

The Store of Savings!

ALL BRANDS
EVAPORATED

MILK 3 Tall Cans **37¢**

PERFECT BRAND DELICIOUS BROKEN

G'fruit Sections

Wonderful for Breakfast
or Salad Treat
Stock up at this Low Price

303 Can

10¢

TROPICAL RED, RIPE

TOMATOES

2 303 Cans **19¢**



Fresh Jumbo Stalks California
CRISP CELERY 2 lbs 35¢
Large Heads
CRISP LETTUCE 1 lb. 15¢
Large Size Sunkist
JUICY LEMONS 2 lbs. 29¢

LIBBY'S ORANGE JUICE
8 Cans Only **99¢**

FLA. PAR-KEN
LIMEADE
LIBBY'S FROZEN
LEMONADE
DUNCAN RIDGE
ORANGE JUICE } 7 Cans **99¢**

June Jewell Chicks
POT PIES 3 lbs **89¢**

Aeon Frozen
ENGLISH PEAS 2 Pkgs. **29¢**

Aeon Chopped or
LEAF SPINACH 2 Pkgs. **29¢**

Superbrand All Flavors
ICE CREAM 1/2 gal. **69¢**

LIBBY'S CORNED BEEF HASH 10-oz. **29¢**
LIBBY'S VIENNA SAUSAGE 2 No. 1 **37¢**
LIBBY'S COOKED BRAINS No. 1, can **29¢**
LIBBY'S SPAGHETTI & MEAT 10-oz. **24¢**

PRICE ROACH
KILLER 2 oz. 10¢ | NABISCO CREAM OREO
SANDWICH 11 oz. **37¢**



Quantity Rights Reserved

Prices Good Thru June 26

KEEPING PACE WITH SANFORD'S PROGRESS AND
IN AN EFFORT TO MAKE YOUR SHOPPING MORE
CONVENIENT WE ARE REMODELING THE EN-
TRANCES OF BOTH OUR STORES WE AT LOVETT'S
THANK YOU FOR YOUR INDULGENCE.

OSCAR MAYER'S YELLOW BAND

Smoked Hams



20-24 lbs.
Avg. Wt.
Gen. Slices lb. 89¢

Lb 49¢

Pork Loin Roast

Lb 49¢

Center Cut Pork Chops

Lb 69¢

Best Val Sliced Bacon

Lb 59¢

Hickory Sweet Bacon

Lb 69¢

Grade A. Quick-Frozen, D & D Stewing

CHICKENS lb. 49¢

"Eat-Rite" Vac Pac All-Meat

WIENERS lb. 43¢

Sturtevant's Farm Style

COT. CHEESE lb. 23¢

"Eat-Rite" Fresh Ground

HAMBURGER lb. 39¢

"Eat-Rite" Plate

STEW BEEF lb. 19¢

Taste O'Sea Brand Frozen Finch

FILLET lb. 29¢

Grade A. Quick-Frozen Chicken
BACKS lb. 23¢
GIZZARDS lb. 29¢
WINGS lb. 39¢

Large Green Ocean
Shrimp 1/4-lb 39¢

June Is National Dairy Month

Cloverbloom 1/2-lb. Patties

Creamery Butter 1/2 lb. 35¢

Superbrand

Oleomargarine 2 lbs. 39¢

Superbrand Shipped

Gr. "A" Lg. Eggs

Doz. 51¢

DIXIE DARLING Enriched White

BREAD 2 Family Leaves 25¢

BURRY'S DELICIOUS COOKIES

Ace Chocolate & Vanilla Cookies

Black Walnut Cookies, Sugar Crisp Cookies 10-oz. Pkg. 19¢

CALO

DOG FOOD

2 No. 1 Cans 27¢

CAT FOOD

2 No. 1 Cans 27¢

BLUE PLATE DELICIOUS

MAYONNAISE

Pint Jar 40¢

WOODSBURY SOAP SPECIAL OFFER

4 Reg. Bar 26¢

4 Bath Bar 39¢

MELLOW WEST
BARTLETT

PEARS 303 Can **19¢**

DONALD DUCK CREAMY, DELICIOUS

MAYONNAISE

DELICIOUS ON
SANDWICHES
AND SALADS!

Qt Jar

49¢

THE WESSON OIL SHORTENING

SNOWDRIFT

3 Lb Can 83¢

JUST SLICE AND SERVE

K-P Lunch Meat



12-oz Can

35¢

GA. GOLD Field

Peas 'n Snaps 2 303 Cans **33¢**

ASTOR

Prune Juice Quart **23¢**

WEBSTER Small Whole Sweet **33¢**

Potatoes 2 No. 2 Cans

Slick Dog Food

12 No. 1 Cans 89¢

SALMON DINNER

HONEY BOY—16-oz. 31¢

SPRY SHORTENING

Pound Can 32¢

SWAN SOAP

2 Bars 27¢

REGULAR SWAN SOAP

3 lbs. 14¢

LUX SOAP

2 Bars 21¢

LUX SOAP

3 Reg. Bars 22¢

LARGE SURF

Bars 30¢

LARGE RINSE

Bars 30¢

LARGE LUX FLAKES

Bars 30¢

LARGE BREEZE

Bars 31¢

LIQUID LUX

12-oz. 39¢ 69¢

LIFEBOUY SOAP

3 2-oz. 29¢

LIFEBOUY SOAP

2 Bars 27¢

SILVERDUST POWDER

Large 31¢

★ Low Prices Every Day In the Week-Plus Week-End Specials! ★

Make Sanford Your Shopping Center

VOLUME XLV

Established 1908

SANFORD, FLORIDA, FRIDAY, JUNE 25, 1954

Associated Press Leased Wire

Weather

Partly cloudy to occasionally cloudy with scattered mostly afternoon and early evening thunderstorms; little change in temperature.

NO. 122

The Sanford Herald

AN INDEPENDENT DAILY NEWSPAPER



Nationalist China Says Seized Russian Tanker

Soviets In Stiff Note Accuse U. S. Of Action; Ship Is Held In Formosa

TAIPEI, Formosa (AP)—Nationalist China announced tonight that one of its warships seized the Russian tanker Wednesday off Formosa and indicated the vessel and its cargo might be confiscated.

The 8,840-ton Danish-built tanker is being held at the South Formosa port of Kaohsiung, the announcement said.

Word that the Tsupse was in Nationalist hands hours after the Soviet Union, in a stiff note made public in Moscow earlier today, accused the United States of seizing the tanker.

The Soviet note said the

Orioles Expected To View Facilities

Arthur Ehlers, general manager of the Baltimore Orioles, and others from the organization are expected to visit Sanford next week to examine local baseball facilities with the possibility in mind of training here next spring, according to Andrew Carrasco, president of the Seminole County Chamber of Commerce.

The Richmond, Va., triple A club trained here last spring.

School Heads Okay Segregation Plan; Baptists Comment

By THE ASSOCIATED PRESS Florida's county school superintendents yesterday voted to go along with Atty. Gen. Ervin's plan for a survey of school non-segregation problems while a group of Fundamental Baptist ministers publicly condemned the plan.

The superintendents heard Ervin at Gainesville; the Baptists were in conference at Orlando.

They passed a resolution asking that the state provide money for the survey which Ervin proposes as a preliminary to filing a brief with the U. S. Supreme Court this fall.

Ervin said the question is not whether we have non-segregation for the Supreme Court has already ruled on that, but whether we have segregation in immediately or are allowed a gradual period of adjustment.

It is his opinion, Ervin said because of the long tradition of segregation in Florida and other Southern states that a period of adjustment should be permitted.

"We will do no good to rely on the feeling that we can boycott the court or that we can ignore anything that comes up in the actions," Ervin said, "but it must take a logical approach to find the solution that will be acceptable to all. Rioting and hatred is not the answer."

The attorney general said he believes the entire pattern of non-segregation in public schools will be set by Virginia and South Carolina suits now pending before the Supreme Court. Ervin said he would not file any brief to hurt the cause.

A disturbance resulting from the court decision might easily blossom into a civil war, the ministers said.

It is expected that room for the 20 extra beds to be obtained by expanding the wings of the three-story, ultra-modern building, approximately 29 feet, and will cost an additional \$100,000.

Although written approval from the state and federal agencies involved has not yet been received, Tucker stated that he had received verbal approval from Author W. Forchard, technical consultant for hospital planning division of the Florida Improvement Commission.

"We further believe," the revolution continued, "that the removal of segregation in our schools would lead to intermarriage of Negroes and whites which would lead ultimately to the destruction of the white race and producing a half breed mongrel race."

The ministers said they believe the Bible "definitely sets out the segregation of races, forbidding them to intermarry and commanding them to remain separate."

Mrs. H. M. Papworth, 318 Park Ave., long-time Sanford resident, said she can't remember seeing mosquitoes as bad in Sanford as they have been lately.

Mrs. Meriwether Dies At Residence

Mrs. Lula Meriwether, mother of C. J. Meriwether, died yesterday at her home in Lynchburg, Va., yesterday morning after an illness of eight years.

Mrs. Meriwether, 87 years old, was born Sept. 9, 1866, in Lynchburg. She and her late husband, William Douglas Meriwether, spent 30 years in Sanford and lived here when they first came for two years. She was a member of the Episcopal Church of Lynchburg.

A dream of members of the Sanford Boat and Ski Club has been turned into a reality with the building of boat loading ramp at the foot of the south side of the Lake Monroe Bridge. The ramp is 20 feet wide and almost 100 feet in length. The ramp, which is for the use of the club, is about four feet lower than the lower water level. The Club has hopes of eventually constructing picnic tables, landscaping. Regular meetings of the organization are held the last Friday night of each month at the Odd Fellows Hall and those interested in furthering skiing and boating are invited and entry blank for the Seminole Indian Cruise are available through Mrs. E. Mitchell, phone 2305W.

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First Hurricane Of Season Centers On Mexican Coast

BROWNSVILLE, Tex. (AP)—Alice, the first hurricane of the season, sprang up suddenly in the Gulf of Mexico and scoured over to Brownsville and the lonely Mexican coast today.

It wasn't a big blow as hurricanes go. Winds at the center were reported 30 miles an hour, just five miles above hurricane force.

The center was aimed at a waste land stretch of Mexican coast 30 miles south of Brownsville, the southern city of the state.

The man, who was unidentifiable, was working on the line.

The long-simmering cauldron of vice had boiled over into gangster violence at last in a complete breakdown of law and order. Liquor and prostitution were the most flourishing industries. The people, stunned into apathy and afraid of the future, were holding onto their money "until we find out what's going to do."

A feeling of desolation was evident throughout the once-carefree city of El Paso where soldiers from nearby Ft. Bliss, Ga., came



Rec Swim Program Divided

An overflow of non-swimmers participating in the playground recreation program has caused officials to re-examine the swimminng schedule and exclude advanced swimmers from the summer slate, according to an announcement by director John Anner.

"We had planned to conduct classes for beginners each Tuesday and Thursday mornings, but the number of interested children has far exceeded our original plan," Anner stated. "As a result we are breaking the children into four groups and will give lessons four mornings a week from 9 until 10:30," he continued.

The revised plan calls for Group 1 meeting each Tuesday morning, Group 2 on Wednesday, Group 3 on Thursday and Group 4 every Friday.

On Tuesday the pool will be open to all children from 10 to 10:30 a.m. Wednesdays the youngest from the Ninth Street Park will swim and participants from the Highwood Park will swim on Thursdays. These groups will swim after the lessons for non-swimmers are concluded at 10:30 a.m.

Angel is urging that parents check the following list to ascertain the proper day for their children to come to the pool for beginning lessons. Lessons begin at 9 a.m.

Adopt 1: Tonina King, Damon Morrison, Tommy Davidson, Eddie Marshall, Billie Marshall, Fred Stafford, Joyce Beckman, Charles Burritt, Ellen Gardner, Barbara Cox, Marlene Gantone, Shirley Baum, Bebe Becker, Linda Gandy, Linda, Ruby Cohen, Mary Ann Wrenn, Dickie Watkinson, Lydia Lyon, Chris Burrell, Ruth Slaughter, Ruth Ann Donaldson, Nancy Donaldson, Barbara Dreyfuss, and Jackie Kinnane.

Adopt 2: Jim Roberts, Barbara Kent, Alan Brady, Margaret Wolf, Lynn Haig, Thomas Michaels, Charles Haig, Carol Gibbons, Christine Phelan, Cheerie Pennington, Cheryl Phelan, Larry Gladney, John Dunn, Donald Evans, Joe Preval, Jim Hart, Eddie Fiedler, Lucky Esquivel, June O'Connor, Randy Jones, Pamela Jones, Rosaline Cameron, Clark Murray, Lauri Ellerbeck, Robert Averell, Frances Smith, Bill Bowler, Peggy Bowler, and Marilyn Spears.

Group 3: Dean Smith, Edith Wagner, Carol Brown, Judy Eichner, John Harmon, Jim Lusk, Evan, John Brechner, Gilbert Wulf, Wayne Prusine, Joe Gold, Larry Singletary, David Martello, Bill Harvey, James Anderson, Hubert Green, Michael Price, and Pauline Schatz.

Group 4: Robert Parker, Shirley Vahlen, Johnny Mason, Billie Colman, Eric Dossay, Eric Smith, Linda Dunk, Joy Beale, Connie Bagley, and Lynne Bay.

COT. CARLOS CASTILLO ARMAS, top left, leader of the Guatemalan rebels, is interviewed by a Mexican correspondent in Neiva, capital of Colombia, yesterday. The little town has been bombing with aerial mines. Other small American aircraft became targets of the bombing, but the Americans were not seriously injured. Another American, a U.S. Army captain, was killed in the explosion. Sixty persons were wounded when police opened fire.

Castillo Armas claimed his rebel forces now hold 16 Guatemalan towns, seized since the invaders moved in from the Honduran border last Friday in a bid to unseat President Jacobo Arbenz. Guerrillas boasting advances on "all fronts" vowed to bring the invasion to a speedy end.

A communiqué from the invasion headquarters of Guatemala said last night its forces were massed for a full-scale attack on Chiquimula and that "bloody" fighting already raged there. But government military leaders boasting advances on "all fronts" vowed to bring the invasion to a speedy end.

The announcement said that as the rebels moved on to seize the government capital, the invading guerrillas carried with them tanks, anti-aircraft and anti-aircraft.

The communiqué said the guerrilla commander had delivered an ultimatum.

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Informed sources said the Honduran government was ready to demand the expulsion of Guatemalan Ambassador Amador Chinchilla on grounds he sparked Wednesday's first student demonstration in Neiva. Another American, a U.S. Army captain, was killed in the explosion. Sixty persons were wounded when police opened fire.

On the diplomatic front, the strained relations between Guatemala and neighboring Honduras again became the topic of discussion.

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Both sides in the war continued to issue conflicting military claims at frequent intervals.

RIGOROUS CAMPAIGN UNDERWAY TO IMPROVE STATE ROAD 415

A rigorous campaign to improve State Road 415, much route to New Smyrna Beach from here, has been spearheaded by O. Lindholm Jr., New Smyrna real estate broker, who considers the road dangerous and poor.

Today a table was set up at First St. and Park Ave. where Mrs. Georgia Hall of the Chamber of Commerce was busily engaged in taking signatures on a petition requesting the improvement.

Addressed to Acting Gov. Charles Johnson, the petition asks that he and the State Road Department initiate immediate action to repair the highway.

Mr. Johnson, who is to be interviewed by reporters from the road, said the matter will be referred to all other authorities concerned. It requires a considerable amount of coordination.

It is the opinion of State agriculture experts that these repairs be furnished with state and local funds. The segment between the Seminole County line and its junction with the new highway near Evans in Volusia county is the most obnoxious part of the state road.

It does not consist of several narrow bridges, sections and uneven grades, mud banks and steep embankments, and excessively narrow shoulders.

At the present time conditions are such that there have been numerous accidents, several resulting in fatalities.

Shadwell is driving toward the highway signatures on the petition as well as those of Evans.

He points out that he has made a careful check of all roads from the Georgia line through this area and claims that SR 415 is the only road connecting cities of any size that is so poor as to be actually dangerous for travel.

Anyone seeing this man should call the sheriff's office immediately. Although he is not considered dangerous, it is not known whether he may be a member of Sheriff R. L. Hobbs' gang or wants to take advantage of the state's laws.

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CHURCH NEWS

All Church Notices must be presented at the Herald office by 4:30 p.m. on the day before publication.

**FIRST BAPTIST CHURCH
LAKE MARY BAPTIST
CHAPEL**
Lake Mary, Fla.
Rev. Kelly E. McColley
9:45 a.m. Sunday School
11:30 a.m. Worship Service
7:30 p.m. Baptist Training Union
1:00 p.m. Evening Service

**THE FIRST BAPTIST CHURCH
OF OVALDE**
Rev. Louis Day, Minister
9:45 a.m. Sunday School, R. P. Wheeler
11 a.m. Morning Worship Service
8 p.m. Evening Worship Service

GENEVA BAPTIST CHURCH
Geneva
Rev. Samuel Stewart, Pastor
Sunday School 10 a.m.
Church Services 11 a.m.
Training Union 1 p.m.
Evening Worship Service 8 p.m.
Wednesday Prayer Service 6 p.m.

CHILICOTHE BAPTIST CHURCH
Walter A. Booth Jr., Pastor
Sunday School 10 a.m.
Morning Worship Service
Services by the pastor
Evening Worship Service 7 p.m.
Prayer Meeting Wednesday 7 p.m.

BRANCH SUNDAY SCHOOL
First Baptist Church
Savannah, Florida
Home of Mrs. R. E. Schleicher
Elder Spriggs
Sunday School 2:30 p.m. Brings all the family."

FIRST CHRISTIAN CHURCH
1007 N. Garland Ave.
Bible School 9:45 a.m. Mrs. G. T. Pearson, Superintendent
Morning Worship 11 a.m.
The Rev. Jim Burnett, whose home is in Gainesville but who is a student in our Atlantic Christian college at Wilson, N. C., will serve as minister throughout the summer months.
Special music by the choir. Mrs. K. V. Farmer, organist.
Chi Rho's meet at 9:30 p.m.
Evening services at 7:30 p.m.

CONGREGATIONAL CHURCH
All Palmetto Ave.
J. Berard Root, Minister
Sunday School 10 a.m.
Morning Worship 11 a.m. Topic: "Father's Day".

**FIRST FREE METHODIST
CHURCH**
Corner Laurens Ave. and W. Fourth Street
Rev. G. Elton King, Pastor
Sunday School 10 a.m.
Morning Worship 10:45 a.m.
Evening Service 7:30 p.m.
Mid-Week Service 7:30 p.m.

**SANFORD SEVENTH-DAY
ADVENTIST CHURCH**
R. E. Hosking, Minister
Sunday School 10 a.m.
Mid-Week Power-Worship Wednesdays, June 9, 7:30 p.m.
Whoever will may come.

**LUTHERAN CHURCH
OF THE REDEMPTION**
Rev. Philip Schlesman, Minister
Services at the Yacht Club
Sunday School 9:15 a.m.
Church Services 10:30 a.m.

**FOSTER CHAPEL,
METHODIST CHURCH**
Oviedo
Rev. E. T. Standifer, Minister
9:45 a.m. Sunday School
11:00 a.m. Worship Service
8:00 p.m. Worship Service

**CHRIST EPISCOPAL
CHURCH**
Longwood, Fla.
Rev. David L. Leach
Holy Communion and Sermon at 8 a.m.
Church School 10 a.m.

CHURCH OF GOD
Piney Ave. and 2nd St.
Rev. W. W. Henderson, Pastor
Sunday School 9:45 a.m.
Evangelistic Service 7:30 p.m.
Mid-Week service Tuesday 7:30 p.m.

Young People's Service Thursday 7:30 p.m.
The Church of Jesus Christ
of Latter Day Saints
10 a.m. Sunday School
6:30 p.m. Sacrament Meeting.
Services held in City Hall Auditorium.

CHURCH OF THE NAZARENE
111 Maple Ave.
L. E. Burdette, Minister
Sunday School 9:45 a.m.
Morning Worship 10:45 a.m.
Youth Services 6:45 p.m.
Evangelistic Hour 7:45 p.m.
Prayer and Worship Wednesday 7:45 p.m.

**UPALA COMMUNITY
PRESBYTERIAN CHURCH**
Rev. C. G. White, Minister
Mrs. Clever Morris, Pianist
Alfred Erickson
Superintendent of Church School
George Peacock
Leader of Mid-Week Services
Church School 10 a.m.
Worship 11 a.m.
Young People 6 p.m.
Evening Service 7:30 p.m.
Wednesday Evening 7:30 p.m.
Everybody invited to attend all our services.

**THE CHURCH OF GOD
OF PROPHECY**
2001 Elm Ave.
W. H. Stover, Pastor
9:45 a.m. Sunday School
11 a.m. Morning Worship. Services by A. W. Stover
7:30 p.m. Evangelistic Hour.
7:30 p.m. Tuesday Evening Service.
V.L.B. Leader Joe Muse.
8:30 p.m. Thursday Women's Ministry Band Leader, Mrs. A. W. Stover.
Everyone welcome.

**CONGREGATIONAL-CHRISTIAN
CHURCH**
All Palmetto Ave.
J. Berard Root, Minister
Sunday School 10 a.m.
Morning Worship 11 a.m. Services "Maintaining The Defense".

CHURCH OF CHRIST, SCIENTISTS
Sunday School 9:45 a.m.
Morning Worship 11 a.m.
Total Immersion of under-
age youth will be brought
into the church services.

John Stoenke, extended
his services to the
Christian Science Key to the Sons
of Mary Baker Eddy.

CHURCH OF CHRIST
Corner Second St. and Elm Ave.
Sam F. Blakely, Evangelist
Sunday 10 a.m. Bible Study
11 a.m. Morning Worship, preaching an outline of The
Church, Human and Divine
4:30 p.m. Broadcast over WTRR
"Toward To God".

7:30 p.m. Evening Worship, sub-
ject of sermon, "None of These
Things Have We".

Wednesday 8 p.m. Mid-Week
Bible study.

HOLY CROSS CHURCH
(Episcopal)
The Rev. H. L. Zimmerman, R. D.
Recter

Second Sunday after Trinity
7 a.m. Holy Eucharist

7:30 a.m. Holy Eucharist and
Adoration.

ST. PAUL'S LUTHERAN
510 Lake's Boulevard, Ft. Lauderdale
Rev. Stephen M. Taly, pastor. Morning worship
8:30 a.m. Radio Mission broadcast
10:30 a.m. "Worship 700" 700 a.m.
Sunday School 9:45 a.m. Sun-
day School and youth program
beginning March 1st.

— Sunday Morning
8:30 a.m. Children's Activities
Our youth program is now

11 a.m. Preschool Bell
Tuesday 7:30 p.m. Choral music

Wednesday 7:30 p.m. Prayer
Meeting and Bible Study
Join the happy, enthusiastic
young congregation at the As-
sembly of God church. Come and
enrich the Lord with us.

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Meeting and Bible Study
Join the happy, enthusiastic
young congregation at the As-
sembly of God church. Come and
enrich the Lord with us.

— Sunday Morning
8:30 a.m. Children's Activities

Our youth program is now

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County Personals

Longwood

By MRS. BEVERLY PATON
Mrs. Michael Russo has been fined \$100 for failure to observe the City's new trailer ordinance.

Mrs. Russo was subpoenaed to court last week to answer why she did not comply with this law. She said she considered her habitat not a trailer but a house. Mrs. Russo was represented by Valle Williams Jr., Sanford attorney.

Ordinance No. 128 was unanimously adopted on Dec. 3, 1953, by the city council. Several warnings had been issued and all who had complied with the law.

April 11 Mr. and Mrs. Russo applied for permission to stay until Mr. Russo returned from a tour of duty in Europe and North Africa. Mr. Russo is stationed with the Navy at Sanford. When he returns they expect to be reasigned. When applying for permission to stay in this respect the council gave its consent that they stay, but the council was in error as they did not rescind this ordinance and exception to the law is discrimination.

At the trial, Williams asked for dismissal as Longwood has no comprehensive zoning law; no right to prohibit but only to regulate when it affects the health, safety and welfare of the community and no law enforcing officer is employed to check up to see if citizens are obeying town ordinances.

Weber Haines, Winter Park, presented the city's case; that it legally Mrs. Russo had no permit that even permitted her to live on the premises in a trailer. In fact she had not complied with the preceding ordinance, he said.

The permit which she claims justified her living on the city lot was issued to Seth Babcock formerly of Sanford and contains the following provision for a trailer 10 by 20 feet. Haines said, the only tangible building is a three-sided room attached to the trailer home.

Summing up for the city, Haines remarked the trailer was well cared for, and provided correct sanitation but in her own words the adobe was decrepit. Miss Crissey is now in nurses' training in New Orleans.

Mr. and Mrs. Hugh Roberts and children Schell, Pippy and Patty visited his aunt, Mrs. Mabel Price, of Davison Beach Sunday.

Mr. and Mrs. Hubert Jack of Palatka, who were over eight weeks of Mr. and Mrs. G. C. Hoback Wednesday.

Rev. and Mrs. Larry DeLozier and baby visited his parents, Mr. and Mrs. L. O. DeLozier of Tampa for several days last week.

Mrs. Eloise Snyder was in Coosa Saturday visiting Mr. and Mrs.

The second case to come before the court was brought by the city against illegal permit of use of trailers for living quarters. This is by way of express to Mayor Cottingham our appreciation of the splendid improvements he has made in the short time he has been in office.

"Bringing order out of chaos in our traffic conditions by the appointment of an honest, competent, efficient police force."

"Saving hundreds of dollars by his experienced supervision of the proposed and present extensions of the local water works."

"Giving time and energy traveling over three countries studying conditions in the other municipalities in an effort to improve local conditions."

"Tells 'em the flowers grow, the best medicine in the world."

The Longwood Volunteer Fire Dept. lists these telephone numbers to call in the event of a fire.

Members of the volunteer department can be reached by calling Winter Park 28-2542; 26-3131; 26-2331 and 26-2353.

Damon Haines has returned home from Omaha, Neb., where he played third base position for the Rollins College Winter Park. The Rollins College baseball team had been competing in the N. C. A. A. college world series. They returned home victorious with second place.

Osteen

By MRS. KING ALLMAN
The Intermediate A's met at the Baptist Church Monday evening with their counselors, Mrs. Betty Rainey and Mrs. Larry DeLozier. Those present were: Misses Carolyn Hirt, Sandra Peterson, Jane Powlas, Olivia Giddens, Patty Haught, Estelle Giddens, Betty and Patty Vinton. Miss Olivia Giddens served refreshments and cupcakes.

Last Friday, Mrs. George Hirt and Mrs. J. S. Peterson entertained the following girls with a picnic and swim at Rock Springs: Misses Sandra Peterson, Carolyn Hirt, Jane Powlas and Marcie Miles. Carolyn Hirt had as guests at a dinner party at her home, Misses Jane Powlas and Sandra Peterson Thursday night.

Mrs. J. S. Peterson entertained her daughter, Miss Sandra Peterson, and Misses Carolyn Hirt and Jane Powlas with a dinner Wednesday evening.

Mrs. Carolyn Hirt spent the weekend with her grand parents, Mr. and Mrs. Roy of Port Orange.

Mr. and Mrs. King Allman attended a chicken barbecue at the Seminole Fish Camp, Thursday evening given by the employees of the Ox Fibre Brush Co. where Mr. Allman is employed.

The following have been the guests of Mr. and Mrs. H. F. Burke the past week, Mrs. W. S. Whitten of Birmingham, Ala., Mr. and Mrs. E. G. Lupfer and children Michael and Sharon of Sheffield, Ala., and Mrs. Effie Marchant of Gainesville. Mr. and Mrs. E. G. Lupfer and children left Monday for their home in Sheffield, Ala.

Miss Myrtle Crissey, former of Ocoee, who now resides at West Palm Beach, visited Miss Eloise Snyder recently. Miss Crissey is now in nurses' training in New Orleans.

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Notice To Owners Of Dogs

As required by law, all dogs in the City of Sanford, Florida must be vaccinated against rabies, and the vaccination tag continually worn by dogs on collar or harness for the following year.

In order to accommodate dog owners, Dr. Raymond Penn, Veterinarian, will be at the rear of the City Hall July 7 to vaccinate dogs from 2 to 4 P.M.

After July 16 all dogs found without a tag certifying they have been vaccinated for rabies for year of 1954 will be subject to being picked up by the Police and killed.

City license tags for the year 1954 are now available and owners must obtain tags prior to July 16 from the City Tax Collector, City Hall. Cost of License Tag 25c. Rabbits vaccination \$2.00.

WARREN A. KNOWLES
City Manager.

THE SANFORD HERALD Fri. June 23, 1954 Page 3

The Baptist Church held its week of Bible School last week. Their attendance was good.

Mr. and Mrs. Cader Hart spent the weekend in Miami with relatives.

Mr. Leonard Huggins and family returned home Sunday after spending three weeks in Pensacola with her mother.

Mr. Lucille Norton and Mrs. Don Perry left last week for Venezuela where they will spend a few months.

Mr. Billy Frank of Sanford is spending two weeks with his parents, Mr. and Mrs. G. C. McElroy.

Mr. and Mrs. Louis Markham had as guests Sunday, Mrs. Markham's mother, Mrs. Ruth Holloway and her brother and sister-in-law, Mr. and Mrs. Harold Hollaway and child of Atlanta, Ga. Her mother remained for a visit.

Mr. Ed Fulford and children left Monday for the White Woods Ranch, Northern Calif., Mrs. Edwards.

Rev. J. H. Daniels of Lakeland called on friends here Saturday.

Mrs. T. W. Prevatt and children Addie and Carlton, Mrs. Louis Markham and children and Mrs. Ruth Holloway of Ga. spent Tuesday at New Smyrna Beach.

The morning service will be held at Community House on Sunday morning at 11 o'clock. Everybody is most welcome.

A number of Delrayites were at a picnic dinner given in her home in Orange City by Mrs. William Boyer for her granddaughter, Miss Callie Miller who will soon be the bride of Robert White of Sanford. Mrs. Boyer set a lovely table with goodies of her own baking and as a centerpiece there was the traditional action-packed ride, Mr. Roy of Delray.

The following have been the guests of Mr. and Mrs. H. F. Burke the past week, Mrs. W. S. Whitten of Birmingham, Ala., Mr. and Mrs. E. G. Lupfer and children Michael and Sharon of Sheffield, Ala., and Mrs. Effie Marchant of Gainesville. Mr. and Mrs. E. G. Lupfer and children left Monday for their home in Sheffield, Ala.

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ETTA KETT



FOR FINE FOOD VISIT

JIM SPENCER'S

FOOD AIR CONDITIONED

• COCKTAIL LOUNGE • RESTAURANT

• DRIVE-IN PACKAGE STORE

LOCATED: 2520 FRENCH AVE

Mac's 66 Service

CORNER 3rd STREET and PARK AVE.

Now Open

Under The Management Of

MAX FUNDOM

Serving you with those
Famous Phillips 66 Products!



Admiral

THE WORLD'S MOST WANTED TV



\$5 Delivers

21" TV

only \$179.95

70 Sq. in. Bigger Picture—No Extra Cost!
PAYMENTS AS LOW AS

\$2.60 Per Week

\$10 Delivers

21" TV-RADIO-PHONOGRAPH

\$299.95

PAYMENTS AS LOW AS

\$4.25 Per Week

UP TO 18 MONTHS TO PAY

REMEMBER!

NO RED TAPE

NO CO-SIGNERS

NO ENDORSERS

One Year Picture Tube Warranty
Open Friday Nights Until 9 O'clock



DON'T FORGET

You Can Save Money By
Trading Now For A New

DODGE or PLYMOUTH

While Our Used Car Stock
Is So Low

Come In Today

Seminole County Motors, Inc.

DODGE-PLYMOUTH

519 E. FIRST ST.

Worthy Fund Drive Still Underway To Lend Aid To John Courier Family

"I'd do the same thing over again," John Courier said relative to the shooting in Oviedo which cost him the use of the lower part of his body.

Courier, who heads a family of six, threw caution to the winds on the fateful night of April 9 and fought with a demented gunman in the house of the Oviedo police chief.

Courier, answering a request of the police chief's wife to check a noise outside her house, came to the door to tell her he saw nothing amiss, and discovered the woman facing a gun-waving madman who was bent on killing his wife.

Courier, without hesitation, went to the attack with a gun he had brought as a precaution. The two men fought on the floor as the woman crept frightened into a corner.

A shot rang out. Courier dropped. He had been seriously wounded. As his life's blood ran out on the floor, a bizarre sequence of events passed before he was taken to a hospital. There, it was found just how serious was his wound—his spinal column had been severed. For weeks his life hung on a slim balance.

After the news of the horrible night

TODAY'S BIBLE VERSE

Then hear thou from the heavens, and forgive the sin of thy people Israel, and bring them again unto the land which thou gavest to them and to their fathers—II Chron. 6:25

The Sanford Herald

Published daily except Saturday and Sunday
111 Magazine Avenue

Entered as second class matter October 25, 1948, at the Post Office of Sanford, Florida, under the Act of Congress of March 3, 1893.
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J. E. PUGH, Executive Editor
LORENCE A. MUSSENBERG, Advertising Manager

ADVERTISING RATES
Mr. Courier \$25 per week One month \$100
Two months \$150 Three months \$210
All editorial notices, cards of thanks, resolutions and notices of entertainment for the purpose of raising money will be charged at regular advertising rates.

Advertisement National by General Advertising Service, Inc., 804-806 Chamber of Commerce Building, Atlanta, Georgia

The Herald is a member of the Associated Press. It is entitled exclusively to the use for reproduction of all the local news printed in this newspaper.

Page 4 Friday, June 25, 1954

HAL BOYLE

Chimpanzee To Go Around World

NEW YORK (UPI)—Fred Muggs, aces now I don't know how much longer he can stand up under the strain. Television very hard on any performer nerves."

The 200-lb. chimpanzee will become the first television star in history to gild the globe by airplane while still in diapers. Neither J. Milton Berle nor J. Arthur Godfrey can make this claim.

Over at NBC, where Muggs has become at the age of 2 a veteran news commentator as co-star on J. Dave Garroway's "Today" show, J. Fred's journey is being accorded more respect than J. Christopher Columbus' first voyage.

"The other day, people attended a conference to iron out the details," said a network man with a note of awe. "Muggs listened for a while, then stretched out in the leather seat of an executive's chair and fell sound asleep. He has tremendous self-possession."

Muggs, who is traveling as a goodwill ambassador for the U.S. television industry in bound to be the most popular American tourist of the year. It's a very simple reason. He doesn't speak English.

Flying via Pan American World Airways, he will hit such key cities as Paris, Rome, Cairo, Hong Kong, Tokyo and Mexico City.

But the trip also holds a sentimental interest for him as he will revisit Africa, where he was born in poverty some 27 months ago.

Today, just 18 months after Muggs entered television, he has become the wealthiest simian alive. He earns \$150 a week, has one suite, gets round-trip airfares, receives letters each week, owns diamond-square ranches in Texas and Florida, and is incorporated under the name of J. Fred Muggs Enterprises. He has also judged several beauty contests, and is an admiral in the Nebraska navy. He has endorsed everything except a car.

Wearing a beret and dark glasses, Muggs will take in his entourage his secretary and Girl Friday, J. Marry Kelly; a cameraman; and his two young owners, J. Roy Waldron and J. Bud Menella.

I went along with the chimp the other day to a children's store to watch him pick out some new clothing for the journey—a cutaway with morning trousers and pearl-gray vest; a white gabardine suit; a red, white and blue bathing suit.

Muggs is an open secret in the TV industry that underneath his fuzzy fur, he's a 700-lb. ill-winds-disperser. He takes time off—housework, a TV commercial.

"We have arranged for a veterinarian to check J. Fred's health at each stop," said Menella. "But what's worrying me is laundry service. Muggs needs 20 changes a day, and I don't know whether any airplane can haul all those diapers."

"After I have I can find a maid to wash his clothes. He has so many personal papers—



Now there's a Beautiful Roof!

That's what your neighbors will say when they see your new Barrett Asphalt Shingle Roof!

And there'll be more such compliments, too!

For the Barrett Asphalt Shingle, with its rich, harmonizing colors and neat geometrical patterns, is an eye-stopper anywhere. That's the way the women see it, at least!

Of course, from the man's view-point, the real beauty of the Barrett Asphalt Shingle is its durability. It's a tough shingle—made of high rag content felt, saturated with specially refined asphalt and surfaced with fire-proof mineral granules!

Anyway you look at it—She's a real beauty!"

Barrett Asphalt Shingles

Call the Lumber Number "23" For Sudden Service

Hill Lumber & Supply Yard

Phone 88

HIS MOVE!



JAMES MARLOW

Asian Plan Peculiar

WASHINGTON (UPI)—Sir Winston Churchill and Britain's Foreign Minister Eden, bearing an Alice-in-Wonderland plan for saving Southeast Asia, today began talks with President Eisenhower and Secretary of State Dulles.

It's an optimistic prediction here about the outcome of the conference. The plan, which Eden announced Wednesday in London, is of such a kind that it raises some legitimate questions.

Just how interested are the British in wanting to save Southeast Asia from communism? Is this Eden's plan a joke, a smokescreen or a call to arms to cover up British unwillingness to defend Southeast Asia?

It's a strange plan coming from Churchill and Eden who prided themselves on wanting a stern stand against Hitler in those days before Munich when other Britons were preparing to hew their necks.

In Indochna the French have been fighting the Communists for almost eight years.

The Vietnamese are beginning to break the new "Locarno" by attacking any or all of the other signers when it suited them and they thought they were strong enough to get away with it.

But even that reasoning has a large element of the fairy tale.

Neither Russia nor China would necessarily have to break the new Locarno if it actually sending troops across a frontier.

They might conquer the other Southeast Asian nations, without open act of war, by using local Communists to start a revolution just as happened in Indochna.

But Britain, by wanting the "Locarno" agreement approved before it agrees on Dulles' plan, puts a stumbling block in the way of any nation at all to save Southeast Asia. This country probably would not sign the Locarno.

Time is important in Southeast Asia. Even if the United States was willing to sign Eden's plan the Communists could stall on signing until they had undermined South Korea.

Even if Dulles' plan wouldn't have been approved

SAM DAWSON

Business Is Showing Confidence

NEW YORK (UPI)—Business enters the hot weather slowdown season with more confidence.

Stock prices rise as traders assess the chances of inflation to outweigh deflation in the months ahead.

Leading businessmen express faith in the future of their own companies and industries.

New plants are being opened, and still others planned, in spite of a year of slackening in general business activity.

More new businesses are being incorporated than at any time since 1947.

Businessmen are setting their sights on fall. For many of them July will be a slow month. Whole plants will close for vacations. People will stick close to the fans at home and make fewer trips to the stores.

But there is an impressive list of predictions of more prosperity on the way and of industry's planes to grow so it can meet increased demand.

General Electric's chairman, Philip D. Morrison, says his company expects to sell more in the next 10 years than it did in all the past 75.

Ford's vice president, Benson Ford, says his motor company is considering the "longest-range plan for expansion and modernization we have ever undertaken."

Both of these companies are in the business of making and selling complex products and in expressing optimism both men are acting in their role of salesman. But both the appliance and the motors industry have been putting much of this optimistic talk into concrete form in the way of expansion of plant and equipment.

There are many signs of industrial health right at the moment. Electric power production has been rising since the end of May—but weather helping to boost power consumption for air conditioning systems and refrigerators. Power use is now six per cent higher than in the first year.

Some 48,000 new businesses were formed in the first five months of the year. This topped the 1953 figure by six per cent. Business failures have been higher this year than last, too. The general slump has taken its toll of marginal firms.

But faith in the future burns bright at least 40,000 corporate breasts.

The food industry is used among the optimists. Grocery store sales are topping even last year's record.

Food processors say their sales should continue to grow as a rising population and fairly prosperous one cheers the hands of vittles.

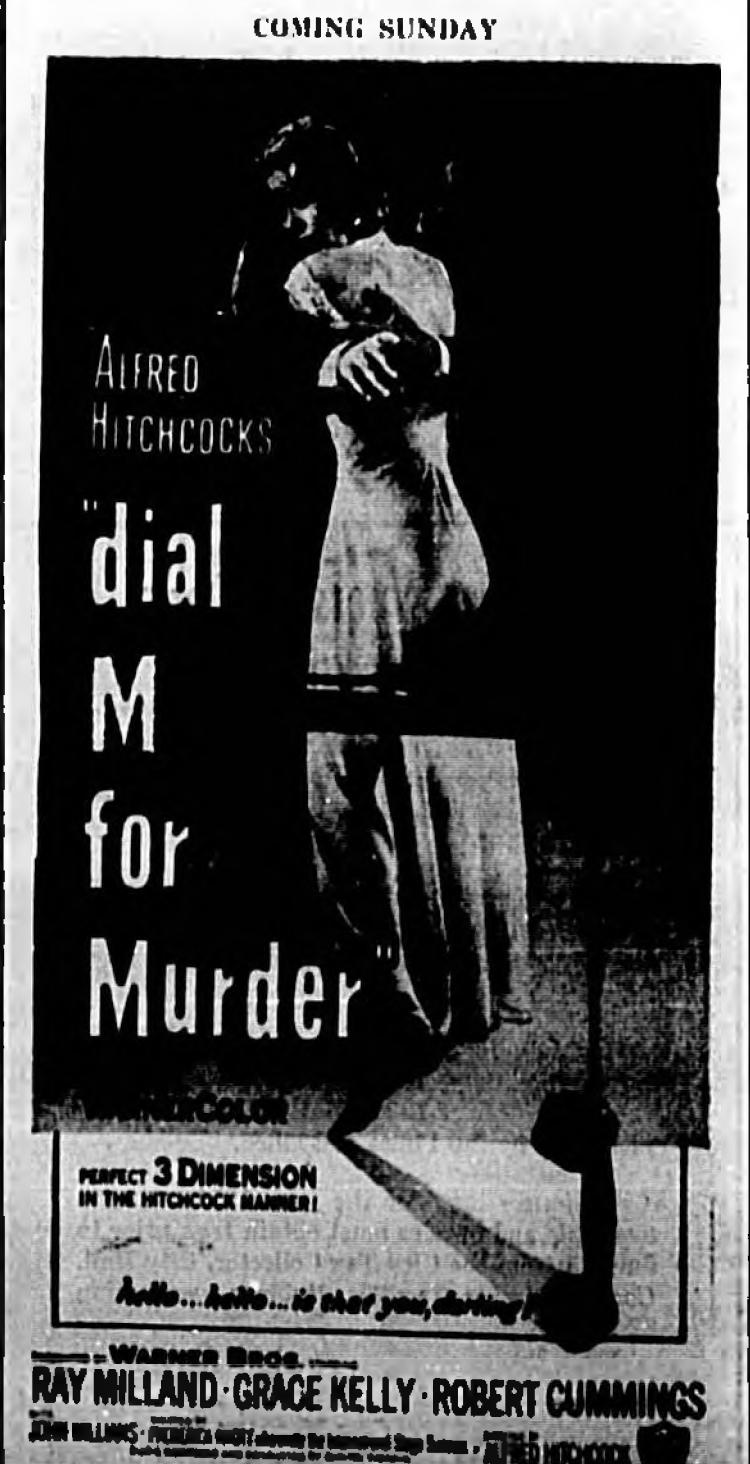
The farm outlook seems better, too. The department of agriculture says the demand for farm pro-

ducts is holding high. And makers of farm machinery say sales volume is healthier now and helping them to work out of the stamp that bothered them in former months.

So confidence in the days ahead is strong. Everyone seems to expect an upturn—the question being when?

Youell's
SANFORD

**END OF MONTH
CLEARANCE
Continues Thru
Saturday, June 26**



USED CARS

1952
BUICK
Estate Wagon
\$1985

1951
CHRYSLER
Windsor Sedan
\$1495

1950
BUICK
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\$1095

1949
BUICK
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BUICK
R M Sedan
\$460

1941
PLYMOUTH
Sedan
Only **\$86.00**
NICHOLSON
BUICK CO.
Phone 1034

COMING SUNDAY



Social Events

Mickey Rooney Says Wife Should Handle Finances

HOLLYWOOD — Should the lady of house take care of the family finances?

Mrs. Mickey Rooney thinks so. What's more, the Mighty Mick agrees. This could lead to all kinds of discussion in homes throughout the land.

"Certainly, the wife should handle the money matters in the home," says Mrs. Rooney. "The man has enough to do in earning the money. He shouldn't have to be concerned with the family budget as well."

Last of the three previous Mrs. Rooneys—Ava Gardner, Betty Jane Rae, Martha Vickers—Elaine Davis is a beauty and taller than her husband. Elaine also has a business sense. A Compton, Calif., girl, she began modeling when she was 15 years old. And Elaine is early instigating her own affairs.

After she married Rooney in Las Vegas on Nov. 23, 1952, she began to take an interest in his tangled financial setup.

"Mickey never handled his own money," she remarked. "He always had a business manager to take care of things for him. I think that's a mistake. You don't realize where the money is going unless you're in on everything yourself. You're entitled to spend money."

Elaine took matters into her own hands. They moved into a medium-sized house, nothing too fancy. Both of them went on an allowance. Pretty soon the financial picture began to brighten.

"Now we're hoping to be able to buy another home," she said. "Not a bigger house; just one with more grounds. Both of us love dogs and we'd like to have a place."

Rooney's budget is burdened by alimony and support payments. About \$450 goes every week to Miss Rae and sons Mickey Jr. & Tim; \$750 weekly goes to Miss Vickers and son Teddy. Despite this hefty outlay, the present Mrs. Rooney said she and Mickey may be able to start saving.

Now 32, the onetime child star appears to be hitting his stride. He drew good notices for his mature role in "Drive Crooked Road" and has a leading role in the forthcoming "Brokers at Tokoro." At present he is acting in his own production of "The Atomic Kid," a comedy about a lad who survives an atomic bomb.

His leading lady in the film is the keeper of the purse strings, Mrs. Elaine. It's her acting debut. Another big piece of news on the Rooney agenda is his television series, "Hey, Mulligan," which will start on NBC in August. He'll be opposing the CBS powerhouses.

Panfrying Meat—An Easy Gurd.

STEPS TO FOLLOW

1. Brown meat on both sides in small amount of fat.
2. Season with salt and pepper.
3. Do not cover.
4. Cook at moderate temperature until done, turning occasionally.
5. Remove from pan and serve at once.

CUTS TO USE

BEEF: Thin Rib Club, Tenderloin (filet mignon), T-bone, Porterhouse, and Sirloin Steaks; Patties.

VEAL: Arm, Shoulder, Sirloin and Round Steaks; Chops; Patties.

SMOKED PORK: Slices of Ham, Bacon, Canadian-Style Bacon.

Cottage Cheese Is One Of Most Versatile Foods

Cottage cheese is one of our most versatile foods. Says Martin Wilson, Home Demonstration Agent. It's equally good whether served in a simple mound on crisp lettuce leaves or in a glamorous dessert for the most festive occasion.

Because cottage cheese is such an inexpensive form of high quality protein it has been nicknamed "poor man's meat." An average serving—½ cup—furnishes about 50 per cent of the amount of protein needed daily by adults. And that serving costs only about 10 cents.

Since cottage cheese is made from milk, it is a concentrated source of the important food values of milk including calcium, riboflavin (Vitamin B2), and thiamine (Vitamin B1). Yet cottage cheese contains only about 200 calories. This is only 1 per cent of the average adult daily calorie needs.

Cottage cheese is an excellent food to include in weight reduction diets. It combines well with other foods in a variety of ways, furnishing generous amounts of protein, vitamins and minerals. It's "filling" with relatively few calories. Most of the cottage cheese you buy is "creamed" cottage cheese. This means cream has been added to make the cheese moist and for extra flavor. The 12 ounce containers hold 1½ cup cheese.

Hearty, easy-to-make main dish: two-mine casserole. 1 lb. ground beef, 1 lb. ground pork, 1 lb. ham, onion, chopped, 1 cup tea 2 ½ cups canned tomato-soup, 2 tea. salt, ½ tea. pepper, ½ lb. of package medium muffins, cooked and drained. 1 cup buttered bread crumbs. Buttered baking dish, light oil, frying pan. Add soup, cheese and seasoning. Simmer for 15 minutes. Arrange layers of cooked noodles and meat mixture in a buttered baking dish (about 12 x 8 x 2 inches). Top with buttered bread crumbs. Bake in a moderate oven (325°F.) for 25 minutes. 1 servings.

Try filling your cookie jar with crisp, tangy lemon wafers, ½ cup butter, 1 cup sugar, 1 egg, 2 tea. spoon grated lemon rind, ½ tea. spoon vanilla, ½ cup cottage cheese, 2 tea. spoon lemon juice. Combine well, add ½ cup sugar. Cream butter and sugar until fluffy. Beat in egg, lemon rind, vanilla and cottage cheese. Add sliced dry ingredients. Blend until smooth after each addition. Drop by teaspoonfuls on to greased cookie sheet. Sprinkle with little lemon-sugar mixture on top of each. Bake in a moderate oven for 12 minutes. Makes 4 dozen cookies.

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By Alice Ross Colver

CHAPTER TWENTY-NINE

THESE were library books on antiques. She brought them home and read them and made notes and learned a good deal about Queen Anne chairs and the Dutch influence and the available materials—simplicity and plain design; lightboys and claw and ball feet and Empire monstrosities and cage mirrors and Meissen plates and Sheffield silver and Sandwich glass. But she did not know any more about running an antique business than she had before.

And here it was December, winter, her work period, was upon her. Before she knew it, spring would be here, when her book must be completed. Yet she had not written a page—not a line!

What ought she to do now?

It was Diane who unconsciously helped solve the problem for Joan. She stopped by the shop one day after the Thanksgiving holiday in early December and was watching Joan make an apple pie.

"Have you begun your book yet?" she asked.

"No," Joan was silent a moment. "I'm stuck. Stuck before I've begun. How do you like that?" And she began cutting little holes in the pastry and then slathered jam into the oven. "Ten of four, Da Fifty minutes and it'll be done. Don't let me forget. Come on into the living room now and be comfy and tell me what I'm going to do. Tempus is fugitive and I'm fugitive." Her right words did not wholly conceal her concern. "I dared, I'd start an antique business myself, but I don't know how to do that. That takes certain pictures of which we have not."

They were back in the living room by this time and Joan waved Diane to the Boston rocker. "I miss my swan-arm," she said. "Not that I am not grateful to your mother for buying it. No, you sit there, Diane. I'll take this Captain's chair, isn't it a nice one? I found it up in Mother's attic last week when I went up there to hunt for my skates. It was way back under the eaves, and broken. Two legs off. Todd fixed them and now I'll rebind it. She dropped into it and patteled it. 'What a nice chair which we sure needed. What is it you're trying to say—if you can stop my torrent of words?'

"About your book, Ju. I was wondering—I mean—well, how do people start an antique business anyway? Do they borrow do you suppose? From banks? I should think with Dad a director in the one here, something might be worked out. Do you want me to sound him out? No harm in asking, you know. No harm in guessing."

But Joan shook her head. "No, thanks, Diane, but no. Banks are conservative for loans and have nothing we can put up." She paused, then went on slowly. "She stopped to summarize.

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WMMR-TV JACKSONVILLE SUBJECT TO CHANGE: WITHOUT NOTICE.

FRIDAY P.M.

4:00	Open
4:10	Howdy Doody
4:15	Tommy Wood
4:20	Mr. and Mrs. Abbott
4:25	News, Weather, Sports
4:30	CBS-TV News
4:35	Music Room
4:40	Mama
4:45	Capital, Bradnock
4:50	Midwest Journal
4:55	Miss Brooks
5:00	My Friend Irma
5:05	People in Person
5:10	Topper
5:15	South Valley Boys
5:20	Weather
5:25	Loretta Young Show
5:30	Music Room
5:35	SATURDAY A.M.
5:40	Test Pattern
5:45	Mr. Wizard
5:50	Winky Dink and You
5:55	Abbott and Costello
6:00	Big Top
6:05	Ring Circus
6:10	SATURDAY P.M.
6:15	Slim Pickin's On Parade
6:20	Film Musical
6:25	Dinner Date
6:30	Film Follies
6:35	Name's the Same
6:40	Woman About Town
6:45	Another Show
6:50	Jill Givens' News
6:55	Gasoline Stations Route
7:00	Beat the Clock
7:05	Gleason
7:10	Two for the Money

—YOU'RE RIGHT. There's no harm in the top drawer of an old chest in questions. So this is what I think I'll do. I'll go see that nice little Mrs. Cochran over in Riverdale, put my card on the table, tell her just why I want to know things and then ask for information.

Diane clapped her hands. "Oh, good! That's a wonderful idea!"

You mean the little Anna who sold you your set of maple chairs?"

"Oh, I bet anything she'd help you and be glad to! She's a sweet person. And she admires you tremendously now that she knows you write."

"You think so?"

"I'm sure of it. I bet she'd be thrilled to feel she was helping you. She'd think she was taking a part in the book's creation. She'd feel almost like an author herself—just partly like the heroine. How I believe you've hit on the solution."

"I hope so," Joan said, seeing a ridiculous idea that had been sitting in a long time taking shape at last. "Maybe I could actually get a job there. Help her out on the days when she has to go off buying. I mean, take care of the shop for her or something."

"Maybe you could," Diane eyes sparkled suddenly. "Look! Let's drive over now and see her about it!"

"My pie?"

"Well, after you take it out of the oven. It still won't be too late. Come on! Let's!"

It was a Thursday in early December when Joan stopped the car in front of the rest shop and parked in Riverdale. She hurried up the flagstone walk to the old front door. As soon as opened it she heard a bell tinkle in the back of the house and a voice called "That's your Joan?"

"Yes, Mrs. Cochran. I'm here."

"Good," Mrs. Cochran followed her voice to the front hall where Joan stood waiting. She was a pleasant-looking little woman with a pink face, very kindly, under an aura of white. Her hair had been on her hat and was tucked behind her coat as she walked. "I'm glad you got here before I left." She wanted to say something this morning, a police officer one you'll have to watch. I don't like her but I have to do business with her because she picks up for some big houses in New York. Well, I want to earn you to stay with her the whole time." She nodded at Joan. "She's—well—friendly. Anything she wants, give her the discount on. She's entitled to that. And there's a Mr. Carlwell, who'll be here to see his wife. He has plans for it. It's this one he's in the hall. I put it out here so there'd be no confusion." She stopped to summarize.

(To Be Continued)

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THE SANFORD HERALD

MAGAZINE SECTION

JUNE 25, 1954



THIS WEEK'S COVER

Noted Palm Beach photographer Walter Van Durand backs up Florida's claim as the perfect place for the best of living. What more proof is needed than a look at these two happy, healthy youngsters?

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VOL. 2 NO. 23

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ALL about FLORIDA

By ASH WING

"Mayor of Hogtown Creek"

Well, they're teaching chickens to play pinball machines nowadays!

I never thought chickens were very smart until the other day. While riding along a highway I came across flocks of them feeding along the roadside. I slowed down, recalling the days back home in Maine when a Sunday afternoon drive was good for at least a half dozen fryers and a roaster or two. But no, these chickens minded their own business, pecking merrily along the roadside. They didn't attempt to cross the road.

Outside of eliminating forever that old pun, "Why does a hen cross the road," I figured there must be something else in it, so when I got home to Hogtown Creek I called the University of Florida Poultry Research Laboratory. My question, of course, was "Why DON'T chickens cross the road?"

I was told that chicks today are fed better; are better cared for and have more fencing. That wasn't the answer I wanted so I asked this one, thinking it ridiculous, "Can you train a chicken?"

"Oh yes," came the reply. "General Mills has been quite successful in training poultry." Still unbelieving, I came back with something about how Sen. McCarthy would certainly investigate any General who wasted his

STEP STOOL FOR YOUNGSTERS

By DONALD R. BRANN

Provide a child with something that captures his imagination and it becomes a simple matter to get him started on a new behavior pattern. This colorful Pony Stool is one device many parents use when they want to wean the child away from a high chair. It provides just the right amount of additional elevation to permit his sitting at the dining table.

Want the child to wash his hands or brush his teeth? Let him "ride the Pony standing up." This whimsical character quickly makes friends and helps to influence children in doing the many things life on occasion demands. Besides liking to sit and stand on the Pony's back, they associate the need for doing something new with a spirit of adventure.

Place the stool on the dining room chair and the youngster will be raised to "grown-up" height. In the bathroom it can turn all phases of bathroom training into a game that the youngsters will be eager to play. It provides just the necessary elevation to permit the child to brush his teeth or wash his face, or to use other plumbing facilities.

No special tools or skill are required to build or decorate this useful piece of equipment. With a hand coping saw, anyone can easily cut out the sides from pieces of box wood.

time training chickens. That was ignored—and perhaps it was just as well.

Anyway, I learned that General Mills has trained chickens to play baseball on a kind of pinball machine. It seems the trained chick is in a cage and pecks away at a rubber washer of some kind. When it pecks just right, the washer sets into motion a baton on an electrically controlled pinball machine and it hits a home run! The chicken then has access to a dish of food. Some of the chicks, I was told, are very adept at clearing the bases.

R. B. Eikenberry, of Coral Gables, Florida manager for General Mills, has shown the exhibit in several places around the state with considerable response from both chicken and baseball fans.

I find the story very amazing except for the fact that chickens must be smarter than people, be-



The full size pattern is first traced on the wood that pattern specifies, then cut to exact shape. Wherever two parts are fastened together, the pattern shows the exact location. The cut expression is easy to reproduce if you trace the decorating outlines directly on the wood and then paint each part with the color the pattern specifies.

cause they know enough to stay off the highway. Chickens aren't so chicken after all.

* * *

ASH'S HASH—Ed Frick of Tampa says, "Remember, ladies, no man likes to come home to a supper of cold shoulder and spiced tongue." . . . Ruth Stewart Allen, of Tropical Homes and Gardens, sells of a new fly killer. It's made of inconspicuous flakes and can be sprinkled around the house.

There's a man in Daytona Beach whose name is Bromo Seltzer and has a dog named "Alka" . . . Mrs. Minnie Robinson of Tallahassee has a pet turtle 13 years old. She raised it from a turtle shell, too. . . . Harry Wolfe of St. Augustine, was painfully injured recently in Miami when visiting friends. A glass on a desk blew up in his face. No one knows why. It just exploded.

Send 25 cents in coin or money order for Pony-Step Stool Pattern No. 353 to Pattern Dept., All Florida Magazine, P. O. Box 215, Pleasantville, N. Y. Send 35 cents additional for a new and interesting pattern book which now illustrates over 200 other "Build It Yourself" pattern projects. (Allow two weeks for delivery.)

Florida Marines are telling this one about a two-star general, who shall remain nameless:

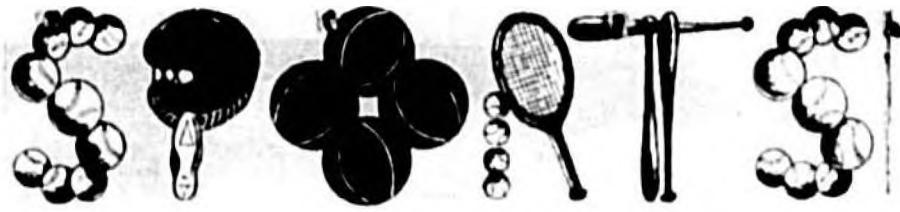
During an inspection of an island air base, the General was invited to try out a new flying boat. He took off from the smooth lagoon and all went well until his host, a major, noticed they were about to land on a concrete runway.

"Excuse me, General," he said, "but it would be better if you landed on water—this is a seaplane, you know."

"Why, of course, Major, how stupid of me," cried the General, and he proceeded to make a perfect landing on water.

Rising from the wheel, he said, "Major, I deeply appreciate the tact with which you called my attention to the asinine blunder I nearly made."

Whereupon he opened the door and stepped into the sea!"



Fresh paint job is assured the Florida driver of this revolutionary two step speedboat which sports aquafoils below the hull line to lift the boat right out of the water at highest speeds, thereby reducing water friction greatly, and making that high speed still higher. At slower speeds, the craft cruises in the orthodox manner, and is easily maneuverable in the trickiest Florida waterscape.



And all four got into a 20 foot boat! Riviera Beach cop Bill Shearer (center) brought in a near record, 56-pound dolphin in the Atlantic Ocean off Singer Island, and he brought it into an already overcrowded 20 foot outboard motorboat.



State AAU Diving Champions receive congratulations from Judge Dick Morris after they finished 1-2-3 in the recent State Indoor Championships at Lake Worth Casino pool. Top right is winner Marion Park, Miami Beach; Kathy Knoz, Ft. Lauderdale, bottom right, was third, and Jane Parmalee, Palm Beach, was second.



All Florida Pony League baseball champions launched their season at their new home in northside West Palm Beach recently, and were subsequently informed that their diamond would be scene of district competition soon.

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PEGGY PAT—Orange Park Derby winner.

MINTO—Leading greyhound at Palm Beach with 22 wins.

PORT WINE—Leading greyhound at Miami Beach with 15 wins.

MONEY STRETCHER—Jacksonville Derby winner.

JORDAN'S LADDIE—Tampa Derby winner.

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Return of the “PINE”



No . . . Pineapples
Don't Grow On Trees

By MAURICE LABELLE

Within one year Palm Beach County will be the largest fresh pineapple producing area in the United States.

Plans by one grower call for the clearing of hundreds or more acres to make room for still more plants.

According to local growers, production of the succulent pines will top three million. And, acreage will be stepped up from around 200 to more than 500 acres.

Biggest boost will come from Miami Pineapple Plantation, now located principally in Uleta, just north of Miami, but soon to be united with the company's Delray Beach farm located at the southern extremity of Military Trail, according to Doyle E. Abbott, supervisor of the local farm. Some 300 acres are involved in the transfer, Abbott said.

The company, with approximately 80 acres under cultivation at its Delray Beach farm, is already the largest grower in the county. Pineapples are still not their crop, however—not yet anyway.

Other growers in the county include O. R. Winchester, who has been growing pines for

An odd-looking caterpillar-tread tractor used to fertilize three rows of pineapples simultaneously by the Miami Pineapple Plantation Co. located at Delray Beach and Uleta.

According to the State Agricultural Department officials, numerous factors combined to destroy a thriving industry shortly after the turn of the century.

A red wilt called nematode caused extensive damage to plant roots around 1910. Oversupply caused by the importation of more than a million crates from Cuba ruined the market for most growers. And the difficulty in getting potash during World War I helped. The death blow was administered by heavy frosts in 1917-18.

Contributing factors were the closing of the Ft. Pierce inlet by storms in 1909-10 and the lowering of the ridge water table. Pineapples require large amounts of magnesium which was then obtained primarily through the ocean. Closing of the inlet is blamed for reducing the salt-fresh water ratio in the river.

But the history of the pineapple goes beyond Florida in the 1900's.

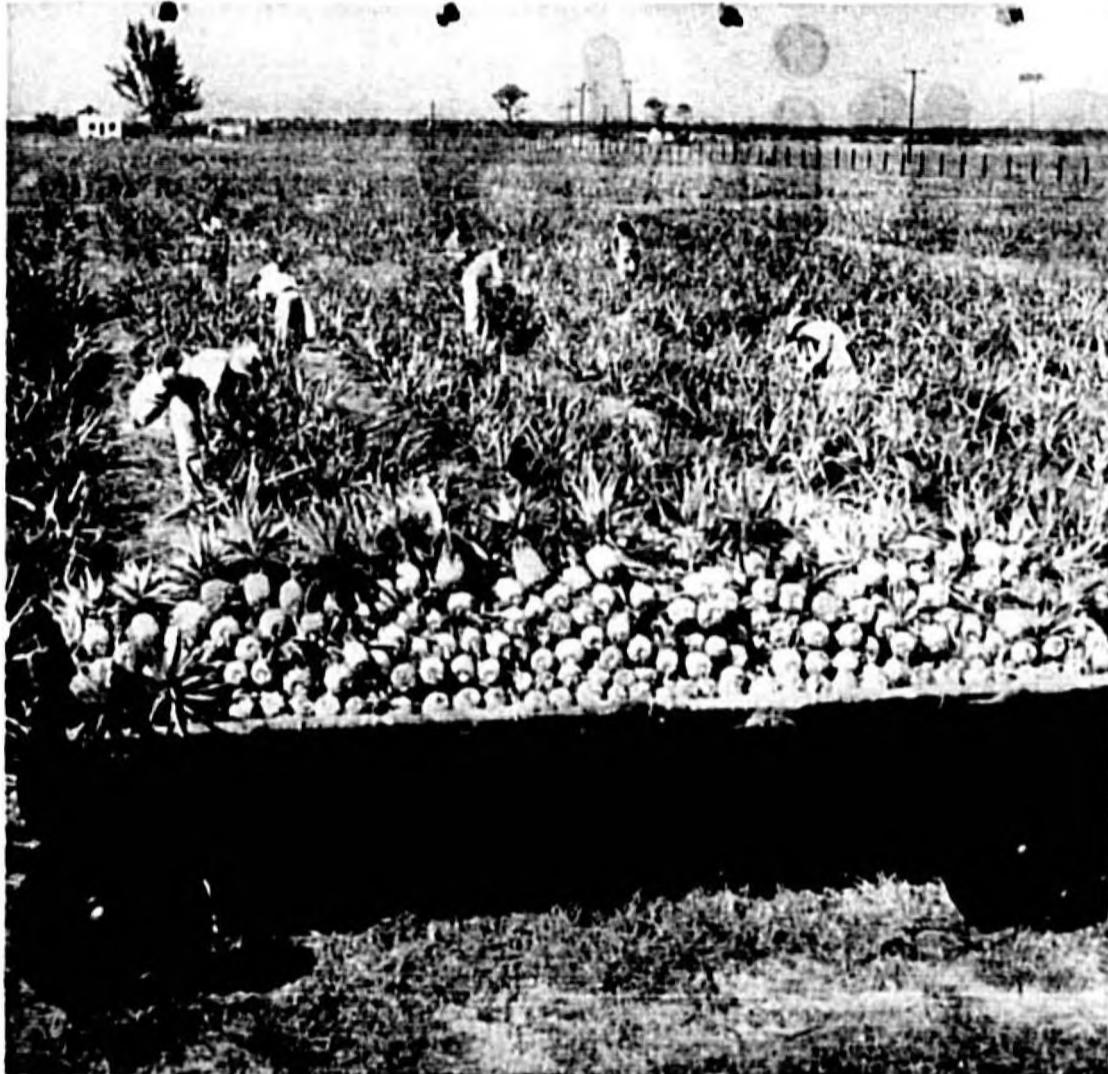
Actually, the fruit is believed to be of tropical American origin and earliest mention in literature is in Evelyn's "Diary" in the time of Charles II. Though once grown in Britain and Europe, pineapple cultivation is now confined principally to Hawaii, the Philippines, British Malaya, Cuba, Mexico and Florida. It is a one-hundred million dollar industry in Hawaii, ranking second only to sugar. Some 25 million

21 years on his Military Trail farm, and Charles H. Terry, a retired Army major.

Winchester has 30 acres of Golden Abakka, Natal Queen and Smooth Cayennes under cultivation on the farm located west of Boynton Beach. Terry, a newcomer to the field with 2,000 plants on his Ridge Road plantation near the Tuberculosis Hospital in Lantana, doesn't expect his first crop until 1955.

Five hundred acres producing pineapples annually is still but a fraction of the record 5,000 acres which produced more than a million crates in 1909. But the demand for fresh pineapples is not being met and some growers have expressed a desire to attempt to meet that demand.

What happened to the pineapple industry?



Pickers wearing long, thick gloves are harvesting the delicate fruit which has to be picked individually due to its delicateness and different ripening rates. The pines are placed into crates and loaded into the strange-looking tractor in the photo on right.

The same type vehicle is used to truck new plants which are placed in the soil by hand.

crates of pineapples and pineapple juice were produced there in 1953.

Earliest planting in Florida occurred shortly before the Civil War. They were planted about the same time on Plantation Key and on Merritt Island (about 40 miles south of Daytona Beach). Soon pines were growing on Elliott Key and "Hardly a settler from New Smyrna to Jupiter but had his pineapple patch," according to one early observer.

Export of pineapples in those days had to be by schooner. Flagler's railroad wasn't even a gleam in the old pioneer's eye yet. The pineapples had to be loaded into small boats and loaded again into waiting schooners lying in deeper waters. In the Keys, small shipments were sometimes transported by horsecart to Key West for packing in barrels and then sent to northern markets, mostly New York.

Often, fully loaded ships would arrive there to find the market glutted and prices "down" to 60 cents per dozen from the normal 75 cents to \$1 per dozen. Today fresh pineapples bring from eight to 15 cents per pound.

Modern pineapple cultivation in Florida is credited to Capt. T. E. Richards, who started his plantation on Eden Island (45 miles north of West Palm Beach), but later transferred his plantation to the mainland because island bears enjoyed his plants too much.

Prior to 1870, pineapple planting had spread to Volusia, Orange, Lee, and a few other counties. Most of the pines planted before this time were Red Spanish but Egyptian Queens became increasingly popular.

By 1899, acreage had grown to 1325 with 95,442 crates produced. And by 1908-09 a record crop of 1,110,547 crates was produced. An additional 1,291,137 crates were imported from Cuba.

The crash came shortly after in 1909 when the price of pineapples dropped to 76 cents per crate and native production costs were estimated at 95 to \$1.05 per crate.

The low point in pineapple production was reached in the '20's according to the State Agriculture Department and by 1945 production was set at 200 acres.

Today, the important varieties in Florida are the Smooth Cayenne, Red Spanish, Natal Queen, Pernambuco, and Abakka.

According to Abbott, pineapples do not lend themselves readily to mechanization. Modern equipment is utilized to clear the ground; fertilize and spray plants, but picking still needs the human touch. Different ripening rates as well as the delicate nature of the fruit are blamed for lack of mechanical means of harvesting.

Due to the pines delicacy, trucks rather



Contrary to many popular conceptions about them, pineapples don't grow on pine trees or palms but on a cactus-like plant.

than railroad cars are used primarily for shipment today. Growers find it easier to contract for trucks which pick up pineapples at the source and deliver them directly to market.

New York was formerly the chief market, but now Miami, Chicago, Louisville and Baltimore provide large markets also.

Growers are faced with a problem in selling their fresh pines to winter season tourists since normal ripening doesn't always coincide. Locally produced fruit must also compete with that of Cuba and Mexico.

A recently developed technique of "smoking" or "gassing" the pines with ordinary smoke, calcium carbide or ethylene gas may speed up the ripening process by as much as six months. The normal time is about 18 months.

At least one local firm attempted to start a pineapple canning industry, but for some unexplained reasons has suspended operations. Pineapples imported from Cuba through the Port of Palm Beach in summer were canned by the Florida Canning Fruit Co. of Riviera Beach and plans to can other fruits and vegetables had also been formulated before the plant was idled.

But the immediate future for the Florida Pineapple seems to lie in a demand for a superior fruit—a fruit that is ornamental, fragrant, luscious and—at luxurious prices.

mr. florida orange juice



Tom and his wife, Lou, caught informally between ski shows at Florida Cypress Gardens.



Banker Roger Clapp, garbed in admiral's cap and king size glasses like Tom's, awards the Winter Haven Chamber of Commerce's Banker's Cup for outstanding citizen of 1952-53 to Tom in gratitude for upswing in local tourist business.

By DICK EYRICH

"Ladies and gentlemen, I . . ." The tall, round-faced master of ceremonies with the iron gray hair clutches his throat, his voice rasping to a halt. He tries again. "I'd like to welcome you to . . ." For the second time his voice rises, sounding like he has gargled with crushed razor blades and tobacco sauce. It strangles on a high, quivering speak.

An assistant races from the wings with a brimming pitcher of yellow fluid. The daily audience of over 1,500 watches, perplexed, seated in Winter Haven's Nora Mayo Auditorium as the MC pours a generous glassful, downs it with a flourish — never stopping for a breath.

Now the voice booms out, rich and clear, like a roll of thunder, as Tom Moore, maestro of Ladies Fair, moves into his pre-program warm up. For five years this daily gimmick, along with constant air plugs Florida-wise, has won Tom the undisputed title of Mr. Florida Orange Juice.

Dragged unwillingly to Florida back in 1949, Tom Moore stayed a week for a series of programs during the annual Florida Citrus Ex-



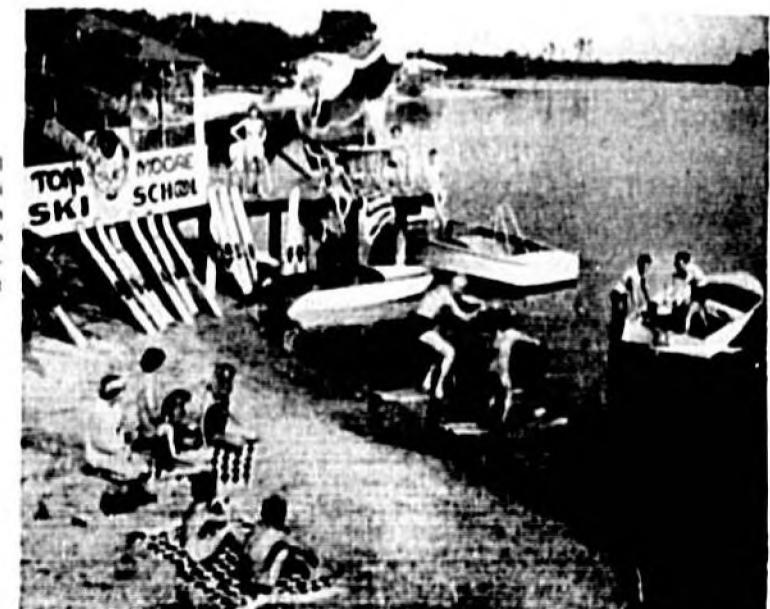
Tom demonstrates skiing form that has trimmed his waistline 14 inches and lepped 85 pounds from his weight since 1949.

position. Put protestingly on water skis for a publicity gag, his enthusiasm for water sports and Florida grew until now he operates his own ski school, appears daily at Florida Cypress Gardens along with the professional skiers. Tom has even abandoned a strict personal taboo against flying, in order to commute from Chicago to Winter Haven on weekends during the summer months. For six months each winter, he moves the entire cast of his program to Winter Haven, with the tourist conscious City of Winter Haven, Winter Haven Chamber of Commerce, Florida Citrus Commission and Florida Cypress Gardens helping to foot the bill.

With the launching of his new show, "Florida Calling," this month, Moore will have a year-around job of "selling" Florida orange juice and other citrus products to the radio public. Originating in Winter Haven, "Florida Calling" will be aired by some 500 stations.

A three-honored citizen of Winter Haven, tourist court owner, one-man huckster for Florida, Tom agrees that any place in Florida is better than anywhere else. "But let's add a post script to that," he smiles.

"Winter Haven is also better than any place in Florida!"



All Florida Magazine—PAGE 9



Just when we think we have everything we could possibly need to make our home well-organized and up-to-date, something new appears on the market. Then we realize all over again that being "just a housewife" is an important and exciting business, and making a success of it is again a wonderful adventure.

All the elements of big business and the rest of a big deal are involved for persuading the budget department (yourself, or family or both) that you really need that new super what-have-you. This takes some fast figuring, to say nothing of a fine working knowledge of applied psychology.

So take a quick look at a wordy eye view of what's on the market in that all important field for summer, especially—the refrigerator.

The first great improvement in the new job that should bring hearty approval is the revolving doors, a fingertip twirls them and turns the whole interior into front-row storage. If you press a button, you can raise or lower the shelves, they'll spin like a piano stool.

The upside-down refrigerator-freezer is another new feature. The frozen-food section is at the bottom and—imagine!—it holds 123 pounds! When you open the inner door with its juice-concentrate rack, you will see plenty of room for a frozen turkey and vegetables by the dozen load. Your new refrigerator will have a place to keep butter "spreadable," and your ice cream "scoopable" or "dipable." Other door shelves store packaged food. There is even a dispenser that hands out juice cans one at a time.

Ice water is on tap without opening the door! Press the dispenser bar and fill up your glass.

PAGE 10—All Florida Magazine

Water is stored in a one gallon container that fits above regular shelves inside the door.

Now that you're all cooled off, take a look at the new ranges.

For those of you who like to barbecue meat indoors, there's a beauty. Although the entire range measures only 30 inches wide, upon opening the door you will find a roomy oven and bonus barbecue. The spit turns automatically to cook roast, ribs, chicken or lobster. Could you ask for more?

And on into the automatic washers.

There are handy lint traps that can be lifted out with a no-stretch reach. New controls let you set the proper time and temperature for each fabric, even the new synthetics.

The new kitchen cabinets feature custom-arranged drawers. These cabinets come with regular shelves. You can replace shelves with drawers by slipping in the glide, then the drawer. An easy pull brings packages and heavy utensils out to your fingertips.

Another convenience for the housewife is the eight-height breadboard. This breadboard pulls out from the center of frame that is same size as the drawer below. For a larger work surface, you can pull out breadboard and its frame and exchange places with the shallow drawer underneath.

All in all, what the manufacturers are offering new in the way of streamlined improvements, conveniences and labor saving devices makes the term "household drudgery" as outmoded as the old fashioned three-legged iron pot in which clothes were leisurely and surely boiled to disintegration. So if you ever begin to feel sorry for yourself, ladies—just remember what it must have been like, hanging over a hot cauldron in the backyard.

All Florida Cookbook

PARTY SANDWICH LOAF

This will make a big hit with the gang and it's really a cinch. You can mix the three fillings—ham salad, egg salad and chicken salad the night before, if convenient, and store them in the refrigerator.

Next morning you can fix the fourth filling, blending about two tablespoons hot water with half a five ounce jar sharp-cheese spread. For "frosting," cream four three-ounce packages of cream cheese with enough light cream ($\frac{1}{2}$ to $\frac{1}{4}$ cup) to make it spread easily. Then slice large tomato into six thin slices.

Next, trim all crust from top, bottom and sides of a day-old loaf of unsliced white bread. Make sure the knife is sharp. Lay the loaf on its side and slice it lengthwise into five even slices, about $\frac{1}{2}$ inch thick. (It helps to use a ruler as a guide to keep slicing straight.)

Spread the first (bottom) slice with sharp-cheese spread. The second slice is spread with half the chicken salad mixture, top this with tomato slices, trimming them where necessary to evenly cover chicken salad. Spread the tomatoes with the rest of the chicken salad.

Place bread slice topped with chicken salad on slice spread with sharp cheese. Spread third bread slice with egg salad, then place it on chicken layer. In arranging layers, one on the other, be careful not to press them together too firmly (mixture may ooze).

Spread fourth slice with ham salad and place it on top of egg-salad layer. Top the loaf with last bread slice, rounded side up, and gently shape up the loaf with your hands so all sides are even. Remove any oozing bits with spatula. "Frost" the top and sides with cream cheese.

Place loaf into refrigerator for several hours so it will cut easily. If you make it the night before, chill it in a covered box. To serve, top it with sliced radishes and a sprinkle of minced parsley. A sharp knife makes it easy to cut in 10 one-inch slices, and a cake server makes serving easy.

FILLINGS FOR PARTY SANDWICH LOAF

Chicken-Salad Filling

Mix $\frac{1}{2}$ cup good, cooked or canned, boned chicken or turkey, $\frac{1}{4}$ cup minced celery, two tablespoons pickle relish, $\frac{1}{2}$ teaspoon salt, dash of pepper, two tablespoons mayonnaise. Chill if made ahead.

Egg-Salad Filling

Mix two finely-chopped, hard-cooked eggs, two tablespoons minced ripe olives, $\frac{1}{2}$ teaspoon salt, dash of pepper, $\frac{1}{2}$ teaspoon prepared mustard, two tablespoons mayonnaise. Chill.

Ham-Salad Filling

Mix $\frac{1}{2}$ cup ground cooked or canned ham or canned chopped ham or luncheon meat with two tablespoons minced green pepper, one teaspoon prepared mustard, two tablespoons mayonnaise, one tablespoon minced onion. Chill.

Note: If you prepare Party Loaf right after making fillings, you don't have to chill the fillings, but often it's more convenient to make the fillings ahead.

—MARY LOUISE

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Household Hint: A canvas cover and a stocking on the rolling pin can be used in place of a plain board or porcelain surface in rolling out pastry. Not only is sticking prevented but only an occasional washing is necessary. Simply shake well after using and fold up until needed again.

(If you have a household tip, recipe or unusual news of interest to our women readers, send it to Mary Louise, 1230 Dixie Avenue, Leesburg. Recognition will be given to the contributor on our Kitchen Shelf page.)

Puddin' Proof

Mrs. R. T. Bolt of Edgewater, sends us a recipe for Kidney Bean Salad, which is good for lunch on a hot, summer day.

1 can kidney beans (drained)
2 hard boiled eggs
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{4}$ cup chopped onion

2 sweet pickles chopped
 $\frac{1}{2}$ teaspoon salt
Dash of paprika
Parsley
 $\frac{1}{2}$ cup salad dressing
Mix all ingredients together
Serve with lettuce, tomato and crackers

CITRUS

Recipe of The Week

Grapefruit Pie

1/2 cup cornstarch
1 1/2 cups sugar
1/4 teaspoon salt
1 1/2 cups boiling water
3 egg yolks, slightly beaten
1 tablespoon butter
1/2 cup fresh grapefruit juice
1 teaspoon grated grapefruit rind
Grapefruit segments
1 baked pastry shell
Mix cornstarch, sugar and salt. Add water slowly, stirring until well blended. Cook over boiling water for 15 minutes, stirring until thick and smooth. Pour into egg yolks slowly, return to heat and cook 2 minutes longer. Remove from heat and add butter, grapefruit juice and rind. Cool. Pour into pastry shell, arrange grapefruit segments around edge of pie, pile meringue in center and proceed as directed. Makes one (nine-inch) pie.

Meringue

3 egg whites
6 tablespoons sugar
Beat eggs until frothy. Add sugar gradually and continue beating until stiff. Pile on pie and bake in slow oven (325 degrees) 15 to 18 minutes. Beauty is only one of the attributes of this grapefruit pie, for it is delicious as well!

FLORIDA FACTS

When the hot days are here, try a glass of limeade made from that little fruit which is ripe when it is green. Take it with or without sugar, or ice, and in a few moments you will benefit by nature's own cooling "ade."

The lime — along with the other citrus and banana, pineapple and mango — is classed as a flavoring fruit. All of them are fragrant, too. A dish of any one, or mixed, will give off a delightful odor that is most pleasant in any room.

Hillsborough River State Park has perhaps the most notable rapids in any Florida river.

Scientists claim that scorpions found in Florida, can not sting themselves to death, because they are immune to their own poison. The sting of a Florida scorpion, while quite painful, has never been found to be fatal to humans.

FROCKS 'N FRILLS

AZTEC BORDER, a new cotton print by Marjae of Miami, features bold Indian motifs in the new color sensation "burnt sugar." Vertical points, achieved through detailed cutting, give a slimming effect to the full skirt. The "little boy" collar adds the carefree touch to the simple halter top. Style No. 360. Sizes 7-17, 8-18. Approximate retail \$14.95.



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Red, white and blue are always in fashion, and long may they wave. The patriotic tri-color however, will apparently be confined to the flag that waves over us, as far-sighted Dame Fashion surveys late summer and peers into the fall.

It's going to be a brown season, but not a dull one, we're told. Everyone from Dior to Charles James and Florida designers like Marjae are showing up with lively brown tones called anything but brown.

If you're one of the anti-brown division (like me), just change your makeup foundation, add a subtle dash of rouge, and you'll find it easy to get into the brown brigade.

Your incoming browns will range from a pale palomino beige (who said palomino meant a horse?) to a burnt sugar brown with a taupe cast. Charles James calls his browns "tortoise" and "tiger." Sometimes the browns are laced with black or brightened with a lighter crossbar.

You'll be hearing about "expresso" brown, a deep chocolate. These shades combine beautifully with topaz and amber jewelry, now returning to favor.

Fashion's palette will also star violets, blues and scarlet. The amethyst shades bring winter violets and autumn plums back into the picture.

Last year's red raffeta dance frock still paints a pretty picture on the country club floor, but fashion says green is newer. You're still permitted your flash of scarlet, however, if your personality vibrates to this brilliant shade.

That's the color calendar, projected into the near future. Do you like it?



Just when we think we have everything we could possibly need to make our home well-organized and up-to-date, something new appears on the market. Then we realize all over again that being "just a housewife" is an important and exciting business, and making a success of it is again a wonderful adventure.

All the elements of big business and the rest of a big deal are involved for persuading the budget department (yourself, or family or both) that you really need that new super what-have-you. This takes some fast figuring, to say nothing of a fine working knowledge of applied psychology.

So take a quick look at a world's eye view of what's on the market in that all important field for summer, especially—the refrigerator.

The first great improvement in the new jobs that should bring hearty approval is the revolving doors, a fingertip twirl them and turns the whole interior into front-row storage. If you press a button, you can raise or lower the shelves; they'll spin like a piano stool.

The upside-down refrigerator-freezer is another new feature. The frozen-food section is at the bottom and—imagine!—it holds 122 pounds! When you open the inner door with its juice-concentrate rack, you will see plenty of room for a frozen turkey and vegetables by the dozen load. Your new refrigerator will have a place to keep butter "spreadable," and your ice cream "scoopable" or "dipable." Other door shelves store packaged food. There is even a dispenser that hands out juice cans one at a time.

Ice water is on tap without opening the door! Press the dispenser bar and fill up your glass.

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Water is stored in a one-gallon container that fits above regular shelves inside the door.

Now that you're all cooled off, take a look at the new ranges.

For those of you who like to barbecue meat indoors, there's a beauty. Although the entire range measures only 30 inches wide, upon opening the door you will find a roomy oven and bonus barbecue. The spit turns automatically to cook roast, ribs, chicken or lobster. Could you ask for more?

And on into the automatic washers.

There are handy lint traps that can be lifted out with a no-stretch reach. New controls let you set the proper time and temperature for each fabric, even the new synthetics.

The new kitchen cabinets feature custom-arranged drawers. These cabinets come with regular shelves. You can replace shelves with drawers by slipping in the glide, then the drawer. An easy pull brings packages and heavy utensils out to your fingertips.

Another convenience for the housewife is the right-height breadboard. This breadboard pulls out from the center of frame that is same size as the drawer below. For a larger work surface, you can pull out breadboard and its frame and exchange places with the shallow drawer underneath.

All in all, what the manufacturers are offering new in the way of streamlined improvements, conveniences and labor saving devices makes the term "household drudgery" as outmoded as the old fashioned three-legged iron pot in which clothes were leisurely and surely boiled to disintegration. So if you ever begin to feel sorry for yourself, ladies—just remember what it must have been like, hanging over a hot cauldron in the backyard.

All Florida Cookbook

PARTY SANDWICH LOAF

This will make a big hit with the gang and it's really a cinch. You can mix the three fillings—ham salad, egg salad and chicken salad the night before, if convenient, and store them in the refrigerator.

Next morning you can fix the fourth filling, blending about two tablespoons hot water with half a tea ounce of sharp cheese spread. For "frosting," cream four three ounce packages of cream cheese with enough light cream (1/4 to 1/2 cup) to make it spread easily. Then slice large tomato into six thin slices.

Next, trim all crust from top, bottom and sides of a day-old loaf of unsliced white bread. Make sure the knife is sharp. Lay the loaf on its side and slice it lengthwise into five even slices, about 1/4 inch thick. (It helps to use a ruler as a guide to keep slices straight.)

Spread the first (bottom) slice with sharp cheese spread. The second slice is spread with half the chicken salad mixture, top this with tomato slices, trimming them where necessary to evenly cover chicken salad. Spread the tomatoes with the rest of the chicken salad.

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1/2 teaspoon salt
Dash of paprika
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1/2 cup salad dressing
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NEW SMYRNA



By JOHN R. HABERMAN

Dr. Andrew Turnbull was a man of remarkable intellect, a wide traveler, and a practical idealist. His travels had taken him to Greece and Asia Minor, where the plight of Greeks living under harsh Turkish rule had touched his heart. His heart was also touched by the beautiful daughter of a Greek merchant in Smyrna. She became his wife.

In 1766 Dr. Turnbull visited East Florida and immediately saw its possibilities. The land was fertile and the climate was just right for settlers from the sunny Mediterranean. So the good doctor took a grant of land bordering Mosquito Inlet and embarked on his project—to provide a sanctuary in Florida for the downtrodden Greeks. They in turn, Turnbull expected, would provide their benefactor with a handsome profit from the broad fields they would cultivate.

Returning to England, Turnbull persuaded two partners to join him—Sir William Duncan and George Grenville. The grant of land on Mosquito Inlet was enlarged to 60,000 acres. And the projected settlement was named New Smyrna in honor of Mrs. Turnbull's birthplace.

The Doctor sailed to collect

his Greeks, but he soon found that the Turkish government took a dim view of such an emigration. Consequently, with a handful of Greeks aboard, Turnbull headed for Leghorn, Italy. There he picked up over a hundred Italians and learned that the people of the British-owned island of Minorca were on the verge of starvation, due to crop failures. At Minorca, Turnbull quickly increased his complement of colonists to 1,500 and sailed for Florida.

Late in the fall of 1767 the woods back of Mosquito Inlet began to echo with the sound of axes, saws, and hammers. The Minorcans and the small minority of Italians and Greeks eagerly threw themselves into the work of building New Smyrna.

Everything went well for about eight months. The Minorcans were happy. They found the climate much like that of their homeland, and they saw that their familiar crops, such as grapes, could be grown in Florida. But it was different with the Italians and Greeks. They were wilder, more intractable. They resented their English overseers, and the disciplinary measures the overseers were forced to use to keep them in line.

In August, 1768, bedlam broke out in New Smyrna. Dr. Turn-

bull had just been there, conducting some visiting planters from Carolina over the plantations. The visitors had complimented him on the progress that had been made, and Turnbull was escorting them back to St. Augustine. They had stopped for the night at a friend's plantation.

That night, a horseman rode madly up to the plantation house with a message for Dr. Turnbull.

"The Italians and Greeks have started a riot in New Smyrna!" the messenger cried. "Carlo Forni is their leader. Cutter tried to stop them, but they locked him in the storehouse and are looting the settlement. They're all drunk and running wild!" Carlo Forni was an Italian foreman. Cutter, an Englishman, was head overseer.

Dr. Turnbull was stunned for a moment. He saw the fortune he and his partners had expended on the New Smyrna settlement sinking into the Florida sand like rainwater. But he gathered his wits and sent a letter by fast rider to Governor Grant in St. Augustine. Then in the dead of night he set out alone for New Smyrna.

At his own plantation, four miles from New Smyrna, Turnbull gathered a small contingent of servants and advanced to the scene of trouble, early in the morning. He found the little

town wrecked. The streets were littered with debris and empty rum casks. But the mutineers were gone. They were down at the waterfront loading everything movable into Turnbull's ship, which they intended to sail to Cuba.

Cutter, the overseer, was freed from the storehouse and taken to Turnbull's home. He was in a pitiable state from loss of blood. One ear and two of his fingers had been cut off. Soon afterwards he died, thus adding the charge of murder to the list of other crimes committed by the rebels.

But for the present there was nothing Dr. Turnbull could do to stop the rioters as they caroused merrily aboard his ship and leisurely loaded her with the stolen equipment and provisions. Turnbull could only watch helplessly from the shore while the rebels set sail and headed out to sea.

Then—a cannon shot! And two ships flying the British ensign hove into sight. Governor Grant's men-of-war had come in time.

The rebels immediately surrendered, all except 33 of the worst, including Forni and the ringleaders. They launched a boat and made off down the coast. Four months later, almost dead from exhaustion and exposure, these diehards surrendered on the Florida Keys.

Carlo Forni and two ringleaders were convicted and sentenced to execution. But one of the two was pardoned on the condition that he be the executioner of the other two. The legal authorities in British East Florida believed in expediency.

All the other rebels were set free and returned to their labors on the intervention of Dr. Turnbull in their behalf. He felt that they had learned their lesson. Besides, men in prison could not work his fields.

But the "uprising of 1768" was only the beginning of trouble in New Smyrna. The dread scourge of malaria became the bane of the colony. Against that deadly killer there was in that day no defense. Eight years after its founding, only half the population of New Smyrna remained alive.

In 1777 the remnant of the Minorcans, discouraged and worn by long labor and sickness, abandoned the colony in a body. With the encouragement of the Governor, Patrick Tonyn, who held office at that time, they moved to St. Augustine. They left behind them, in the ghost town of New Smyrna, their coquini-lined wells as everlasting monuments to despair.

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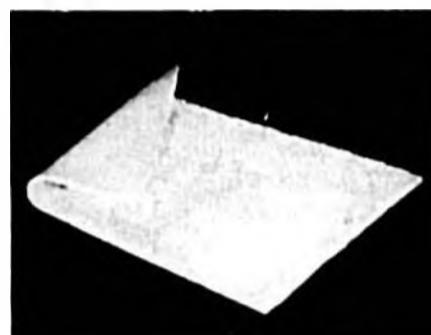
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UNCLE JACK'S ANIMAL

By GENEVIEVE T. SEBLOM

Mitey Mo was a tame crow, black and shining as coal, with a doctored mind of his own. His bright eyes gleamed with mischief, and as he perched on the porch rail of the Brown's house, he cocked his head this way and that as he watched Davey Brown blurt out a willow whistle. Davey looked up.

"Now what are you thinking up?" asked Davey. "I know you are going to get into trouble again, I just know it!"

"Caw, good morning," said Mo.

"Good mornin' yourself," retorted Davey. "Now don't do it, whatever it is. You know Grandpa said he'd wring your neck if you stole any more of his things."

Mo walked up and down the railing. He did know what Grandpa Brown had said, but he enjoyed picking up little things and hiding them about the house. He did not know why. Nearly all crows are thieves, attracted by small bright objects, such as jewelry, pins, beads and other things they can carry in their strong beaks. And they hide their loot in hard-to-find places.

Mitey Mo had a cage, but he

The CHILDREN'S PAGE



Show in June? — No, but there was snow in Florida this past March, when young Eddie Dobelstein, of Pensacola, had a big time with a snow man just like the Yankee kids build up North.

used it only for sleeping. He had ticularly annoyed just last Sunday, for while dressing for church, his gold cuff links had disappeared. He had hunted high and low for them, getting angrier by the minute.

Grandpa Brown had been par-

ticularly annoyed just last Sunday, for while dressing for church, his gold cuff links had disappeared. He had hunted high and low for them, getting angrier by the minute.

Mitey Mo
"Pretty boy, pretty boy," coaxed Mitey Mo.
"Pretty boy, nothing," said

(Continued on page 13)

CROSSWORD

By S. W. YOUNG, Lake Worth

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Most daring offer ever made to you by a major oil company

*Pure Oil certifies you must get better
gas mileage, lower oil consumption... or both*

Challenging 99-Day Offer

Use High HP Purelube and PURE Sensitized gasoline for 1,000 miles. If you have been using 10, 20 or 30 grade oils, you will get better gasoline mileage or lower oil consumption, or we will give you any oil which may have to be added in a 1,000-mile oil change period. Good to September 30, 1954. See your Pure Oil dealer for details.

THE PURE OIL COMPANY

Why we're making this offer to you!

We're so sure new High HP Purelube will make your car run better than it ever has before, that we're willing to make this daring offer so you can try it with complete confidence.

Here's what new High HP Purelube does for you:
Assures you keeping the horsepower you paid for in your new car. Helps restore horsepower in an older car. Reduces knock, cuts deposits and lowers "octane requirement."

Keeps hydraulic valve lifters quiet and efficient. Gives the widest temperature range—multigrade—protection.

And we want you to prove to yourself—so we've

already proved with 564,000 miles of normal day-to-day test driving—that new High HP Purelube and improved PURE Sensitized Gasoline will give you better gasoline mileage, lower oil consumption or both at the same time.

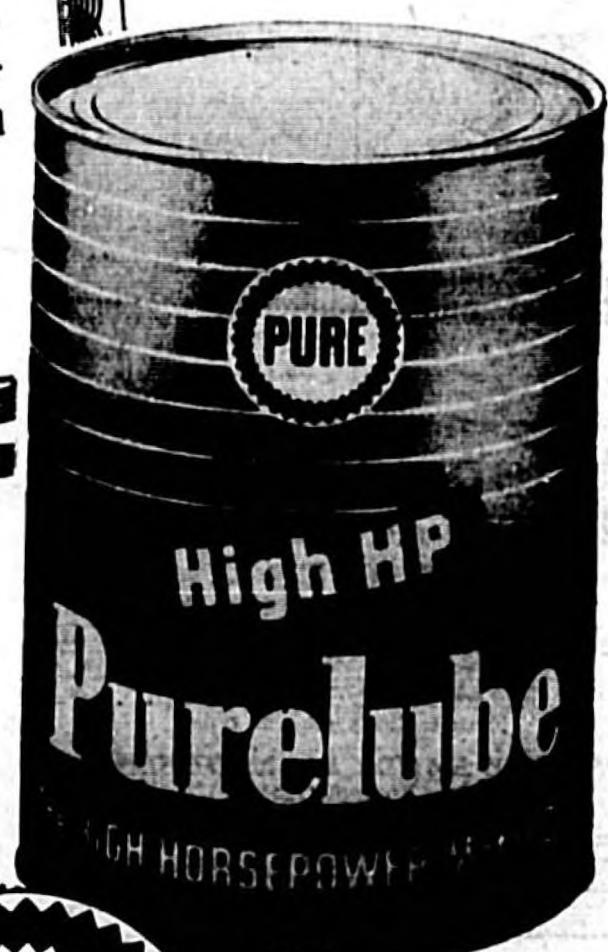
High HP Purelube costs a little more... we believe it's worth it. Take us up on this offer today. You can't lose!

Stop at any Pure Oil Station and get High HP Purelube and improved PURE Sensitized Gasoline—the most powerful gas and oil combination developed for your automobile.

*Start saving with this
amazing oil today*



*in this
"High-Horsepower Age"
Be sure
with Pure*



The Sanford Herald

AN INDEPENDENT DAILY NEWSPAPER

VOLUME XLV

Established 1908

SANFORD, FLORIDA, MONDAY JUNE 22, 1953

Associated Press Leased Wire

Weather

Clear to partly cloudy and hot weather through Tuesday with only widely scattered afternoon thunderstorms.

No. 123



HERE IS AN AIRVIEW of Colorado Springs, Colo., which has been selected by Harold E. Talbot, Secretary of the Air Force, as the site for the Air Force's new \$125,000,000 "West Point of the Air." The first class of 300 cadets will begin its studies in July, 1955, at a temporary site in Denver. The academy will probably be moved to Colorado Springs, its permanent home, in 1957. (Interstate) Unpublished

• Helicopters Take Air Bent On Rescue Work

Approximately 116 Taken Off Train Stranded By Raging Flood On Border

LANGTRY, Tex. (AP)—Unconfirmed but reliable reports of new cloud bursts sent helicopters into the air despite severe flying weather as dawn broke today—seeking to free several hundred persons trapped by floods in this Mexican-U.S. border area.

An estimated 410 persons—150 on the Southern Pacific Railroad's Sunray Limited—were trapped. About 116 train passengers were taken off last night.

Major William Hughes, in charge of one group of the 14 helicopters, said he had reports he believed were accurate that from 8 to 10 inches of rain had fallen overnight in the drainage areas above this tiny, famous town and above Del Rio, 50 miles south.

Lafayette Air Force Base at Del Rio is the operations base for the helicopters.

Major Hughes said there was danger that higher water in Devil's River, between Del Rio on the south and Langtry and Cotulla to the north, might cut off Comstock.

The rescued train riders have been flown from Langtry to Comstock and have taken buses from there to Del Rio. If Comstock is cut off, it means longer time running trips for the helicopters.

Major Hughes and Devil's River altitude was higher than he had seen.

He said the aircraft took off in rain and into a low overcast this morning, despite working until 1 p.m.

The officer reported that the marooned travelers were in high spirits and in good physical condition.

He said his report of new cloud bursts came from ranchers and others in the sparsely-settled area.

He said temperatures during the night were comfortable.

Langtry, flood crest, was away, tall grass and brush bridge on the Pecos and Devils rivers and sent a wall of muddy water bolting down the border Rio Grande, into which they empty.

About 120 miles downstream the city of Eagle Pass executes the border customs building and business boom on the side.

Police Chief John Chon Berlin said the Rio Grande rose 30 feet in 24 hours yesterday, and may rise another 10 feet today.

Most of Eagle Pass is on high ground and no danger.

Operations at Eagle Pass, Del Rio, 50 miles downstream from Langtry, at Del Rio the swollen Rio Grande tore away the concrete approach to the International Bridge on the Mexican side, cutting the city off from Mexico.

In order to meet the demand at Weeki Wachee Spring, according to Peter Schaefer, general manager, nine instead of seven underwater ballet shows are being offered daily and 10 or more on Saturday and Sunday.

Nearly 1,000 names were collected Friday and Saturday by the Chamber of Commerce on a petition aimed at getting improvement action on State Road 415, according to Mrs. Georgia Ball, who maintained a table for signing the request, on behalf of the Collier Organization.

The organization, operating with Mrs. Shimboller, Mrs. Ned Smyre, Beach real estate broker, originator of the campaign. He is next aiming at Orlando, Mrs. Ball said.

YFW MEETING TONIGHT

Sanford par 329 of the Veterans of Foreign Wars will hold a business meeting tonight at which committee reports will be o'clock at the Legion Hut, during given, according to Michael Thomas quartermaster, who says the meeting is important."

A fish fry is scheduled for Aug. 20 at the Elks Club building.

Military Assumes Guatemalan Control

GUATEMALA (UPI)—Leftist President Jacobo Arbenz resigned under the pressure of the army and military leaders last night. He handed over the government reins to a military junta headed by Col. Carlos Enrique Diaz, 39-year-old army chief of staff.

Diaz in a broadcast pledged the army to continue the war against the invading exiles led by Col. Carlos Castillo Armas, but the switch in government appears to signal the end of the Communists' strong influence on the regime. Arbenz is known to have become increasingly opposed recently to the U.S.-backed inflation on the part.

The leader of the 45-year-old Arbenz followed reports of a big rebel victory at Zunana, key industrial center 25 miles northeast of the capital. Army forces, particularly their artillery, were reportedly shattered.

News of the army's reversal was followed by a rising rate of popular support for the rebels, whose "Ruthless Liberation" is called "Solidarity for the People." It tries to recruit all students and form a peasant militia to negotiate a ceasefire.

With the rebels reported last night some 30 miles from the capital and moving on it, the battle for Guatemala was expected to end within 48 hours. The Communists, backed by hastily armed and trained labor groups, are expected to try to keep up the fight however.

Democrats in Washington speculated that the army takeover will prompt the U.S. to re-examine its policy toward Guatemala, which could come from Congress.

"Since the Supreme Court spoke, there is no use listening to anybody else."

"In itself, if they have to be fired, the school boards will be the defendants."

However, he would not deny pro-segregation governors the right to speak out against the court's ruling. And he said he taxes ought to be used to compel admission of Negro students to schools under a final result.

TODAY, Marshall was discussing with other Negro lawyers how to handle any possible suits. The lawyers will confer with state NAACP presidents tomorrow, opening day of the six-day convention. About 700 delegates are expected.

The lawyer said the convention will consider other fields in which will fight segregation. He mentioned transportation, housing, recreation and employment. But, he added, "schools are most important to me."

Anti-Negro state convention (Continued on Page Eight)

Contract Signed For Sewer Project

LIONS MEET THEME IS "Americanism"

Contract number 7 of the City sewer and water project was signed Saturday morning at City Hall according to Warren Knowles, City Manager.

The contract calls for Bumby and Stimpson, Orlando contractors, to install a large interceptor and connecting pipe of Port Huron.

Costs of the proposed interceptor were stated as amounting in \$42,160. The Orlando company will begin work on the project July 10, according to the contract.

It is believed that it will take the company from eight to 10 months to install the interceptor and connecting pipe of Port Huron.

The firm will begin moving in equipment July 1, according to the City manager.

S. C. Graham Dies At Local Hospital

S. C. Graham, 81, died at the local hospital this morning following a heart attack. He was born Nov. 1, 1869, in Harry City, Fla., and died June 10 in Sanford for the past 25 years.

A railroad detective for the Atlantic Coast Line Railroad, he was a member of the First Baptist Church, the Masonic Lodge of Lake Wales, the Knights of Columbus, the Yacht Club and the Peace Officers Association.

The plan will be presented to the City civil service board July 1 for its approval. The plan specifies:

The plan is to give exact job descriptions of each employee's responsibilities and thus prevent duplication of job and work.

"It is an efficiency plan and will not affect the jobs of any City employee," said the City manager.

Dr. James L. Graham, chairman of the civil service board, has been working with the City manager in conjunction with the classification plan.

Surviving are the widow of Sanford; one son, Walter Graham; one daughter, Mrs. Louvenia Graham of Seville; three sisters, Mrs. L. A. Marley, and Mrs. J. E. Pittman of Philadelphia; and the brother of Mrs. Ephy Graham of Loris, S.C. Funeral services will be announced later.

City Job Project Nearly Complete

The City's job classification plan with which City Manager Warren Knowles has been working the past three months is almost complete today, according to the City manager.

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Leave on Honeymoon HOLLYWOOD, Calif.—Actor Wanda Hendrix, 23, and wealthy sportsman James Langford Stack Jr., 30, were yesterday for a two-month honeymoon at his family's Lake Tahoe lodge. They were married Saturday in a small ceremony at the home of Stack's mother.

He said he grabbed her with his

right arm and slid down the rope by his left hand. He suffered severe hand injuries.

Upon impact on the ground and fire from friction burns received last night when he and 30 other passengers slid down a rope from a burning American Airlines plane that crash-landed after colliding with a Navy Beechcraft here.

Two Naval Reserve officers died in the crash.

Rankin, 58-year-old Louisville, Ky., employee of a fishing tackle firm, slid to safety after a woman passenger stalled in front of him, afraid of the 25-foot rope plunge.

"Lady," he told her, "we've got to go."

He said he grabbed her with his

left hand and pulled her to safety.

He said he grabbed her with his

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