

## Two Oil Companies Offer 'Super' Gas On Experiment Basis

New York — (U.P.) — Two top oil companies served up new "super gasoline" to automobile owners in selected areas this month and asked: "What's your pleasure, sir?"

If motorists buy the super fuel many oil company executives expect it to become common from coast to coast. If motorists say "No thanks" to its higher cost it may change future plans of a \$12,000,000,000 a year industry.

Standard Oil Co. of New Jersey, with service stations in 18 states, has gambled millions of dollars on the theory that the average motorist wants a fuel that is just right for his car.

Sun Oil Company, which started selling its super fuel as an experiment in Orlando, Fla., in February, expanded its tests this week to the whole state.

"But it is still just an experiment," said a spokesman for the company in Philadelphia. "We are not making any claims for it and we are not revealing any results. We are not trying to promote it or advertise it. Our future action will depend on what we find out. Motorists are going to decide this thing and set the trend for the future."

Sun broke its traditional policy of selling only one grade of gasoline by offering a fuel "tailor made" for every car. It now provides five different grades of

gasoline from a single pump at each of 350 service stations in Florida. The top grade is more than 100 octane and sells for about five cents above the cost of regular.

**Third Grade.** Esso, the brand name for Standard Oil of New Jersey's products, marketed its third grade of gasoline under the name "Golden Esso Extra" at selected service stations in New Orleans, Memphis, Baltimore, Washington, Boston and New York.

Esso pegged the price for the super fuel three cents higher than premium gasoline and six cents higher than regular.

"Buying results were better than we expected," the company said.

It figured that five per cent of the cars now on the road should use the super gasoline to get top engine performance and the best possible mileage.

### RIVER PIRATES

Detroit — (U.P.) — Ronald Hafey told police he went to Owen Park along the Detroit River for relaxation and wound up without his wallet. He said he was sitting on a bench when two men pulled up in an outboard. They seized him, took his wallet which contained \$30, jumped back into the boat and sped away.

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## Feeding the Family

By ZOLA VINCENT  
Food Editor

### Food for Summer Time

#### Features Salad and Broilers

For a festive week end, a bang up Fourth of July and other good eating occasions all summer long, there's no food to surpass satisfying, zesty potato salad teamed up with plentiful, plump northwest grown broiler-fryer chickens or young fryer-roaster turkeys barbecued, grilled or broiled to succulent perfection.

Plentiful right now are the California Long White potatoes with a smooth thin skin and very shallow eyes; perhaps the most versatile of all potatoes because they are good bakers as well as boilers and fryers. Plenty of northwest-grown "reds," too for going into popular potato salad along with plentiful onions and eggs (for hard-cooking) at very low prices.

Easterners like our Long White potatoes so well that 50 per cent of them go to markets east of the Mississippi. Governed by new regulations, the Long Whites are washed and graded under strict federal grade specifications which guarantee fine quality. Their thin smooth skin makes them desirable from an economy standpoint because of the extremely small amount of waste.

#### Variations on Popular Potato Salad Theme

Declare your independence by taking it easy on the Fourth of July. Fix the potatoes for the salad the day before; store whole in

refrigerator. Same thing with the hard-cooked eggs. For each six persons to be served, boil or bake five or six potatoes until done. Peel and cut into either chunks or slices (we're taking no sides on chunks-versus-slices).

Combine  $\frac{3}{4}$  cup mayonnaise (we add some sour cream), one teaspoon celery seed, one teaspoon salt, one-half teaspoon freshly ground pepper, three tablespoons vinegar, one tablespoon sugar. Add two stalks celery, chopped, three medium sour or sweet pickles, chopped, one medium size onion, chopped, three hard-cooked eggs, chopped (reserve one egg for garnish if you like). Pour over diced or sliced cooked potatoes and turn gently to distribute dressing. Sprinkle with paprika and tuck parsley sprigs around bowl edges for devilled-up.

**Buttered Potato Salad.** Use above dressing and add one tablespoon mustard, one-half teaspoon horseradish.

**Dill Potato Salad.** Leave out celery seed in dressing above and substitute sprinkling of dill seeds; substitute dill pickles for sweet or sour pickles.

#### Chef's Potato Salad

For each four servings, combine following vegetables in large bowl; four cooked and diced potatoes, one small onion, thinly sliced, six to eight radishes, thinly sliced, one-half cucumber, thinly sliced, one carrot thinly sliced. Over all, pour one cup French dressing; add salt and pepper to taste and toss well. Serve immediately on shredded lettuce or in lettuce cup.

#### Chicken Barbo-Cookery

Plenty of plump broiler-fryer chickens for cutting in halves. By definition, to barbo-cook is to roast slowly by direct heat—over coals or with electric heat or low gas flame, occasionally turning and basting the meat with a savory sauce.

Slow oven cooking develops the most flavor, prevents scorching before the meat is done. Young chickens, 1 $\frac{1}{4}$  to three pounds, ready-to-cook weight, generally are preferred for barbo-cooking. Split in half or barbo-cook in pieces; dip in barbecue sauce, place skin side up on grill over hot coals in a pan under



**POTATOES FOR SALAD.**—Who ever hears of a picnic without potato salad? No one. And our area grows some mighty fine potatoes along with the onions and "eggs" that go into it. Turkey too is a popular summertime fare, roasted and sliced, grilled or barbecued. More on this is included in today's food columns.

direct heat, turn frequently and baste with barbecue sauce. Chicken should be nicely barbecued in one to 1 $\frac{1}{2}$  hours, depending on heat and size of the pieces.

**Barbecue Sauce.** Here is a tart, sweet, spicy mixture, time-tested. Can be made ahead of time; stores well in refrigerator; can travel.

For each three pounder or thereabouts, combine two tablespoons brown sugar, one tablespoon paprika, one teaspoon salt, one teaspoon dry mustard, one-fourth teaspoon chili powder, dash of cayenne pepper, two tablespoons Worcestershire, one cup tomato juice, one-fourth cup chili sauce or catsup, one-fourth cup vinegar, one-half cup chopped onion, two or three tablespoons cooking oil. Cook over low heat about 15 minutes. Good basic recipe for adding more onion, using less onion, more vinegar or adding favored savory herbs or spices.

#### Barbecue or Grill Broiler-Fryer Turkey

Increasing in popularity and in supply right along, the broiler-fryer turkey weighs in at three to six pounds. Split lengthwise, quartered or cut into frying-type pieces, turkey takes 1 $\frac{1}{2}$  to two hours outdoors or set at lowest spot in broiler-oven with it in heat. Or if you want to bake it in 325 degree oven, figure on two to three hours according to size of pieces.

Rinse turkey parts with cool water and dry with clean cloth. Several marinades are successful and very delicious. Choose one of the following or concoct your own. Paint bird before and during cooking.

1. Brush bird with melted butter or margarine, cooking or olive oil and sprinkle generously with coarsely ground pepper and a little salt. This gives excellent flavor.

2. There are several good commercial barbecue glazes on the market; developed by professionals they give wonderful color and flavor complete with distinctive seasonings.

3. Mix equal parts of wine vinegar, fresh lemon juice and olive or salad oil in a glass jar. Add dash of soy sauce and salt and pepper to taste. Brush on meat while barbecuing. Remaining sauce may be kept in refrigerator until next batch.

4. Make about one quart of barbecue sauce by combining these ingredients in mixing bowl or quart jar. Blend one-half tablespoon pepper, one teaspoon salt, one teaspoon grated onion, one teaspoon prepared mustard, two teaspoons sugar. Add one can condensed tomato soup, one cup vinegar, one cup water, one tablespoon Worcestershire sauce, one-fourth cup cooking oil.

#### Franks Favored In Many Ways

The versatile frankfurter makes fine eating packed with good flavor. Many of them will wind up in the popular "red hots" manner with broiler franks running a close second. We also suggest a skillet dish that is like-

### Boulder Will Serve As Memorial to Man

Charlton, Mass.—(U.P.)—A five-ton boulder will be moved 40 miles from Charlton to Amherst to serve as a memorial to the late Prof. Haven D. Brackett of Clark University.

The stone will be spotlighted in front of the new \$250,000 'Alumni House at Amherst College, Brackett's alma mater.

Twenty-five years ago, Brackett had the following words inscribed on the boulder in Latin:

"This Little Corner of the Earth  
"Smiles in my estimation  
"Beyond all others."

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### Man's Missing Money Found Safely Hidden

Holyoke, Mass.—(U.P.)—Police questioned half a dozen persons before deciding to search George Rozek's apartment for his missing \$2,400.

Rozek had reported the cash missing from its cache behind the refrigerator. Police found the money stuck behind door curtains.

Rozek, who said he must have forgotten putting the money there, told police he wanted to "make it an even \$2,500" before depositing the money in a bank.

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