Enzymes Cut Cost of Steak

A big, tasty, 11-ounce sirloin strip steak with a Roquefort dressing tossed salad, a giantsized baked potato covered with butter and a huge toasted roll. And all for \$1.09.

This is a part of the innovation in steak production that is taking the American public back to the days of pre-inflation steak prices. It may not be a rollback the price of a necessity; but it is a rollback on an item tha countless American families insist on listing as a "must" on back is going to be a very real help to the consumer in this day of ever-lasting prices.

Right away, of course, it should be understood that the mouth - watering menu cited above is restaurant fare, from Tad's Steaks, Inc. - with a resrant in Chicago that serves 1,700 \$1.09 steak dinners (cafeteria style with no tip) a day.

Tad's is singled out because its \$1.09 price has made quite an impression in that city. People, when they first saw this price in that extremely high-cost-of-living city, couldn't believe their

Tad's accomplishes this \$ steak dinner for one-fourth the price through volume sales and an enzyme-treated meat. Tad's takes range-fed cattle (not the expensive corn-fed variety usually used for the best steaks) and

meat into delicious, tender steaks. "Commercial-grade steaks are usually better flavored than choice steaks," says Neal Townsend, president of Tad's. "So when we are able to tenderize

the commercial grade, we have a wonderful steak." Several of the big meat packers now are producing these treated steaks. Several differ ent tenderizing formulas are be ing used, but they all stem from a discovery by the Spanish conquistador Hernando Cortes Some 400 years ago he found the Aztecs in Mexico tenderizing tough cuts of meat by wrapping them overnight in papava leaves Papaya and other tropical fruits contain enzymes that break down tough meat.

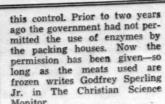
In the early 1900's meat ten derizers were being discovered and marketed but with very little fanfare and without extensive use.

According to the Wall Stree Journal, papain was brought to public attention in 1949 when Adolph's, Ltd., Burbank, Calif. started selling its tenderizer to grocery stores and restaurants.
"These two uses," the paper says,
"have steadily expanded but

the biggest gains now are being shown in meat-packing plants." The big rush by restaurants to tenderizers has been noted in the past two years, with the into this business. Before that time, one meat authority obby restaurants was not a practice that was causing too much of a stir in the restaurant busi-

ness — at least in terms of an Integrated economic operation. For the restaurants, it seems, were confronted with the same difficulty that discouraged many housewives: the problem of getting a flavor that was likedand then controlling the amount of tenderizer so that this flavor could be consistently maintained.

The forte of the packing house



Families right at this point would have to get their inexpensive steak dinners at restaurants serving them. Tad's, Peter Pan, and hundreds of other restaurants across the country now are featuring the budget-priced luxury items.

How about the housewife at the grocery stores? She probably will be able to buy these inexpensive luxury steaks in the very near future. All meat packers realized the big business involv ed in selling steak at stew-beef prices. So their researchers are working assiduously to come up with a product that the housewife will like.

At least one small packer now has marketed these steaks in the frozen-food department.

Main problem now, one packer official says, is the color of the treated meat. "Treated steaks," he says, "lack the bright, red that the housewife demands in her steaks. Restaurants are not that fussy, realizing that the cooked steaks will look most appetizing by the time they are recoaled and sizzling."

Some housewives, too, are rejudiced against treated meats since they may have tried tenlerizers on their own meats with less than satisfactory results. "A good part of getting good results n using tenderizers," an authorty says, "is in using just the formula and the right amount. This can be done best y the packer with his research

Armour's makes several cuts of steak available for the restaurants: T-bones at about 93 cents pound, bone-in strip steaks at 94 cents, rib-cut steaks at 99 cents, and top-sirloin at 93 cents. The same cuts from choice aged beef are about \$2.15 a pound.

This is for 16 ounces, of course, and Tad's and other restaurants are serving smaller (although good-sized) steaks. Tad's, too, has a special department in a local meat-packing company that is set up to observe this one restaurant chain alone. With restaurants in Chicago, San Francis , Sacramento, Detroit, and New York, Tad's now uses 30,000 pounds of steak a week. The price of this mass buying per pound is "considerably lower" than the prices cited by Armour's according to Mr. Townsend.

Already restaurants in the vicinity of Tad's are lowering prices. Tad's is selling something that resembles a Cadillac at Ford prices. If this enzymetreated innovation should sweep the country, it might have a bearing on lowering restauran prices everywhere.

Fresh Pears **Decorate Various**

For eye and palate appeal, serve fresh pear relish with your fowl dinner. Peel, core and half 6 to 8 fresh pears. Bring to a boil 1 cup water, 1/2 cup sugar, 1/4 tsp. ground cinnamon and 1/4 tsp. ground allspice. Drop pear halves into liquid and cook until tender. Fill pear centres with fresh cranberry sauce and arrange on a serving platter with roast chicken, turkey, duck or goose.



ACCIDENTALLY ON PURPOSE - A Cadillac convertible right headed for a test crash into a Chevrolet standing across the peed at a distance at General Motors proving ground. From eentrol console, left, on the back of a truck, the crash car "driver" can remotely steer or brake the convertible using the steering wheel and brake pedal on the console. Electrical impulses through a cable (on ground) guide the crash car so the "driver" can watch the smash-up from a safe distance. The system was a selected to eliminate driver lisks in its car-to-car



MIGHT HURT A BIT — This little pup, winces a little as he prepares for a king-sized rabies shot. Better that than to be a candidate for the pound. Dog owners were hurrying to comply with an edict to get their pets vaccinated.



OVERBOARD - Hanging gether, Rudolpf Pedrola and his daughter, Dagmar, 9, display some eye-catching acrobatics aboard a liner in New York Harbor, A comedy high-wire act from Hanover, Germany, the Pedrolas came to appear with a circus.

Keeping Women In Their Place

Funny thing happened when a around Aristotle's "Politics" at a Great Books discussion session the other evening.

Aristotle, sage that he was, begins his description of the ideal state by putting women in their place-subject to the male, by nature the inferior creature. The strange thing about the Yarmouth discussion was that nine out of ten women present seemed to go along with Aristotle. For a time, the men present were quite puffed up about it. Then one young housewife ex-

"It's this way. Men have their egos. My husband has to think he's superior to me in all things. So I let him—think that. He thinks he makes all the decisions. It's the only way to have peace in the family."

Reminds us of the woman who was explaining to a friend why she and her husband got along so well together.

"You see, we have agreed that I am to make all the minor decisions in our household, and he is to make all the major decisions, so we never quarrel," she 'That's very interesting," her

friend replied. "Can yuo tell me about some of the minor decisions that you make?" "Well," replied the happy wife, "I decide what college our children shall go to, when to buy a new car, whether to rent or buy

a house." "Hmmm," hmmmd the friend, "if those are the minor decisions you make, what are the major ecisions you allow your husband to make?" "Oh," said the wife, "I let him decide how to solve the Suez

crisis, what to do about the

Russians and things like that."

-Portland (Maine) Press Herald Mani.old Presomes. In Columbus, Ohio, a T. Constellation made an unsche uled landing, and police took Flight Engineer Eugene Manning to a hospital, where, after 24 uncertain hours, the trouble was diagnosed as air

clane Andrews In the wide field of food there , that chicken is 7 to 9 inches

are several nonprofit organizaresearch and the spreading of information obtained by it to the consumer. The Poultry and Egg National Board, with its main office in Chicago, is one of these organizations where research for more tenderness, better flavor, and greater variety in ways cooking chickens and turkeys is carried on constantly with Mrs. Kathryn B. Niles, di rector of its home economics division.

"When I entered the poultry field of home economics a couple of decades ago, little was known in the scientific field on ese subjects," explained Mrs. Niles, "We had to depend mosty on old cookbooks fod our general information about prepa ing and cooking poultry. Since nen, we have pioneered in basic materials and methods, and have made great strides in helping housewives to cook poultry, as well as in the field of improving poultry."

Mrs. Niles, who trained for teaching home economics at the universities of Minnesota and Washington, and then taught several years had a difficult decision to make when she was offered a position in industry.

"For a long time after changing to the business end of home economics, I missed teaching, which I loved-but then I realized that I was really teaching in a different way and to a wider field when I show home cooks how to serve chicken that is so good that the children say, 'Please fix it again this way,

Mrs. Niles is especially enthusiastic about her test kitchen method of broiling chicken. No little fat to drain, and the chicken is placed on the bottom of the broiler pan. Her favorite recipe for broiling includes using lemon with which to rub the entire surface of the chicken before cooking. Use 1 lemon or each broiler. Next coat the chicken with butter and then sprinkle with a mixture of salt and sugar (2 teaspoons of each for each chicken), a little paprika, and pepper. If you prefer your chicken plain, fix it this way, advises Mrs. Niles.

Broiled Chicken Halves broiler-fryers, 11/2-2 pounds each, halved Soft butter

teaspoon salt

Place chicken in broiler pannot on rack. Bring wing tips onto back to expose thick breast meat to heat." Brush generously with butter. Season halves with salt and pepper. Flatten halves, skin side down. Place pan so

Piquant Sauce On Seafood Cocktail

If you are serving any kind of seafood cocktail at one of your parties this coming Festive season, the following sauce is high on the list of what is different and delicious

Blue Cheese Sauce cup blue cheese, crumbled 1½ tablespoons lemon juice ½ cup chili sauce 1 teaspoon Worcestershire s teaspoon Tabasco

1 tablespoon prepared horseradish Beat cheese and lemon juice until blended. Stir in chili sauce, Worcestershire, and Tabasco then horseradish. Mix well and chill. Serve a little sauce on the seafood cocktail and have a bowlful of it for the who like to add more.

of the thigh joint. Serves 4.

French-Broiled Chicken: Fol low above recipe, substituting 1 cup French dressing and 1 teaspoon paprika for the butter, salt and pepper. . . .

For a buffet arty nothing beats creamed chicken ready for selfservice. A simple pear salad, a hot beverage and a chocolate torte complete this buffet luncheon or supper. Serves 6. Creamed Chicken

cup chicken fat, or butte 1 cup broth cup milk 1/2 teaspoon sair

teaspoon ground pep

KEEP YOUR DISTANCE --

One of the easiest driving rules of thumb to remember, but not

always easy to visualize, is to keep at least one car length

behind the car ahead for each 10 miles of driving speed

Drawings, above, show how the car ahead nould appear to a driver following it at speeds from 30 to 70 miles per hour.

Driving experts stress, however, that this rule is for the abse

lute minimum safety distance and that other factors should

always be taken into account, such as read condition, col

mechanical condition and the individual driver's reaction time.

1 teaspoon finely grated cups large dice cooked chicken 1 can (4 ounce) sliced

from heat, regulating distance or heat so that chicken just begins to brown after 15 minutes. Broil slowly, turning after 30 minutes. Baste frequently, Broil skin side up for 20-25 minutes until drumstick twists easily out

> and make a sticky cleaned up. Reme that these products ly, and shouldn't be get too soft. If you have alwa just elbow macaron look at the shelves products in a superman

> > similarity, they do not alike. CHUNKS with TANG SECTIONS for a dessert to be served afte

> > > 30 m.p.h.

50 m.p.h.

shapes and sizes, and de

day. Pasta comes in

erystalized ginge

1 green pepper, diced

Melt fat, add flour

Cook, stirring constant

uniformly thickened. Add

sonings, chicken, much

Creamed Chicken-1 Gala

114 cups chicken fat er be

1 tablepsoon or more sh

2 tablespoons minced onin

2 pounds or 1% quarts cos

1 cup chopped green pen

2 pimientos, chopped

Melt fat, add mushro

cook over low heat until

ly. Add broth and milk

Add other ingredients.

For the novice cool

you're cooking macaroni

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Add flour and blend

once. Cook until

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thoroughly. Season t

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You'll need to sti

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teaspoon ground pepper

1/2 pound mushrooms d

1 quart rich milk

ed patty shells.

114 cups flour

11/2 quarts broth

Add broth and milk all at

FRENCH TOAST fast brings folks he the table. When it's raisin bread, they'll call for s onds, so make plenty.

role that a set of finger-played in the case of Sen-etra Cardosa de Garcia of Negras, Mexico, is as as many TV and movie ons. The Army notified Garcia that her son had sted as a deserter, and

was so cheerful that she could not believe the charge. An FBI check soon led to a search through its war casualty file. Surprised agents found that her son's fingerprints compared with those of an unknown soldier through in an overseas military. buried in an overseas military cemetery. The evidence further revealed that instead of being a revealed that instead of being a deserter, Senora Garcia's son had died a hero.

Senora Garcia insisted that a

The most unpleasant job of the highly trained ID specialists is identifying victims of airplane crashes, ship fires and hurri-canes. As soon as FBI headquarters gets a request for this unique service, a special squad of fingerprint experts is imme-diately dispatched to the disaster scene.

Before leaving Washington, these specialists collect finger-print cards of persons whose names are the same or similar to those believed to be disaster victims. Then they compare fingerprints taken from the mangled, burned bodies with the FBI cards to establish positive identification. Success in this gruesome operation often requires that an agent have strong stomach as well as expert

technical know-how. Recent headline disaster which received FBI identification service were last year's Romance of the Skies stratocruiser crash and the havoc caused by Hurricane Audrey on the Louisiana coast.

Pamper Those Paint Brushes

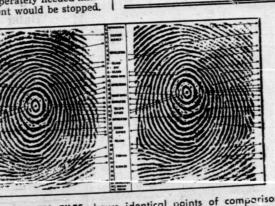
It's quite true that "you ge what you pay for" and buying cheap paint brushes is not economical. The bristles will soon fall out and the finished paint job will look anything but professional.

A good paint brush will last indefinitely if you give it proper care. This consists of careful cleaning and storing after every paint job.

To clean brushes of enamel, house paint or oil-base paint, swish in turpentine until all loose paint is removed. Then wash in warm water and soap, wrap in several thicknesses of paper and put away. Brushes or rollers used with latex paint are merely washed with warm

water and soap. During an extended job, brushes can be suspended in linseed oil between painting sessions. The brush should never touch the bottom of the containment on the knighter will become er or the bristles will become

Even brushes that have become hardened with old paint will respond to treatment. However, these may require soaking in a stronger solvent like paint and varnish remover before the stubborn paint will give up the ghost. Paint brushes treated with respect will do a better job.



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Fingerprints Write Crimeless Dramas

letter her son had written the day before being listed AWOL was so cheerful that she could NEA Stalf Corr WASHINGTON — (NEA) — Fingerprints help solve scores of intriguing mysteries each year het have nothing to do with

For agents of the Federal Bupepper, pimineto, and in heat thoroughly. Serve in reau of Investigation use the tell-tale ink smudges to locate missing persons and identify ssing persons and identify If you want to have an rom airline crashes to attacks y man-eating sharks. serving 24-30, make creamed chicken this way."

The little known public serv-e is provided by the FBI's ates the largest and most effi-ent fingerprint storehouse i cient fingerprint storehouse in the world. The elaborate filing the world. The elaborate filing lion sets of fingerprints belong-ing to about 74 million people.

The majority of these are con-ined in the non-criminal secion which files prints contribut more than 1',000 agencies. And agents agree that cases which these prints help solve are often more dramatic than the ving notorious gunmen

A typical example is the case
of Gregory LaTraille who walkd into the FBI's Los Angeles
office and asked agents to find his father whom he had never seen. What little information Laraille could give was imme-ately sent to ID specialists in

Their files contained a set he father's prints which had een made when he applied for job with the U.S. Naval Air Station in Seattle. The finger-print card also listed his street address. With this information,
LaTraille was soon able to meet
his father for the first time.
One of the identification Diviost macabre cases began hen the FBI received a set of

ngerprints from a hand found in the belly of a shark.

Miami Beach police wanted to now the name of the victim. n intensive fingerprint check on revealed that the hand beto a Navy gunner who down with a tanker off

had gone down with a tanker off the Florida coast.

The enormous fingerprint file proves especially valuable in helping identify amnesia victims.

On a summer day in 1956 an eldrly man wandered into the theriff's Office in Lawton, Okla., nd said that he had forgotten ne. The sheriff took the man's prints and sent them to the FBI.

ID specialists finally identi-

led the amnesia victim when hey checked their contains reprints dating back to 1905.

The prints that revealed his dentity had been made almost before the FBI check

esperately needed mili-



CHART FROM FBI FILES shows identical points of comparison In two fingerprints. Comparison like this solves scores of mysteries each year as intriguing as any on TV dramas.





THE HOLY CITY—In the Jordan sector of Jerusalem two Jordanian policemen stand near the arch of Ecco Homo—Behold the Man-built by Hadrian in 135 A.D. and said to span the spot from which Pilate presented Christ to the mob to be crucified. Today, in the city where Jesus hung from a cross nearly 2,000 years ago to bring a new kind of love to the world, hate swells through old Jerusalem. The hate has built up since Israel's birth as a nation.

THE FARM FRONT

the breeder. Not only does he

want to produce a good saleable

the highest hatchability as well.

quality can be improved by

with her rate of production.

however, that vitamin D is re-

quired for good shell formation.

Normally a good quality com-

mercial ration should contain

sufficient vitamin D.

s have shown

breeding.

chick but he wants to obtain

The importance of proper maintenance of farm machinery cannot be over-emphasized, according to Agricultural Engineer
F. Bigsby of the Swift Current
Experimental Farm. Special attention to machinery ance he says, will, in the long run, more than pay for the immediate expense and extra time required to do the job properly.

The best aid to good machinery servicing is the operator's manual supplied with the machine. This manual has been prepared by engineering specific prepared by engineering speci-alists who know the require-ments of the machine, and their readations should be fol-

A check list is another aid to good maintenance and it should include an entry for all the service operations required, with a space for the hour meter reading, or date when each service operation was done. This is especially important for jobs such as engine oil changes, transmission oil changes and wheel bearing packs. Through the use of a check list an operator will not have to rely on his memory to know when certain operations should be done.

. . . Great care should always be taken in machinery maintenance regardless of what operation must be performed. For example, grease nipples should be cleaned off before greasing, and all nipples should be attended to. If grease nipples are in an awkward position they should be replaced with a fitting that is easier to reach. Furthermore all nipples should be checked to ensure that they are taking the grease. The oil level boxes should always be checked carefully and the plug on the gear box should be cleaned before it is removed. It is also important to see that no dirt gets into the gears while the plug is out. The best lubricant available cannot do a proper job if it has dirt in it.

. . . On many occasions a major breakdown is caused by a minor fault such as a loose bolt or a cracked part. For this reason careful servicing is important as it gives the operator a chance to check over his machine during the servicing process. At such periods he may spot faults before they lead to a major breakdown. . . .

Breeding and nutrition are possibly the most important factors affecting egg shell qual-ity but disease and other factors associated with the physiology of the bird, also have a bearing on shell quality.

The ability to produce eggs with shells of good quality is an inherited characteristic of the individual hen, Different breeds and, more important perhaps, strains within breeds, differ in their ability to produce strong, well formed shells. Commercial egg producers should insure that the chicks they buy are from a strain with proved abil-ity to produce good shells. This

contain a sufficient amount of good shell quality. Studies have shown that shell quality, as measured by shell thickness, declines from a maximum level during the winter months to a relatively low level during the summer months. This decline in the amount of calcium laid down on the shell may be the result of an increase in the environmental temperature, a reduction in feed consumption or changes in the physiology of

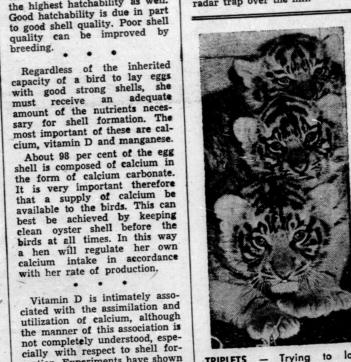
the bird for causes yet unknown. In spite of good breeding and good nutrition many birds continue to lay eggs with thin shells, poor texture and abnormal shapes. This has sometimes the stand of the shapes are shapes. been termed "physiological shell quality." The many physiological and biochemical functions cal and biochemical functions involved in forming the egg shell are poorly understood. Much of the data available is fragmentary and inconclusive. It is tary and inconclusive. It is through research in this field that the greatest improvement in shell quality may be achieved in the future.

In summary, poultrymen should observe the following points in order to achieve and maintain good egg shell quai-

1. Choose a strain of birds that has the inherited ability to produce good quality egg shells. 2. Feed a good commercial ration or, if using a home mixed ration, be sure that sufficient amounts of calcium, manganes and vitamin D are provided. 3. Insure an adequate supply of calcium by allowing free access to good quality oyster shell at all times.

4. Follow sound management practices with regard to feeding, water, housing and disease

Picket. In Ardmore, Okla., State Trooper Paul Clark was waved down by a man at the side of the road who got himself arrested when he stuck his head in the window, warned: "Hey, the highway cops are working a radar trap over the hill."



- Trying mean in their first appearance at Fleishhacker Zoo are Sam, Henry and Florine, five-weekold tiger cubs. They're the offspring of a couple named Pat and Mike.

By Rev. R. B. Warren, B.A., B.D.

God Delivers His Péople Exodus 11:1; 12:23-28; 14:27-31. Memory Selection: He saved them for his name's sake, that he might make his mighty pow-er to be known. Psalm 106:8.

Trouble comes to all but peo-ple react differently. "One ship sails east and one sails west

the self same It isn't the gale but the set of the sail That determines the way

goes."
"The children of Israel sighed by reason of their bondage, and they cried, and their cry came up unto God by reason of the bondage. And God heard their groaning, and God remembered covenant with Abraham, with Isaac, and with Jacob. And God looked upon the children of Israel, and God had respect unto them." God's deliverance by the hand of Moses was miracu-lous. Critics will say that plagues of lice and flies are common in Egypt. Perhaps so. But they don't come and go at the word of man. The smiting of the first born was, of course the climax. Pharaoh yielded but it was not genuine repentance. He was sorry that he was suf fering but he wasn't sorry for his sin against God and against Israel. Hence he found no deliverance but instead a watery

People are the same today One woman became bitter about her suffering. She thus made life more miserable for herself and for those about her. She

shed forth gloom.

A man became seriously He had no place for God in his life. But in the months of illness his attitude gradually changed. Through prayer and medical skill his health was re-stored. Now he values prayer and is very thankful to God. He can say with David, "Before I was afflicted I went astray: but now have I kept thy word. - It is good for me that I have been afflicted that I might learn thy statutes." Psalm 119:67, 71. Hitler learned the folly of op

pressing the descendants of Abraham. Though they have no yet acknowledged Jesus Christ as their Messiah, God has not forgotten His covenant with this people. What a day it will be for all men when they turn from their unbelief! I hope I am living to see it. To keep a child's CRAYONS FROM ROLLING AND GET-

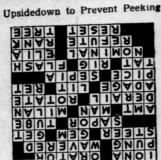
ment and protect them damage.

TING UNDERFOOT place them

on a strip of corrugated card-

the crayons in orderly arrange-

ard. The indentations keep





SEES SEA OF MUD-And that's all you see on many a Kansas farm these days Above, Frank W. Martin, checks on his dairy cattle, who are knee-deep in the sticky goo. To complicate things, several of the cows dropped calves. When the youngsters get milk from their mothers, they get mud with it and it makes them sick. When Martin does his milking, the cows have to be washed down before they can be milked. "It make getting the work done three times as rough," says Martin.