

## Hardtop Models Grow in Popularity In Automobile Sales

Detroit—(UPI)—Back in 1949 General Motors' Buick division introduced a new model called the Riviera which had no unusual feature: there were no side pillars to support the roof.

They called it a hardtop convertible because the body construction was similar to a convertible but instead of a cloth top it had a steel roof. The style caught on fast and soon most manufacturers

offered at least one hardtop model. Now, about 30 per cent of all cars made have pillarless tops. All standard Cadillacs are built this way. So are the Lincoln-Continental and Im-

perial. Most of the "sporty" models today also have hardtop styling. These include the Thunderbird and its chief competitor, the new Riviera introduced a few months ago.

Ward's credits GM with resurgence in hardtop styling. It used two-door hardtop styling on some of its sporty compact cars such as the special Skylark and F-85 Jetfire.

bringing out more hardtop models. Ford's Share Up GM's share of hardtop production has been trimmed to 65.4 per cent largely because Ford's share is up to 20.6 per cent from 14.6 last year and Chrysler's to 12.1 from 9.3 in the 1962 model run.

a different approach, offering a retractable hardtop. The one-piece steel roof fitted into the trunk of the car. Ford built 48,500 from 1957 to 1959 but dropped the model because of insufficient demand.

### Blankets Serve for Variety of Purposes

Chicago—(UPI)—Electric blanket manufacturers are convinced that electric blankets are the most mis-used appliance.

A blanket recently returned to a Chicago repair station had been used as an electric rug! It has even been reported that an electric blanket was

used to raise bread dough. One report in the files of the repair center, operated by Northern Electric company, showed a blanket was used to de-ice a doorway in winter.

Switzerland is often called the most highly industrialized country in Europe.

### HORSE COMEBACK?

New York—(UPI)—As farm tractors and trucks increased, the number of horses in the nation have declined from 25 million in 1920 to around 3 million today. But breeders say the rise in the popularity of riding currently is offsetting the decline of horses on the farm.

Greatest Popularity The Statistical agency Ward's Automotive Reports found that two and four door hardtops attained their greatest popularity in the 1957 model run when 32.7 per cent of all cars made had pillarless tops. Ward's said hardtop models are currently experiencing their greatest popularity since 1957.

Of 1,917,200 cars made in

For a few years, Ford tried

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**HOLIDAY LEFTOVERS**—We rejoice in holiday leftovers, the good fruits, nuts, mincemeat maybe, cream mints and other items lurking in bowls, dishes and in the refrigerator. Plan to use some of them in these Banana Mincemeat Tarts and other dramatic ways suggested in today's food column.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

### Resolve Now to Be Better Buyer in 1963

Budget-minded cooks recovering from holiday food bills and other buying binges will find economy-wise suggestions here today. First we figure out ways of using up some of those gift and decorative perishables and items to be found lurking in refrigerator and freezer. Clear them out and straighten shelves and you'll be surprised, probably amazed.

**Watch Ads.** Now we're ready to make the most of the "specials" and "best buys" the stores. Watch this newspaper's advertisements and look for specials scattered throughout the stores in mass displays. It is inventory time in many markets for they must have good house-keeping habits too as well as highly competitive store-keeping policies and methods.

**Quantity Buying.** Quantity buying of non-perishables often means savings of both time and money. Nothing however is a bargain unless you plan to use it all within a reasonable length of time. Check storage space.

**Quality Buying:** This is important to watch. Choose the best foods for the use you have in mind. Buy fancy foods if you're showing them off; other grades for ingredient purposes.

**Label Reading:** The label reader will find important information on packages and cans. Manufacturers and processors of food are doing an increasingly good job of providing pertinent information making it easy to compare prices and servings, as well as suggesting ways of preparation and/or suggestions for use.

**Weight Watching.** Be a weight watcher and a scale scanner. Note the price per pound when buying fresh foodstuffs and buy desired amount to best serve your purpose. You cannot always judge the contents of a can or package by the size so look for a statement of net contents which is required by law. Those "super" women at the check-out counter will compute it to the penny.

**Turkey Finalists** If you're lucky enough to have some turkey left, but not much, here are ways for making the most of it.

**Turkey Chow Mein.** Add pieces of cooked turkey to canned chow mein and serve with chinese noodles and soy sauce.

**Curried Turkey:** Combine pieces of cooked turkey with one can of undiluted cream of celery soup; add one-half teaspoon curry powder. Serve with fluffy rice.

**Tomato Surprise.** Hollow out firm tomatoes and stuff with chopped cooked turkey, minced onion and celery moistened generously with mayonnaise and dairy sour cream, half and half. Serve on shredded lettuce.

**Winter Pears.** Plentiful, wonderful winter pears—the Comice and Winter Nellis—for stewing, baking, frying, pickling or glaze-ing. They're perfect in fresh fruit salads along with other seasonal (holiday bonuses) fruits. Halve, core and top pears with snowy cottage cheese, with mint or cranberry sherbet.

**Bananas and Mincemeat Combine in Festive Tarts** Here is an excellent and easy-to-do recipe for mincemeat tarts which enjoy tremendous popularity. We give them a new inspired touch by suggesting a way of using any mincemeat you may have at hand along with those ripe

bananas which have enhanced the fruit bowl. Bananas are a bargain in good eating anytime; but especially now. Plan to bake tart shells as indicated below or pick them up from the bake shop.

8 baked 3-inch tart shells  
4 medium bananas, all yellow  
1 cup prepared mincemeat (glazed or from package)

1/4 cup sugar  
1 tablespoon cornstarch  
1/8 teaspoon salt  
1/4 cup water

2 tablespoons lemon juice  
**Patty Shells.** Pick up patty shells at bake shop or make pastry for two-crust pie using favorite recipe or following directions on package of pie crust mix. In advance, roll two-crust pie crust to thickness of usual pie crust. Cut eight five-inch rounds (use any surplus for pastry sticks). Prick with fork. Stack, using waxed paper between rounds. Place in plastic bag or aluminum foil and refrigerate or freeze. When ready to use, heat oven to 475 degrees. (very hot). Place chilled circles on inverted custard cups and baking sheet or on backs of muffin cups. Bake 8 to 10 minutes.

**Filling and Lemon Glaze.** Mash two of the bananas in a saucepan. Add mincemeat and bring to a simmer, stirring constantly. Spoon into tart shells. For lemon glaze combine in saucepan the sugar, cornstarch, salt and water. Bring to a simmer, stirring constantly; simmer one minute. Add lemon juice; cool. Slice remaining two bananas and arrange slices around tops of tarts as indicated in picture. Brush lemon glaze over banana slices. Chill until ready to serve.

**Spiced Cream** For a flavor topping for pudding, pies or cakes, whip up some whipping cream or dairy sour cream using the proportion of one-half teaspoon ginger to one cup of regular whipping cream or dairy sour cream.

**Dessert Deluxe** We think of no more flavorful post-holiday dessert than this. Simply crumble any remaining fruit cake into whipped cream; chill. Pile into prettiest glasses.

**Herbed Salad** Toss this savory herb dressing over mixed vegetable salad or salad greens. Enough dressing for six generous salads.

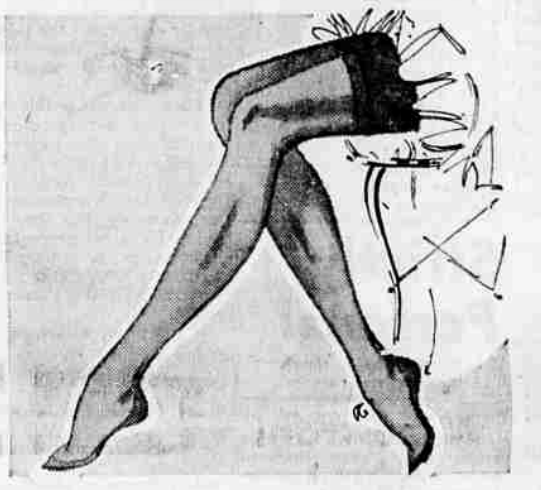
Combine one small minced onion, one tablespoon minced fresh parsley, a dash of curry powder, one-half to three-fourths teaspoon salt, one-half cup olive oil, and one tablespoon lemon juice. Let stand an hour, then strain, add more lemon juice to the strained oil to taste.

**Mincemeat Muffins** Perhaps you happen to have some holiday mincemeat left over in package or jar. Here's a genuine treat for family and fortunate guests.

Mix and sift two cups sifted flour, three teaspoons baking powder, one-half teaspoon salt and one tablespoon sugar. Combine one egg, three-fourths cup milk, three tablespoons melted shortening and one-half cup mincemeat and add to the flour mixture, stirring only until mixed, not smooth.

Fill greased muffin tins two-thirds full. Bake in hot oven, 425 degrees, 25 minutes. Sixteen or so small muffins.

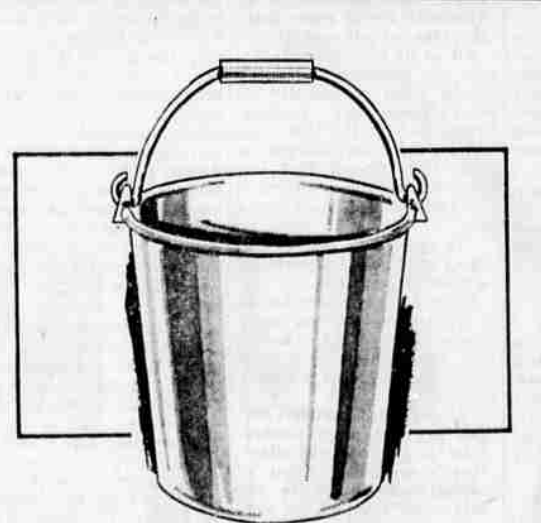
**SHE DOES SWIMMINGLY** Carbondale, Ill.—(UPI)—Carol Swim teaches swimming at Southern Illinois university here.



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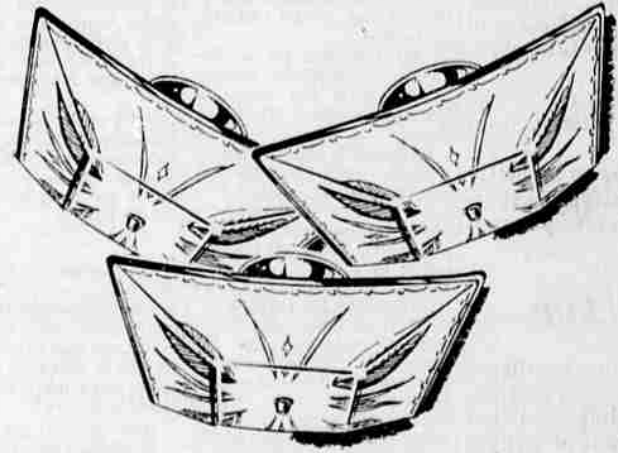
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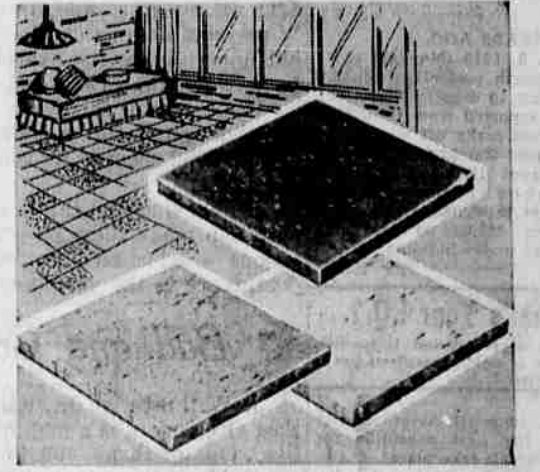
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