



Scientific tests to determine the effect of heavy truck loads on pavements are being held on a 1.1 mile stretch of concrete highway in southern Maryland. Supervised by highway engineers from 11 eastern states and the bureau of public roads, eight big trucks (above) with axle weights of 18,000 to 22,400 pounds are rolling back and forth on the test road on a round-the-clock schedule.

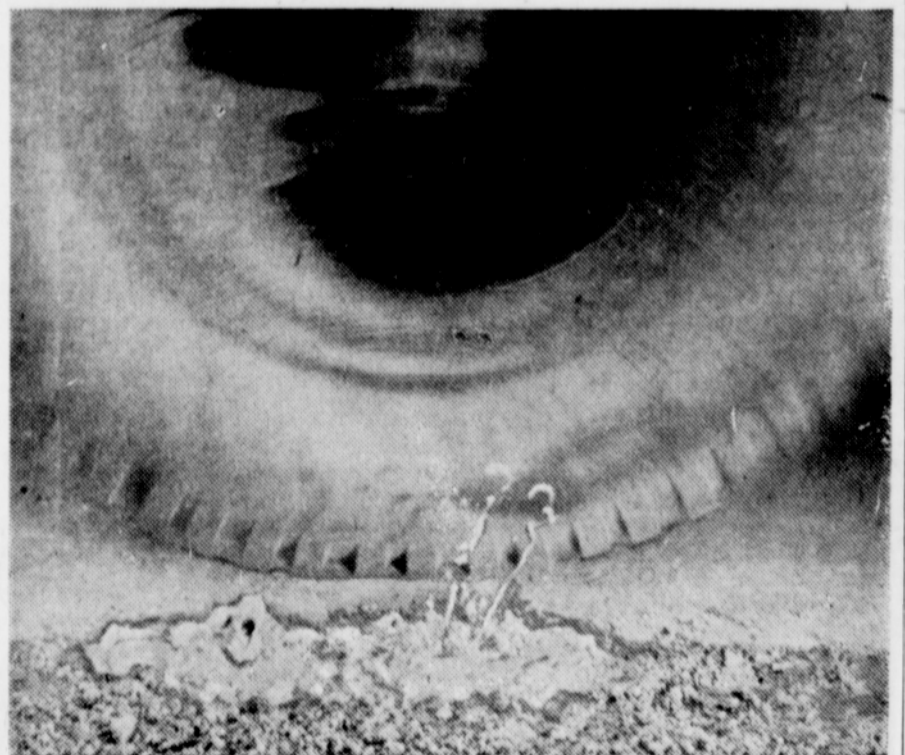
**weekly Picture story**

Results of the test are expected to furnish a long-needed answer to the hotly contested debate over the causes of highway damage. Commercial highway users and state officials have indicated equal interest in the tests. U. S. engineer Sydney Smith (above) points to steel reinforcements in a core of concrete taken from the test highway. Smith represents the U. S. bureau of public roads.



Electrician Richard Hopkins (above) checks the photo-electric trip counter used to count trips made by the trucks. Each pair of trucks pounds a section of the highway every hour of the day and night, traveling about 375 miles in a 24-hour period. Engineers estimate the trucks will have traveled more than half a million miles within six months, giving the test road the equivalent of 20 years of normal heavy truck traffic.

Engineers on the test patrol the highway each day (above) seeking new pavement damage. Each fresh crack is recorded and indexed and rechecked every day. Engineer Asriel Taragin takes his turn on the patrol. Highway engineers have long contended that "pumping" of concrete roads during wet weather is a major factor in smashing pavements. The picture (right) was taken at the instant the rear wheels of a truck carrying a 32,000 pound axle load passed over a pumping spot in the highway.



**Casserole Cookery Helps Cut Down Soaring Food Bills**

WHEN THE FOOD budget evades all your efforts to keep within its necessary limits, then it's time to start fixing those nourishing, appetite-satisfying casseroles. There's a good bit of eating in a fine casserole, and you can frequently use leftover meats and vegetables in them rather than wasting them.

Even when saving money is no object, there are many people who like the home-like atmosphere of having a casserole dinner. Plan them as well, cook them as carefully as a roast, and your family will enjoy them as much as the Sunday dinner with chicken or a roast.

\*ROTEIN-RICH eggs and milk extend less than a pound of ham in this tasty casserole dish:

**\*Deviled Ham Puff**  
(Serves 6)  
8 slices, day-old white bread  
¾ pound cooked ham, ground  
3 tablespoons prepared mustard  
1 teaspoon horseradish, if desired  
4 eggs, slightly beaten  
2 cups milk  
½ teaspoon salt  
Pepper to taste

Spread bread out and let stand several hours to dry out; then toast lightly. Cut crusts from the slices and place crusts in a greased, shallow pan, 9x9x1½ inches. Combine ham, mustard and horseradish and spread in an even layer over the crusts, then arrange the whole slices, cut in half diagonally, on the top. Mix the eggs, milk, salt and pepper and pour slowly over the bread so as to saturate the top slices; allow to stand for one hour. Bake in a moderate (350°) oven for one hour. Serve immediately.

**Dried Beef Casserole**  
(Serves 6)

¼ cup chopped onion  
¼ cup chopped celery  
¼ pound dried beef, shredded  
¼ cup fat  
4 tablespoons flour  
2 cups milk  
2 cups cooked macaroni  
½ teaspoon salt  
¼ teaspoon pepper  
1 cup cooked peas  
½ cup grated American cheese

Cook onions, celery and dried beef in hot fat until onions are golden. Blend in flour, then milk gradually and stir until slightly thickened. Add macaroni, salt, pepper, peas; then pour into greased 1½-quart casserole. Sprinkle with grated cheese. Bake in a moderate (350°) oven 15 minutes.

**Frankfurter-Tomato Casserole**  
(Serves 6)

6 frankfurters  
4 slices dry bread  
1 No. 2½ size can tomatoes  
2 tablespoons finely chopped onion  
¼ teaspoon sugar  
1 teaspoon salt  
½ teaspoon pepper  
½ teaspoon dry mustard

Place three frankfurters on top of greased 1½-quart casserole.

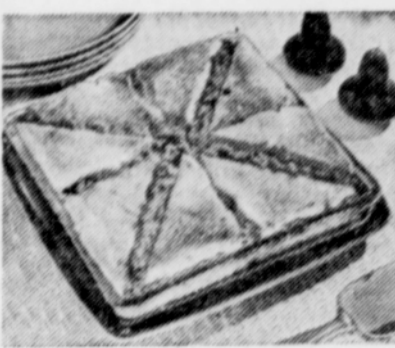


Meat, potatoes and several colorful vegetables are included in this delicious main dish pie. Note the effectiveness of baking powder biscuits cut with a doughnut cutter as topping.

**LYNN SAYS: Salads Add Color, Contrast to Meals**

Leftover bits of roast duck make an elegant salad. Combine with cut-up orange and ripe olives. Use a tart French dressing made with both lemon juice and tarragon vinegar with enough freshly ground pepper for high seasoning. Serve on watercress.

For a simple fruit salad, roll orange slices or sections in shredded coconut and serve with honey French dressing on a bed of greens.



This interesting casserole uses leftover ground ham with protein-rich eggs and milk, a seasoning of horseradish, with toast triangles, to make a dish worthy of hearty eating.

**LYNN CHAMBERS' MENU**  
\*Deviled Ham Puff  
Lima Beans or String Beans  
Orange-Coconut Salad  
Muffins Jelly Beverage  
Custard Pie  
\*Recipe Given

Break dry bread into chunks and place over frankfurters. Combine all remaining ingredients and heat to boiling. Pour hot tomato mixture over bread. Top with three remaining frankfurters. Bake in a moderate (350°) oven.

**Liver Casserole**  
(Serves 6)

1½ pounds liver  
2 onions, sliced  
2 slices bacon  
¾ cup spaghetti  
½ green pepper, sliced  
½ red pepper, sliced  
1½ cups strained tomato  
2 teaspoons salt

Place liver, in one piece, in casserole with onion. Lay pieces of bacon over liver. Place in a very hot oven (500°) for 20 minutes. Cook spaghetti in boiling, salted water until tender. Drain and add to liver. Add peppers, tomato and salt. Cover and bake in a slow (300°) oven for 3 hours.

**Meat and Vegetable Pie**  
(Serves 6)

1 medium onion, sliced  
¾ cup celery, sliced  
2 chicken bouillon cubes  
5 tablespoons butter  
5 tablespoons flour  
2½ cups milk  
½ teaspoon salt  
2 cups diced, cooked veal  
2 cooked potatoes, diced  
2 cooked carrots, sliced  
½ cup cooked peas  
½ cup cooked lima beans

Cover sliced onion with boiling water and let stand until needed. Cook celery until tender in ½ cup water. Dissolve bouillon cubes in boiling water. Make a white sauce of butter, flour and milk; add salt. Combine with drained onion, celery, bouillon, meat and vegetables. Turn into buttered casserole or baking dish and cover with small baking powder biscuits.

**Baking Powder Biscuits**  
2 cups all-purpose flour  
4 teaspoons baking powder  
½ teaspoon salt  
½ cup butter  
½ cup milk

Sift flour, measure; sift twice with baking powder and salt. Add butter and cut with pastry blender or two knives. Add milk and stir quickly. When dough is formed, turn on floured board and knead for about 20 seconds. Roll to ¼-inch thickness and cut into small biscuits; lay on top of mixture in casserole. Bake in a hot (450°) oven for 12 to 15 minutes.

**Southern Sausage Casserole**  
(Serves 4)

4 large sweet potatoes, cooked  
1 pound pork sausage meat  
4 large apples  
Salt, Water, Brown Sugar

Peel potatoes and cut into thin slices. Place half in the bottom of greased casserole; cover with sausage, shaped into 4 cakes. Add apples cut in thick slices. Sprinkle with salt, brush with water and sprinkle with brown sugar. Bake in a moderate (350°) oven for about 1 hour.

Canned pineapple, fresh pear sections and preserved ginger offer a tasty combination for cold weather eating.

Cooked green peas and diced potatoes can be combined with leftover lamb for a main dish salad. Add some chopped mint to the French dressing before serving.

Banana, pear, orange and pistachio nuts folded into half mayonnaise and half whipped cream make a salad lovely and tasty enough for a ladies' luncheon.

Another good party salad uses cling peach halves with cream cheese balls, and shredded almonds which are either plain or toasted.

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