

Ride 'Em Cowboy



A day of a million thrills and many spills is what you experience at a rodeo. Here is Buck Rutherford, a one-time all around world champion cowboy, competing in one of the five standard rodeo events—bull riding. The other four events are bareback bronc riding, saddle bronc riding, calf roping, and steer wrestling.

In bull riding, a contestant is only required to sit on the bull for eight seconds to win championship points but this is a real accomplishment. While these brahma bulls weigh about a ton, they are swift as lightning and know all the tricks for unseating a cowboy rider.

This feat and others are colorfully illustrated in the life story of Buck Rutherford as told in one of a series of six comic books. These books which are free inside packages of Nabisco shredded wheat cereal include stories of the famous cowboys Deb Copenhaver, Eddy Akridge, Bill Linderman, Ray Wharton, and Harley May.

"THAT LITTLE GAME" Inter-national Cartoon Co., N.Y.—By B. Link



Land a Favorite with Hungry Anglers



Want a campfire meal that cooks in jig time? When you do, serve Barbecued Fish Sticks in Buns. Hungry picnickers, or anglers, will choose fish in the pan toasting for an uncertain catch. These precooked fish sticks, popular for outdoor cooking, are purchased cut to size.

Prepared as Barbecued Fish Sticks, everyone sniffs in anticipation as the aroma of this savory dish blends with the scent of hickory coals. The barbecue sauce, made in advance, is heated in a skillet until it bubbles merrily. The fish sticks are added and allowed to just heat. For easy out-of-hand eating, place the "sticks" between buttered, split bakers' buns or slices of enriched bread. Roast fresh corn on the cob, which has been seasoned, buttered and wrapped in aluminum foil and served as the vegetable.

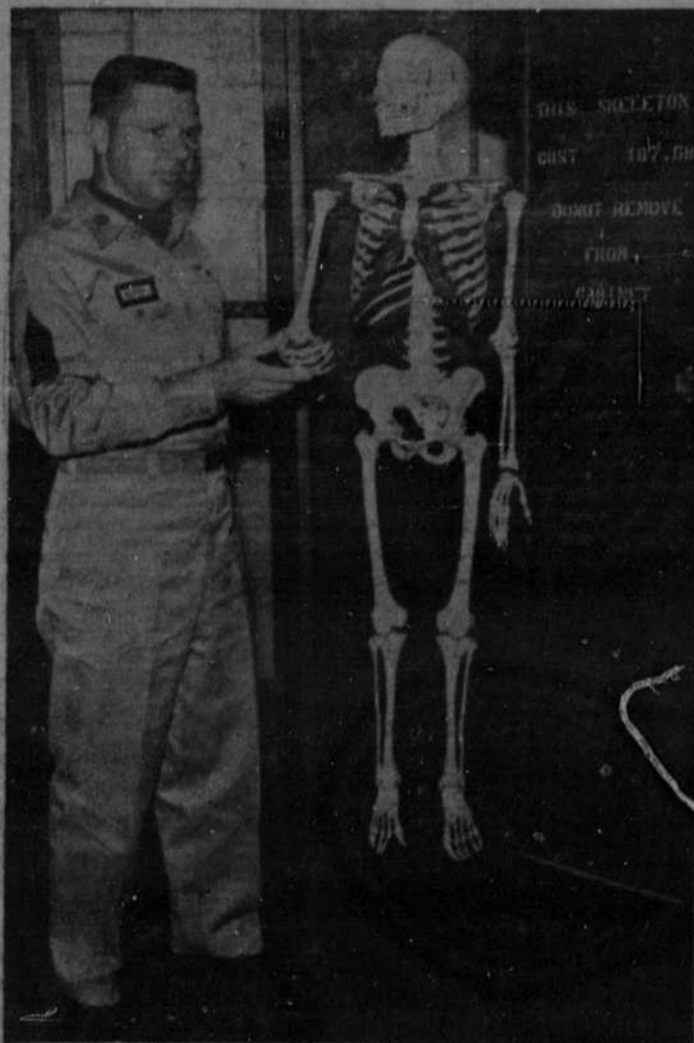
Barbecued Fish Sticks in Buns

2 tablespoons butter or margarine	1/2 cup or 1 (8-ounce) can tomato sauce
1/2 cup finely chopped onion	1/2 cup lemon juice
1 cup finely chopped celery	1 package frozen, precooked fish sticks
1/4 teaspoon thyme	5 sliced frankfurter buns
1/4 teaspoon rosemary	

Melt butter in a small skillet. Add onion and celery and saute until tender. Blend in thyme, rosemary, tomato sauce and lemon juice. Simmer for 30 minutes. When thick, pour sauce into jar with tight cover. At picnic site, put sauce and fish sticks in small skillet. Heat through. To serve: Place 2 fish sticks and a little lemon barbecue sauce between bun halves.

Yield: 5 Barbecued Fish Sticks in Buns

COURT CHUCKLES by S. M. REGI



SKELETON IN LOCKER—Master Sergeant James W. McNeil of Houston, Tex., uses a ghostly visual aid during his schooling at the Army Medical Service School at San Antonio. The new advanced course for non-coms experienced in medical specialties prepares them for leadership responsibilities in the nuclear age.

To Serve Iced Tea More Often — Iced Tea Cubes



If you've ever had the experience of not being able to find exactly the right thirst-quenching beverage at a moment's notice, you'll appreciate this recipe for Lemon Iced Tea Cubes.

Frozen Lemon Iced Tea Cubes

1 cup fresh lemon juice	1/2 cup loose tea
2 teaspoons grated lemon peel	1 1/2 cups freshly boiling water
1 cup sugar	Mint flavoring to taste

Combine lemon juice, peel and sugar, stirring well to dissolve. Pour boiling water over tea. Brew 5 minutes. Strain tea concentrate into the syrup. Pour into ice cube trays and freeze. Makes one tray of cubes (14 cubes 2" x 1 1/2"). To serve put one or two cubes of concentrate in a glass and add 3/4 cup cold or ice water. Add additional ice cubes if desired. This drink has a good full-bodied flavor of lemon and tea. It is delicious any time of the year, but is especially thirst-quenching during the hot summer months.

With plenty of Lemon Iced Tea Cubes on hand, you're ready to serve either your family or friends a truly refreshing, thirst-quenching drink instantly. Why not keep a supply of them in the freezer or in refrigerator trays so that you can serve Iced Tea more often?

Although the beverages made from frozen Iced Tea cubes will not be the clear amber color you're accustomed to see in Iced Tea, neither the flavor nor thirst-quenching qualities will be affected. Both the freezing and the lemon concentrate tend to turn the Iced Tea cubes dark brown in color. But the convenience of having these delicious cubes handy for instant tea is worthwhile preparing them well in advance for any thirst crisis or unexpected company.

Topped with a sprig of mint, this lemon-iced-tea-mint flavored combination is one of the most pleasant and refreshing summer beverages yet to be discovered.

Decorator's Notebook by Alicia Joyce



Two Woods Give Group Great Charm

By the interplay of two lovely hardwoods — nut brown walnut and spice-toned cherry—a design of great simplicity achieves an air of timeless elegance in this six-drawer dresser.

All its companion pieces in a new, moderately-priced bedroom group have the same unadorned lines, but there is nothing severe in this design, primarily because fine cabinet woods of themselves offer great visual warmth. This is especially true when their grain patterns are the main decorative theme. Here, for example, the walnut surfaces reveal shell-like figures—the gentle, familiar wood pattern of which no one ever tires.

The lighter-colored cherry which "frames" each drawer is a luxurious note, suggestive of costlier decorator furniture.

Walnut "Warm" Glass
Polished brass pulls are thin, straight-lined — just a dash of accent on each drawer — to avoid distracting the eye from the wood. Note, too, how the gently rounded, plain walnut frame softens the "coldness" of the large mirror, and how its "off-balance" placement avoids monotony.

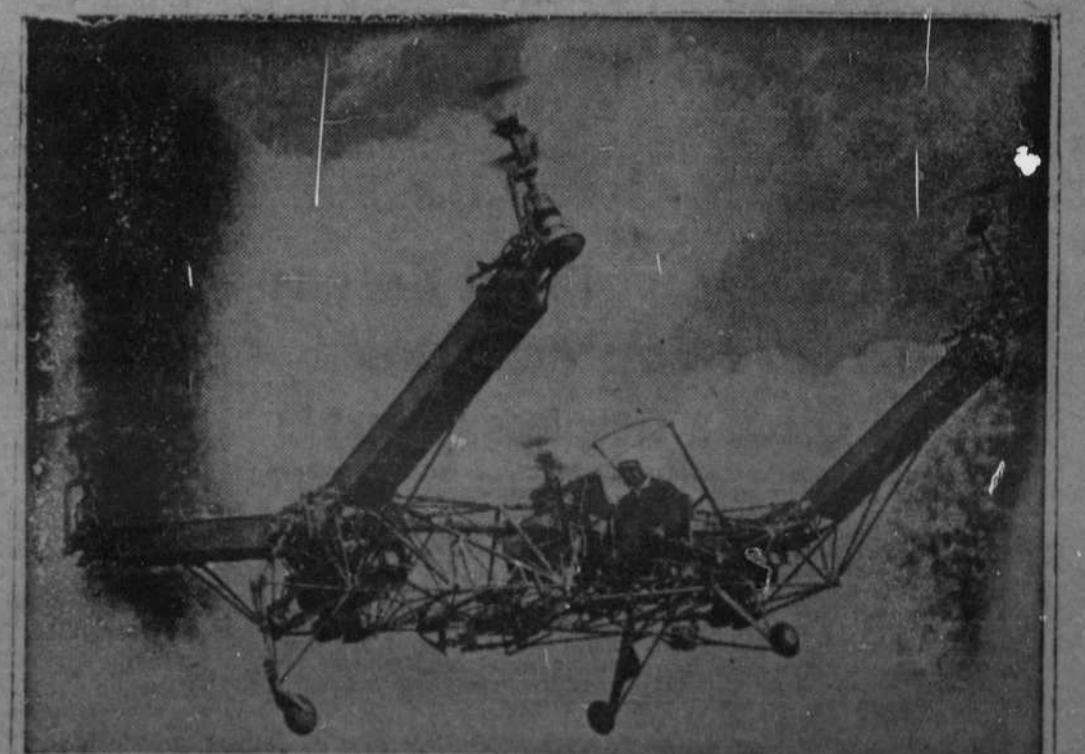
In this group the manufacturer has introduced a new size—42 inches—in chest pieces. It is a three-drawer version of the above

Benefits of "Bonded Woods"

For those interested in construction details, the dresser's frame, which includes the slightly "shaped" protruding posts in view, is made of solid walnut. But all the flat surfaces — sides, drawer-fronts, top — take advantage of the great modern process of "bonding" woods which has superseded what used to be called "veneering". Thanks to this development, these flat expanses are immune to warping, cracking or splitting, and have extraordinary durability regardless of weather or climate.



NO STRONG MAN—Corporal James G. Brown of Chicago is lifting only an inflated rubber jeep while instructing aggressor troops at Fort Riley, Kans. Pneumatic "hardware" is a camouflage trick.



EXPERIMENTAL QUADROTOR—Not something swept up from the floor of the Wright brothers' bicycle shop but the latest in multi-rotor helicopters being researched for the Army is this skeleton of a four-engine craft. Its potentially biggest advantage being over single and twin-rotor models is its ability to carry heavy loads short distances over combat terrain, obstacles such as rivers and hills.