

Tussock Moth Gave Gene Austry A Picture Plot

By PATRICIA CLARY UP Staff Correspondent

HOLLYWOOD (U.P.)—Gene Austry owns the plot of his latest picture to the Heliconiopsis pseudotsugae McD.

To meet America's name sounds more like a foreign language in it. But to many Idaho residents it brings back grim memories.

In 1946 the dreaded tussock moth (Heliconiopsis pseudotsugae McD.) in the caterpillar stage, attacked the Douglas and grand fir forests of northern Idaho, threatening total devastation and ultimate destruction of the trees.

The decolorized foliage in many cases covered whole mountain sides. As much as 3,000,000,000 board feet of merchantable lumber was threatened.

The U. S. Bureau of Entomology, going into battle along with the forest service, recommended a spray compound of DDT and a solvent with light fuel oil. Eleven planes sprayed the forests for three months last summer, scattering 399,376 gallons of DDT spray.

No flying caterpillars were found when they finished.

His Turn Trick "I was in Idaho at the time with my father and I heard about the project," Austry said.

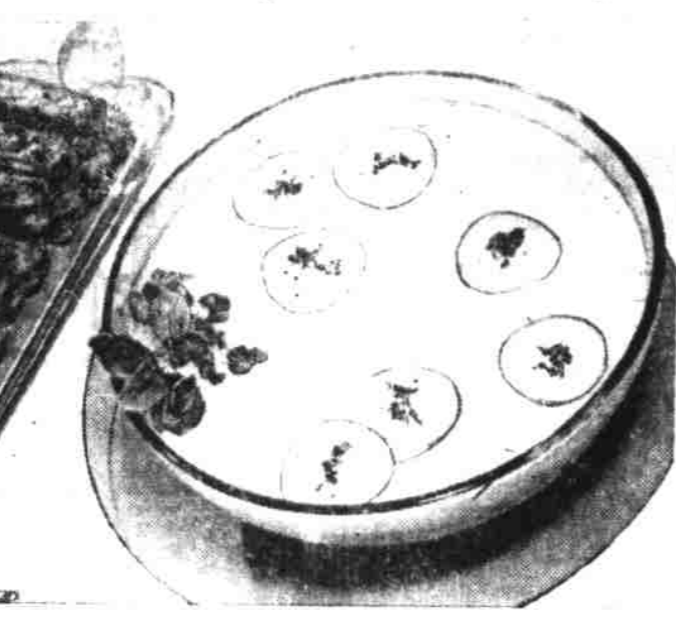
An expert film himself, Austry thought that he had found drama and heroism that should be shown to the public.

"I never realized before how much work the forestry service is doing," Austry said. "I want the public to learn about it too."

He talked the plan over with the producer, Arnold Schaefer, when he got back to Hollywood. They sent writers to Idaho and started research on the story.

Columbia has just finished making "White Wilderness" starring Austry in the role of an explorer helping his old comrade battle the Heliconiopsis pseudotsugae McD.

Cold Soups Hit the Spot



TOMATO BUTTERMILK SOUP... Chilled for buffet.

By CECILY BROWNSTONE Associated Press Food Editor

While there still are warm days do try one of the best of cold soups. The recipe is a nutritious one with its combination of tomatoes, farina and buttermilk, and the seasoning is perfect. Its light color and delicious taste would make it a fine buffet luncheon for guests because it can be prepared well ahead of time and chilled. A good fore-runner for almost any main dish you can think up!

Tomato Buttermilk Soup

Ingredients: 4 cups sliced tomatoes, 2 bay leaves, 4 peppercorns, 2 slices onion, 2 sprigs parsley, 2 tablespoons sugar, 2 teaspoons salt, 2 tablespoons cream, enriched farina, 1/2 cup dried cucumber, 1/2 cup celery greens, 2 tablespoons sliced scallions, 1/2 cup sour cream, 3 cups buttermilk, 6 paper-thin slices cucumber, 2 tablespoons chopped chives, 3 sprigs watercress.

Method: Put tomatoes in a saucepan and add bay leaves, peppercorns, a onion, parsley, sugar, salt. Bring to a boil and simmer for 15 minutes and strain. Return to range, bring to a boil and sprinkle in farina slowly. Boil 2 minutes. Cool. Add dried cucumber, celery scallions and chill in refrigerator. Stir in chilled soured cream and chilled buttermilk. Before serving garnish with slices of impoised cucumber cut paper thin, sprinkle chives in center of cucumber, slice and arrange watercress at edge. Makes 6 to 8 servings.

Poppysed Fingers

Ingredients: 4 slices bread, 1/4 inch thick, 6 table spoon melted butter, 2 tablespoons poppy seed.

Cut each slice in fingers one-inch wide. Brush with vitaminized margarine. Sprinkle with poppy seeds. Place on cookie sheet or shallow pan. Bake in hot (400 F.) oven about 8 minutes. Serve hot with cold soup. Makes 12 fingers — 6 servings.

Hot creamed soups are excellent to serve on cool days. There usually are many vegetables available from which they can be made. The choicest type of creamed soup may have practically anything in it — leftover corn cut from the cob, snap beans, wax beans, carrots, onions and squash.

For a simple hot creamed soup combine a mashed or strained cooked vegetable with a thin white sauce and season with a little grated onion, salt and freshly ground pepper. Remember a thin white sauce means one tablespoon of fat and one tablespoon of flour to a cup of milk. Equal parts of fat and flour blended together will help to give a smooth sauce. Many people like to top a cup of the prepared soup with a slice of bread.

If you want to use one of these creamed soups for a family luncheon, serve a hearty accompaniment with them. Toast sticks spread with a layer of spread, for instance, is good. To make it remove the skin from a quarter pound of liver-wurst, wash and add lemon juice, chili sauce and mayonnaise to taste. Sprinkle the sticks with a little finely chopped parsley if you like.

Another good spread is made from artichokes combined with hard-boiled egg and salad dressing, pop up the spread with a little Worcestershire sauce and lemon juice to your taste.

The Rio Grande navigable waterways total about 60,000 miles in length.

Trolley Riders Flunk Their Courtesy Test

ST LOUIS (U.P.)—Street car riders here flunked a courtesy test conducted by a motorman on the Grand Boulevard line.

To break the monotony of his schedule, Ted Q. Browne decided to record his observations on the behavior of his passengers. After a day's work, he found he had greeted 1,082 passengers with a cheery "hello" and got only 31 replies. He waited for 300 persons before he saw running for the car during the day but only 26 bothered to thank him.

His conclusion: "Most of the riders seemed to be very preoccupied."



...stressed man, whose office was high up in a skyscraper, waited impatiently for a visitor with whom he had an appointment. Finally, an hour and a half overdue, the man appeared. He looked tired, puffed and out of breath.

"Sorry I'm so late," gasped the visitor, "but it's a long climb up these 40 flights of stairs."

"What's the matter?" demanded the man. "Why didn't you come by elevator?"

"Well, I really wanted to," returned the weary gentleman, "but I didn't know the thing."

Old Grad: "Professor, I've made some money and I want to contribute it to my old college. Can you tell me what subjects I should study?"

Prof: "In my classes you step most of the time."

Old Grad: "Fine, I'll window a dormitory."

I've been driving a car for five years and never had a wreck. "I've been driving a wreck five years and never had a car."

Johnny and Bill were coming home from a long hike. Reaching the crossroads, they saw a sign which read, "Centerville—10 miles." "Good!" sighed Johnny, "that's only five more miles ahead!"

Top O' the Morning Brew



COFFEE MACAROON BISQUE... Serve with iced coffee.

By CECILY BROWNSTONE Associated Press Food Editor

It may be that you are the kind of cook who doesn't like to measure accurately—who cooks with a lot of experience and judgment. That's all right for a great many dishes, but it has been my experience that you cannot make a consistently good coffee unless you carefully measure both the coffee and the amount of water you use. Plus this you have to know your coffeemaker and your coffee.

Brands of coffee differ in flavor and strength, and different grinds, used in different kinds of coffeemakers, all give different results. The freshness of the coffee also makes a big difference; that's why many families like to own coffee grinders, buy coffee beans and grind their own coffee as they use it. Many people swear by the refrigerator—keep their coffee in it and feel it keeps fresher there than in a cupboard. Certainly, ground coffee always needs to be kept in a tightly closed container.

When it comes to the coffee-grind many good cooks prefer to use a pulverized grind in a drip coffeemaker — with a good filter, of course — and the drip grind in a percolator. You'll have to experiment with the kind of coffee you use, with grinds, and with your particular coffeemaker. Measure accurately and jot down your measurements; when you achieve the kind of brew you like, stick to all the conditions that achieved it!

There's another condition that affects coffee brew, and that's the number of cups you make at one time. If you make only a few cups of coffee in the morning, and have a small coffeemaker designed for that small number, you can easily work out measurements you like. But if it has been my experience, with a drip coffee pot designed for two, four or six cups, that you cannot simply double the amounts of coffee and water used in similar proportion. You may need less coffee when you make four or six cups, to achieve a good brew, than when you make just two.

So much of the iced coffee served in both restaurants and homes these days isn't good because it isn't strong enough. A weak brew to start with, it's tasteless when it's diluted still further with ice, milk or cream. Here again you are going to have to experiment. If you like to pour hot, freshly-made coffee into a pitcher and chill it immediately with ice cubes you are going to have to use a stronger brew than if you make your coffee, chill it in the refrigerator, and serve it with say, only a few cubes of ice in each glass.

By the way, I said "pour the hot, freshly-made coffee into a pitcher and chill it immediately with ice cubes" advisedly. Even when you fill a glass chockfull of ice cubes, and pour the hot coffee over it, frequently the result isn't cold enough. I prefer to pour the freshly-made coffee into a pitcher, and keep adding ice cubes until it is just cold enough, then pour the

Navy Belatedly Finds Its Shy One House

CHICAGO (U.P.)—A \$10,000 house was stolen from the Navy in 1945 and the theft wasn't discovered until 1948.

The Navy reported it did not discover the theft immediately because the eight-room house wasn't in one piece when it was taken.

Arthur A. Hlavin of Lake Villa, Ill., pleaded guilty to taking the materials with which his house was built while he was custodian of the Navy's reclamation yard at Great Lakes.

egg yolks, add remaining coffee sugar and salt. Cook over hot (boiling) water, stirring continuously, until slightly thickened. Add softened gelatin and stir until dissolved. Chill until syrupy. Whip cream; add vanilla and fold into gelatin mixture. Beat egg whites stiff; fold in. Pour into refrigerator tray. Sprinkle top with macaroon crumbs. Freeze until firm. Makes about 8 servings.

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WASHING MACHINE GOING FAR

EL RENO (U.P.)—A super de luxe washing machine is destined for a long journey. An oil driller bought it here to take with him to Saudi Arabia. He said he wants the wife to have the comforts of home.

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