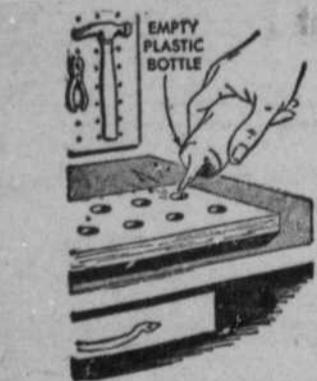


— READ THE OMAHA GUIDE —

Handy Jim's FIXIN-UP TIPS For the Home

Creates a Bellows From Plastic Bottle
INSTEAD of blowing out sawdust with the breath from blind holes and crevices, *Popular Mechanics* suggests the use of an empty plastic "squeeze" bottle,



which will serve as a handy bellows.

First, remove any remaining contents from the bottle. Then rinse it thoroughly with water or a solvent, being sure that it is permitted to dry thoroughly before it is used.
The magazine warns that eyes should be protected against flying particles when using a bellows of any type.

Handy Jim's FIXIN-UP TIPS For the Home

How to Protect Wood When Pulling a Nail
A common problem in any household is how to pull a nail without damaging finished wood surfaces. *Popular Mechanics* suggests the following solution, as illustrated:



Take a rubber plate scraper and slot it as shown.

When a nail is pulled, the hammer head is rested on the scraper blade.
For a larger shield, the home craftsman can cut a section from an old rubber sink pad or car floor mat.

Young Animals
Even a slight change in feeding schedule can cause a digestive upset in young animals, just as it does in human beings.

Open-and-Serve Party Snacks



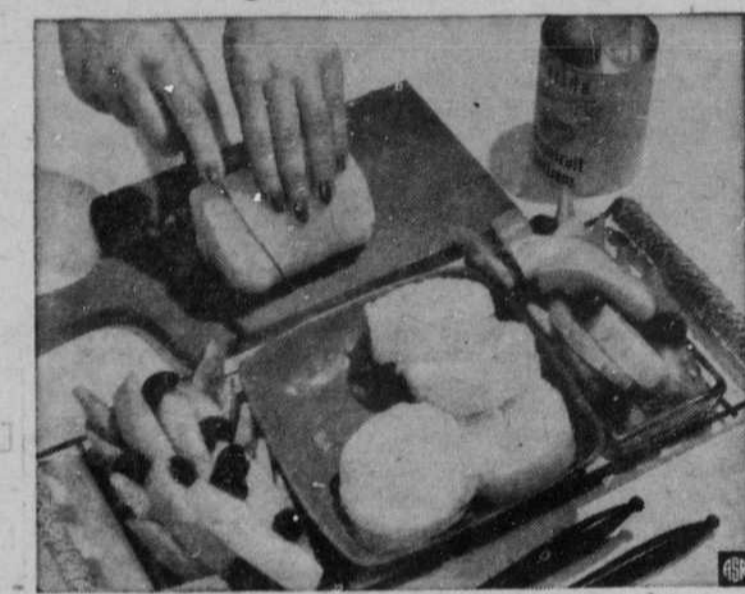
Here are cheese spreads that you can serve right in the original container! These taste-tempting spreads come packaged in colorful foil cups that have a party look.

Whether it's a planned party or an impromptu snack, new cheese spreads in bright foil cups provide easy, delightful refreshments.

You can buy these creamy spreads in exciting varieties, each packaged in a different color. Choose them flavored with dates, pimentos, bacon and horseradish, chives, onion soup, and clams. Because the cups are just 4 oz., you will find it practical to serve an assortment to please every taste. Any remaining can be stored in the refrigerator for later use.

Enjoy these as a coffee hour snack, for the appetizer course, and for evening refreshments. The fluted cups make an eye-catching assortment with crackers on a snack tray. With their convenience and variety, you will love to serve them often!

Can Magic--Quick Fruit Platter



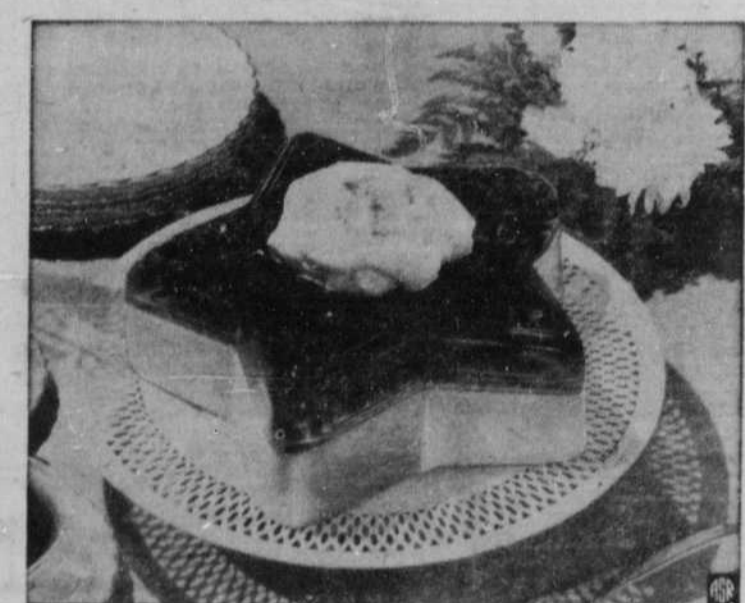
While we've usually plenty of fresh fruit, there are days and seasons of the year when the variety isn't all we could desire, so here's a hint from the country's biggest fruit growing area, Florida, for extending what fresh things we have on hand. Grand idea, too, for those times when company drops in and you haven't much in the fresh larder. It's a means of extending your fresh with Florida's fine canned grapefruit sections, so handy and economical.

Keep a can or two of the grapefruit sections in your freezing compartment and you can make this recipe do more than double duty. It can be salad, dessert, or first course with just the addition of a little fresh fruit in season and the turn of a can opener.

Frozen Grapefruit And Fruit Medley
1 can (1-pound) Florida grapefruit sections
Watermelon wedges
Cantaloupe slices
Fresh cherries, pitted and halved

Place unopened can Florida grapefruit sections in freezing compartment of refrigerator several hours or overnight. When ready to serve, prepare fresh fruit. Open can of frozen sections at both ends; remove contents in one piece. Cut into 4 slices; serve with fruit.
YIELD: 4 servings.

Coffee Flavors Gel-Dessert



Sophisticated of flavor is this two-layered coffee mold. Unflavored gelatin, a little sugar and instant coffee make the clear jelly for the top layer. Whipped cream is added to the basic recipe for the bottom layer. Each taste is like sipping coffee through whipped cream.

Two-Tone Coffee Mold
Coffee Jelly:
1 envelope unflavored gelatin 1 3/4 cups hot water
1/2 cup cold water 1/4 cup sugar
1 tablespoon instant coffee

Sprinkle gelatin on cold water to soften. Add hot water; stir until gelatin is dissolved. Add sugar and coffee; stir until sugar is dissolved. Turn into a 5-cup mold; chill until almost firm.

Coffee Bavarian:
1 envelope unflavored gelatin 1/2 cup sugar
1/2 cup cold water 4 teaspoons instant coffee
3/4 cup hot water 1 cup heavy cream, whipped

Sprinkle gelatin on cold water to soften. Add hot water; stir until gelatin is dissolved. Add sugar and coffee; stir until sugar is dissolved. Chill until mixture is the consistency of unbeaten egg white. Fold in whipped cream. Turn on top of almost firm first layer. Chill until firm. Unmold; garnish with additional whipped cream.
YIELD: 8-10 servings.

NOTE: If desired, recipes may be used separately. Increase sugar in clear coffee jelly to 1/2 cup and turn into a 2-cup mold or 4 individual molds. Turn coffee "Bavarian" into a 3-cup mold or spoon into dessert dishes.

LOUISVILLE SCHOOL SUPER-INTENDENT TO "FACE THE NATION" SEPT. 23

Dr. Omer Carmichael, Superintendent of Schools in Louisville, Kentucky, under whose administration the Supreme Court integration order was carried out in Louisville last week, will be guest on "Face the Nation" over CBS Radio on Sunday September 23 at 10:05-10:30 PM, EDT.

Dr. Carmichael's achievement in effecting the change evoked the comment from President

Eisenhower that:

"I think Mr. Carmichael is a very wise man. I hope to meet him and I hope to get some advice from him as to exactly how he did it."

The panel of interviews will consist of John Madigan, Newsweek; Robert Riggs, Louisville Courier-Journal; and Richard C. Hottelet, CBS News correspondent.

"Face the Nation" is also heard on CBS Television at 5:00-5:30 P.M., EDT. The program is produced by Ted Ayers.

Use Fall Fruits In Low-Calorie Spread



If you've never tasted Cranberry Conserve, you've a treat in store for you. This sweet but tangy spread combines some of the best of the season's harvest of fruits... fresh cranberries, apples, oranges and raisins.

Dieters will especially enjoy this delicious conserve for it's sweetened with the new non-caloric sweetener, Sucaryl. Happy result is that it contains approximately one-fourth the calories of the same spread made with sugar. A tablespoon of this spread contains just 12 calories! Had it been sweetened with sugar, the calorie-count would jump to 46 calories per tablespoon.

Best part is that no one can taste the difference. For Sucaryl is the sweetener that has a natural sugar-like taste, even when cooked at high temperatures. This means it can be an important ingredient in all your low-calorie cooking and baking. Unnecessary calories are eliminated without sacrificing any of the eating enjoyment.

You'll want to take advantage of the fresh cranberries now on the market by putting up a good supply of this sugarless spread. Then you'll be able to enjoy this delightful low-calorie conserve for many months to come.

CRANBERRY CONSERVE (Sugarless)

4 cups fresh cranberries 1/2 cup seedless raisins
1 cup water 7 tablespoons Sucaryl solution, or 168 Sucaryl tablets, crushed

Wash and pick over cranberries. Combine with water in a large saucepan. Cook until skins burst. Add apples, oranges, raisins and Sucaryl. Cook until mixture is of desired thickness, about 30 minutes. Turn into sterilized glasses. Seal immediately.

Makes five 8-ounce glasses, 16 tablespoons each. Each tablespoon contains 12 CALORIES; 0.1 gram protein; 0.08 gram fat; 3.2 grams carbohydrate. If made with sugar, each tablespoon would contain 46 CALORIES.

The Winner: Vegetable-Sausage Meal



While acorn squashes are on the market, here's a new vegetable-entree for your menu. The acorn squash "cups" hold a generous serving of succulent cream style corn and ready-cooked sausages for an easy meal-in-itself dish.

We like to serve it on a platter with generous wedges of canned cranberry sauce. Add crunchy cole slaw, and for dessert serve chilled canned raspberries over instant pudding. This money saving menu combines the easy and tasty with good nutrition.

Savory Corn in Acorn Squash
2 (or 3) acorn squashes 1 can (16 to 17 oz.) cream style corn
1/2 teaspoon mace (optional) 1 corn
1/4 teaspoon salt 1 can or jar (8 oz.) cocktail sausage
Dash pepper

Cut squashes in half and remove seeds. Turn cut side down on a buttered baking pan and bake in a moderate oven (375 degrees) until tender. Combine seasonings with corn and fill center of squash halves. Put sausages on top of each. Return to oven about 15 minutes, until heated through. Four to six servings.

OLD HOUSE GETS FACE LIFTING



PHILADELPHIA, PA.—Nationwide redevelopment programs to rid cities of blighted slum areas and restore the original charm of old neighborhoods gets vital support from this urban homeowner. His 140-year-old colonial residence in downtown Philadelphia got the kind of face lifting that is giving numerous old residential streets in this historic city a quaint picturesque beauty.

One of the most difficult jobs of restoration on this home appeared to be removing paint from shutters and doors. Successive generations of occupants had applied more than fourteen layers of paint to 18 slatted

shutters and four doors that had to be removed before repainting. Scraping paint from the slatted shutters seemed practically an impossible task.

A do-it-yourself enthusiast, this homeowner determined on an inexpensive preparation made with lye that was painted on the shutters and doors, hosed off and its alkaline effects then neutralized with a vinegar solution. Directions for this type of rapid paint-removal are included in a free 48-page booklet giving more than 50 practical home uses of lye, obtainable on request from Pennsalt Chemicals, Dept. "H", 3 Penn Center Plaza, Philadelphia 2, Pa.

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