

# Feeding the Family

By ZOLA VINCENT  
Food Editor

**Blueberry Puddings . . .**  
**Serve Warm With Cream**

Blueberries, aristocrat of the huckleberry family, are a treat beyond comparison say blueberry enthusiasts. They don't compare with huckleberries say the huckleberry hounds.

It has been said that no one can describe the taste of a blueberry (huckleberry) and we agree. We know only that they're a treat in any form—raw with sugar and cream; in jam, stewed or in a pie; in pudding, shortcake, tarts and breakfast muffins.

They're good combined with other fruits and berries; wonderful sauce over vanilla ice cream. Here we put them in a pudding. Six servings.

2 cups blueberries  
2/3 cups sugar  
1/4 teaspoon salt  
1/3 cup flour  
1 1/2 cups milk  
3 eggs, separated  
1 teaspoon vanilla

Put the blueberries in six greased individual baking dishes and sprinkle with one-third cup of sugar. Mix the remaining one-third cup of sugar with the salt and flour in a double boiler and stir in the milk gradually. Cook, stirring constantly until thickened.

Beat the egg yolks until thick and stir the hot mixture into them gradually. Cool to lukewarm and add the vanilla. Fold in stiffly beaten egg whites and pour over berries.

Place in a pan of hot water and bake in a moderate oven, 325 degrees, for about 45 minutes. Serve warm with cream or soft ice cream.

**Berry Sauce**  
For a raspberry strawberry, Loganberry or any other type of berry sauce, simply crush fresh berries using a little powdered sugar. You can mix the berries too for a distinctive and sometimes colorful dessert sauce. Perhaps you'd like to pass a bowl of dairy sour cream along with the berry sauce for topping pudding, custard, ice cream.

**Anchovy Sauce for Fillets of Sole**

There is an abundance of sweet-tasting fillets of sole in our markets. Pan-fry or broil them quickly, handling as little as possible. Anchovy is a savory topping easily made like this:

Cream one-quarter cup butter until soft; add two teaspoons minced parsley, one-half teaspoon salt, dash of pepper, one teaspoon anchovy paste, one teaspoon prepared mustard and 1 1/2 tablespoons lemon juice. Beat until fluffy. Spread on fish fillets or steaks just before serving.

**Quick Lamb Grill**

Broiled indoors in the oven or outdoors over charcoal, this quick lamb grill is a dandy. You need six skewers; long ones. Select a lamb steak from shoulder or leg, sliced about one-half inch thick and weighing about 1 1/2 pounds. Cut into one-inch squares. Slice a cucumber or cucumbers one-half inch thick. Alternate pieces of lamb and slices of cucumber on skewers. Sprinkle with salt, spread with prepared mustard and roll in cream. Broil under moderate heat, turning frequently. Six servings.

**Flank Steak Frills**

Flank steak is an economical, bone meat buy; lean and full of flavor. Have meatman score the steak. Try basting it in one of these tasty sauces; cover and cook over low heat until tender, or bake covered in the oven for two hours.

**Cheese Style**. Use diluted tomato sauce as cooking liquid; add sliced stuffed olives and chopped onion.

**Fruited**. To cooking water, add diced celery, grated lemon rind and chopped onion. Half an hour before steak is done, add one-half cup stewed apricots in its own juice.

**Heartily Steak**. Use canned consommé as the liquid and add grated carrots to it. Or cook flank steak in beef or cream, but milk, onion soup or vinegar and water for good and unusual eating.

**Summer Plentifuls Include**  
**Ice Cream, Frysers, Vegetables**

July's abundance of fruits from truck gardens, vineyards, plentiful dairy products remind us to keep more milk in the refrigerator for the making of nourishing milk drinks. Ice cream was never more plentiful nor available in more fine flavors for serving often, in cones, in a dish, in cantaloupe, olives, over fresh peach, berry, apricot and other fruit pies and cobblers. Cottage cheese and dairy sour cream are flavorful, nutritious additions to many fresh fruits and vegetables.

Free-brothers, many cuts of beef, many cuts of lamb and of pork are being offered at special prices throughout local markets. Frankfurters, hamburgers, cold cuts and canned meats enjoy tremendous summer menu popularity, are budget priced. Pork is unusually plentiful for this



**PLANE CRASH RECALLED**—Fifteen years ago last week a two-engine Army bomber crashed into the 79th floor of the Empire State Building in New York City, killing 14 persons and injuring many others. At left, survivors recall crash.

## Survivors Recall Crash of Bomber Into New York Building

Editor's Note: Fifteen years ago last week a two-engine Army bomber crashed into the 79th floor of the Empire State Building in New York City, killing 14 persons and injuring many others. United Press International has searched out some of the survivors of that crash, including four women who were trapped for one hour, expecting to die, in an office of Catholic War Relief services. Here is their recollection of that day and what it has done to their lives.

**By BARBARA BUDSCU**

New York (UPI)—"It was no hazier than it is today," said Catherine R. O'Connor at the window of her 65th floor office in the Empire State building. "We could see down to the street."

At Bedford, Mass., the wife of its pilot hugged her infant son and tried to shake away "a premonition of disaster."

At 9:45 a.m., on Saturday, July 28, 1945, the two-engine B-25 Mitchell bomber crashed into the building.

"I still have a vivid memory of the actual experience," Miss O'Connor said. The offices of Catholic War Relief services, then Catholic War Relief services, are today 14 floors below but in exactly the same part of the building as they were on that day. Miss O'Connor, then a secretary, is now the organization's office manager.

"It exploded within the building," she said. "There were five or six seconds—I was tottering on my feet trying to keep my balance—and three-quarters of the office was instantaneously consumed in this sheet of flame."

"One man was standing inside the flame. I could see him. It was Joe Fountain. His whole body was on fire. I kept calling to him, 'Come on Joe, come on Joe!' He walked out of it."

That was the scene that occurred in the neighborhood. Miss O'Connor suffered—as did most of the women trapped with her in the office—for months.

"I don't think anything will ever bother me again—to look at," she said reflectively.

On 34th st., 17-year-old Donald Molony was sighted, seeing on a 48-hour pass from the U.S. Coast Guard medical training station.

"Being very young and inexperienced," he recalls, now in Los Angeles, "I headed for the trouble. There was a drug store on the ground floor of the building. Some how I talked them into giving me some morphine, syringes and other first aid supplies."

"Seeing the red cross on my uniform, one of the firemen grabbed me by the arm, and we headed for the basement."

There, young Molony gave first aid to Mrs. Betty L. Oliver, 20, an elevator operator whose car had fallen when its cables were snapped by the hurtling airplane engines. Then he headed upstairs with the firemen.

**Blown Into Corridor**

On the 80th floor, elevator operator Mary Scammon, a cheerful and it was to develop, a courageous young woman, was in a room. She was blown against the side of her car and then into the flaming corridor. She struggled to a nearby door whose occupant, with a small hammer, broke through a window. They could escape.

One of the bomber's engines smashed through the far wall of the building and fell through a skylight into a 14th floor penthouse across the street.

"A brick fell through the skylight in my kitchen and knocked the cup off my hand," recalled Mrs. Oswald C. Hering, who still occupies the adjoining penthouse. Other things also broke through the glass ceiling. One was a ring she took later to the Empire State building morgue.

"I thought the Japs were bombing us at last," she said.

An uninjured but hysterical elevator operator was running into Fifth Ave. at that moment screaming the same bomb warning.

In Washington, the U.S. Senate was meeting and that day ratified the charter of the United Nations. B-29 bombers roared over Japanese cities

## Radar Helps Fire Fighters in Assault on Lightning Storms

Sacramento (UPI)—A heavy rain squall, packing hundreds of lightning bolts, sneaked into the state and foisted its fury over the forests in the hours before dawn.

At daylight, state fire fighters awoke to find themselves facing an outbreak of fires that is impossible to control and some of them braved their way into full-fledged disasters.

"If we could only see at night," they moan. "Then we wouldn't have been surprised and maybe we could have mastered our forces for the dawn assault and won the battle before the enemy got a stranglehold."

With the help of a huge radar installed by the U.S. Weather Bureau at Sacramento, the forest firefighters now have their eyes at night—and already the results are beginning to show.

The radar, rising 100 feet from the floor of the Sacramento Valley, can reach out with its invisible rays for a radius of 250 miles and detect thunderheads.

Although it went into operation only last February, the state Forestry Division is finding it an invaluable aid in studies of the buildup of lightning storms in Northern California.

A monthly report from the Forestry Division to Gov. Edmund G. Brown has this to say:

"It is hoped that a cooperative study through the 1950 fire season will enable the Weather Bureau to obtain field information which will provide better identification of the various stages of lightning storms which appear on their radar scope."

"This information should provide all of the cooperating agencies with new information about the characteristics of lightning storms, where they breed, where they move to, and possibly, when we can expect cloud-to-ground lightning and in what districts."

But the ray eyes of radar aren't the only ones being used in the constant battle against nature's ravages. The eyes of man are also being used, jointly with radar, in this year's study.

**Cameras Used**

Clinton Phillips, fire control research coordinator for the Division of Forestry, said his agency was testing pet theories about thunderstorm buildup by studying them.

One theory, for instance, is that a large number of Northern California's storms are born in the Lake Tahoe area. Others come to life over the Nevada desert and still others breed in the Pacific Ocean.

The division has set up three time-lapse cameras in the northern part of the state: at Babbert, Lookout in the Tahoe area, on Mount In-jalls in Plumas County and at Fredson, Lookout in Lassen County near Eagle Lake.

The men stationed with these cameras are instructed to photograph any building of clouds they see. Of course, they can't see at night and that's where radar is especially valuable.

Eventually, as a result of these observations, it is hoped that fire fighters will be warned far enough in advance to move in before the fire start—and be in position to battle them quickly when they do start.

**Seeing Air-bored**

Phillips said the state, temporarily at least, had abandoned a program in Lassen County in which scientists tried to control lightning storms by cloud seeding.

"We haven't proven anything one way or the other," he said. "We were blamed when they had too much rain and we were blamed when they didn't have enough."

But Phillips held out a hope that when time-lapse and radar studies of the storms advance farther, it may be possible to return to storm control through cloud seeding and prevent large-scale lightning-caused fires like the so-called "haystack" fire in Siskiyou county which burned 65,000 acres in 1955.

## Henry Bechtold Replaces Walzer As UPI Editor

New York (UPI)—Appointment of Henry J. Bechtold as financial editor of United Press International, replacing Elmer C. Walzer, has been announced by UPI President Frank H. Bartholomew.

Walzer becomes a news department consultant. He served as financial editor 34 years.

Dorothea M. Brooks was appointed assistant financial editor, the post formerly held by Bechtold. She had been in the department since 1947 and for several years has served as copy editor of the financial service.

**Joined in 1945**

Bechtold came to UPI (now UPI) in 1945. In 1937 he was appointed Walzer's assistant. He is a governor of the New York Financial Writers' association.

Educated in New York City's public schools and Columbia university, Bechtold majored in economics with a view to becoming a business and financial news writer. He writes UPI's daily stock market review.

Walzer began his newspaper career at the Rochester Times-Union where he served as college reporter, financial editor, and night editor. He came to New York City to teach history and English at Wagner college in January, 1924.

**First With Service**

Under Walzer's management United Press became the first wire service to tabulate stock exchange stocks and disseminate them to newspapers, the first to change transmission of financial news from Morse circuits to printer circuits, and the first to send market quotations over narrow tape tele-typers. The financial department now employs 35 statisticians and reporters.

## Dr. Durno Speaks In Brownsville

Dr. Edwin R. Durno, Republican candidate for Congress from the Fourth district, called Congressman Charles O. Porter a "self-styled one-man state department," in a talk Sunday at the Linn County Republican picnic in Brownsville.

Dr. Durno, who also reported highlights of the Republican convention in Chicago, said that "we must eliminate from the political scene an incubator of international meddling in our country without portfolio."

The Republican candidate charged that Porter has attempted to conciliate the Soviet Union without the knowledge or sanction, called Fidel Castro a "kindly man, who was doing Cuba great service," and advocates the initiation of trade between the United States and Red China.

"At home," Dr. Durno continued, "Porter is a prolific spender without regard to our taxes. He would buy your votes with promises and your tax dollars. Locally, through lack of interest or effectiveness, he has promised much and accomplished little."



## Which is the Rambler?

(HINT: It's the compact car for people who are not)

On the left you see a happy victim of "stoop-over styling." The low roof and narrow door of this 1960 car make both entry and exit back-buckling maneuvers. It's a typical fault in the new compact, and some big 1960 cars, too.

But on the right, the same man alights with comfort and dignity because this is the 1960 Rambler—the car that's compact in exterior dimensions only. Rambler's high, wide door eliminates grunting contortions.

It's just one indication of the way Ramblers are designed to give the most usefulness to the user. Some other examples are Airliner Reclining Seats\* that adjust to 5 different relaxing positions, including Travel Beds... sectional sofa front seats\* that glide back and forth individually... Adjustable Headrests.

**RAMBLER OFFERS MOST LOYAL OWNERS**

Useful, practical features like those described above, plus Rambler's basic excellence, make Rambler owners the most loyal car owners. This is proved by many surveys done by magazines and other independent organizations. The most recent survey, of owners of 6-cylinder "low-priced" and compact cars, shows again that more Rambler owners are better pleased with their cars than owners of the other makes.

For example, Rambler owners are most satisfied of all with the interior dimensions of their cars... rate their cars tops in heating and ventilating efficiency... in trouble-free operation... high in performance and tops in overall usefulness to the user. More Rambler owners rate their cars best in value for the money. More Rambler owners said they would buy the same make again.

**RAMBLER IDEAS LEAD THE INDUSTRY**

One example is Single-Unit construction—a Rambler idea. Another is Deep-Dip rustproofing—no other U.S. car offers this complete, inside-out protection against rust and corrosion.

Rambler brought out the original compact car in 1950. Although practically every car maker has come out with an imitation, Rambler sales have continued to soar—up 22% over last year. Everyone knows that as volume goes up, sales costs come down. So, Rambler dealers can pass the savings on to you. Your Rambler dealer would like to help you save. See him today.

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