

**DANES GO FOR SPORTS**  
COPENHAGEN—(AP)—Most of Denmark's four million inhabitants are members of one or more sport clubs. Gymnastics is the favorite sport with 171,000 members. Soccer clubs have 123,000 active and 212,000 inactive members, handball 75,000 members, shooting 48,000, badminton 30,000, track and field 28,000 and swimming 28,000.

**SIGNED BY PERSUASION**

MONTEREY, Cal. (UP)—The 100th anniversary of the writing and signing of the California constitution will be marked with a celebration next August. The formal signing of the document occurred when delegates were button-holed in the midst of a large ball thrown to celebrate the writing of the document.

**UNCLE AT TENDER AGE**

FORT WORTH, Tex. (U. P.)—Tommy Hatcher observed his first birthday at a joint party with his uncle, Mickey Ray Neally. The uncle was also one year old. Mickey is the son of Mr. and Mrs. L. R. Neally. Tommy's parents are Mr. and Mrs. H. T. Hatcher. Mrs. Hatcher is the daughter of Mr. and Mrs. Neally.

**WE'VE WHITTLED THESE PRICES WAY DOWN**



- No. 2 Can ZEST TOMATO COCKTAIL 5c
- No. 2 Can Phillips' LIMA BEANS 2 for 35c
- No. 2 1/2 Can Hunt's PEACHES 27c

- 25-Lb. Print Bag KEN-DAWN FLOUR \$1.69
- 3 LB. CAN 87c

**RIPE - PACK TOMATOES . 2 for 23c**

- WELCH'S Pound Jar GRAPE JELLY 23c

- 8-Oz. Can Planters PEANUTS 29c

**Vegetables**

- FRESH TENDER GREEN BEANS 3 lbs. 27c
- FANCY TOMATOES 2 lbs. 35c
- GOLDEN YELLOW CORN 6 Ears 35c
- Large SUNKIST LEMONS Doz. 39c
- Yellow Squash 2 lbs. 17c

- BLACK FLAG - 5% D.D.T. FLY SPRAY Quart 39c

**FRUIT JARS**

- Pints Doz. 71c
- Quarts Doz. 85c
- Half Gallon Doz. \$1.09

- LUX SOAP 2 LARGE 19c

**CLOROX**

- 1/2 GALLON 29c

- Silver Dust LARGE 30c

- 25-Lb. BAG SCRATCH FEED \$1.10
- HALF CORN & HALF WHEAT
- SHORTS 75 lb. Bag \$2.85

**MEATS**

- STRICTLY FRESH GROUND BEEF lb. 49c
- BONELESS VEAL ROAST lb. 65c
- WESTERN SIRLOIN STEAK lb. 83c
- BLUE RIBBON OLEOMARGARINE, lb. 22c



- 2 LARGE 23c

- MIRACLE WHIP SALAD DRESSING Pint 32c

- LIPTON'S - 16 Count TEA BAGS 20c

- HUNT'S - 14 Oz. Bottle TOMATO CATSUP 15c

- 2-Lb. Jar SYRUP DIXE DEW 35c

- CAMPBELL'S TOMATO SOUP, 2 Cans 21c

- CHEF BOY-AR-DEE Spaghetti & Meat Balls 15 1/2-oz. Can 23c

- GERBER'S BABY FOOD 3 Jars 29c

**Fireworks Fare**



By CECILY BROWNSTONE  
Associated Press Food Editor

If you want to make a Fourth of July drum salad, all you need do is to mold tomato aspic in a coffee can and decorate it as we suggest in the following recipe.

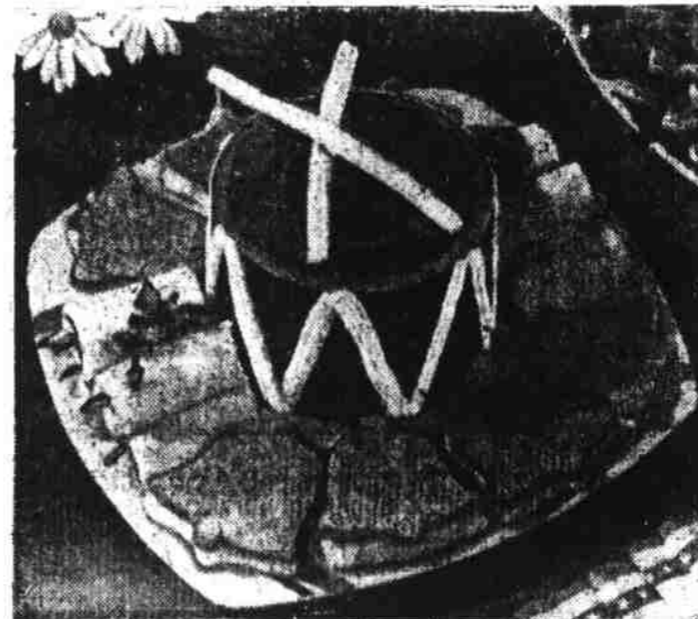
**DRUM SALAD**

**Ingredients:** 2 envelopes unflavored gelatin, 1/2 cup cold water, 2 1/4 cups tomato juice, 1 eight-ounce can tomato sauce, 1 bay leaf, 2 slices onion, 1 sprig parsley, 1 cup coarsely cut celery leaves, 1/2 teaspoon salt, 6 cloves, 8 peppercorns, 2 tablespoons cider vinegar.

**Method:** Sprinkle gelatin over cold water in mixing bowl and allow to soften. Put tomato juice, tomato sauce, bay leaf, onion, parsley, celery leaves, salt, cloves, peppercorns, and vinegar in a saucepan, bring to a boil, rapidly reduce heat and simmer about 10 minutes. Strain over softened gelatin; stir until dissolved. Turn into a one-pound coffee can. Chill until firm. Unmold on serving platter. To decorate mold, soften 1/2 a three-ounce package of cream cheese with 1 tablespoon milk. Put through pastry tube to make V-shaped marking on mold. Put 2 pieces of celery on top of mold to resemble drum sticks. Garnish platter with fire cracker and liberty bell sandwiches. Serve with mayonnaise and a separate bowl of salad greens. Makes 8 servings.

**Note:** Fire cracker sandwiches are rolled sandwiches with small piece of red radish stuck in roll to resemble fire cracker tip. Liberty bell sandwiches are made by cutting bread from paper pattern in shape of bell and filling with a favorite spread.

For a hang-up party drink try mock champagne. Just mix grape juice and orange juice with a little sugar syrup and fill the glasses with chilled pale dry ginger ale.



FOR A HAPPY FOURTH... Drums, liberty bells, firecrackers.

**Oven Dishes Have Place In Summer Cooking**

By ELIZABETH TOOMEY

United Press Staff Correspondent  
NEW YORK (U. P.)—Even though hot weather makes the refrigerator a more popular part of the kitchen than the oven, hot dishes have to be part of summertime meals, too.

A casserole dish that doesn't require long cooking can be the one hot part of a filling and nourishing meal and still allow the cook to arrive at the table looking comfortably cool.

Here's a new version of an egg-noodle casserole dish, with ripe olives and anchovy paste added to give a slightly different flavor.

**Olive Noodle Casserole**  
**Ingredients:** 1 tsp. salt; 3 quarts boiling water; 8 ounces egg noodles; 1 cup ripe olives; 1/4 cup chopped onion; 1 cup chopped celery; 1 tsp. butter or margarine; 2 tbsps. anchovy paste; 1 cup medium white sauce; 1/2 cup grated American cheese; salt and pepper.

**Method:** Add salt to rapidly boiling water. Cook uncovered, stirring occasionally, until tender. Drain in colander. Saute onion and celery in butter or margarine until tender. Blend anchovy paste into white sauce; add onions, celery and salt and pepper to taste. Stir in noodles and olives, which have been cut from pits. Pour into greased casserole and top with cheese. Bake in moderate oven (350 degrees F.) about 20 minutes or until lightly browned. Recipe serves six.

Another filling meatless main dish is a combination of green peppers and macaroni. Served at an outdoor buffet supper with a tossed salad and French bread, the stuffed peppers make a complete and economical meal.

**Macaroni Cheese Peppers**  
**Ingredients:** 3 1/2 tbsps. salt; 3 quarts boiling water; 8 ounces elbow macaroni; 8 green peppers; 2 tbsps. butter or margarine; 2 tbsps. flour; 1/2 teasp. dry mustard; 1/4 teasp. pepper; 1 cup milk; 1 cup cubed processed American cheese; 2/3 cup coarsely chopped ripe olives, and 2 tbsps. grated cheese.

**Method:** Add salt to rapidly boiling water and gradually add macaroni so water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Wash peppers, remove tops, white membrane and seeds. Cover with boiling water and let stand 10 minutes. Melt butter or margarine; blend in flour, mustard, 1/2 teasp. salt and the pepper. Remove from heat. Gradually stir in milk, then cheese. Return to heat, stirring constantly until thickened and smooth. Add olives and combine with macaroni. Drain peppers; stuff with macaroni mixture and top with grated cheese. Place in greased baking pan; pour water around peppers 1/4 inch deep. Bake in moderately hot oven (375 degrees F.) for 25 minutes. Recipe serves eight.

**TEXAS IS BIG STATE**

DENTON, Tex. (UP)—West Texans are easy to tell from East Texans by their speech habits. So says Dr. E. S. Clifton, North Texas State College English professor. Dr. Clifton says words like "where" and "nor" tend to come out "whurr" and "nurr" when West Texans use them.



**IN THE GOOD OLD SUMMERTIME**

When I'm Buying Food:

SO I SHOP AT MY FRIENDLY DIXIE WHERE CONVENIENCE AND COURTESY



- HAPPY-VALE LIMA BEANS No. 303 Can 10c
- DIXIE-HOME Salad Dressing Pint Jar 25c
- DEEP BROWN Libby's Beans 14-Oz. Can 10c
- DIXIE-HOME DOG MEAL 10 lb. Bag 97c

- HUNT'S Yellow Cling PEACHES
- VINE RIPENED TOMATOES 2 for 35c
- FANCY LIBBY'S PINEAPPLE
- SWANSDOWN INSTANT CAKE MIX

"QUALITY-TENDER" U. S. GOOD GRADE

- VELL TRIMMED SIRLOIN STEAK
- ENDER FLAVORFUL PORTERHOUSE STEAK
- CUDAHY'S GOLD COIN SLICED BACON
- PINKY PIG PORK SAUSAGE
- SHOULDER VEAL CHOPS
- TABLE DRESSED LONG ISLAND DUCKS
- CENTER CUT PORK CHOPS
- RIB END LOIN PORK ROAST



- CRISP GREEN MOUNTAIN CABBAGE
- Fresh Green Crowder Peas 2 lbs. 25c
- Golden Heart CELERY Lge. Stalk 12c
- Fancy Carolina CUCUMBERS 2 lbs. 15c
- New White POTATOES 10
- Wash. State Winesap APPLES 3
- Georgia WATERMELONS 69c, 79c

- DEVILLED HAM 2 1/2-oz. Can 20c
- PURITAN MARSHMALLOWS, 10-oz. Pkg. 19c
- HUNT'S ALL GREEN Asparagus Tips Picnic Can 31c
- CRISCO 3 lb. Can 93c

- SEA FOOD**
- Fillet of Red Perch lb. 31c
- King Mackerel Steaks lb. 45c
- Large Green Shrimp lb. 79c
- Dressed Whiting lb. 17c
- Spanish Mackerel lb. 33c
- Speckle Trout lb. 49c
- Fillet of Haddock lb. 35c
- Florida Lobster lb. 59c
- Fresh Dressed Catfish lb. 43c

- ARMOUR'S MEATS**
- Lunch Tongue 6-Oz. Can 29c
- Treet 12-Oz. Can 41c
- Vienna Sausage 1-1/2 Oz. Can 19c
- Brains 12-Oz. Can 35c

BATH LUX TOILET SOAP 1/2 PRICE SALE!

**DIXIE HOME SUPER MARK**  
Fine Foods Quality Tender Meats

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# Cherry Supreme

Delicate, refreshing and chock full of the "fruit of the month" - sweet, tree-ripened June cherries!

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