

## TV CANDIDS

by Terrence O'Flaherty

"The only reason for getting married is to have someone to get up in the middle of the night and get you a glass of water," said Selma Diamond.

No one can deny that this makes sense.

Miss Diamond writes for the Perry Como Show and many others. She has put words in the mouths of such babes as Groucho, Durante, Garry Moore, Rudy Vallee and Milton Berle. When Como goes off the air, she will write for Sid Caesar's new fall program.

She looks like Bert Lahr with bangs and her voice sounds as if someone had just tossed some rusty nails into the ice-crusher.

Miss Diamond is an authority on marriage. "The only thing that's wrong with marriage is your husband is home on Sunday," she volunteered.

"You are married, I gather."

"No," said Miss Diamond. "I haven't gathered. I ruined one proposal by leaving in the middle of it to answer the telephone."

The Como Show is not one of the best comedy shows on the air and after meeting Miss Diamond I cannot understand why, because she is a very funny woman indeed off stage.

"The writing sessions for the Como Show begin in the office of Goodman Ace, the program's head writer," she explained. "We all begin talking at once. It's group thinking with Goody Ace masterminding the whole operation. He sits behind a desk at his typewriter and enforces law and order. I'm there, they just don't recognize me.

"First, he hands out cigars to all the men—which means I'll eventually have to go home and wash my hair and all my clothes to get the smoke out. After the cigars are lit we begin to work and keep at it until the first draft is completed. Then the changes start and we apply the polish until Goody and Como are satisfied."

Miss Diamond began her highly successful career by sending quips to Walter Winchell just to see her name in print. "Then I thought, if they're good enough to print, they're good enough to sell."

I have a hunch that she wants to become a performer. After all, if the jokes are good enough to sell, she might just as well deliver them.

One of Miss Diamond's regular hangouts was the old Parr Show. "I've known him since the time he did the summer show for Jack Benny. I don't care what everybody else says—I like him."

"What do you do in your spare time?" I asked.

"What do you have in mind?" she replied quickly. "One of the things I like to do most is just sit and stare. It's wonderful. Honest. Just staring."

"The whole day?"

"THREE days. Sometimes longer. I have food sent in by the restaurant. I like Miami. Sometimes I go there and stare. The weather is better there for staring."

Miss Diamond lives in a comfortable nest on Sutton Place. Her daily philosophy is practical:

"If you live through the day and, at the end of it, you've had one good laugh out loud, you're ahead."

The best way to do that is to spend the day with Selma Diamond.

## Garden Checklist

1. Aerate compacted lawn areas with the tines of a spading fork, or preferably with a coring tool which you can find in any nursery.
2. Plant dwarf cushion chrysanthemums for summer-long color displays.
3. Set dahlia tubers out for late summer color. Drive stakes in beside each bulb to support growth when it comes.
4. Spray, feed and water roses regularly. A manure peat moss or bark mulch around each bush will help conserve moisture and keep the weeds down.
5. Many culinary herbs are available in pots for setting out in the garden. Several pots full of herbs near the barbecue area can be useful and aromatic companions.

## DRAPES



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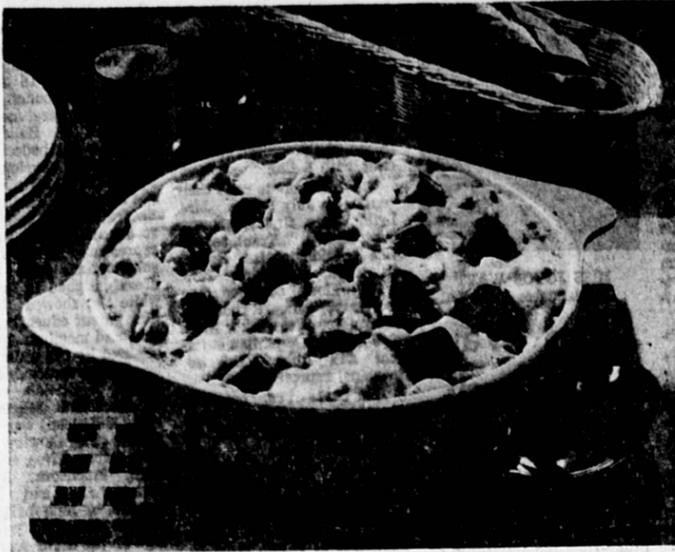
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Pleasant Thought:

Your Neighbor is reading the HERALD too!

## MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



ZESTY TOMATO SAUCE is combined with seasonings and dairy sour cream to give frankfurters a new appeal to youngsters favorite food. With the addition of lima beans this makes a skillful entrée to please the family.

### HOT DOG WINNER

## Here's New Appeal with Tomato Sauce

Everyone knows that youngsters and hot dogs are nearly one and the same and that it's often hard to separate the two.

Just suppose, though, that you and Dad are getting tired of frankfurters "plain" and want to change the bill of fare a bit—without upsetting the apple cart.

It's really not hard. Keep the franks, but change the service a bit. Everybody's happy!

About the easiest way to do this, is to cook up a concoction using tomato sauce that comes ready to use—richly simmered and uniquely seasoned to give you wonderful flavor.

Homemakers here in the West, especially, have been making tasty use of Del Monte Tomato Sauce for many years.

With frankfurters and tomato sauce, the casserole below is bound to come up a winner.

Add crusty French bread and a light fruit dessert and supper's ready.

### FRANKFURTER SKILLET SUPPER

- 1 lb. (8 to 10) frankfurters
  - 2 green onions
  - 1/2 cup chopped green pepper
  - 1 can (8 oz.) Del Monte tomato sauce
  - 1/2 tsp. salt
  - 2 cans (#303-17-oz. each) Del Monte lima beans, lightly drained
  - 1 cup dairy sour cream
- Cut frankfurters into 1-inch pieces. Fry slowly in ungreased heavy skillet, stirring frequently, till brown. Add onions, green pepper, tomato sauce and salt. Add beans and bring to boil. Cover and simmer 20 minutes. Remove pan from heat; stir in sour cream and serve at once. 6 servings.

### Dip Me Once!

As a surefire way to enjoy radishes as a snack or salad course, leave on a little of the stem. Spread the other end with softened butter, dip into instant minced onion and serve with rye bread.



Cookies made with dates are truly good eating and carry abundant nourishment.

Use them in these Date Drops.

### CHOCOLATE DATE DROPS

- 1 cup sifted flour
  - 1 tsp. baking powder
  - 1/2 tsp. salt
  - 2 sq. baking chocolate
  - 1 cup sugar
  - 1/2 cup shortening
  - 1 tsp. vanilla
  - 2 eggs
  - 1 cup chopped dates
  - 1/2 cup chopped nuts
- Sift together flour, baking powder and salt. Melt chocolate and cool. Gradually add sugar to shortening and cream thoroughly. Add vanilla. Add eggs, one at a time, beating well after each addition. Mix in melted chocolate, dates and nuts. Stir in sifted dry ingredients. Drop by teaspoonfuls, 2 inches apart onto lightly greased cookie sheet. Bake at 375 degrees for 8 to 10 minutes. When cookies are done, top of cookies will lose their gloss and a slight imprint will be left when you touch top lightly with finger.

## 'Porkie' Takes on New Shapes

When is a pork chop not a pork chop? When it's a new and interesting cut with new uses and appeal.

Working under the assumption that there's always a better way, the pork industry recently sponsored a "new pork cut contest" to develop more efficient uses of pork.

Here is the report of what happened.

One of the contest winners suggested "Boston bacon," bacon-thin slices of ham flavor. The meat packer would place smoked and cured boneless Boston butts in a casing to be sliced to preferred thickness.

Another winner developed a way to eliminate the carving difficulty that the hip bone brings to loin end roasts. He suggested that the trouble spot be included with the ham portion to be boned and rolled into handy pork roast or to be cured and smoked for that good ham flavor.

Another entrant suggested that thick, boneless chops be cut from the meat in that area. The popularity of boneless roasts inspired many entries.

Would you like to see pork stew meat and ground "porkburger" available at your meat counters? Or thin strips of pork for casserole dishes? Some of the contest entrants thought you would.

A number of the ideas may

never reach your meat counter. They may not be practical or may not appeal to consumers.

Meanwhile, it is good to know that work is being done to make a favored food even more favorable.

# COOK THRIFTY

with the flavor of the West



## Sweetbreads Appear in Broiler Meal

Quick broiler meals on lazy days when you feel like spending as little time as possible in the kitchen can be full of surprises.

Take the unique grill combination of Canadian-style bacon, pineapple and sweetbreads.

It's on the table in a jiffy and yet is a treat to eat.

For serving broiled, chilled or in creamed dishes, sweetbreads should be pre-cooked. A little vinegar or lemon juice in the water keeps them firm and white.

### COMBINATION GRILL

- 1 lb. sweetbreads
- 1 qt. water
- 1 tsp. salt
- 1 tb. vinegar or lemon juice
- 6 slices Canadian-style bacon, cut 1/4-inch thick
- 6 pineapple slices
- 2 tb. butter, melted

Wash sweetbreads. Add water, salt and vinegar or lemon juice. Simmer 20 minutes. Drain. Remove membrane and divide sweetbreads into 6 servings.

Place bacon slices and pineapple on broiler rack. Insert broiler pan and rack so surface of meat and pineapple are about 3 inches from heat.

Broil 4 minutes. Turn meat and pineapple. Arrange slice of bacon on each pineapple slice and top with sweetbreads.

Brush sweetbreads with butter and broil for 3 to 4 minutes or until lightly browned.

Apricots are expected from the Winters district now. The forecast is for larger crop than last year's.

Give budget-balancers like meat loaf or macaroni a big build-up with the robust flavor of DEL MONTE Tomato Sauce.

For nearly half a century, Westerners have known there's nothing quite like it to add spice and spirit to any recipe. Richly simmered and uniquely seasoned, DEL MONTE is the tomato sauce that's designed to please Western tastes.

Why settle for less? Put your money on DEL MONTE Brand Tomato Sauce to get yourself a real buy in flavor and good cookability—every single time!

P.S. Want 18 good recipes with the flavor of the West? Write to Mary Wise, DEL MONTE Tomato Sauce, P.O. Box 18, Los Angeles 51, California, for your free recipe cards.



### RANCHERO MEAT LOAVES

- 2 eggs, slightly beaten
- 1 cup grated or finely shredded raw potatoes
- 2 cans (8 oz. size) DEL MONTE Tomato Sauce
- 2 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/2 cup minced onion
- 1/4 cup chopped parsley
- 2 Tbsp. chopped celery leaves
- 2 lbs. lean ground beef
- 1 can (2 oz.) mushrooms
- 1 1/2 Tbsp. Worcestershire sauce
- 1/4 cup chopped green pepper
- 1/4 tsp. salt

In large bowl, combine eggs, potatoes, and 1/2 cup tomato sauce. Add next six ingredients; mix well. Pat lightly into six oiled 10-oz. custard cups, filling 3/4 full. Place on cookie sheet. Bake in mod. hot oven (375° F.) 40 min. When meat is about done, combine remaining tomato sauce with rest of ingredients in saucepan; bring to boil and simmer 2 or 3 min. Pour gravy into heated bowl; serve with the meat loaves. Serves 6.

# Del Monte Tomato Sauce