

So This Is New York

By NORTH CALLAHAN



Just 180 years ago, we didn't even possess New York City. It was in the hands of the British and they were controlling it in much the same stubborn way they now are holding on to Cyprus. George Washington brought a rickety army down from Boston and had the ragged socks literally beaten off of it by the red coats. But the Declaration of Independence was read to the troops, their spirit was thus kept alive, and finally they rallied to wear down the enemy until they finally decided to leave this nation to itself and its first capital—New York City.

And further, from a historical standpoint, it seems odd that Henry Cabot Lodge should be the main representative of this country at the United Nations, when his own father did more to defeat the League of Nations, forerunner of the present organization, than any other man. The present Lodge is a tall and handsome fellow, rather aloof, I found on talking with him. But one must admit that he is vigorous and usually effective in his dealing with the Russians.

Some one asked Billy Graham what he knew about the sufferings of Christ. The young evangelist answered: "When a Western Union Messenger delivers a death message to a home, he doesn't take part in all the suffering connected with the message. He just delivers the telegram. That's all I am—God's messenger boy. I don't ask people to look up to Billy Graham. I ask them to respect Jesus Christ. I didn't die on a cross. Neither did you. But Christ did."

An executive at a local aircraft plant posted the following circular: "To all Employees: Due to increased competition and a keen desire to remain in business, we find it necessary to institute a new policy. Effective immediately, we are asking that somewhere between starting and quitting time and without infringing too much on the time devoted to lunch period, coffee breaks, rest period, story telling, ticket selling, golfing, auto racing, vacation planning

and rehearsing of yesterday's TV programs, that each employee try to find some time that can be set aside and known as The Work Break."

A favorite with all of us who know her as Helen Hayes, the actress. Not only a most capable person, she is personally a grand lady. Her noted smile must come with some effort nowadays, for it was only a few years ago that she lost her only daughter from polio. Then recently, her husband died. He, of course, was Charles MacArthur who wrote the play dear to the heart of all newspaper people, "The Front Page".

One of the first men I met in New York was Albert Dorne. He was once a kid of the slums who loved to draw pictures. He never got past the 7th grade because he had to quit school and support his family. Studying art in his spare time after a 12-hour working day, he soon found that people would pay well for his drawings. By the time he was 22, he was making \$500 a week and now is one of the top money-makers in advertising art.

Gotham Gatherings: It would be nice to have Herb Shriner's harmonica band around on a hot day, for they could really stir up a breeze. . . a manufacturer says 20 million 1957 calendars have already been ordered. Time files . . . sales of toupees to younger men are increasing, three-fourths being crew-cut style. . . that good old Indiana expression I learned on my uncle's farm there, "big and little potatoes" certainly applies to some New Yorkers.

Not For Children

DETROIT (AP)—Blackie, the talking mynah bird, has been banished from the Detroit Children's Zoo until he cleans up his language. Somewhere Blackie picked up a string of bad words and took to lacing his polly-wants-a-cracker routine with blistering expletives. Trainers have him in a back room of the aviary at the main zoo, teaching him to tone down his talk.

Lemon Filling For Angelfood Cake



ANGELFOOD CAKE — with lemon filling a possibility for last patio or porch party.

By CECILY BROWNSTONE

Associated Press Food Editor
FOR THAT LAST porch or patio party during Indian summer, consider serving an angelfood cake with a lemon filling and a whipped cream frosting.

Bake the cake from scratch or use one of the angelfood cake mixes. Cut the cake in two or three layers—but cut evenly! Mark off cutting places with toothpicks or use a thread to slice the angelfood crosswise smoothly and evenly. Make up a package of lemon-flavored pie filling and spread it over the layers; cover the cake with whipped cream and refrigerate until serving time. This cake makes enough delicious slices to feed at least 16 guests.

If some of your guests want a cold beverage and you have instant tea on hand, it will be easy to supply the demand. Just dissolve the tea in a little hot water, then add cold water and ice. Sprigs of mint or slices of lemon, or both, are traditional and delightful accompaniments.

LEMON ANGELFOOD CAKE

Ingredients: 1 package (4 ounces) Lemon-flavored pie filling, 1 angelfood cake, heavy cream, confectioners' sugar, vanilla, grated lemon rind.

Method: Prepare the filling according to package directions for lemon meringue pie; cool. Split angelfood cake into 2 or 3 layers. Spread lemon filling between layers. Whip cream, sweeten to taste with confectioners' sugar and flavor to taste with vanilla. Use 1 cup cream if top only is to be frosted; 1½ cups cream if top and sides are to be covered. Sprinkle whipped cream with grated lemon rind. Refrigerate until serving time.

ANGEL TALK

There are so many other good ways to vary angelfood cake! Here are ideas:

SPICY ADDITION — Add a tea-

spoon of ground nutmeg to the dry ingredients for the cake.

GOLD AND SILVER — Fill angelfood cake layers with lemon-pie filling and cover top with creamy vanilla frosting tinted a pale yellow; make design over top of frosting with silver shot.

MOCHA TREAT — Cover angelfood cake with coffee-flavored frosting; garnish top with curls of shaved chocolate.

ORANGE FLAVOR — Add 1 to 2 tablespoons of grated orange rind to angelfood cake batter with the last addition of flour.

CHOCOLATE CREAM — Stir 1 cup of heavy cream with ½ cup sifted confectioners' sugar and ¼ cup sifted cocoa; add a dash of salt. Beat until stiff. Use as topping for slices of angelfood cake.

LEFTOVER DELIGHT — Slices of leftover plain angelfood cake may be spread lightly with soft butter and toasted under the broiler. Serve hot with lemon or orange sauce. Or tear leftover plain angelfood cake into bite-size pieces and pile them into a glass bowl with alternate additions of prepared lemon-pie filling and whipped cream. Permit the dessert to stand in the refrigerator for several hours or overnight to blend flavors.

FROSTING TIPS

1. Brush all loose crumbs from cool cake before frosting.
2. Place cake, before frosting, on the plate from which it is to be served. Tuck wide bands of waxed paper under bottom edge of cake so they will protect plate during frosting and then can be removed easily.
3. After first layer of cake has been spread with filling, fit next layer on top carefully, making sure edges are even.
4. Spread frosting over top edge of cake and then down sides of cake in long sweeping strokes. Fill in center top and work toward edges with swirling strokes.

Egyptian Women's Leader Extolls 'Basic Good Will'

By JANE EADS

WASHINGTON—At a time when strained relations between Egypt and other nations was reaching its peak, an attractive Egyptian woman leader was extolling the "basic good will" existing between the women of this country and her own.

At the very moment her husband was deep in consultation with the State Department over the Suez crisis, Mrs. Ahmed Hussein, wife of the Egyptian Ambassador, was addressing a luncheon given by the General Federation of Women's Clubs to launch its second International Community Achievement Contest sponsored jointly with Sears-Roebuck Foundation.

Mrs. Hussein was representing the Women's Club of Cairo, which won the GFWC's last year's first prize of \$500 in the international category, with a project establishing the first day nurseries in Egyptian villages.

"Our country needs peace and

the basic good will that exists here," Mrs. Hussein told the group, "and although I am just one individual, I will do all I can to promote that good will."

The Cairo Women's Club, originally set up by a group of American women for American women in the Egyptian capital, gradually grew to a membership of 300 representing 19 different nationalities.

One day Mrs. Hussein's husband, then minister of social affairs, addressed the group asking its help in expanding projects carried on in government-sponsored social centers in Egyptian villages. The nursery school idea was started in a village near Cairo as a "pilot project."

It took more than three months of patient, ticklish maneuvering to launch, Mrs. Hussein explained, since villagers resent any semblance of a "hand-out," or having outsiders tell them what's good

for their community. "We worked with the Social Center first and followed the democratic approach," Mrs. Hussein ex-

plained. "We convinced the men first, then they encouraged the women to become interested. Before we were through the whole com-

munity was involved." Finally, the government decided the nursery school idea was a project to adopt and two others

of the country's 160 social centers already have introduced the project.



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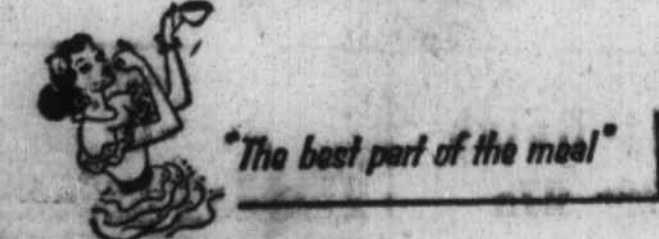
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TODAYS Menu

Omelet In A Sandwich

By ALICE DENHOFF

WHEN there's no time to fuss, an omelet is quick and easy to prepare. Here's one that's a little different.

Fry 2 halved slices of bread in oil on both sides until slightly browned and crisp.

Soak 4 salted anchovies 20 min. in cold water. Drain, dry, split lengthwise into filets and clean. Or use canned filets, drained.

Make 2 thin (2-egg) omelets, but do not fold. Place flat on a round serving plate. Place them between the fried toast pieces upon which you have spread the anchovy filets. Over this round omelet sandwich, pour 2 tbsp. of fresh tomato sauce. Cut in halves.

A favorite Philippine dessert adds glory to this coconut.

To serve 4, boil ½ c. brown or white sugar and 3 tbsp. water until it spins a thread. Drop in ¼ large fresh coconut, grated (2 c.), and cook until mixture forms a soft ball when sugar dropped in cold water. Drop by

spoonfuls in a well-greased pan and cool.

Tasty Casserole

A corn and dried beef casserole is an excellent suggestion for a supper or luncheon menu.

To serve 6, sauté 3½-oz. jar dried beef in tbsp. butter until crisp and browned.

Using the beef and 2 c. cream corn, ½ c. diced green pepper or pimiento and 1 c. coarsely rolled cracker crumbs, place in alternate layers in buttered baking dish.

Add ¾ c. milk to which 1 small grated onion and ¼ tsp. black pepper have been added. Dot top with another tbsp. butter. Let stand 15 min.

Bake at 350° F. for 1 hr. For breakfast, have you ever tried this when the children seemed bored with hot cereal? Mix dry cereal with a little cinnamon and some brown sugar and sprinkle over the hot cereal.



These Prices Effective Thru Saturday, Sept. 22nd