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NOW HE'S SITTING UP—AND WHO GIVES HIM THE SQUIRT GUN? WHY, TIMID TESSIE, WHO TAKES TEN MINUTES TO GET THE POINT IN!!

Feeding the Family

By ZOLA VINCENT
Food Editor

Spicy Pot Roast and Paprika Biscuits

Good buys in beef pot roasts continue, making them a menu delight at very small cost. Men and growing boys particularly like good gravy and here a flavorful, satisfying gravy tops paprika biscuits worthy of a party dinner.

For 8 to 10 servings, select a four or five pound pot roast of beef from the round, chuck or rump. If desired, have the meat rolled for easier handling. Wipe meat with a cloth; brown slowly on all sides in one-fourth cup lard or drippings with one-half cup sliced onions.

Slip a rack under the meat, season with salt and pepper, add one-fourth teaspoon nutmeg, one-eighth teaspoon allspice, one-eighth teaspoon cinnamon, and one cup tomato juice. Cover tightly and cook slowly for three to four hours or until tender. Add a little liquid during cooking if more liquid is necessary. Baste occasionally.

Remove meat and add one tablespoon flour blended with two tablespoons cold water to gravy; cook five minutes, stirring until smooth and thickened. Add more flour if necessary to attain the thickness you desire. Serve pot roast and gravy hot with these paprika biscuits.

Paprika Biscuits. Prepare your favorite biscuit dough or prepared biscuit mix. Pat out into a rectangle; sprinkle lightly with paprika, dot with butter and roll up like a jelly roll. Cut roll in one-inch slices, place on baking sheet, cut side down, and make as usual.

Zesty Creamed Chicken. To take plain creamed chicken out of the "ordinary" category add a sprinkle or two of ground ginger to the sauce. For a real Hawaiian touch serve it with chunks of fresh pineapple.

Brownie Ice Cream Sandwich. Cut brownies into large squares. Split in half and layer with ice cream. Replace top and set back in freezer for a few minutes to harden. If you really want something rich serve with a fudge sauce topping.

Gingered Cheese Rarebit. Add a bit of ginger to your next cheese rarebit for added flavor delight. Serve it over spears of toast, garnish with paprika and bits of parsley. We like thin slices of onion with ours.

Strawberry Cream Roll. This tender delicious strawberry cream roll will delight family and guests. A bit more time-consuming than just plain strawberry shortcake, but we think the results are worth the extra effort. Frozen strawberries may be used, if desired.

Eggs:
1/2 cup sugar
1 teaspoon vanilla
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup sifted all purpose flour
1 tablespoon melted butter
2/3 cup whipping cream
2/3 cup sugar
2 cups sliced strawberries
Beat eggs; add the one-half cup sugar gradually and beat until thick and lemon colored. Add vanilla. Combine flour, baking powder and salt and sift twice. Fold into egg mixture; add butter and turn into wax paper-lined shallow pan 8x11-inches. Bake in hot, 400 degree, oven for about 10 minutes. Turn out on towel sprinkled with powdered sugar. Remove wax paper. Roll cloth and cake together. Cool. Whip cream; add sugar then strawberries. Unroll cake and spread with half the strawberry mixture. Re-roll. Top with remaining mixture. Garnish with whole berries, if you like.

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and decrease sugar to one-fourth cup.
A wonderful sauce to serve instead of the usual tartar sauce with broiler, baked or fried fish; with fish sticks, French-fried prawns; also serves as a dressing for tomato and citrus fruit salads.
Blend one cup sieved, mashed avocado with three tablespoons fresh lime juice, one-half teaspoon Worcestershire sauce, salt and pepper to taste, and a good dash of Monosodium Glutamate. Add a generous amount of chopped chives. Or if you'd prefer, add chopped parsley and a bit of grated onion.

Cup Cake Topper. A quick and easy way to give sparkle to plain cupcakes is to dip tops into melted butter; then into granulated sugar which has been tinted with a few drops of food coloring. For a flavor change add one-fourth teaspoon finely grated orange rind to each one-half cup sugar.

Markets Filled with Good Buys In Dairy Products, Fruits, Vegetables.
Dairying is so important to our economy that the entire month of June, which has been designated National Dairy Month, is given over to special promotion of dairy products. This means good buys in dairy products for the budget-conscious homemaker.

Use plentiful cheese in new ways. The delicate flavor of cottage cheese blends with or complements fruits, vegetables, fish or meat; or moisten with melted butter and sweet or sour cream, season with salt and finely cut chives for a salad. Other good herbs to mix with cottage cheese are parsley, sage and chervil. A bit of ripe cheddar cheese added to your next tossed green, chicken, macaroni, potato or kidney bean salad will make for extra-tasty eating.

Fruit Department. Fruits are really in the news as summer swings into view. Isn't it nice to once again have such a variety to choose from? Melons are off to a good start with cantaloupes and watermelons at reasonable prices for this early in the season. Cherries took a beating from the recent rains, but are now coming to market in good supply. There are plenty of juicy red strawberries. Peaches are increasing in supply right along. Rhubarb continues to hold its own. Wonderful sweet Valencias or so-called summer oranges, juicy lemons, pineapple, bananas, and grapefruit are in excellent supply.

Vegetable Department. Lots of Long White potatoes; the perfect potato for summer potato salad making. Tender, succulent ears of corn are in good supply. Corn cooking tip: Keep cooking time to a minimum for best results. Tomatoes are ripening fast and prices are lower. Asparagus is beyond its peak but is still of good quality and fairly plentiful. Cucumbers, Bell peppers, small artichokes, celery, lettuce, green beans, carrots, cabbage, cauliflower, green and dry onions, radishes and summer squash give you a wide choice of vegetables at good prices.

Meat Department. Lamb seems to have stepped out of the spotlight. The cuts of most interest are roasts and chops from the shoulder. Also some of the less tender cuts for stews. Beef cuts for pot roasting are getting the attention. Ground beef stays about the same price-wise. Expect some "specials" on fresh pork cuts and hams.

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Around Hollywood

By ALINE MOSBY



Hollywood — Why anybody would want to be an actor, Richard Boone doesn't know. But for those who do, the TV-movie actor has become one of the foremost—and strictest—teachers in town.

Actors' schools have mushroomed around Hollywood since the vogue of the Actors' Studio and other top schools in New York. Anthony Quinn, director Jeff Hayden (Eva Marie Saint's husband) and Jeff Corey are among those who take on acting pupils.

Boone's school, the largest, is founded on the principle of gentle discouragement to weed out star-struck youngsters without "the compulsion, or whatever it is, that makes people actors."

Boone sums it up: "My teacher in New York, Sanford Meisner, used to tell us, 'If you can possibly be anything else in the world, don't be an actor. Only if necessary, try it. You have to put up with too much.'"

Learning to Act Hard
After observing one of Boone's acting classes, I agree with Meisner and Boone. Acting seems embarrassing enough but learning to act appears worse. Here is what an acting class is like:

Forty young adults stood on the floor in their bare feet and practiced saying, "One-two-three-four-five" in a rising or falling tone. Then they practiced saying "boom" in a humming tone.

Later students were handed a situation for a scene, such as, "A soldier says goodbye to his girl," and they had to improvise dialogue on the spot. Boone criticized, constructively but firmly, their actions.

"I make it pretty rough on my students," admitted Boone, "to see if they really want to go it or not. I lose some pupils that way but it's for the best."

Boone began his school two years ago after six newcomers asked him to. The school now has 40 pupils, 25 of whom are TV and movie actors. Classes are held two nights a week in a kindergarten.

School Keeps Actor Busy
The veteran actor is busy by days with movies ("Killer on the Wall") and TV (he gave up "Medic" to begin a new series about a 19th Century private eye in San Francisco, "Have Gun, Will Travel"). But he sticks to his drama school "because I get a lot out of it."

"There's an excitement about helping young people who want to act," he said. "It keeps you on your toes. Also, I want to be a director. Eventually our goal is to present plays to the public in a little theater."

Boone is prejudiced, but he believes many top middle-aged stars who never went to acting school would have a tough time getting work if they were beginning now.

"The competition is much tougher, and television has shown the public many stage-trained actors," he said. "A beginning actor these days has to be pretty good."

BROTHER ACT
Burlington, Conn.—Two brothers opposed each other in an election and both won. George J. Pavlik, a Democrat, and Frank P. Pavlik, a Republican, each gained a seat on the Board of Selectmen.

The Family Council

Editor's note: The Family Council consists of a judge, a psychiatrist, three clergymen, a newspaper editor, a women's editor and two writers. Each article is a summary of an actual report. The Family Council does not give advice; it merely reports on problems that have been dealt with by responsible agencies and counselors.

Abe J.—I'm not ready to settle down yet.

Betty J.—He should make a sacrifice for the children.

Abe J.—Before we got married I told my wife that she's got to realize there is a gypsy in me. I can't be tied down to one spot. I've been in four different countries and every state of the Union and I'm not ready to stop yet.

Well, Betty said she was a gypsy, too and would like nothing better than traveling. So we bought a trailer and we have been wandering around in it, living here and there, ever since. We now have two children—a girl of 5 and a boy of 1 year—and we have no trouble at all traveling with them.

The children and I are perfectly happy, but Betty isn't. She is beginning to nag for "a home like all other women have" and all that sob stuff. The way I see it, she made a promise before marriage and should stick to it.

Betty J.—I'm the last one to want to break a promise, but after all, I'm not breaking it anyway. I'm just begging Abe to try to see things my way.

We have traveled an awful lot in the past eight years and we'll travel again — after the kids are grown. Life in a trailer is very hard when you have a growing family. There's no privacy, no rooms to move around, not much you can do to make a really attractive home.

There is also the problem of the children's schooling. We

should settle down in one place so that they can go to the same school term after term, like normal children. Abe says travel is more educational than anything for children, but I think they are too young to know what it's all about. Abe should make a sacrifice for them.

The Council: Abe may be a gypsy in his feet, but he's just a stodgy standpatter in his head. The idea of giving up his fixed intention of forever covering miles and more miles is frightening.

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ening to him. Sticking to his travel schedule represents security. Settling into a comfortable home represents the menacing unknown.

Abe should try to become a bit of an adventurer in his mind. He has wandered for more than eight years. What would it be like to settle down into the attractive home his wife wants to make? Hasn't he any curiosity to experience this new way of living?

Betty's position is a reasonable one. She is right about the children's need to be established in one school. We're willing to bet that once they are settled in that nice home, Betty will find it hard to get Abe to rove around the corner for a walk.

Abe should move his travel schedule ahead to the time when the children are grown and he and Betty are free as larks again.

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Vestal, N. Y.—After dining and handing suspended jail sentences to four college students for stealing a cemetery gravestone, Justice of the Peace Leland E. Morton said, "They made a grave mistake."

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CHARLES VAN DOREN
Explains why U. S. Savings Bonds are even better investments now than ever before.

- Q: What two new benefits have been added to the U. S. Savings Bonds Program during 1957?**
Mr. Van Doren: Every Series E Savings Bond bought since February 1, 1957, pays a new, higher interest — 3 1/4% when held to maturity. It also reaches maturity faster—in only 8 years and 11 months.
- Q: What should every Bond owner do about his older Savings Bonds?**
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- Q: Why are Savings Bonds better than cash?**
Mr. Van Doren: Because cash lost, stolen or destroyed is gone forever. But the U. S. Treasury will replace Savings Bonds, including interest earned, without cost to you.
- Q: What is the average investment in U. S. Savings Bonds per Bond owner?**
Mr. Van Doren: Over 40,000,000 Americans now own more than \$41,000,000,000 worth of Series E and H Savings Bonds—with an average investment of more than \$1,000 per Bond owner.
- Q: What is the safest and surest way for a U. S. citizen to guarantee his own and his country's future financial security?**
Mr. Van Doren: By investing regularly in U. S. Savings Bonds—either on the Payroll Savings Plan where he works or by regular Bond purchases at his bank.

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