

STATE COLLEGE HINTS
TO FARM HOMEMAKERS

Oiled dustcloths and oiled mops pick up dust well but should never be used on wax surfaces, caution home management specialists. An oiled cloth used on furniture finished with wax makes the wax sticky and dingy because the oil softens it just as an oiled mop does on a waxed floor.

For dusting waxed furniture the specialists recommend either clean soft lintless cloth or dusting mitt, or the round brush attached to a vacuum cleaner. After dusting, rub the furniture with the grain of the wood to keep the surface shining.

Furniture should be polished once or twice a week depending on how much use it gets. If polished with a small cloth of wax between several layers of cheesecloth and rub with a circular motion, let dry a few minutes, and then polish with a clean, dry cloth. The grain of the wood is kept shining.

Once it was found that a vacuum cleaner from a local store had an oil cloth in it, it was found that the vacuum cleaner was not only dirty but also had a new coat. Remove with a cloth wrapped in oil cloth or a towel followed by clean water. Let the floor dry thoroughly before repainting.

There are several little things that make everyday cooking more pleasant. One is to use a kitchen scale to measure ingredients. Another is to use a kitchen timer.

Handle breads carefully so they cannot become soggy. Bake breads in a preheated oven.

Do not drain with water. Check food to prevent overcooking and small amounts from falling through.

Shower and bath comfortably. Use a shower cap and a towel to keep your hair dry.

The federal tax court reported service of a summons on the estate of a man who died in 1954. The estate was valued at \$100,000.00.

Missing



Two men arrived in Pennsylvania and identified by police as Shelton Gamew, 49, of Union, S. C., and Lander Gamew, 27, of Ga. home, in being held in custody with the appearance of Robert Gamew, 26-year-old Myrtle Beach, S. C., taxi driver. One of the men had a scar on the head and the other on the back of the head. The men were found in a car in the area of the beach. The men were found in a car in the area of the beach.

Judge Throws Book
At Soldier-Driver

COLEMAN SPRINGS, Cal. (UP) When it rained on Thorpe T. Cooper at court.

Cooper, a soldier at Camp Carson, was found guilty by Police Judge C. H. Babcock and the judge wrote:

1. Defendant driving, \$250.
2. Booked, arriving, \$1.00.
3. Defendant's property, \$1.50.
4. He tried to drive in the city.
5. His right to drive in the state was suspended.
6. He was sent to jail for inability to pay his fine.
7. As he walked in the jail cell, a lawyer served a divorce summons to the judge.

Read the Mountaineer Want Ads

Dress Up
Your Salad
Dressings, M'am

By ELIZABETH TOOMEY
United Press Staff Correspondent
NEW YORK (UP) Instead of struggling to find new salads for summer days, you might try using new dressings on favorite salad combinations.

With all the bottled brands on the market, the art of mixing up a dressing at home seems less important than it used to be. But whether you start with a bottled mixture and add your own touch of flavoring or whether you mix the whole dressing yourself, surprisingly good dressings can come out of the kitchen.

A "magic mayonnaise" which is mixed from sweetened condensed milk makes a good topping for fruit and vegetable salads. It can be mixed up ahead and placed in a covered jar in the refrigerator to be served over stuffed tomatoes or a molded fruit salad.

Magic Mayonnaise
INGREDIENTS: 2/3 cup sweetened condensed milk; 1/4 cup vinegar or lemon juice; 1/4 cup salad oil or melted butter; 1 egg yolk; 1/2 teaspoon salt; dash of cayenne; and 1 teaspoon dry mustard.

METHOD: Mix ingredients and place in jar, cover tightly and shake vigorously for two minutes. Or place the ingredients in a mixing bowl and beat with a rotary beater until mixture thickens. If thicker consistency is desired, chill before serving. Recipe makes 1 1/2 cups.

This fluffy dressing can be varied by adding a quarter cup of chopped olives or of cottage cheese. If you are serving it with a salad for a party luncheon, you might add toasted cheese crackers to the plate. Just put slices of your favorite cheese on top of the crackers, sprinkle with paprika and place under a low broiler flame until the cheese is just melted.

Plain mayonnaise can be given countless variations with little effort. Chopping up a little pimiento and green pepper in the mayonnaise gives an interesting flavor. Or turn it into a Russian dressing by adding chopped olives, pickles, a little Roquefort cheese, a dash of tomato ketchup and a little chili sauce.

Cottage cheese can be beaten up with a little cream, lemon juice, salt and pepper to top a fruit salad. And the old favorite French dressing can be used on healthful tossed salads fresh from the garden. There's a recipe for a simple French dressing to mix at the last minute.

Quick French Dressing
INGREDIENTS: 2 tbsps. prepared mustard; 1 tsp. salt; 1/4 tsp. pepper; 1/4 cup salad oil; 1/4 cup vinegar; and 1 tsp. sugar (optional).

METHOD: Mix ingredients and shake, beat or stir until well blended. Recipe makes one cup.

Good Deed for Today
Leaves Autoist Cold

MEMPHIS, Tenn. (UP)—R. D. Townsend wishes people sometimes wouldn't be so helpful.

While trying to get into a parking spot, Townsend stopped his car to let other automobiles get past. A motorist behind him mistook his waving motion and began to push his car.

Townsend, flustered on his brakes and waved furiously for the other to stop. But the other motorist still thought Townsend was in trouble and kept on pushing.

"So," Townsend said, "I finally gave up and let him do his good deed, then drove around the block and parked in the same spot."

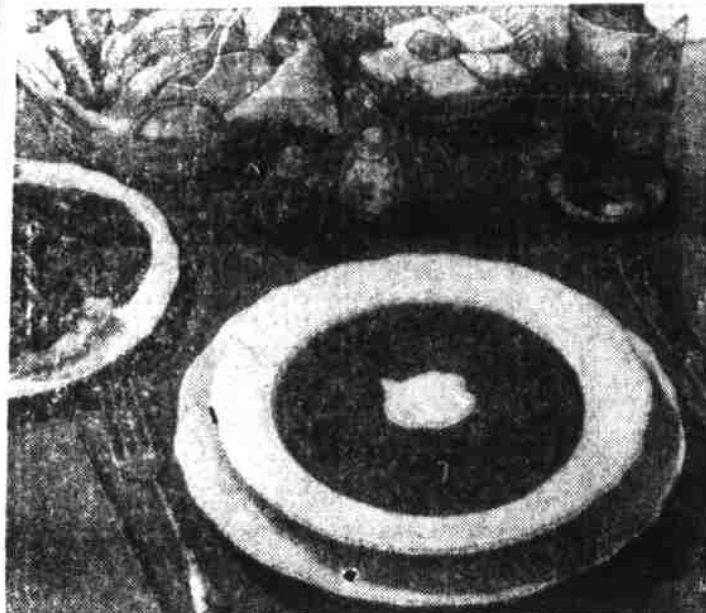
Judge Finds Spanking
Helps Delinquents

CHEYENNE, Wyo. (UP)—Municipal Judge Walter Phelan is a man who likes to see things done right, even if he has to do them himself.

He instructed parents of juvenile delinquents to spank their erring youngsters. If the parents failed to carry out the sentences, Judge Phelan said he would take care of the job himself.

He lived up to his promise a few days later when he had to step out from behind his bench and administer five spankings to youths brought up on minor offenses.

Cool Food for Hot Days



CHILLED BEET SOUP . . . A variation of Borscht

By CECILY BROWNSTONE
Associated Press Food Editor

If you like to serve soup and salad luncheons in hot weather, here are two new recipes for you. The soup pictured is a variation of that old perennial "Borscht." The salad is a particularly delicious combination of juicy fruit with a creamy new kind of mayonnaise. Since it's a good idea to serve at least one hot food on each menu, even in torrid weather, you can let the soup preface a casserole dish. When you serve the salad you may wish to precede it with a warm soup.

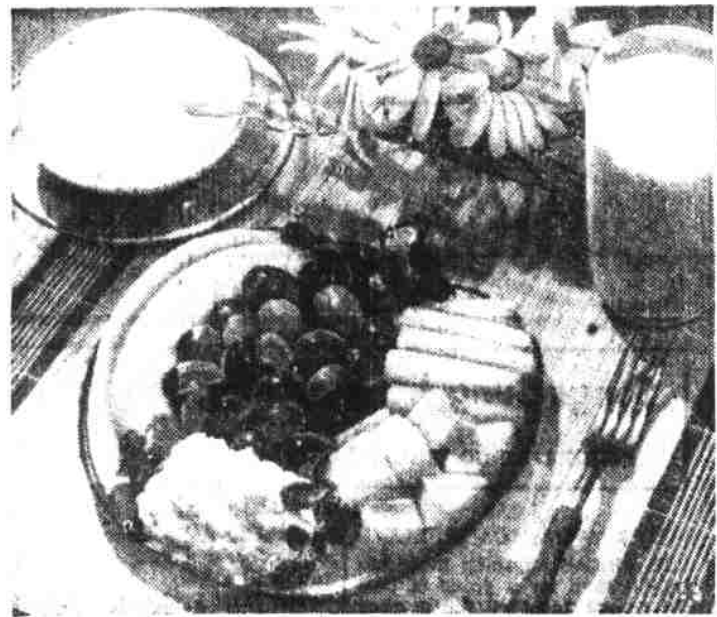
SUMMER FRUIT PLATE
Arrange attractively on an individual salad plate, a banana cut in half lengthwise and dipped in lemon juice, slice of honeydew melon, seeded grape halves, or pitted cherry halves, dried cantaloupe, and fresh pineapple cut in matchstick pieces. Top each serving with 1/2-cup Creamed Cottage Cheese. Garnish with sprigs of watercress and serve with Fruit Salad Mayonnaise.

FRUIT SALAD MAYONNAISE
Ingredients: 2/3 cup condensed milk; 1/4 cup lemon juice; 1/3 cup orange juice; 1/4 cup melted butter; 1 egg yolk; 1/2 teaspoon salt; dash of cayenne pepper; 1 teaspoon dry mustard.

Method: Put condensed milk, lemon juice, orange juice, melted butter, egg yolk, salt, cayenne and mustard into mixing bowl. Beat with rotary egg beater until mixture is well blended and thickened. If thicker consistency is desired, chill before serving. Makes 1 1/2 cups.

CHILLED BEET AND SAUERKRAUT SOUP
Ingredients: 2 cups beet juice; 2 cups sour cream; 4 cups chicken bouillon; 2 cups sauerkraut; salt and freshly ground pepper (to taste).

Method: With a rotary beater thoroughly combine beet juice and 1/2 cups sour cream. Add chicken bouillon, sauerkraut and salt and pepper to taste. Chill thoroughly. Just before serving top each portion with a spoonful of the remaining sour cream. Makes 4 to 6 servings.



SUMMER FRUIT PLATE . . . Chases the heat away . . .

Shortcake Not
Only Recipe For
Strawberries

By ELIZABETH TOOMEY
United Press Staff Correspondent
NEW YORK (UP)—With fresh strawberries coming on the market it's a good time to try new desserts besides the perennial shortcake.

Some dough baked in a ring mold so the center can be filled with sweetened, crushed strawberries is one idea. Some dough is handled just like a kneaded or drop biscuit dough, depending on the amount of liquid used. Some dough has egg and sugar added for richness.

Strawberries in Scone Ring
INGREDIENTS: 3 cups sifted flour; 4 1/2 teaspoons baking powder; 1 1/2 teaspoons salt; 4 1/2 teaspoons sugar; 6 tbsps. shortening; 2 eggs, beaten; 1 1/2 cups milk.

METHOD: Sift dry ingredients

together, then cut in shortening. Add milk to beaten eggs, then add this to flour mixture. Stir only until flour is moistened, just as in making biscuit. Pour batter into greased, nine-inch ring mold. Bake in moderately hot oven (400 degrees F.) 20 to 25 minutes. When baked, unmold and fill center with cut-up strawberries and garnish sides with whole berries. The recipe makes about eight servings.

Rhubarb is another summertime garden product that can be turned into nourishing and tasty desserts. Used in pies or as a sauce, or mixed with fresh pineapple, strawberries or apples, it adds a refreshing, tart flavor to the end of a summer meal. Here's a recipe for a baked rhubarb pudding.

Rhubarb Crumble Pudding
INGREDIENTS: 1 1/2 cups sifted flour; 1/2 tsp. salt; 1/4 tsp. cinnamon; 1/2 cup sugar; 1/3 cup butter or margarine; 4 cups rhubarb, cut in small pieces; 1 cup sugar; 1/2 tsp. salt; 1 tsp. lemon juice, if desired.

METHOD: Sift together flour, 1/2 tsp. salt, 1/4 tsp. cinnamon and 1/2 cup sugar. Cut or rub in butter or margarine until mixture is crumbly. Sprinkle half the flour mixture evenly over bottom of 8-inch square cake pan. Press down firmly. Combine rhubarb, 1 cup sugar, 1/2 tsp. salt and lemon juice. Mix well. Spread evenly over flour mixture in pan. Sprinkle remaining flour mixture over rhubarb and press down. Bake in moderate oven (375 degrees F.) for 45 to 50 minutes. Serve warm with cream.

A rich, summer dessert that's said to be a favorite in Ireland uses stewed or canned fruit combined with cake crumbs and custard. They make it by half filling individual sherbet glasses with white cake crumbs, then adding a spoonful of canned or stewed fruit and filling the glasses with a smooth custard sauce.

Several different toppings can be used. Sprinkle lightly with nutmeg or cinnamon, shredded coconut, raisins or chopped orange peel. Then chill and serve.



Dixie-Home	14-lb. pkg.
Tea with free glasses	29c
Libby's	No. 2 Can
Pineapple	31c
Pimientos 2 cans	for 27c
Dixie-Home	1-lb. Jar
Peanut Butter	35c
Dixie-Home	16-oz. Jar
Salad Dressing	25c
Playmates Swt. Mxd.	
Pickles	quart 33c
French's	6-oz. Jar
Mustard	10c



Hunt's V. C.	No. 2 1/2 can 27c
Peaches	
Libby or Del Monte	No. 303 can 28c
Bartlett Pears	
Libby's Unpeeled	No. 2 1/2 can 35c
Apricots	
Dixie-Home Evap.	3 tall cans 34c
Milk	
Wilbert's No. Rub White	2-oz. bottle 10c
Shoe Polish	
Wesson Oil	pint bottle 32c
Snowdrift	3 lbs. 92c
Corn Meal	5-lb. pkg. 24c
Libby's Garden Green	
Lima Beans	No. 303 can 31c
Crisco	3 lbs. 92c

OF	
Quality T	
MEAT	
Cudahy Gold Coin	
Sliced Bacon	
Economy Slices	
Smoked Ham	
U. S. GOOD GR	
SIRLOIN	
Steaks	
PORTERHOUSE	
Steaks	
SHORT CUT RIB	
Roast	
Quality Tender M	
Shoulder	
Chops	lb. 47c
Shoulder	
Roast	lb. 45c
Patties	lb. 49c
SEA FO	
King Mackerel	
Steaks	lb. 45c
Dressed	
Whiting	lb. 17c
Red Salmon	
Steaks	lb. 49c

Ivory Flakes	Lg. Pkg.
	29c
Ivory Flakes	Med. Pkgs.
	2 for 24c
Camay Soap	Bath Size
	2 for 23c
Camay Soap	Reg. Size
	3 for 25c
Oxydol	Lg. Pkg.
	29c
Spic & Span	
	2 pkgs. 45c
Dreft	
	pkg. 28c
Duz	Lg. Pkg.
	29c
VERI BEST PRO	
Fresh Mountain	
Green Beans	
Calif. Vine Ripened	
Cantaloupes	
Fresh Tender	
Okra	
New White	
Potatoes	
Washington State Winesap	
Apples	
Fresh Green	
Crowder Peas	
Large Juicy Sunkist	
Lemons	
Van Camp's	
Hominy, No. 2 can	
Paper Napkins, 60 ct.	
Dromedary White	
Cake Mix, 16 oz. pkg.	
White House	
Apple Sauce, No. 303	
Jewel	
Shortening, 4 lb. carton	
Long Grain	
Fancy Rice, 3 lb. pkg.	
Shredded	
Kraut, No. 2 1/2 cans	
Old Glory Red	
Kidney Beans No. 300	
Sundaettes	
DIXIE HOME SUPER MARKET	
Fine Foods Quality Tender Meats	

Start the Day Right!
...with JFG

JFG SPECIAL COFFEE

The Best Part Of The Meal

From the Land of the ICE CREAM Star!

Peaches 'n Cream
It's Ever So Good!

PET ICE CREAM

Pick, pick, pick...that's what our little Ice Cream Workers have been doing...searching the orchards for the plumpest, juiciest, most fragrant peaches of the crop for Pet Peaches 'N Cream -- our feature flavor this month. And, just wait 'til you taste these luscious, pink-cheeked peaches combined with the daily fresh sweet cream flavor of Pet Ice Cream! It's ever so good!

And remember, Pet Ice Cream is made only of daily fresh whole milk and daily fresh sweet cream!

Taste the Fresh Cream in Pet Ice Cream