Highway, was working at her job as waitress

at the Fox and Hounds Restaurant in Bloomfield Hills when news of the accident first reached her.

Accompanied by a friend, she was taken to the hospital shortly after midnight where she was told that injuries to her 8-year-old daughter Valerie were fatal.

County Officials to Attend Parley

3-Day State Conclave Calls 60 Supervisors, Other Oakland Aides

Some 60 Oakland County supervisors and other county officials are expected to attend the three-day Michigan State Association of Supervisors annual convention opening tomorrow in Lansing.

This will be the largest group ever to attend from Oakland County.

The contingent will support DeLo Hamlin, chairman of the County Board of Supervisors, for re-election to the association's board of directors.

There also is a possibility that Hamlin will be named chairman of the board of directors as the current chairman, Charles Lamard, may retire from the office he has held for the past 15 years.

Major interest at the convention this year will be divided between the election of officers and reports on progress of the constitutional convention.

Other issues to be discussed by the supervisors from Michigan's 83 counties include school matters at both state and national levels, governmental responsibility and inter-governmental relations.

Con-Con President Stephen S. Nisbet will be the main speaker at a convention banquet Tuesday evening in the Jack Tar Hotel ballroom.

CON-CON DELEGATES

Others scheduled to address the supervisors and county officials at the dinner are con-con vice-presidents Edmund Hinton, County Attorney Tom Davis.

On Wednesday convention delegates will hear reports from various con-con committee chairmen.

Certain to gain the particular attention of those from Oakland County will be a report from Arthur Elliot of Pleasant Ridge, local government committee chairman.

Oakland County officials hope to learn from him where their proposal for county home rule proposal stands at the constitutional convention.

CD Program Slated at Hall in Waterford

A Civil Defense program will be held at 8 p.m. tomorrow at the Veterans of Foreign Wars hall at 4000 Walton Boulevard, Waterford Township.

Sponsored by the Ladies Auxiliary of the David Beale Post No. 1482, the program will be presented by the Oakland County Chapter of the Women's International League for Peace and Freedom.

Prof. Martin Aron, assistant professor at Monmouth College, will speak on "Biological Effects of a Nuclear War."

Gets Angry, Bangs Lightpost; TV all OK

HUNSTONTON, England (AP)—Every time John Fleming's television picture goes haywire, he marches outside with a crowbar and cracks the street light near his front door. He goes on whanging until his wife calls that the picture is all right again.

All attempts to find out what caused the nightly interference had failed, and Fleming kicked the post just to relieve his feelings one day.

"It brought the picture back properly for a while," he reported. "Now I always hit it."

Fleming has to go outside with the crowbar several times a night. One good stout usually keeps the picture straight for half an hour. The neighbors have the same trouble and electricity board experts are investigating.

Oldest U.S. Judge Dies

HUON, S.D. (AP)—Archibald K. Gardner, 84, oldest federal judge in the country when he retired from the 8th Circuit Court of Appeals in 1960, died Sunday.

He wrote the only dissent when his court reversed a federal district court decision and held that racial segregation was not a crime in Central High School at Little Rock, Ark.

Mrs. Helvey, a divorcee, was working, aware that Valerie was being watched by her aunt and uncle. Mr. and Mrs. Romeo Romano of 617 S. Vermont St., Royal Oak.

The Romano family decided to take the children tobogganing at the Bald Mountain Recreation Area Saturday evening. Valerie, a winter sports enthusiast, wanted to go along.

Valerie and her two cousins, Ron Romano, 13, and his sister, Mary, 10, were riding down a hill in the northwest corner of the park.

Mrs. Romano was peering hotly at the children as they rode and let the children go by themselves. She said Ronnie appeared able to steer the toboggan in earlier rides down the hill.

But this time Valerie sat on the front of the toboggan.

The children were speeding down the slope when the toboggan suddenly veered into a clump of trees. Ronnie and Bonnie were thrown off, but Valerie was still sitting up. The toboggan crashed into the tree.

Ronnie suffered a compound fracture of the left leg. Bonnie suffered a broken arm. Valerie, as her mother learned later, was dead on arrival at St. Joseph's Hospital with fractures of the neck and skull.

"Valerie always wanted to ride in front," Mrs. Romano said later, "whether it was in a car or on a toboggan."

To Keep Date With Ghost at Death Site

HUNTINGDON, England (AP)—Despite a long history of superstition, tonight John Tony Correll will keep a date with a yawning ghost.

He will wait beside a narrow bridge where motorists say they have had to brake sharply at a girl wandered into their headlights. When they stopped there was no girl.

Several motorists have been killed at the spot where the road narrows and crosses a stream. Superstitious local people believe the ghost girl is responsible. Braking hard as she walked across the road, they lost control of their cars and crashed.

Correll, a member of the Cambridge University Society for Research in Parapsychology, says he has driven over the road at night to test the ghost theory.

"I am satisfied the answer does not lie there," he declared.

This part of Huntingdonshire County has a ghostly history.

Correll said local people have told him that the ghost of a nun has been seen on the bridge repeatedly during the past 30 years ago.

Two hundred yards from the bridge stands an empty, mouldering mansion, once the home of the Earl of Sandwich. The remains of two nuns in stone coffins were found there during alterations just 30 years ago.

Dominican Republic Gets U.S. Credit Aid

WASHINGTON, Jan. 22 (AP)—President Kennedy, saying he was encouraged by the overthrow of a military junta in the Dominican Republic, today made \$25 million in emergency credit available to that country.

Kennedy's announcement spoke of recent "steps taken toward the restoration of orderly democratic processes," in the Dominican Republic, where a civilian council now is in control.

He said the people of the Dominican Republic have gone through a difficult period which has had unfavorable, though temporary, economic repercussions.

Mercy College Founder Succumbs in Ann Arbor

ANN ARBOR, Jan. 22 (AP)—Mother Mary Carmella Manning, founder of Mercy College in Detroit, died Sunday in St. Joseph's Hospital. She was 74.

Mother Mary Carmella, well known for her work as a hospital administrator, was serving as consultant in Ann Arbor's Mercywood Hospital at the time of her death.

Death Notices

CARROLL JAMES JR. (JACK) CARROLL, 41, died Sunday, Jan. 21, 1962, at St. Joseph's Hospital, Detroit. Burial in the Oak Hill Cemetery, Detroit. Friends may call at the funeral home of J. J. Connelley, 1000 E. 12th St., Detroit, for service on Monday, Jan. 22, 1962, at 10 a.m.

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Help Wanted Male

MECHANIC WANTED. DO NOT
call if you are not serious.
Need a few more men. Position
open in the city. Must be
able to work on cars. Must
be married. If you are
interested, call me at 2-1000.
I will call you back.

WOMAN FOR PART TIME WORK
Wanted. Must be able to
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Traveler or ranch starter home
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3 Large Bedrooms
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SELL OR TRADE - Right in city. Excellent six-room home with full basement. New gas furnace. Large \$9190 lot. Modern kitchen, Nic and clean throughout. A home that will afford you comfortable living for many years. Will trade for small bungalow. Priced at only \$19,250.

OUR SPECIAL Only one house

\$900 DOWN - Only one house on Williams Lake. 1000 sq. ft. built on a hill with basement for only \$400 down. Oil furnace. Screened porch. Garage. Nice lot with lake privileges.

\$390 DOWN - And balance on FHA terms. Excellent two bedroom home with carpeting. Oil furnace. Aluminum storm. All most new garage. A good clean home.

SELL OR TRADE - Near Williams Lake. Brick and frame rancher with two-car garage, family room, new wall-to-wall carpeting, gas heat. Large 100x150 lot.

Best of condition. Will trade for smaller home, land contract or house trailer. Priced at only \$13,950.

CLARKSTON AREA—Brand new brick rancher with attached two-car garage, full basement, gas fired hot water heat. One tiled bath and one 1/2 bath. A well planned home for comfortable and convenient living. Best of materials and workmanship. Custom built. Situated in lovely HIGHLAND WOOD VILLAGE. You'll never regret buying this one. Priced at only \$22,950.

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TENN ACRES of land with good protective restrictions. Lovely 3-bedroom brick rancher with attached over-size two-car garage. Hardwood and storage space galore. Built-in oven, range, washer and dryer. Fireplace in TENN marble. 1 1/2 baths. Completely carpeted. Best of materials and workmanship. Priced at only \$24,900 and will trade for income or cheaper home.

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70 Acres*

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HOME.** Frontage on 3 roads.
Farm land, woods, orchard and
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living room, spacious paneled
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Storage buildings and farm equip.

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NEAR MUO, 2 BEDROOM, CAR-
peted living room, large kitchen,
full bath, garage, fenced
yard, new auto oil P/A heat.
ON 130x280 lot. Only \$710 down.
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31 Ashburn Ave. U.L. 2-2505

CLARK
133 LAKE, \$8,950, \$850 Down;
Balance \$69 monthly. 2-bedroom
bungalow, good condition, tiled
bath, gas furnace, lot 57x160 feet.

LADIE. Will accept your smaller
home or equity in trade on this

Nothing Down. Two-bedroom ranch with attached garage, hardwood floors, aluminum siding, large lot, \$12,500.

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CLARK REAL ESTATE
H W Huron Open 9 to 5
Multiple Listing Service

Clarkston
3 bedrooms, 3 1/2 baths, living room, 1300 sq. ft., \$12,500.

104% Landscaped, paved-in lot
009175. Walking distance to
grade, junior and high schools,
churches and shopping. Hurry on
this one.

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Black Lake Privileges
on cash basis on 2 lots. Make us
a cash offer. **SAVE MONEY AND**
OWN OWN REPAIRING.
BETTER HURRY!

Attention, GIs
With Good Credit
want a good deal — see this n.

room, fireplace, Plastered
tile, Oak Floors, Porch with
steps. Close to shopping, schools
and transportation. FULL PRICE
\$7,900.

Close to St. Fred's
rooms, 3 bedrooms down and
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and full bath, 3rd floor in basem-
ent, gas heat, 3-story brick fi-
re and gas. SEE THIS TODAY!

Easy Terms
Full Price \$6,650
Enjoys Lake privileges go with
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417 W. Huron Street
OPEN EYES, PE & A-1326

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BUICK TRADE-INS
One Year Warranty!

'60 BUICK... \$239
EASY TO BUY WITH
Auto, Transmission, Radio,
Power Steering, and Brakes.
Tune-Up, Tail Gate, Tu-tone an

4 DOOR SEDAN, With Auto Transmission, Radio, Heater, and Whitewalls!

'58 BUICK \$1099
SPECIAL 3 DOOR HARDTOP
Saw, Matt White Top, power
steering, and Brakes! V-8
Auto, Transmission, Radio
and Heater!

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RADLAC

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'59 T-Bird Hardtop
With full power, and we have
two to select from! Only —

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61 Ford Z-Door
HARDTOP with radio, heater,
automatic transmission, power
steering and power brakes!

\$2195

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 (Mission, F&O, Heater and white-
 ery finish. One owner.

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 (transmission, radio, heater and
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transmission, radio, heater and
top. Like new.

.....\$595

STERMINAPACS, radio and heater. A

.....\$995

automatic transmission, radio, scratch and good all the way.

.....\$1995

power steering, power brakes, Hy-ster and wheelwells. Beautiful e 2 Bonnevilles to choose from,

OLive 1-8133
at 6 P.M.

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Pontiac Area Deaths

KRIS L. CARROLL.
 Burial service for Kris Lamar Carroll, 6-day-old infant son of Mr. and Mrs. Bobby L. Carroll, 414 Linda Vista St., was held at 11 a.m. today at Frank Caruthers Funeral Home. Burial followed at Oak Hill Cemetery.

The infant died Saturday at Pontiac General Hospital of an illness since birth.

Surviving besides his parents are three brothers: Kerry, Kevin and Keith, all at home.

MRS. JAMES MORTIARY.
 Service for Mrs. James (Ethel) Mortuary, 83, of 211 Josephine Ave., will be held at 3 p.m. today at Sparks-Griffin Funeral Home. Burial will be in Ottawa Park Cemetery.

Survivors include two sons: Maurice of Maine and Harold of Detroit, and three daughters: Mrs. Joyce Dremman and Mrs. Carolyn Severyn both of California, and Mrs. Arthur Warwick, with whom she made her home.

Mrs. Mortuary died Saturday at Pontiac General Hospital.

MRS. (CLIFFORD) MORRISON.
 Mrs. Clifford (Roxanna) Morrison, 60, of 2814 Oldsmobile St., Waterford Township, died suddenly yesterday at Pontiac General Hospital.

Mrs. Morrison was a member of the Methodist Church.

Survivors include her husband, one son Larry with the U.S. Navy, two daughters Mrs. Grant Orrison of Linden and Mrs. Almo Cooper of Flint. One brother and three sisters also survive.

Service will be 1 p.m. Wednesday at Coats Funeral Home, Drayton Plains, with burial at White Chapel Memorial Cemetery.

CHESTER A. NASH.
 Chester A. Nash, 67, of 18 Lincoln Ave., died Saturday at St. Joseph Mercy Hospital following an illness of several months.

A retired inspector formerly employed with Pontiac Motor Division, Mr. Nash was a member of St. Michael Catholic Church.

Survivors include his wife Margaret, one daughter Mrs. Edwin Kibick of Pontiac; one brother, Harry of Big Rapids; two sisters, Mrs. Margaret Higgins of Miami.

PUBLIC SALE.
 On January 22, 1962, at 10 a.m., 1920 Buick, motor number 497008, will be sold at 107 N. Johnson where car is parked and may be inspected.

PROPRIETARY FOR SALE.
 Opportunity for sale of a well established business in the Pontiac area. The business has been operating for over 20 years and is a profitable one. The owner is leaving the country and is offering the business for sale at a very low price. For more information, call 4-1234.

OAKLAND COUNTY BOARD.
 JAMES C. TALLEY, Assistant Director, Jan. 22 and 24, 1962.

Now Many Wear FALSE TEETH
 With More Comfort

PASTRETH, a pleasant alkaline fluoride tooth powder, makes false teeth more firm to wear and adds to more comfort just as a little PASTRETH on your teeth. No astringent, gritty, sticky or stinging. Check PASTRETH at any drug counter.

Stops Constipation due to "Aging Colon"

Not, doctors say, but to new laxative principle that re-creates 3 essential of youthful regularity.

As you grow older, the muscular muscles of your colon will also age, lose the strength that propels waste from the body. Stagnant feces collects, diverts and blocks so they fail to stimulate the urge to purge. Of all laxatives known, only new Colomax gives you the special human relief.

It's Colomax prevents the formation of dry, hardened waste for easy passage without pain or strain. It's helps remove lumpy colon muscles with unique relaxing action. It's re-creates the nerve reflex that stimulates the "mass movement" of your lower colon.

Colomax relieves even chronic constipation overnight; in a gentle way. It's a natural, safe, effective laxative. Colomax is a natural, safe, effective laxative. Colomax is a natural, safe, effective laxative.

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morning at the Community Hospital after a brief illness. He had been an aluminum window salesman for the past 15 years.

His body will be at Beth's Home for Funerals until noon tomorrow.

Surviving are his wife Isabel, two sons, Jack R. and Thomas A., and a daughter, Nancy E., all at home, his parents, Mr. and Mrs. Ray Melien, of Romeo; his sister, Mrs. Bernard Grace of Eastland; and a brother, Joseph of Romeo.

JAMES H. MORTENSON.
 CLARKSTON—James R. Mortenson, 75 Holcomb St., died suddenly of a coronary attack Saturday at his residence. He was 38.

Mr. Mortenson was employed as a tool designer at Pontiac Motor Division. He was a member of the First Methodist Church in Clarkston.

Funeral arrangements will be announced later from Donelson-Johns Funeral Home.

DARWIN F. WILSON.
 Darwin F. Wilson of Allen Park, formerly of Pontiac, died yesterday morning in his residence at the age of 57. He had suffered a cancer illness for several months.

Mr. Wilson was an employee of the Ford Motor Co.

Survivors include his wife Dorothy, three daughters Mrs. Janice (Haskill) of Lapeer, Mrs. Darvina (Howland) of North Branch, Mrs. Yvonne S. John of Allen Park, one brother Earl Wilson of Pontiac, one sister, Mrs. George Rose of Owosso, and seven grandchildren.

Service will be 1 p.m. Wednesday at the Varon Funeral Home, 3000 Allen Road, Allen Park. Burial will follow at Oak Hill Cemetery here with a chapel service at 3:30 p.m.

GUSTAVE BEITLER.
 AVON TOWNSHIP—Gustave Beitler, 67, of 514 E. Avon Road, died unexpectedly at his home early this morning. His body is at the William R. Polere Funeral Home, Rochester.

JOSEPH E. ENCARNADO.
 HIGHLAND TOWNSHIP—Service for Joseph E. Encarnado, 50, of 1887 Lakeside Road, will be 11 a.m. Thursday at Richardson Bird Funeral Home, Milford. Burial will be in Highland Cemetery.

A machine repairman for Ford Motor Co., Mr. Encarnado died unexpectedly at his home early to day. He belonged to Eagles Lodge No. 3160, Warren.

Surviving are his wife Emma; two daughters, Mrs. Jerome Kohna of Detroit and Mrs. Ronald Trowse of Pontiac; two sons, Ronald J. of Highland and John DeBarnard of Pontiac; two brothers, Peter of Birmingham and Charles of Detroit; and 10 grandchildren.

MRS. EMMETT FLANSBURG.
 OXFORD—Service for Mrs. Emmett (Elnora) Flansburg, 91, formerly of Oxford, was to have been 11 a.m. today at the A. H. Peters Funeral Home, Grrosse Pointe Woods, with burial in Oxford Township Cemetery.

Mrs. Flansburg died Friday at her home in Detroit following a brief illness. She was a member of the Episcopal Church.

Surviving are two daughters, Mrs. Clifford Krombe of Detroit and Mrs. Harold Moore; five grandchildren and nine great-grandchildren.

MRS. JAMES B. HUMMER.
 ORTONVILLE—Service for one of Oakland County's oldest residents, Mrs. James B. (Ellen C.) Hummer, 100, formerly of Ortonville, will be at 2 p.m. tomorrow at the C. F. Sherman Funeral Home. Burial will be in the Ortonville Cemetery.

A life member of the Ortonville Chapter No. 269, Order of the Eastern Star, Mrs. Hummer died yesterday after a prolonged illness. She was a member of the Ortonville Baptist Church.

Surviving are two great-grandchildren and five great-great-grandchildren.

J. ORVAL MELLON.
 ROMEO—Service for J. Orval Mellon, 84, of 411 N. Bailey St., will be 2 p.m. tomorrow at the First Methodist Church. Burial will be in Eureka Cemetery.

Mr. Mellon died Saturday

12 years, died Saturday at William Beaumont Hospital, Royal Oak, following an illness of several weeks.

Surviving are his wife Doris M.; two daughters, Stephanie L. and Deborah L., both at home; his mother, Mrs. Warren M. Zerby of Pontiac.

Students to Get Grant.
 KALAMAZOO (AP)—Western Michigan University summer students enrolled in a graduate workshop in Michigan history will receive a grant from the John M. Munnich Michigan History Fund covering tuition and fees. The workshop will be from July 30 to Aug. 10.

Mr. Zerby, a production engineer for Pontiac Motors the last 15 years, consumed 115 million cups annually.

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The Pontiac Press is pleased to present its readers with this special Cookbook Section. In it you will find recipes from your neighbors and from famous test kitchens.

Save it so that you may serve a "Galaxy of Foods" throughout the year, foods and dishes prepared during our 1962 Cooking School.

Meal Planning Begins With Meat

BEEF PUT-TOGETHER

By Mrs. Russell Ridley

- 1 pound boneless stewing beef, cubed
- 3 tablespoons fat
- 1 medium onion, sliced
- 1 green pepper, diced
- 1 cup diced celery
- 1 cup diced carrots
- 1 can condensed tomato soup
- 1½ teaspoons salt
- ½ teaspoon pepper
- ½ cup cooked peas (optional)

Brown meat in fat. Add onion and pepper and cook 5 minutes. Add rest of ingredients except peas, plus ½ cup can of water. Simmer one hour or until meat is done. Add peas. Serve over cooked rice. Serves 4.

SIMMERED MEAT BALLS

By Mrs. Harold Brown

- 1 pound hamburger
- 2 medium onions, sliced
- 1 can mushroom steak sauce OR
- 1 can condensed mushroom soup

Form hamburger into balls the size of large walnuts, about 1½ inches in size. Brown in a skillet. Add sliced onions.

Add steak sauce or mushroom soup and enough water to keep mixture from burning. Simmer 1 hour. If necessary, add a little more water. Serve over baked or mashed potatoes.

BAKED PORK TENDERLOIN

By Mrs. James McCracken

- Pork tenderloin
- Bacon
- Tomatoes
- Onions
- Salt and pepper
- Cream (optional)

For each serving, take 2 strips of bacon and lay one crossways over the other. Place a pork tenderloin patte in the center. Season with salt and pepper. Add a thick slice of both tomato and onion. Fold the bacon over all and secure with a toothpick. Place in pan and bake 1 hour at 350 degrees.

If desired, brown this first, then place in baking dish and pour cream over meat before baking.

These patties may be prepared in the morning and baked just before serving. You might even try them on the outdoor grill, wrapped in aluminum foil.

VEAL DUMPLINGS

By Mrs. Louis Towers

- 2 pounds veal steak
- 1-3 cup flour
- 1 teaspoon paprika
- ¼ cup salad oil
- 1½ cups small cooked onions, drained
- 1 can condensed cream of chicken soup
- 1 cup water

Coat meat with mixture of flour and paprika and pound in. Cut meat into 2-inch cubes. Brown in oil. Place in large flat baking pan and add drained onions.

Combine soup and water in skillet in which meat was browned. Bring to a boil and pour over meat. Bake at 350 degrees for 45 minutes.

Dumplings

- 2 cups sifted flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon each celery seed, dry onion flakes and poppy seed
- ¼ cup salad oil
- 1 cup milk

Sift dry ingredients. Add seasonings, oil and milk. Stir to moisten. Drop by spoonfuls into mixture of ¼ cup melted butter or margarine and 1 cup bread crumbs. Place on top of meat and bake until brown, about 15 minutes.

Heat a second can of cream of chicken soup with 1 cup sour cream. Do not boil. Pour over meat and dumplings, or serve separately as a sauce. Serves 6 to 8.

MEAT LOAF

By Mrs. Earl N. Agar Jr.

- 1 pound ground beef
- ¼ pound pork sausage
- 1 can mushroom sauce
- 2 teaspoons salt
- ¼ teaspoon pepper
- 1 onion minced
- 1 cup cracker meal or bread crumbs
- 1 small can mushrooms

Hot ketchup

Mix hot ketchup with mushrooms. Combine other ingredients. Form into a loaf. Top with ketchup-mushroom mixture. Bake 40-50 minutes at 350 degrees, or until meat is well done. Serves 6.

CITY CHICKEN

By Mrs. Walter Krause

- 1 pound veal (can be shoulder)
- 1 pound pork (pork steak OK)
- cracker crumbs
- eggs
- salt and pepper

Cut meat into cubes, keeping them as much the same size as possible. Alternate pork and veal on skewers. Sprinkle with salt and pepper and let stand 30 minutes.

Beat egg and add a couple of tablespoons of water. Dip meat in cracker crumbs, then in egg, then again in crumbs. Brown in a little hot fat in a skillet. Cover and bake at 375 degrees about one hour. Add a little water to prevent burning. Makes 6 servings.

Note: If you do not have an egg, use undiluted evaporated milk in its place.

CHOPS IN CASSEROLE

By Mrs. Lorne Proctor

- 6 thick smoked pork chops
- 4 apples
- 4 medium onions
- ½ cup brown sugar
- 1 tablespoon cinnamon
- 2 tablespoons butter or margarine
- juice of 1 lemon
- ¼ cup water
- tarragon
- salt and pepper

Rub chops with salad oil; sprinkle with tarragon, salt and pepper. Brown over high heat.

In a deep baking dish make a bed of chopped cored unpeeled apples and sliced onions. Add

Braised Heart Served on Rice

A recipe which comes from the South is Heart Creole, an unusual and very appetizing way to prepare beef or veal heart. This tasty dish would be a good hot dish for a buffet supper. It is sure to win many compliments for the hostess who makes it her "specialty of the house."

To prepare Heart Creole, wash 1 beef heart or 2 veal hearts. Remove the hard parts. Cut heart into ¾-inch cubes. Dredge in ¼ cup flour seasoned with ½ teaspoon salt and ¼ teaspoon pepper. Brown cubes in ¼ cup lard or drippings. Pour off drippings.

Drain 1 can (4 ounces) sliced mushroom liquid. Add mushroom liquid, ¼ cup finely chopped onion, 1 clove garlic, minced, and 1 can (16 ounces) tomatoes to the browned heart cubes. Cover tightly and simmer 1 hour and 15 minutes.

Add mushrooms, ¼ cup thin green pepper strips, 1 tablespoon chopped parsley and 1 teaspoon sugar. Cover and continue simmering 15 minutes or until heart is tender and vegetables are done.

Serve this Heart Creole over fluffy cooked rice, and you'll have a dish your family will call for again and again! A tossed green salad or lettuce wedges, French bread or bread slices and chilled pear halves for dessert would complete a well-balanced menu.



LAMB CHOPS—Lamb shoulder chops are a tender and deliciously flavored and are easily good choice for many occasions. They are cooked by broiling or pan broiling.

Shoulder Chops Have Fine Flavor

Lamb, which is available now all seasons in many markets, offers many new menu items to those homemakers who may not realize the variety of cuts from which they may choose. Leg of lamb and loin lamb chops are usually well known but shoulder lamb chops, tender and flavorful, are sometimes overlooked. Yet these are often economy buys.

Two kinds of shoulder chops

are the arm chops, with the small round bone and cross sections of 4 to 5 rib bones, and the blade chops, with portions of the blade bone and of rib and back bones.

To broil the chops, place them on the broiler rack and insert pan and rack so that the top of 1-inch chops is 2 to 3 inches from the heat and top of 2-inch chops is 3 to 5 inches from the heat. When one side

is browned, season, turn and finish cooking on the second side. Season.

Chops cut 1 inch thick require 10 to 12 minutes. Those cut 2 inches thick require 20 to 22 minutes.

For a festive touch, you might glaze lamb chops by spreading them with a mixture of ¼ cup currant jelly and 1 tablespoon lemon juice, using about 1 tablespoon per chop. Broil the chops on one side until browned; turn and broil about 3 minutes on the other side. Spread glaze on chops and continue broiling for 2 minutes longer. Serve hot.

To braise shoulder chops, brown them in lard or drippings. Pour off the drippings and season the chops with salt and pepper. Add a small amount of water, not over ½ cup. Cover tightly and cook slowly 30 to 45 minutes or until chops are done.

For a special treat, try Cranberry Lamb Chops. Combine ¼ teaspoon ground cloves, ¼ teaspoon cinnamon, 1 can (16 ounces) whole cranberry sauce and ½ cup water. Brown the chops on both sides. Pour off drippings. Pour cranberry sauce mixture over the chops, cover tightly and cook slowly for 45 minutes.

Remove chops to a warm platter. Add ¼ cup water to the cooking liquid and thicken liquid with 1 tablespoon flour. Serve over chops.

SPANISH RICE

By Mrs. Crozier Rutledge

- ¾ green pepper
- 1 onion
- 1 stalk celery
- 8 strips of bacon
- 1 pound rice
- 1 large can tomatoes
- Sharp cheese

Chop fresh vegetables. Fry bacon crisp and drain. Glaze the vegetables in fat. Partially cook the rice, about 15-20 minutes. Drain. Add vegetables and crumbled bacon. Add tomatoes.

Pour into large buttered casserole and sprinkle with cheese. Bake 45 minutes at 350 degrees. Serves 5.

The Mexican way with sweet bread is to add a little anise.

half the cinnamon and sugar. Place chops on this mixture and sprinkle with remaining sugar and cinnamon. Dot with butter.

Pour lemon juice and water over chops. Cover and bake 50 minutes at 325 degrees. Uncover and bake another 10 minutes. Makes 6 servings.

VERMICELLI

By Mrs. Len Schook

- 1 pound vermicelli
- ½ pound margarine
- 1 pound hamburger
- 2 toes, garlic, minced
- 2 medium onions, chopped
- 1½ teaspoons chili powder
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 dried red peppers
- 2 cans (no. 300) tomatoes

Melt margarine in skillet and brown vermicelli in it. Stir often and watch that it does not burn. Use low heat.

In another pan brown together



HEART CREOLE—Beef and veal hearts are inexpensive nutritious meats. Heart Creole style combines a familiar blend of ingredients

into a new dish. Serve it on a bed of fluffy rice. Heart is always best when cooked in moist heat.

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BEEF AND POTATOES

My Mrs. Rean Turner

1 pound beef stew meat
3-4 medium potatoes
½ teaspoon powdered sage
Salt and pepper
Put meat in kettle and add 3 cups boiling water. Let simmer 45-60 minutes or until meat is almost tender. Dice potatoes and add to meat. Add sage and seasonings.

Cook 20-30 minutes more, or until meat is tender, potatoes are done and the water has cooked away. WATCH at this point, or it may burn. Serve at once. Serves 4.

STUFFED FLANK STEAK

By Mrs. Douglas Houston

1½ pounds flank steak
2 tablespoons margarine
1 cup sliced mushrooms
1 medium onion, sliced
3 cups soft bread crumbs
2 tablespoons chopped parsley
½ teaspoon salt
½ teaspoon pepper
¼ teaspoon celery seed
¼ cup hot water
Score meat on both sides in diamond pattern. Mix rest of ingredients together and spread over meat. Roll up like a jelly roll and tie to keep rolled.

Mix 1 teaspoon salt into ¼ cup flour and roll meat in this mixture. Brown in hot fat. Add ½ cup water.

Cover and simmer on top of the stove or in a 350-degree oven 1½ hours, or until meat is tender. Slice to serve. Serves 4-6.

MEAT LOAF CASSEROLE

By Mrs. Robert Hopkins

5-6 medium potatoes
Parsley flakes
1½ pounds hamburger
1 small onion, diced
1 can tomato sauce
¼ cup bread crumbs, toasted
Peel and slice potatoes into a greased 8x12 baking dish. Sprinkle with salt, pepper, flour and parsley flakes.

Mix hamburger, diced onion, salt and pepper, half the can of tomato sauce and bread crumbs. Pat down firmly over potatoes, covering them all.

Pour rest of tomato sauce over top of meat. Sprinkle with 2 tablespoons grated cheese. Bake at 350-

degrees 1 hour, or until meat is done and potatoes are tender. Serve in wedges. Serves 6.

SWEET AND SOUR PORK

By Becky A. Odell

Sauce:
½ cup soy sauce
1 to 1½ cups sugar (to your taste)
2-3 cup vinegar
1-1½ cup water or pineapple juice
6 tablespoons cornstarch
Mix all ingredients together and cook over medium heat until thickened, stirring constantly.

Meat:
2-3 pounds boneless pork, cut into cubes
1 cup water

Simmer meat in water in frying pan about 20 minutes. Drain and cook meat until nicely browned.

Vegetables:
2 medium onions, cut into strips
1 large or 2 small green peppers, cut into strips
¼ pound fresh mushrooms

2 fresh tomatoes, cut into 8ths
Saute mushrooms in butter or margarine. Add rest of vegetables, except tomatoes. Simmer about 3 minutes. Mix sauce, meat and vegetables together. Add tomatoes and 1 medium can pineapple chunks, drained.

Simmer until heated through. Serve over hot rice. Serves 6 to 8.

SPAGHETTI MEAT SAUCE

By Mrs. Robert Tricker

1 whole canned chicken or 1½ left over chicken or turkey
1 cubed pork steak
1 veal steak
2 pounds ground beef
½ pound stewing beef
1 long stick pepperoni
1 46-ounce can tomato juice
Celery
Salt and Pepper
2 large cans tomatoes
Garlic salt
4 onions, chopped

If you are using leftover poultry, 3-4 cups will be enough. Cut steaks and stewing beef into small pieces. With poultry and ground beef brown in hot fat or just in a salted skillet.

Cut up pepperoni and celery. Add to first mixture along with rest of ingredients. Simmer for 2-3 hours or longer.

Thorough slow cooking is a necessity and the more meat in it the better it will taste. Serve with

spaghetti and freeze what is left. Makes about 7 quarts.

Do not allow to stand at room temperature before freezing. Chill at once as this type of mixture develops bacteria very easily.

BARBECUED SPARERIBS

By Mrs. William B. Payne

3-4 pounds meaty spareribs
2 onions, sliced
2 tablespoons vinegar
2 tablespoons worcestershire sauce
1 tablespoon salt
½ teaspoon paprika
¼ cup catsup
¼ cup water

Cut meat into serving pieces. Sprinkle with salt and pepper. Place in roaster and cover with onions. Mix remaining ingredients together and pour over meat. Cover and bake at 350 degrees for 1½ hours, or until tender. Remove cover and let brown for 15 minutes. Serves six.

Serve the thickened sauce that is left in the pan as gravy.

If you want to eat outside, cook the ribs earlier in the day, but do not brown them the last 15 minutes. Do this on your outdoor grill when you are ready to serve them.

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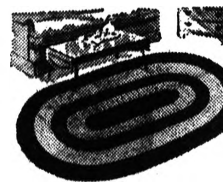
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Lacy Nut Wafers Take a Bit of Patience

Friends dropping in on New Year's Day? Serve these festive lacy wafers for nibblers who like something sweet.

Cookies of this type always seem to fascinate both cooks and guests because they're the sort often offered by fine pastry shops.

The only trick to making these wafers is in taking them from their baking pan. Stand over them, when they come out of the oven, with a wide spatula in your hand. In a minute or two, maybe less, the wafers will be set enough to be removed without wrinkling or "shirring." Test one wafer before removing the lot.

Lacy Nut Wafers

½ cup sifted flour
½ cup medium-fine chopped Brazil nuts
¼ cup firmly packed dark brown sugar
¼ cup dark corn syrup
¼ cup butter or margarine

Mix flour and nuts. Turn brown sugar, corn syrup and butter into a heavy medium-sized saucepan. Cook and stir constantly over medium heat until mixture comes to a boil. Remove from heat. Gradually stir in flour and nuts.

Drop by scant teaspoonfuls, about 3 inches apart, onto an ungreased cookie sheet. Bake in a slow (325 degrees) oven for 8 to 10 minutes. Let cookies set about

a minute or so before removing to wire racks covered with brown paper or paper toweling; cool.

If wafers are hard to remove from pan, return to oven for a few minutes to soften. Makes about 2 dozen.

Dog Has No Worry About His Weight

BUFFALO, Illinois — Sangamon County Plowboy, a corker spaniel of honorable ancestry, enjoys a diet that would make a gourmet drool. It's obvious that he's top dog in the Buffalo household of owner Richard Orr of the Chicago Tribune.

According to a story in the noted Line O' Type or Two column in the Tribune, Plowboy can chop his way through two ears of corn-on-the-cob while his master handles one. The spaniel is also partial to watermelon and cantaloupe as between-meal snacks. For a hearty evening repast, Plowboy will down a bowl of chili — and when the family entertains, it's caviar for Plowboy!

Like a majority of Americans, Plowboy loves his coffee break. In fact, he feels like a dog without it. Cream in his coffee? Certainly. Sugar? Two spoonfuls, please.

Try New Ideas on Old Foods

CHEESE DUMPLINGS

By Mrs. Theo Wlaniewski

- 1 large carton small curd cottage cheese
- ½ pint sour cream
- 2 eggs
- salt
- 1½ cups unsifted flour

Add 3 tablespoons of the cream to cheese, eggs and salt. Mix with your hand to break down the cottage cheese. Add flour gradually to make a dough you can roll out.

Roll into a rectangle about 12 inches long and 1½ inches thick. Pat dough to flatten a bit and make diagonal markings across in both directions. Cut into diamonds 1½ inches wide.

Have ready a pot of boiling water (4 quarts). Add 1 tablespoon salt. Drop in dumplings. When they float to the top, they're done. This takes about 1 minute.

Drain in a colander and rinse with cold water. They will dry off at once. Pan fry in butter to a golden brown on both sides. Serve with the rest of the sour cream. Sprinkle with a bit of sugar, if desired.

★ ★ ★

PILAF

By Mrs. Dudley McCully

- ¼ pound butter or margarine
- 4 vermicelli bunches (about 1 cup)

1½ cups raw rice
46-ounce can chicken broth
Melt butter or margarine in sauce pan. Add vermicelli and brown. Add rice and broth. Simmer about 30 minutes, or until rice is tender. Serves 10-12 as a substitute for potatoes.

★ ★ ★

HAM AND CHEESE PASTRIES

By Mrs. Wendell Doolin

- 1 cup sifted flour
- ¼ pound cream cheese
- ¼ pound butter
- Mix and chill overnight.
- ¾ cup ground cooked ham
- 2 tablespoons catsup
- 1½ teaspoons prepared mustard
- ½ teaspoon worcestershire sauce
- Dash of tabasco

Roll dough thin and cut into 2-inch rounds. Put a small amount of ham mixture on half of each circle. Fold over and seal edges with fork. Chill until ready to bake. Bake 10 minutes at 400 degrees. Makes 30 pastries.

★ ★ ★

You can also make these in different shapes like squares or triangles. If preferred, spread rectangle of dough with ham mixture and roll up like a jelly roll. Slice thin and bake.

★ ★ ★

DUTCH PEA SOUP

By Mrs. Chris Bouvy

- 2 small packages green split peas
- 1 strip of spareribs
- 1 celery knob (celeriac)
- 2 bunches leeks or 4 bunches green onions
- 1 ring of bologna

Wash and soak green split peas overnight. Cut spareribs in 2-3 pieces and cut off some of the fat. Cook meat in 3 quarts boiling water until tender. Peel, slice and cook celeriac with the meat. (If celeriac is not obtainable, add cut-up celery later with the onions.)

When meat is done, remove from broth and add peas. Refrigerate meat. Cook slowly about one hour. Skim broth from time to time. Cut up tender parts of leeks or onions and add to broth, along with celery if used. Simmer slowly all day in covered kettle.

One hour before serving time, return spareribs to broth and add bologna. Stir often during this last hour and let lid of kettle remain open a little.

The meat can be eaten in the soup or served on a plate with mustard and pumpernickel bread.

Bay or Laurel leaves were believed in Roman times, to protect a house from lightning.

Spice sales show one of the fastest growth rates in the food field, grocery surveys show.

The reddest of 400 varieties of paprika peppers are ground to make this popular garnish spice.

Rosemary was once used with evergreens to decorate churches at Christmas time.

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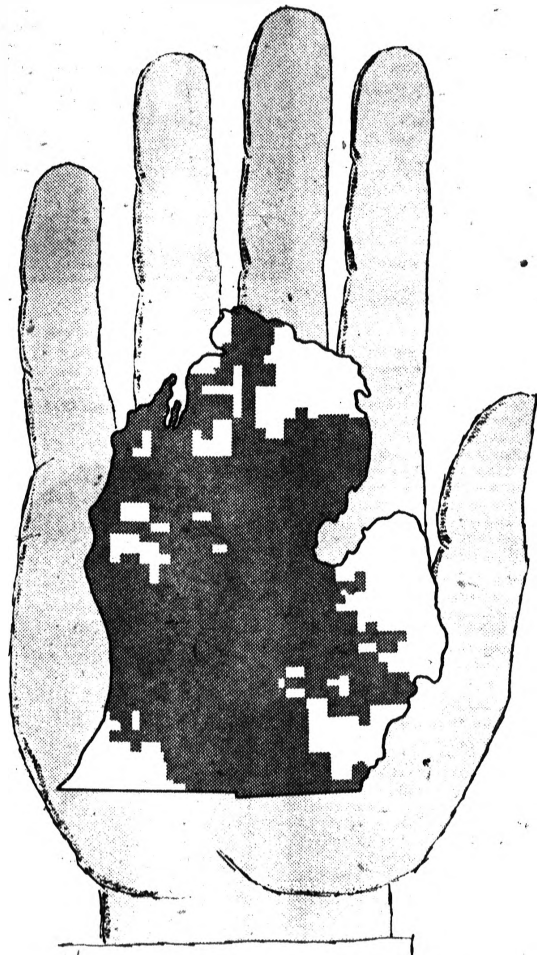
It has research talent and facilities. It has outstanding universities and colleges.

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SEE . . .

The modern method of preparing a tastier meal on **GAS** at the Pontiac Press Cooking School - Tuesday - Wednesday, Thursday and Friday - January 23, 24, 25 and 26, 1962.

It's Two Flavors in Three Layers

Here's an American version of a Viennese cakelette, made with a crumb topping and bottom layer. Half the cookies are chocolate flavored, half butterscotch, although both are baked in the same pan.

TWIN 'BAKE-IN-BULK' COOKIES Crumb Layers

- 1 cup fine dry bread crumbs
- $\frac{1}{4}$ cup sugar
- 1 teaspoon cinnamon
- $\frac{1}{2}$ cup butter or margarine, melted

Combine bread crumbs, sugar and cinnamon. Add butter, mix well. Use one-half crumb mixture to line bottom of 2 greased 8x8x2-inch pans OR a 9x13x2-inch pan.

Chocolate-Butterscotch Batter

- 1 cup butter or margarine
- $\frac{3}{4}$ cup sugar
- 2 eggs
- 1 teaspoon almond extract
- $1\frac{1}{2}$ cups sifted all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- 1—6-ounce package (1 cup) semisweet chocolate morsels
- 1 cup walnuts, divided
- 1—6-ounce package (1 cup) butterscotch morsels

* Cream together butter and sugar. Beat in eggs, one at a time, add almond extract, beating until very light and fluffy. Sift in flour and salt; stir until blended.

Divide mixture in half. To one-half of mixture add semisweet chocolate morsels and $\frac{1}{2}$ cup walnut halves. To other half, add butterscotch morsels and remaining walnuts.

Spoon chocolate mixture over crumbs in one baking pan, spreading gently to cover. Spoon butterscotch mixture over crumbs in other pan and spread gently. (If one pan is used, spread chocolate mixture over other half.)

Sprinkle tops with remaining crumb mixture, pressing in lightly. Bake in a moderate oven (350 degrees F.) 35 to 40 minutes. Cool. Cut in $1\frac{1}{4}$ -inch squares. Makes about 6 dozen.

Liver Strips Sauteed With Onion Gravy

Make sure the liver you buy is extremely fresh, prepare it this way, and the chances are your family will enjoy it immensely.

Liver With Onion Gravy

- 1 pound beef liver (sliced $\frac{1}{4}$ -inch thick)
- $\frac{1}{4}$ cup flour
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon white pepper
- $\frac{1}{4}$ teaspoon paprika
- $\frac{1}{2}$ teaspoon dry mustard
- 2 tablespoons each butter and oil
- 2 medium onions (cut into thin strips)
- 1 bouillon cube dissolved in 1 cup boiling water

Cut liver into strips about $\frac{1}{2}$ -inch wide and 2 or 3 inches long. Mix flour, salt, pepper, paprika and mustard; roll liver in mixture reserving leftover amount—about $1\frac{1}{2}$ tablespoons.

In a 10-inch skillet cook onion in butter until golden; remove with slotted spoon. Add oil to skillet; heat; add liver and brown lightly, cooking to desired doneness. Remove liver and keep warm.

Stir reserved flour into drippings in skillet over low heat; add bouillon; cook and stir until boiling and slightly thickened. Strain through a fine mesh; add onions and reheat; serve with liver. Makes 4 small servings.

Bacon Drippings

Use bacon drippings for frying liver. Make sure the drippings stay white by cooking the bacon over very low heat; store the bacon fat in a covered container in the refrigerator and use as needed.



TWIN BAR COOKIES — Chocolate and butterscotch flavors join in an interesting bar cookie. There is a rich spicy crumb layer on the bottom with the top having either chocolate and butterscotch morsels in it. The parent idea came from Vienna.

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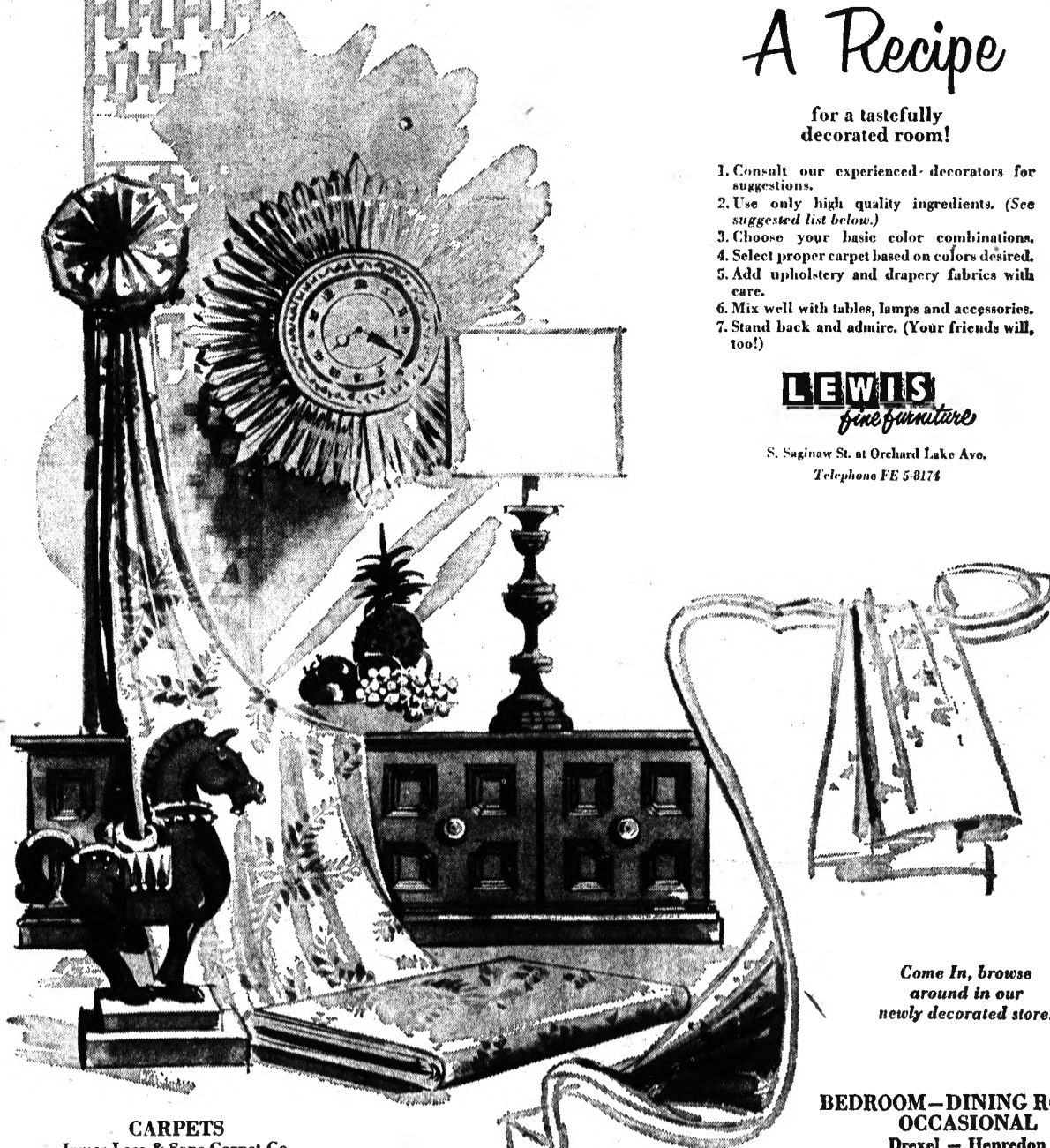
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Many a Cake Is Made From Raw Materials

BUTTER PECAN CAKE

By Mrs. George Tripp

- 2 cups pecans, chopped
- 1½ cups butter or margarine
- 3 cups sifted flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 cups sugar
- 4 unbeaten eggs
- 1 cup milk
- 2 teaspoons vanilla

Place nuts and ¼ cup of the butter or margarine in a pan and toast in 350-degree oven 20-25 minutes. Stir frequently.

Cream remaining butter, add sugar gradually and beat well. Add eggs, one at a time, beating well after each addition. Add vanilla.

Sift dry ingredients together and add alternately with milk, beginning and ending with dry ingredients. Blend well after each addition. Stir in 1-1½ cups toasted nuts.

Turn into 3 greased and floured 8 or 9-inch layer cake pans. Bake 25 to 30 minutes at 350 degrees. Cool 5 minutes and remove from pan. Put together with following frosting:

- ¾ cup butter or margarine
 - 1 pound sifted confectioners sugar
 - 1 teaspoon vanilla
 - 4-6 tablespoons evaporated milk or cream
- Stir in remaining pecans.

GOLDEN POUND CAKE

By Mrs. Gilbert Cuff

- 1 cup shortening (part butter or margarine)
- 1 2/3 cups sugar
- 5 eggs
- 1½ tablespoons lemon juice
- ½ teaspoon almond extract
- 2 cups sifted cake flour
- ½ teaspoon salt

Cream shortening and sugar until fluffy. Add eggs, one at a time, beating well after each. Add lemon juice and flavoring. Sift dry ingredients and add to first mixture.

Grease and line with waxed paper a 5x10-inch loaf pan. Pour in cake batter. Bake 70 minutes at 325 degrees.

There is NO baking powder in this recipe.

UPSIDE-DOWN CAKE

By Mrs. Ralph Brown

- 1 flat can crushed pineapple, drained
- ½ cup butter or margarine
- 1 cup brown sugar
- 2 eggs, beaten
- ½ cup water
- 1 cup sugar
- 1 cup flour
- 2 teaspoons baking powder

Melt butter or margarine in an iron skillet. Add brown sugar and stir until sugar is dissolved and mixture is smooth. Stir in drained crushed pineapple. Remove from stove.

Beat together eggs, water and sugar. Stir in flour and baking powder. Pour over mixture in skillet. Bake 25-30 minutes in 350-degree oven, or until cake is browned on top. Flip out onto a plate.

EGGLESS MILKLESS BUTTERLESS CAKE

By Mrs. Albert Purcell

- 2 cups brown sugar
- 2 cups seeded raisins
- 2 cups boiling water
- ¾ cup vegetable shortening
- 2 teaspoons cinnamon
- 2 teaspoons nutmeg
- 1 teaspoon cloves
- Pinch of salt

Mix and cook for 5 minutes. Dissolve 2 teaspoons baking soda in small amount of warm water and add to cooked mixture. When nearly cool, add:

- 3½ cups sifted flour
 - 1 cup chopped nuts
- This will make a stiff batter. Pour into greased 9x13 pan. Bake in 325 degree oven 45-60 minutes, or until cake tests done.

BUTTERMILK CHOCOLATE CAKE

By Mrs. Don Beedle

- 2 cups sugar
- ¾ cup shortening
- 1 teaspoon vanilla
- 3 eggs, unbeaten
- ¾ cup cocoa
- 2 cups sifted flour
- 1½ cups buttermilk
- 1 teaspoon soda
- 1 teaspoon salt

Cream sugar and shortening. Beat in vanilla. Add unbeaten eggs, beating well after each addition. Sift dry ingredients and add alternately with buttermilk. Pour into 9x13-inch greased pan. Bake 35 to 40 minutes at 350 degrees. When cool, cover with a boiled frosting.

PECAN CAKE

By Mrs. Walter Miller

- 1 pound butter (no substitute)
- 1 pound pecan meats
- 1 pound brown sugar
- ¾ pound candied cherries
- ¾ pound candied pineapple
- 1 teaspoon baking powder
- 6 eggs, separated
- 4 cups flour
- 1½ ounces pure lemon or vanilla extract*

*This amount is correct. The extract is the only liquid in the recipe.

Cream butter, add sugar gradually and cream well. Add egg yolks, one at a time, beating well after each.

Sift 2 cups of the flour with baking powder and add alternately with the lemon or vanilla extract to the creamed mixture. (This part may be done on the mixer.)

Use the remaining 2 cups of flour to dredge the fruit and nuts. Add to first mixture, stirring with a spoon. Beat egg whites stiff and fold in.

Let batter stand overnight at room temperature.

The next day pour into greased 10-inch tube pan. Bake 3 to 3½ hours at 225 degrees. Remove from oven and turn upside down on a cake rack to cool so that butter will drain back through the cake.

Keep in a tin can or freeze. Keeps well.

DUTCH APPLE CAKE

By Mrs. Albert Kugler

- 1 cup sifted flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- 1 tablespoon sugar
- 2 tablespoons shortening
- 1 egg
- ¼ cup milk
- ¼ teaspoon vanilla

Apples
Sugar and cinnamon
Melted butter or margarine

Sift flour ingredients and cut in shortening with a pastry blender. Beat together egg, milk and vanilla. Stir into dry ingredients just enough to moisten them. This makes a rather lumpy dough.

Spread evenly on a well greased 8-inch pan in a thin

Shrimp and Rice Cook Together in Broth

Shrimp Risotto is an Italian specialty. For 6 servings, melt 4 tablespoons butter in a large, heavy saucepan. Add 1 finely chopped onion and saute until transparent. Stir in 2 cups raw rice and cook, stirring, until the rice takes on color.

Add 3 cups boiling chicken stock and 1 cup chopped, cooked shrimp. Mix well, cover and cook 20 to 25 minutes, or until the rice is tender. Before serving, stir in a generous chunk of butter and ¼ cup grated Parmesan cheese.

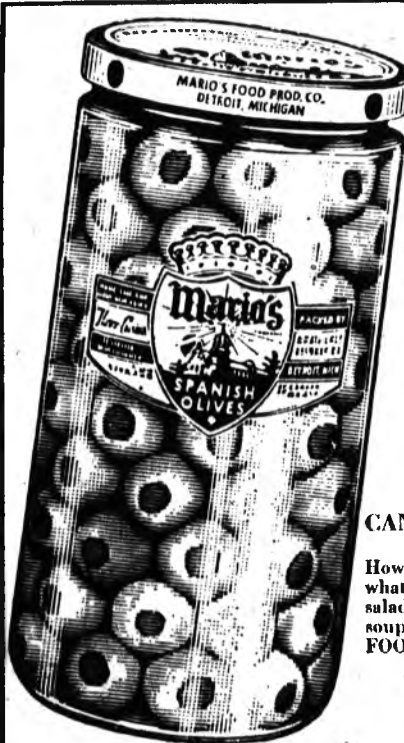


PRETTY SOON NOW—Five-year-old Steven and three-year-old Anne Marie Beedle wait rather impatiently for their mother to frost that Buttermilk Chocolate Cake. Then they can

lick the bowl and beaters. Mrs. Donald Beedle of 2130 Crane, Drayton Plains, loves to decorate the cakes she makes. The children love it, too.

layer. Brush with 3 tablespoons melted butter or margarine. Sprinkle with 2 tablespoons sugar mixed with ¼ teaspoon cinnamon.

Top with even rows of cored, peeled and sliced apples. Sprinkle 40 minutes in 400 degree oven, or fruit with 3 tablespoons sugar and ¼ teaspoon cinnamon. Drizzle slightly warm. Top with a custard sauce if desired.



A Salute

to the women in attendance at the Pontiac Press' Cooking School . . . and to other smart American hostesses throughout the area who know that the ways of the Old World with olives lead to culinary triumph.

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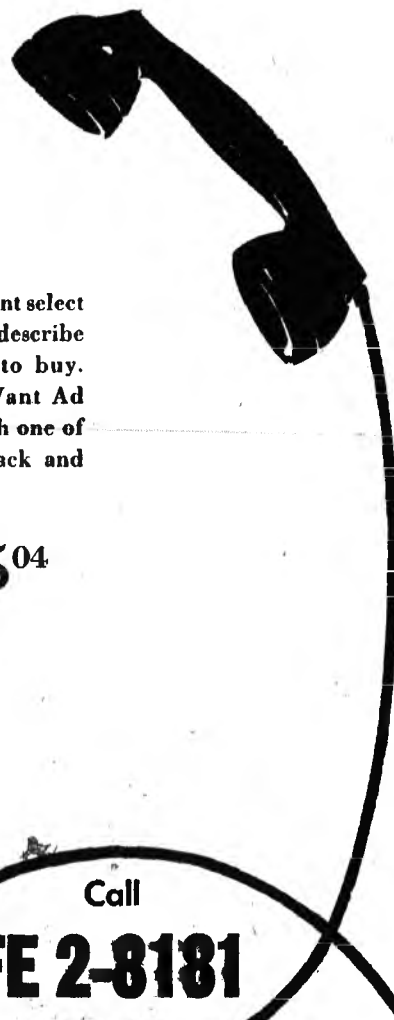
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Women Who Work at the Press Can Cook Too

WILD RICE CASSEROLE

By Betty Anderson

1 cup raw wild rice
 ½ cup slivered almonds
 2 tablespoons chopped onion
 2 tablespoons green pepper
 1 ½ pound mushrooms, sliced
 3 cups chicken broth
 Wash rice and parboil for 10 minutes in lightly salted water. Drain. Sauté onion and green pepper in butter. Add almonds and mushrooms and sauté until almonds are golden brown. Toss gently with the rice. Put in casserole, add chicken broth and cover tightly. Bake at 350 degrees for 1 hour. Serve with meat.

CHOCOLATE BAR DESSERT

By Mrs. Walton Adams

1 pound bar of chocolate with almonds
 1 pint heavy cream
 2 cups vanilla wafer crumbs
 Melt chocolate bar in double boiler. Let cool. Whip cream and fold into chocolate.
 Line 11x15 pan with 1 cup wafer crumbs. Pour chocolate mixture over them. Top with remaining crumbs. Chill 24 hours. Cut in squares to serve. Serves 12-16.

HEAVENLY HASH

By Mrs. Raymond L. Cole

1 can crushed pineapple (size 303)
 2 packages lemon gelatin
 2 cups water
 Mix above ingredients in saucepan with 2 tablespoons sugar and boil for one minute. Let cool until jelled.
 Put in 2 pounds small curd cottage cheese. Then fold in 2 packages dessert topping mix (whipped and seasoned as directed on package).

Add 1 cup chopped nuts. Red or green maraschino cherries may be added for color if desired. Put in glass baking dish or mold and place in refrigerator.

Note: The above recipe will serve 12-16 persons, may be used as a salad or spooned in sherbet glasses as a dessert. It will keep for several days under refrigeration.

MUSHROOM SWISS STEAK

By Mrs. Kenneth Hoard

1 slice round steak
 1 onion, chopped
 salt and pepper
 1 can condensed cream of mushroom soup
 Pound flour into round steak. Brown onions in skillet in a small amount of shortening. Remove onions and brown meat on both sides. Season. Put onions on top of steak. Mix soup with 1 can water and pour over meat and onions. Simmer about 1½ hours. Serve mushroom soup as gravy with meat.

PUDDING CAKE

By Mrs. George Frayer

In an oblong pan, 13x9x2-inches, mix:
 1 cup brown sugar
 ½ cup cocoa
 Stir in 2 cups water until well blended. Snip 12 marshmallows into quarters and scatter over this mixture.

Spoon over this batter made from 1 package Devils Food Cake mix. Top with 1 cup broken nut meats. Bake at 350 degrees for 45 to 50 minutes. Serve warm or cold with whipped cream.

By Mrs. W. O. Armstrong

1 can (No. 2) golden cream style corn
 1 cup milk
 1 beaten egg
 ½ teaspoon salt
 ½ teaspoon pepper
 1 cup cracker crumbs
 ¼ cup minced onion
 3 tablespoons chopped pimiento
 2 tablespoons butter or margarine
 ½ cup cracker crumbs
 Heat corn and milk. Stir in egg, seasonings, and 1 cup of crumbs, onion and pimiento. Mix well. Pour into a greased casserole.

Melt butter or margarine and pour over remaining crumbs. Sprinkle over corn. Bake 1 hour at 350 degrees. Makes 6 servings.

DEVILS FOOD CAKE

By Mrs. W. Earl DeMond

2½ cups sifted cake flour
 2 teaspoons baking soda
 ½ teaspoon salt
 ½ cup butter or margarine
 2½ cups brown sugar, firmly packed
 3 eggs
 3 squares unsweetened chocolate
 ¼ cup sour milk
 2 teaspoons vanilla
 1 cup boiling water
 Sift flour, measure and sift again with soda and salt. Cream butter until soft and airy. Add sugar, a little at a time, and continue creaming until fluffy and light. Add unbeaten eggs one at a time. Beat batter after each egg.
 Melt chocolate over hot water. Add to batter and mix thoroughly.

Sift about 1-3 of the flour into batter; stir in well. Add about 1-3 of the sour milk and stir. Repeat, ending with flour. Now mix in vanilla and boiling water.

Don't be alarmed at the thinness of the batter.
 Pour into 3 greased and floured 8-inch cake pans. Bake 25 to 30 minutes at 375 degrees. Remove from oven and turn layers upside down on cake rack to cool. When cool, spread butter cream frosting on top and between layers.

Butter Cream Frosting

1 egg white
 1 cup sugar
 ½ cup butter
 ½ cup vegetable shortening
 Pinch of salt
 Small can evaporated milk
 1 teaspoon vanilla
 Bring milk to a boil and let cool. Whip egg white. Add sugar, salt, shortening, milk and flavoring. Beat until thick.

QUICKIE FRIDAY DINNER

By Mrs. Madeleine G. Doeren

Cook and drain one 8-ounce package elbow macaroni. While hot, carefully fold in sufficient salad dressing or mayonnaise, as for salad.

Drain one oval tin of large sardines or kippered herring in tomato sauce. Split fish open, remove backbones. Arrange like wheel spokes on large chop plate. Center with small bowl of horseradish. Dot fish with catsup or tart tomato sauce. Garnish with lemon wedges and parsley sprigs.

Serve the hot macaroni from a casserole with fish sections topping each portion. This is delicious with hot unsweetened stewed tomatoes or broccoli and a tossed salad. Makes 6 servings.

MAN-SIZE SANDWICHES

By Mrs. E. A. Reitmeyer

20 hamburger buns
 1 cup butter or margarine
 ½ cup mustard
 ¼ cup poppy seeds
 Sliced ham, boiled or baked Swiss cheese

Prepare herb butter by blending butter or margarine with mustard and poppy seeds. Butter the buns. In each bun place 1 slice of ham and 1 slice of cheese. Wrap each sandwich in foil and bake 20 minutes in 350-degree oven.

These are excellent for poker party refreshments. They may be made in advance and frozen. Those left over may be refrozen.

PINEAPPLE DESSERT

By Mrs. Thomas Weber

½ cup butter or margarine (scant)
 ¼ cup white sugar
 1 egg well beaten
 1 cup drained crushed pineapple
 ½ cup pecans
 ½ pint heavy cream
 ½ pound vanilla wafers, crushed
 Cream together butter or margarine and sugar. Add egg, pineapple and pecans. Whip cream and fold into mixture.
 Sprinkle a layer of cookie crumbs in an 8x8 pan. Cover with a creamy layer. Repeat layers until all ingredients have been used. Chill overnight. Garnish with whipped cream to serve. Makes 8-10 servings.

BARBECUED PORK CHOPS

By Mrs. Bill Hartman

4 to 6 center-cut pork chops
 2-3 tablespoons shortening
 Open Pit Barbecue sauce
 Brown chops in shortening. Season to taste. Pour off excess grease. Turn stove to simmer.
 Put 1 tablespoon barbecue sauce on top of each chop. Turn chops and repeat on other side. Simmer 1 hour, turning chops 2 or 3 times.

Either cocoa or powdered (instant) coffee may be added to cream that is to be whipped and sweetened. This combination makes a delectable cake frosting.

Hot Chocolate Drinks Are Low in Calories, but Good

"The North Wind doth blow
 And we shall have snow!"
 We shall not only have snow, but sleet and rain and hail as well. But we shall also have cozy fires in snug rooms, as we sip piping hot spicy punch. There is nothing like being on the inside looking out on a cold blustery day—watching in cuddled comfort as the familiar landscape beyond our windows becomes muted and mantled in the falling white of winter. Here are two thoroughly satisfying hot drinks for such a white and frosty day—Hot Mocha Mugs and Chocolate Milk Toddy. Both beverages are rich and dark and chocolaty, flavored with the sweet fragrant spices that come to us in the dead of winter from milder, sunnier lands.

These chocolaty bracers are made with a new dry instant chocolate flavored drink mix that is sweetened without sugar. This new mix is a combination of a high level of nonfat milk solids with a medium fat cocoa, sweetened with non-nutritive sweeteners that do not contain calories. The mix is instantly soluble, simple and inexpensive to use in many hot and chocolaty... and low calorie... winter beverages.

Hot Mocha Mugs

4 cups dry instant chocolate flavored drink mix (sweetened without sugar)
 2 quarts water
 ¼ cup instant coffee powder
 1½ cups whipped instant nonfat dry milk crystals*
 Cinnamon sticks or nutmeg for garnish
 Stir chocolate flavored drink mix into water. Stir in coffee powder and heat to serving temperature. Serve topped with whipped instant crystals. Garnish with cinnamon sticks or nutmeg. Makes 4-6 servings.

*To whip instant nonfat dry milk crystals: (Makes about 2½ cups.)
 1. Mix ½ cup instant nonfat dry milk crystals with ½ cup ice water in bowl.

2. Whip until soft peaks form (3-4 minutes). Add 2 tablespoons lemon juice.

3. Continue whipping until stiff peaks form (3-4 minutes longer).

Chocolate Milk Toddy

(Makes about 1 quart)
 2 cups dry instant chocolate flavored drink mix (sweetened without sugar)
 4 cups whole milk
 ¼ teaspoon cloves
 ¼ teaspoon nutmeg
 1 tablespoon cinnamon
 Orange rind twists*
 Stir chocolate flavored drink mix into milk. Add cloves, nutmeg and cinnamon; stir to blend. Heat

to serving temperature. Garnish with orange rind twists.

*To make orange twists: Cut strips of orange rind ¼ inch wide and 3 inches long. Twist rind around skewer to curl.

GOOD 'N QUICK SALAD IDEA DELICIOUS WITH PRUNES



Today's new California Prunes have a bright new taste. They're soft and succulent... a far cry from the prunes you may remember from your childhood. And they're good for you—which is nice in a fruit that now is so delicious to eat. Try this simple salad... discover the new tender taste of the California Wonder-Fruit.

EBONY ROSE SALAD

Place a mound of cottage cheese on a bed of lettuce. Form a rose of prunes at the top of a stem of green pepper. Make leaves out of mandarin slices and garnish with berries, maraschino cherries or any fruits in season.

SEE PRUNES DEMONSTRATED at THE PONTIAC PRESS
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 PONTIAC CENTRAL HIGH SCHOOL

Discover the bright new taste of today's

PRUNES

THE CALIFORNIA WONDER-FRUIT

No Waste in Rolled Pork Garnish It With Fruits

In any poll of favorite foods, roast pork is certain to be right up front with the winners. The fine flavor and tenderness of a pork roast assure it of a hearty wel-

come whenever it appears on the table.

The loin section of pork is the preference of many homemakers when selecting a cut for roasting. Especially convenient and easy to serve is the boned loin.

The backbone and rib bones are removed from this roast at the market. Then the boneless halves are tied together. The roast contains a good proportion of lean meat. It is easy to carve, and there is no waste.

Boneless pork loin is cooked like any other pork roast. Place the roast on a rack in an open roasting pan. Insert the meat thermometer so that the bulb reaches the thickest part of the roast.

Do not cover. Do not add water. Roast in a moderate oven (350 degrees F.) until the meat thermometer registers 185 degrees F.

This will require from 3½ to 4 hours for a 4 to 5-pound boneless roast. Allow about 40 minutes per pound for roasting. Pork roast should always be cooked to the well-done stage.

Fruit is always a good companion for pork, as the ever-popular apple sauce and pork combination indicates. But apples are not the only fruit which blend their flavor deliciously with pork.

A pretty as well as flavorful garnish for a pork roast is formed by cling peach halves filled with colorful berries — blueberries, raspberries, or strawberries.

A fruit-flavored glaze is another suggestion for adding that something different touch to roast pork. One glaze is made of combining ½ cup apricot preserves, 2 teaspoons dry mustard and 2 teaspoons lemon juice. Mix ingredients well.

Spread the glaze over the meat about 20 to 30 minutes before the end of the roasting time. Return the roast to the oven and cook until meat is done and glaze is set.

CHOP SUEY

By Mrs. Charles W. Griggs

- 1 pound pork cubed
- 1 pound beef cubed
- 2 tablespoons fat
- 1 can bean sprouts
- 1 can mushrooms
- 1 can bamboo shoots
- 1 can chestnuts or water chestnuts
- 1 green pepper diced
- 1 cup onion diced
- 2 teaspoons salt
- 2 tablespoons soy bean sauce
- 1 tablespoon molasses
- 1 cup warm water
- 3 cups celery diced

Melt fat in pan, add meat and saute until browned. Add celery, onions, green pepper and warm water. Cook 25 minutes. Add bean sprouts, mushrooms, bamboo shoots, chestnuts, soy sauce, molasses and salt. Cook 10 minutes. Thicken with flour and water paste. Cook at low temperature for 40 minutes, stirring for the first 5 or 10 minutes.

Serve with rice or chow mein noodles. Serves 6.

BEEF NOODLE BAKE

By Mrs. William Brown

- 8-oz. package of noodles
- 1 pound ground beef
- 2 tablespoons shortening
- 1 large can tomatoes
- 1 can (8 oz.) tomato paste
- 1 beef bouillon cube
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 cup finely chopped onion
- 2 cups grated sharp cheddar cheese

Cook noodles in boiling salted water. Drain. Brown beef in hot shortening. Stir in remaining ingredients. Heat slowly until bouillon cube is dissolved. Stir in noodles.

Put into greased 8x12x2 pan. Bake in 350-degree oven for 1 hour. Makes 10 servings.



ROLLED PORK—This enticing pork roast is on any menu. Cling peach halves with blueberry cut from the boned and rolled loin. Easy to centers form a colorful garnish. carve and convenient to serve, it is a "star"

Add to Cream Cheese

Simple but good; add a lot of crumbled crisply cooked bacon to

cream cheese and serve as a spread for crackers or melba toast. Put this combination together just before serving.

The largest passenger carrier in the world is the school bus which transports 7,500,000 to and from school buildings each school day.

Little Cholesterol in Halibut

Recent nutritional research to find the causes of heart disease have revealed that the unsaturated fats found in the fish we eat actually depress the amount of cholesterol in our bodies. Cholesterol, as most of us know, is the number one suspect in heart disease and hardening of the arteries.

Many doctors now are recommending that we include fish and shellfish in our diets several times a week. In fact, Dr. Herman Taller, author of the new "Calories Don't Count" (Simon and Schuster, New York, \$3.95), says, "Make sure that you eat fish or seafood once a day, because marine food is rich in unsaturated fatty acids."

One of the finest of fish is halibut. Not only is it a marine food, high in protein and minerals, but it is easy to prepare. The Halibut Association of North America reminds us that frozen halibut steaks, which come conveniently packaged could very well be called a convenience food — especially when prepared with creamed soups like the following to make a "baked-on sauce."

Baked Halibut with Sauce

Plan on two 10-oz. packages of frozen halibut steaks for serving four. Let halibut stand at room temperature 30 minutes to an hour. Preheat oven at 425 degrees. Line shallow baking dish with aluminum foil. Place steaks on foil. Sprinkle with salt and pepper.

Spread half the contents of one can of undiluted creamed vegetable soup on the fish. Bake 10 to 15 minutes. Turn carefully and spread fish with remainder of soup. Bake 10 to 15 minutes longer, or until fish flakes easily when tested with a fork. Makes four servings.

Peanut Brittle Is Fun Candy to Cook Up

Teen-agers will enjoy making this popular candy before or even during a get-together.

Peanut Brittle

- 1 cup sugar
- ¼ teaspoon salt
- 1 cup dark corn syrup
- ¼ cup water
- 2 tablespoons butter or margarine
- 1½ cups peanuts
- 2 teaspoons hot water
- 1 teaspoon baking soda

In a large heavy sauce pan stir together the sugar, salt, corn syrup, water and butter. Cook to soft crack stage (280 degrees on candy thermometer) or until 1 teaspoon of the mixture tested in 1 cup very cold water separates into hard but not brittle threads.

Gradually stir in peanuts so mixture continues to boil. Cook, stirring often, to hard-crack stage (300 degrees) or until when tested as above, mixture separates into hard brittle threads. Remove from heat. Stir hot water into soda; beat thoroughly into brittle.

Turn onto heavily buttered large cookie sheet, spread as thin as possible with spatula. Cool about 5 minutes; turn warm brittle upside down on sheet. When cold, break into irregular pieces. Makes about 1½ pounds.

BE REALLY REFRESHED AROUND THE CLOCK!



Serve this Seafood Barbecue with ice-cold King Size Coca-Cola for dinner. Broil frozen rock lobster tails on an hibachi or table grill until browned. Make a tangy oriental butter sauce by adding a few drops of liquid pepper to melted butter. Serve lobster tails with butter sauce, slice of lime, heated crinkle-cut frozen French fries and lettuce and tomato.

TRY THESE TEMPTING TREATS WITH BIG KING SIZE COKE

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At lunch, serve this "Penny-Checkers" Chef's Salad with ice-cold King Size Coca-Cola. Use strips of luncheon meat, bologna, salami, sliced yellow cheese. Garnish with tomato and hard-boiled egg, serve with greens and French dressing.

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Native of Scotland Offers Scone, Spread Recipes

Scotch scones are served for tea in the British Isles. With them guests sometimes have a delightful thick lemon concoction known as Lemon Curd. This can also be used as a filling for tarts.

SCOTCH SCONES

By Margaret Miller

2 cups sifted flour
2 tablespoons sugar
1 tablespoon margarine
1 cup milk
½ teaspoon salt
½ teaspoon baking soda
½ teaspoon baking powder

Combine dry ingredients, rub in margarine, then add milk. Dough should be quite soft. Roll out about ½-inch thick and cut in triangles or rounds. Bake on ungreased griddle or electric skillet until brown on both sides. Use

★ ★ ★

PUMPKIN MUFFINS

By Mrs. Harold Ball

1½ cups sifted flour
2 teaspoons baking powder
½ teaspoon cinnamon
¼ teaspoon nutmeg
½ teaspoon salt
¼ cup sugar
½ cup cooked pumpkin
1 egg, beaten
½ cup milk
2 tablespoons melted butter or margarine

Sift dry ingredients together. Mix pumpkin, egg, milk and butter. Combine with dry ingredients. Blend just until flour has disappeared.

Pour into well greased muffin cups. Bake in 400-degree oven 25 minutes. Makes 12 muffins.

If you prefer, you may bake this in a greased 8x8x2 pan. It will take 30-35 minutes. Mrs. Ball says the "bread" keeps well when baked in one pan.

★ ★ ★

RAISIN BROWN BREAD

By Mrs. Frank Kitley

2 cups raisins
2½ teaspoons soda
2 cups hot water
1½ cups sugar
1 tablespoon shortening
3 lightly beaten eggs
4 cups sifted flour
1 cup chopped nuts
½ teaspoon salt
1 teaspoon vanilla

Soak overnight or at least for several hours the raisins, soda and hot water.

Mix together sugar, shortening, eggs and flour. Add raisins and liquid, nuts, salt and vanilla. Stir only to dampen all flour thoroughly. Pour into 2 greased loaf pans.

Bake 1 hour at 350 degrees. This will slice better the second day.

★ ★ ★

CINNAMON ROLLS

By Mrs. Reuben Stjalsund

½ cup margarine
½ teaspoon salt
1 beaten egg
4 cups sifted flour
1½ cups milk, scalded
1 tablespoon sugar
1 package yeast
Sugar
Cinnamon
Brown sugar

Scald milk and let cool to lukewarm. Add sugar and yeast and let stand until yeast dissolves. Add egg. Combine margarine, salt and flour in a bowl and mix like pie crust. Add milk mixture and mix well.

Turn out on floured board and roll into a rectangle. Brush with melted butter or margarine. If desired, add and sprinkle well with sugar and cinnamon. Roll up like a jelly roll and cut into inch-thick slices. This may be done easily with a piece of thread or string.

Grease a pan well and sprinkle with brown sugar. Place rolls, cut side down, on sugar. Let rise until double. Bake 40 minutes at 375 degrees. Tip out of the pan at once.

moderate heat. To serve, split and toast.

Lemon Curd

¼ pound butter
1 pound fine sugar
6 eggs
2 lemons, juice and grated rind
Melt butter, sugar and lemon juice together in saucepan. Add grated lemon rind. Beat eggs and add; stir constantly until mixture thickens. Do not boil. Cool before serving as a spread for biscuits or scones.

★ ★ ★

SUGAR CRUMB COFFEE CAKE

By Mrs. Olga Hoffman

2 cups sifted flour
1 teaspoon soda
1 cup sugar
1½ teaspoons cinnamon
1 teaspoon cloves
¼ teaspoon allspice
½ teaspoon salt
¼ cup shortening
1 egg

2 tablespoons molasses
1 cup sour milk
Sift dry ingredients together. Cream shortening and sugar, add egg and molasses. Add sifted dry ingredients, then sour milk last of all. Pour into greased 9x13 pan. Brush top with 2 tablespoons melted butter or margarine.

Mix 1 tablespoon flour, 4 tablespoons sugar and 2 teaspoons cinnamon. Sprinkle over buttered top. Bake 40-45 minutes at 350 degrees. Serve warm or cold.

★ ★ ★

PUMPKIN JOHNNY CAKE

By Mrs. Earl Wilson

1 cup yellow cornmeal
1 cup sifted flour
3 teaspoons baking powder
2 tablespoons sugar, brown or white
1½ teaspoons salt
2 beaten eggs
2 tablespoons melted shortening or bacon fat
1 cup milk
1 cup pumpkin
Sift dry ingredients. Mix eggs, milk and pumpkin together and add. Blend well but do not beat. Pour into greased 8x12 pan or muffin tins. Bake 25-30 minutes at 425 degrees. This will make a thick cake.

If you want to use sour milk or buttermilk reduce baking powder to 1 teaspoon and add ½ teaspoon baking soda. Grandmother used raw sour milk which gave the Johnny cake a distinctive flavor, not achieved with pasteurized sour milk.

Mrs. Wilson says this recipe can be made with a cornmeal muffin mix. Just follow the directions on the package and add the cup of pumpkin.

Wine Vinegar Adds Zest to Slaw

Flavorous way to prepare good old cole slaw.

Cabbage and Pimiento Slaw
3 tablespoons peanut oil
2 tablespoons garlic-flavored red wine vinegar
salt

½ teaspoon pepper
1 teaspoon sugar
3 cups firmly-packed fine knife-shredded green cabbage
1 jar (4 ounces) pimiento salad greens

In a medium sized mixing bowl, with a fork, beat together the oil, vinegar, ½ teaspoon salt, pepper and sugar. Add cabbage. Drain pimientos; chop coarsely and add. Mix well. Refrigerate, covered, for several hours or overnight.

At serving time, drain and add more salt to taste. Garnish with salad greens. Makes 8 to 12 servings.

Don't worry if you haven't the shallots called for in some recipes; use a little mild onion.

Good go-alongs for shrimp or chicken curry: chopped hard-cooked eggs; finely ground salted peanuts; mango chutney; flaked coconut.

Additional Time

In the same manner as fresh roasts: 300 degrees F. for beef, veal, lamb and cured pork; 350

degrees F. for fresh pork. However, roasts cooked from the frozen state require ½ to ¾ again as long for cooking as defrosted roasts.

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FAMILY RECIPE — Mrs. Carl Seufert, 8075 Eston Road, Clarkston, makes Yellow Tomato Preserves each year from a recipe that has been in her family for 5 generations. She made the bread, too, that is in the picture. Mrs. Seufert loves all kinds of antiques.

Yellow Tomato Recipe in the Family for Years

During Centennial preparations the following letter and recipe were received from Mrs. Carl P. Seufert of Clarkston.

"The recipe I am sending you belonged to my great-great-grandmother, Marie Gullot Lee, born in 1810 in Sandwich, Ontario. She married Charles Lee in 1830 and settled in their first home, a log house where downtown Detroit is located today.

"Besides raising 4 living daughters, she saw 4 sons off to the Civil War. One son, wounded at Gettysburg, heard Lincoln give his famous address.

"We are not only proud that 5 generations of our family have made this preserve a specialty; Utica won first prize at the Michigan State Fair in 1952 with this preserve."

YELLOW TOMATO PRESERVES

By Mrs. Carl P. Seufert

- 1 pound yellow pear tomatoes
- 1 pound sugar
- 2 ounces preserved ginger sliced
- 2 lemons sliced very thin and stewed until tender

Wipe tomatoes. Cover with boiling water and let stand 5 minutes. Drain and remove skins carefully. Add sugar, cover and let stand overnight.

Pour off syrup and boil it until quite thick. Add ½ bottle liquid pectin (a later addition to this recipe) and tomatoes. Add ginger and lemons from which seeds have been removed.

Cook until tomatoes have a clear appearance. Cool. Fill glasses, seal, label and store.

Explore New Idea for Salad Dressing

This dressing makes a pleasant change from the oil-vinegar combination usually served with a tossed green salad.

Gorgonzola Dressing

- ¾ cup commercially prepared sour cream
- ½ cup crumbled Gorgonzola cheese
- Salt (to taste)
- Freshly-ground pepper (to taste)
- Paprika

Mix together the sour cream and cheese; do not pack down cheese in measuring. Add salt, pepper and enough paprika to give a rosy tinge to dressing. Makes 1 to 1½ cups — enough dressing for about 8 servings of green salad. Have the dressing in a small bowl so it may be added individually to salad.

You can toast grated coconut by spreading it out in a shallow pan and placing it under broiler heat. Watch carefully so as not to scorch.

- 1 tablespoon sugar
- 2 tablespoons undiluted salt
- Pinch of pickling spices
- Fresh dill in both bottom and top of jar

Fill remaining space in jar with cold water. Seal at once and let stand 46 weeks before eating.

These pickles will keep indefinitely if the jars are properly sealed. They are deliciously crisp.

SERENDIPITY

By Doris Bender

- 2 packages butterscotch bits
- 2 packages semi-sweet chocolate bits
- 1 cup cashew nuts
- ¾ to 1 cup Chinese noodles
- Place candy bits in double boiler and let stand over hot water until completely melted. Add nuts and Chinese noodles. Drop mixture from a teaspoon on waxed paper and let cool.

DIXIE RELISH

By Mrs. Norman Hopping

- 1 pint chopped sweet red peppers
- 1 pint chopped green peppers
- 1 quart chopped cabbage
- 1 pint chopped onions
- 2 hot peppers, chopped
- 5 tablespoons salt
- 4 tablespoons mustard seed
- 2 tablespoons celery seed
- ½ cup sugar
- 1 quart vinegar
- Mix vegetables together with salt and let stand overnight in a crock or enameled pan. Drain. Add spices, sugar and vinegar. Pack into clean jars. Put cap on tightly.

Process 15 minutes in hot water bath at 180 degrees.

Seed Green Peppers Before Blanching Them

In preparing green peppers for stuffing, some cooks like to boil them in water to cover for about 5 minutes. Other cooks like to drop the peppers into boiling water and let them stand, off heat, for about 10 minutes. Whichever treatment you use, first cut off the tops of the peppers and remove the inner seeds and membranes.

Chicken pieces that have been marinated should be lifted out of the marinade and patted dry before they are browned in butter or oil (or a mixture of the two) in a skillet.

Crumbs Replace Flour in Bread

Serve this good quick bread fresh from the oven when friends are visiting.

Coconut Fig Bread

- 2 1/3 cups fine graham cracker crumbs
- 2 1/2 teaspoons baking powder
- ¼ teaspoon salt
- ½ cup sugar
- ½ cup shredded coconut
- ½ cup very finely cut table figs
- 3 eggs
- ¾ cup milk
- ½ cup butter or margarine (melted and cooled)

Grease entire inner surface of loaf pan (about 8½ by 4½ by 2½ inches); line bottom with greased waxed paper.

Stir together the graham cracker crumbs, baking powder, salt and sugar; mix in coconut and figs. In medium sized mixing bowl beat eggs until thick and lemon colored; add milk and melted butter and beat to combine. Stir in graham cracker mixture. Turn into prepared pan.

Bake in moderate (375 degrees) oven until cake tester inserted in center comes out clean. Turn out on rack; turn right side up; cool.

Note: Either honey or regular graham crackers may be used. You'll need 32 from a large box. If you have an electric blender you can use it for crushing the crackers into very fine crumbs.

Pickles and Candy Make an Unusual Combination

FUDGE

By Minnie E. Gordon

- 3 cups granulated sugar
- 1½ cups water
- 6 tablespoons cocoa
- 6 tablespoons butter or margarine
- 5 tablespoons flour
- 1 teaspoon vanilla
- 1 cup chopped nuts

Boil sugar, water and cocoa until it forms a soft ball in cold water. Cream butter or margarine with flour. Pour boiling mixture over creamed mixture. Blend. Add vanilla and nuts. Pour quickly into buttered 8-inch pan. Let cool and cut into squares.

You may substitute chunky peanut butter (about ½ cup) for the nuts.

WHITE CHRISTMAS FUDGE

By Mrs. Harley Alkire

- ¾ cup undiluted evaporated milk
- ¾ cup water
- 3 cups granulated sugar
- 3 tablespoons butter
- ¾ cup marshmallow fluff
- ¼ teaspoon vanilla
- ¼ cup each red and green candied cherries, cut
- ½ cup walnuts, cut

Mix milk, water and sugar and boil until syrup makes a soft ball in cold water. Set off the heat for a few minutes. Add butter and mix. Stir in marshmallow fluff, vanilla, cherries and nuts.

Stir thoroughly for a few more minutes until mixture thickens a little. Pour onto buttered cookie sheet. Let set and cut into squares.

SPICED BEETS

By Mrs. Wesley Welch

- 1 quart red vinegar
- 1 quart water
- 1 teaspoon salt
- 3 cups brown sugar
- 1 teaspoon mixed pickling spices
- Cook beets until tender. Peel and slice into hot jars; if beets are small, leave them whole. Tie pickling spices into a bag. Mix vinegar, water, salt, sugar and spices. Stir to dissolve sugar and let come to the boiling point. Pour hot over beets in jars. Seal at once and store.

COLD WATER DILL PICKLES

By Mrs. Thomas Windlingbad

- Medium size cucumbers (dill size)
- Wash well in cold water, dry and fill quart jars. For each jar, put in the following ingredients:

- ½ cup vinegar

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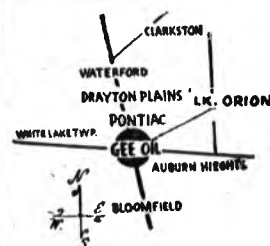


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After Theater It's Punch

When the curtain falls and the lights go on, it's usually Mrs. Homemaker's cue to invite theatre guests home to a late supper. For her, this might well be her chance to produce a "best show of the year."

★ ★ ★

Naturally, such an event calls for a sophisticated menu and gracious service. What better way to carry it out than with a rich lobster Newburg served atop melba toast rounds, a beautiful salad of mixed leafy greens, and tall stemmed glasses of a delicious white table wine, such as California Chablis.

First nighters will be charmed—and at ease, too — when they arrive to discover some stage setting was done ahead, like buffet set-up, salad preparation, and wine chilling. Left for them to witness and applaud is the bringing forth of the wine, opened and poured with a flourish, while the Lobster Newburg is made hot in a glamorous chafing dish. A perfect climax is when guests are invited to partake of this savory and exciting spectacular by candlelight.

Of course, if it's mid-week theater going you're doing, less fuss and lighter eating will no doubt be more desirable for all. Recom-

mended, then are simple sandwiches — or just plain cheese and crackers — along with glasses of one's favorite wine ... or better still, serve a California wine punch. Here's two ideas ... one hot and one cold.

First Nighters Punch

3 cups pineapple juice
3 cups grapefruit juice
3 cups orange juice
2 cups sugar
4 cups water
1 bottle California Chablis

Bring sugar, water and pineapple juice to boil. Add grapefruit and orange juices and reheat. Should fresh juices be used, be sure to strain. Then add warmed wine. Pour into punch bowl and garnish with orange slices and frozen strawberries. Makes approximately 20 servings.

Broadway Cooler

2 bottles California Chablis
1 quart chilled soda water
¾ cup brandy
¾ cup maraschino cherry juice
¾ pound sugar

Combine all ingredients in a punch bowl. Chill over block of ice. Decorate with 2 cups of frozen raspberries or other mixed fruits. Makes approximately 15 servings.

Snap of Ginger Is Found in Pudding

Here's a wonderful NEW Cranberry Whip Snap Pudding to spoon into your best dessert dishes. You'll love the blend of ginger and cranberry sauce in this new creamy pudding. No cooking required, either. Do try ...

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CRANBERRY WHIP SNAP

1 1-lb. can whole cranberry sauce
Grated rind of 1 orange
Pinch of salt
2 tablespoons dark rum OR
1 teaspoon rum extract
2 tablespoons brown sugar
1 package dessert topping mix
2 tablespoons rum OR
1 teaspoon rum extract
2 tablespoons brown sugar
1 cup gingersnap crumbs

★ ★ ★

Mix together whole cranberry sauce, grated orange rind, salt, 2 tablespoons rum and 2 tablespoons brown sugar. Prepare dessert topping as package directs with the addition of 2 tablespoons rum and 2 tablespoons brown sugar. Fold into the cranberry mixture 1 cup dessert topping and gingersnap crumbs. Chill. Serve garnished with remaining dessert topping.

Local Cook Has Special Way With Duckling

PEKING DUCK

By Mrs. Julius Rutsky

Sauté a domestic duck in boiling water. Mix together:

1 tablespoon soy sauce
1 tablespoon chopped leeks or chives
1 tablespoon brown sugar
1 teaspoon cinnamon
pinch of ground cloves
pinch of powdered anise seed
1 teaspoon salt
2 teaspoons sherry
3 cloves garlic, crushed

Cook mixture over low heat 2-3 minutes. Stuff duck with mixture. Skewer and fasten.

2 tablespoons soy sauce
1 tablespoon white wine
2 tablespoons honey

Blend ingredients. Rub duck with this mixture, first pricking skin all over.

Begin roasting at 425 degrees with duck uncovered. Baste frequently with white wine mixture. When duck begins to brown nicely, cover with foil and roast 45 minutes more at 400 degrees.

Uncover and roast until well browned. Continue basting. Add water to basting mixture if it gets too thick.

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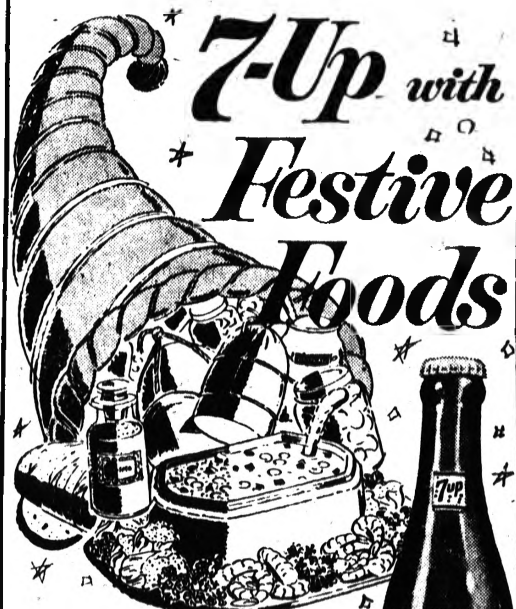


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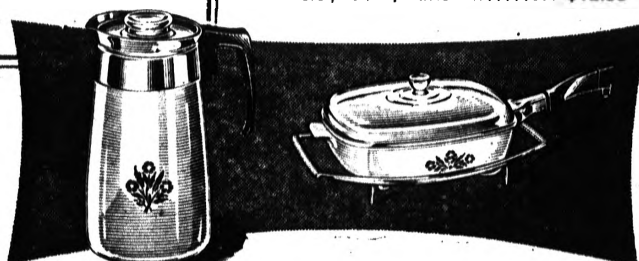
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DINNER AT THE DROP OF A HINT—When unexpected company arrives, a supply of delicious Gourmet Meat Sauce in the freezer means a festive dinner in minutes. This all-purpose

sauce can be made in bulk, for it "mellows" in the freezer — and tastes even better after it has been kept for a while.

Freeze Part of Meat Sauce Prepared in Big Quantity

Just about everyone has noticed that meat sauce tastes especially delicious the second time around. That's because all the elements have had time to blend companionably while they were stored in the refrigerator.

When meat sauce is made in bulk and goes into the freezer, the same mysterious principle applies: a fine meat sauce, given time to "mellow," becomes even finer.

Gourmet Meat Sauce has all the usual elements that make this Italian favorite so delicious — canned tomatoes, green peppers, onion, and a judicious assortment of herbs. In addition, it has canned mushrooms and another ingredient that provides special character: dry red wine. Italian cooks have long known that a measure of good dry wine adds incomparable flavor to meat sauce.

This recipe yields five pints of sauce, but the canny cook may double, or even triple the amount to save time. It takes hardly any more time to prepare two or three times as much; quantity cooking is most efficient, as any professional chef will attest.

Gourmet Meat Sauce goes over a variety of foods other than spaghetti. You can use the sauce for wide noodles, macaroni, ravioli or lasagna, to name a few companionable foods. Or you can take a tip from the Spanish. Cook kidney beans, add a dash of chili powder to the sauce, combine the two — and it's ole for Chili Con Carne.

Gourmet Meat Sauce

- 2 tablespoons olive or salad oil
- 1 green pepper, diced
- 1 medium onion, sliced
- 1 teaspoon MSG
- 1 pound ground beef
- 1 can (29 ounces) tomatoes
- 2 cans (8 ounces each) tomato sauce
- 1 can (3 or 4 ounces) sliced mushrooms
- 2 teaspoons salt
- ¾ teaspoon cayenne
- 2 tablespoons chopped parsley
- 1 bay leaf
- ½ teaspoon each sage and rosemary
- ¼ teaspoon thyme
- 1 cup red wine

Heat olive oil in deep saucepan. Add green pepper and onion and cook until tender, but not brown. Sprinkle beef with MSG. Add to skillet and brown, breaking up with a fork. Stir in remaining ingredients. Cover; simmer 1½ hours. Remove from heat; cool.

Turn 2 cups of the mixture into each of 5 18-ounce refrigerator-freezer jars. Freeze. To reheat, thaw frozen mixture enough to slip out of jar. Heat slowly to serving temperature.

YIELD: Each pint is enough for 8 ounces spaghetti, macaroni or noodles.

Note: For chili con carne, add 1 pint of the sauce to 2 cups cooked kidney beans or 1 can (1 pound) kidney beans. Add chili powder to taste.

Cheer Appetites With Fruit Mold

Fruit salads have a place on winter dinner tables, especially when they have a frosty topping. Lime Fruit Mold pleasantly combines several fruits in a delicious gelatin salad. Topped with a cheese dressing, the salad looks just like the work of Jack Frost.

Lime Fruit Mold

- 1 No. 2 can fruit cocktail
- 1 package lemon flavored gelatin
- 3 tablespoons bottled lime juice
- 1 cup ginger ale, chilled
- 1 banana, sliced
- 1 cup strawberries, sliced
- ½ oz. pkg. cream cheese
- 3 tablespoons milk

Drain fruit cocktail, reserving juice. Dissolve gelatin in heated juice; stir. Blend in bottled lime juice and chilled ginger ale. Chill in refrigerator until partially set.

Fold in fruit cocktail, sliced banana and sliced strawberries. Turn into greased 4 cup ring mold; chill until firm. Unmold onto greens on serving plate.

Whip together cream cheese and milk until smooth and creamy. Use this as topping and chill mold until ready to serve. Serves 6.

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TILE

Create a Cake for Pleasure

CRANBERRY UPSIDE-DOWN CAKE

By Mrs. L. Veri Kilne

Cranberry Mixture:
1½ cups finely ground cranberries
¾ cup sugar
¾ cup orange juice
Combine ingredients. Bring to a boil and simmer 5-10 minutes. Pour into greased 9x9 pan.

Cake Mixture:
½ cup sifted cake flour
½ teaspoon baking powder
2 eggs
½ cup sugar

1 teaspoon lemon juice
½ cup hot milk
Sift flour and baking powder together 3 times. Beat eggs until thick and light. Add sugar gradually, beating well until blended. Add lemon juice.

Fold in sifted dry ingredients gradually. Add milk and mix quickly until batter is smooth. Pour over cranberry mixture.

Bake at 350 degrees about 30 minutes. Serve with whipped cream, if desired. Makes 6 servings.

★ ★ ★

ENGLISH BUTTERFLY BUNS

By Mrs. M. A. Strong

2 cups sifted flour
1 cup sugar
Dash of salt
2 teaspoons baking powder
2 eggs
2 tablespoons milk
1 stick margarine

Put margarine into sifted dry ingredients as in pie crust. Add eggs and milk and beat well. Half fill cup cake pans. Bake 15 to 20 minutes, or until golden brown, at 400 degrees.

Cool cakes. Cut out a small wedge from the top of each cake and cut in half. Fill the hole with cream filling and put bits of cake back to resemble butterfly wings. Dust with confectioners sugar if desired.

Cream Filling

¾ cup margarine
Confectioners sugar
Pinch of salt

Beat margarine very light. Add confectioners sugar and salt and beat until mixture is stiff. This filling may be flavored or colored if you desire.

★ ★ ★

CHOCOLATE CHIP CAKE

By Mrs. Orville Akin

1 cup dates cut up
1 cup hot water
1 teaspoon soda
1 cup sugar
¾ cup shortening
1½ cup sifted flour
2 eggs
1 tablespoon cocoa
¼ teaspoon salt
1 tablespoon vanilla (this is correct)
1 small bag chocolate chips
½ cup nuts

Combine dates, hot water and soda and let stand until cool. Cream sugar and shortening, add eggs and vanilla and beat well.

Sift dry ingredients together and add. Add date mixture and half the chocolate chips and half the nuts. The batter will be quite stiff.

Pour into greased 8x11 pan. Sprinkle rest of chocolate chips and nuts on top of batter. Bake 40 minutes at 350 degrees. This is a moist cake that needs no icing.

★ ★ ★

TAPIOCA ICE BOX CAKE

By Mrs. Arthur W. Kollin

½ cup minute tapioca
2 cups hot grape juice
1 cup sugar
¾ cup orange juice
1 small bottle maraschino cherries
1½ dozen lady fingers or pieces of sponge cake
¾ pint whipping cream
Cook tapioca in hot grape juice in a double boiler for 15 minutes, stirring frequently. Add sugar and remove from heat. Add orange juice, cherry juice and cherries cut into pieces. Let cool, but not until it gets thick.

Oil or wet a mold. Put in a layer of lady fingers or cake. Cover

with tapioca mixture and top with remaining cake pieces.

Let stand several hours in the refrigerator. Just before serving top with whipped cream. Serves 8-10.

★ ★ ★

QUICK PUDDING CAKE

By Mrs. Ernest Novack

1 can prepared cherry pie filling
1 small box (15c size) plain cake mix
¼ cup melted butter or margarine

¼ cup chopped nuts
Pour filling into 8x8x2 pan. Sprinkle the dry cake mix evenly over the top of the filling. Pour melted butter over all and sprinkle with chopped nuts. Bake 1 hour at 350 degrees.

★ ★ ★

PEPPERMINT REFRIGERATOR CAKE

By Mrs. Orrie Adams

½ pound peppermint stick candy
1½ cups whipping cream
½ cup milk
1½ teaspoons gelatine
1 tablespoon cold water
12 lady fingers or pieces of sponge cake

Crush candy and put in double boiler with milk. Let heat until candy dissolves. Soften gelatine in cold water and add to hot mixture. Chill until partially set, but not firm.

Whip cream and fold into peppermint mixture. Line a loaf pan with waxed paper and cover bottom with lady fingers or sponge cake.

Pour half of peppermint cream on top of cake. Add a second layer of cake and top with rest of gelatine. Chill until set. Loosen wax paper and slice to serve.

If desired, you may sprinkle chocolate shot on each layer of gelatine, or serve this cake with chocolate sauce. Serves 8.

★ ★ ★

AUNT VERN'S CHOCOLATE CAKE

My Mrs. Andrew Jankens

1 cup brown sugar
3 tablespoons cocoa
¼ cup shortening
¼ cup hot coffee
1 egg
1 cup sifted flour

Nonfood Items Not Included in Budget

If you separated nonfood items from the food items each time you returned from the grocery store this year, you would probably find that only 80 per cent of the money spent there went for food, states the marketing agent, Mrs. Josephine Lawyer.

A recent study by marketing researchers in the Indianapolis, Indiana market area shows these interesting facts about shopping for nonfood items:

In the stores studied, about 18 per cent of the total spent by customers went for nonfood items. Of the average 12 items per shopping basket, 2 were nonfood. About 60 per cent of the shoppers observed had at least 1 nonfood item in their baskets and 6 per cent had only nonfoods.

The researchers noted that soaps, detergents, paper goods, household care items, tobacco products and health and beauty aids were most frequently purchased and in that order. In terms of dollar value, the tobacco products led the list.

If you keep records for 1962, keep food separated from nonfood. On the average, Americans spend about one-fourth of their income (after taxes) for food. Nonfood items should not be listed as food.

When frying foods in olive oil or butter, use a lower flame and you'll prevent smoking.

¼ teaspoon baking powder
½ cup buttermilk or sour milk
1 teaspoon soda
1 teaspoon vanilla
Pinch of salt

Mix brown sugar, cocoa, shortening and hot coffee. Add rest of ingredients to make a thin batter. Pour into greased 8x8 pan. Bake about 45 minutes at 350 degrees. Makes one layer.

★ ★ ★

FLUFFY FROSTING

By Mrs. John Neaves

2 tablespoons flour
½ cup milk
Cook until thickened, then cool.
¾ cup shortening or butter
1 teaspoon vanilla
1 cup granulated sugar
Beat together until fluffy; this cannot be overbeaten. Add flour mixture and continue beating until light and airy. It will have the texture of whipped cream.

★ ★ ★

BLITZ TORTE

By Mrs. John Hubbard

½ cup butter or margarine
½ cup sugar
4 egg yolks
6 tablespoons milk
1 cup sifted flour
1 teaspoon baking powder
pinch of salt

Cream butter or margarine with sugar. Beat in egg yolks. Sift dry ingredients and add alternately with milk. Pour into 2 greased 8-inch layer pans.

After cake batter is in pan, beat egg whites stiff, add 1 cup sugar and beat until very stiff but not dry. Spread over unbaked cake and sprinkle with chopped walnuts. Bake 25 minutes at 350 degrees.

Put together with following filling.

1 cup brown sugar
½ cup milk
1 tablespoon cornstarch
1 tablespoon butter
1 teaspoon vanilla

Cook first 3 ingredients until thick in double boiler. Remove from heat, add butter and vanilla. Cool before spreading between layers.

The first bridge ever built in the Colo. was replaced this year. The official state highway system, original bridge cost \$12,450 in 1891, spanning Castle Creek near Aspen, the new one \$205,181.

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HERE'S YOURS, RUSTY — Mrs. Robert Russ, 2573 Genes Street, serves her colorful molded cranberry salad to the three little Russ'. Jeffrey, aged 1, who appears to resent the photographer's interrupting his lunch is at the left. Two-and-a-half-year-old Karen already has hers. Rusty (Robert Jr.) is 5. Mrs. Russ makes molded salads for them often.

This Dressing Served at the Antique Show

MAURICE SALAD DRESSING

By Mrs. Walter J. Wharton

½ cup salad oil
½ cup mayonnaise
1 tablespoon sweet pickle juice

¾ cup vinegar
1 tablespoon Worcestershire sauce
Mix well and pour over salad.
Makes 4-6 servings.

The cormorant is a large waterfowl belonging to a species allied to the pelican.

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Toss a Salad or Mold It in Gelatin

MOLDED CRANBERRY SALAD

By Mrs. Robert Russ

2 cups raw cranberries, ground
½ cup celery, diced
1 large apple, diced
1 small can crushed pineapple, drained
1½ cups sugar
Mix above ingredients and let stand 2 to 3 hours.

1 package orange gelatin
1 cup hot water
Nuts, if desired
Add gelatin to hot water. Stir in cranberry mixture and nuts. Pour into mold and let chill until set. Serve with salad dressing or whipped cream. Serves 6-8.

CANNED PEAS IN SALAD

By Mrs. Harold Wedow

1 large can peas, drained
2 large sweet pickles, chopped
1 small onion, chopped
1 small jar pimientos, chopped
2 hard-cooked eggs
Mayonnaise
Mix peas, pickles, onion and pimientos. Add mayonnaise to hold mixture together. Serve in lettuce cups, garnished with wedges or slices of hard-cooked eggs. Serves 4.

FIESTA SALAD

By Mrs. Clarence Drake

1 can (No. 2½) pear halves OR 4 fresh pears, peeled
2 (3 oz.) packages cream cheese
4 tablespoons salad dressing
1 pimiento, minced
¼ cup chopped nuts
1 pound firm grapes, preferably the black ones
Drain canned pears. If fresh pears are used, drop them in water with ascorbic acid to keep them white.

Mix 1 package cheese, salad dressing, pimiento and nuts. Fill pear halves with mixture. Place half a filled pear upside down on a lettuce-covered plate. Seed and halve grapes.

Frost pear halves lightly with cream cheese that is soft enough to spread. Starting at the large end, cover pears with grape halves so that it resembles a bunch of grapes. Put a bit of green (parsley, celery leaf, etc.) at the end to resemble the stem. Serves 8.

POTATO SALAD

By Mrs. Paul H. Everett

For each 2 cups of cold boiled diced potatoes, use 1 to 1½ cups of sour cream. Season to taste with salt and pepper. Chill well before serving.

CHRISTMAS SALAD

By Mrs. Louis Toler

2 packages lime gelatin
1 package lemon gelatin
2 packages cherry gelatin
½ cup miniature marshmallows
1 cup pineapple juice (drain crushed pineapple)
1 package (8 oz.) cream cheese
1 small can crushed pineapple
1 cup heavy cream
1 cup mayonnaise

Dissolve lime gelatin in 2 cups hot water. Add 2 cups cold water. Pour into 14x10x2 pan and let chill until almost set.

Add 1 cup hot water to lemon gelatin and pour into top of double boiler. Add marshmallows and heat until they melt. Remove from heat, add pineapple juice and cream cheese. Beat well to blend. Stir in crushed pineapple.

Whip cream and fold it into gelatin mixture along with mayonnaise. Chill to partially thickened stage and pour carefully over lime layer.

Dissolve cherry gelatin in 2 cups hot water. Add 2 cups cold water. Chill until syrupy and pour carefully over lime layer. Let salad chill until serving time. Cut in squares to serve.

Don't let either of the first two layers get completely hard before adding the next layer or the second one may slide right off!

BAKED CRABMEAT SALAD

By Mrs. Allen Hockman

1 pound crabmeat
1 cup shrimp, chopped
Juice of ½ lemon
1 cup very finely chopped celery
1 large green pepper, chopped fine
1 small onion, minced
1 cup mayonnaise
1 teaspoon Worcestershire sauce
½ teaspoon salt
½ teaspoon pepper
1 teaspoon horseradish

Mix crabmeat, shrimp and lemon juice and let stand while you're chopping the vegetables. Add celery, green pepper and half the onion.

Make dressing out of the remaining onion and the other ingredients. Toss together and pour into a greased mold. Top with bread crumbs and 2 tablespoons melted butter or margarine.

Bake 30 minutes at 350 degrees. Serves 8.
If you are not baking this salad, omit bread crumbs and melted butter and chill in refrigerator until serving time.

EASY COLE SLAW DRESSING

By Mrs. Jack Pote

4 tablespoons salad dressing
1 teaspoon cream
1½ teaspoons vinegar
½ teaspoon sugar

Mix above ingredients until smooth. Makes enough dressing for half a head of cabbage.

A variation of the above may be used for lettuce salad. To the above ingredients add:

½ teaspoon catsup
1 teaspoon prepared blue cheese dressing

Mix until smooth.



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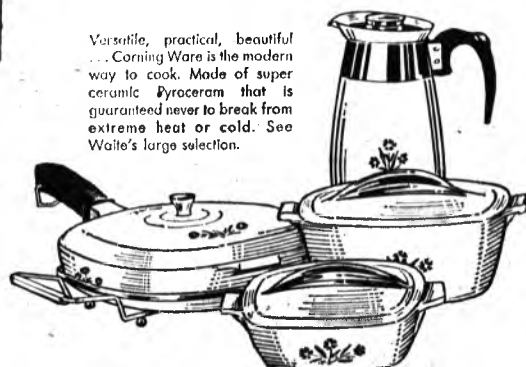
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VEGETABLES ROQUEFORT—It's indeed a joy to serve Vegetables Roquefort for dinner as the whole family considers it a favorite. Canned green beans and asparagus spears combine with

crisp vegetables to give this salad-vegetable a personality all of its own. Roquefort Dressing adds to the exciting flavor.

Cheese Dressing for Vegetables

Here comes Mother from the kitchen with the salads for dinner. And, watch those faces light up. 'Tis no wonder for she's carrying individual Vegetables Roquefort. Crisp raw vegetables with canned cut green beans and green asparagus spears make an unusually delicious combination salad-vegetable.

Crisp greens, sliced onion and raw cauliflower form a nest for the green beans and asparagus. The Roquefort! A creamy dressing is spooned on at serving time. Try this recipe.

Roquefort Cheese Dressing

Combine a package (3 oz.) cream cheese, 3 oz. crumbled Roquefort cheese, ¼ teaspoon salt, ¼ teaspoon garlic powder, ¼ teaspoon dry mustard and ½ teaspoon Worcestershire sauce; beat well. Gradually add ½ cup light cream, beating until smooth. Stir in ½ cup mayonnaise. Chill. Makes about 1½ cups dressing.

Vegetables Roquefort

Crisp salad greens
1 small onion
1 cup sliced raw cauliflower
1 can (1 lb.) cut green beans
1 can or jar (14½ oz.) green asparagus spears

Roquefort Cheese Dressing

Line 6 individual salad bowls with salad greens and fill about half full with the greens. Slice onion and separate into rings. Arrange onion, cauliflower, and drained chilled green beans and asparagus on the greens. Pass the Roquefort Cheese Dressing. Six servings.

Cheese Topped Biscuits Fine With Chicken, Pork

With roast chicken or pork chop dinner Buttermilk Cheese Biscuits are a flavor-worthy bread accompaniment: Sift together 2 cups sifted flour, 1 tablespoon baking powder, ¾ teaspoon salt, ¼ teaspoon baking soda. Cut in 6 tablespoons butter until mixture is mealy. Stir in 1 cup buttermilk. Knead lightly on slightly floured board.

Roll out in a rectangle about ½ inch thick. Cut into 12 squares and place on cookie sheet. Brush tops with a little buttermilk and sprinkle on 1 cup shredded Cheddar cheese. Bake 12-15 minutes in a preheated 450 degree oven.

Ever Boiled a Chicken as Whole Fowl?

This way of cooking chicken so it is tender and juicy may be new to you.

Boiled Chicken a la China
1 broiler-fryer (2 to 3 pounds ready-to-cook weight)
1 onion (peeled and halved)
½ teaspoon monosodium glutamate
8 large sprigs parsley

Have chicken whole; wash and drain. Cover chicken and giblets (but not liver) with water in a kettle and add ¼ teaspoon salt and the onion. Bring to a boil; cover and boil 15 minutes.

Allow to stand off heat 30 minutes or longer if desired. Remove chicken and serve hot or cold.

Add monosodium glutamate and parsley to stock and boil rapidly until reduced to about 1 quart. Strain and skim. (To remove fat easily, chill stock so it will harden at top.) Stock may be used as the base for Egg Drop or another kind of soup.

Let Honey Sweeten Quick Prune Bread

An Oriental proverb claims "One cuts more bread by dipping it in honey than in vinegar." Why not try honey inside bread? You'll feel like a queen bee after the house-raising compliments for Honey-Prune Bread, prepared like this:

Cream together 2 tablespoons shortening, ½ cup honey and 3 tablespoons sugar. Add 2 eggs; beat until well mixed. Sift together 1 cup flour, ¾ cup whole-wheat flour, 1½ teaspoons baking powder, ½ teaspoon salt and ½ teaspoon soda.

Add dry ingredients and ½ cup sour milk alternately to creamed mixture and beat until well blended. Stir in ½ cup chopped, cooked prunes, ½ cup chopped pecans and ½ teaspoon grated lemon rind. Pour into greased loaf pan 3½x4½x2½ inches. Bake at 350 degrees for 1 hour, 10 minutes.

Better Than Ever

For 2 servings, broil thick ham slice on one side until crisp. Turn. Arrange drained pineapple slices on top and sprinkle with brown sugar. Return to broiler until sugar melts and ham is done.

Slices of Stuffed Olives Add Rounds of Color

One of the finest gifts Spain has given the world is Spanish green olives. They're equally at home on the relish tray, the appetizer plate or in prepared dishes.

With some leftover ham from Sunday's roast you can make a superb molded salad that is picture pretty with a green olive decoration.

Olive and Ham Supper Salad

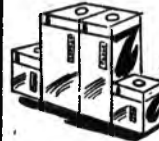
Sliced Spanish Green Olives
1 package lemon flavored gelatin
1 cup boiling water
1 8-ounce package cream cheese
1 can condensed tomato soup

1½ cups ground cooked ham
½ cup chopped Spanish Green olives
1 tablespoon grated horseradish
¼ teaspoon salt
¼ cup mayonnaise

Lightly oil 8 individual molds or a 1½ quart mold. Line molds with sliced olives.

Dissolve gelatin in boiling water. Add cream cheese to gelatin and stir until blended. Cool. Add remaining ingredients, mixing lightly. Pour into molds, chill until firm. Unmold on crisp greens. Makes 6 servings.

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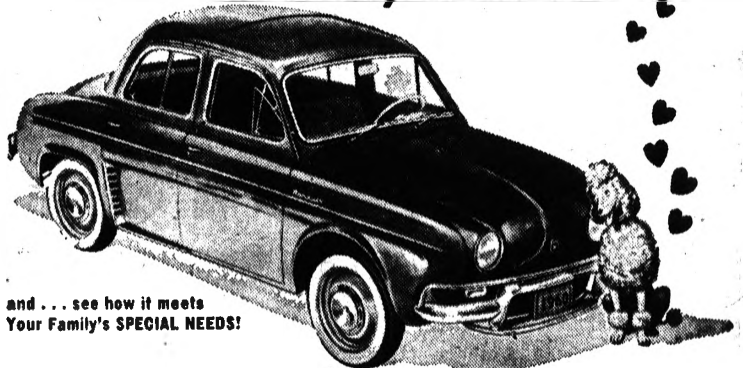
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Additional Good Things to Bake

GRANDMA'S DATE BARS

By Mrs. George Wetterhahn

1½ cups oatmeal
1½ cups sifted flour
1 cup brown sugar
1 teaspoon soda (scant)
½ teaspoon salt
¾ cup butter or margarine
Mix first five ingredients with hands. Add butter or margarine and mix like pie crust. Put half the crumb mixture into 8x8x2 pan. Cover with date filling and top with rest of crumbs. Bake 30-35 minutes at 325 degrees. Cut into squares to serve.

Filling

1½ cups dates
1 cup brown sugar
1 cup hot water
Boil until dates are soft, stirring occasionally to prevent burning.

PASTRY DELIGHTS

By Mrs. Joseph Franz Jr.

Blend together:
1½ cups sifted flour
Pinch of salt
2 tablespoons sugar
¼ cup butter
2 tablespoons rum OR milk to hold mixture together.

Flour your hands and form dough into a circle. Roll it out on an ungreased cookie sheet into a 9x13-inch rectangle. Use enough flour to keep it from sticking. Bake 15 minutes at 375 degrees, until set but not brown.

Remove from oven and spread following mixture over dough:

2 eggs separated
¾ cup coconut
½ cup chopped nuts
¼ cup brown sugar
¼ teaspoon baking powder
Dash of salt
½ teaspoon rum OR rum flavoring

Beat whites stiff. Beat yolks until thick and add rest of ingredients. Fold in whites. Spread over dough and bake 25 minutes at 325 degrees. Cool.

Frost with a thin confectioners sugar icing and drizzle melted chocolate over the top. Cut into bars. These may be frozen, but they are fragile.

OATMEAL COOKIES

By Mrs. Leland Percy Jr.

2 sticks margarine
2 cups sugar
2 eggs
2 cups quick raw oatmeal
1 cup nutmeats
1 cup raisins or chocolate chips
3¼ cups sifted flour
1 teaspoon soda
¼ teaspoon salt

Cream margarine with sugar; add eggs and beat well. Sift dry ingredients together and add. Add nuts, oatmeal and raisins or chocolate chips.

Roll into ball size of a walnut. Dip into granulated sugar and flatten with a fork. Bake 10-12 minutes at 375 degrees. Makes a great many cookies.

HAMBURGER PIE

By Mrs. Glen Ferrell

½ pound hamburger
2 stalks celery
1 onion
½ green pepper
Cut up vegetables and cook with meat. Add 2 cups tomato juice and thicken mixture with flour. Pour into a pie tin.

Make a regular pastry and fit over top of tomato mixture. Bake at 375 degrees until pastry is done. Makes 5 servings.

BROILED SAUCE

By Mrs. Randall Clark

1 cup mayonnaise
Juice of 1 lemon
1 egg or 1 egg white
If whole egg is used, add yolk to mayonnaise. Beat white stiff and fold into mayonnaise. Add lemon juice.

Spoon over cooked broccoli, asparagus, corned beef hash or salmon souffle. Put under the broiler just long enough for it to brown. But watch it!

For a really unusual apple sauce try this recipe for the uncooked kind.

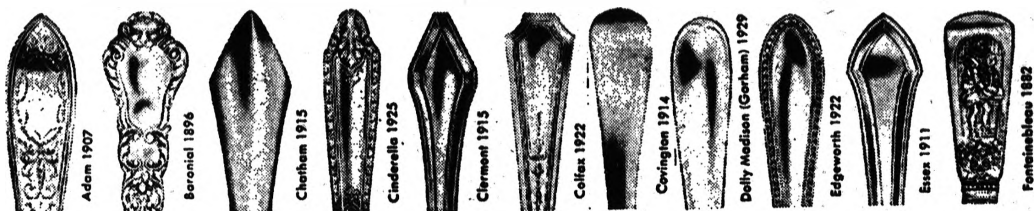
Uncooked Apple Sauce
2 cups shredded fresh apples
1 tablespoon fresh lemon juice

3 tablespoons sugar
Combine apples, lemon juice and sugar. Mix well. Serve at once since raw apple sauce does not have the keeping qualities of cooked apple sauce. 2 cups.

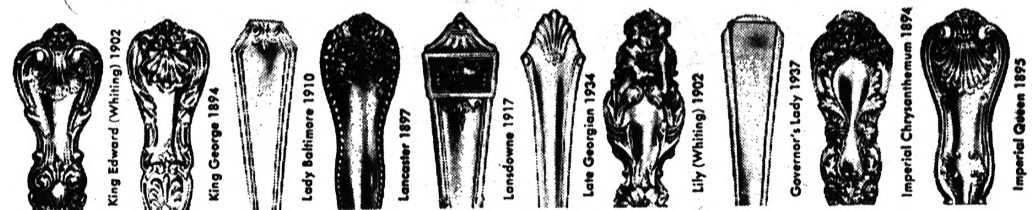
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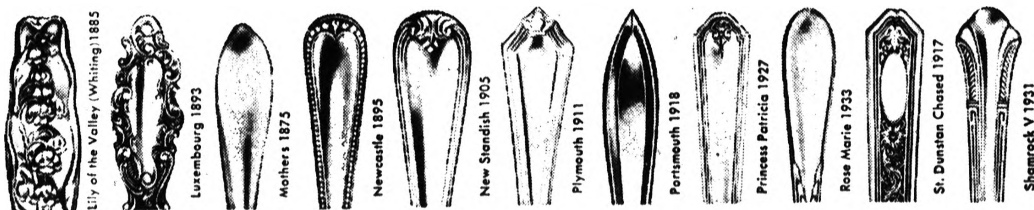
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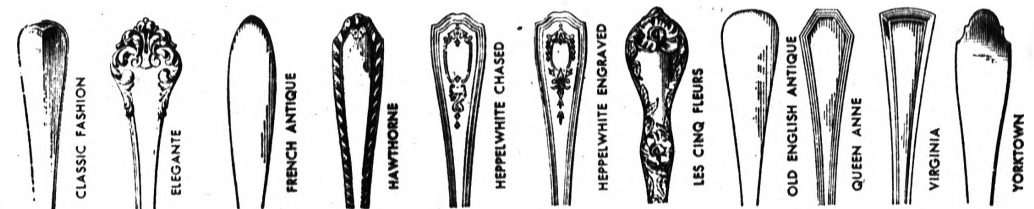
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Dates in Slaw Contribute New Taste, Texture

A simple but filling salad is a welcome change for a Sunday night supper as an accompaniment for sandwiches or hot soup. "Date-Pineapple Slaw" is just such a salad. Combine sliced fresh California dates, diced pineapple and shredded cabbage and toss with a sprightly mayonnaise dressing, perked up with lemon juice and mustard.

At this time of year when the choice of fresh fruit is limited, it's wise to remember that fresh dates from the California desert are always in season. Scientific storage and processing make it possible for us to enjoy moist, tender fresh California dates 12 months a year.

Being a natural sweet, this fruit provides a nutritious treat for out-of-hand eating between meals, as well as adding color, flavor and interesting texture to salads and desserts.

Date-Pineapple Slaw

- 1/2 cup fresh dates
- 1/2 cup diced canned pineapple
- 2 1/2 cups finely shredded cabbage
- 1-3 cup mayonnaise
- 1 tablespoon fresh lemon juice
- 1/4 teaspoon salt
- 1/4 teaspoon dry mustard

Pit and slice dates. Combine with pineapple and cabbage. Blend all remaining ingredients, and toss lightly with cabbage mixture. Makes 4 to 5 servings.

★ ★ ★

MOLDED SHRIMP SALAD

By Mrs. T. W. Holloway

- 1 tablespoon grated onion
- 1 1/2 cups finely cut celery
- 1/2 cup finely cut green pepper
- 1 cup shrimp halves
- 1 can condensed tomato soup, undiluted
- 2 envelopes unflavored gelatin
- 1/2 cup water
- 1 cup salad dressing
- 2 small packages (3 oz.) cream cheese

Dissolve gelatin in cold water. Heat soup, add cheese and beat well. Add softened gelatin and salad dressing, then rest of ingredients. Turn into mold and chill. Makes 8 servings.

★ ★ ★

JELLIED MEAT SALAD

By Mrs. James H. King

- 1 envelope unflavored gelatin
 - 1/2 cup cold water
 - 2 bouillon cubes
 - 1 1/4 cups water
 - 1 1/2 tablespoons lemon juice
 - 1 teaspoon grated onion
 - 1 cup finely diced cooked meat
 - 1/2 cup cup diced celery
 - 1/2 cup canned peas, well drained
- Sprinkle gelatin on the cold water to soften. Combine bouillon cubes with the remaining water, lemon juice and onion. Heat until bouillon cubes are completely dissolved. Add softened gelatin and stir until dissolved.

Chill to unbeaten egg white consistency. Fold in meat, celery and peas. Turn into a loaf pan. Chill until firm. Cut into slices and serve on crisp lettuce. Makes 6 servings.

★ ★ ★

PARTY SALAD

By Mrs. Jerome Fink

- 1 tablespoon unflavored gelatin
 - 1/4 cup cold water
 - 2 cups crushed pineapple
 - 1/4 teaspoon salt
 - 3 cups whipping cream
 - 1 cup toasted almond slivers
- Soak gelatin in cold water. Heat pineapple and add dissolved gelatin. Add salt. Chill to syrupy stage.

Whip cream stiff and fold into gelatin mixture. Fold in almonds. Pour into mold and chill until set. Serve with pineapple slices, cranberries or spiced crabapples for colorful garnish.

A double recipe will fill a 2-quart mold and serve 16.

★ ★ ★

PAISLEY SALAD

By Mrs. Arthur Merrigan

- 1 package lime gelatin
- 2 cups Verno's ginger ale

8-oz. package cream cheese
1/4 cup crushed pineapple
1/4 cup chopped maraschino

1/2 cup pecans
Heat one cup of ginger ale and dissolve gelatin in it. Add second

1 cup of ginger ale. Chill until thick. Beat cheese into gelatin. Fold in fruit and nuts. Turn into a mold and chill. Serves 8.

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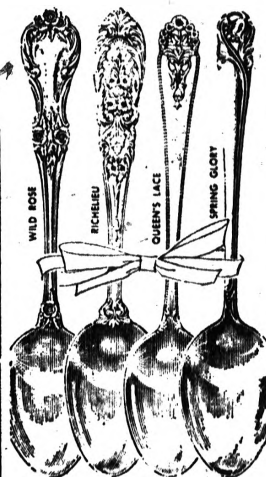
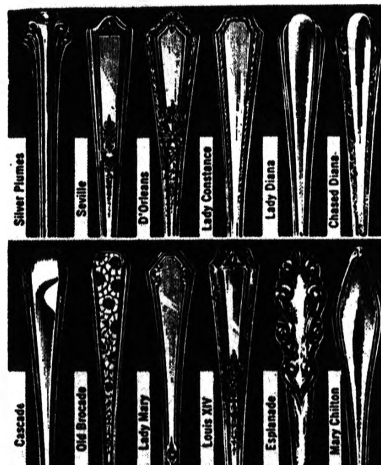
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Part of Mom's Job Is Keeping a Full Cookie Jar

BERLINER KRANSE By Mrs. Carl Westnes

4 egg yolks, hard cooked
4 raw eggs
1 cup butter
1 cup sugar
Flour to handle
Mix cooked yolks and raw eggs until very smooth. You can press cooked yolks through a sieve, if you like. Cream butter and sugar, then mix with eggs and enough flour to handle. Blend thoroughly. Chill.

Pinch off small pieces of dough and roll into pencil shape. Form into little bows or wreaths. Dip into stiffly beaten egg white, sprinkle with crushed loaf sugar. Bake at 375 degrees for 6 to 8 minutes.

BITTERSWEET CHOCOLATE COOKIES

By Mrs. D. G. Strauss

1 cup brown sugar
1 egg
2 squares chocolate, melted
½ cup shortening
½ cup milk
1½ cups sifted flour
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon vanilla
½ cup pecans

Mix sugar, shortening, egg and chocolate together. Sift flour with baking powder and add alternately with milk. Add nuts and vanilla. Dissolve soda in 1 teaspoon water and add to mixture last.

Drop by teaspoonfuls on cookie sheet. Bake about 10-12 minutes in 375-degree oven. Cool. Ice if desired.

Icing

Beat 1 egg. Add 1½ cups confectioners sugar, 2 squares chocolate melted and 1 teaspoon vanilla. Thin, if necessary, with a bit of cream.

QUICK SCOTCH COOKIES

By Mrs. Norbert Capistrant

2 cups sifted flour
2 teaspoons baking powder
½ teaspoon salt
2 cups brown sugar
2 teaspoons vanilla
½ cup vegetable shortening, melted OR ½ cup salad oil
2 eggs

If solid shortening is used, melt it. Do not use butter for this recipe. Add sugar to melted shortening or oil and dissolve. Put into a bowl. Add unbeaten eggs, vanilla and dry ingredients. Mix well.

Drop by teaspoonfuls on a greased baking sheet. Place a nut in the center of each cookie. Bake 10-15 minutes at 350 degrees.

SHORTBREAD

By Mrs. Donald Gould

1 cup butter (don't substitute here)
½ cup confectioners sugar
2 cups sifted flour
Work ingredients together with the fingers until well mixed. Roll out ¼-inch thick and cut with cookie cutter.

Bake on ungreased pan at 350 degrees until edges of cookies are lightly browned.

If you want to bake shortbread the way it is done in Scotland, you will leave it in a large circle and prick it all over with a fork. It will take longer to bake, naturally. Then you break off a bit as you want to eat it.

COCONUT CHEWIES

By Mrs. Edna J. Mertz

½ cup butter or margarine
1 cup sifted flour
4 tablespoons powdered sugar
Mix until well blended. Pat into 8-inch pan. Bake in 350-degree oven for 12-15 minutes.
2 eggs, well beaten
¾ teaspoon baking powder
1½ cups brown sugar
2 tablespoons flour
¼ teaspoon salt
1 teaspoon vanilla
Beat mixture well. Fold in:
¾ cup coconut
1 cup chopped nuts
Spread over first layer. Bake 20 minutes longer at 350 degrees. Cut in squares while warm. Cool in the pan.

GUMDROP BARS

By Mrs. Ralph Rotzel

4 eggs
2 cups light brown sugar
1 tablespoon cold water
2 cups sifted flour
¼ teaspoon salt
1 teaspoon cinnamon
½ cup chopped nuts

1 cup cut-up gumdrops (omit the black ones)

Beat eggs thoroughly. Add sugar and water and beat well. Stir flour, salt and cinnamon. Use a little of this mixture to mix with the nuts and the gumdrops. Add the rest of the egg mixture. Fold in nuts and gumdrops.

Pour into a greased and floured 11x15 pan. Bake in 325 degrees about 20 minutes, or until done. Take out of oven and frost at once. Cut into bars. Store these cookies in a closed metal can, or they will dry out.

Frosting

3 tablespoons butter, melted

2 tablespoons orange juice concentrate
Confectioners sugar
Mix melted butter and orange juice. Add enough sugar to make frosting that spreads easily.

CHOCOLATE BAR SQUARES

By Mrs. Charles Beyette

1 cup butter or margarine
1 cup brown sugar
1 egg yolk
2 cups sifted flour
1 teaspoon vanilla
Cream shortening, add sugar and beat until fluffy. Add egg yolk and beat again. Add vanilla. Stir in flour and a dash of salt. Pour into 9x13-inch pan. Bake 20-25 minutes at 350 degrees.

Melt one large package of semi-sweet chocolate pieces or a large chocolate bar. Spread over top of cookies as soon as pan comes out of oven. Cut into squares.

TURKISH COOKIES

By Mrs. Leman Kiyak

½ pound unsalted butter
2 cups sugar
½ teaspoon salt
1 teaspoon cinnamon
1 teaspoon baking powder

Melt butter and mix with rest of ingredients. Add sifted flour until mixture becomes a loose dough. Form into little S-shaped figures about an inch in diameter and 4-5 inches long.

Bake at 350 degrees until light pink. Sprinkle with confectioners sugar if desired.

SOFT MOLASSES COOKIES

By Mrs. Benjamin Evans

1 cup lard or other shortening
1 cup brown sugar, firmly packed
2 eggs
¾ cup molasses
¾ cup sour milk
1 teaspoon soda
1 tablespoon cinnamon
4 cups sifted flour

Mix in order given. Do not add any extra flour. Chill well. Roll ¼-inch thick. Cut with donut cutter or larger round cutter. Bake 12-15 minutes at 375 degrees. Makes 40 cookies.



COOKIE-BAKING TIME — Mrs. Jessie Villereal, 113 South Merrimac, bakes cookies often to keep the youngsters in her family happy. Two-year-old Randy knows when mother is making a new batch of cookies and is Johnny-on-the-spot while she's doing it. One of Mrs. Villereal's specialties is Black Walnut Dream Bars.

Mrs. Villereal's Recipe

BLACK WALNUT DREAM BARS

By Mrs. Jessie Villereal

½ cup butter or shortening
½ cup brown sugar
1 cup sifted cake flour

Blend as for pastry. Spread mixture on a shallow greased pan which has been lined with waxed paper. Bake 15 minutes in 350-degree oven, or until lightly browned. Take out and spread with following mixture:

2 eggs
1 cup brown sugar
1 teaspoon vanilla
½ teaspoon salt
2 teaspoons flour
¾ teaspoon baking powder
1½ cups coconut
1 cup black walnuts

Mix ingredients and spread mixture over baked crust. Bake in slow oven for 20 minutes or until firm and lightly brown. Cut in bars.

HALFWAY COOKIES

By Mrs. Basil L. Kimball

1 cup shortening
½ cup sugar
½ cup brown sugar
2 egg yolks
2 tablespoons water
1 teaspoon vanilla
¼ teaspoon salt
1 teaspoon baking powder
¾ teaspoon soda
2½ cups sifted flour

Cream shortening and sugars. Add egg yolks, water and vanilla. Mix well. Add sifted dry ingredients. Pack into 9x13 greased pan.

Cover with a small package of chocolate bits. Beat 2 egg whites stiff. Add 1 cup brown sugar; beat well.

Spread over chocolate bits. Bake 25-30 minutes at 350 degrees. Cool and cut into squares.

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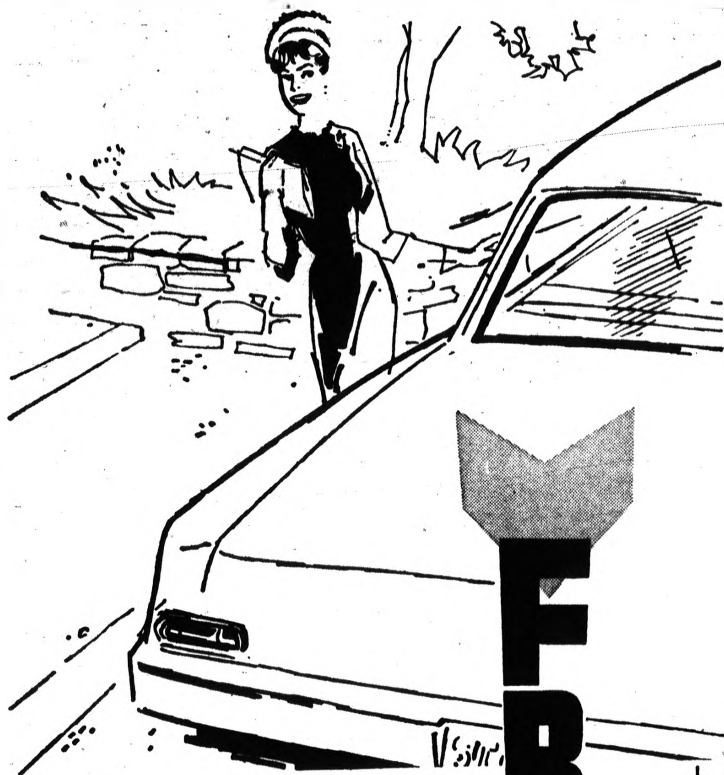
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Modern Homemakers Still Like to Make Bread

HOMEMADE BREAD

By Mrs. V. K. Hull

2 cakes yeast
1 cup lukewarm water
4 cups homogenized milk
4 tablespoons sugar
4 tablespoons salt
4 tablespoons melted shortening
1 1/2 cups sifted flour
Dissolve yeast in lukewarm water. Scald milk, add sugar, salt and shortening and let cool to lukewarm. Add yeast mixture and enough flour to make a dough you can handle.

Turn out on floured board and knead, using more flour as needed. When dough is springy, place in greased bowl. Grease top of dough so it will not dry out. Let rise 2 hours or until double.

Punch down and cut into 5 parts. Let rest 10 minutes. Form into 4 loaves and 12 rolls. Place in greased pans and let loaves rise 1 1/2 hours. Let rolls rise until almost double. Bake bread at 400 degrees for 45 minutes. Bake rolls for 15 minutes.

Makes 4 loaves of 1 1/2 pounds each and about a dozen pan rolls

SOUR MILK PANCAKES

By Mrs. John Campbell

3 cups sifted flour
1-3 cup sugar
1 teaspoon soda
3 teaspoons baking powder
Dash of salt
1 cup sour milk
1 cup sweet cream OR 1 cup undiluted evaporated milk

Mix dry ingredients in bowl. Add sour milk and cream to them and mix until all flour is dampened. Use more sweet milk to thin the batter if necessary. Cook on hot griddle.

There is no shortening and no egg in this recipe.

If you have no sour milk, add 2 tablespoons vinegar to 1 cup of sweet milk.

FOUR FLOUR BREAD

By Mrs. Arthur Weaver

7 cups lukewarm water
6 cups raw oatmeal
3 tablespoons salt
1 cup salad oil
3/4 cup molasses
3/4 cup honey
3 cups rye flour
4 cups graham or whole wheat flour
2 packages yeast
8 cups sifted white flour (about)

Dissolve yeast in 1 cup warm water and a little honey. Put water, dissolved yeast, salt, oil, molasses and honey in bowl and mix well. Add oatmeal, rye flour, whole wheat flour and half of the white flour. Mix thoroughly.

Continue to add the white flour kneading in the last few cups until the dough is no longer sticky. Knead until smooth and elastic.

Put into large greased bowl. Grease top of dough and cover. Let rise 2 1/2 hours or until double.

Form into 7 loaves, put in greased pans and let rise 50 minutes. Bake 15 minutes at 400 degrees. Reduce heat to 375 and bake about 55 minutes longer, or until loaf sounds hollow when rapped.

DATE AND NUT BREAD

By Marjorie W. Sallie

3/4 cup chopped walnuts
1 cup cut-up pitted dates
1 1/2 teaspoons baking soda
1/2 teaspoon salt
3 tablespoons shortening
3/4 cup boiling water
2 eggs
1 teaspoon vanilla
1 cup granulated sugar
1 1/2 cups sifted flour

Mix first 4 ingredients with a fork. Add shortening and water. Let stand 20 minutes.

Beat eggs with fork. Add vanilla, then sugar and flour. Beat mixture with fork. Add date mixture, mixing to just blend.

Pour into greased 9x5x3 loaf pan. Bake in moderate oven—350 degrees—1 hour and 5 minutes, or until done. Makes 1 loaf.

BAKED BROWN BREAD

By Mrs. Herbert Treadder

1 1/2 cups seedless raisins
1 1/2 cups boiling water
1 tablespoon shortening
1 cup sugar
1 egg
Grated rind of 1 orange
2 3/4 cups sifted flour
1 teaspoon soda

1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon vanilla
1/2 cup chopped nuts
2 tablespoons molasses



IT IS LIGHT!—Mrs. Martin Wrobel, 48, Sundale, Drayton Plains, tests her yeast dough for Ring-A-Lings. Baking is one of Mrs. Wrobel's chief delights in the homemaking

field. Ring-A-Lings are a fancy sweet roll, not difficult to make and delicious to eat. Wonderful for coffee breaks.

Mrs. Wrobel's Recipe

RING-A-LINGS

By Mrs. Martin Wrobel

2 packages yeast
3/4 cup warm water
3/4 cup butter or margarine
3/4 cup milk scalded
1/4 cup sugar
2 teaspoons salt
2 teaspoons grated orange rind
2 unheated eggs
4 to 4 1/2 cups flour

Soften yeast in water. Put butter or margarine and scalded milk in large bowl. Stir to melt shortening and cool to lukewarm. Add sugar, salt, orange rind, eggs and yeast. Beat well. Stir in flour to make a stiff dough. Mix thoroughly. Cover and let stand 20 minutes.

Roll out to 22 by 12-inch rectangle on floured board. Put filling on half the dough and fold over the long way to cover filling. Cut into 1-inch strips. Twist 4 or 5 times, hold one end down and form into a circle. Tuck under the end.

Let rings rise 45 to 60 minutes or until double. Bake 15 minutes at 375 degrees or until golden brown.

Mix 1/2 cup orange juice with 3 tablespoons sugar. Brush rolls with this mixture and bake another 5 minutes. Remove from pan immediately.

Filling

Cream 1/3 cup butter or margarine with 1 cup sifted confectioners sugar. Add 1 cup ground nuts.

Add boiling water to raisins and let cool. Mix shortening, sugar and eggs. Add to cooled raisins. Add orange rind and sifted dry ingredients.

Pour into 3 number 2 tin cans or 4 smaller cans. Little frozen juice cans make attractive loaves. Do not grease any of them. Bake largest loaves 1 hour at 350 degrees; smaller loaves will take less time.

Remove from oven. Cool 10 minutes. Run a knife inside the can around the bread to loosen it. Let bread cool in cans.

You may reduce the oven temperature to 325 after the bread rises to the top of the can. This will prevent the raisins from getting hard or burning.

NO KNEAD REFRIGERATOR ROLLS

By Mrs. Curtis Check

2 cups warm water, 110-115 degrees
2 packages dry yeast
1/2 cup sugar
2 teaspoons salt
6 1/2 to 7 cups sifted flour
1 egg
3/4 cup soft shortening
Dissolve yeast in warm water in mixing bowl. Add sugar, salt, half the flour and beat thoroughly for 2 minutes. Add egg and shortening and heat. Add rest of flour gradually, beating until smooth.

Cover bowl with a damp cloth and place in refrigerator. As dough rises, punch it down.

Two hours before you need rolls, cut off what dough you need and leave the rest in the refrigerator. Shape and place rolls on greased baking sheet. Let rise 1 1/2 to 2 hours, depending on size.

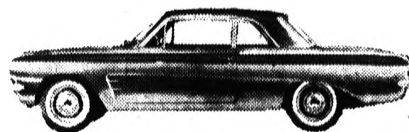
Bake 12-15 minutes at 400 degrees.

This recipe makes about 1 dozen medium rolls. It will keep about 5 days in the refrigerator.

If you like, you can glaze the rolls with milk or slightly beaten egg white, dust the tops with sugar and return to the oven for a few more minutes.

To make carving easy, you can have a leg of lamb boned before roasting.

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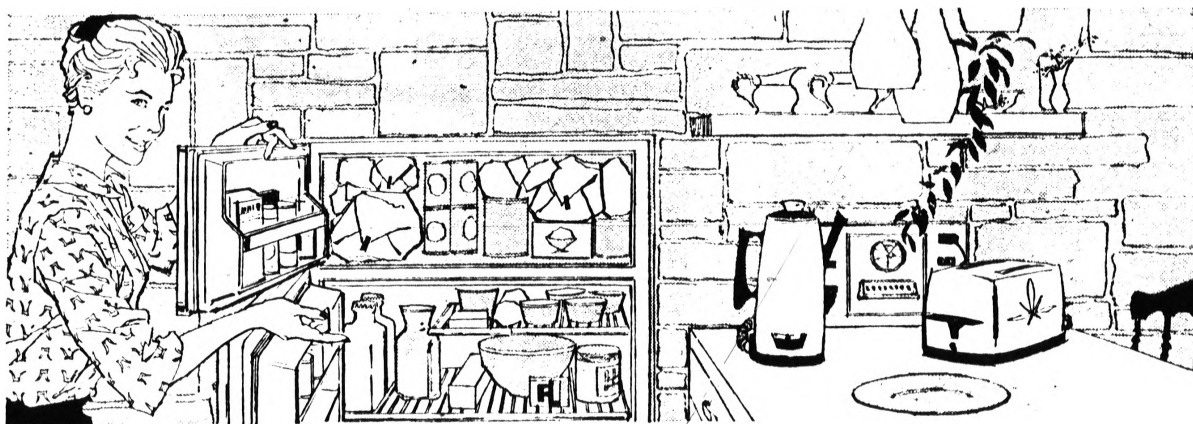
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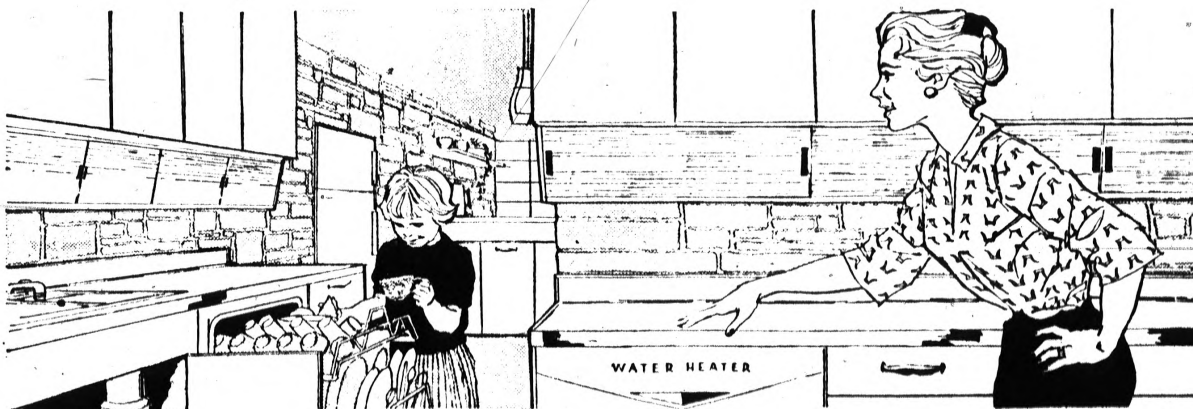


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Pie Continues as Favorite Dessert

CHESS PIE

By Mrs. R. F. Hawkins

- 1/2 pound butter
- 1 1/2 cups sugar
- 1 tablespoon cornmeal
- 1 teaspoon vanilla
- 3 egg whites, stiffly beaten
- 1 unbaked pie shell

Beat butter and sugar until smooth and fluffy. Add egg yolks, cornmeal and vanilla. Fold in stiffly beaten whites. Pour into unbaked pie shell. Bake 45 minutes at 300 degrees. Makes 1 9-inch pie.

PENNSYLVANIA PIE

By Mrs. Robert Stickle

- Grated rind 1 lemon
- 3/4 cup sugar
- 2 tablespoons flour
- Pinch of salt
- 1 tablespoon melted butter
- 2 egg yolks beaten
- 1 cup milk
- 2 egg whites, stiffly beaten

Mix in order given folding in beaten whites of eggs last. Pour into unbaked pie shell. Bake 375 degrees for 30-40 minutes, or until slightly browned on top. The filling will rise up and settle down a bit.

RAISIN TARTS

By Mrs. Luther Gaskin

- 1 recipe for 2-crust pie
- 1 box seedless raisins
- 1 cup light brown sugar
- 1 1/2 teaspoons vanilla
- 2 eggs, lightly beaten
- 1/2 cup pecans

Butter or margarine. Roll out pastry and cut out dough to fit into muffin tins. Stir all filling ingredients together and pour into unbaked crust. Dot with butter or margarine. Bake at 425 degrees until crust is brown.

STRAWBERRY PIE

By Mrs. Charles Mathews

- 1 package frozen strawberries
- OR 1 quart fresh berries
- 1 package strawberry gelatin
- 1 cup hot water
- 16 marshmallows
- 1 cup whipping cream
- 24 lemon wafers

A little butter or margarine. Roll cookies into crumbs and combine with enough melted butter or margarine to hold them together for a crust. Press into 9-inch pie pan.

Drain berries or crush them (if fresh) and drain. Combine strawberry juice gelatin and hot water. Add marshmallows and cook until marshmallows melt.

Chill mixture until thick and syrupy. Beat until double in volume and light pink in color.

Fold in drained berries. Beat cream stiff and fold in. Pour into crumb-lined pan. Sprinkle top with nuts. Chill until firm. Serves 6-8.

VINEGAR PIE CRUST

By Mrs. David Smith

- 1 teaspoon salt
- 5 cups sifted flour
- 2 cups vegetable shortening
- 2 tablespoons vinegar
- 1 egg

Cut shortening into flour. Mix vinegar and egg in a cup, then fill cup with water. Blend into first mixture. This dough will roll out very thin. Makes 5-6 pies.

CURRENT TARTS

By Mrs. Vernon Harcourt

- 1 cup currants
- 1 cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- Pastry

Wash currants in hot water. Drain. Beat egg, add sugar, currants and vanilla.

Line small cupcake pans with pastry. Fill with currant mixture. Bake in 400-degree oven until lightly browned.

Marshmallows Serve in Place of Gelatine

Melt 2 cups miniature marshmallows in 1/2 cup syrup from canned fruit cocktail. Stir in 1 teaspoon grated lemon rind, 2 tablespoons lemon juice and 1/2 teaspoon salt.

Chill until thickened, then fold in 1/2 pint heavy cream, whipped, and well-drained fruit cocktail from a 1 lb. 1 oz. can. Chill in sherbet glasses or in a graham cracker shell for a summery pie.

CHERRY ROLLS

By Mrs. Rosa Walls

1 recipe for baking powder biscuits

- 1 can tart red cherries
- 1 tablespoon sugar

Melted butter or margarine

Prepare a recipe of baking powder biscuits. Roll out 1/4 inch thick and spread with the melted butter or margarine. Cover with drained cherries. Sprinkle with sugar.

Roll up like a jelly roll and slice 1 1/2 inch thick. Put slices in buttered ring mold or in an 8x8 inch pan. Bake 45 minutes in 400-degree oven, or until brown. Serve with hot cherry sauce. Serves 4-6.

Cherry Sauce

- 1/4 cup sugar
- 1 1/2 tablespoons cornstarch
- Juice from cherries plus enough water to make 1 1/4 cups
- 1 tablespoon melted butter or margarine
- 1/2 teaspoon vanilla

Mix sugar with cornstarch, add juice and water. Boil 2 minutes, stirring constantly. Remove from stove, add melted butter and vanilla. Serve hot over Cherry Rolls.

LIGHT PUMPKIN PIE

Mrs. Mrs. Emery Pierce

- 2 cups canned pumpkin
- 3 eggs, separated
- 1 cup milk
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/2 teaspoon nutmeg

Blend together beaten egg yolks and rest of ingredients. Beat egg whites stiff and fold in last. Pour into 9-inch unbaked pie shell. Bake at 450 degrees for 10 minutes. Reduce heat to 325 degrees and bake an additional 45 to 50 minutes.

FRUIT COCKTAIL PIE

By Mrs. R. M. Barber

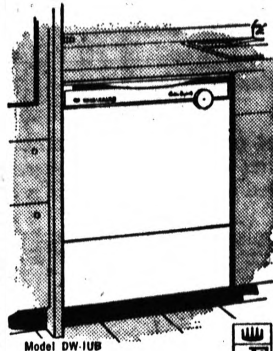
- Graham cracker crust (the kind you bake 10 minutes)
- 24 large marshmallows
- 1/2 cup milk
- 1 cup whipping cream
- 1 large can fruit cocktail

Melt marshmallows with milk in double boiler. Cool. Drain fruit cocktail thoroughly. Whip cream very stiff. Fold into cooled marshmallow mixture. Fold in drained fruit.

Pour into cooled pie crust. Let chill at least 4 hours.

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MERINGUE TOP—Mrs. Luther Gaskin, 309 Baldwin Avenue, puts a fluffy meringue on her Blackberry Cream Pie. Pie is a great favorite in the Gaskin home. Mrs. Gaskin's recipe, appearing earlier in the Press, was for Raisin Tarts.

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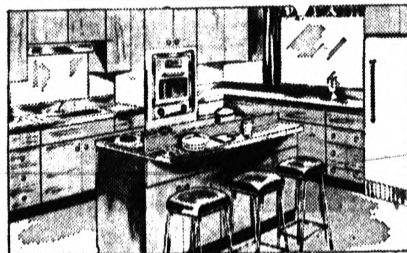
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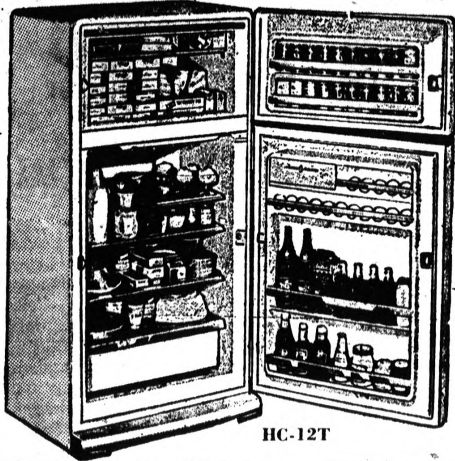


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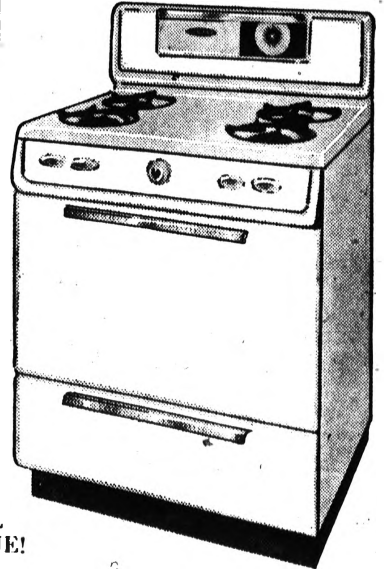
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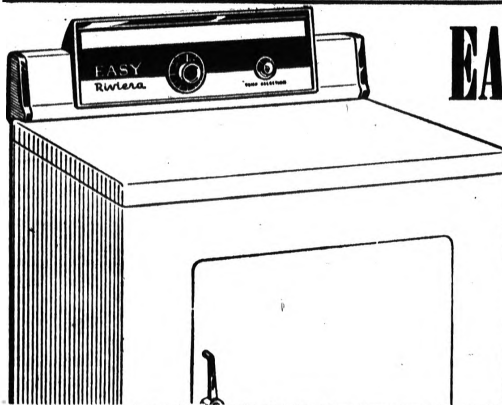
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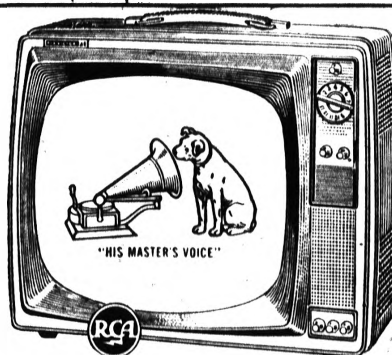
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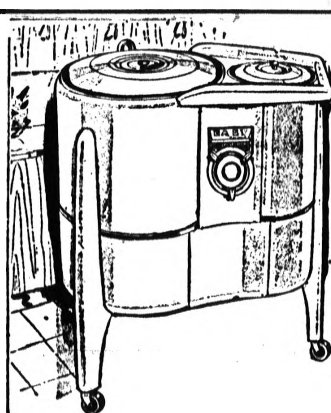
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TANGERINE RICE — If you love Florida orange rice, you'll love this new recipe for tangerine rice. Try it now, while the juicy zipper-skinned fruit from Florida is in abundance.

Tangerine Rice Colorful. Good

If you love Florida orange rice, you'll love this new recipe for tangerine rice. Now is the time to enjoy the sweet moistness of the fruit and vegetable combination, when the luscious, juicy zipper-skinned fruit from Florida's groves is at its peak of abundance in the markets.

The raw rice is cooked first in Florida orange juice and silvered tangerine rind, so it may absorb the most of the good citrus flavor. The peeled and halved tangerine sections are added to the cooked rice just before serving.

The fresh moistness of the tangerine rice makes it a marvelous accompaniment to a rich roast loin of pork. Prepare the meat in your favorite fashion; a sprinkling of crushed thyme rubbed into the flesh enhances the pork flavor and makes it a delicious combination with the rice dish.

Tangerine Rice

- 2 Florida tangerines
- 2 tablespoons butter
- 2 teaspoons salt
- 2 teaspoons sugar
- 1 cup Florida orange juice
- 1½ cups water
- 1¼ cups raw rice

Peel and section tangerines; remove seeds and cut in halves. Cut peel of 1 tangerine into thin strips. Combine butter, salt, sugar, orange juice, water and silvered rind in saucepan. Bring to a boil. Add rice slowly. Cover, reduce heat and cook 25 minutes until rice is tender and liquid has been absorbed. Add tangerine sections.

YIELD: 6 servings.

Meringue Cracker Pie Is Light Affair

Fill a light soda-cracker pie with whiffs of whipped cream or ice cream and top with gay pieces of canned fruit cocktail.

To make the pie, whip 3 egg whites with ½ teaspoon cream of tartar until stiff. Gradually fold in 1 cup sugar, beating until stiff. Combine 12 soda crackers and fold into egg whites along with ¼ cup finely chopped almonds and 1 teaspoon vanilla.

Spoon into 9 inch pie pan. Bake at 375 degrees F. about 30 minutes. When cool, fill with whipped cream and well drained canned fruit cocktail and cut into wedges.

Thick Gingersnap Sauce Bastes Stuffed Spareribs

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Apricot Stuffed Spareribs

- 2 strips cracked spareribs
- 1 package herb-seasoned stuffing
- 1 cup dried apricots
- ½ cup liquid
- ½ cup diced celery
- 2 cups water
- ¼ cup vinegar
- 2 white onions sliced thin
- ½ cup raisins
- 1 lemon sliced thin
- ½ cup maple syrup
- 1 teaspoon allspice
- 1 teaspoon apple pie
- ¼ cup gingersnap crumbs

Lay a strip of spareribs in a baking dish. Cook apricots in just enough water to cover until tender. Drain and dice. Combine stuffing with apricots, apricots liquid and diced celery and spread this mixture on the ribs. Cover with a second strip.

Combine water, vinegar, onions, raisins, lemon, maple syrup, allspice, gingersnap crumbs. Boil for about 10 minutes, until the sauce is thick.

Bake the ribs for about 1½

hours in a moderate oven (350) basting them every 20 minutes with the sauce. Any leftover sauce may be served with the baked ribs. Serves 4 generously.

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Pumpkin Shows Up in Pudding

Out of the mouths of babes, with the help of their lunchroom staff and other school personnel, comes a recipe for pumpkin chiffon pudding.

When the children of California's Orangevale School District (Sacramento County) chose some of their favorite school lunch recipes, this delectable dish was a high spot among the desserts.

Pumpkin Chiffon Pudding

3 tablespoons cold water
1 tablespoon plain gelatin
1 cup brown sugar
¼ teaspoon allspice
½ teaspoon ginger
2 teaspoons cinnamon
½ teaspoon salt
1½ cups canned pumpkin
½ cup milk
3 eggs (separated)
2 tablespoons granulated sugar

Measure cold water into cup and sprinkle in gelatin. Let stand while you cook pumpkin mixture.

Mix brown sugar, spices, salt, pumpkin, milk and slightly beaten egg yolks in a saucepan. Cook over low flame, stirring constantly until thickened. Add softened gelatin and stir to dissolve. Cool until slightly thickened.

Beat egg whites until they are quite stiff, beat in granulated sugar and fold into the thickened and cooled pumpkin mixture. Pour into 9-inch dish which has been lined with rolled graham cracker crumbs. Chill until firm. Serve plain or with whipped cream.

Apple Cavity Holds Filling of Mincemeat

Do you have some mincemeat left over from pies? It will add interesting flavor to baked apples.

Baked Mincemeat Apples

4 very large Rome Beauty apples (about 2½ pounds)
½ cup mincemeat
½ cup sugar
¾ cup boiling water

Core apples, making cavities large enough to hold mincemeat, but do not core through bottoms. Pare apples one-third of the way down.

Spoon mincemeat into cavities; place apples in baking dish (9 by 9 by 2 inches). In a small saucepan over moderately low heat, stir sugar and water together until sugar dissolves and syrup simmers. Pour syrup over apples.

Bake, uncovered, in moderate (350 degrees) oven about 1 hour and 10 minutes or until apples are soft at center when pierced with a fork; baste apples a few times; baste again as apples cool. Serve warm or cold with cream or vanilla ice cream. Makes 4 servings.

Fast Tomato Sauce Made With Soup

A creamy tomato sauce make the most fabulous shore dinner tastier. Saute ¼ cup minced onion and 2 tablespoons minced green pepper about 5 minutes in 1 tablespoon melted butter. Add 1 cup boiling water and 1 3½-oz. package tomato-vegetable soup mix, or other similar soup mix. Cover and let stand at least 15 minutes.

Stir in 1½ cups dairy sour cream. Serve over baked fish as halibut, swordfish, flounder or cod; or over fried fish as fillet of sole, fish bites, codfish cakes or haddock.

Creamy Tomato Sauce may be prepared ahead, with the exception of adding the sour cream. Just before serving, stir in sour cream and heat, but do not boil.

Wind up dinner in high-style with canned fruit cocktail, toasted orange rind into sweetened cream puff shells and serve sprig "Fruit Puffs." Fold drained flaked coconut and a little grated whipped cream. Spoon into baked kielbasa with powdered sugar.

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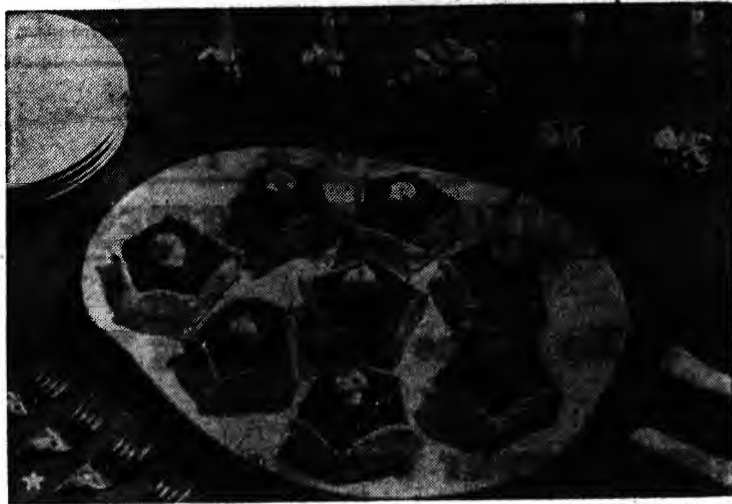
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ORANGE DATE TARTS—As good as they look are these star-shaped tarts, filled with a delicious fruit mixture. They are suggested as an elegant dessert for your next party.

Star-Shaped Tarts Full of Fruity Goodness

A beautiful dessert can be the highlight of a party menu. What a treat could be more attractive than tarts filled with a colorful fruit mixture arranged on a buffet table, or served as the finale of a dainty party luncheon? The unusual shape of the tarts shown is achieved through the use of aluminum foil.

Whatever their shape, tender, flaky crusts are the prime feature of good tarts. To obtain this, good cooks use lard as their preferred shortening.

Before preparing pastry for the tart shells, cut aluminum foil into 8 circles, each 5 inches in diameter. (The cover of any 1 or 2 pound coffee can may be used to outline the circles.)

To prepare tart shells, mix together 2 cups sifted enriched flour and 1 teaspoon salt. Cut $\frac{1}{2}$ to $\frac{3}{4}$ cup lard into the flour until the crumbs are the size of small peas. Add 4 to 6 tablespoons cold water, a little at a time, mixing quickly and evenly through the flour with a fork until the dough just holds in a ball. (It is important to use the least amount of water and to mix it quickly.)

Roll pastry to about $\frac{1}{8}$ inch thickness; place the foil circles on it and cut pastry to fit. Then place the pastry, foil side down,

STAR SHAPE

To form star-shaped tart shells, bring the edge of the foil up at five points and pinch together. Place on a cookie sheet or in a baking pan and bake in a very hot oven (450 degrees) for 10 to 12 minutes. Remove foil from pastry and set tart shells aside to cool.

To make Orange-Date Filling, grate 2 teaspoons of orange rind. Peel 2 oranges and cut into fourths. Grind together orange pieces and $1\frac{1}{2}$ cups pitted dates.

In a saucepan, combine $\frac{1}{4}$ cup sugar, 1 tablespoon cornstarch, 1 tablespoon flour and $\frac{1}{4}$ teaspoon salt. Stir in 1 cup orange juice. Add the ground oranges and dates, 2 teaspoons grated orange rind, 1 teaspoon grated lemon rind and 1 tablespoon lemon juice. Cook, stirring constantly, until thickened, 5 to 8 minutes. Remove from heat and stir in 3 tablespoons butter or margarine. Chill thoroughly.

Just before serving whip $\frac{1}{2}$ cup whipping cream until stiff. Reserve a small amount to dot the top of each tart and fold remaining cream into fruit mixture. Spoon filling into the baked tart shells. Garnish with reserved whipping cream. Chill until serving time.

If Title Says Florentine There's Spinach Used

Shrimp Florentine, like all dishes bearing the name "Florentine," contains spinach. To make it, spread a layer of cooked, chopped spinach in a shallow casserole.

Next, add a layer of cooked shrimp. Pour on a cream sauce, made richer with an egg yolk and seasoned to taste with salt, pepper and nutmeg. Sprinkle the top with grated Parmesan cheese and place under a broiler until the sauce begins to bubble and is lightly browned.

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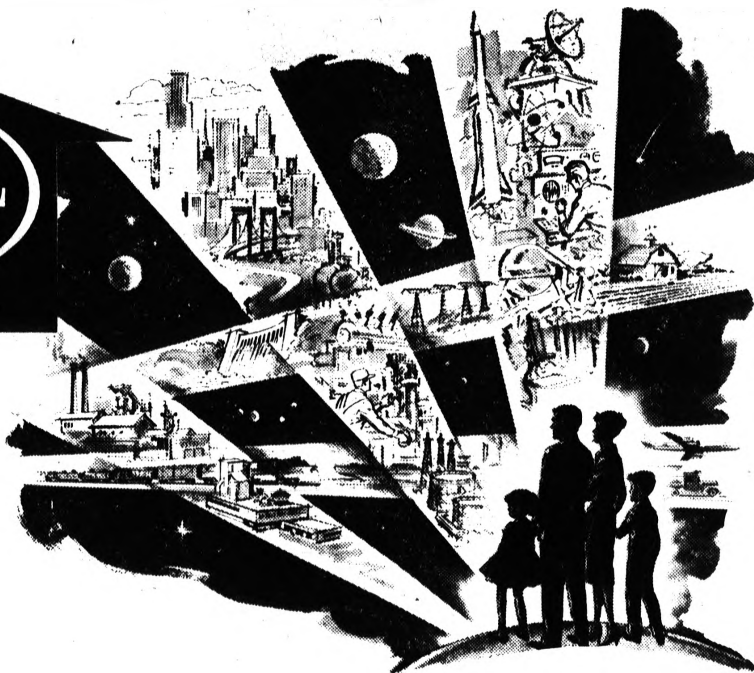
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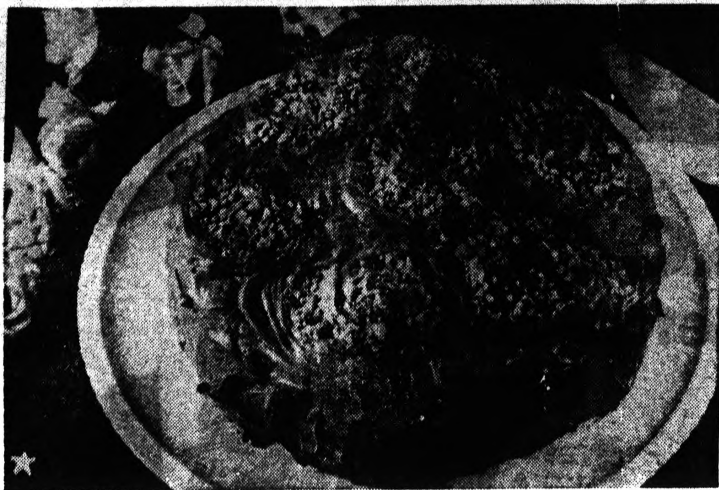
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DOUBLE FUDGE—Creamy, luscious chocolate frosting covers a fine textured chocolate cake, to provide a double treat for those in the chocolate cake-eating category.

Exotic Cheese Butter Appeals to Men

This lunchbox sandwich was "made" for the man with a deluxe appetite. Featured in the ham-parmesan treat are slices of dark rye bread, spread with a special cheese butter. Soft butter blended

with a generous amount of grated Parmesan cheese, a sprinkle of brown sugar, and just a touch of ground ginger. A hearty slice of bottled ham supplies the "center" attraction.

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Salad or Sandwich

Add small portions of cooked vegetables to a leftover portion of cooked meat (diced) or fish (flaked); mix with mayonnaise and season to taste. Use the mixture as a sandwich filling, or a salad, for lunch.

Lovers of Chocolate Cheer Double Flavor

Are you a chocolate fancier... a chocolate pie, a chocolate pudding, chocolate soufflé, chocolate sundae eater? Then this double fudge cake is for you!

The shortening used in this cake recipe is lard. It results in a fine textured, feathery-light cake. Lard is easy to use at any temperature, even when just taken from the refrigerator; therefore it can be creamed easily with sugar, an important step in successful cake making.

Line two 8-inch cake pans with a double thickness of waxed paper. Grate 3 ounces of unsweetened chocolate in a saucepan. Add ¼ cup boiling water and bring the mixture to a boil. Cook, stirring constantly, until thickened. Set aside to cool.

Sift together 2 cups sifted cake flour, ¼ teaspoon baking soda, ½ teaspoon baking powder and ¼ teaspoon salt. Cream together ½ cup lard and 1½ cups sugar until light and fluffy.

Add 2 eggs, one at a time, beat-

ing well after each addition. Add flour mixture alternately with 1-3 cup sour milk, mixing thoroughly after each addition.

Stir in the cooled chocolate mixture and add 1 teaspoon vanilla, blending well. Pour batter into cake pans and bake in a moderate oven (350 degrees F.) for 25 to 30 minutes or until done. Cool and frost with Fudge Frosting.

FUDGE FROSTING

Grate 2 ounces of unsweetened chocolate into a saucepan and add 1½ cups sugar, ¼ cup milk, ¼ cup butter or margarine, 1 tablespoon corn syrup and ¼ teaspoon salt, mixing well. Bring to a boil and cook 2 minutes. Cool and beat until the mixture begins to thicken. Add 1 teaspoon vanilla.

Spread the frosting between layers and on the cake. Swirl ¼ cup chopped nuts into frosting over top of cake.

Anise grows wild today along the edges of the ruins of the Roman Forum.

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Baste Whitefish With Soda Pop

If you are looking for a simple, easy way to make your everyday foods more interesting, here's one answer. Lemon-lime carbonated beverage lends tang to the most ordinary recipes.

It can be used in baking fish.

TARRAGON BAKED WHITEFISH

1½ pounds whitefish fillets
1½ teaspoons dried tarragon
1 teaspoon salt
¼ teaspoon pepper
3 tablespoons butter or margarine
1 7-ounce bottle lemon-lime carbonated beverage

Preheat oven to 400 degrees. Place fish in a greased shallow baking dish. Sprinkle fish with tarragon, salt and pepper and dot with butter. Pour carbonated beverage over fish. Bake 20 minutes or until fish flakes with a fork. Baste once or twice during baking. Makes 4 servings.

No Wonder the Union Insists on Coffee Breaks

GRAND RAPIDS, Michigan — The coffee break has saved many a temper in the past, but earlier this year it saved lives at the Grand Rapids Varnish Corporation. When an explosion ripped out all the doors and windows of the concrete building housing the corporation, many an employee was harmed. Everyone was out enjoying a morning cup of coffee.

Touch of Peanut Butter Unusual With Veal

Homemakers who are looking for variety in their menus will find veal a welcome addition to their list of meats. Tender and delicate in flavor, veal can be served in combination with a wide variety of foods. It can be a welcome change to add interest to family meals and will be the center of interest when entertaining guests.

★ ★ ★

Veal is often served in combination with a variety of sauces. Veal and sour cream seem to have special affinity. A sauce which blends sour cream with peanut butter is especially good. You'll find it easy to make and very rewarding.

To prepare this dish, have two veal steaks cut ½ inch thick. Cut each steak into 3 pieces and pound to about ¼ inch thickness.

Dip the pieces into beaten egg, then into 2/3 cup of fine dry bread crumbs. Brown in ½ cup lard or drippings. Pour off drippings.

Season steak with salt and pepper. Add 1 bay leaf, 1 tablespoon chopped onion, ½ cup water and ¼ teaspoon garlic salt. Cover

tightly and simmer 45 minutes.

At the end of the cooking time, remove the steaks to a warm platter. Discard the bay leaf. Add ½ cup water to the cooking liquid and stir in 1/3 cup peanut butter. Fold in 1 cup dairy sour cream and cook only until the sauce is heated through. Pour over the meat and sprinkle peanuts on top.

Children Will Delight in Unusual Sandwich

A walking apple salad is a good traveler — whatever the way to school. To assemble it, carefully core a large eating apple, then slice it, crosswise, into 4 equal-sized slices—keeping them in order. Stack slices, sandwich style, as you spread one of these fillings between slices at each "level": Peanut butter, sprinkled with flaked coconut; orange marmalade; and sharp cheese spread. Stand 5 or 6 carrot sticks up-

right through apple center and tuck in 6 or 8 raisins. Wrap in foil or waxed paper for easy carrying and eating out of hand.

Get Your Share

Approximately 25 pounds of ready-to-cook broilers will be produced for each person in the United States in 1962, says the Marketing Agent, Mrs. Josephine Lawyer. Broilers comprise over 80 per cent of the chicken meat supply.



VEAL ADDS VARIETY—Breaded veal steaks are served with a delicious sauce in which sour cream and peanut butter are blended.

Buttered lima beans and spiced pears are also featured on the menu. Veal steaks and chops are best cooked by braising.

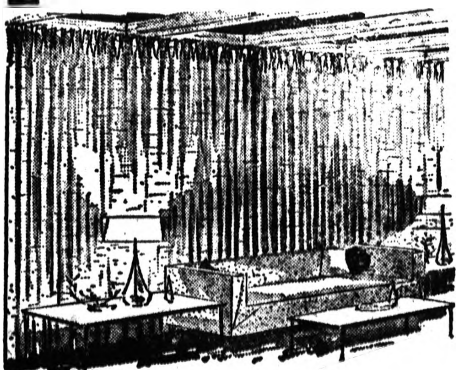
Dry Milk Uses

Add instant nonfat dry milk to dishes not using milk to increase their nutritive value; add it to casseroles and chowders already rich in milk to enhance their nutritive value.

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PARTY FIXINS—When Mrs. Clifford Grovogel, 855 North Pemberton, entertains, she often makes Pigs in a Blanket. These little pastry-wrapped pork sausages may be made

ahead of time and frozen. Just before the guests are due, they are pulled from the freezer and whisked into the oven for a short baking that makes them brown, crisp and utterly delicious.

Pontiac Press Photo

Especially Different Dishes

PIGS IN A BLANKET

By Mrs. Clifford Grovogel

2½ cups sifted flour
4 teaspoons baking powder
1 teaspoon salt
¾ cup shortening
¾ cup milk

Cut shortening into sifted dry ingredients. When mixture resembles coarse cornmeal, add milk. Roll out pastry and cut into 2-inch wedges.

Take 1 pound of lean pork sausage and roll into tiny finger shapes. Place one on each wedge. Starting from the wide end, roll up and place on baking sheet with tip of pastry down. Bake 45 minutes at 350 degrees.

Make ahead of time and keep in freezer until just before you want to serve them. Then bake them. Makes 35-40 hors d'oeuvres.

TOURTIÈRES

(a la Canadian)

By Mrs. James Murr

3 pounds pork roast, not too lean
½ loaf stale bread
1 cup chopped onion
1½ teaspoons savory
1 teaspoon salt
¼ teaspoon pepper

Chop meat into 1-inch cubes. Crumble bread. Add other ingredients and cover with water. Simmer until meat is tender but not dry.

Mash mixture until it is smooth. Line a pie tin with pastry and pour in meat. Top with crust. Bake at 450 degrees for 10 minutes. Reduce heat to 350 and bake until crust is done.

Serve with a green salad and dessert for dinner.

POLISH NOODLES

By Mrs. Calvert Reynolds

45 strips bacon
6 ounces wide noodles
1 small carton cottage cheese
Cook noodles in boiling salted water. Cut bacon into pieces and fry until crisp. Pour off fat and drain bacon.

To serve, combine cooked noodles, bacon and cottage cheese. Mix lightly. Serve at once. Makes 4 servings.

TAMALE PIE

By Mrs. Donald Plummer

½ pound ground beef
1 chopped onion
1 chopped green pepper
1 cup diced tomatoes, fresh or canned

8 ripe olives (optional)
1¼ teaspoons salt
1 to 3 teaspoons chili powder (according to taste)
pinch of oregano or basil
1 cup canned corn. If desired, Brown 4 tablespoons of the meat and add onion and green pepper. Cook until vegetables are soft. Add rest of ingredients and simmer 10 minutes. Stir in rest of ground beef. Set aside while making cornmeal topping.

1 cup cornmeal
½ cup nonfat dry milk
1 teaspoon salt
Mix and add 1 cup milk. Add slowly to 2 cups boiling water. Stir and cook for 5 minutes over low heat. It scorches easily so watch it. This makes WONDERFUL mush, says Mrs. Plummer.

In a 9-inch square pan put half the mush. Add prepared filling. Spread rest of mush over top. Bake at 350 degrees until it bubbles, about 15 minutes. Serve with a tossed salad. Serves 9.

You may use more ground beef if you like.

ZABAGLIONE, BERRIES

By Dr. Julius Rutzky

6 egg yolks
6 level teaspoons sugar
6 half egg shells of marsala wine
Fresh strawberries
Beat with a rotary beater until lemon colored. Add marsala and beat again.

Place over boiling water. Cook as you continue to beat. Remove from range immediately at the first sign of a bubble.

Fill parfait glasses with fresh strawberries. Pour zabaglione over berries. Cool and refrigerate until time to serve. Serves 6.

ENCHILADAS

By Mrs. William Hansen

1 package corn tortillas
½ pound grated sharp cheese
¼ onion, grated
¼ cup chopped green olives
Canned enchiladas sauce
Heat sauce. Add tortillas and let stand in sauce until they are soft. Remove to a baking dish. Fill with cheese, onion, olive mixture. Fold over.

When all tortillas are filled, pour the rest of the sauce over them. Bake 8 minutes at 350 degrees or until cheese is melted. Serves 6.

Bits of leftover turkey or chicken may be added to the filling.

SPECIAL RICE

By Mrs. Max Persinger

½ pint sour cream
12 ounces cottage cheese
2 cups cooked rice
Salt and pepper
Place a layer of rice in a greased casserole, one of cream, then one of cottage cheese. Repeat these three layers. Bake 45 minutes at 350 degrees.

Mix cream cheese and peanut stuffed celery. Cut in wedges, butter and use as a filling for sprinkle with paprika and serve.

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Prepare Spicy Foods in Winter for Warmth

Some of the drabness of mid-winter weather can be relieved by the brightness of your menu ideas during these months. What better way to add a flavor accent than with peppery spices?

A full cookie jar is always an asset. Fill yours with spicy drop cookies. Cinnamon Drops, made with buttermilk and crisp whole wheat flakes, these tempting morsels are topped with a swirl of cinnamon sugar before baking. Pack Cinnamon Drops in lunchboxes or save them to perk up simple fruit, pudding or gelatin desserts.

Another pert conclusion to a winter's meal is Applesauce Spice Cake for dessert. This loaf cake—clove and cinnamon-spiced and chock full of nuts and raisins—has the flavor goodness of whole bran cereal. A cooked brown sugar icing provides a finishing touch for this moist applesauce cake.

Spices enliven winter breakfasts, too. Try Molasses Spice Bran Muffins and see how cheerfully they accompany a morning meal of grapefruit and ready-to-eat cereal with milk. They're also a pleasing addition to a baked bean supper.

Cinnamon Drops

1½ cups sifted flour
½ teaspoon baking soda
½ teaspoon salt
½ cup soft butter or margarine

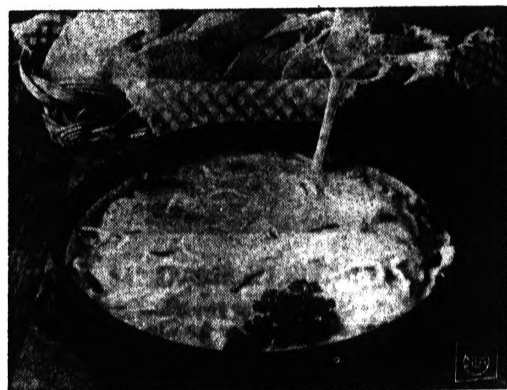
Chowder Is a Dinner in Itself

Here's one of those hearty chowders so popular in Europe. They are often used as the main dish of the family meal, served with lots of crusty bread and usually with a dessert of fruit and cheese.

Hearty Supper Chowder

2 tablespoons salad oil
1 cup chopped onions
4 cups chicken stock or bouillon
2 cups water
1 can (10½ ounces) condensed tomato soup
4 medium-sized carrots, thinly sliced
1 package (10 ounces) frozen cut green beans
8 ounces medium egg noodles (about 4 cups)
1 cup milk
½ teaspoon thyme
2 cups (about 8 ounces) grated process American cheese
3 cans (6½ to 7 ounces each) tuna, drained and flaked
Heat oil; add onions and cook until tender. Add chicken stock or bouillon, water, condensed tomato soup and carrots. Cover and cook 10 minutes. Add remaining ingredients. Cook, uncovered, stirring occasionally, until noodles are tender.

Makes 8 servings.



SUPPER CHOWDER—Noodles and tuna give this hearty chowder top food value and flavor. Serve it with plenty of crusty bread. If you have a bowl of chowder, you'll want to put your chowder to the table in it.

1 cup sugar
1 egg
1 teaspoon vanilla flavoring
¾ cup buttermilk or sour milk
1 cup whole wheat flakes
¼ cup sugar
1 teaspoon cinnamon

Sift together flour, soda and salt. Blend butter and sugar. Add egg and vanilla; beat well. Add sifted dry ingredients alternately with buttermilk, mixing well after each addition. Stir in whole wheat flakes. Drop by teaspoonsfuls onto ungreased baking sheets.

Combine sugar and cinnamon; sprinkle generously over cookies. Bake in moderately hot oven (400 degrees) about 11 minutes or until delicately brown.

Yield: about 4 dozen cookies, 2½ inches in diameter.

Applesauce Spice Cake

½ cup whole bran cereal
1 cup sweetened applesauce
1 cup sifted flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
½ teaspoon cinnamon
½ teaspoon ground cloves
½ cup soft shortening
¾ cup brown sugar, firmly packed

1 egg
½ cup chopped nuts
¼ cup seedless raisins
Combine whole bran cereal and applesauce; let stand about 10 minutes. Sift together flour, baking powder, soda, salt and spices. Blend shortening and sugar until light and fluffy; add egg and beat well. Add sifted dry ingredients alternately with whole bran cereal mixture, mixing after each addition. Stir in nuts and raisins. Spread in greased 8x8-inch baking pan. Bake in moderate oven (350 degrees) about 45 minutes. Cool.

White Cream Icing Meltingly Smooth

Here's another version of a professional type cake frosting—satin smooth in texture.

Buttercream Layer Cake

1 cup sugar
½ teaspoon cream of tartar
¼ cup water
2 large egg whites
¾ cup butter
2 teaspoons vanilla
Two 8- or 9-inch chocolate cake layers

In a medium sauce pan stir together the sugar, cream of tartar and water. Cook and stir over low heat until sugar dissolves; cook without stirring to 210 degrees on candy thermometer or to ball stage in cold water test. Beat egg whites until stiff. Very slowly beat syrup into egg whites. Cream butter and vanilla; beat in egg white mixture a few tablespoons at a time, beat thoroughly after each addition. Use as filling and frosting for cake layers. Refrigerate until serving time.

Frost with Brown Sugar Frosting. Cut into squares to serve. Yield: 9 servings.

Brown Sugar Frosting

½ cup brown sugar, firmly packed
2 tablespoons water
1 egg white

Cook sugar and water to soft-ball stage (236 degrees). Beat egg whites until stiff but not dry. Gradually add sugar solution to

egg white, beating constantly until mixture forms peaks.

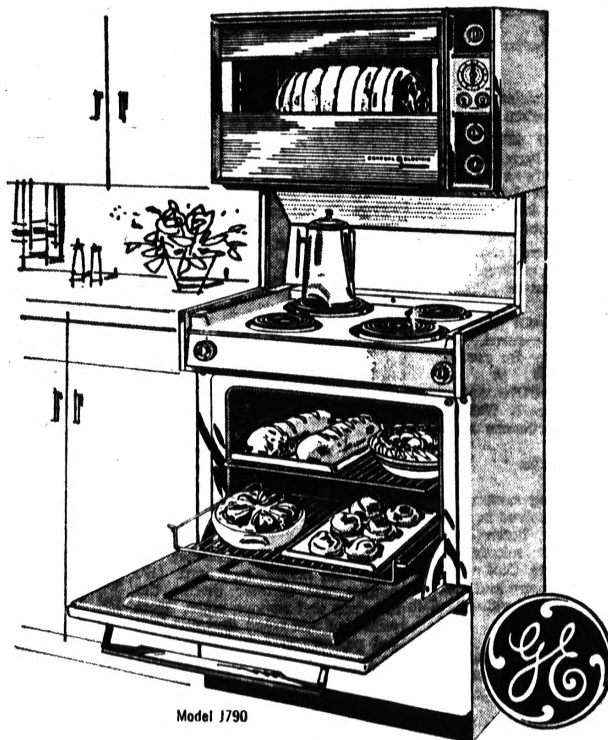
Molasses Spice Bran Muffins

2 cups whole bran cereal
½ cup molasses
1½ cups milk
1 egg
1 cup sifted flour
1 teaspoon baking soda
½ teaspoon salt
1½ teaspoons cinnamon
¼ teaspoon ginger

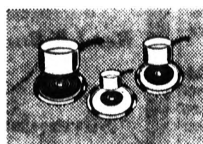
Combine whole bran cereal, molasses and milk; let stand until most of moisture is taken up. Add egg and beat well. Sift together flour, soda, salt and spices; add to whole bran cereal mixture, stirring only until combined. Fill greased muffin pans 2-3 full. Bake in moderately hot oven (400 degrees) about 25 minutes. Let stand about 5 minutes before removing from pans. Serve immediately. Yield: 12-15 muffins, 2½ inches in diameter.

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Crown a Good Meal With Dessert

APPLE NUT PUDDING

By Mrs. Denton Woodcock

- 2 eggs
- 1 cup sugar
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- 1 teaspoon almond extract
- $\frac{3}{4}$ cup chopped walnuts
- $\frac{2}{3}$ cups diced apples

Beat eggs until fluffy. Add sugar gradually and beat thoroughly. Sift dry ingredients. Stir into egg mixture with flavoring, nuts and apples.

Pour into greased 8x8x2 pan or a round casserole. Bake 50 minutes at 325 degrees. Serve warm or cold with whipped cream or ice cream. Makes 6 servings.

CARROT PUDDING

By Mrs. Wayne Moore

- 1 cup flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon cinnamon
- 1 teaspoon allspice
- $\frac{1}{2}$ teaspoon salt
- 1 cup finely ground or grated potatoes
- 1 cup finely ground or grated carrots
- $\frac{1}{2}$ cup melted butter or margarine
- 1 cup sugar
- 1 cup chopped raisins
- 1 cup broken walnut meats

Sift flour and sift again 3 times with dry ingredients. Add rest of ingredients as listed. Mix thoroughly. Pour into a large mold. Steam 3 hours, or until a knife comes out clean.

Serve with hard sauce or a sauce made with packaged vanilla pudding (not instant). Serves 4 to 6.

This pudding will keep in the refrigerator, if covered. Heat it in a double boiler for serving.

FOAMY PUDDING SAUCE

By Mrs. Mac T. Whitfield

- $\frac{1}{2}$ cups confectioners sugar
 - $\frac{3}{4}$ cup butter
 - 1 teaspoon vanilla
 - 1 egg
 - $\frac{1}{2}$ pint whipping cream
- Blend until dissolved in a double boiler the sugar, butter and egg yolk. Cook 5-10 minutes. Beat egg white and add. Cool until time to serve. Whip cream and fold into sauce. Serve on pudding, plain cake or gingerbread.

CHERRY PUDDING

By Mrs. R. R. Bird

- 1 cup sugar
- 1 cup sifted flour
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon cinnamon
- 1 egg
- 1 cup tart red cherries covered with juice
- 3 tablespoons melted fat
- $\frac{1}{2}$ cup finely chopped nuts

Sift dry ingredients. Add rest of ingredients. Pour into greased 8x8 pan. Bake 30-40 minutes at 350 degrees.

Serve warm or cold with whipped cream, ice cream or the following sauce:

- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ tablespoons flour
- $\frac{1}{2}$ teaspoon salt
- Remaining cherries and juice
- 1 teaspoon butter.

Cook together, adding a little water if necessary. Add the butter after the sauce has cooked to a clear consistency.

FROZEN LEMON PIE

By Mrs. Kenneth White

- 3 egg yolks
- 1 cup sugar
- Juice of $\frac{1}{2}$ lemons OR 1 lemon, plus grated rind
- 1 cup whipping cream
- 3 egg whites

Beat egg yolks until light. Beat in sugar and lemon juice. Cook in double boiler until thick, scraping sides of pan occasionally. Cool.

Whip cream and fold into cooled custard. Beat egg whites

stiff and fold in. Pour into crumb crust and freeze.

Crumb Crust

Crush vanilla wafers to make $\frac{1}{2}$ cups. Line 9-inch pie tin with crumbs, saving some to sprinkle on top of filling.

THE QUEEN'S PUDDING

By Mrs. David Morgan

- 1 large loaf of bread
- $4\frac{1}{2}$ cups flour, sifted
- 1 pound suet, chopped fine
- 1 pound brown sugar
- 1 pound currants, washed
- $\frac{1}{2}$ pound seeded raisins, chopped
- $\frac{1}{2}$ pound seeded raisins chopped
- $\frac{1}{2}$ pound candied lemon and orange rind OR other candied fruit
- 1 tablespoon nutmeg
- Juice and rind of 2 lemons
- 1 teaspoon mixed pudding spices (your choice)
- Milk

Tear crusts off bread and crumble. Pull apart rest of bread. Mix all ingredients, adding enough milk to hold it together. Place in clean bags or in greased 1-pound coffee cans. Steam 6 hours. Serve warm with your favorite pudding sauce.

Mrs. Morgan says she cans her pudding. She puts the uncooked pudding into quart jars — leaving plenty of empty space to allow the pudding to swell. Steam in hot water bath required time and seal. To serve, heat in a double boiler.

LUCIA'S CHICKEN

By Mrs. Angus Campbell

- Skin 6 chicken breasts and brown in
 - $\frac{3}{4}$ cup olive oil
 - $\frac{1}{2}$ stick butter
 - Remove chicken to casserole and add to fat
 - 1 onion chopped
 - $\frac{1}{2}$ bunch parsley
 - Saute a little, then add
 - 4 tablespoons flour
 - $\frac{3}{4}$ cup tomato juice
 - 2 cups consommé
 - $\frac{1}{2}$ cup sherry
- Stir constantly for 15 minutes. Remove from fire and pour over chicken. Bake at 275 degrees for one hour or until tender. Serve with wild rice. Makes 6 servings.

EASTER EGG NEST

By Mrs. F.M. Lanning

Boil one dozen eggs hard. (We suggest you simmer them.) Cut in halves and remove yolks. Mash yolks and add salad dressing, salt and pepper, as for deviled eggs.

Fill 4 cups half full of water. Add a different food coloring to each cup. Put in egg whites and let them stand in colored water until desired color is obtained. Drain and dry with a paper towel. Fill with yolk mixture and decorate with olive slices.

Arrange stuffed eggs on a platter lined with lettuce. Set a chocolate bunny in the center. Place a couple of yellow marshmallow chicks on each end.

This makes a beautiful platter and children love it. They don't have to throw away the pretty colors.

Chocolate Melting Is Easy Done in Teakettle

If you have a tea kettle with a removable lid, you can use it for melting chocolate. Place the chocolate on a piece of foil and set that in a small kitchen dish that fits the kettle opening. Have water simmering in the kettle.

Remove the chocolate from the foil with a rubber spatula; throw the foil away and you'll have only the spatula to wash.

Paring Broccoli

Use a swivel blade vegetable parer to remove the thin outer covering from broccoli stalks. If the stalks are overly long, cut a few inches from their ends and cook along with the rest of the vegetable.

FRUIT SHERBET

By Mrs. Harold McAllister

- 2 cups milk
- 1 cup sugar
- 1 cup crushed pineapple, not drained
- Juice of $\frac{1}{2}$ lemon
- Juice of $\frac{1}{2}$ orange
- 12 maraschino cherries, cut up
- Pinch of salt

Mix all ingredients together and pour into refrigerator tray. Freeze until mixture becomes hard around the edges. Beat well and return to refrigerator. Freeze until firm. Makes 6-8 servings.

SUET PUDDING

By Mrs. Joseph Province

- 1 cup suet, chopped fine
- 1 cup sugar
- 1 teaspoon soda
- 1 egg
- 1 cup wine
- 1 cup raisins
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cups flour
- $\frac{1}{4}$ cup EACH candied cherries, pineapple and orange and lemon rind
- $\frac{1}{4}$ cup citron
- $\frac{1}{4}$ cup currants

Combine all ingredients and tie in a cloth bag. Do not fill bag too full. Put a rock in a kettle of boiling water, set bag on it and boil $1\frac{1}{2}$ hours. The rock prevents the pudding from

sticking to the bottom of the kettle. Keep kettle covered.

In the Province family the pudding is always brought to the table ablaze. Just before serving, brandy is poured over it and set on fire. Makes 8 servings.

Pudding Sauce

- 1 cup sugar
- $\frac{1}{2}$ cup flour
- 2 cups boiling water
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon cloves
- $\frac{1}{2}$ teaspoon allspice
- $\frac{1}{2}$ teaspoon salt
- 1 jigger wine

Cook until thick and smooth, stirring constantly. Serve with pudding.

ICEBOX DESSERT

By Mrs. Ted Kleffer

- 1 pound vanilla wafers
 - 2 eggs
 - $\frac{1}{2}$ stick butter or margarine
 - $\frac{1}{2}$ cups confectioners sugar
 - 1 can No. 2 crushed pineapple
 - 1 pint whipping cream
- Crush vanilla wafers and line bottom of 9x13 pan with 1-3 of the crumbs. Mix sugar, eggs and butter or margarine and beat for 10 minutes. Spread over crumbs. Cover with half of remaining crumbs.

Whip cream stiff and fold in undrained pineapple. Pour over crumbs and top with remaining crumbs. Chill for 24 hours. Serves 10-12.

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CREPES SUPREME

By Mrs. Ralph Sherrod

Crepes:

1 cup sifted flour
1 tablespoon powdered sugar
1/4 teaspoon salt
1 cup milk
2 eggs
Chopped minced clams

Mix flour, sugar and salt. Add milk and stir until perfectly smooth. Add eggs and beat thoroughly.

Heat 5-inch or other small frying pan. Grease with a few drops of oil and pour in just enough batter to cover pan with a very thin layer. Tilt pan so that mixture spreads evenly. When cooked on one side, turn and cook on the other side.

Spread each pancake as soon as it is cooked with a thin layer of cooked minced clams. Roll up and place in deep baking dish. Pour Cheese-Sherry sauce over filled dish. Bake 30-40 minutes at 325 degrees.

Cheese-Sherry Sauce

1 tablespoon butter
1 tablespoon flour
1 cup coffee cream
Salt and pepper
1/2 cup grated cheddar cheese
1/4 cup sherry wine

Melt butter, add flour and cream. Cook, stirring constantly until thickened. Season, add cheese and wine; pour over crepes before baking. Serves 4-6.

Jam a Fine Filling for Kiddies' Tarts

Jam tarts are the kind of wintertime sweet that can be baked in a twinkling for the hungry after-school gang the day you do your pie baking.

Scraps of leftover pie pastry and spoonfuls of jam are the ingredients needed, according to

home economists. Whipped cream is optional.

To make these delicious bite-size pastries, roll dough out thin and cut into rounds. Sprinkle the rounds with granulated sugar and fit them into muffin tins. Bake at 375 degrees about 10 minutes or until lightly browned.

Remove pastry shells from tins and fill centers with any flavor jam. Apple butter and raspberry preserves make good fillings, too. Serve each tart with a chic dab of whipped cream.

Try Brown Butter Sauce Over Green Vegetables

Here is a delicious "Brown Sauce" to serve over broccoli or Brussels sprouts at a holiday dinner. Melt butter and brown lightly. Cool slightly and stir in a generous portion of instant minced onion, a dash of lemon juice and a little salt; warm gently and serve — quick-as-a-wink and mouth-watering, too.

One Rising Is Enough for Fruit-Nut Bread

Now is the time of year, of all times of year, that baking can be a real pleasure. It's easy to prove the point with "Almond Prune Coffee Bread." The bread itself is spicy and filled with pieces of prunes. The topping is a mixture of chopped almonds, brown sugar, butter and flour. And the combination is a flavor delight for the entire family to enjoy. Almonds enhance many breads, desserts, vegetables and entrees, adding a touch of elegance to everyday meals.

Almond Prune Coffee Bread
1 cup cooked prunes

1/2 cup milk
1/2 cup granulated sugar
3 tablespoons soft butter or margarine
1 teaspoon salt
1 cake or package yeast
1 egg, lightly beaten
2 1/2 cups sifted all-purpose flour
1/2 teaspoon cinnamon
1/4 teaspoon ginger
1/4 teaspoon nutmeg
Topping:

Cut prunes into small pieces. Scald milk and stir in sugar, butter and salt. Cool to lukewarm. Stir in yeast and lightly beaten egg. Add 1 cup flour and beat well. Stir in prunes and spices. Blend in remaining flour. Turn into greased 9-inch square pan.

Cover and let stand in warm place until mixture rises about double in bulk. Sprinkle Topping over batter. Bake in 400-degree oven (hot) about 30 minutes. Cut into squares and serve hot. Makes nine (3-inch) squares.

Topping:

1 1/2 cup brown sugar (packed)
2 tablespoons flour
2 tablespoons butter or margarine
1/4 cup chopped almonds
Blend all ingredients until crumbly.

Forget the Oven With This One

When it snows, sleets or hails, it's not unusual to think of how nice it must be in the Bahamas, Jamaica or Miami Beach. The words of a popular song to the contrary, wishing won't make it so. However, you can fix the family a batch of Journey-Cake and huddle together over pictures of favorite countries.

Perhaps you recognize the golden-brown bread by its more popular name of Johnny Cake.

Johnny Cake can be made with dried whole eggs donated to needy families by the U.S. Department of Agriculture.

Begin your excursion by sifting together 2 cups cornmeal, 2 tablespoons sugar, 1-3 cup dried whole egg, 1 1/2 tsps. salt and 1 teaspoon baking soda. Add 2 tablespoons melted fat, 2 cups milk, 1-3 cup water and 1-3 tablespoons vinegar. Stir just enough to moisten ingredients. Pour into greased 9-inch metal cake pan.

Set pan inside 10-inch heavy metal frying pan and cover. Place frying pan over low heat and cook 60-70 minutes or until golden-brown on bottom and sides. Do not remove cover during baking period. Serve bottom-side up.

Warm Water Loosens Too Hard Ice Cream

Know how to remove ice cream that has been packed into a large mold and frozen? Loosen the sides of the ice cream with a cold knife, then dip the mold quickly into lukewarm water. Wipe the outside of the mold with a dry cloth and unmold.

Cover When Steaming

Always cover the container in which you are "steaming" food. Place the food on a rack-type arrangement over a small amount of boiling water so that it will cook by contact with steam, not in the water.

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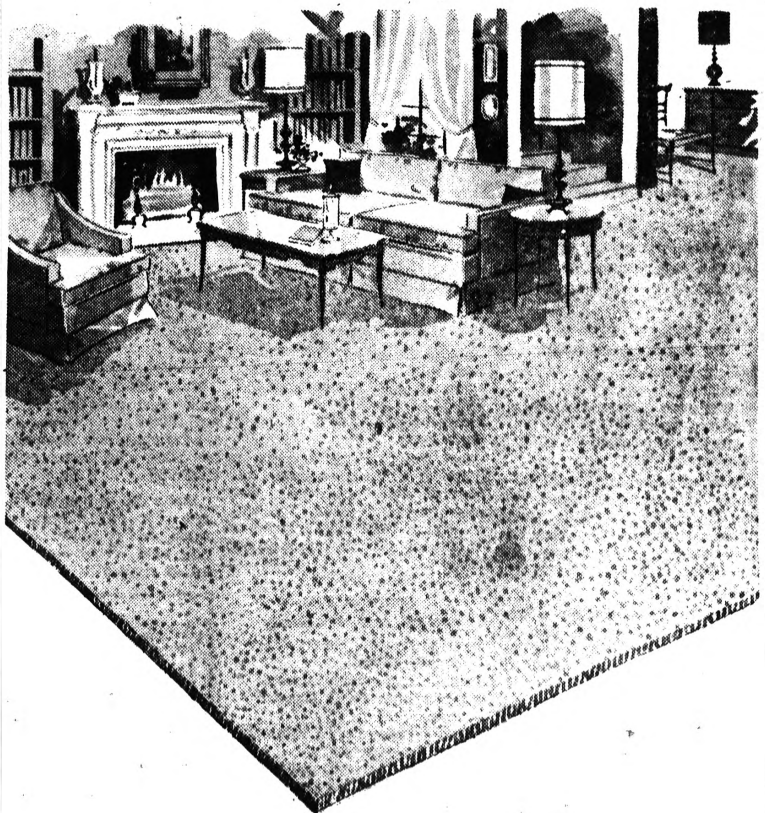
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Main Dishes With Fish and Poultry Will Please



TAKE IT EASY — Even the family cat is interested when Mrs. Frank Reichert, 39 Clarence Street, makes her Salmon Puffs. Not a croquette, nor fritter, these tempting salmon-

cornmeal treats will hit the spot during Lenten days. Salmon is not expensive when you figure that one can feed 6 persons.

SALMON PUFFS

By Mrs. Frank Reichert

- 1/3 cup cornmeal
- 1 cup milk
- 3/4 cup grated American cheese
- 2 eggs, separated
- 1 cup flaked salmon
- 1/2 teaspoon salt

Cook cornmeal and milk in a double boiler until thickened, stirring frequently. Blend in grated cheese and remove from heat. Stir in beaten egg yolks, salmon, and salt. Fold in stiffly beaten egg whites.

Drop by spoonfuls into a frying pan containing 1/2 inch of hot fat. Turn when brown on underside, allowing about 3 minutes cooking time.

Drain on absorbent paper and serve immediately. Makes 6 servings.

Sardines Fill Slim Rolls to Start Meal

Whether you serve them as hors d'oeuvres before dinner or as an appetizer course with your meal, sardine roll-ups are sure to please. Hot and slightly crisp, they give that extra touch that makes a meal a festive occasion.

Sardine Rollups

- 2 cans sardines, drained
 - 1/4 cup bottled lime juice
 - 1/2 teaspoon horseradish
 - 8 thin bread slices
 - Melted butter or margarine
- Mash sardines. Mix well with bottled lime juice and horseradish. Trim crusts from bread slices. Spread sardine mixture thinly on bread.

Roll up as for a jelly roll. Spear each roll with a toothpick.

Brush top side of bread with melted butter. Place under broiler until brown and slightly crisp. Serves 8.

Seven Michigan dairy herds on DHIA test averaged over 600 pounds of butterfat during 1961.

TUNA CASSEROLE

By Mrs. F. L. Kinkle

- 1 can tuna
- 1 can cream of mushroom soup
- 1 package frozen peas
- 2 cups cooked noodles
- Cornflakes

Heat soup. Place noodles in bottom of greased casserole. Add layer of tuna, then peas, then heated undiluted soup. Top with cornflakes. Bake 45-60 minutes at 350 degrees, or until top is brown. Serves 6.

SALMON PIE

By Mrs. Sidney Gregory

- 1 recipe for rich pie crust, for double crusts
 - 1 pound can salmon, drained
 - 2 tablespoons finely chopped onion
 - 3/4 to 4 cups mashed potatoes
 - Salt and pepper to taste
- Line pie tin with pastry. Mix rest of ingredients together thoroughly and fill crust. If you use leftover mashed potatoes, moisten them with some salmon juice first.

Roll out remaining pastry and top pie. Cut out a hole the size of a silver dollar in center of crust. Put in 1 tablespoon butter or margarine. Flute edges.

Bake at 350 degrees about 40 minutes. Serves 4-5.

SHRIMP APPETIZER

By Mrs. Hobart Doerr

- 1 1/2 cups cooked shrimp
- 1 cup minced onion
- 1 cup minced parsley
- 2/3 cup salad oil
- 1/3 cup vinegar
- 1 minced clove garlic
- 1 1/2 teaspoon salt
- Dash of pepper

Mix all ingredients except the shrimp. Add the shrimp and let stand in the refrigerator for 2 days. Serve as an appetizer or as shrimp salad. If you do the latter, you may want to add some mayonnaise to the drained shrimp. Save the marinade for later use.

CALIFORNIA CHICKEN PIE

By Mrs. Duncan McVean

- 3 tablespoons butter or margarine
- 2 heaping tablespoons flour
- 1 cup milk

canned peas and carrots if you like.

Heat thoroughly and serve over toast or hot biscuits. Serves 4-6.

PARTY SHRIMP

By Mrs. William Jacob

- 1 1/2 pounds deveined cooked shrimp
- 1 can (No. 2) sliced pineapple
- 2 cups water
- 3 chicken bouillon cubes
- 1 cup long grain rice
- 1/2 cup cooking oil
- 1 1/2 cups cubed cooked ham or canned lunch meat
- 1/4 cup chopped onion
- 1 clove garlic, crushed
- 1 medium green pepper

2 tablespoons chopped candied ginger (optional)

- 2 teaspoons soy sauce
- 2 teaspoons curry powder
- 1/2 teaspoon salt

Reserve half a dozen shrimp for garnish

Cut rest of shrimp into pieces. Bring water and bouillon cubes to boil, add rice and simmer 20 minutes.

Heat cooking oil, add ham, onion and garlic.

Blend 1/2 cup pineapple juice, ginger, soy sauce, curry and salt. Add pineapple syrup and green pepper to skillet. Add rice, shrimp and pineapple. Heat. Serves 6 to 8.

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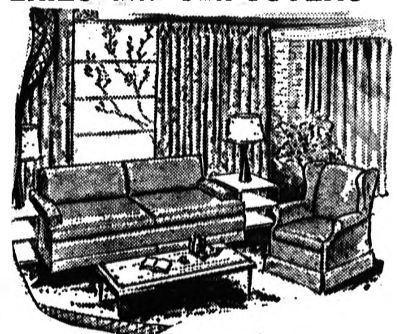
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Sweet Snacks Reward Skiers and Skaters

Nibblin' is most fun of all 'round the fireplace after you've come in from the cold. Stocking feet and rosy cheeks plus lots of bulky sweaters are appropriate dress for this type party. Whether you've been skiing or skating or having a big snowball fight — the warm house will feel wonderful and snacks will taste perfectly yummy.

First you'll want a hearty, piping hot beverage. For a spicy drink, make hot chocolate from your favorite recipe — then sprinkle in just a dash of cinnamon and nutmeg. A cinnamon stick in each mug of hot chocolate makes a spicy stirrer.

Make some of these snacks ahead so you'll be able to have fun at the party, too! Candy-like cookies, Chocolate Nut Drops, are great for party munching. And to carry out the snowball theme, make puffed rice candy balls flavored with peppermint candy and rolled in fluffy coconut. Yummy!

You can make doughnuts ahead of time, too, but they also provide a fun party project. A couple of gals (maybe you can get some fellows to help!) make and fry the doughnuts, and the rest of the gang decorate their own while they're still warm. Have colored frostings, candies and any other decoration that suits your fancy on hand. And have a terrific time!

Chocolate Nut Drops

One 6-oz. pkg. (1 cup) semi-sweet chocolate pieces
2-3 cup sweetened condensed milk
1 cup quick or regular oats, uncooked
1 teaspoon vanilla

Melt chocolate without stirring in top of double boiler over hot water. Turn off heat under double boiler. Add remaining ingredients; stir until thoroughly combined. Keep candy over hot water while dropping by teaspoons onto a greased cookie sheet. Top each with an almond. Refrigerate until firm. Makes 3 dozen.

Minty Snowballs

6 cups Puffed Rice
½ cup butter or margarine
½ cup crushed peppermint stick candy

10 peppermint sticks confectioners' sugar/icing
Shredded or flaked coconut

Heat puffed rice in shallow pan in moderate oven (350 degrees) 10 minutes. Pour puffed rice into large greased bowl. Melt butter and marshmallows in top of double boiler over boiling water; stir until smooth; add crushed peppermint candy.

Pour marshmallow mixture over puffed rice, mixing until all kernels are evenly coated. With greased hands shape into balls. Insert peppermint stick into each ball.

When snowballs are firm, frost with confectioners' sugar icing. After the icing sets slightly, roll balls in coconut. Makes 10 balls.

Doughnuts

2 eggs, beaten
1-3 cup sugar
½ teaspoon vanilla
1 tablespoon melted butter or margarine
2 cups sifted all-purpose flour
½ cup corn meal
2 teaspoons baking powder
½ teaspoon salt
¼ teaspoon nutmeg
¼ teaspoon cinnamon
1-3 cup milk

Combine eggs, sugar and vanilla in medium-sized bowl; beat well; stir in butter. Sift together flour, corn meal, baking powder, salt, nutmeg and cinnamon. Add sifted dry ingredients and milk alternately to egg mixture; mix thoroughly. Knead lightly for a few seconds on lightly floured board or canvas. Roll to 1-3-inch thickness; cut with floured doughnut cutter.

Fry in hot deep fat (375 degrees) about 3 minutes or until browned on both sides. (Turn only once.) Drain on absorbent paper. Serve plain, sugared or

glazed. (Don't forget to fry the "holes"; they're good, too!) Makes 1 dozen doughnuts.

Sugared Doughnuts: While doughnuts are still warm, shake a few at a time in brown paper bag containing 1 cup granulated sugar.

Glazed Doughnuts: Beat 1 egg white until frothy; gradually blend in 1 cup sifted confectioners' sugar. Dip doughnuts into glaze or drizzle glaze over them. Place on wire rack; while glaze is still moist, sprinkle with colored candy decorations or make a design with red and green candied cherries.

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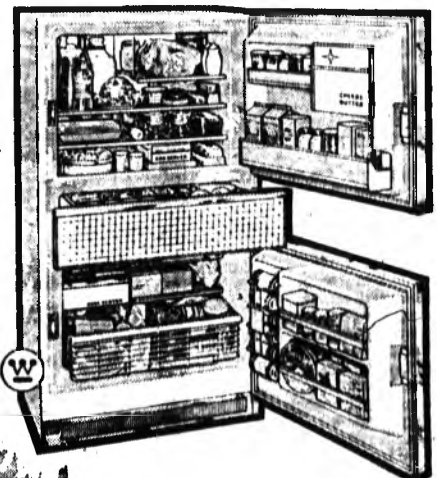
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Rolled Oats Mix Base of Loaf

One of the charms of Grandma's old-fashioned cooking was the delightful array of delicious breads, chock-full of fruit or nuts, she baked almost every Saturday morning.

Those breads often required many ingredients and much patience which you may find difficult to summon up except for special occasions. However, flavorful Banana Oat Bread can be quickly and easily prepared every Saturday. The treat is made with rolled oats, donated to needy families by the U.S. Department of Agriculture.

For one loaf of good eating, first prepare a Rolled Oats mix (2½ qts.) by sifting together 4 cups flour, 1½ cups nonfat dry milk, ¼ cup baking powder and 1 tablespoon salt. Cut in 1½ cups shortening until well blended. Add 4 cups rolled oats and mix well.*

Put 3 cups mix, ¾ cup sugar and 1 cup mashed bananas in a bowl. Stir in 1 beaten egg until mixture is well moistened. Pour into greased 9x9 inch loaf pan. Bake at 350 degrees for 50 to 60 minutes.

*Rolled Oats mix can be stored and used in biscuits and muffins.

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HOLD IT STEADY—Mrs. Karl Schultz, 1545 Opdyke Road, pours cake batter over some of her famous canned apple slices while her granddaughter, Sheri Lynne Schultz (aged 4½),

holds the baking pan steady. Mrs. Schultz' canned apples help make many winter meals more appetizing.

Pontiac Press Photo

Michigan Apples Star in Recipes

CANNED APPLES By Mrs. Karl Schultz

Peel and slice apples and place in layers in a granite, porcelain or crockery container. Sprinkle each layer with enough sugar to sweeten it for pies. When the container is full, cover and let stand overnight.

In the morning pack the apples in clean jars. Cover with the syrup that has formed on the fruit during the night. No NOT use any water.

Process in a pressure cooker for 4 minutes at 5 pounds; or cold pack for 10 minutes from the time the water starts to boil.

APPLE CHIP CAKE By Mrs. Wallace Bailey

- 2 cups sugar
- 1 cup butter or margarine
- 4 eggs
- 1 cup cold coffee
- 3 cups sifted flour
- 1 teaspoon cloves
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- 2 teaspoons baking soda
- ¼ teaspoon salt
- 1 cup raisins
- 3 cups diced apples
- 1 cup nuts

Beat together sugar, butter or margarine and eggs. Add coffee. Sift flour with other dry ingredients. Stir into first mixture. Add raisins, apples and nuts.

Bake in 9x13 greased pan at 350 degrees for 1 hour.

GRANDMA'S APPLE ROLL By Mrs. Lloyd Ruple

- 3 cups sifted flour
- 6 teaspoons baking powder
- ¾ teaspoon salt
- 6 tablespoons shortening
- 1½ cups milk
- 1½ cups sugar
- 1 cup water
- 5 apples
- Sugar and cinnamon

Mix sugar and water and put in 9x13 pan. Set in oven while it is being heated to 450 degrees and while you make the dough.

Make a biscuit dough of the first 5 ingredients. Roll out ½ inch thick in rectangular shape. Chop apples and spread over dough. Roll up like jelly roll.

Cut into 1½-inch slices and lay

in syrup. Sprinkle with sugar and cinnamon and dot with butter. Bake at 450 degrees for 20 to 30 minutes, or until brown. Serve with cream. Serves 6.

Chinese courtiers, 200 B.C., chewed cloves before an audience with the emperor.

Allspice is the only "true spice" found in the Western Hemisphere.

Pumpkin Pie Gets New Taste From Apples, Juice

Lots of fine apples around during this open season for pumpkin pie. So why not invite some of those plentiful apples to join the pumpkin in your pie? It's a very festive and certainly different combination.

Apple Pumpkin Pie

- 1 cup sifted all-purpose flour
- ¼ cup vegetable oil
- 1 large tart apple, grated
- 2 eggs
- 1 teaspoon cinnamon
- 1½ cups canned pumpkin
- ¾ teaspoon salt
- 2 tablespoons cold whole milk
- 1 14-ounce can condensed milk
- ½ teaspoon salt
- ½ teaspoon nutmeg
- ½ cup hot apple juice

Mix flour and ¼ teaspoon salt. Pour vegetable oil and milk into one measuring cup (don't stir). Add all at once to flour. Stir to mix. Press into smooth ball, flatten slightly.

Place between two sheets of waxed paper (12-inches square). Dampen table top to prevent slipping. Roll out gently to edges of paper. Peel off top paper. If

dough tears, mend without mauling.

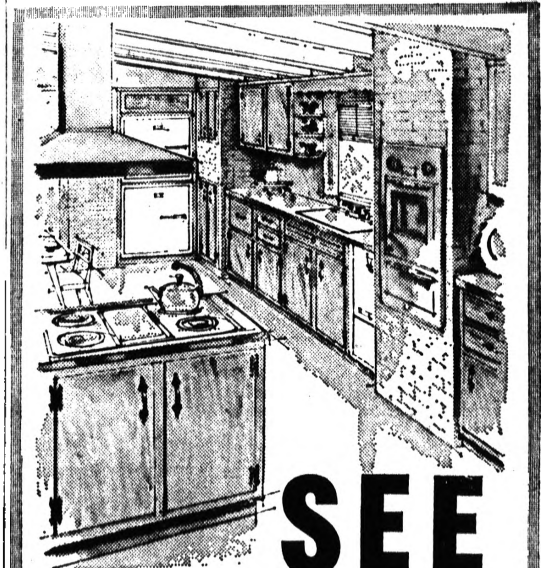
Place paper-side-up in 8 or 9-inch pie pan. Peel off paper. Ease and fit pastry into pan. Flute edge. Refrigerate pie shell.

Combine all remaining ingredients and stir until smooth. Pour into cold pie shell. Bake in quick moderate oven (375 degrees F.) 50 to 55 minutes or until custard sets. Top with whipped cream if desired.

Individual Baked Alaska Starts With Cake Shell

Indented individual sponge cakes, available at many markets, may be used for Baked Alaska. Fill the indentations in six of the cakes with ice cream and cover with a meringue made from two egg whites, three tablespoons sugar, a dash of salt and a little vanilla.

Make sure the meringue completely covers the ice cream and bake in a hot oven just until the topping is tinged golden brown.



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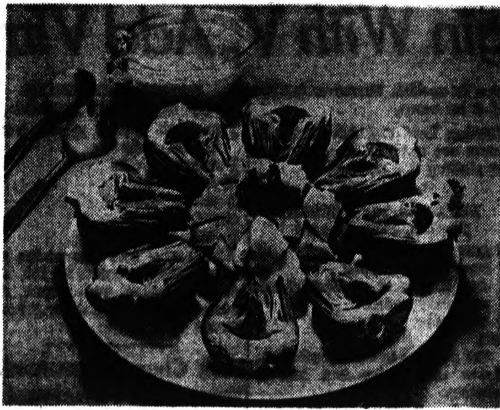
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ARTICHOKES AND TUNA — Your luncheon guests will be delighted with this elegant Artichoke and Tuna Salad. You serve only the tender hearts of this intriguing little vegetable. A tangy mayonnaise dressing accompanies the salad.

Serve Artichoke and Tuna Salad

The next time it's your turn to have the bridge club in for a luncheon, try serving this unusually attractive artichoke and tuna salad as the main course. Tuna and artichokes make such an excellent flavor combination, you're bound to delight your guests.

To prepare artichokes:

Wash artichokes; trim stems to 1-inch; pull off tough outer leaves and snip off tips of remaining leaves. Place artichokes upside down on table or board and press firmly. Remove chokes (fuzzy portion) using sharp knife and metal spoon. Place artichokes in 1-inch boiling water; add lemon juice allowing 1½ teaspoons for each artichoke. Sprinkle each artichoke with ¼ teaspoon salt.

Cover tightly and cook 20 to 45 minutes (depending upon size of artichokes), or until stems can be pierced easily with a fork. Immediately turn artichokes upside down to drain. Cut in half.

Artichoke and Tuna Salad

Prepare 4 artichokes as directed above

2 cans (6½ to 7 ounces each) tuna, drained
1-3 cup finely chopped celery
1 small onion, finely chopped
Parsley
1 cup mayonnaise
2 tablespoons lemon juice
2 teaspoons sugar
½ teaspoon Worcestershire sauce

Cut artichokes in halves. Remove chokes (fuzzy portions). Chill. Combine tuna, celery and onion. Arrange tuna in center of serving platter. Garnish with parsley. Arrange artichoke halves around tuna.

★ ★ ★

Combine mayonnaise, lemon juice, sugar and Worcestershire sauce; mix well. Serve mayonnaise dressing with tuna and artichoke salad.

Cottage Cheese Pastry Used in Fruit Kolacky

Cottage Cheese Kolacky is an inexpensive company dessert to win culinary compliments. Cream together 1 cup or 2 sticks butter, 2 cups cottage cheese. Sift together 2 cups flour and ½ teaspoon salt. Mix into butter-cheese mixture thoroughly. Chill several hours or overnight.

★ ★ ★

Roll out ¼ inch thick on lightly floured board. Cut into 2 or 3-inch squares or circles and place a small amount of stewed dried fruit and/or preserves on each. Fold over and seal edges. Bake 15-20 minutes on baking sheets in pre-heated 350 degree oven. Sprinkle with confectioners sugar, if desired.

Most spices and herbs in use today were known in ancient Greece and Rome.

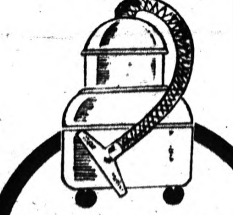
Try It on Hot Cakes

As a fruit-and-honey sauce for hot cakes, waffles or French toast, combine one can (5 oz.) frozen

orange juice concentrate, one juice can of water, ½ cup of honey and ½ cup of coarsely chopped dates. Simmer about 5 minutes and serve warm.

It was once a custom for bridesmaids to give the groom "a bunch of rosemary, bound with ribbands." This was to insure lifelong wedded happiness.

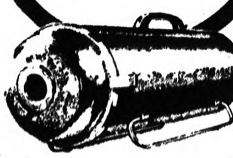
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| <p style="margin: 0;">Blade-Cut</p> <h2 style="font-size: 2.5em; margin: 0;">CHOPS</h2> <h2 style="font-size: 3em; margin: 0;">29^c LB.</h2> | <p style="margin: 0;">Lean Center-Cut</p> <h2 style="font-size: 2.5em; margin: 0;">CHOPS</h2> <h2 style="font-size: 3em; margin: 0;">49^c LB.</h2> |
| <p style="margin: 0;">Fancy Center-Cut</p> <h2 style="font-size: 2.5em; margin: 0;">CHOPS</h2> <h2 style="font-size: 3em; margin: 0;">59^c LB.</h2> | <p style="margin: 0;">Grade 1 Bulk</p> <h2 style="font-size: 2.5em; margin: 0;">Breakfast Sausage</h2> <h2 style="font-size: 3em; margin: 0;">3 lbs. \$1⁰⁰</h2> |
| <p style="margin: 0;">Shoulder Cut</p> <h2 style="font-size: 2.5em; margin: 0;">VEAL STEAKS</h2> <h2 style="font-size: 3em; margin: 0;">45^c LB.</h2> | <p style="margin: 0;">Shoulder Cut</p> <h2 style="font-size: 2.5em; margin: 0;">LAMB Roasts</h2> <h2 style="font-size: 3em; margin: 0;">29^c LB.</h2> |
| <p style="margin: 0;">Shoulder Cut</p> <h2 style="font-size: 2.5em; margin: 0;">LAMB Steaks</h2> <h2 style="font-size: 3em; margin: 0;">39^c LB.</h2> | <p style="margin: 0;">Shoulder Cut</p> <h2 style="font-size: 2.5em; margin: 0;">LAMB Steaks</h2> <h2 style="font-size: 3em; margin: 0;">39^c LB.</h2> |
| <p style="margin: 0;">Fine for Baking</p> <h2 style="font-size: 2.5em; margin: 0;">SHORT RIBS</h2> <h2 style="font-size: 3em; margin: 0;">29^c LB.</h2> | <p style="margin: 0;">Grade 1 Skinless</p> <h2 style="font-size: 2.5em; margin: 0;">HOT DOGS</h2> <h2 style="font-size: 3em; margin: 0;">3 LBS. \$1⁰⁰</h2> |
| <p style="margin: 0;">VALUABLE COUPON—Bazley Super Special</p> <h2 style="font-size: 3em; margin: 0;">GRADE 'A' LARGE EGGS</h2> <h2 style="font-size: 3em; margin: 0;">1 doz. 35^c</h2> <p style="margin: 0; font-size: 0.8em;">Good 1 Dozen With Coupon Expires Wed., Jan. 24, 1962</p> | |

Vitamins and Vegetables Both Begin With V, Add Vim

SARMALE

Stuffed Cabbage

2 medium cabbages
1 quart sauerkraut
¾ to 1 cup rice
2 pounds medium ground meat (half pork, half beef), paprika, salt and pepper.
3 medium onions
Clean and core cabbages. Put in boiling water and remove leaves as fast as they become pliable. If leaves are too large, split in half. Set aside to cool.

Put 3 teaspoons shortening or

oil in skillet. Add minced onions and saute until light brown. Sprinkle with paprika. Set aside to cool.

Rinse rice in warm water. Drain. Add to meat in large bowl. Add onions and salt and pepper. Mix well. Mix sauerkraut with chopped cabbage ends. Place half of this mixture on bottom of 10-quart roasting pan.

Place about 1 teaspoon meat mixture on cabbage leaf and roll securely, tucking in ends. Place in layers on sauerkraut. Cover with

rest of sauerkraut. Add water to cover, (or half water and half canned tomatoes.)

Bring to a boil and simmer approximately 2 hours, or until

rice is cooked. Serves a family of 8 or more.

During Lent and Advent mushrooms are used in place of meat for stuffing the cabbage.

★ ★ ★

PEPPERS ROQUEFORT

By Mrs. Philip Rogers

4 green peppers
2 cups bread crumbs
1 cup Roquefort or blue cheese
1 cup mayonnaise
1 cup milk
salt

Cut peppers in half lengthwise. Cover with water and boil 5 minutes.

Mix bread crumbs, milk, mayonnaise and cheese. Fill peppers. Place in flat pan with small amount of water. Bake 25 minutes at 350 degrees. Serves 4 to 6.

★ ★ ★

GREEN BEAN CASSEROLE

By Mrs. Richard Stirling

1 package frozen green beans
1 can condensed mushroom soup
1 can water chestnuts
1 can or package french fried onions

Cook green beans only to the crisp tender stage. Spread out in a casserole. Cover with undiluted mushroom soup and the water chestnuts sliced very thin. Top with french fried onions. Heat through in a moderate oven.

You can make this dish in the morning and heat just before serving time. Serves 4-5.

SWEET SOUR BEANS

By Mrs. Rudy Benedict

1 package frozen green beans, french style
1 minced onion
½ cup water
3 strips bacon
sugar to taste
½ cup vinegar

Cut bacon into fine strips and brown. Brown onion in fat. Add vinegar, water and sugar. Add frozen beans and simmer 3 hours. Serves 4.

Pork Chops, Tomatoes Team With Sauerkraut

This recipe from the Gas Appliance Manufacturers Association proves that good eating need not be expensive: Brown 4 pork shoulder steaks over medium heat. Mix a can of sauerkraut with a can of tomatoes and a teaspoon of minced onion.

Place the sauerkraut mixture in an 8x12 casserole and arrange the browned pork steaks on top. Cover and bake in an oven, preheated to 350 degrees for 30 minutes. Remove the cover and bake 30 minutes more. Serves 4.

A truck developed to supply the DEW line runs on caterpillar tracks which are driven by rubber-tired wheels instead of sprockets. The truck's two articulated parts are joined by changing the angle between the two halves.

Nut-Like Cereal Contrasts With Eggplant Shell

From far-off Iran comes the recipe for eggplant filled with a rich mixture of meat and vegetables, redolent of garlic and onion and topped with — of all things! — crisp, nut-like cereal kernels that have graced Ameri-

can breakfast tables for many years. Truly an international dish, this one.

Iranian Stuffed Eggplant

1 large eggplant
3 to 4 tablespoons olive oil
¼ cup chopped onion
1 teaspoon salt
½ teaspoon pepper
1 clove garlic, minced
¾ pound ground meat
2-3 cup grape nuts
¾ cup drained canned tomatoes
1 egg, slightly beaten
¼ cup grape nuts

Cut eggplant in half lengthwise. Scoop out center, leaving shells ½ inch thick. Parboil shells in salted water 5 minutes. Chop removed portion and saute in oil with onion, salt, pepper, and garlic. Stir in meat, 2-3 cup cereal, tomatoes and egg. Mix thoroughly.

Fill shells with mixture. Sprinkle with ¼ cup cereal. Bake in hot oven (400 degrees F.) 35 minutes. Makes 4 servings.

Potato-Carrot Dish High in Vitamin A

Combine your potatoes and vegetable in this easy-to-prepare casserole. Carrots and sweet potatoes, flavored with lime juice and sweetened with honey and brown sugar, add up to a delightful dish that will add interest to any meal.

Sweet Potato - Carrot Delight

4 large sweet potatoes
6 large carrots
1½ teaspoons salt
1 tablespoon honey
3 tablespoons brown sugar
½ cup bottled lime juice

Pare potatoes and carrots. Boil, drain off water, and mash.

Mix honey, brown sugar and bottled lime juice in saucepan. Heat until sugar is dissolved. Add sauce to potato-carrot mixture, and blend well.

Transfer to heat-and-serve dish. Bake covered, for 1 hour. Serve immediately, or place in refrigerator and reheat at serving time. Serves 5-6.

CORNED BEEF MOLD

By Mrs. Donald Johnson

2 packages lemon gelatin
1 cup hot water
2 teaspoons vinegar
2 cups salad dressing
4 cups chopped raw vegetables (use green pepper, celery, onions, pimiento and stuffed olives)

2 cups shredded corned beef. Dissolve gelatin in hot water. Add vinegar and let cool. Beat in salad dressing. Fold in chopped vegetables and corned beef. Pour into 9x13 pan and let chill. Makes 12 servings, cut into squares.

★ ★ ★

MOLDED PINEAPPLE RING

By Mrs. Arthur Richards

2 tablespoons unflavored gelatin
½ cup cold water
3½ cups crushed pineapple, drained (No. 2½ can)
½ cup hot water
¾ cup sugar
Grated rind 1 orange
¾ cup orange juice
5 tablespoons lemon juice

Soak gelatin in cold water. Add hot water to drained pineapple juice and bring to a boil. Stir in dissolved gelatin. Add sugar and let cool. Add rest of ingredients. Pour into a wet mold and chill until set.

Unmold on lettuce, fill center with cottage cheese. Serves 4-6.

Easy Bridgetime Snack

Remove crusts from thinly sliced white bread and cut into triangles or fingers. Spread with filling of drained crushed pineapple blended with canned chicken and a little mayonnaise. Top with bits of crisp bacon.

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**TONY'S
BEAUTY SHOP**

It's an Irish Traditional Spud Recipe

If you like this dish when it is made with cabbage, the chances are you'll also relish it with kale.

Coleannon (With Kale)

2 potatoes (5 or 6 medium-size) potatoes
2½ teaspoons salt
2 cups finely cut kale
3 tablespoons minced onion
3 tablespoons butter
Pepper
1 to 2 tablespoons milk

Paré and quarter potatoes; boil in 1-inch boiling water with ½ teaspoon of the salt, covered, until tender — 15 to 20 minutes. Drain and mash smooth.

Meanwhile cook kale in 1-inch boiling water and ½ teaspoon of the salt until tender; drain. Cook onion in ½ tablespoons of the butter in a small skillet until golden.

Beat together the potatoes, kale, onion, remaining salt, pepper to taste and milk. Turn into shallow baking dish. Dot with remaining butter; heat thoroughly in hot

Candy Topping Is Exotic Touch

When cold, brisk weather puts a keener than usual edge on dinner appetites, how lucky you are if you have some canned sweet potatoes on a shelf to whip into an extra vegetable.

There are many quick ways to vary these potatoes, ranging from candyfying them to mashing them with butter and milk, or with butter and fruit juice.

One of the newer creations is a delicious combination of the two. The canned sweets are mashed with butter and seasonings, turned into a casserole, then covered with crushed After Dinner Mints. The mints form a crisp, sweet crust, when baked, that is most refreshing.

Though you can serve this potato dish with virtually any kind of meat, it's best with its usual meaty companions — ham, poultry or game.

Crusty Sweet Potatoes

1 can sweet potatoes
2 tablespoons melted butter
½ teaspoon salt
¼ cup orange juice
½ cup After Dinner Mints, crushed coarsely
2 tablespoons butter

Mash the potatoes with any liquid in can. Whip in butter, orange juice and salt. Turn into a shallow baking dish. Dot with additional bits of butter. Sprinkle crushed mints evenly over the top. Bake at 350 degrees about 25 minutes.

Must Cut Out Hard Fats Even if You Use Oils

Many studies show that use of polyunsaturated oils such as corn, cottonseed, peanut and safflower will reduce the cholesterol level of the blood serum in humans, when properly used. However, the American Medical Association points out that merely adding some vegetable oil to the diet is ineffective.

In an editorial in the Journal of the A.M.A. March 12, 1960, it was stated: "The patient should understand that if he increases his consumption of polyunsaturated fatty acids without reducing his intake of other fats, little is gained save for additional calories which could lead to obesity . . . A particular regimen will be effective only if polyunsaturated fatty acids are responsible for an appreciable percentage of the total fat calories." The editorial criticized "some of the largest vegetable oil processors" for erroneous implications in their advertisements.

Cherry Pie Wins Local Contest

1961 was the last year of state and national cherry pie contest; from now on cherry dishes of all kinds will be considered.

Kathy Callan was the local winner in last year's pie contest. Here is her recipe:

CHERRY PIE By Kathy Callan

Crust:
1½ cups sifted all purpose flour
1 teaspoon salt
2-3 cup shortening
4 to 5 tablespoons cold milk
Sift flour and salt together. Cut in shortening until mixture is crumbly. Sprinkle milk, a tablespoon at a time, over part of mixture. Mix with fork until all is moist. Form into ball and let stand while preparing filling.

Filling:
2 cups drained canned cherries
¼ cup sugar
2 tablespoons cornstarch
¼ teaspoon red food coloring
¼ teaspoon salt
2 tablespoons butter
¼ teaspoon almond extract
dash of cinnamon
Mix small amount of juice with cornstarch in small bowl. Heat remaining juice in saucepan with sugar and salt. Add cornstarch and cook until clear, stirring constantly. Add butter, red food coloring and cinnamon. Pour over cherries.

Fill pastry lined pie pan. Make a lattice crust. Bake 15 minutes at 400 degrees. Reduce heat to 350 degrees and bake 30 minutes longer.

If glaze is desired, brush top crust with cream and sprinkle with sugar before baking.

Local Cook's Original Pie Wins National Citation

Schweinberg of Pontiac won a citation for placing third in a national dessert recipe contest. There were over 20,000 entries.

Here is her original recipe:

APPLE CHEESE PIE

By Mrs. Stephen Schweinberg
First make a graham cracker crust with 1½ cups graham cracker crumbs, ¼ cup sugar, ¼ cup (scant) butter melted. Combine and press into a 9-inch pie pan. Bake at 350 degrees for 10 minutes. Cool.

Second make the apple filling and let it cool.

4 cups peeled cored sliced apples
½ cup brown sugar
½ cup water



ELEANOR

Cook over low heat for 15 minutes or until apples are soft. Remove from heat and add:

1 teaspoon cinnamon
½ teaspoon nutmeg

Cool. A few drops of red food coloring may be added to give mixture a pink tint.

Third, make the cheese filling by combining:
8 ounces softened cream cheese
1 cup evaporated milk

★ ★ ★

Beat 1 minute with rotary egg beater. Fold gently into cooled apple mixture. Pour into cooled crust. Top with freshly grated nutmeg. Chill. Serves 8.

Citrus growers in Imperial Valley, Calif., estimate it takes about 1,250 glasses of irrigation water to produce one glass of orange juice.

Cook Green Squash Briefly in Skillet

Ever cook Italian-type green squash this way?

Zucchini Romano

2 tablespoons salad oil
1 medium onion (sliced into thin strips)
1 pound zucchini squash (about 5) sliced thin with ends removed
¼ cup water
½ teaspoon salt
Pinch of oregano
2 tablespoons each minced parsley and grated Romano cheese

★ ★ ★

In a medium skillet cook the onion lightly in the hot salad oil. Add squash, water, salt and oregano. Cover and simmer until tender — about 5 minutes; increase heat to evaporate any liquid. Sprinkle with parsley and cheese. Makes 4 servings.

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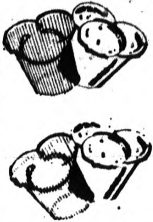
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Toboggan Ride Fatal to Girl, 8

A heartbroken Royal Oak mother learned early yesterday morning that her only daughter, Bonnie, was killed in a toboggan accident in Oakland Township.

Mrs. Rhoda Healey, 31, of 4124 Coalinge Highway, was working at her job as waitress at the Fox and Hounds Restaurant in Bloomfield Hills when news of the accident first reached her.

Accompanied by a friend, she was taken to the hospital shortly after midnight where she was told that injuries to her 8-year-old daughter Healey were fatal.

Mrs. Healey, a divorcee, was working, aware that Valerie was being watched by her aunt and uncle, Mr. and Mrs. Rocco Romano, of 617 S. Vermont St., Royal Oak.

The Romano family decided to take the children tobogganing at the Hild Mountain Recreation Area Saturday evening. Valerie, a winter sports enthusiast, wanted to go along.

Valerie and her two cousins, Ron Romano, 13, and his sister, Bonnie, 10, asked if the three of them could ride by themselves down a hill in the northwest corner of the park.

LET CHILDREN GO

Mrs. Romano was preparing hot chocolate over a wood fire and let the children go by themselves. She said Bonnie appeared able to steer the toboggan in earlier rides down the hill.

But this time Valerie sat on the front of the toboggan.

The children were spending down the slope when the toboggan suddenly veered into a clump of trees. Bonnie and Valerie were thrown off, but Valerie was still sitting up front when the toboggan crashed into the tree.

Ronnie suffered a compound fracture of the left leg. Bonnie escaped with a bruised face. Valerie, as her mother learned later, was dead on arrival at St. Joseph Mercy Hospital with fractures of the neck and skull.

"Valerie always wanted to ride in front," Mrs. Romano said later, "whether it was in a car or on a toboggan."



RED PLANE WRECKAGE—Italian policemen guard wreckage of a Communist Bulgarian jet fighter after it crashed about 20 miles south of Bari, Italy, Saturday. The Russian-built MiG-19 carrying an aerial reconnaissance camera, crashed after flying over a secret NATO Aquaviva, Italy.

Seek Peace in Iran, Sukarno Reiterates

JAKARTA, Indonesia (AP)—President Sukarno reiterated today that Indonesia will welcome a peaceful settlement of her dispute with the Netherlands over West New Guinea. He also insisted again that any negotiations with the Dutch must be based on the transfer of the disputed territory's administration to the Indonesians.

Sukarno spoke during the installation of a new air force chief of staff, Air Vice Marshal Umar Said. He replaces Air Marshal S. Suryadarmas, who has been named military adviser to Sukarno.

Sukarno referred briefly to the Dutch-Indonesian naval clash Jan. 15, saying:

"The anger of the entire Indonesian people already is aroused due to this Dutch provocative action. Not only the armed forces but the entire Indonesian people is clamoring for retaliation. However, we are still willing to settle the issue peacefully, provided such negotiations are based on a Dutch willingness to transfer the administration of West Irian to Indonesian hands."

Vaudevilian Key Dies

LAS VEGAS, Nev. (AP)—Manny Kay, 6, longtime vaudeville and television comedian, died Friday. He had been ill with tuberculosis.

But 70 Degrees in Florida

More snow fell over the northern portions. Some higher elevations reported up to 18 inches of new snow.

Minus 34 in Butte; Snow in Hollywood

By The Associated Press

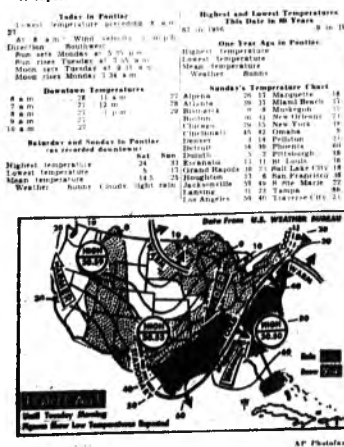
Hitter cold again blanketed wide sections of the northwestern portion of the country today.

At Bozeman, Mont., the temperature at 2 a.m. was -40 degrees. Butte, Mont., and Ravalli, Wyo., had -34 and Denver -14.

The Weather

Full U. S. Weather Bureau Report

PONTIAC AREA—Hazardous driving warning—occasional periods of light snow or snow flurries through tonight and Tuesday. Tonight's low 18. High of 24 is expected tomorrow. Winds westerly 10 to 18 miles.



NATIONAL WEATHER—There will be considerable precipitation in the nation tonight. Snow is expected from the upper New England States westward through the Great Lakes area, the Ohio Valley, the Central Mississippi Valley, portions of the Southern Plains and northward through the Rockies while rain is forecast for the middle and South Atlantic States, the Gulf States and Southern California. It will be warmer in the Atlantic States; colder from the Great Lakes southward through the Texas Panhandle.

JFK Pushing for More Jobs

(Continued From Page One)

have asked a tax increase to cover the steep rise in spending recorded by last spring's Berlin crisis if the economy had been in better shape.

"But I did not recommend tax increases at this point," he said, "because they would have cut into private purchasing power and retarded recovery."

As the year advanced, the after-tax incomes of American consumers rose 952 a person, or \$21 billion, he reported.

POLITEN LISTED

For the first time since the Truman administration, the annual economic message specified goals which, in the President's opinion, would accomplish the program of the Employment Act of 1946. That law committed the government to policies which would maintain "maximum employment, production and purchasing power."

The same law created the President's Council of Economic Advisors, the body which provided the research and counsel for today's 300-page message.

Any doubts that Kennedy means business about his antirecession program were dispelled by the serious and urgent tone of the message. On the tax-cutting, price-pricing and public pay proposals he said: "They will stimulate the greatest step forward in public policy for economic stability since the unemployment act itself."

The prime goal for 1961 is a 4 per cent unemployment rate.

In the statistical readings were mostly in the 40s and 50s, and from east toward the west, Mississippi Valley. In the New England States, temperatures in the teens and 30s, in the 40s and 50s about the southern Atlantic coast and in the 40s and 50s in Florida.

Rain and freezing drizzle fell over a band about 200 miles wide from northern Texas northeastward into southern Illinois and Indiana.

Snow fell in many parts of San Francisco Bay area, to the south along California's central coast region, and to the east where the Sierra was blanketed in white.

In San Francisco, the city of hills, where the bad news came, snow fell 30 years since the event brought reaction that might as well have been in the Middle West and eastern portions of the United States.

Both morning newspapers, the Chronicle and the Examiner, ran huge snow pictures on their front pages.

Telephone lines throughout the San Francisco area, to the south along California's central coast region, and to the east where the Sierra was blanketed in white.

In San Francisco, the city of hills, where the bad news came, snow fell 30 years since the event brought reaction that might as well have been in the Middle West and eastern portions of the United States.

President's Message Gets Partisan Reception

WASHINGTON (AP)—President Kennedy's sunny-day economic forecasts warmed Democrats, but Congress today that Republicans were cold, calling them unrealistic and designed to "bamboozle."

The Republicans also voiced strong opposition to his request for powers to cut taxes temporarily and launch public works projects.

Senate Democratic Leader Mike Mansfield of Montana said the prospects held out by Kennedy for a rapid growth in the economy "should be borne by every American in the year ahead."

"SHOWN AWARENESS"

At the same time, he said that by asking standby tax reduction and public works authority, the President "showed awareness of the domestic difficulties that have forced previous administrations, and which confronted him when he took office last year."

He is now asking Congress to act in preparing for such a possibility in the future ahead of time rather than wait for a recession to start," Mansfield said. "What he is saying is that 'A stitch in time saves nine.'"

"NEEDS AUTHORITY"

Sen. Hubert H. Humphrey of Minnesota, Mansfield's assistant, declared, "The President is asking that in combat a threatened recession the government must act quickly and primarily through purchasing power. He needs the standby tax reduction and public works authority to do this."

On the Republican side of the aisle Sen. Bourke B. Hickenlooper of Iowa, chairman of the Senate (900) Policy Committee, said he would be as happy as the next if the nation could reach the forecast production rate in 1963 for \$60 billion.

SENES NO EVIDENCE

"But I don't see any ground

Lawyers Hear Jury Suggestion

Commission Plan for Circuit Court Explained to County Bar

County lawyers today heard a recommendation that a jury commission be adopted for the selection system in the wake of continued criticisms by some attorneys.

The presentation of the report, by Jack W. Hutson, past president of the association and Royal Oak attorney, attracted an overflow crowd to the monthly meeting of the association. It was held at the Elks Temple in Pontiac.

DELAYED QUESTION

The attorneys were to vote on whether to rescind or affirm a 1957 resolution urging the county to adopt a jury commission. They urged the county board of supervisors to put the question on a countywide ballot then, but supervisors took the question off the ballot, declaring they had acted in haste.

It was learned that a move might be made this year to put Oakland County under an existing law governing the creation of a like commission in Wayne County.

Criticism has been focused on the present method, where prospective jurors are picked by township and city officials, for producing unrepresentative panels of a cross-section of the community.

Some attorneys also find fault with the number of "repeaters" on the panel.

JFK Says Work on Missile Bases to End on Time

WASHINGTON (AP)—President Kennedy said today that as a result of cooperation between labor, management and government every missile site project is expected to be completed on time or ahead of schedule.

His remarks were contained in a letter read by Secretary of Labor Arthur J. Goldberg at a ceremony where certificates of merit were awarded for the early completion of two Atlas intercontinental missile complexes.

Goldberg presented the certificates to 22 labor, management and government members of missile site labor relations committees at Forbes Air Force Base, Toledo, Kan., and Warren AFB, Cheyenne, Wyo.

Eye Surgeon Succumbs

CHICAGO (AP)—Dr. Frank Bradley, 86, an eye surgeon, died Friday after a heart attack. He was a former president of the American Academy of Ophthalmology.

The Day in Birmingham

9-Hole Golf Course Plan Ready for Commission

BIRMINGHAM — A recommendation that an architect prepare preliminary plans for a nine-hole golf course at the site of the former sewer treatment plant will be made to the City Commission tonight.

City Manager L. R. Carr will ask the commission approve an agreement with Newway architect W. Bruce Matthews to proceed with the design of the proposed recreation facility.

Matthews, who has experience in designing new courses and remodeling existing courses, laid out the course at Michigan State University and more recently, the nine-hole course in Royal Oak.

The proposal to build a golf course on the site was made several months ago by city residents who submitted petitions to the commission.

ALREADY IN USE

At the present time, about four acres of the 66-acre site on Cranbrook Road is being used by the Bloomfield Art Association, which has leased the sewer treatment building from the city for its conversion into a cultural center.

The police plant range occupies a small area in the center of the site, the east side, which a shed run occupies another small area at the southwest corner of the site.

According to the agreement, the architect will submit three preliminary plans showing different ways the golf course can be laid out on the site.

The plans would be presented to the commission by April 2, and if one of the receives approval the final plan would be submitted three weeks later.

Harold I. McGuire

Service for Harold I. McGuire, 58, of 156 Worth St., will be at 3 p.m. Wednesday at the Bell Chapel of the William R. Hamilton Co. Burial will be in Woodlawn Cemetery, Detroit.

Mr. McGuire died yesterday at St. Joseph Mercy Hospital, Pontiac.

He was plant superintendent for the Bradley Thompson Tool Co. of Detroit.

He was an active pilot and captain in the Civil Air Patrol. He was a member of the Mining Engineering Society of Canada.

Surviving are his wife Alice K. McGuire, four daughters, Bernice, Barbara, Ellen and Mary; one son, James; and one stepson, Henry Wilbur, all at home.

RAYMOND G. BOWER

Service for Raymond G. Bower, 66, of 130 E. Long Lake Road, Bloomfield Hills, will be 8 p.m. today at the Bell Chapel of the William R. Hamilton Co. Burial will be in Bonnet Hill.

Mr. Bower died Saturday at William Beaumont Hospital, Royal Oak, following a long illness.

He retired in 1956 as vice president of engineering for the Burroughs Corp. He had been with the firm since 1919.

During World War I, he served as a flight instructor in the U.S. Army.

He was a member of the American Association for the Advancement of Science, Engineering Society of Detroit, American Society of Mechanical Engineers, and the Birmingham Bar Association.

Surviving are his wife Mary C. Bower, two sons, Alan C. Bower, and Stuart S. Bower, all at home, and a sister, Betty Bower, and two grandchildren.

Mrs. Karl H. Bronson

A Requiem Mass for Mrs. Karl H. (Catherine D.) Bronson, 67, of 570 Townsend St., will be said 10 a.m. tomorrow at Holy Name Church. Burial will be in Mount Olivet Cemetery, Detroit.

Mrs. Bronson died at home Saturday following a heart attack. Her late husband was an advertising executive with the Chrysler Corp.

Surviving are two daughters, Mrs. John O. Goodsell of Saginaw and Mrs. E. J. Potter of Dearfield, Ill., and eight grandchildren.

Rosary will be said 8:30 p.m. today at the Bell Chapel of the William R. Hamilton Co.

Sara A. Ennis

Service for Sara A. Ennis, 85, of 140 Townsend St., will be 1 p.m. Thursday at the Bell Chapel of the William R. Hamilton Co. Burial will be in Greenwood Cemetery.

Mrs. Ennis died Sunday at St. Joseph Mercy Hospital, Pontiac, after an illness of several months.

A life-long city resident, she was a retired school teacher. She was a member of the Methodist Episcopal Church of St. Paul.

She is survived by a brother, William R. Ennis of Birmingham.

To Keep Date With Ghost at Death Site

HUNTINGDON, England (AP)—Beside a lonely country road one night this week Tony Cornell will keep a date with a jaywalking "ghost."

He will wait beside a narrow bridge where motorists say they have had to brake sharply after a girl wandered into their headlights. When they stopped there was no girl.

Several motorists have been killed at the spot where the road narrows and crosses a stream. Superstitious local people believe the ghost girl is responsible for the deaths. The road at night is lit only by a reflection from the trees or the stream.

"I am satisfied the answer does not lie there," he declared.

This part of Huntingdonshire County has a ghostly history. Cornell said local people have told him that the ghost of a nun has been seen on the bridge repeatedly during the past 30 years.

Two hundred yards from the bridge stands an empty, mouldering mansion, once the home of the Earl of Sandwich. The remains of two first floor stone pillars were found there during alterations just 30 years ago.

Report \$175,000 Loss in Ludington Blast

LUDINGTON (AP)—A fire, accompanied by an explosion, caused an estimated \$175,000 loss in downtown Ludington yesterday.

The Wagon Building, including two first floor offices, and a professional nurse's office above, was destroyed.



MEET AT MONACO—Princess Grace of Monaco (facing camera), extends a greeting to opera star Maria Callas during the television festival at Monaco last week.



AF Photos

Rain? Hail? Play Hunch

WASHINGTON (UPI)—Good weathermen like poor horse players rely on hunches, the National Geographic Society said today.

"A superior forecaster is one who knows how to lead his hunches," the society said.

"Perfect forecasting is impossible now and perhaps always will be impossible," they said in a news release.

Of the guesswork that occurs, the Geographic commented: "The intuition may be derived, partly from unconscious memories or from an unconscious appreciation of interactions that have not yet been incorporated into meteorological theory."

This happens often to people who study a racing form or any, about to lead for the \$2 million.

The news release said that "theoretical meteorologists who insist on absolute logic rarely make good forecasters, weathermen say."

Preferable is a tonight forecaster who may cynically predict a blizzard because he doesn't like the "look" of some lines on a weather map.

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Now a JEWELL Transistor American made radio with built-in speaker, battery and earphones. Good reception with extra large speaker. Choice of ivory or black.

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GEORGE'S

74 N. SAGINAW

The Murderers—6

By HARRY J. ANSLINGER
U.S. Commissioner of Narcotics
and WILL OURSLER

I grow impatient with those who—however well intentioned—persist in posing the question: Does Mafia exist?

In the face of all the evidence available there seems little room for any serious doubt. The hoodlums, of course, never make any serious denials. Luciano himself was quoted by a friend as saying: "Is there a Mafia? Sure there is. Isn't there a Masonic group and a Knights of Columbus?"

I am proud that the Bureau of Narcotics led in exposing the activities of this organization when any officials doubted that the organization was largely a myth, and that I was building this distorted picture of conspiracy largely to make an attack on Italian and those of Italian-American descent.

Let me refute here those deliberate distorters of fact. The truth is that many agents in the bureau are of Italian parentage or background. Ninety-nine per cent of the Italians, including the Sicilians, are decent, law-respecting human beings. They themselves have been terrorized by Mafia. I accept attacks on me as a part of the routine of the war against an invisible but closely knit empire.

LEADERS UNKNOWN

The most powerful decision makers of the Mafia murder trust in America are not even known to the public. Leadership in the brotherhood requires a shunning of the limelight and headlines. The true Mafia maintains an unassailable facade of respectability.

He is the owner of a small business on a sidewalk in a great American city. A kindly man who gives money to the needy, who contributes to the church, a wise and graying don, accepted and beloved in the neighborhood.

Tonight he meets with a few old friends in the back of a restaurant. One man is a corporation head. Two others are known figures in the racket. Two are neighborhood dons. One is a man who has served time for murder. They drink red wine and talk in Sicilian dialect.

This is a court of underworld law. The defendant, their long time friend and associate, has often sat with them as a judge and passed the death sentence on others. However, he has been unfortunate; he tried to raise the money to pay a debt and failed.

In the society of silence, the word somehow spreads. No one will help him, no one will hide him, no one will take up his case. There is no place in town, no place in hide, no one or later hired Mafia executioners find him.

In his neighborhood world, the white-haired don continues to play his quiet role, an obscure symbol of wisdom and love and charity. The racketeer slip back into their own well-protected circles. The corporation head returns to the board of directors, his civic communities, his political efforts to improve local government and get rid of the racket.

This is the picture, this goes on, these are the men who control and corrupt whole communities—and in a century ago, but in the 1960s, in the United States of America.

Our bureau's Mafia files bulge with material on this "secret" organization. As a part of these records, I had drawn up a list of 800 members of this sinister movement in the United States. This "Who's Who" of Mafia was used by the Kefauver committee.

Of the men on that list, we have convicted over 300, as of this writing, most have been deported to Italy. Several of the top men have been able to postpone or escape deportation by having "special bills" presented in Congress. Several have been able to get the courts to pass sentences with the provision: "Not to be deported."

BIPARTISAN POLITICS

No political party has a monopoly on Mafia. The organization is strictly bipartisan. One of our agents, after an undercover investigation in a New York State city said to be dominated by Mafia influence, reported in part:

"...unrehearsed reports here is that 30 per cent of the profits from organized gambling and prostitution go to — (the reputed Mafia capo in that city); 30 per cent to Republican leadership; 30 per cent to Democratic leadership; and to per cent to an unnamed individual. ... We have had similar 'bipartisan' reports from other communities."

Outstanding men of both parties are disgraced and hapless before

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the betrayal of a few weak politicians.

Silence is the Mafia's great protection. At some time ago, one of our agents was bringing in a Mafia gangster ultimately electrocuted for murders committed in association with racketeering.

The killer whispered to him, "I'll give you \$50 grand if you will tell me who told you."

"Fifty thousand? Not to save his life, but as the price of escape, but to find the man who talked."

The early Mafia dates back hundreds of years. It is, in effect, a murder society. It rose to prominence under the name of Mafia about the middle of the last century in Sicily.

Mafia of that time were members of the poorer classes banded together for self-protection against those who controlled the government and kept the people in peonage.

But Mafia Robin Hood phase was short-lived. As time passed, increased, the night riders dropped the mask of selfless "agrarian reformers." Crimes of rape, robbery, arson, extortion, kidnapping and murder were soon rampant in Sicily.

CHANGED WAYS

The early Mafia in America concentrated its effort on extortion and murder of its own people. But they could bleed the immigrant only so far. Where resistance showed, they began to keep their way into the then amorphous underworld in America.

"Syndicate" in America is a loosely used phrase. In narcotics the syndicate refers primarily to Mafia. The narcotics syndicate came into being in America about the time prohibition ended.

Dope had always been a part of their operation; now it took on bigger role. The syndicate hired a light staff, set up a supervisory board, a general manager, a traveling representative and a sales force.

Beginning in 1931 and 1935, our efforts in the bureau were concentrated against members of this syndicate, both in the United States and abroad. Hundreds of

new Chemical Lotions Discovery

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syndicate hoods and hangers-on tied to penitentiaries or were deported.

In our drive we concentrated particularly on leads in St. Louis, New York City, Tampa, and Havana, Cuba. We found that the majority of shipments to the midwest had been coming in via a family in Tampa.

This family, which consisted of the father and two sons, had a long history of doing dope, after running and smuggling.

They had their own boat, owned the biggest night club in the city, hired the top name bands and singers, and their patrons were the very finest people.

COSTLY REBORN

The father made periodic trips to Havana, where he obtained drugs through a Cuban senator. On one occasion he took in \$25,000 worth of heroin.

When this supply went to the Middle West, it was found to be "turkey"—a looked like heroin but was non-narcotic. The Midwestern agent wrote: "Get the \$25,000 paid to the boys or the old man will be in trouble."

The father flew to Havana and pleaded with the Cuban senator to make good on the heroin. The senator indignantly denied having made any "switch."

The terrified father came back to Tampa and talked with one of the crowd from the Midwest, trying to explain he had nothing to do with the switch and that he could not be able for a few weeks or longer to raise the \$25,000.

Two weeks later he was sitting at a table in the Palm Garden Tavern and Dance Hall having a drink with a couple of girls, when two gun shots roared out, the man toppled over dead. The murderer was never found.

Control of the business operations passed on to the two sons, Paul and Joe. Six men, including Joe and Paul, were later indicted by a federal grand jury for narcotics activities.

One of the men jumped bail. I heard that the Mafia narcotic syn-

dicate believed this man was a singing like a canary to us. Later he was found dead in San Francisco with a bullet in his stomach. Paul and Joe eventually met similar fates.

IN THE HOODS

Our investigations involved more than 50 top echelon Mafia racketeers, gangsters, all active in the drug syndicate. We obtained indictments in almost all cases shown. Many of the evidence was good. Yet only half a dozen of the defendants received any substantial sentences.

Mafia is not moribund. As we dried up their activities in narcotics, they began to move in other directions. The mobs already were racketeering in labor unions, trucking and other ventures. Hoodlum money began to show

up in New York in major real estate transactions. Theaters, restaurants, movie houses, skyscrapers, department stores, the young industry, and some of the young stars on their way up were

the new historic meeting of hoodlums at the little town of Apalachicola in November, 1951, reportedly considered, among other matters, new areas of operation. Continuing relentless war against Mafia millionaires—murderers is our only hope of preventing an accelerating pollution of legitimate business in America and throughout the free world by these killers in gray-flannel suits.

Tuesday: The Lack of Luciano (Continued from "The Murderers")

YOU'LL SAVE MORE On SIMMS 2nd FLOOR
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SIMMS 2nd FLOOR HOUSEWARES DISCOUNTS

STAINLESS STEEL 3-Qt. Mixing Bowl
Regular \$2.00 Value
Easy to clean stainless mixing bowl has easy-grip ring handle as shown. Many uses in your kitchen. Limit 2 bowls.
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Divided Section—PLASTIC Wash 'n' Rinse Pans
\$2.00 Value—Now
As shown—one section for washing, one for rinsing. 12 1/2 x 6 inches. Assorted colors.
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15-Pc. GLASSWARE Punch Bowl Set
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As shown—Colorful glassware with large punch bowl, 12 cups.
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Clos-I-Tidy Utility Rack
For Back-of-Doors and Walls
\$2.98 Saller—Now
As shown—3-pc. set of heavy chrome metal. Extra storage space for cleaning aids, brooms, mops, brushes, etc. Easy installation.
1.19

All Steel—4 Shelf SHELVING UNIT
\$7.95 Value
As shown—For home or office use. Holds books, knickknacks, etc. Shelves are 30 1/2" long, 10" deep and set inside 40 1/2" tall.
4.88

All Metal-Walnut Finish Corner Shelf Unit
\$7.95 Value
As shown—Designed to hold portable TV set, record players, etc. 28 1/2" high, for hard to decorate corners.
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FREE 13-Pc. Drill Bit Set with 1/2" Electric Drill
Regular \$19.00 Value—Both for
3 Amp, 2000 rpm drill with geared chuck, plus a FREE 13-pc. wood drill bit set in metal index container.
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Matching outfit has gaucho style knit shirt with acetate flannel pants in olive color. Sizes 6-6x and 7 only.

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Men's dress weight corduroys in gold color—ideal for casual or sport wear. All first quality in sizes 29 to 42. Limited quantities—hurry.

Wash 'n' Wear Boys' Dress Pants

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Popular "Dak" styling—dressy pants for casual or school wear. Wash 'n' wear rayon flannel in variety of colors. Sizes 8 to 14.

BASEMENT DISCOUNTS ON BABY NEEDS

Birdseye DIAPERS
\$2.29 Value
DOZEN **1.59**

Full standard size diapers of durable Birdseye cloth. Limit 2 dozen per person.

Deodorizer Well—PLASTIC Diaper Pails

\$2.29 Value
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Hooks Over Car Seat Baby Car Seat
\$2.95 Value
1.99

Steel frame, canvas seat. Hooks over back of car seat—keeps baby safe and comfortable while traveling in auto.

A-d-j-u-s-t-a-b-l-e PORCH GATES
3-Ft. Wide 34" Hgt. **1.37**
6-Ft. Wide 34" Hgt. **1.87**
8-Ft. Wide 34" Hgt. **2.37**

Natural hardwood gates with finest varnish finish. Patented lock that baby can't unlock. For protection on stairways, porches, etc.

Folds Compactly
Baby Potty Chair
\$2.50 Value
2.99

Sturdy wood chair folds when not in use—easy to travel. With unusual pat. Butyl rubber floor.

40x40 Inch Folding Style
Baby Play Pens
\$10.95 Value
8.88

30" hardwood sides, raised floor and casters.

Baby Walkers
\$3.95 Value
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Metal frame with removable and washable fabric. Adjustable for child's height—teaches "em to walk. Not exactly as shown.

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SIMMS BROTHERS
BASEMENT 2nd Floor DISCOUNT

Say Glenn's Atlas Ready Despite Faults

By RALPH DIGHTON

SAN DIEGO, Calif., Jan. 21 — The people who made the shiny steel rocket scheduled to boost astronaut John Glenn into orbit this week know it has shortcomings . . . But they say they've done everything possible to compensate for them. Even to making the parts for special handlings.

At a recent briefing officials of General Dynamics-Astronautics said the rocket—a modified version of the Atlas Intercontinental missile—is less than perfect in two danger spots:

1. It was designed to carry a warhead, not a Project Mercury capsule.

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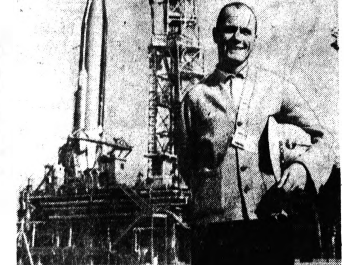
rockets proved by many years of capsule by increasing the thickness of the steel skin.

Glenn will go aloft on a powerful missile which has never before been ridden by a man.

What has been done to make his steel steed safe for him?

Of all the changes ordered for the Mercury Atlas, the one that had the greatest psychological effect on Astronauts' 30,000 workers was the simple device of labeling Mercury parts.

Electronics foreman Ed Russell says, "Everyone knows when he's working on an Atlas slated for Project Mercury. Each Mercury part has a special sticker that grabs their attention and makes them especially careful."



ASTRONAUT AND SHIP — Astronaut John Glenn poses in front of the Atlas missile which is scheduled to take him on an orbital flight from Cape Canaveral this week. The Atlas is the Mercury spacecraft in which Glenn will ride on his three-orbit trip. (NASA photo via AP Photofax.)

Ben Robinson, Mercury program director for the Air Force's Advisory Astronautics Group, told news.

"The reliability of the Atlas is less than that of aircraft, so special steps have been taken to insure pilot safety."

"First, we did our best to make the vehicle reliable. We began an education program to insure all personnel to do their best. We expanded the greatest care in selecting Mercury Atlas parts. These parts were insured for special handling and inspection."

STEPS TO SAVE PILOT

"Second, we took steps to save the pilot in the event of trouble. An alert command system was built in to evacuate the capsule from the booster should an emergency arise on the pad or during launching. The use of the Atlas was strengthened structurally to support the

Waite's Stretches up to 8-feet, 5-inches . . .

FLOOR-TO-CEILING

3-LIGHT POLE LAMPS

\$799

This attractive pole lamp puts light just where you need it . . . spotlighting a picture or plant, acting as a room divider, easy to operate switch on each bulb. White, mahogany, bronze, translucent bulbs.

Lamps . . . Lower Level

The other way of looking for the answer is to watch the performance this week of specially handled Mercury Atlas 109D when it takes off from Cape Canaveral, Fla.

"It's the best," says Dempsey, "that this country knows how to make."

Used to Store Records

LONDON (AP) — Victoria Tower of Parliament has undergone a \$500,000 transformation to serve as a permanent storehouse for ancient government records.

Sixty-seven Atlas components get this special treatment. How successful has it proved? There are two ways of looking for the answer.

COMPARE RECORDS

One is to compare the records. Dempsey said a total of 112 Atlases of all types have been launched. Of these, 71 were successful, 20 partially successful and 15 unsuccessful. He did not give a numerical breakdown of the success record to the "D" series—the type chosen for Mercury modifications—but he said the overall reliability was "about 80 per cent."

Five Mercury Atlases have been launched. The first failed structurally. The third was destroyed when it went off course. The other three were successful. Comparison of the records obviously is not conclusive.

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This Book contains information generally known only to specialists. It explains the physiology of human Metabolism and the relation between glandular function and Obesity. It tells why some individuals can eat all they wish and never gain in weight. You are told HOW overweight can be corrected and WHERE to look for HELP near your home. The edition is limited. Notice may not appear again. Write at once—today for your copy. SEND 4 (Four Cent) Stamps (16c) to help cover distribution cost. You incur no obligation. We have no medicine or anything else to sell. You will never be asked to send a penny of money. ADDRESS: D. Conway (R&R Inc.) Dept. L22 Box 1514, Albuquerque, N. M.

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| SPRINGKNIGHT MUSLINS | SPRINGSCALE PERCALES |
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| Reg. 2.19 twin size \$179 | Reg. 2.99 twin size \$229 |
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| Reg. 1.20 pr. cases pr. 98c | Reg. 1.50 pr. cases pr. 1.38 |
| Reg. 2.19 twin fitted bottom . . . 1.79 | Reg. 2.99 twin fitted bottom . . . 2.29 |
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"WESTMINSTER" TOWELS

Bath, 25 by 48" Reg. 1.99 **\$1.69**

Hand, 16 by 28", Reg. 1.29 89c

Fingertip, 11 by 18", Reg. 49c 39c

Washcloth, 13 by 13", Reg. 49c 39c

This luxurious Martex towel is yours at savings in EIGHTEEN beautiful colors! Compare the size and quality anywhere . . . they're large, thick, extra absorbent to really sponge up the water. Only at Waite's in Pontiac!

BELLEAIR ELECTRIC BLANKETS

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| 17.99 Value | 21.99 Value |
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Full Size, Dual Control, 29.99 Value . . 18.88

Crafted of 70% rayon, 20% cotton and 10% nylon, these luxury blankets are long wearing and carry a full 2-year guarantee. Machine washable, non-irritating, mothproof, illuminated control dial, nylon bound, swan contour corners, clip boxed. Choose pink, blue, green, beige, coral, red or lilac.

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| Locally woven, printed in 4 colors. Exquisite. | | | | 2 for 7.99 2 for 9.99 2 for 12.99 | | |

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| 2.99 Value 24x42" | Reg. 89c |
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| 4.99 Value 30x50" | Find white percale with zipper. Keep your pillows fresh and clean. |
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Your choice of 4 popular sizes at one low sale price: 9 colors. Other rugs on sale too.

| BATES HEIRLOOM SPREAD | PERIWIINKLE BEDSPREAD |
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| Twin or double size "Kennebunk" bedspread in snow white or antique white. Reversible. | Hobnail spread by Morgan-Jones. Twin or double, 4 colors, link-line, large sizes. |

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Pontiac Area Deaths

KRIS L. CARROLL
Prayer service for Kris LaMar Carroll, 6-day-old infant son of Mr. and Mrs. Bobby L. Carroll, 410 Linda Vista St., was held at 11 a.m. today at Frank Caruthers Funeral Home. Burial followed at Oak Hill Cemetery.

The infant died Saturday at Pontiac General Hospital of an illness since birth.

Surviving besides his parents are three brothers Kerry, Kevin, and Keith, all at home.

MRS. JAMES MORIARTY
Service for Mrs. James (Ethel) Moriarty, 83, of 221 Josephine Ave., will be held at 3 p.m. today at Sparks-Mercy Funeral Home. Burial will be in Ottawa Park Cemetery.

Survivors include two sons Maurice of Maine and Harold of Detroit, and three daughters Mrs. Joyce Drennan and Mrs. Gwynne Savigny both of California, and Mrs. Arthur Warwick, with whom she made her home.

Mrs. Moriarty died Saturday at Pontiac General Hospital.

MRS. CLIFFORD MORRISON
Mrs. Clifford (Roxanna) Morrison, 60, of 284 Oldmolehill St., Waterford Township, died suddenly yesterday at Pontiac General Hospital.

Mrs. Morrison was a member of the Methodist Church.

Survivors include her husband, one son Larry with the U. S. Navy, two daughters Mrs. Grant Ormiston of Linden and Mrs. Alonzo Cooper of Flint. One brother and three sisters also survive.

Service will be 1 p.m. Wednesday at Coats Funeral Home, Dryden Plains, with burial at White Chapel Memorial Cemetery.

JAMES R. MORTENSON
James T. Mortenson, of 15 Hobcomb St., died suddenly of a coronary attack Saturday at his residence. He was 38.

Mr. Mortenson was employed as a tool designer at Pontiac Motor Division. He was a member of the First Methodist Church in Clarkston and BPOE No. 810.

Survivors include his wife Ruth, one son Christopher E. at home, one brother, Louis F. of Northville and one sister Mrs. Robert

PUBLIC SALE
On January 24, 1962, at 10 a.m., 1962 Buick, number 897366, will be sold at 197 N. Lincoln where car is stored and may be inspected.

PROPOSALS FOR UNIFORMS
Forms and information may now be obtained from the office of the Purchasing Division, 2nd floor, County Office Building, 1 Lafayette St., Pontiac, Michigan, covering the initial purchase of uniforms for the Oakland County Sheriff's Department.

PRICES, samples and complete data to be furnished by the time of the opening of bids on the date of the opening of bids, 2:00 p.m., E.S.T., Monday, February 5, 1962.

OAKLAND COUNTY BOARD OF AUDITORS
Purchasing Division
JAMES C. TALLEY
Assistant Director
Jan. 22 to Jan. 24, 1962

New Many Wear FALSE TEETH With More Comfort
FASTTEETH, a pleasant alkaline fast-acting powder, adds false teeth more firmly to gum and lasts 10 more hours than most dentures. A little FASTTEETH on your gums. No gummy, sticky, chewy taste or feeling. "Pleasant odor" (denture breath). Get FASTTEETH at any drug counter.

Stops Constipation due to "Aging Colon"
Bowel, doctors say, has to new laxative principle that re-creates 3 essential of youthful regularity. As you grow older, the internal muscles of your colon wall also age, lose the strength that keeps waste from the body. Stagnant bowel contents dry out and shrink so they fail to stimulate the urge to purge. Of all the laxatives, only new COLONADO gives you at magical 3-way relief.

(1) COLONADO prevents the formation of dry, hardened waste for easy passage without pain or strain. (2) helps restore flabby colon muscles with unique retraining action. (3) acts on the nerve reflexes that stimulate the "push movement" of your lower colon.

COLONADO relieves even chronic constipation overnight, in so gentle it was hospital proven safe even for expectant mothers. Introductory Size 43¢.

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Lane, will be 1 p.m. tomorrow at the Bell Chapel of the William R. Hamilton Co. Cremation will follow.

Mrs. Zerby, a production engineer for Pontiac Motors the last 12 years, died Saturday at William Beaumont Hospital, Royal Oak, following an illness of several weeks.

Survivors are his wife Doris M., two daughters, Stephanie L. and Deborah L., both at home; and his mother, Mrs. Warren M. Zerby of Pontiac.

MRS. JAMES B. HUMMER
ORTONVILLE—Service for one of Oakland County's oldest residents, Mrs. James B. (Ellen C.) Hummer, 100, formerly of Ortonville, will be at 2 p.m. tomorrow at the C. F. Sherman Funeral Home.

Survivors include his wife Doris M., two daughters, Stephanie L. and Deborah L., both at home; and his mother, Mrs. Warren M. Zerby of Pontiac.

MRS. JOHN WEBB
Mrs. John (Lottie M.) Webb, 89, died this morning at her residence, 31 Thorpe St.

Mrs. Webb was a former school teacher here.

Funeral arrangements will be announced later from Donelson-Johns Funeral Home.

DARWIN F. WILSON
Darwin F. Wilson of Allen Park, formerly of Pontiac, died yesterday morning in his residence at the age of 57. He had suffered a cancer illness for several months.

Mr. Wilson was an employee of the Ford Motor Co.

Survivors include his wife Donna, three daughters Mrs. Janice Haskell of Lapeer, Mrs. Darwina Howland of North Branch, Mrs. Yvonne St. John of Allen Park, one sister, Mrs. George Ross of Owosso, and seven grandchildren.

GUSTAVE REITLER
AVON TOWNSHIP—Gustave Reiter, 67, of 318 E. Avon Road, died unexpectedly at his home early this morning. His body is at the William R. Poter Funeral Home, Rochester.

JOSEPH E. ENCARDO
HIGHLAND TOWNSHIP—Service for Joseph E. Encardo, 50, of 1807 Lakewood Road, will be 11 a.m. Thursday at Richardson-Bird Funeral Home, Milford. Burial will be in Highland Cemetery.

MRS. EMMETT FLANSBURG
OXFORD—Service for Mrs. Emmett (Ethel) Flansburg, 91, formerly of Oxford, was to have been 11 a.m. today at the A. H. Peters Funeral Home, Grosse Pointe Woods, with burial in Oxford Township Cemetery.

Mrs. Flansburg died Friday at her home in Detroit following a brief illness. She was a member of the Episcopal Church.

Survivors are two daughters, Mrs. Clifford Kroecke of Detroit and Mrs. Harold Moore; five grandchildren and nine great-grandchildren.

WARREN M. ZERBY JR.
ROCHESTER—Service for Warren M. Zerby, 41, of 141 Neffitt

for funerals until noon tomorrow.

Surviving are his wife Isabel and two sons, Jack R. and Thomas A., and a daughter, Nancy E., all at home, his parents, Mr. and Mrs. Ray Mellen, of Romeo; a sister, Mrs. Bernard Grace of Muskegon; and a brother, Joseph of Romeo.

Students to Get Grant
KALAMAZOO—Western Michigan University summer students enrolled in a graduate workshop in Michigan history will receive a grant from the John M. Munson Michigan History Fund covering tuition and fees. The workshop will be from July 30 to Aug. 10.

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Grape Juice 4 24-OZ. BTL. 99¢

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SAVE 13¢—2¢ OFF LABEL Comet Cleanser 4 14-OZ. CANS 49¢

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Orange Juice 6 6-OZ. CANS 85¢

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