



NEW DIRECTORS

Seated above (l. to r.), are Dr. Warren Low, Vic Davenport, O. L. Thorsen, and Stanley Remelmeyer. All were in attendance for the first quarterly meeting of the local board of directors of the American Red Cross held at the Wayfarers Inn last Monday night.—Press Photo.



HUSBAND AND WIFE SOLOISTS

Harper and Doris Welton, were two of the soloists appearing in last Sunday's Outdoor Symphony. The husband and wife team play flute and harp respectively.—Press Photo

Frankfurters are popular taste treat

That favorite twosome . . . frankfurter on a roll and a cold bottled soft drink . . . is once more in popular demand. Not that it isn't a year-round delight but, once "play ball" is sounded, it has top billing.

Happily, this combination is equally popular served on a summer porch, at the picnic spot, or for a quick Saturday lunch.

Bottled soft drinks in their see-in glass containers are clean, pure, and refreshing. For a quick cooler, put a few spoonfuls of crushed or finely chopped fresh fruits and a couple of ice cubes in a tall glass. Fill it up with a bottled soft drink; garnish with a fruit slice and enjoy a cool, satisfying summer drink at any time. Serve it with a frankfurter for a snack or a quick lunch.

FRANKFURTER SWIRLS

- 8 frankfurter rolls
- 2 tablespoons prepared mustard
- 3 tablespoons butter or margarine
- 4 slices processed American cheese
- 8 frankfurters

Start oven 400 degrees F. Split the rolls lengthwise. Spread one side of split roll with butter and the other with mustard. Cut cheese slices in half and each half into six pieces. Make three diagonal slits in frankfurter, not quite through to bottom. Insert two pieces of cheese in each slit. Place frankfurters in buns. Wrap each frankfurter and bun loosely but securely in aluminum foil. Place on baking sheet and bake for 20 minutes. Makes eight servings.

Fried tomatoes fixed on grill a tasty treat

Fried tomatoes can be a delicious treat when prepared on an electric grill.

The tomatoes should be cut to one-half-inch thickness, dipped in beaten egg, and then in fine crumbs. The electric grill should be well oiled and set at 350 degrees.

A variation suggested by home economists is to fry the tomatoes on one side until they are brown, add a slice of cheese and a slice of bacon that already has been cooked on one side, close the grill and cook until the bacon is brown and the cheese softened. This is especially good when served with a green salad.

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