



BET YOU DIDN'T KNOW—That this is National Pickle Week and having a dilly of a pickle picnic at the Top of the Mark in San Francisco are comedienne Phyllis Diller (left) and actress Jocelyn Brando. So don't be dull, have a dill.

Theodore Francis Green Becomes Oldest Man Ever To Serve In Congress

Washington — Sen. Theodore Francis Green, still spry at 89-plus, becomes the oldest man ever to serve in Congress this week.

To settle disagreements over the exact date he has chosen Thursday, May 30, as the day his title becomes clear and unassailable.

"The experts couldn't agree," he said, on whether the history-making day would fall Sunday, today, or Tuesday.

"So I decided not to side with any of them," Green told the United Press. "I have chosen May 30, so there won't be any doubt. Besides, it's Memorial Day; that's a nice day."

Congressional researchers have had their heads in musty records for months to clear up once and for all the "oldest congressman" title.

Green, a bachelor, became the

oldest man ever to serve in the Senate on June 17 of last year. He was then 88 years, 8 months and 15 days old.

At that time the record for both houses was thought to have been held by the late Rep. Robert L. Doughton (D-N.C.), who was 89 years 56½ days old when he retired from the House in 1953.

However a vigilant congressional researcher, Winant Ellmore, turned up with evidence that another North Carolina Democrat, Rep. Charles M. Stedman, died in office in 1930 at the age 89 years, 7 months and 25 days.

Ellmore figured Green, born Oct. 2, 1867, would pass that record Tuesday. Others figured the date as today. One expert computed it to fall Sunday.

"There are so many ways to figure it I don't know," Green said.

Feeding the Family

By ZOLA VINCENT
Food Editor

Orange Pour-Over Cake Delectable Warm or Cold

The tantalizing aroma and unusual texture of this delectable cake and sauce combination will have guests begging for the recipe. Serve it hot or cold with a light sprinkling of powdered sugar for the final touch.

1/3 cup butter or margarine
3/4 cup sugar
1 tablespoon grated orange peel
1 teaspoon grated lemon peel
1 egg, slightly beaten
1 1/4 cups sifted all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon baking soda
1/2 cup sour milk
1/2 cup chopped walnuts
*Orange sauce

Cream butter, add sugar gradually, beat until light and fluffy. Add orange peel, lemon peel and slightly beaten egg; beat well. Sift dry ingredients and mix into creamed mixture alternating with sour milk. (Note: To make sour milk, add one tablespoon lemon juice to one cup sweet milk.) Fold in nuts. Pour into greased 1 1/2-quart glass baking dish. Bake in moderate, 325 degree, oven 50 to 60 minutes. If metal baking pan is used set oven at 350 degrees. When done remove cake from pan and allow to stand on cooling rack for a few minutes. Return cake to pan and pour orange sauce over it. To serve warm, leave cake in pan; to serve cold, remove from pan about 15 minutes after pouring sauce over cake. Sprinkle with powdered sugar just before serving.

Rice Griddle Cakes

Something new in griddle cakes. We think you'll find these so good that you'll cook up extra rice just to have enough on hand for breakfast the next day.

To three cups cooked rice add two slightly beaten eggs, one-fourth to one-half teaspoon salt and dash of pepper. Drop by spoonfuls on a very hot, well greased griddle and cook until golden brown. Makes about eight cakes four-inches in diameter. Serve with any of the

usual griddle cake accompaniments.

Versatile Cereals Can Help Prevent "Same Old Breakfast"

Everyone gets tired of "the same old breakfast." If your family has complained thusly, perhaps you haven't been using cereals to their fullest extent. Here are a few suggestions; all standbys, but sometimes our memories need jogging.

Some like it cold. Wholesome ready-to-serve cereals, such as shredded wheat biscuits, may be the same shape and flavor the year round, but they take on new appeal when served with a constant variety of colorful fruits: berries, sliced peaches, bananas, baked apples or apple sauce, or perhaps juicy prunes or apricots, stewed to plumpness and flavored with orange or lemon.

Some like it hot. Whole-wheat, oatmeal, rice or any other hot cereal can be snapped up by adding a dash of nutmeg or cinnamon. OR while cooking add thin slices of tart apple; or some raisins or cut-up dates. Chopped walnuts and other nut meats add not only flavor but texture and extra nutrition. For varieties sake accent the old-time flavor of hot cereals with a mixture of cinnamon and brown sugar, maple sugar, syrup, or molasses.

Two-Time Cereal

This two-timer is a work saver besides being so good. Actually it can be a three-timer if you want to plan that far ahead. We find the children like it all three ways.

On the first morning cook enough cereal to feed your family for two or three breakfasts. This morning serve as you would normally with lots of cream and some type of sweetening, or with butter and salt and pepper.

Pour the second day's portion into a loaf pan that has been rinsed in cold water and place in the refrigerator. Next morning remove it from pan and slice. Dip slices in flour or crushed ready-to-eat cereal crumbs. Fry quickly in bacon drippings or butter. Serve with butter and jam or hot buttered syrup. Listen to the raves.

Party Ham Balls

Serve Duo Purpose

Two-way ham balls. Roll them large and serve in their own succulent sauce as a meat course. Roll them small, keep hot in chafing dish and serve with cocktail picks as an appetizer.

3 cups ground cook-before-eating ham
2/3 pound ground fresh pork
2 slices bread, cut into small cubes

2/3 cup milk
1 teaspoon salt
2/3 cup brown sugar
1/3 cup vinegar
1/3 cup water

1/2 teaspoon dry mustard
Mix meat, bread, milk and salt together; shape into balls 1-inch in diameter for dinner service, or into tiny balls for appetizer service. Combine sugar, vinegar, water and mustard in saucepan; heat to boiling. Place balls in a casserole and cover with sugar mixture. Bake in moderate 350 degree oven for one hour for large meat balls or 45 minutes for small ones. Turn occasionally during cooking. Makes enough large meat balls for six servings.

Onion Pie, Sliced Tomatoes, Bacon Luncheon Threesome

Wonderful full-flavored onions, indispensable as an ingredient, are often neglected as a vegetable in their own right. This onion pie recipe corrects that situation. Serve as a main luncheon dish accompanied by sliced tomatoes and crisp bacon slices or as a separate vegetable on the dinner menu. Makes six servings.

3 cups raw onion rings
1/2 cup butter or margarine
6 egg yolks, well beaten
1 cup cream or rich milk
1/2 cup white wine
Salt and pepper
2 teaspoons Worcestershire sauce
4 egg whites
1 deep 8-inch uncooked pie shell

Saute onion rings in butter, until golden brown. Remove from heat and cool. Slowly add beaten egg yolks, cream, wine and seasonings. Beat egg whites until stiff then carefully fold into onion mixture. Pour into unbaked pie shell. Bake at 350 degrees, moderate, for 30 minutes, or until filling is set. Do not allow filling to boil.

Emperor Hirohito of Japan, a noted marine biologist, maintains a laboratory in the Imperial Palace and has published a scholarly book on sea horses, says the National Geographic Society.

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