

SENATOR SAM ERVIN SAYS

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not substantially abate. I expected to spend a considerable portion of the week attending the Permanent Subcommittee on Investigations of the Committee on Government Operations, which is currently engaged in investigating supposedly inefficient practices of the Foreign Assets Administration in Pakistan. This Subcommittee is charged with the responsibility for "study and operation of Government at all levels with a view to increasing its economy and efficiency. Our investigation has indicated that there may be some truth in charges that the Operations Administration has been guilty of some inefficient conduct in connection with the proposal to erect a dam in Pakistan. Carolinians will be interested to know that this particular dam was formerly headed by the late beloved Senator Hoy, under whose guidance the investigation was conducted. Its present head is Senator John L. McClellan, of Arkansas, is doing a superb job.

Just Looking Around

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the target in the rifle range. A tough firing instructor walked up to the green rookie, and belatedly: "Where in the blazes are your shots going?" The rookie looked up innocently, and said softly: "I do not know, sir. They're leaving this end all right."

Automatic Light

HART, Mich. (AP) — Automation is gradually succeeding the lonely lighthouse keeper along the treacherous spots of Michigan's Great Lakes shoreline. The latest lighthouse to become fully automatic is that at Little Point Sable on the Lake Michigan shore. The keeper, Henry Vavrina, has been transferred to the Big Point Sable lighthouse at Ludington.

The 100-foot tower and buildings of the lighthouse were erected in 1874. And for the last 80 years its kerosene mantle type light has been a warning beacon to ships as far as 17 miles out on the lake.

The old lighting mechanism is being replaced by more powerful, fully automatic electrical equipment.

Oven Beef Stew Offers Economy



TASTY BEEF STEW — Oven-steams while potatoes roast.

By CECILY BROWNSTONE Associated Press Food Editor OVEN BEEF STEW is a

pare - and - forget - about - it dish. Brown the meat in a big iron skillet; then turn it into a casserole with onions, carrots, peas, liquid and seasonings. Let it bake covered for an hour and a half or two. When you are ready to serve, the stew will be steaming savory—ready to delight your family.

Put a pan of peeled potatoes into the oven, too, to bake along with the stew. They will be a perfect accompaniment to the meat gravy and look so pretty with their paprika topping.

If you want this to be a complete oven dinner, you can bake a dessert (one that calls for a moderate temperature) along with the stew and potatoes. Then add a salad and a tray of bread or rolls and you'll have a most successful easy-do meal.

This stew has wonderful dark brown natural gravy; don't thicken this sauce or you'll spoil it. It is supposed to run all over the dinner plates when you serve it. Some members of our family like to mash the potatoes into the gravy right on their plates; others enjoy dunking chunks of crisp hot French bread into the good juices. Not the most refined way of eating, but mighty good!

You'll notice that the stew recipe calls for a couple of tablespoons of tomato sauce; we mean the kind that comes in 8-ounce cans. But if you don't want to open a whole can in order to get this small amount, or haven't any left-over tomato sauce in your refrigerator, substitute catchup or chili sauce.

Be sure to cut away all fat from the stew meat so you avoid greasy gravy. And be conscientious when you are browning the meat; care here is what helps to give the stew wonderful color and flavor.

OVEN BEEF STEW

Ingredients: 1 1/2 pounds chuck beef (cut in about 1 1/2-inch cubes), 3 tablespoons fat, 12 to 16 small white onions (peeled), 3 medium-size carrots (cut in 1/4-inch rounds), one 10-ounce package frozen green peas (lightly thawed), 1 tablespoon flour, 1 1/2 cups water, 2 tablespoons tomato sauce, 1 tablespoon red wine vinegar, 1 1/2 teaspoons salt, 1/2 teaspoon pepper, 1/8 teaspoon thyme, 1 bay leaf, several sprigs parsley, 1 clove garlic (crushed).

Method: Cut any fat away from outside of cubes of beef. Melt 2 tablespoons fat in 10-inch skillet; add beef and brown thoroughly on all sides. Put beef, onions, carrots and peas in mixed layers in 2-quart casserole. Stir flour into drippings in skillet over low heat; add water, tomato sauce, vinegar, salt, pepper, thyme, bay leaf, parsley and crushed garlic and bring to a boil; pour over beef and vegetables. Cover and bake in moderate (350°) oven about 1 1/2 hours or until meat is very tender. Serve from casserole. Makes 4 generous servings.

OVEN PEELED POTATOES

Ingredients: 4 medium-sized potatoes (about 1 1/4 pounds), 2 tablespoons water, 1 tablespoon butter or margarine (soft), paprika.

Method: Peel potatoes and cut in half crosswise; place close together (but not overlapping) in baking pan. Add water to pan. Cover tightly—aluminum foil may be used—and bake in moderate (350°) oven until just about tender and water has evaporated—30 minutes. Uncover, spread potatoes with butter and sprinkle with paprika. Continue baking 15 minutes or until cooked through. Makes 4 servings.



Wife Preservers To finish a seam securely when stitching on the sewing machine, instead of cutting the thread at the end of the seam, turn and stitch back again for about an inch, then cut the thread and you need not tie the ends.

RAINY DAY SAVINGS advertisement featuring a cartoon character holding a shopping list and pointing to various grocery items like VEGETOLE, COFFEE, and BISCUITS.

Advertisement for various household products including GAINES, CLEANER, and GLO-COAT with prices and savings.

Advertisement for VANILLA WAFERS and CATSUP with prices and quantities.

Advertisement for Vegetables including TOMATOES, LEMONS, and GRAPEFRUIT with prices.

Advertisement for Choice Meats including DRESSED FAT HENS, PORK ROAST, and LAMB with prices.

Advertisement for Special 10¢ OFF regular price GIANT CHEER with a limited supply.

Advertisement for PILLSBURY FLOUR and DEL MONTE PEACH HALVES with prices.

CASH GROCERY advertisement with the slogan 'The Best the Market Affords' and address MAIN STREET HAZELWOOD.

DEL MONTE Spring GARDEN SHOW OF CANNED FOOD VALUES advertisement featuring a woman's face and a list of products like LIMAS, ASPARAGUS, PEACHES, SPICED PEACHES, GOLDEN CORN, SUGAR PEAS, FRUIT COCKTAIL, and TENDER ARGO SUGAR PEAS.

Quality-Tender Milk Fed Veal! advertisement for VEAL ROUND STEAKS, featuring a couple and the price 83¢.

From Milk Fed Stock! Quality-Tender advertisement for various meats and products like SHOULDER VEAL CHOPS, LOIN VEAL CHOPS, RIB VEAL CHOPS, SLICED BACON, CREAMERY BUTTER, BISCUITS, and CINNAMON ROLLS.

SOILAX and Instant COFFEE advertisement with prices and descriptions.

VERI-BEST PRODUCE VALUES! advertisement for JUICY FLORIDA GRAPEFRUIT, SUN-KIST LEMONS, and CALAVO AVOCADOS.

SPECIAL! 5¢ OFF advertisement for Libby's Frozen Fresh CHICKEN PIES.

Dixie Home Super Markets advertisement with the slogan 'get the BEST for LESS!' and a woman's face.

Grid of various grocery products including CATSUP, BEEF STEW, Uncle Ben's Rice, IVORY soap, IVORY SNOW, D U Z, CHEER, SURF, SILVER DUST, BREEZE, SPRAY, and Grill Steaks.

STORE HOURS: Mon. - Tues. - Thurs. 8:30 a.m. - 6:30 p.m. Wednesday 8:30 a.m. - 12 Noon Fri. & Sat. 8:30 a.m. - 7 p.m.