



**BLUEBERRY CREAM CHEESE SALAD—** Try this at your next bridge luncheon.  
 1 1/2 cups mayonnaise  
 12 ounces cream cheese (4 3-oz. packages)  
 2 teaspoons grated lemon rind  
 3/4 cup confectioners sugar  
 1 cup well drained fruit cocktail  
 1 cup sliced bananas  
 2 cups fresh blueberries or 1 pint frozen blueberries, thawed  
 1 pint heavy cream, whipped

Blend mayonnaise with cream cheese. Beat in grated lemon rind and confectioners sugar. Fold in fruit cocktail, bananas, blueberries and whipped, heavy cream. Pour into 3, one and one-half pint freezer cans, seal, and place in freezer. To serve, unroll and cut into slices. Place slices on bed of chicory or watercress garnished with mounds of fresh or home frozen blueberries. Each one and one-half frozen blueberry cream cheese salad yields about 6 slices.



**STUFFED PEPPERS—** Here's a cooking tip that will save you hours of time and work. If you plan ahead and cook ahead, using basic freezer recipes like this one, quick meals, easy meals will always be ready for your family and friends on a moment's notice. Basic ground beef recipe:  
 4 pounds ground beef  
 1/2 cup chopped onion  
 1 tablespoon shortening  
 4 cans (10-oz.) condensed tomato soup  
 2 teaspoons Worcestershire sauce  
 4 teaspoons salt  
 2 teaspoons monosodium glutamate  
 Sauté ground beef and chopped onion in

hot shortening. Add condensed tomato soup, Worcestershire sauce, and salt. Simmer for about 30 minutes, stirring occasionally, until slightly thickened. Divide into 5 equal parts and freeze. Variation, stuffed pepper:  
 6 medium sized green peppers  
 1 portion Basic Ground Beef Recipe  
 1 cup cooked rice  
 2 teaspoons Worcestershire sauce  
 Prepare peppers for stuffing. Thaw Basic ground beef recipe. Combine with cooked rice and Worcestershire sauce. Fill peppers with ground beef mixture. Place in pan with 1-inch water and bake in 350 degree F. oven for 35 minutes. 6 servings.

**Learning to Use Freezer No Problem**

Learning how to use the freezing space in your 1963 refrigerator-freezer or separate freezer is no problem.

The basic "textbook" is the instruction book which was packed with the appliance. It contains hints on use and care as well as instructions for packaging food, data on storage life, and an assortment of tested recipes.

Most modern cook books also contain sections on home freezing. The U.S. department of agriculture and your own state college of agriculture have bulletins available on the subject.

Finally, the home service staff of your local utility will be glad to make suggestions and answer questions.

The freezing space in the 1963 refrigerator-freezers and separate freezers give today's home maker undreamed of convenience and flexibility in meal preparation. Among the freezer's advantages are fewer shopping trips, and the opportunity to prepare dishes and even whole meals, days or weeks in advance.

In addition there are real savings opportunities when you buy seasonally plentiful lower-cost foods and in large quantity purchases.

Vegetables average 35 to 40 pounds to each cubic foot of freezer space.

**The Family Council**

Editor's note: The Family Council consists of a judge, a physician, three clergymen, three editors and a women's editor. Each article is a summary of a family disagreement presented to the Council. The Council deals with problems, major and minor, encountered by guidance counselors and social workers. Edited by Mrs. Alma Denny. (Copyright by General Features Corp.)

Mrs. D. J.—He has a wonderful job, but he wants to quit.  
 Drew J. Jr.—They keep comparing me to my father who was a whiz.

Mrs. D. J.—My husband is a regional sales manager for a large liquor company. By speaking to a fellow he used to work for, he placed our son in a fine job as assistant manager of a busy package store. Any young man would give his eye teeth for an opening like that. But after only four months, Drew plans to pull out and with such a flimsy reason.

Drew J. Jr.—I'd be better off where I'm viewed as just Drew or Mr. J., instead of "Drew J.'s kid" or "Junior." It was bad enough being compared to my older brother who's a Ph.D.—college professor—yet now every day I'm told of the miraculous deals my Dad pulled off. I'm sure the other employees resent my "pull," and I feel shadowed.

The Council: It's not only the sins of the fathers which "visit" the children, Drew. It's the "wins," too. And you're not the only scion who's felt

**Radar To Be Used To Study Stars**

Stanford, Calif.—(UPI)—A new radar astronomy facility is being established at Stanford university to learn more about space and the phenomena that exist in it.

One of the activities planned for the center is the new technique of "bistatic radar astronomy" in which scientists try to bridge the gap between techniques using ground-based instruments and those using space probes to explore the solar system.

"Bistatic" radar puts transmitter and receiver at different locations—a giant transmitter on the ground, for instance, and a small receiver in a spacecraft. Ordinary systems have both the transmitter and receiver in the same place.

The Stanford scientists say the "bistatic" method—which will be used in connection with a planned probe of Mars in late 1964—gives more detailed information about the surface of the planet and characteristics of its atmosphere.

The new center is a joint project of the university and Stanford Research Institute, a privately operated organization. Financial support comes mainly from the Air Force Cambridge Research Laboratories and the National Aeronautics and Space Administration.



**ONE DISH MEALS—**A complete meal can be brought to the table in the same dishes in which it was frozen and cooked, an innovation made possible by the use of double duty dishes. Parsley potatoes cooked and frozen in the quart-and-a-half saucepan (top), pork chops in the 10-in. all-purpose dish (center), and buttered peas in the one-quart saucepan are all brought straight from the freezer to the range to these specially designed cradles for serving at the table.

tion, with additional aid from the National Science Foundation and the Office of Naval Research.  
 Brazil occupies about one-half South America's area. Full scale models of missile nose cones and escape capsules have been dropped from aircraft to test the complete stabilization recovery and landing shock attenuation systems.

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**Freezer Should Be Used Properly for Best Convenience**

While the 1963 refrigerator-freezers and separate freezers are marvels of convenience and efficiency, some women lose much of the advantage of their freezer space by failing to use it properly.

One thing is certain. The frozen food can be no better than its packaging. The rules for packaging are simple, but they must be observed, or the quality of the food frozen will be disappointing.

Here is some advice on packaging that will help you realize the benefits built into the 1963 freezing units:

**Moisture-Proof**

1. Always choose cartons and wrappings that are moisture-proof and vapor-proof, easy to handle, seal and label. Materials should be flexible and strong enough to withstand handling at zero degrees.
2. Wrap all food tightly. "Freezer-burn," which appears as frost or grayish-white spots on frozen food, is caused by air pockets that are left between the products and the wrapping material. If containers are used, they should be filled to the recommended mark—usually 1/2 inch from the top for solids,

**SP Spurline Runs Shortest Route**

Austin, Tex.—(UPI)—Texas Parade magazine reports the smallest railroad reporting to the Interstate Commerce Commission is a two-fifths of a mile line running from El Paso to the center of the international bridge between that border city and Juarez, Mexico.

The El Paso Southern, owned by the Southern Pacific, operates to the point where the tracks meet those of the Chihuahua Pacific railroad of Mexico. The line owns no rolling stock and rents locomotives. It does not operate on Sundays.

**Texans Now Claim Own Cut of Steak**

Austin, Tex.—(UPI)—For Texans who have swallowed some of their pride along with the "Kansas City" and "New York" steaks they have eaten, now they have one of their own—the "Texas cut steak."

Armor and company named the steak to represent something that has been true for a long time—that Texas feedlots handle much of Texas beef now, rather than sending cattle north and east for fattening.

**EDUCATION PAYS**

Auburn, Ala.—(UPI)—Book learning pays. During his lifetime, the average college graduate earns \$78,000 more than the student who attends college but doesn't graduate, and \$103,000 more than the average high school graduate.