

Traveling Americans Like To Bed Down in Comfort

By MURRAY J. BROWN
United Press International
New York—About 52 million Americans are expected to pile into the family car and hit the nation's roads this summer for long-awaited vacation trips.

Based on past surveys, most of the trips will be of relatively short distance but will involve at least a one-night stopover along the way. But whether it is a 200 or 2,000-mile trip, traveling Americans will do some peculiar things to make sure they get a good night's rest, says the Spring Air company

of Chicago, a leading bedding manufacturer.

Some motorists will drive 50 miles or more out of the way to get to a hotel or motel they know or have been told has comfortable beds.

Others bring along their own electric blankets, non-allergenic pillows and bed boards.

Some even bring mattresses from home. A Milwaukee motel owner tells of one guest who asked for a reduced rate because he was providing his own bedding. Fortunately, the motorist's chances of sleeping well on

short or long distance trips are increasing all the time as more motels and hotels upgrade their bedding to meet competition, says Spring Air.

Another bit of good news for the overland traveler is the increase in the number of extra-long and extra-wide beds available.

"You may have to pay extra for an extra-size bed but many travelers figure the added expense is worth while," says Ronald J. Shepherd, Spring Air's executive vice president.

If you're in the vicinity of

Houston, Tex., you may even want to pay a little more to sleep in round beds which several motels in the area are installing to emphasize bedding distinctiveness.

"More could be done to improve sleeping conditions for the traveler if guests praised good bedding when they found it or complained to the management about bad bedding," Shepherd says.

One guest at a Louisiana motel made his point when he told the clerk he liked the mattress so much he was taking it with him. The clerk laughed. But when the maids

went to clean up the vacated room, sure enough, the mattress was gone.

Most guests spend only a night at a hotel or motel so they figure that praising or complaining won't do them much good. So hotel and motel owners have to rate their sleeping accommodations by other means.

For example, a hotel in New York state noted that traveling salesmen were insisting on certain rooms and would accept no other. The manager checked and found these rooms had been equip-

ped with new bedding. The remainder of the hotel was supplied with new mattresses too.

The traveler who wants to make sure of a good night's rest before accepting the room should ask for the privilege of testing the bed by lying on it, says Shepherd. Most people are embarrassed to do this but shouldn't be.

Another method is to ask if many guests request bed boards. If the answer is "yes," be wary because a good mattress doesn't require a bed-board.



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ZIP TO COLD CUTS—Relish molds add zip to cold cuts. Pickle fanciers will enjoy sliced ham or cold cuts with molded pickle relish mousse. A savory molded chutney makes a flavorful topping for fruit or vegetable salads. Thanks to popular unflavored gelatine, both recipes are easy to make and look spectacular.

Feeding the Family

By ZOLA VINCENT
Food Editor

Ready-to-Eat Meats For Modern Meals

In the good old summertime, cold cuts and delicatessen specialties make many a fine meal in the modern do-it-yourself manner. Ready-to-eat meats and canned ready-to-eat specialties galore invite your attention.

Buy enough to make an attractive service of three or more kinds. Allow two to three ounces per serving. Leftovers are easily used up in sandwiches, salads and combination dishes.

Plan on a variety of textures (coarse chopped, fine grind); colors (red, pink, brown with perhaps pimiento, pickle or cheese added); shapes (round, square, irregular); flavors (ham, beef, liver, combination meats, and smoked, spicy, garlic, etc.).

How to Store. Be sure ready-to-eat meat slices are flat before storage. Keep cellophane or other transparent wrapped packages in wrapper. Wrap freshly sliced meat in waxed paper, transparent wrap or foil. Use within two to three days. Unsliced dry and semi-dry sausage, sometimes called "summer sausage," will keep two weeks or longer if kept in the refrigerator. To enjoy the fine quality of all cooked meats, use them while they are fresh.

Cold Meat Trays

Ready-to-eat meats may be used with or without home-cooked or canned meats to make attractive trays. Cheese in its infinite variety combines well with cold meats and always there must be relishes.

Having chosen a variety of flavors, textures, colors and shapes, plan an orderly design. Cut larger slices in two so that each guest may have some of each meat. Arrange slices to make service easy. Avoid overcrowding. Use garnishes with flavors that go with the meat, add color to the tray. Garnishes may be arranged as dividers, placed in the center, at the ends, or sides of the platter.

Molded Pickle Relish

Pickle relish has long been highly esteemed as accompaniment for cold meats. Here we imaginatively combine pickle relish with unflavored gelatine to provide a handsome mousse to serve with ham as pictured or with other meat assortment. The mixture can go into a large mold or into individual molds and is chilled until firm; that's all there is to it. Eight servings.

- 1 envelope unflavored gelatine
- 3/4 cup water, divided
- 2 tablespoons lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon Tabasco
- 1/4 cup mayonnaise
- 1 tablespoon prepared mustard
- 1 cup finely chopped celery
- 1/4 cup finely chopped green pepper
- 1 cup chopped pimiento
- 1 cup drained pickle relish

Sprinkle gelatine on one-half cup of the cold water in saucepan to soften. Place over low heat, stirring constantly, until gelatine is dissolved. Remove from heat; stir in remaining one-fourth cup water, lemon juice, salt and Tabasco. Cool. Gradually stir into mayonnaise and mustard until blended. Mix in remaining ingredients. Turn into four-cup mold or individual molds. Chill until firm. Unmold; serve as accompaniment with cold meats.

Molded Chutney Salad

This molded chutney salad combines the favorite condiment of India, chutney, with dissolved unflavored gelatine and requires no further cooking. It teams beautifully with fruit or vegetable salad. In

our picture we arranged it atop thickly sliced tomatoes and sliced cheese further enhanced by cottage cheese. Six servings.

- 2 envelopes unflavored gelatine
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 cup water
- 1/2 cup lemon juice
- 1 cup coarsely chopped chutney

Mix together gelatine, sugar and salt in saucepan. Add water; let stand five minutes. Place over low heat, or boiling water, stirring constantly, until gelatine and sugar are dissolved. Remove from heat; add lemon juice. Chill until mixture is the consistency of unbeaten egg white. Add chutney. Turn into six individual molds. Chill until firm.

Cold Meat Garnishments

Cold meat trays can be arranged, covered and chilled until time of service. We suggest these garnishes:

Cheese. Balls of cream or smoked cheese rolled in chopped parsley or nuts. Cottage cheese with chopped chives, green pepper, pimiento or stuffed olives. Cheese spreads in tomato or green pepper cuts.

Radishes, olives, sliced cucumbers or tomatoes, tomato wedges, pickles or pickled fruits.

Orange or pineapple sections, fresh or canned peach or pear halves filled with relish, jelly or berries.

Watercress, parsley or other seasonal greens. Crisp raw cauliflower or slices or strips of carrot, celery or onion.

Coleslaw, jellied fruit, vegetable salad or fruit salad in lettuce cups.

Meat Roll-Ups

Arrange your cold plate attractively in ways like these. Roll thin slices of meat loaf, bologna or salami to form a cone. Fill with cottage cheese, coleslaw or drained canned fruit cocktail.

Wrap a slice of meat loaf, bologna or cooked ham around a bundle of cooked asparagus or green beans seasoned with French dressing. Fasten with a toothpick.

Shape and roll sliced Braunschweiler or liver sausage into balls. Roll in chopped parsley. These balls may be shaped around a green pimiento-stuffed or pitted black olive, cube of cheese, a pecan, walnut or almond.

A Devilish Dip

Dips are an ever popular part of entertaining. This one which combines dairy sour cream with handy-on-the-shelf deviled ham is easy to put together and keeps well when properly refrigerated. Recipe makes about 1 1/2 cups of delectable nibbling. It goes particularly well with vegetable "dippers" or dunkers.

1/2 cup dairy sour cream
1 4 1/2-ounce can deviled ham
1/4 teaspoon Tabasco sauce
1/2 medium cucumber
1 teaspoon lemon juice
Salt and pepper to taste
Cream together dairy sour cream and deviled ham. Coarsely grate cucumber. Add to deviled ham mixture along with lemon juice, salt, pepper and Tabasco.

Sour Creamed Strawberries

Enjoy fresh strawberries while you may. For a change, serve them topped with dairy sour cream and a sprinkling of brown sugar.

BIKINIS ARE OUT

Manchester, England—(UPI)—Margaret Hevicon, 22, was awarded 2,000 pounds (\$5,800) in damages Wednesday after she testified she had been unable to wear a bikini ever since she was injured in an auto crash.

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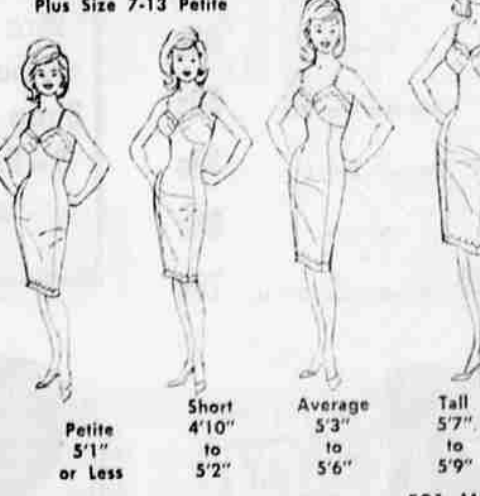
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