



SCIENTIFIC—This engineer is baking a cake the hard way. Each ingredient must be weighed to get maximum accuracy. The objective is better stoves for your use. The layers of his cake must bake in the same oven. Then scientific tests will show whether that oven baked each layer the same. If it does not, it is not approved.

Spud Growers Elect Trino

BAKERSFIELD (UP)—Joseph Trino of Arvin is the new president of the Kern County Potato Growers Association, succeeding Myron McFarland Jr., McFarland.

Trino was selected last night during the group's annual election session. Harvey Holloway of Jansine was named vice president, while Ben Peters of Shafter was reelected secretary-treasurer.

Surplus Grain Plan Revealed

WASHINGTON (A)—Secretary of Agriculture Benson announced Wednesday some surplus wheat, corn, rice and dry beans will be made available immediately to U. S. charitable agencies for foreign relief, and to eligible domestic outlets.

The secretary did not specify what amounts of these foods will be released to what countries. However, one estimate indicated that about 800 million pounds from government stocks will be distributed during 1956.

Of the welfare and church agencies, 18 are currently distributing food in 67 countries abroad. Benson was surrounded by church and private relief organization representatives as he made the announcement.

The action adds wheat and corn to the commodities being made available to nonprofit school lunch programs and other eligible outlets in this country.

Benson said the program—part of the over-all plan to broaden the government's disposal of surpluses—will continue in effect "until such a time as any or all of the commodities can be disposed of in normal domestic channels or until they can be sold abroad."

Complete details, the secretary said, will be known later after operating procedures have been developed.



By Bessy, the Basin Bessy

December menus usually have an after-Thanksgiving flavor to them for a few days, and then begin to hint at the traditional holiday feasts that come with Christmas Time.

To spark up the traditional post-Thanksgiving meals, though, it's a good idea to try to search out some new and non-traditional ways to serve up the traditional foods.

Enhancing each meal, though, there is really little need to try to change from that tall glass of fresh milk by each place. It is more than a tradition—that glass of milk. It's become a way of life.

Here's the sparker for today... a way to serve up sweet potatoes out of the ordinary.

You'll need 1½ cups of mashed sweet potatoes, 3 tbsp. melted butter, ½ cup firmly packed brown sugar, 3 separated eggs, few grains of salt, a tsp. of cinnamon, a dash of mace, 1-3 cup chopped and toasted almonds, 1½ cups of milk and a 10-inch unbaked pie shell.

Now, combine the sweet potatoes, butter and brown sugar. Beat egg yolks and add. Add salt, cinnamon and mace, and mix thoroughly. Add almonds with milk to first mixture, beat egg whites stiff and fold in. Pour into pie shell.

Bake in hot oven (425 degrees F.) 15 minutes, then reduce the heat to a moderate 375 degrees. Bake for 25 minutes longer, or until firm. Cool, and top with whipped cream and additional almonds if desired.

No doubt about it, this one's quite a difference. Try it—served with tall glasses of milk, of course.

Good Wrapping Means Good Food From Freezer

A sirloin steak will come out red and mouth-watering after months in your freezer. Strawberries will be just as sweet and delicious as when they were put in... corn just as succulent.

That is, they will be if you wrap and seal them properly before freezing them in the new home freezer Santa's bringing you for Christmas.

Proper wrapping is the most important operation in home freezing. If it isn't properly done, most frozen foods will dry out, lose color and flavor and become unpalatable in a few weeks.

This is because the freezer's dry cold draws the moisture from the poorly wrapped foods, leaving them dehydrated even at low temperature.

For this reason, the package or wrapping you use for your frozen foods must be more than just a container. It has to be composed of material that will keep in the food's fine quality and keep out air, moisture and other factors that would affect that quality.

SPECIAL PRODUCTS

Wrappings, sealing tape and containers, therefore, are all special products.

Moisture-vapor-proof wrappings are aluminum foil, special polyfilm, polyethylene, cellophane and laminated papers. All these usually come in sheets or rolls available at hardware and department stores. They're the material you use for the inner wrapping. Don't use gift cellophane, ordinary waxed paper or so-called butcher paper.

You'll need an outer wrapping to hold the inner wrapping tight against the food and to protect it from damage. A kind of net bag called a stockinette is fine. You can also use cheesecloth of heavy butcher paper for the outer wrapping.

If you use a sealing tape instead of string to fasten the package, be sure it will stick at low temperatures. Most ordinary household tapes won't.

You'll also need pint and quart boxes that have moisture-vapor-proof liners. Ordinary ice-cream containers won't do. Or, if you'd rather use glass jars, the ones commonly used for canning will work if they aren't filled too full and if the rubber rings will resist low temperatures.

You can buy special wide-mouth freezing jars that don't require rubber rings since the seal is built into the screw cap.

Now you have your materials. Do you know which ones to use for what?

SEAL TIGHT

Food Freezers often are offered in a conjunction with food purchase plans. Most people are aware that such food plans have been abused by unscrupulous operators in the past.

However, Electrical Merchandising, says that well-managed plans

are now growing up and promise substantial benefits for consumers.

If you are aware that abuses have existed and could develop again, you can judge the plan by the character of those who offer it. Electrical Merchandising says good merchants avoid saying that savings on food will pay for the freezer but some experts say that substantial savings can be made.

Although Electrical Merchandising speaks of the "suede shoe boys," who used questionable practices in food plans, one sociology student suggests that lack of skill may have been as important as dishonesty in starting some of the trouble.

Whether you use your freezer yourself or in cooperation with others, the amount of money you save on it depends on your willingness and ability to take advantage of bargains it makes available.

It has suggested that some of the skills of a market specialist and some of those of a chef are needed to make the most of these savings. You need to know what to buy and when. But you also need to be able to make appealing meals of the food you do buy.

There is no advantage to having inexpensive food stored in the freezer if you do not take it out and use it. And it is difficult to use if you do not have recipes and ability to make meals out of it that your family will enjoy.

State Police To Use Radar

SALEM (UP)—The Oregon state police will begin using radar next month to catch speeders and to collect statistical data, State Police Supt. H. G. Maison announced Wednesday.

Four state police cars will be equipped with radar speed meters about Jan. 1. The cars will be operated by uniformed police officers.

More units might be placed in operation later. Each unit costs \$850.

The Highway Commission is placing warning signs at all points where highways enter the state. The signs, 30 by 36 inches, say "speed checked by radar."

The 1955 Legislature passed a law authorizing police agencies to use radar. It has been used for some time by several Oregon cities.



It's not to be used—here's where the statements about food that appear in the advertisements originate. There is no guesswork when America's housewives are told what the products they buy will do. What happens when the pie goes into your oven or your freezer? These are the women who find out. They work in an advertising-agency kitchen with all types of appliances to be sure food products react properly in them.

Kitchen's Equipment Aided By Food Tests

The food picture in your favorite newspaper looks wonderful. The advertisement tells you about a new food product that you want to use. But when you take it home and put it into your refrigerator, freeze it in your freezer or cook it on your stove, what will happen?

Your kitchen equipment is different from that of the family next door, and you know that there is a wide variety of appliances, not only in your own community but across the nation.

Can you depend on what that advertisement says?

The answer is yes. The people who process national brands of food are even more appliance-conscious than you are. They want to know whether what they offer you will work in the many kinds of equipment that are found in the nation's kitchens.

The answer is found in test kitchens. There are many of these all over the country. Some are in colleges and universities where professors of home economics operate them. Some are in food processing plants. Others are run by manufacturers of appliances.

In the end, information from all these testing centers finds its way into the advertisement that tells you about the new food product.

But the advertising agencies do not stop there. They have their own kitchens which test every statement of fact about the food products they advertise.

Of course, that does not mean you cannot have food failures. If you have old equipment in which you have to guess at temperatures, the cake may be burned or fall because the temperature is wrong. If you do not have an automatic timing device on your range, you may forget and leave the roast in the oven too long.

But you can depend on what the ad says. If you are told to cook it 45 minutes at 350 degrees, you'll get good results whether your oven is in an old wood range or the newest gas or electric equipment—provided you follow instructions. And here is one of the basic ideas behind the White Christmas program. It is easier to follow instructions when you have the new equipment.

Appliance makers depend on the food men to provide exact data on cooking, freezing and refrigeration. And now the homemaker can depend on her new appliance to make it easy to use the data. Often he has put in automatic devices to make it certain. You turn the dial. The stove, the refrigerator or the freezer does the rest.

Did You Ever Think About Your Need For A Retailer?

You've made up your mind you want a dishwasher for Christmas. You don't want to do another dish as long as you live.

So you go downtown to look over models and colors and discuss the matter with the man who sells them. You're just doing Santa a favor, finding out all the information for him in advance.

But what if you got downtown to find there isn't a retail dealer? What would you do then? The company that manufactures dishwashers may be nearly a thousand miles away. You can't possibly go there and bring it back.

If that dealer were not there, you would realize what an important man he is for you.

Lady, he's the man who took you out of the frontier and made you a woman of considerable leisure. You don't have to do without, you don't have to haggle with distant sources of supply.

Right here on Main Street, or just around the corner, the retail store is waiting for you. There you see all the models of whatever appliance you're interested in, says the National Retail Dry Goods Association.

You talk with the dealer, get prices, demonstrations and the feeling he's interested in giving you what you want. Besides being a good fellow, he's a good businessman and knows that only the satisfied customer comes back for that second sale.

You make arrangements with him, he delivers the dishwasher. Right there it is in your home, come Santa and Christmas, and all the exertion you've spent is that little trip downtown. You could even have telephoned instead.

You know that the retail dealer is a symbol of free enterprise and a vital link in distribution of goods to the public. You know that the retailer makes an essential contribution to a dynamic, high-level economy. You're mighty impressed, of course.

But where the retailer makes his biggest impression is on the personal level, in his individual dealings with you. You couldn't do without him. And for an indispensable man, he's made it pleasant, advantageous and worthwhile to you just to have him around.

CLEANING TIP

When cleaning your home for the holiday season, here is a tip which will help in the bathroom. Add a little ammonia to the soap-suds before scrubbing the tile floor. The ammonia, hot water and soap will produce a cleaning white tile and remove most stubborn stains. Wipe off the excess water with a mop or cloth and allow the tile to dry thoroughly before replacing rugs, carpets or bath mats.

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