GODDFIEAR

Goodyear Double Steel Belted Radial...With Amazing All-Traction Tread!

Here's all the traction you're likely to need - on almost any road, in any kind of weather. As a rain tire, Tiempo has a well-grooved tread designed to resist hydroplaning. As a tire for slick pavement, Tiempo gives you 10,000 hardworking tread edges for traction on curves or during sudden stops. As a sun tire, Tiempo gives you smooth handling, plus

the stamina of steel belts. And radial construction gives you a dividend in gas-saving economy. There's even a scun bar to help keep the whitewalls white. Tiempo. It's a lot of tire for the money!

RAIN CHECK-If we sell out of your size we will issue you a rain check, assuring future delivery at the adver-

Whitewall Metric Size	Fits	OUR PRICE	Plus F.E.T. and old tire
P195/75R14	ER78-14	\$56.00	\$2.35
P205/75R14	FR78-14	\$61.00	\$2.56
P215/75R14	GR78-14	\$64.00	\$2.61
P225/75R14	HR78-14	\$69.00	\$2.67
P205/75R15	FR78-15	\$63.00	\$2.68
P215/75R15	GR78-15	\$66.00	\$2.74
P225/75R15	HR78-15	\$71.00	\$2.90
P235/75R15	LR78-15	\$76.00	\$3.00

See The Yellow Pages For The Goodyear Retailer Nearest You!

P185/75R13 whitewall (fits BR78-13) plus \$1.93 F.E.T. and old tire

Just Say 'Charge It'

Use any of these 7 other ways to buy: Our Own Customer Credit Plan

• Master Charge • BankAmericard • American Express Card

• Carte Blanche • Diners Club • Cash



Goodyear Revolving Charge Account

GODDFYEAR

See Your Independent Dealer For His Price and Credit Terms. Prices As Shown At Goodyear Service Stores In All Communities Served By This Newspaper

-DAWN Recipes

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water and 1/4 teaspoon salt in saucepan. Cover and simmer 15 to 20 minutes, until beans are crisp - tender. Drain.

While beans are cooking, melt butter in medium saucepan. Add onion and celery leaves; cook until onion is tender. Blend in flour. Remove from heat; stir in milk. Return to heat and cook, stirring constantly, until mixture thickens and comes to a boil. Stir in lemon juice, remaining 1/4 teaspoon salt, pepper, and drained cooked beans and celery.

Fresh Corn Sausage Custard

1/2 lb. bulk sausage 2 cups corn and liquid, cut from about 8 ears of corn

1/2 teaspoon salt 1/8 teaspoon pepper

1 teaspoon sugar

Break up sausage in skillet and cook until brown. Drain well on paper towels. Cut corn from cob by running a knife down the center of each row of corn, then scraping corn and its liquid from cob.

In medium bowl beat eggs, then add sausage, corn and liquid, salt, pepper and sugar. Mix well and turn into a 11/2quart baking dish or into individual custard cups. Place in a pan of hot water.

Bake in 350 degree oven, 1 hour for large dish or 35 to 45 minutes for small cups, until tip of knife inserted in center comes out clean. Serve hot.

Makes 8 servings.

Cheese Souffle

3 tablespoons butter or margarine

1/4 cup finely chopped fresh onion

> 1/4 cup finely chopped fresh green pep-

3 tablespoons flour

1 cup milk

4 eggs, separated

1 cup (4 ounces) shredded Cheddar

1/2 teaspoon salt

1/8 teaspoon pepper

In medium saucepan melt butter. Add onion and green

Stir in Cheddar cheese, salt, and pepper. Beat eggs whites pepper; cook until tender. until stiff but not dry. Add 2 Blend in flour. Remove from large spoonsful of egg whites heat and stir in milk. Return to heat and cook, stirring con-

stantly, until mixture

to yolk mixture and mix well. Gently fold in remaining

thickens and comes to a boil

Remove from heat and beat

in egg yolks one at a time.

egg whites. Turn into a greased 1-quart souffle dish.

Bake in 375 degree oven su minutes, or until cake tester inserted in center of souffle comes out clean. Serve immediately with Fresh Okra Tomato Sauce*.

Makes 4 servings.

