

"Under Construction" Phrase Is Clarified

Sometimes official reports—unless accompanied by adequate explanatory material—can leave erroneous impressions.

That is exactly what has happened in the case of a report of the U. S. Bureau of Public Roads classifying a total of 603 miles of Nebraska highways as being "under construction" on last June 30.

At first blush, it would seem that if Nebraska had that many miles of roads "under construction" in the middle of 1952, there certainly should be no cause for concern in 1953 about highway financing.

But it so happens that the U. S. Bureau of Public Roads classifies road projects as still "under construction" until 95 per cent of the monetary value of the work is done.

In other words, a road construction project is not completed, in the eyes of the U. S. Bureau, until the contractor has all but 5 per cent of his job done.

The State Highway Department, in order to get to the bottom of the whole thing, made a searching study of these projects and came up with these findings:

That major construction work was completed on about 18 per cent of the mileage in 1951, or earlier; completed on about 13 per cent of the mileage between January and the end of June, 1952; completed on about 44 per cent of the mileage between July and the end of September, 1952; and that only about 25 per cent of the major construction work remained uncompleted when cold weather set in late last fall.

Many of the projects listed were not complete as of last June 30, as far as the U. S. Bureau was concerned, simply because guard rail—a comparatively small item—had not been erected at that time. Yet the highways themselves had been in use by the traveling public, some for more than a year.

It is interesting to note that all of this confusion about roads "under construction" stems from the very fact that Nebraska has been deficient in state revenue for highways.

Highway departments of most states—those not critically short of state funds—use federal matching funds only for the principal items of major construction projects. By doing such minor work as guard rail erection with state funds only, the states eliminate some of the red tape.

Nebraska, however, has to use federal aid to the greatest extent possible because state funds are critically short. Nebraska's policy in this respect not only lengthens the time that projects in this state are in the "under construction" category, but also raises the cost per mile for construction, since Nebraska asks for federal participation on every eligible item.

Many states, for example, never use federal funds in obtaining right of way, but Nebraska always asks the federal government for 50 per cent reimbursement for right of way procurements.

Fortunately, among the many contractors who have done work for the Nebraska Highway Department, there are a very few who are consistently slow in finishing their contracts.

The highway department is authorized by the "contractors'

pre-qualification" law to issue rules and regulations to qualify contractors. Executives of the department now are in the process of reviewing and revising these rules and regulations in an attempt to increase the penalties for failure to complete work as scheduled and to lessen the chance that a contractor will be awarded a job that he cannot complete within the set time limit.

--- Extension --- Notes

USE DRY MILK DRY!

Fortunate is the Homemaker who has learned the four-way advantages of using milk in its dry form—milk with its nutritive values unimpaired—only the fat and water being removed. Women generally are finding out—that this inexpensive, concentrated form of milk contains all the important milk proteins, calcium and other minerals, the water-soluble vitamins, and the milk sugar which make milk such a valuable food. From infancy to old age, all these elements in milk are needed for maximum health and efficiency.

The convenience of using non-fat dry milk solids has earned this product a permanent place on kitchen shelves, and creative cooks have pioneered in finding new ways to use them in preparing tasty dishes.

Nonfat dry milk solids have special interest for those overweight or for any one on a fat-free diet; and because this product is most economical in terms of food value, it solves the problem of putting more high quality protein and calcium into the menu without allowing either the figure or the budget to get out of bounds.

Savings Effected By Dry Use

Non-fat dry milk solids may be used in the proportion of 1/4 cup to 1 cup of liquid called for in a recipe. Using this product dry may change some basic cooking techniques slightly but the following savings of time, labor, money and refrigerator space are worth considering.

(1) May be stored for relatively long periods on the cupboard shelf, saving space in refrigerator.

(2) Provides a means of adding needed milk solids to diets of children, adults and any patients who find it difficult to take as much fluid milk as they should.

(3) Non-fat dry milk solids may simply be added to a recipe with the other dry ingredients. Water may then be added according to directions given for adding liquids. Flavorful, vitamin rich meat or vegetable broths may be used instead of water in such foods as mashed potatoes, soups, gravies, sauces and casseroles.

Foods Needing Special Directions

White Sauces—Some foods, especially those of high fluid content, may require special direction. For instance, to make a medium white sauce, it will be found easier to follow this recipe:

2 cups water
1 teaspoon salt
1/4 cup flour
1/8 teaspoon pepper
1/2 cup nonfat dry milk solid
1/4 cup butter.

Measure water into top of double boiler, sprinkle a mixture of all dry ingredients on the water and beat with rotary beater until smooth. Then place over hot water and cook until thickened. Just before removing from heat, add the butter. Stir until well mixed.

Breakfast Cereals

A good breakfast is needed to start the day right. By fortifying cereals or cereal foods with non-fat dry milk solids, the

body is enabled to make better use of the cereal proteins. Stir in 1/2 cup for each cup of dry cereal, plus enough lukewarm water for the right consistency.

* * *

Meat and Fish Loaves

These are usually limited as to the amount of liquid that can be used; so the amount of non-fat dry milk solids is measured in proportion to the amount of meat rather than the quantity of liquid. For example, 1/2 cup of non-fat dry milk solids is suggested for each pound of meat regardless of the amount of liquid used in a given recipe.

The non-fat dry milk solids will help to "bind" ingredients together and prevent crumbling when slicing. As the liquid and fat are retained in the loaf, it holds its shape, has better volume and gives more servings. For a firm meat loaf:

1 pound ground beef
1/2 teaspoon salt

3/4 cup nonfat dry milk solid
1/2 pound ground pork
1/8 teaspoon pepper
1 teaspoon grated onion
1 cup dry bread crumbs
3/4 cup water or tomato juice
Mix thoroughly, adding water or tomato juice last. Pack into a loaf pan and bake 1 hour at 350 degrees F.

* * *

Casseroles

Casserole dishes are always popular. Satisfying, appealing, packed with food value, low in cost they offer much opportunity for variety and are good vehicles for using leftover meat, fish or vegetables. Macaroni Mousse is a good example:

1 cup soft bread crumbs
1 tablespoon grated onion
1 cup cooked macaroni
1/2 cups warm water
1/2 cup shredded nippy cheese
1/2 teaspoon salt
2 beaten eggs
1/2 cup nonfat dry milk solid

Paprika to taste
1/4 cup melted butter
Mix lightly until all ingredients are well distributed. Turn into a buttered 1 1/2 quart casserole; sprinkle with buttered crumbs; bake in 325 degrees F. oven about 50 minutes, or until mixture is firm.

This may also be baked in a ring mold, set in water, and served as a party dish with creamed meat, fish, mushrooms or vegetables to fill the center.

Protein requirements are more than met by the combined proteins of non-fat dry milk solids, cheese, eggs and cereals.

* * *

Baked Custards and Puddings

Baked custards and home-made or prepared puddings may be made with both fresh fluid milk and non-fat dry milk solids for extra food value. Two tablespoons of non-fat dry milk solids may be added to each cup

of fluid milk. If water is the liquid, 6 tablespoons of non-fat dry milk may be added to each cup.

Baked Custard:

1/2 cup nonfat dry milk solid
2 slightly beaten eggs
4 tablespoons sugar
1 teaspoon flavoring
1/4 cup water
1 1/2 cups hot water

Mix non-fat dry milk solids, sugar and salt. Add cool water and mix to a paste. Add eggs and flavoring. Beat until smooth. Add hot water. Strain into custard cups. Sprinkle with nutmeg. Set cups in pan of hot water. Bake in moderate, (350 degrees F.) oven about 30 minutes, or until a knife inserted in the middle comes out clean.

* * *

Cocoa

This ever popular beverage is delicious made from the following recipe: First step—6 tablespoons cocoa, 4-5 tablespoons

sugar, 1-2 teaspoon salt or 1 cup hot water. Second step—3 1/2 cups warm water, no water, 1 cup non-fat dry solids, 1/2 teaspoon vanilla stirred.

1. Mix cocoa, sugar, salt hot water in a sauce pan for 2 or 3 minutes.

2. Add 3 1/2 cups warm hot water. Sprinkle 1 cup fat dry milk solids over. Beat with rotary beater smooth. Add vanilla if desired. Heat to boiling but do not. Makes 6 servings.

* * *

Cocoa Mix

For a mix which can be in a lightly covered jar or ister, here is a useful recipe:

1 cup cocoa
1 cup sugar
1/4 teaspoon salt
3 cups nonfat dry milk
Sift the dry ingredients.
(Continued On Page 5)

EASTER SPECIAL SEAT COVERS

Vinyl Film Slip-on Type
1/2 PRICE
Reg. \$3.98 **\$1.95**

Western Auto Associate Store

SINCLAIR SPECIAL! SATURDAY ONLY SINCLAIR SILICON CAR CLEANER and POLISH SPECIAL 49¢

Get Your Car Ready for Spring!

C. E. Shellenbarger
Dealer in Sinclair Products
546 Ave. A Phone 273

EXTRA! EXTRA! EXTRA! ... It's Coming Soon! Watch For Gambles CARLOAD FURNITURE SALE

- EXTRA Values in every Department
- EXTRA Selections of New Items
- EXTRA Friendly Service for All

ALWAYS BETTER BUYS AT **Gambles**
The Big Store - 6th & Main

HERE ARE BIG Cash and Carry SAVINGS

NATIONAL HOBBY MONTH APRIL 1953

BUILD-REPAIR or REMODEL NOW

Douglas Fir DIMENSION LUMBER

2x4's **990** 100 Ft. Per
2x6's

SAVE on Everything You Need for a More Beautiful Home

SUPER SPECIAL ASSORTED NAILS 1.00

For Saturday Only April 4th 1.50 Worth for

Your Choice (One Sale Per Customer)

SEPTIC TANK 75.00

For Better Living — Install a VITRIFIED TANK

Famous DICKEY 3-Section Tank. Install it yourself — No steel reinforcing needed — No rust, rot or decay.

Repair or Replace ROOFING

Red Blend BLOCK EDGE
Looks like a blanket, goes on like a shingle Sq. 3.65
Deluxe 3-Tab Hexform SHINGLES Sq. 5.85
45-lb. Smooth ROLL ROOFING Sq. 1.85
ASPHALT ROOF COATING Gal. 60¢
In Your Container

DO IT YOURSELF WITH PLYWOOD PANELS!

for Cabinets, Shelves, Walls, Remodeling

1/4"—3 Ply	Sq. Ft.	15¢
Good 1 Side	Sq. Ft.	20¢
3/4"—3 Ply	Sq. Ft.	30¢
Good 1 Side	Sq. Ft.	30¢
1/2"—3 Ply	Sq. Ft.	34¢
Good 2 Sides	Sq. Ft.	34¢
3/4"—3 Ply	Sq. Ft.	34¢
Good 1 Side	Sq. Ft.	34¢

Install Fragrant **TENNESSEE RED CEDAR** Per 100 Sq. Ft. 21.60
Tongue and Grooved

OAK FLOORING No. 1 Common Per 100 Ft. 19.50
25 32x2 1/2

PAINT For Every NEED

Varnish — Enamel — Stains — Brushes

CHIEF FLAT WALL FINISH Genuine Oil Base Paint Gal. 4.10

RED BARN PAINT In 5's Gal. 3.00

REVOLEX DRIES IN ONLY ONE HOUR
Just Mix With Water — Easy to Apply
No objectionable odor. Just the colorful finish for most surfaces Gal. 3.10

WATERPROOF with "WATER SEAL" FOR INTERIOR OR EXTERIOR CEMENT PAINT 2.10

10-lb. Kit

INSULATE for Economy and SUMMER COMFORT with FIBERGLASS BRICK 3.50 Per 100

Only 4.00 Per Ft.

Repairing Your Home

PLATTSMOUTH LUMBER CO.

AT THESE PRICES IT MUST BE CASH AT THE YARD

Phone 285 L. B. Dalton -- W. B. Hoagland 648 First Avenue