

# Metric System Begins In U.S.

If you can count to ten and learn four new words, you can learn the metric system of measurement! The words? metre, litre, gram, Celsius.

The signing of the Metric Conversion Act in December of 1975 confirmed the commitment of the United States to begin the gradual change to the metric system. The conversion will take years, of course, but the simplicity of the metric system will make learning the new measurements easy.

The metre is used to measure length. The length of a metre is a little more than a yard or about the height of a door knob above the floor. Fabrics and clothing will be measured in metres and parts of metres, called centimetres. There are 100 centimetres (cm) in a metre. The distance between cities will be measured in units that are 1000 metres long, called kilometres.

The litre is used to measure liquid volume. A litre is a little more than a quart. It will be used in the packaging and sale of such products as milk, soft drinks, and gasoline. Since a litre is a little more than a quart, four litres are a little more than a gallon. So a gallon of gas presently sold for 60c would cost a little less than 15c a litre.

The gram is used to measure mass or weight. A dollar bill has a mass of about one gram. Food items such as crackers, cereals, cookies, and soup are already being sold in containers labeled in grams. For larger objects such as people, a unit called the kilogram will be used. A kilogram is 1000 grams. A person weighing about 150 pounds has a mass of about 68 kilograms.

Temperature will be measured on the Celsius scale, formerly called the Centigrade scale. Water freezes at 0 degrees and boils at 100 degrees Celsius. Normal body temperature is 37 degrees Celsius and a comfortable spring day might be 25 degrees Celsius.

The metric system is basically a simpler, more

rational system of measurement than the U.S. Customary System we are used to, according to Robert R. Jones, director of the Dept. of Public Instruction's Division of Mathematics. It is based on multiples and sub-multiples of ten, thus making calculations easier and eliminating many of the complicated

fractions of the U.S. Customary System. Learning the metric system should not be difficult for most people, said Jones, because they are already familiar with our system of money which is also based on ten.

In the not too distant future, we will all be living in a metric world, Jones noted.

The foods we eat, the tools we use, and the cars we drive will all be measured in metric units. The sooner we begin to think metric, he added, the sooner we will begin to feel comfortable with the metric system."

**HEAT AND DUST**  
By Ruth Praver Jhabvala. 1976. Pp.431. Harper and Row, Publishers.

Heat And Dust, by Ruth Praver Jhabvala, is the winner of the Booker award, Britain's major literary prize. It is the story of a woman who disappeared into the shadowy secrets of India.

Olivia Rivers, fresh from England and British tutelage

## BOOK CORNER By Mrs. Gladys Coletta

and thrown suddenly into the life of India, was so innocent she was almost naive. Yet, under all her innocence she was both shallow and weak. So, when one shallow person meets another (as Olivia and Nawab, the ruler of Khatm), a sordid romance results. This occurs after a heat of many passions, such as Olivia's anger against her husband Douglas who fails to cause her

to conceive, the passion of hate by Douglas against Nawab and his evil ways with the peasants, the passion of greed for money by Nawab who takes it as his just due, and the passion of lust that consumes both Olivia and Nawab.

Throughout the story one feels and distrusts the magnetism of Nawab, the Sahib of Khatm. No one, apparently

except Douglas, can resist his brand of charm and his wily, engaging ways. Such proved to be the undoing of Olivia. Douglas, we feel, deserved a better fate than to lose his wife to such a heel. Like the writer of old, he could lament: "But such is life which takes in trust our youth, our hopes, and all we have, and leaves us naught but age and dust."

# ingles

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FRESH CUKES lb. 19¢  
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CHEF PIZZAS EA. 79¢  
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KEEBLER COOKIES 14oz. 4/88¢  
RICH-N-CHIPS 4/88¢  
GREER 303 APPLESAUCE 4/100  
HUNTS 300 CAN. TOMATOES 4/100  
HONEY-KRUST 1 1/2 lb. BREAD 3/100  
PRINCE 16oz. MACARONI 39¢  
ARMOUR 5oz. VIENNA SAUSAGE 3/100  
STARKIST 6 1/2 oz. TUNA 49¢  
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**US CHOICE SIRLOIN TIP STEAK \$1.59 LB.**  
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**FRYING CHICKEN LIVERS lb. 59¢**  
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JFG QUART JAR  
LIMIT ONE WITH A \$7.50 OR MORE ORDER

**OPEN 8AM/10PM DAILY**

From The Homemakers  
**food news**

**BY DONNA McLAIN**  
Extension Homemakers  
Try something different for breakfast. Make waffles your specialty with these recipes.

**HEAVENLY WAFFLES**  
Mary Bailey  
2 cups biscuit mix  
1 egg  
1/2 cup wesson oil  
1 1/2 cups club soda  
Mix all together for delicious crisp waffles.

**BUTTERMILK WAFFLES**  
2 cups sifted all-purpose flour  
3 tsp. baking powder  
1 tsp. soda  
1 tsp. salt  
2 cups buttermilk  
4 eggs, well beaten  
1/2 cup melted butter or marg.  
Heat waffle iron while mixing batter. Combine flour, baking powder, soda, and salt. Combine buttermilk and eggs and add to flour mixture. Beat until smooth. Stir in melted butter or margarine. Pour batter from a pitcher or cup onto waffle iron. Close waffle iron at once. Serve hot. Yield: 8 servings.

**ALICE'S SOUR MILK WAFFLES**  
[Alice Taft, President Taft's wife]  
2 eggs  
6 T. melted butter  
1/4 tsp. baking soda  
1/2 tsp. salt  
1 1/2 cups sour milk  
2 cups flour  
1 T. sugar  
2 tsp. baking powder  
Beat 2 egg yolks until light & lemony; add 1 1/4 cup sour milk. Beat well. Melt 6 T. butter and add to egg-milk mixture. Beat well and set aside for a moment. Sift together 2 cups flour, 1/4 tsp. soda, 1 T. sugar, 1/2 tsp. salt and 2 tsp. baking powder. Add to the egg-milk mixture very quickly with only a few strong strokes. Beat 2 egg whites until stiff but not dry. Fold them into batter lightly and cook in preheated waffle iron. Serve hot with butter and syrup or jam. (Makes 6 waffles).