

DO-IT-YOURSELF

Build Picnic Table Now
For Warm Weather Use

By J. RALPH DALZELL

Now is the time to start building an outdoor table for the barbecue or patio area, so it will be ready for the first summer warm days. If basement stairway dimensions do not allow moving the table to the outdoors after building, partially disassemble it for easier moving.

The table shown in the picture is easy to assemble after a lumber yard has cut the following material to size. The top requires three 2x10 inch planks each 72 inches long; legs, four pieces of 2x4 inch stock each 30 inches long; braces, two pieces of 2x4 inch stock each 26 inches long; crossbars, two pieces of 2x4 inch stock each 50 inches long; seats, two 2x10 inch planks each 72 inches long. Use three-inch flat head wood screws to fasten the top and seat pieces. Use two and one-half inch flat head wood screws to fasten all other parts.

Bevel the ends of the braces and crossbars, as shown in the picture, with a plane. Drill pilot holes for the threaded and shank portions of the screws. First, drill holes slightly less in diameter than the shanks and as deep as the shanks are long. Then use a smaller drill, less in diameter than the threaded portion of the screws to drill to an added depth less than the length of threaded portion of the screws. Countersink the tops of the pilot holes so that screw heads will be below the surface of the wood.

Assemble the ends of the table first. Lay the pieces for braces, crossbars and legs out on the floor, and assemble them in the position shown by the small sketch in the picture. Use a plane to cut tops and bottoms of the legs to a slight bevel. Lightly nail each end assembly, then drill pilot holes for the screws. See number and position of screws in picture. Carefully drive the screws, and then remove the temporary nails. Stand the two ends up, with the help of another person, and place the seat planks in place. Nail lightly. Then drill pilot holes for the screws. Drive the screws and remove temporary nails.

Place the top planks on the braces. Cracks between planks will dispose of rain water readily and prevent standing water during or after rainstorms. Arrange planks properly and lightly nail in place. Use a carpenter's level to make sure that the legs are plumb. Move the top planks as necessary to make the legs plumb. Then drill the pilot holes and drive the screws.

If the table must be partially disassembled for moving to the outside, finish the wood after the table has been set up outside. Screws can be removed and replaced with ease.

Before applying the finish, be sure to sandpaper all surfaces and edges of the wood thoroughly. Slightly round all edges and corners to avoid possible splinters. The finish can be composed of several coats of boiled oil, spar varnish or paint. The oil or varnish finish creates a more rustic and outdoor appearance. Cover with a canvas or plastic sheet during wet weather.

QUESTIONS AND ANSWERS

Q—The brick paving in our patio is stained and discolored. How can we clean it?

A—First, wash with water to remove all dirt. Then apply a solution composed of one part muriatic acid to ten parts of water. Use rubber gloves and protect clothing. Allow solution to stand. Then rinse with clear water. If this does not brighten the brick the only other remedy consists of using an electric grinder to expose new brick surface. The grinders can be rented at hardware or tool loan yards.

Q—We have heard that even industrial plants are now using a wide variety of colors to create better working conditions. Is such a plan feasible?

A—Yes. A successfully tried theory has proved that human beings can do their best work in surroundings that are harmonious. This also applies to homes. Brilliant colors are used for walls. All doors are painted a different color. Sometimes, the four walls of a room each have a different color.

Q—How can we paint or preserve the wood in new arbors and trellises?

A—First, apply any one of the several available wood preservatives. Use the non-staining types if you plan to add additional coats of paint to the portions above ground. For finish coats, use regular exterior house paints.

Increase In Barley Feed Value Sought

Possibilities of increasing the feed value of barley with the use of special malt products are under study at Oregon State College.

Dr. J. E. Oldfield, animal husbandryman in charge of the project, says the malt enzymes may help break down the fibrous grains and speed digestion. They show some promise in tests to date of increasing gains of pigs on a barley ration, he said.

It is known that barley and other fibrous grains, although apparently well-suited as animal feeds according to chemical analysis, do not produce as rapid rates of growth as corn and other non-fibrous grains, Oldfield explained.

The OSC research with enzyme additives and work elsewhere on soaking and drying of the grain prior to feeding as a means of

stimulating natural enzyme activity within the kernel are part of a broad program aimed at enhancing the feed value of barley.

Big supplies of barley in the Northwest make the research of major economic importance, Oldfield explained.

Lee Larsen, a graduate student from Reseda, Cal., is carrying out the animal feeding experiments involved in this study.

In the tests, four groups of 10 weaner pigs each are being fed out to 200 pounds on a combination of barley rations. The current trials are designed to test the effects of two different levels of barley malt addition and of a purified enzyme preparation on rations composed of either ordinary or soaked barley.

A \$2,100 grant from the Great Western Malt Company of Van-

couver, Wash., is helping to support the study.

**Fiberglass Boat
Building Materials
The Gun Store**
714 Main Ph. TU 4-3863

WON 'EM ALL

NEW YORK (UPI)—San Francisco, which had a 29-0 record in 1956, and North Carolina, which had a 32-0 record in 1957, were the only two unbeaten teams ever to win the N.C.A.A. championship basketball tournament.

UNITAS SETS RECORD

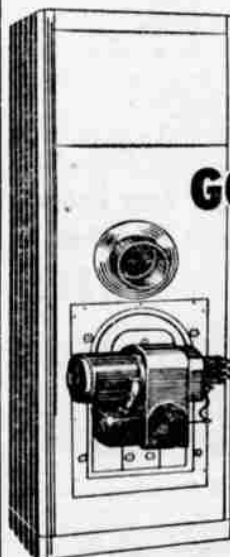
BALTIMORE (UPI)—Baltimore Colts quarterback Johnny Unitas set a record in 1958 when he threw a touchdown pass in his 24th consecutive game. The previous National Football League record was held by Cecil Isbell of the Green Bay Packers.

Be modern with
MOEN

NEW SINGLE HANDLE FAUCET

IN YOUR
KITCHEN

G. C. MOTLEY, INC.
812 - 820 Klamath Ave.
Phone TU 4-6616



DOWNFLO is easily
installed in utility
room or closet.

**GO MODERN in
YOUR HOME**
WITH
McPHERSON
Automatic Heating

Modern heating means the right size and model furnace plus custom installed air outlets and returns for utmost comfort.

**DOWNFLO
PLUS**

PERIMETER HEATING

in modern homes, without basements, brings you the happy combination of heat generation and distribution for most comfort and least expense. No matter what your home-heating problem, McPHERSON has the correct answer.

**WHAT CONSTITUTES A GOOD
HEATING SYSTEM**

1. Air at a Satisfactory Temperature
2. Air containing Proper Amount of Water Vapor
3. Air Moving Constantly but imperceptibly
4. Air Free of Dust, Dirt, Smoke and Pollen
5. Air Free of Staleness

**CALL NOW FOR A FREE
HEAT LOSS CALCULATION**

The size of the heating unit needed in your home is determined by the amount of heat lost thru windows, doors, etc. Have your heat loss check made now . . . before you build or remodel. Call us now. We'll be glad to figure your heat loss without obligation.

FARR SHEET METAL

820 Market

Ph. TU 2-5900 or TU 2-0200

Blind Woman Makes New
Career Out Of Restaurant

By LILLIE PITTS

United Press International

SAN FRANCISCO (UPI)—Fifteen years ago, Eleanor Zelayeta went blind. Eighteen months later her husband, Lawrence, was killed in an auto accident.

Today, at 61, this vivacious little woman is a popular lecturer, owner of a small frozen foods firm, and author of a new cookbook that explores the spicy delights of Mexican eating.

In spite of heartbreak and handicap, Mrs. Zelayeta discovered the recipe for a full, rich life. She sums it up as "learn to cooperate with the inevitable."

Left with her young son, Lawrence Jr., and Bill to support, she turned to her one talent, cooking. She and her husband had operated a Mexican restaurant in San Francisco.

"My main handicap in learning to cook again was not blindness but fear," said Mrs. Zelayeta. "I was especially afraid of the stove and knives. But now when anyone asks me if I ever burn or cut myself, I have to laugh. After all, doesn't everyone now and then?"

Gradually Mrs. Zelayeta developed new kitchen techniques through sound and feel. She learned to separate eggs by letting them slide across her palm, to "feel" the correct heat of the oven, to time her recipes by radio announcements.

"Most important, I was able to take care of my boys," she added. "I could feel that I was being a real mother even if I did spill spinach all over Billy's face when I fed him."

It was not long before she was asked to start the first cooking school at the San Francisco center for the blind. Since then, she has taught hundreds of similarly handicapped persons to conquer their fears in the kitchen.

Mrs. Zelayeta is never too busy to invite two or 20 friends in for dinner. She will use any excuse to throw a party.

"To me, serving a dinner to a friend is a gift of love. If you tell me not to go to extra work, likely as not I won't be able to resist

fixing turkey with mole sauce just to show I love you," she said.

Mole sauce, she explained, contains about 20 ingredients and takes nearly a day to cook. It is said to have originated in a Mexican convent where the sisters were preparing a special feast. Because they wanted to give it their best, they kept adding ingredients, including chili and even chocolate.

One may wonder how she found time to write "Elena's Secret of Mexican Cooking," but anyone who ever yearned to make delicious Mexican dishes at home will understand.

Besides a simplified recipe for mole sauce, which has not lost the original flavor, the book includes popular Mexican dishes such as chile, tacos and enchiladas.

There is also a wide variety of lesser known specialties such as sopa de espuma, "foam soup," because it is so light, flan, a favorite Spanish custard dessert, dozens of sauces, salads and south-of-the-border cocktails.

FOR 'JAM' SESSIONS

NEW YORK (UPI)—Entertaining a high-school crowd? Serve jelly-glazed frankfurters and sauerkraut. Melt ½ cup currant jelly. Add one pound frankfurters and cook on all sides until lightly browned. Add one (1-pound, 11-ounce) can sauerkraut, drained, 1½ cups diced cooked potatoes and salt and pepper to taste. Heat to serving temperature, stirring occasionally.

ADD TART SAUCE TO BEETS

EAST LANSING, Mich. (UPI)—A tart sauce for beets is suggested by Barbara Deskins of the foods and nutrition department at Michigan State University.

Mix ½ cup orange juice, 2 tablespoons beet juice, ¼ cup sugar and 1 tablespoon cornstarch in a saucepan. Stir the mixture over medium heat until it boils. Add a can of diced beets and heat. If desired, add a dash of butter for a richer sauce.