

FREE MOVIES

For an extra attraction at a future meeting, you might like to show one of these 16-mm. movies, available without charge, except for postage both ways. Be sure to write well in advance and include the name of your organization, complete mailing address, telephone number, the name of the person in charge of the show, and an alternate date, in the event the film you want is already booked for the day you request it. Address your request to: Modern Talking Picture Service, 3 East 54th Street, New York 22, New York. Remember that even though there are several copies of each film, some are especially popular, and you may have to wait for a particular film if you haven't ordered it two or three months in advance.

Here are the films we have reviewed and recommend:

The Great Land — Alaska: This story of the expanding "Last Frontier" pictures such amusing scenes as the annual three-day Fur Carnival at Anchorage and a baseball game on snowshoes, as well as the beautiful glaciers, mountains, tundra, wildlife, and much more. (27 minutes, color.)

Roses For America: Of particular interest to garden clubs, this colorful film includes many close-up pictures of award-winning rose varieties, with an explanation of how they are grown to perfection and of how a rose comes to be judged as an "All America." (15 minutes, color.)

Lives of Their Own: A dazzling display of Royal Dulton figurines—from the well-known Toby jugs and Dickens characters to exquisite little animals—highlights this fascinating film. The craftsmanship of the miniature masterpieces is remarkable, and, on the screen, the figures really seem to have "lives of their own." (22 minutes, color.)

In The Beginning: One of the best films we've seen, this is a pictorial study of the Grand Canyon and its revelations of the geological history of the world. Beautifully presented, with spectacular recreations of nature's three-billion-year drama of fires, earthquakes, volcanoes, tides, torrents, glaciers, winds, etc. (28 minutes, color.)

The Story of Colonel Drake: Starring Vincent Price, the film tells the story of a man who struck oil in Pennsylvania—and made a discovery that started the petroleum industry of America. This drama was awarded the Freedoms Foundation Medal for contribution to a better understanding of the American way of life. (29 minutes, Technicolor.)

Too Young To Burn: This movie explains how parents can teach preschool children, at various age levels, the hazards of fire. Its well-presented material will help you understand your child's fire-education needs better, and what you learn may someday save his life. Suitable for adults only. (27 minutes, color.)

vaccine. A significant and informative film, particularly for parents. (14 minutes, black and white.)

Assignment: Venezuela: Life and scenery in Venezuela are seen through the eyes of a young American petroleum engineer working in that country for a United States company. Includes a tour through such scenic places as the ultramodern city of Caracas, offshore oil fields, and Venezuela's colorful lake region. (24 minutes, color.)

Parliamentary

(Continued from page 2)

ment. Use "Roberts' Rules of Order" as a guide.

7. Any presiding officer must work from an agenda, which is defined in the dictionary as "things to be done . . . a program of business to be done."

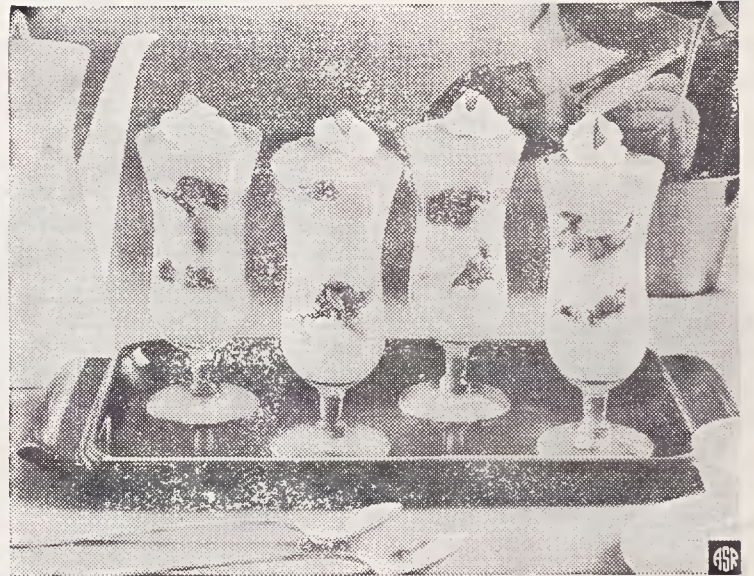
8. The president need beware of answering all questions herself in discussion. A good president delegates almost every job in the club to someone else and is to guide and advise.

Women

(Continued from page 2)

friends are. All friends are valuable.

"Friendship. Hard-earned and faithful are seen in beautiful relief over the flat uniformity of life, or stand out in steady and bright grandeur in the midst of the dark deeds of men."



The French have a very special word for "perfect". It's "parfait"—and here's an American version of that familiar word that really fits the definition! This good 'n easy new treat, "Fig Crunch Parfait", is the perfect answer to a dessert-in-a-hurry for hot weather enjoyment. It's made with rich square fig bars, crumbled into tasty bits and layered into chilled vanilla pudding, with orange juice added for an extra flavor accent. The result is a dessert that looks just as delightful as it tastes. You can make it in minutes, this very easy way:

Fig Crunch Parfait

½ package (9 or 10) Sunshine Fig Bars	2 tablespoons orange juice
1 package vanilla pudding mix	½ cup heavy cream, whipped
	Slivers of 1 maraschino cherry

Crumble fig bars into a bowl. Prepare pudding mix as package directs. Cool about 10 minutes. Fill 4 to 6 parfait glasses with alternate layers of pudding and crumbled fig bars, and a drizzle of orange juice. Chill. Serve, topped with whipped cream and a sliver of maraschino cherry. Makes 4 to 6 parfaits.

Blue Cheese Dresses Up Frozen Fish Fillets

BY DOROTHY MADDOX

EASY to cook, frozen fish and other sea food are even more flavorful when dressed up with sauces made with American blue cheese.

Blue Cheese Fillets (6 servings)

One and one-half pounds frozen fillets of sole, salt and pepper, 10½-ounce can condensed tomato soup, 8-ounce can tomato sauce, ½ cup crumbled American blue cheese (about 3 ounces).

Sprinkle fillets with salt and pepper. Roll up jelly-roll fashion and place in shallow greased 1½-quart casserole. Combine remaining ingredients. Mix well and pour over fillets. Bake in slow oven (325 degrees F.) 35-40 minutes, or until fish flakes easily with fork.

Blue Cheese Shrimp Skillet (4-6 servings)

One-quarter cup butter, 1 medium-sized onion, sliced, 1 clove garlic, finely chopped, ½ cup chopped green pepper, 1 cup rice, one 1-pound 4-ounce can tomatoes, 1 cup water, 1 teaspoon salt, 1 pound frozen deveined, fully cooked shrimp, ¼ cup crumbled American blue cheese (about 1¼ ounces).

Melt butter over medium heat.



FROZEN FISH fillets and other sea food can have added flavor when dressed up with sauces using American blue cheese.

Add onion, garlic and green pepper and saute 5 minutes. Add rice and cook until browned. Add tomatoes, water and salt. Cover and cook over low heat 25 minutes, stirring occasionally; add additional water if necessary. Add shrimp and cheese. Cover and cook until cheese is melted and shrimp are heated.