

Much Interest Shown In Nat'l Baby Week Contest

People of the community ar showing great interest in the novel contest with which 10 business houses of the area are celebrating National Baby Week, April 27 through May 4, with valuable prizes to every baby born during that period to families regularly receiving the Times Journal. A full list of the tiny winners will be published next week.

Stores sponsoring the event are: Park 'n Shop, Piggly Wiggly, Big Bear, Gibbons Food Center, I.G.A. Foodtown, Summit View Thriftway, Fletcher's Market, Bargain Basket, Midland Thriftway and Summit Trading Co.

F. P. Parents Asked To Aid In **Plan For Cruise**

with graduation festivities.

able to complete the necessary cake. The 6th grade mothers

Parkland Fire Department will meet Wednesday, May 8, at 8:00 p.m. at the fire hall.

South Yakima will be the guest. She will demonstrate flower arsages, and the use of fresh flowers as well as fiber ones.

Men's Council **Sets Dinner Date**

The Men's Council of Immanuel Baptist church, 94th and Pacific Ave., will sponsor a potluck dinner Friday, May 10, at 6:30 o'clock. The State Depart-ment of Fisheries will have charge of the program. For further details, call Jerry Arnold,

president, at HI 7784.

Kapowsin P-TA Installs Heads

Kapowsin P-TA met Thursday evening with installation of next year's officers the main business of the evening. Mrs. Wallis Smith officer, old and new, was presented with a corsage. Mrs. Coile is next year's president; Mrs.

All parents of Franklin Pierce Dean Smithlin, vice president; high school seniors are urged to Mrs. Pederson, secretary, and attend a meeting in the high Mrs. Lauenborg, treasurer. The school study hall Monday eve- new executive board consists of ning, May 6, at 8:00 o'clock to last year's members in shifted help the young people plan the positions. Mrs. Q. Smith's room cruise scheduled in connection won the attendance award. Mrs. Smith and Mr.. Baker were pre-The students have been un- sented with a joint birthday

Box 246-B, Graham.

Banquet Planned



EVERYBODY GOT INTO THE ACT-Last Wednesday students and faculty at Pacific Lutheran College here in Parkland took the day off to clean up the campus. This has been an annual tradition of the evening. Mrs. Wallis Smith since 1912 when the governor of the state proclaimed "Good Roads Day" and urged the citizenry to was the installing officer. Each clean up along the highways and streets. Students and faculty manned rakes, hoes, shovels, wheelbarrows and other clean up gear and gave the lovely PLC campus an extra sharp "manicure." With lawns and shrubs around all the new buildings, the PLC green is one of the beauty spots in the entire area. Photo by McKewen.

MIDLAND . . .

Spring Festival Elbe News The Community Sewing Cir- In Gym Friday cle of Mineral, Pleasant Valley

The Elk Plain school's annual Mother's Tea 2nd and Elbe had 14 ladies present at the meeting at the home of Spring Festival will be held Fri-Mrs. June Kast on Tuesday, April day, May 3, at 8:00 p. m. in 23. The ladies sewed quilt blocks the school gym.

Festival of Arts Will Bring Outstanding Talent To P.L.G.

Pacific Northwest musical and cultural talent will dominate the annual Festival of the Arts to be held at Pacific Lutheran college starting Friday and running through the following Monday.

Three well known artists will These include "Kismet," "Show exhibit their work in the art Boat," "Deep in My Heart" and show. Prof. Gunnar J. Malmin "Seven Brides for Seven Brothwill present a dramatic history ers."

of church music. His famous 55 For his PLC concert, Keel will voice "Choir of the West" will sing some German lieder, opersing. And one of Washington's atic selections and a closing top music educators, Randall group of hit tunes from musicals Rockhill, will bring his Renton in which he has appeared. High School band to appear in Dr. George Aus, professor at

Luther Seminary, St. Paul, Minn., concert. The festival opens Friday eve- will give the sermon at the festning at 8:30 in the college audi- ival worship service Sunday torium when Nadine Conner, morning at 11:00. Dr. Aus, teachleading soprano of the Metropol- er of systematic theology, is an itan Opera, will appear in con- outstanding Lutheran theologian. Tracing the history of church cert.

Miss Conner's program will in- music from the early centuries clude works by Handel, Donizet- up to the present is the offering ti, Strauss, Mahler, Brahms, for Sunday evening at 8:30. Howard Keel, star of stage, show the introduction of harmscreen and television, will ap- ony around the year 1,000 and pear in concert Saturday evening show the growth of harmony at 8:30. Keel, who made his de- after the Reformation in the but in 1941 in "The Marriage of 16th century. The Rev. John Figaro", has been the star of Kuethe, professor of religion some of Hollywood's most pop- and philosophy, will be the narular musicals in recent years. rator.

Trinity Lutheran Mother Daughter

Dvorak, Albeniz, Villa-Lobos, Starting with the Gregorian Canteloube and Obradors. She chants, Prof. Malmin will present will conclude her program with hymns of the 4th century, pora group of American folk songs. tions of the 6th century mass,

She's President



Mrs. Ron Peters -Photo by McKewen

The Parkland Junior Chamber of Commerce Auxiliary held their last meeting at the home of Mrs. Gus Tyler at which time new officers were elected as follows: Mrs. Ron Peters, president; Mrs. Joe Anderson, vice president; Mrs. Gus Tyler, secretary; Mrs. Roger Lincoln, treasurer: Mrs. Don Tayler, historian and parliamentarian; Mrs. Leonard Knecht, state director; Mrs. Robert Vaughn, personnel.

These girls will be installed at the joint installation banquet June 15 at Wellman's Restaurant.

The Parish Guild of Trinity Lutheran church will hold its annual Mother-Daughter banquet

ton K model Dodge truck, stolen Reservations must be made Friday night from the General on or before the 7th of May as Supply Co. property. The vehicle there will be no tickets avail-

has a red cab and brown box able at the door. Circle chair-The three Midland 4-H Clover with Mt. Brand Shakes painted men may be contacted for tick-

ish Guild.

Games Party A games party is being held Saturday evening, May 11, at

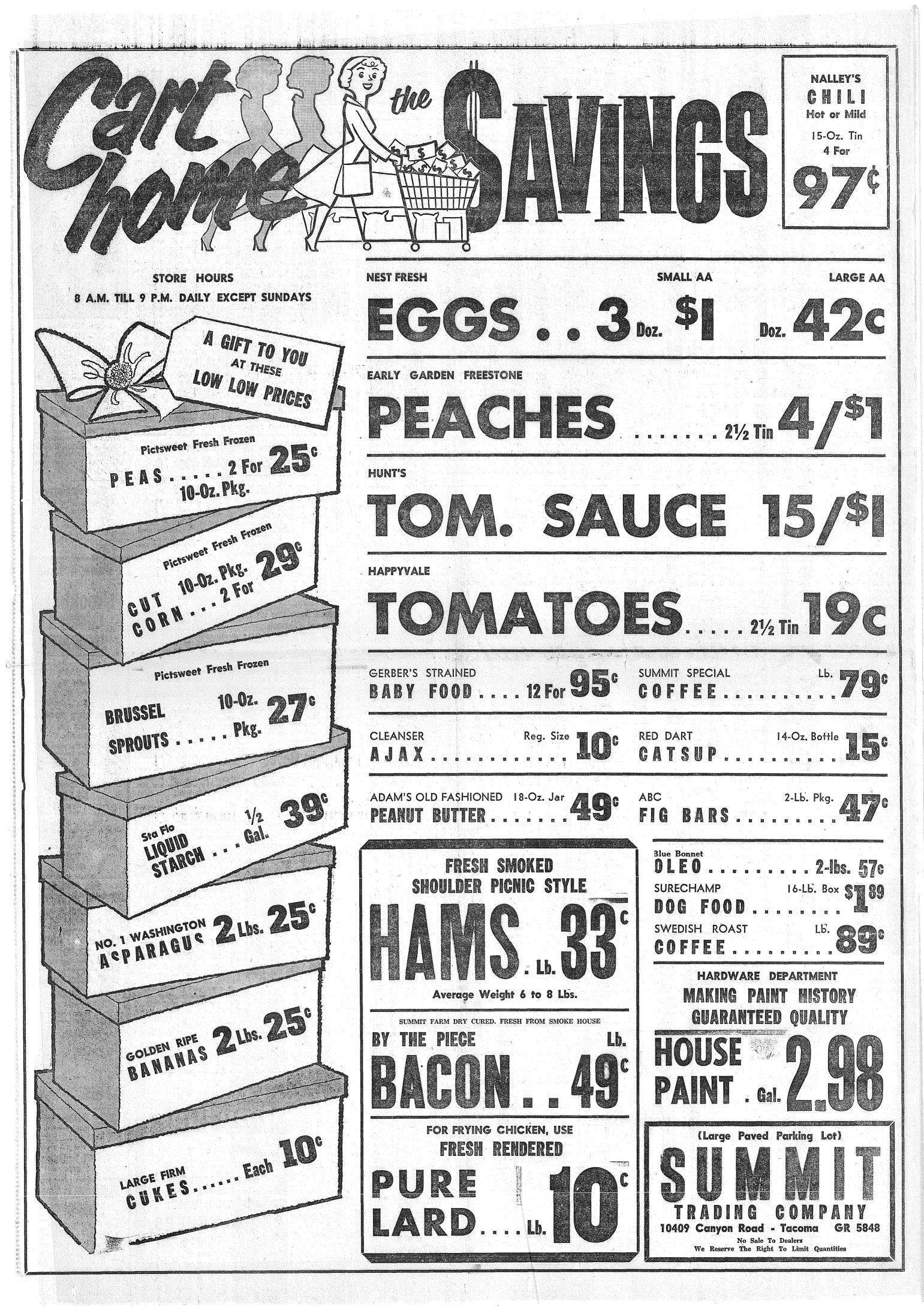
8.00 o'clock in the community hall at Weyerhaeuser school, proceeds to be used for the graduation expenses. The 8th grade will be in charge.



Banquet Set For New Hall May IC Where's This Truck? Information is asked concern- on Friday, May 10 in the new **Clover Glubs In**

clubs are joining together this on the panel. The thieves broke ets.

ing the whereabouts of a '54 2½ social hall.

















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Halè Martin

suggests:

Mary

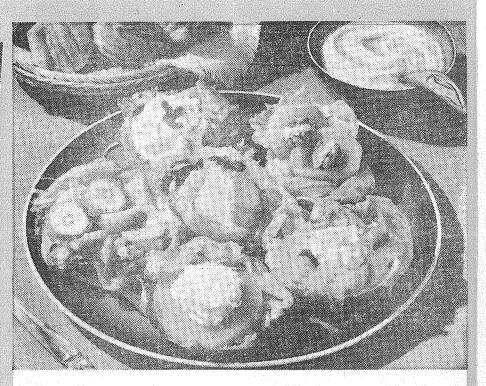
Ever wish for a "green thumb" talent for turning out glamour meals on a budget? Let your grocer's Green Thumb Canned Food Sale come to your aid. Remember, a kitchen cupboard well-stocked with a variety of Libby's fine canned fruits, vegetables, meats and juices will insure good eating for your family and compliments for the cook!

LIBBY'S TOMATO JUICE FOR HEART-WARMING SNACKS

"Hot 'n hearty," this rich, full-bodied Libby's Tomato Juice is a wonderful pick up for many occasions. Good on a brisk morning, fine for after school, and ideal for an evening party served as we have pictured, with Libby's Deviled Ham sandwiches. Or, you could serve this same juice steaming hot in bouillon cups as a first course, or in soup bowls as the quickest "home-from-school" lunch. Some favorite garnishes for hot juices are: a slice of clove-spiked lemon; a generous spoonful of whipped cream; a slice of a large Libby's Stuffed Olive; a sprinkling of chopped chives; a few pieces of popcorn. Or, try conversation piece celery stirrers. At the last minute before passing steaming mugs of juice, add a short stalk of crisp celery with a few leaves left at

AND IT MAKES SUCH GOOD SOUPS! Tomato Corn Chowder is hearty enough for the hungriest man, yet budget-wise. Only the goodness and body of Libby's Tomato Juice can make this chowder the satisfying soup it is. Put it in your file of main course soups.

Tomato Corn Chowder: Cook 2 slices bacon, Tomate Corn Chowder: Cook 2 slices bacon, diced, with ¼ cup grated onion until bacon is crisp. Add 2 cups cubed, raw potatoes, 1 cup water, 1½ teaspoon salt, and ½ tea-spoon pepper. Cover and simmer about 30 minutes or until potatoes are tender. Add 1 cup drained Libby's Whole Kernel Corn, 2 cups Libby's Tomato Juice, and 4 table-spoons flour dissolved in ½ cup milk. Cook over low heat, stirring occasionally. until over low heat, stirring occasionally, until chowder is slightly thickened. Makes 1½ quarts or 6 generous servings.



ASSORTED FRUIT SALADS FOR ELEGANT EATING

Cool 'n lovely fruit salads will add a springtime sparkle to your mid-winter menus. Arrange them on a large take-your-choice platter for easy service. It's so easy to assemble these lovely salads when you keep salad greens and a variety of Libby's canned fruit chilling in the refrigerator. Simply add a few garnishes to the flavorful fruit and serve with pride. Your women's club will enjoy this

glamorous party-food idea too-serve a favorite fruit salad dressing, hot rolls and plenty of steaming coffee as accompaniments.

Pineapple Coconut: Arrange Libby's Hawaiian Pineapple Slices on salad greens. Top each slice with softened cream cheese and coconut.

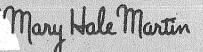
Apricot Banana: Arrange Libby's Apricot Halves and scored banana slices on salad greens.

Crushed Pineapple 'n Cottage Cheese: Combine cup drained Libby's Hawaiian Crushed Pineapple with 1 pt. creamed cottage cheese. Arrange mounds on salad greens. Garnish with a half maraschino cherry cut in thirds lengthwise.

Peach 'n Nut: Arrange Libby's Peach Halves on salad greens. Put halves of walnuts together with cream cheese and place in center of peaches.

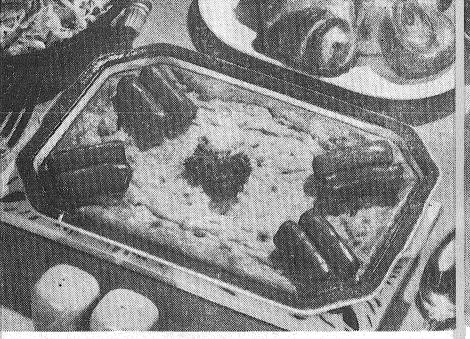
Fruit Cocktail 'n Cottage Cheese: Arrange mounds of drained Libby's Fruit Cocktail on salad greens. Top with cottage cheese.

Whole Pear: Drain Libby's Pear Halves and put two halves together with softened cream cheese. Top with cream cheese and watercress. Stand upright on salad greens.





PINEAPPLE TARTS_A FESTIVE PARTY DESSERT



CANNED FOOD COOKERY FOR FAST 'N FANCY MENUS

When it comes to the main dish in a meal, a bit of variety puts a big boost in life! Your family will welcome a Mexican Corn Pudding cious change from the u

MEXICAN CORN PUDDING 1 No. 303 can Libby's 2 tablespoons chopped Golden Sweet Corn, Cream Style (1 lb.)

CORNED BEEF HASH_FOR BREAKFAST OR BRUNCH

A really hearty breakfast or a special party brunch-you'll enjoy this Libby's Corned Beef Hash combination at either one. We're talking about thick patties of Corned Beef Hash browned to a turn, well-seasoned

packed in convenient 1-lb, cans, ample for 4 servings.

HASH PATTIES 'N CREAMED EGGS -lb. can Libby's 1½ cups seasoned medium Corned Beef Hash 1 1-lb. can Libby's

Golden Libby's Hawaiian Pineapple slices atop a fluffy lime filling in rich pastry shells – this is truly elegant eating for its color and glamorous appearance, it's one that's easy to make way ahead of serving. The luscious pineapple is ready-to-eat, just as it comes from the can, with all the flavor-packed good-ness found only in pineapple grown and canned in the Hawaiian Islands.

This is the time to stock the kitchen shelves well with Libby's canned pineapple-sliced, crushed, chunks, tidbits, and juice. Use for quickie salads, a variety of desserts, and hot 'n broiled for a meat or fowl garnish.

PINEAPPLE LIME TARTS

1 No. 2½ can sliced Libby's Hawaiian Pineapple 3/4 cup whipping cream 6 baked and cooled pastry shells package lime-flavored gelatin

Drain pineapple; cover and refrigerate. Add enough water to sirup to make 13% cups liquid. Heat and dissolve gelatin in it. Chill until slightly thickened. Whip cream until stiff and fold into gelatin. Fill tart shells. Chill. Just before serving, top with a pineapple slice and garnish with a maraschino cherry. 6 servings.

and potatoes" routine. A chilled Libby's canned fruit salad or crisp cabbage slaw provides fine eating with this casserole. For dessert "at ease," tangy red apple slices with your favorite cheese or a plate of cookies is all that's needed.

For thrifty menu planning, you can't beat Libby's canned foods because they provide such fine quality for so little money! It's wise to check your "home supply" of canned foods before shopping at the Green Thumb Sale. Then you'll be reminded to replenish any supplies that may be running low!

1/2 teaspoon sal 3 eggs, slightly beaten 1/2 cup fine cracker crumbs 1/4 texspoon pepper

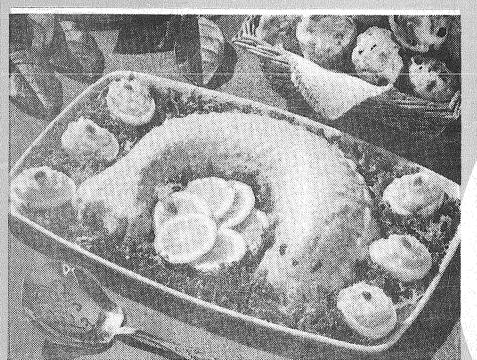
1 teaspoon grated onion 2 tablespoons chopped 1/4 teaspoon dry mustard 2 cans Libby's Vienna ons chopped green pepper

Combine corn, eggs, cracker crumbs, onion, green pepper, pimiento, and seasonings. Slice the contents of one can Vienna sausage and add. Pour into a well-greased 1 qt. casserole. Bake in a moderate oven (350°F.) about 1 hr. Arrange remaining Vienna sausage over top of casserole the last 15 minutes of baking. 6 servings.

creamed eggs, and toasted English muffins. 4 hard-cooked eggs, quartered Quick 'n easy to fix yet substantial enough for hearty appetites. Corned Beef Hash is truly a canned meat favorite. You store it right on the cupboard shelf, where it's always handy for a "jiffy" meal. Libby's Corned Beef Hash is a flavorful combination of quality beef, fine white potatoes, and onions. It comes

Remove both ends from the can of hash; push contents out in one piece. Cut into slices. "Rough" tops with tines of a fork. Broil 3 inches from the source of heat for about 8 minutes. Combine eggs and white sauce; heat. Serve with hash patties along with toasted English muffins and tart jelly, 4 servings

Shopping List



FOR APPEALING LENTEN MEALS-SERVE SALMON!

ful fish caught fresh in Alaskan waters will

Lenten menu planning need not wrinkle the add variety as well as valuable nutrients to cook's brow if she has a good supply of many a meal. Use it for hearty main dishes as Libby's Alaskan Salmon. This tender flavor- well as for pretty salads such as the mold we have pictured.

SALMON MOUSSE

I envelope unflavored gelatin	1 cup finely chopped celery
1/4 cup cold water	1/4 cup finely chopped
1 cup mayonnaise	Libby's Sweet Pickles
1/2 cup light cream or	1 tablespoon grated onion
top milk	2 teaspoons horseradish
2 tablespoons lemon juice	1 1-lb. can Libby's Salmon.
I teaspoon salt	drained and flaked
 internet in the second second	

gelatin and blend. Pour into a L-quart mold.

Soften gelatin in cold water; dissolve over hot Chill until firm. Unmold and garnish with water. Combine remaining ingredients. Add salad greens, deviled eggs, and slices of salad greens, deviled eggs, and slices of lemon. 6 to 8 servings.



TWISTED HAWAIIAN PINEAPPLE ROLL

TWISTED HAWAIIAN PINEAPPLE ROLL-A TROPICAL TREAT

Serve an elegant twisted Libby's Hawaiian Pineapple roll for luscious sun-ripened pineapple flavor that blends with any meal! It's easily made with a packaged roll mix and a handy can of Libby's Hawaiian Crushed Pineapple. Or, if you prefer make your own roll dough. Makes a nice surprise for a brunch or special breakfast, too!

TWISTED PINEAPPLE ROLL

1 No. 2 can Libby's Crushed 1/2 cup brown or Hawaiian Pineapple granulated sugar I package yeast roll mix 1/4 cup softened butter

Drain pineapple thoroughly. Prepare roll mix as directed on package. When dough is ready

to be shaped, divide in half. Roll each half into an oblong 8 x 12 inches; spread with 2 tablespoons softened butter and ¼ cup of the sugar. Spread half the pineapple over dough. Splead that the pheappie over dough. Roll up tightly, beginning at wide side. Seal well by pinching edges of roll to-gether. Place sealed edge down on greased baking sheet. Join ends of ring, seal. With scissors, make cuts % of the way through the ring at 1 inch intervals. Turn each section on its side, laying alternate sections in the center of the ring; leave the other sections on the outside of the ring. Cover and let rise until double in bulk. Bake in a moderate oven (350°F.) about 30 minutes. Frost while warm if desired. Makes 2 twisted pineapple rolls.



FRINTED IN U.S.A.





SPANAWAY . . . **Baseball** Dance Set Saturday

Baseball fans and neighbors in general will have an opportunity to back the Spanaway team in the Valley League by attending their dance at the Elk Plain Grange hall Saturday, May 4. All proceeds will be used for the team.

Dance Planned The Spanaway Volunteer Fire-men and Auxiliary will meet Monday, May 6, at 8:00 p. m. in the Spanaway fire hall. The principal business of the evening for the Auxiliary will be completing plans for the dance to be given by the Auxiliary May 11 at the Elk Plain Grange hall. Hostesses for the evening are Mesdames Jack Henrickson, Edward Larson, Robert McCullough, Don McLellan, Laurence Madoche and Oliver Omat. Members are asked to bring ear rings and purses for auction.

Best Wishes Speedy "get well" wishes to Mrs. H. F. Pillsbury, who has been ill in the hospital, and to Mrs. George Schnelle, who injured her shoulder in a fall.

Board Meeting The Spanaway Firemen's Auxiliary executive board met at the fire hall last Thursday. Present were Mesdames Edward Larson, George Stephenson, Don Mc-Lellan, Robert McCullough, Oliver Omat, Emerson Tarpenning, Bob Steidel Sr., Louis Symmons, Morgan Webb, Harry White, Edward Flannery and Beulah Ballard. **Girl Scouts**

Spanaway Girl Scout Troop

60, whose leader is Mrs. Lowell

Kent, spent a very interesting

ay last Monday at the capitol

Mrs. Richard Sacco's Troop 336

also journeyed to Olympia and

toured the capitol building April

17. Mrs. Sacco's assistant, Mrs.

Trovani's Junior Bootery

LAKEWOOD CENTER LA 4181

Specializing In Children's Shoes 706 ST. HELEN'S AVE. MA 6318

PLASTER CRACKED

COLORS LIKE PAINT

RESURFACES LIKE PLASTER . ONE EASY COAT

SO. END PLUMBING AND HARDWARE

Near Roy 'Y', Spanaway GR 4100

bailding in Olympia.

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gram will be presented by the 4th and 5th grade chorus, the Don't forget to have your paschool band and the 8th grade per and magazines ready for the girls glee club under direction of Lee Whiteman. The 1st grade

Boy Scouts Saturday. Spring Concert Spanaway P-TA announces the spring concert of the school Wednesday, May 8, at 8:00 p.m. in the school. An attractive pro-

Paper Drive

Donald Palmer, went too.

mothers will serve during the social hour.

Drive Safely

IT'S HERE. THE ALL NEW PABCO-TONE WOOD STAINS TWENTY EIGHT COLORS TO CHOOSE FROM Pabco-Tone Wood Stains are a combination stain and sealer. They penetrate, stain and seal deeply into the wood surfaces. These beautiful stains and sealers may be used indoors or outdoors. Laarge \$1.50 Value Drop Cloth only 49c with purchase of One Quart! Anderson **9813 Pacific Avenue GRanite 7311** MINOUINCIMC (H)(H)BIGDAYS 0) STARTS MONDAY APRIL 29 th 5 Dallgroom PACIFIC DRUGS

HA 6445



84th & Pacific Ave.

"We're remodeling Mom's kitchen for Mother's Day"

What could be a happier present for the woman who is tired of, and tired out by her out-of-date kitchen? There's a lift just in being in a beautiful kitchen of your own, not to mention the steps and work it saves.

And financing such a project need not be a problem if you have a National Bank of Washington home improvement loan. The cost is low, repayment can be made over a three-year period. Here at National Bank of Washington you also get the added benefit of life, health and accident insurance on an improvement loan.

Drop in tomorrow. We'll be glad to help you work out a financing plan to fit your modernization plan . . . or ask your contractor for detailed information.

