

'No Hurry,' Says Nikita

LONDON (AP)—Soviet Premier Nikita Khrushchev says he's in no hurry for a big four summit meeting.

"If there will be no meeting of the heads of government in the near future, we shall wait until the conditions are ripe," he said Thursday in an address in the Albanian town of Korca.

Western diplomats believe Khrushchev is anxious for a summit meeting, regardless of the line he adopts publicly for propaganda purposes. In a speech Tuesday he said he is prepared to go to "the ends of the earth" to meet with President Eisenhower, President de Gaulle and Prime Minister Macmillan.

Khrushchev again proposed an atomic free zone on the Balkan peninsula, and again threatened to establish missile bases in Albania if Italy and Greece allow similar NATO bases on their territory.

Home Extension

By RUTH T. GUSTAVSON
County Extension Agent

Spring is bursting out all over and so is the family's mood for some special out-of-doors fun. If the picnic basket is kept ready and fishing rods together, what could be more fun than a family outing to the nearest lake or stream? Trout season is now open in most areas. However, good as trout are, they are not the only fish in the stream. The small fish like the blue gill, bass, and crappie are excellent eating and they're usually not as particular about taking a line as the trout!

Serve as fillets. Follow these step-by-step instructions and see how quickly you can dress enough fish for the frying pan.

With a sharp knife cut along the top of the fish behind the gills from the head to the tail. Let the knife cut extend through the flesh to the backbone.

Lay the fish on its side. Starting at the backbone, behind the gills, with knife flat, run knife along ribs, between ribs and flesh, thus separating meat and bone. Continue to separate flesh from bones until tail end is reached.

Since skinning will save the tedious job of scaling the fish, the fillet is usually skinned at this time. With the fillet still attached at the tail, insert the knife between the skin and flesh. Grip the tail firmly and with blade edge toward the skin, pull fillet against the knife. The boned fillet will fall free.

Turn fish over and repeat on second side.

This method is fast and prevents need to eviscerate or scale the fish. Another advantage is that virtually "bone-free" fillets are ready for the family's enjoyment.

Fresh cooked fillets over the open campfire are hard to beat—prepare your favorite way but be sure you do not overcook. Too much cooking toughens fish. Fish are ready to serve when they flake easily.

Now is the time to be getting that pressure canner ready for the busy season ahead. If you are in doubt about the accuracy of the gauge, it should be checked. This can be done for a small fee and information about it can be secured through the County Extension Office, phone TU 4-8151.

Accuracy of the gauge and valve is important for proper processing of fruits and vegetables. It must be remembered that for processing at an altitude of 4,000 feet two pounds of pressure must be added. If the directions say to process at 10 pounds pressure, a pressure of 12 pounds would be necessary 4,000 feet elevation.

In caring for the pressure canner during use, wash it thoroughly after each use but don't put the cover in water because doing so will damage the gasket and may cause the vents to become clogged. Clean the openings in the cover by drawing a string or pipe cleaner through. Be sure that all grease is washed from the gasket. Take off removable petcocks and safety valves, wash and dry thoroughly; occasionally soak parts in vinegar, wash, and dry. Clean a ball and socket into which it fits with silver polish. Put all parts back together carefully and correctly.

Store the canner carefully. Crumple newspapers inside the kettle to absorb moisture and odors. Wrap cover in paper and invert it on the kettle.



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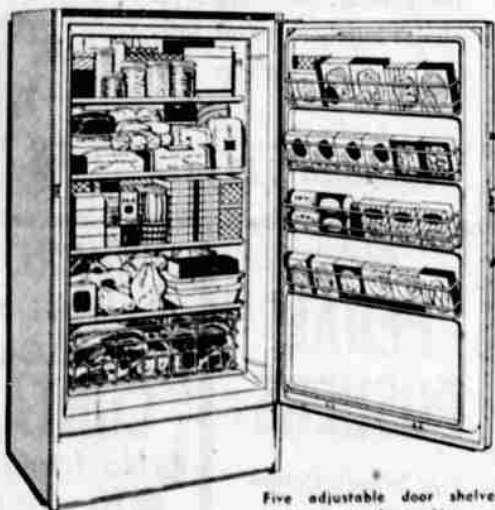
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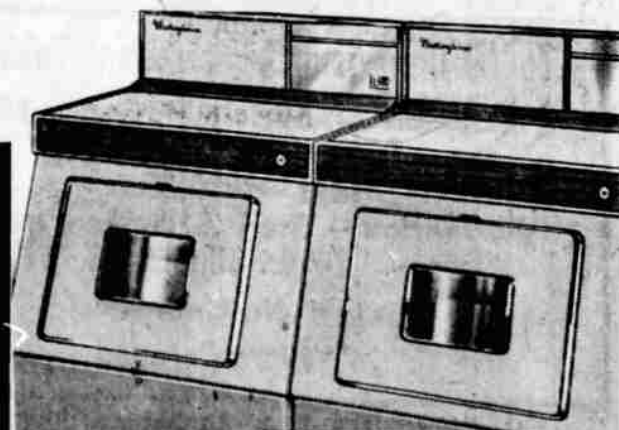
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