

The Undesirables

BOWLING GREEN, Ohio (AP)

An assistant professor of education at Bowling Green State University has developed a test which

he says will help businessmen put a finger on employees with undesirable personality traits.

The tests contains 150 opinion-type statements and by studying the answers, personnel directors

can place potential trouble makers in jobs where they will clash with others, Dr. Mearl R. Guthrie says.

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Speaking of

Homemaking

By ELIZABETH G. PARHAM Home Service Representative Carolina Power & Light Co.

WHAT EVERY KITCHEN NEEDS

We are all influenced by the way places "feel" to us. Some places give us a feeling of freedom and brightness, others make us feel warm and cozy. Still others may give us a feeling of dullness and darkness.

Most kitchens can be made into comfortable "living rooms", or designed to have the atmosphere you want. These are things you can work with:

Light: Most of us like daylight and sunshine, but too much can mean glare and heat. Besides, a lot of work and play go on in the kitchen after dark. You need overall light, and you might need extra light for certain tasks—at work surfaces for instance. Make sure that light isn't placed so that you're working in your own shadow.

Air: Circulating air is important, not only for comfort but also to help remove odors, grease and smoke. Keeping a window open, at least on top, may be enough. If not, you may need an exhaust fan. By the way, if the kitchen is often smoky, you may be cooking at too high temperatures.

Color: Cheerful colors that please you and make you feel comfortable are the best ones. Nowadays, kitchens don't have to be plain white. With modern decorating schemes, the kitchen can be one of the most attractive rooms in the home. Light colors will brighten, while darker ones will subdue, glare. Washability is an important factor in the decorating materials you use.

Cleanliness: While you don't have to be able to "eat off the floor", your working areas, range, refrigerator, drawers and shelves should be clean—for convenience and efficiency, and for the kind of atmosphere you want around food.

LET'S HAVE WAFFLES

How long has it been since you brought your waffle iron out and delighted your family with steaming hot waffles for breakfast? If it has been a good while, your waffle baker may need reseasoning. If so, use a pastry brush to rub a thin coat of salad oil over the entire baking surface of both bottom and top grids. Immediately connect iron with current, close iron and heat exactly 10 minutes, no longer. Time this heating accurately. If the iron becomes too hot it may be injured and when the batter is poured into it the waffles will scorch in spots; if batter is poured in before iron is hot enough, the waffle will stick. Discard the first waffle baked in a reseasoned iron.

When the indicator shows the iron is hot enough, pour in batter and close iron at once. Do not open until waffle stops steaming. If it is opened too soon, the waffle splits crosswise, one half sticking to the top and the other to the bottom grid. After waffle stops steaming, open iron, let waffle remain just a few seconds, then remove to hot plate. Before serving waffle, immediately pour in batter for the next one.

Should a waffle stick, lift off all loose bits, then use a wire brush to remove bits stuck to the grids. Use a soft dry cloth to wipe the edges and sides of the grids. Use a damp cloth only to wipe batter from the outside of the iron.

When you finish baking waffles, leave the iron open until it is cold, then clean, close and store—but not so far away that you won't cook waffles again very soon.

Try adding mashed bananas to your waffle batter or finely chopped apples for a delicious difference. Broken nutmeats are also good. For party-time, make up a recipe of Devils Food Cake and bake in the waffle iron. Serve with whipped cream or ice cream.

MAKE AUTOMATIC DISHWASHER EASIER

Load your dishwasher this fast, easy way: Hold dishes under running water with your right hand, scraping them lightly with a knife or rubber spatula held in your left hand. Left to right loading saves passing dishes from one hand to the other, makes the job go quicker! (Of course, this procedure will be reversed for machines installed dishwashed first—pots, pans, and bowls to the outside, with their openings toward the center. Then alternate small and large plates to the inside. This will enable your dishwasher to more thoroughly clean heavily-soiled pieces.

Load the top level last—cups in. Load the bottom level of the to left of sink.)

LAFF - A - DAY



"But, dear, they don't have service for eight."

ROCKET ENGINE FOR SATELLITE



TOP TECHNICIANS in Evandale, Ohio, make a final check of the X405, powerful new rocket engine which will provide a thrust of more than 27,000 pounds when it launches the 11-ton Vanguard rocket during International Geophysical year. The main power boost will operate for about 150 seconds to accelerate the earth satellite through its first 36 miles of flight toward outer space. A speed of 4,000 miles an hour will be achieved before a fuel burnout. It was developed at the General Electric Flight Propulsion Laboratory.

Bethel High Blue Demon Tales

Things are really booming around Bethel since the World Series started. Everyone hopes their favorite team will win, but one must lose and their fans will be disappointed.

Senior rings are expected any day now. That will be happy days for the seniors. Report cards went out Tuesday with quite a number of disappointed students.

We have some new faculty members this year. They are: Mr. Rickman, Mr. Shepherd, Mr. Alexander, Mr. Poindexter and Mrs. Hargrove. Mr. Morse is ably conducting the band this year. They are mak-

ing progress every day. The annual staff has been working very hard toward the publication of "The Pigsheater" with Mrs. Alice Cathey as faculty advisor. Mrs. Jimmy Deaton has been making the group and individual pictures and judging by results of some, she is doing a fine job.

Most of us are settled in a club of our choice on Tuesday and Thursday. Mrs. Cathey's homeroom put on an excellent assembly program last Friday. Miss McElhannon's room is preparing for theirs this Friday.

Louise Cooke, a senior, is representing the Beta Club as a marshal at Mars Hill College today.

Friday night at Brevard, Bethel is expecting to make another good showing as they did last Friday when they beat Reynolds. Charles Poindexter is doing a fine job coaching the boys, with Garrett Sneathers helping.

Too Much For Too Little CORRY, Pa. (AP) — It might not have happened if John Adams, of Roscoe, N. Y., hadn't been driving a miniature sports car over a narrow steel bridge near Corry. But he was driving a miniature sports car as he and John Zawacki, of nearby Ridgeway, approached the bridge from the opposite directions.

Zawacki figured his standard sized car and the small sports car could pass on the bridge with a few inches to spare. So did Adams. Both were wrong. They got wedged together in the middle of the steel span.

An African safari group of nine "tourist explorers" requires a staff of 25 experts to accompany them.

TODAYS Menu Satisfying Fall Fare

By ALICE DENHOFF

DURING the crisp, golden days of fall, hearty, but not heavy, dishes are the most satisfying. One such dish, Veal Valencia, is a little out of the ordinary, too.

Veal Valencia To serve 6, have 1 1/2 lbs. veal cutlet cut 1 in. thick. Sprinkle meat with salt and pepper and rub 4 tsp. flour well into it. Brown in 4 tbsp. cooking oil.

Combine grated rind of 1 orange, 1/2 c. cream, 1/2 c. orange juice, 2 tsp. sugar and 1/2 tsp. mace. Pour over veal.

Cook, covered tightly, simmering slowly for 1 hr.

Here is an excellent way to prepare round steak which we think you might like to try. To serve 6, have 2 lbs. round steak, 1/2 in. thick. Cut meat into strips 4 x 2 in. Sprinkle with salt and pepper and thoroughly pound 1/2 c. flour into the meat. Brown on both sides in 4 tbsp. cooking oil.

Add 2 c. hot water. Cover. Cook slowly 1 1/2 hrs.

Blend 1 tsp. chili powder with 1/4 c. cold water and add together with 1/2 c. chopped stuffed olives. Continue cooking 1/2 hr.

Fried or broiled chicken is a time-honored main dish, at any time of the year. Here is a sauce that will turn it into a treat.

Wash and cut a 1 1/2 to 2 lbs. broiler into serving pieces. Cover neck and giblets with 2 c. boiling water. Add tsp. salt, 1 bay leaf, 2 parsley sprigs, and 1/2 tsp. celery seed.

Cook until stock has been reduced to half, about 1 hr. Then strain, reserving both stock and giblets.

Sprinkle the chicken with 1/2 tsp. salt, 1/2 tsp. pepper and fry in skillet in 1/4 c. fat with 1 peeled, medium-sized whole onion. Turn frequently until well-browned.

Remove onion and chop giblets, 1/4 c. toasted almonds and 2 shelled, hard-cooked egg yolks, using medium blade of food chopper. Add to the strained chicken stock. Reheat and serve as a sauce with the fried chicken. Serves 4.

Hearty Salad This salad, while it is light, is a little heartier than the usual warm weather type.

To serve 6, cream a 4-oz. pkg. American cheese with 2 tsp. milk. Shape the American cheese and pkg. cream cheese into balls.

Place in salad bowl with 2 heads lettuce broken or cut into large chunks and 2 sliced tomatoes. Combine tsp. chopped onion and paprika to taste with 1/2 c. time of the year. Here is a sauce that will turn it into a treat.