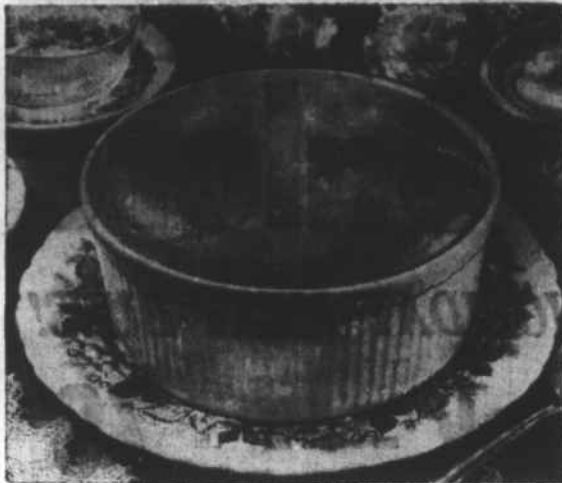


Americans Discover Fluffy Souffle Summer Desserts



Orange tapioca souffle is light as a summer breeze.

By **CELIA BROWNSTONE**
Associated Press Food Editor

Souffles are busting out all over. Long a staple of French culinary art, Americans seem to be going for these light-as-summer-breeze desserts. There is even a cookbook devoted entirely to souffles scheduled for publication.

Irma Rombauer, author of the beloved "The Joy of Cooking," says that the souffle is the "misunderstood woman" of the culinary world! Although it has a reputation of being hard to master, actually a souffle is a simple and useful everyday dish.

In souffle making, we have found that the size of the baking dish is of utmost importance. Put a souffle in a casserole that is too large for the recipe, and no matter how carefully you have combined the ingredients, it will never rise to any great heights.

You also have to pay attention to the eggs in your souffle. You may separate the yolks from the whites when you take the eggs from the refrigerator, because they are cold. It won't hurt to let the separated yolks and whites stand at room temperature, because whites beat up well when they are not cold. But never, never beat those egg whites until just before you are ready to combine them with your other ingredients.

The recipe we are giving you, using quick-cooking tapioca instead of flour, is for an American-type souffle. Adding the tapioca is no trouble at all; you simply combine it with part of the liquid called for in the recipe and bring to a boil. Then the rest of the liquid, flavoring, butter and beaten yolks are

added. Finally the beaten whites go in. In about an hour your souffle will be delicate but firm from its oven baking, ready to serve.

Offer this Orange Tapioca Souffle with sliced fresh peaches. Or if you do not mind using tapioca both in the souffle and the adornment, you might like to serve the souffle with the following Fresh Peach Sauce. (The sauce, by the way, is excellent on squares of fluffy white cake or slices of hearty cottage pudding.) To further gild the lily, top souffle, sliced peaches or Peach Sauce, with whipped cream.

Orange Tapioca Souffle

Ingredients: 1/3 cup quick-cooking tapioca, 1/2 cup sugar, 1/4 teaspoon salt, 1 cup water, 1 teaspoon grated orange rind, 1 cup strained orange juice, 2 tablespoons butter or margarine, 3 eggs (separated). **Method:** Put tapioca, sugar, salt and water in saucepan. Cook and stir over moderate heat until mixture comes to a boil. Stir in orange rind and juice; remove from heat and stir in butter. Allow to cool slightly while beating eggs. Beat egg yolks with rotary beater (hand or electric) until thick and ivory colored. Add tapioca mixture to egg yolks and mix well. With clean beater, beat egg whites until stiff but not dry; fold tapioca mixture into egg whites. Turn into buttered 2-quart baking dish. Place in pan of hot water and bake in moderate (350 degrees) oven 50 to 60 minutes or until souffle looks firm. Serve at once with sliced peaches or Fresh Peach Sauce; top with whipped cream if desired. Makes 6 servings.

Ingredients: 2 cups sliced fresh peaches, 3/4 cup sugar, 1 1/2 tablespoons quick-cooking tapioca, 1 1/2 cups water, salt, 1 1/2 tablespoons lemon juice. **Method:** Mix peaches and sugar together in saucepan; let stand 15 minutes. Add tapioca, water and dash of salt. Cook and stir over moderate heat until mixture comes to a boil. Stir in lemon juice; remove from heat. Cool 15 minutes, then stir. Serve warm.



August 31—Mr. and Mrs. William Lloyd of Sea Level took William Lloyd Jr., to attend a musical assembly held at Ridgecrest. Mrs. Sebert Morris, daughter of Mr. Lloyd accompanied them. They visited Mt. Mitchell and other places of interest.

A Free Will Baptist Sunday School convention was held at Holly Springs, Sunday. Quite a few persons attended.

Mrs. Ervin Elks and children, of Norfolk, are spending a few days with her parents, Mr. and Mrs. Maltby Taylor.

Miss Sabra Noyes is spending a few days in Rye, N. Y., with her girl friend, Miss Nancy Warren.

Mr. and Mrs. Eugene Gaskill and son, Robert, spent the weekend at Portsmouth, Va., visiting their daughter, Mrs. Sterling Fulcher.

Mr. Ronald Moore Daniels attended the wedding of one of his friends in Greenville this weekend.

The Rev. E. W. Downum of Beaufort, filled the regular appointment of the Rev. Louie Lewis Saturday night.

Mr. and Mrs. Elwood Willis of Marshallberg spent Sunday with Mrs. Willis's parents, Mr. and Mrs. Allen Taylor.

Mr. Loran Hofman, formerly of Hood River, Ore., has gone to Florida to look for a job.

Mr. Howard Fulcher has gone to Norfolk to work with the Norfolk Dredging Co.

Defense Official Urges Training Of School Pupils

Raleigh — State Civil Defense Director Edward F. Griffin today advocated that training of school children in safety procedure during air raid alerts be started with the least possible delay after the opening of the fall school term. Full instructions have been placed in the hands of school superintendents and local PTA president, he said.

"Civil Defense in Schools," a handbook of instruction, issued last year by State Superintendent of Public Instruction Charles F. Carroll, in accord with State Civil Defense policies, is a simple adaptation of "what-to-do" activities in event of emergency during school hours. Assistance from the local Civil Defense Director in translating the instruction into action would be helpful, but not essential, Griffin said. The handbook was sent to all school superintendents — city and county — immediately after publication.

North Carolina Congress of Parents and Teachers headquarters has mailed this month, copies of the handbook, with a cover letter from the organization's CD committee chairman, to all local PTA presidents. The letter urged that the instructions be turned over to school principals and used to the fullest advantage.

"The cooperative efforts of the department of Public Instruction and state PTA with North Carolina Civil Defense, in publishing and distributing this vital information to school authorities, represents the limit of our present authority," the state director said. "Public opinion will have to do the rest."

"If and when the general public wakes up to the fact that we must prepare for any eventuality during this uneasy period of international tension... then every youngster will receive the protective training to which he is entitled if he is going to survive in the atomic age... Let's hope it won't be too late," he concluded.

Weather Balloon Soars To Record 134,598 Feet

Oakland, Calif. (AP) — A Weather Bureau balloon soared to a record height of 134,598 feet—about 25.5 miles — before it burst.

That was about 21,575 feet higher than the previous mark.

The balloons, which send out radio signals recording temperature, humidity, and pressure, are about 6 feet in diameter when they are released.

They expand to about 20 feet at maximum height, most of them bursting at 80,000 feet.

don't DO that!



PHONE BOOTH HOG... This breed is numerous. Don't occupy a public booth unnecessarily when there are people waiting to use it.

Stealing Hospital Coffee Lands Thief in Jail

Detroit (AP) — The first time the man came into court charged with stealing canned goods from a hospital where he worked, he explained:

"I found out someone else had stolen the stuff and I was just returning it."

Recorder's Judge Joseph Gillis cocked a quizzical eye, but found him innocent.

Two weeks later the man was back before the judge, with this explanation of 14 one-pound bags of coffee found by a hospital guard who noticed a suspicious bulge under the defendant's coat:

"I knew someone else was planning to steal this coffee, so I just decided to take it first."

The man got 90 days in jail.



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Extra Fancy California Red Malaga GRAPES 2 1-LB. **23c**
Fresh Firm Slicing Tomatoes 2 Ctns. **35c**
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Sealtest Assorted Flavors
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AJAX 2 14-OZ. CANS **25c**
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