



Beatle Fans Challenge The Count's Reaction

By Count Marco

Not since my column on *Bathing a Deux* have I been swamped with so many letters. There were hundreds the first day. I didn't realize so many teen-agers could write. Take, for instance, this one:

11 p.m.

"Count Marco: This is a letter in rebuttal to your sickening article on the Beatles. I never have heard of you in my life and right now I am glad, terribly glad."

(Oh, but you'll hear more from now on, I guarantee it. I get to be a habit.)

"Actually, I couldn't care less if you brought the wrath down on my shaggy head, and I do have one."

(It isn't my wrath that should be brought down on your head but a heavy hand applying a hairbrush to your other end for not getting a haircut.)

"Just put yourself in our place and see if you'd like some half-witted know-it-all to chop down your idols. The Beatles are not conceted, and they know they could do better, even admitted it."

(Then why copy something that is less than perfect?)

"So they aren't clean-cut; they look neat that way."

(If you aren't clean-cut; you can't be neat. I must write your teacher. Obviously, she is falling down on her job by not explaining the difference.)

"If one doesn't think so, it has to be an old fuddy-duddy, which by now I am quite sure you qualify perfectly."

(At least you admit I'm perfect.)

"Certainly you had an idol when you were in your teens, or were you a hermit?"

(Of course I had an idol when I was a teen-ager: MYSELF. I had personal pride in my own grooming, my ambitions and the impressions I made upon others. I looked up only to those who would inspire me.)

"Furthermore, how do you think the United States would feel if they just launched the greatest idols ever and shipped them over to England and the idols received criticisms such as yours?"

(Very much like the English must feel about now, relieved. And I don't think they were sent, but rather deported.)

"Why can't you see that we love the Beatles' singing, looks and everything about them? The only reason you cut them down is because ever since they came and were discovered you were left out and seeked a way to get back at them."

"You are jealous. Don't fight the Beatles, cuz you have the majority against you."

—A Terribly Enraged Student.

What's the name of your spelling teacher? And what are you doing up at such a late hour? You should have been in bed hours ago.

Fortunately, not all the letters received were like yours. Many youngsters congratulated me for encouraging them to remain neat and well-groomed. If you comb that mop back from your eyes and look around, perhaps you'll see some.

If your attitude toward mop-pish-looking boys borders on idolatry, *Mon Dieu*, what will you pick for husband material?

Please take my advice. It is always good advice. Neatness and cleanliness are next to Godliness.

Anything else must go to the devil. Or doesn't the heat bother you?

(Distributed by Chronicle Features.)

By Fred Harman

RED RYDER



By PETE HOFFMAN

JEFF COBB



MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



MUSHROOM FILLED rolled pancakes are delicacy to be served to guests from chafing dish. This makes elegant Sunday supper dish in celebration of National Mushroom Month which is in March.

Highlight March with Plentiful Mushrooms

Mushrooms, known and prized as a food since the time of Ancient Man, used to be so scarce that for a long time, they were associated with the tables of the rich and royalty. Nobody knows who found and ate the first edible mushroom. Neither is it known whether this ancient man was prompted by extreme hunger or insatiable curiosity.

Regardless of where and when the event occurred, the consumption has continued steadily on down through the ages so that their plenty and popularity today is the reason for National Mushroom Month in March.

Mushrooms add so much to so many dishes. Today we give you only one suggestion. It is for Mushroom Filled Pancakes.

- CREAMED MUSHROOMS**
- 1 lb. mushrooms
 - Butter
 - 3 tbs. minced green onion
 - 1 tbs. flour
 - 1 cup cream
 - 1/4 tsp. salt
 - Dash pepper
 - Few grains cayenne
 - 1 tbs. sherry

Slice mushrooms, profile and saute in butter. Remove and keep hot in warm oven or over hot water. Sauté green

- ROLLED PANCAKES**
- 2 eggs
 - 3 tbs. melted butter
 - 1/4 tsp. salt
 - 1 cup milk
 - 1/2 cup sifted flour
 - 1 tsp. baking powder

Beat eggs until foamy and stir in melted butter, beating well. Add salt and milk. Sift flour and baking powder and add to liquid, beating until smooth. Lightly oil 8-inch skillet; heat hot enough to coat surface lightly. Tilt skillet to spread evenly. Cook until edges brown and pancake sets. Transfer to hot pancake griddle and brown well.

Continue this procedure until all pancakes are made. To serve, fill each cake with creamed mushrooms and roll as for jelly roll.

Sky Rocket Is Included for Luncheon

What is a "Type A" luncheon? It is a nutritionally balanced meal that your children, if they go to a school that participates in the National School Lunch program, can enjoy every day.

These luncheons must contain as a minimum: two ounces of protein, three-fourths cup of two or more vegetables or fruits or part of both; one serving of whole grain or enriched bread, two teaspoons of butter or fortified margarine and a half pint of whole milk.

These are simple enough standards for mothers to maintain when the children are home for lunch.

Today's typical luncheon menu includes Sky Rockets.

- SKY ROCKETS**
- 1 env. (1 1/2-oz.) onion soup mix
 - 1/4 lb. ground chuck
 - 2 tbs. water
 - Whipped potato flakes for 4 servings
 - 1 1/2 cups cold water
 - 2 tbs. butter
 - 1/2 cup cold milk
 - Thin crisp carrot and celery sticks

Combine 3 tablespoons of the soup mix with meat and 2 tablespoons water. Shape into 4 hamburger patties and cook to desired doneness.

Meanwhile, prepare whipped potatoes according to package directions for 4 servings, omitting salt and adding remaining onion soup mix to 1 1/2 cups cold water. Lightly top each hamburger patty with 1/2 cup onion whipped potatoes, using funnel to make cone-shaped scoops.

Before serving, spear each potato-topped hamburger with 3 or 4 carrot or celery sticks.

Pancakes Build Good Brunch Menu

The best brunches are built around Butter Pecan Pancakes.

Sift 2 cups flour with 4 teaspoons baking powder and 1 teaspoon salt in mixing bowl. Stir in 1 1/2 cups pecans. In another bowl, beat 1 egg slightly, then stir in 1 tall can evaporated milk, 1/2 cup water and 1/4 cup melted butter. Stir into flour until dampened. Pour 2 tablespoons batter at a time on hot griddle. Brown on both sides and serve immediately with butter and honey.



Another cookie, popular with those who know it, is this one made under the name of Ing's Squares.

It has been given before but is repeated by request.

- ING'S SQUARES**
- 1/4 cup butter
 - 2 cups dark brown sugar, packed
 - 2 eggs, separated
 - 1 cup nutmeats
 - 1 1/2 cups flour
 - 2 tsp. baking powder
 - 1 tsp. vanilla

Cream butter and 1 cup of the sugar. Add egg yolks and blend well. Sift flour with baking powder and add. Combine well. Also add vanilla.

Pat mixture into 9x9-inch cake pan. Sprinkle with nuts. Beat egg whites stiff and add other cup of sugar and additional 1/2 teaspoon vanilla. Spread this meringue over top of nuts.

Bake 30 minutes at 350 degrees. Cut into squares.

Trophies Awarded

The Wonder Bread Bakery held its annual Safety Awards Dinner recently at Paul Cummings Roaring Twenties club in Los Angeles.

Trophies were presented to winners of driver safety contests and others who won merit through participation in other accident prevention channels.

Fifty-seven trophies were awarded.



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