

# How Do You Like Your Coffee? Many Different Tastes Prevail In World

By JACK RUTLEDGE  
(For Jane Eads)

WASHINGTON—What is a cup of coffee? You'd be surprised at the answers you'd get in various parts of the world.

Basic ingredients are usually (a) coffee and (b) water, but cooks of one country add fats, others eggs. Whipped cream is used in one nation, lots of lemon in another. The Ugandans simplify everything, by just eating the dried beans them-

selves. The Pan-American Coffee Bureau, which represents the coffee-producing countries of Latin America, has compiled a list of coffee preferences the world over. Here are some of them: In the United States, which consumes more coffee than any other nation—82,000,000,000 cups a year—people like drip coffee, percolator coffee or coffee made the vacuum way. Some like it boiled with the white of an egg to set the

ground. Some native tribes in Africa drink a slightly sweetened beverage made of toasted coffee hulls. In Ethiopia and Somalia they mix pulverized coffee beans with fats as a food ration. The Ugandans boil the beans, dry them in the sun and eat them. Egyptians make coffee as they did 300 years ago—coffee grounds, highly sweetened, served in tiny cups. The Turks boil the water, add sugar and boil some more. They finally get ground to adding coffee powdered, after which they boil it four times more. Greeks like it that way, too. The French like a highly roasted coffee, brewed drip style, with hot milk. The Austrians like French style drip coffee with two parts coffee and one part hot milk

# 50-Year-Old Pilots Have Exclusive Club

AP Newsfeatures

MIAMI, Fla.—Four air transport men here have formed an exclusive little "Half Century" club. Each member is over 50 years of age. They've logged an aggregate of 93,000,000 flying hours, and have flown a total of 13,800,000 miles. They've carried thousands of passengers to all parts of the



VETERAN pilots still work although over 50 years old.

globe without a single injury. The miles they've covered equal 552 trips around the world—or 57 round trips to the moon.

The "Half Century Club" members are Capt. Basil L. Rowe, 55; Capt. Robert H. Fatt, 57; Capt. Roy E. Keeler, 52, and Capt. John T. Rogerson, 55. All live in Miami, and all fly the Latin American routes of Pan American World Airways.

Their experience totals up to 135 years. Rowe, dean of the group, has been flying since 1914. He has racked up 30,500 hours aloft.

"I've been on the earth 51 and one-half years and in the air for another 3 and one-half," he replied when asked his age.

Rowe started his career as a barnstormer, then organized a tiny airline in Puerto Rico. He and his airline were absorbed by Pan American in 1923, and the company counts Rowe as the better asset. He has flown the Atlantic and Pacific. In the last war he was the first to pilot PAA's "cannonball express" with war supplies to Africa. Recently he flew the Pacific airlift to Korea.

Fatt, like Rowe, is a native New Yorker. He learned to fly with the Army in the World War I, then became an airmail pilot. After a stint as pilot for the Des Moines (Iowa) Register Tribune, he joined Pan American and has run his flight time to 20,000 hours.

Keeler took a mail course in aviation while driving a truck in Detroit, became an airplane mechanic, and soon won his wings as a pilot. He has flown 20,700 hours. Rogerson, another New Yorker (from Bayport, L. I.), shares exactly the same birthday as Rowe. Both were born Feb. 10, 1896. He got into aviation via the Royal Air Force in Canada and joined Pan American in 1929.

How do the "Half Century" clubbers feel about their flying careers and their prospects for the future?

Rogerson sums it up: "It sure beats working for a living."

topped with whipped cream.

The Germans and British boil it. Russians like Turkish coffee and Cafe a la Russe, which is strong black coffee, flavored with lemon. "Hard people to understand, the Russians," the bureau comments. In Mexico the roasted beans are pounded to a powder in a cloth bag, which is then immersed in a pot of boiling milk and water.

The Brazilians ought to be expert coffee brewers since their country produces more coffee than any other in the world. The bureau says: "In Brazil the beans are toasted very high, almost to carbonization and ground very fine. A combination of Turkish-French method is used."

Add chopped Brazil nuts to a bread stuffing for poultry to make it company fare.

## Popular Colored Man Dies Here

Joseph Marion Haynes, 41, well known colored man, died Saturday after a heart attack. He had been employed by the Boyd Furniture and Barber Shop, and was very popular.

Haynes is survived by his wife, Vera; one daughter, Catherine; one sister, Lily Mae Lenoir; and a brother, Frank, of Chicago.

**Iron Store Increasing**  
America's store of iron ore will be increased by many millions of tons within the next two decades, thanks to a new scientific method of extracting high grade iron ore from magnetite taconite rock and concentrating it in a pellet form, usable in blast furnaces.

## TODAY'S Menu

### Italian Pizza, American Style

By ALICE DENHOFF

RECIPE round-up today starts off with a super tomato juice cocktail, nice when you want to serve simple fare just a little glorified. To serve 6, mix ¾ c. each evaporated milk and water or chipped ice. Stir in 2¼ c. tomato juice, add ½ tsp. salt and, if desired, some celery salt. A tasty ham loaf, served hot or cold with a tangy mustard sauce, makes for mighty pleasing fare. For 8 to 10 servings, combine, mixing well, one lb. ground ham, ½ lb. each ground veal and beef, 2 c. soft bread crumbs, ¼ c. each chopped green pepper and onion, salt and pepper to taste and one c. evaporated milk. Pack mixture firmly into baking dish or mold, and bake at 400 F. about 45 min.

#### Sauce for Loaf

To prepare the sauce, chill thoroughly ½ c. evaporated milk, then whip stiff. Add slowly 1½ tsp. lemon juice, then ½ tsp. sugar, and whip until very stiff. Fold in 2 tsp. prepared mustard.

Cheese Fritters make an appetizing substitute for potatoes for those that aren't too calorie-conscious. Mix thoroughly one c. cooked rice with a beaten egg, ¼ c. milk, ½ c. grated American cheese, 2 tsp. prepared mustard, ¼ tsp. each salt and paprika. Shape into balls, roll in buttered

cracker crumbs, and fry in deep fat.

Here is an American version of the popular Italian pizza which we think you might enjoy. For 6 servings, prepare a drop biscuit dough from 2 c. sifted flour, 3 tsp. baking powder, ½ tsp. salt, ¼ c. butter and scant c. milk. Spread dough in bottom of a buttered 8 x 2-inch baking dish. Make a mixture of one can condensed tomato soup or one can tomato puree, one c. cubed American cheese (about 4 oz.), 2 tsp. finely diced green pepper, 1 tsp. minced parsley, 2 tsp. grated onion and one finely minced garlic clove. Pour this mixture over dough. Bake at 400 F. for 20-25 min. Cut in squares and serve piping hot.

#### Dressed-Up Ice Cream

When it is to be ice cream for dessert, and you want to fussy things up a bit, then here are some nice ideas. For a very hearty ending to a slim meal, serve peach or chocolate waffles with vanilla ice cream and maple syrup. Nice, too, as a light but nourishing meal at noontime or for Sunday night supper. Serve chocolate ice cream on rounds of sponge cake covered with pineapple mint sauce or ginger sauce. Serve peach or vanilla ice cream in sherbet cups with grated coconut tinted pink and served with green-ade or raspberry sauce.

# It's VALUE-PICKIN' Time

- PET MILK 2 lg. 28c
- ONIONS 3 lbs. 25c
- Niblets CORN 12 oz. 17c
- Fresh BEANS 3 lbs. 25c
- LEMON JUICE pt. 31c
- J-F-G COFFEE lb. 85c
- CRISCO 3 lb. can 99c
- Ice Cream Pt. 25c
- Mayonnaise Pt. 39c
- Pink Salmon 53c
- Macaroni 8-oz box 9c
- Mix Pkg. 20c
- BABY FOOD 3 Jars 29c
- Karo Syrup 5 lb Pail 57c
- PRESERVES 12-oz Jar 21c

### CHOICE MEATS

- SAUSAGE, 1½ lb can 49c
- Lunch Meat, 12-oz can 48c
- Pork & Beans ... 2 for 21c
- BEEF LIVER lb 65c
- BEEF lb 65c
- CHUCK ROAST lb 89c
- VEAL CHOPS lb 79c
- OLEO lb 29c

### Vegetables

- CUCUMBERS 3 lbs 25c
- CELERY 2 for 25c
- APPLES 3 lbs 29c
- POTATOES 10 lbs 39c
- FREEZE MIX 2 Pkgs 23c
- CHEESE 5-oz Jar 19c

### CANNING

- CERTO 25c
- SURE JELL 2 Pkgs. 25c
- ZINC LIDS Doz 39c
- LIDS & CAPS Doz 25c

### LUX SOAP

- Reg. 9c
- Bath 2 for 27c
- RINSO Large 31c
- Lifebuoy Soap 3 for 19c
- CLOROX ½ Gal. 29c
- IVORY SOAP Med. 9c

# CASH GROCERY

The Best the Market Affords!

MAIN STREET ... HAZELWOOD

Sold Only by A&P... Enjoyed by All! Fresh, Thrifty Jane Parker

## Cakes, Donuts and Rolls

**Customers' Corner**

It takes good employees to make a good food store. The reason your A&P is staffed with such high caliber men and women is because:

- We pay good wages.
- We offer good hours and working conditions.
- We give our employees vacations, pensions and many other benefits.
- We offer them opportunity for advancement when they do a good job.

All these things make A&P a good place to work; and a good place to shop. Please write:

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A&P Food Stores  
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New York 17, N. Y.

**GRAND CAKE BUY!**  
JANE PARKER FRESH, FLUFFY  
**Angel Food Ring**  
Large Size 15-oz. Cake EA. **49c**  
Now Only

**Nectar Tea**  
Rich and Flavorful  
¼-lb. Pkg. 28c ½-lb. Pkg. 53c

**Hi Cakes**  
48-Oz. Can Lemon Drink  
48-Oz. Can Orange Drink  
12-Oz. Can Orange Drink  
48 Oz. Can Grape Drink

### Fresh Fruits and Vegetables

For Fine Flavor and Value... Pick A&P's

- Cuban Size 54s Avocados 3 For 25c
- California Grapes - 2 Lbs. 29c
- Fresh Tender Strawberry Beans 2 Lbs. 25c
- Crisp Carrots - Bunch 13c
- Sweet Ripps 27s Cantaloupes Each 27c
- Juicy Nice Size Lemons - Lb. 15c
- Nice Size Cabbage Lb. 6c
- Fresh Limes - 2 Lb. Bag 29c

**Fruit Cocktails**  
No. 2 ½ Can 39c

### Famous Ann Page Salad Dressing

Delicious With Chicken

Jan Pt. 31c

**Ocean Spray**  
Cranberry Sauce - 16-oz. Can

**Pineapple Del Monte Sliced**

**Peas Sultana**

**Asparagus A&P All Green**

**Fruit Cocktail Libby's**

**Crepe Sandwich Oreo**

**Apple Sauce A&P**

**Peas and Carrots Iona**

**Chum Salmon Perfect Strike**

**Flour Sunnyfield Self-Rising**

**Pie Apples Packer's Label**

**Evap. Milk Whitehouse**

**dexo** A&P's Own Vegetable Shortening

All prices in this ad guaranteed Saturday, August 18th

### A&P COFFEE

Mild and Mellow

**8 O'Clock**

1-lb. Bag 77c 3-lb. Bag \$2.25

<b>Ivory Soap</b> 2 Lge. Bars 31c	<b>Octagon Toilet Soap</b> Bar 7c	<b>Clorox</b> Qt. Bot. 17c
<b>Ivory Soap</b> 3 Personal Bars 19c	<b>Fab</b> Giant Pkg. 31c	<b>Wesson Oil</b> Pt. Bot. 34c
<b>Ivory Snow</b> Lge. Pkg. 31c	<b>Lifebuoy Soap</b> Reg. Bar 9c	<b>Surf</b> Lge. Pkg. 31c
<b>Camay Soap</b> Reg. Bar 9c	<b>Lifebuoy Soap</b> 2 Bath Bars 27c	<b>Spry</b> 8-lb. Can 99c
<b>Palmolive Soap</b> Reg. Bar 9c	<b>Wheaties</b> 8-oz. Pkg. 15c	<b>Spra-Kill</b> Qt. Bot. 79c
<b>Cashmere Bouquet Soap</b> 2 Reg. Bars 19c	<b>Ritz</b> Nabisco-Crackers 1-lb. Pkg. 34c	<b>Snowdrift</b> 3-lb. Ctn. 99c