



NOT SUGAR AND SPICE— No... sugar and macaroni are the construction materials used to create this tiny house shown on Mister Rogers' Neighborhood children's television program, aired over more than 200 PBS stations. Host Fred Rogers welcomes craft artist Elsie Neal who appears frequently in the "real life" segments of Mister Rogers' Neighborhood,

which premiered its 7th season on February 19th. The major feature of the 'debut program focuses on the myth surrounding an all-knowing Santa Claus, and explores a child's fear of Santa. In the premiere program, Miss Neal visits the "Neighborhood" and assists in the making of Santa's costume.

Consumer News Front

Iron Is Cast In A New Role

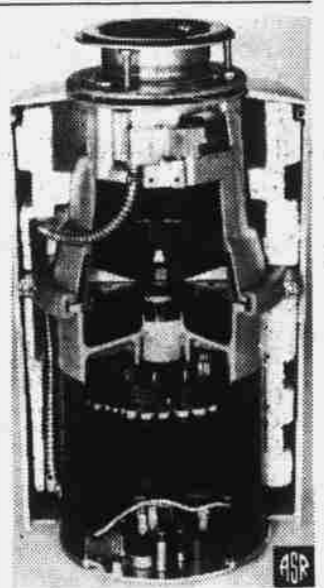
It may sometimes appear as if we live in a plastic world. However, industry still relies heavily on iron and steel. While gold and platinum are among the world's most precious metals, iron and steel are probably the cheapest and most useful.

Although iron is known to have been used for centuries—an iron chariot wheel rim found in England is believed to date back 2,000 years—researchers are finding new uses for the metal.

The United States, with more than 200 steel companies in 37 states, produces more than 20 per cent of the world's total steel output.

Industry frequently turns to iron when strength, durability, and corrosion resistance are needed. Researchers for KitchenAid appliances have developed drain chambers made of cast iron for the company's food waste disposers.

According to a company spokesman, the practicality of using cast iron for this component has been proved in commercial disposers built by The Garbar Manufacturing Company of Troy, Ohio, also maker of KitchenAid dishwashers, trash compactors and hot-water dispensers.



This cutaway drawing of a home food waste disposer illustrates the complexity and durable construction of the appliance. The new model, by KitchenAid, includes a rugged cast iron drain chamber.

In addition to the cast iron drain chamber feature, the new disposers are reported to offer other user advantages such as automatic reversing action which doubles the life of the cutting edges and enables jams to be eliminated electrically. The company offers two batch-feed models operated by a drop-in cover control and two continuous-feed disposers operated

by a wall switch. With the introduction of cast iron drain chambers for household disposers, industry has taken one of the world's strongest and oldest known metals and adapted it to one of the homemakers' most modern conveniences.

Consumer Scene



Hints For Homebuyers

Shopping for a new home? It can be a lot easier if you have some basic guidelines to go by.

Since the kitchen is where many homemakers spend most of their time, and is such an important factor in making everyday living more enjoyable, the following pointers from the General Electric and Hotpoint Kitchen/Laundry Planning Service can help you determine if this all-important room is planned for top efficiency.

The layout of the kitchen is one of the most important considerations, so first check the location of major appliances, the planners suggest. Often what appears on the surface to be an attractive floor plan is in reality poor utilization of space and equipment.

The sequence of work in a kitchen moves from storage to preparation to cook and then to serve. The logical arrangement then has the refrigerator and its storage areas for foodstuffs near the outside entrance, followed by the sink (or mixing) center, then the cook and serve area located as conveniently to the dining room or breakfast nook as possible.

Studies have shown that more than half of the work done in the kitchen is performed at the sink. Therefore, in the ideal situation, the sink center is between the refrigerator center and the cooking center.

Without exception, GE kitchen planners agree that each major appliance center

must have some working counter available. Under the most desirable conditions, the refrigerator should have a minimum of 15 inches of counter top at the opening side for loading and unloading, and the range serves best if counter space is available on both sides. The sink must have no less than 24 inches of counter on one side to provide the space needed for a dishwasher.

Placing unrelated appliances side by side, such as the refrigerator and oven, is a common planning error which overlooks the need for functional counter space. If there is a built-in oven, the open door of the highest oven should be lower than the user's elbow. Mounting too high can make it difficult to remove roasting and baking pans.

Also, check the doors of cabinets and appliances to see if they block traffic aisles when open. This is especially important in a corridor-type kitchen arrangement where appliances face each other. The width of the aisle should be a minimum of 42 inches, and preferably 48 inches. A narrow aisle can result in many clumsy, uncomfortable work patterns.

If there is a separate dining room and breakfast area, the ideal location for the kitchen is between the two, as this will eliminate many tiring extra steps.

By keeping these hints in mind as you look for a new home, you can more accurately evaluate which one is best suited for your needs.

Military Service Boosts Credits

People who were on active duty with the armed forces anytime from 1967 through 1967 are now receiving added Social Security credit, according to D. W. Lambert, Social Security district manager in Durham. As a result of a change in the Social Security law, Lambert said, wage credits of \$100 are granted for each month of active military service performed in this 11-year period. "Similar Social Security credit is already provided for military service after 1967," he said.

QUILTING

Quilting has become as modern as today. Its influence is found in wearing apparel as well as in house furnishings, observe extension home economics specialists, North Carolina State University. With the revival of this art, fashion designers are producing everything from quilted shoulder bags to velvet pantsuits.

Recycling Material

WINDSOR, Ont. — A radio station's contest to choose the most popular high school was so popular that it generated \$5 million responses weighing more than 60 tons, the program director reported. He said the paper would be sold for recycling.

An Old-Fashioned Dessert— Prepared The Modern Way



Old-fashioned desserts have a flavor that brings back memories for the over-30 generation. Sadly, many youngsters have never known the wonderful aroma of a dessert baking in the oven and the taste of the delicacy when it's set before a happy family.

The 20th Century has produced busy lives, and seldom is time spared for life's little pleasures. But now home economists have devised a modern way of preparing an old-fashioned dessert like Apple Dumplings to fit into busy lifestyles.

Apples can be quickly cored and pared when time permits. Pastry can be prepared from a pie crust mix and squares cut to envelop each apple. These steps are made super easy with plastic helpers such as a Tupperware Pastry Sheet which releases dough without tearing and a rolling pin that makes pastry rolling simple for even a novice. The pastry-covered apples then can be frozen in a convenient Kracker Keeper. Airtight sealed, the dumplings wait in the freezer until the lady of the house decides to slip them into a preheated oven just before dinner—on another day.

Old-Fashioned Apple Dumplings
2 packages (11 ounce each) pie crust mix 1/2 cup (packed) brown sugar
6 medium baking apples 1 teaspoon cinnamon (2 1/2 to 3-inch diameter) 2 tablespoons lemon juice peeled and cored 2 tablespoons soft butter or margarine
1/2 cup granulated sugar
Prepare pie crust mix as directed on package. Roll out on lightly floured Tupperware Pastry Sheet into a 16 x 24-inch rectangle. Cut into 6 3/8-inch squares. Place an apple in center of each pastry square. Combine and mix sugars and cinnamon; sprinkle an equal amount of sugar over each apple and into cavities. Top each apple with 1 teaspoon each of lemon juice and soft butter. Moisten edges of pastry. Bring four corners of pastry square together over center of apple; seal edges well. Bake at once as directed below or arrange in Tupperware freezer approved container, seal and freeze. One or two hours before serving time remove dumplings from freezer and arrange in shallow baking pan. Bake in moderate oven (375 degrees) until pastry is done and lightly browned and apples are tender, 50 to 60 minutes. Serve plain or topped with whipped cream or vanilla ice cream. Makes 6 dumplings, 6 servings.

TIPS ON CAR CARE



Beware Of Toe-Tickling Vibrations

Harvey noticed a thud when he shifted into reverse to back out of his driveway, and another thud as he shifted into forward gear to move off.

Out on the road more noise than usual seemed to come from under the car. It wasn't very noticeable. He would have ignored it if he hadn't felt the floor vibrating slightly under his foot as he increased speed.

Fortunately he stopped at the first service station to see what was wrong. This prompt attention to his car's warning signal probably saved him the inconvenience of a high-way breakdown and more than \$100 in repair bills.

The thuds and vibration were caused by a worn-out universal joint. If he had continued to drive after the vibration appeared, the off-center drive shaft would have ruined the transmission bearing and caused the transmission to lose its fluid. In some cases a vibrating universal joint will also ruin bearings in the differential housing, the

bulge on the axle between the rear wheels. Two universal joints provide a flexible connection for the drive shaft between the transmission, which houses the car's main gears, and the rear end. Because they take the constant strain of transferring the engine's power to the wheels, universal joints wear. They are the most often replaced part in the drive line assembly.

B.F. Goodrich car care experts recommend inspecting universal joints whenever the car is on the grease rack, and more frequently after the car has been driven 30,000 miles. A loose universal joint should be replaced immediately to avoid unnecessary wear and tear on the rest of the drive line assembly.

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- 3407 ROXBORO ROAD • 3022 FAYETTEVILLE STREET • 3438 Hillsborough Road