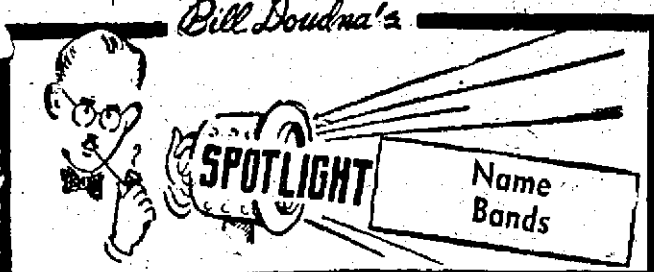


Today's Radio Highlights

Music
7:45 a. m.—George Morgan (WIBA): "Johnson Rag," "On Top of Old Smokey."
11 a. m.—Jack Berch (WISC): "Tuxedo Jump," "The Musicians."

Radio Timetable

Table with columns for WIBA, WISC, WKOW, and WIBU, listing radio programs and times for Monday.



TIP O' THE MORNING: Actor David Niven's second novel "Once Over Lightly," will be published next month by Prentice-Hall.

A new policy will begin this week at the Eagles ballroom when "Red" Nichols and his Five Pennies play for dancing Friday night.

THE MAIL BAG: A letter from Bob Hope: Dear Friend, If I were a healthy adult with

Film Strip, 'United Madison,' Relates Red Feather Story

A new color film strip entitled "United Madison" which tells the story of how Red Feather services benefit Madison residents is being used extensively in the United Givers' Fund pre-campaign meetings this month.

Architect Honored

Recipients of the Americas Foundation 1951 award for "Outstanding Service" in the field of inter-American friendship is Harvey Wiley Corbett, senior architect of New York's Rockefeller Center.

Community Center
MONDAY, OCT. 15
Shrine patrol: 6:30 p.m.; bridge instruction and handicapped youth activity: 7:30 p.m.

High Court to Rule on Segregation in Southern Schools

WASHINGTON—(UP)—The supreme court is likely to act today on the issue of racial segregation in Southern public schools.

Calendar

MONDAY, OCT. 15
8:30: "Raubarb" at 1:30, 3:00, 5:40, 8, and 10:20.
9:30: "Francis Goes to the Races" at 1:45, 7:15, and 10:35.

Special Events

4:45 p. m.—Pres. Truman (WIBA).
9:30 p. m.—Sen. Robert A. Taft (WENR): "Report to the Nation."

Drama

7 p. m.—Suspense (WIBA): Cornel Wilde in "The Flame," story of a fugitive. The Big Hand (WISC): Foolish lover trapped by own device.

Discussion

1:30 p. m.—Happy Felton (WISC): on new schedule: Sidney Franklin, bull-fighter, guest.
7 p. m.—Civil Defense (WFOV): "The Ground Observer Corps."

Farm Program

12:15 p. m.—Farm Service (WIBA): "14 Years of Soil Conservation."

For Children

4 p. m.—ABC Club (WISC): "Jack and the Beanstalk."
5 p. m.—The Kids' Club (WIBA): temporarily at this time.

Miscellaneous

9 a. m.—Welcome Travelers (WIBA): Danny Kaye, guest.

WHA and WHA-FM

979 Kc.—88.7 Mers. MONDAY
7:00 Farm Program
7:30 Ranch Week
8:00 Morning Melodies

WFOV-FM

104.9 Mers. MONDAY
6:00 Earl's Risers
6:30 News, Vann Patrol
7:15 Weather Report
7:30 Vann Patrol
8:31 Weather Report
8:33 News, Clockwatchers
8:35 Clockwatchers
9:00 Herb Kern
9:15 Ben Light
9:20 Dance Band
9:25 Wisconsin Report
10:00 Morning Musical Variety
10:10 Show Tunes
10:45 Novelty Shop
11:00 Willy Lude
11:20 Nary Burt
11:45 Sacred Heart Program
P. M.
12:00 News, Movie Preview
12:15 Noddy Brothers
12:30 Martha Tilton
12:45 Madeline
1:00 Music to Listen to
1:15 Mills Brothers
1:30 Phil's Gals
1:45 Anne Shelton
2:00 Contrasts in Music
2:30 News, Clockwatchers
4:00 Juke Box Jamboree
4:15 Ken Garner
4:30 Easy Listening
4:50 Tom Griffin
5:15 Air Adventures of Jimmy Allen
5:30 Program Preview
5:45 Of the Record
6:00 News, Musical Menu
6:30 Showtime
8:00 Public Service Time
8:15 University of Wisconsin Band
8:30 Package of New Records
8:45 Twilight Time
9:00 News, Grot, Wisc
9:30 Barclay Allen
9:45 News, Grot, Wisc
10:30 Frank Pettit, Kias
10:45 Teddy Phillips
11:00 News, Musical Menu
11:30 Guy Lombardo
12:00 Let's Have Fun from 12 til 1.

Join the Family Rosary

Crusade for Peace
Hear the FAMILY ROSARY EVERY EVENING ON WGN SUNDAY 9:30 P.M. WKOW
PRAY FOR TRUE PEACE

PIGGY WIGGLY'S "GOOD MENU" PARADE



These fragile shells with a creamy filling delicately flavored with sherry wine are unbelievably easy to make.

Sherry Cream Puffs

Have you ever made cream puffs? Most women think they are too difficult to attempt, but actually, if your oven is accurate, they are easier than pie! Be the first to serve them to your club and enjoy the sensation you will create among "the girls!" You can make eclairs shells the same way, shaping them with a pastry tube. Use the wine filling for these, too.

- Sherry Cream Puffs
1/2 cup butter or margarine
1 cup sifted enriched flour
1/2 cup boiling water
1/2 teaspoon salt
4 eggs
Combine butter and boiling water in saucepan; stir over low heat until butter is melted. Add flour and salt, all at once, stirring vigorously; continue stirring over low heat until forms a ball and leaves sides of pan. Remove from heat; cool slightly. Add unbeaten eggs, one at a time, beating well after each. Chill thoroughly. Drop by tablespoons or teaspoons on lightly greased baking sheet 2 inches apart. Bake in hot oven, 450 degrees F., 15 minutes, then reduce heat to moderate, 350 degrees F., bake 25 to 30 minutes longer. Cool, slit; fill with Sherry Cream Filling. Makes 12 large, 18 medium or 24 small puffs.

featured in Sunday's parade

Beth Merriman, food editor of Parade Magazine, and Piggy Wiggly join in bringing you good food and good ideas for good eating!

- What You'll Need For Sherry Cream Puffs
Our Choice Sweet Cream Butter 74c
Top Spread—Table Quality Margarine 39c
Colonial Pure Cane Sugar 99c
Be Sure and Enter Pillsbury Brand National Baking Contest Pillsbury Flour 52c
EGGS Wisc. Grade A 79c
BORDEN'S WHIPPING CREAM 34c

Shop Piggy Wiggly Mon., Tues., Wed. For Better Service—True Low Prices!

- ECONOMICAL TENDER BEEF
U. S. Graded Utility
Chuck Roasts 64c
Rib Roast 62c
Beef Stew 83c
Ground Beef 65c
Pork Roast 49c
SAUSAGE 45c

- U. S. No. 1 Washed White POTATOES 50-Lb. \$1.55
Golden Bleached—Home Grown ENDIVE 19c
CRANBERRIES 23c
Strawberries 33c
CIDER 65c

- Vitamin Enriched, Food Club MILK 35c
Sunshine Crackers HI-HOS 34c
PAN-O-CAKE
ON SALE WED. A. M.

SAVINGS SPOTLIGHT
THIS COUPON IS WORTH 15c TO YOU!
COFFEE 3-Lb. \$2.04
THIS COUPON IS WORTH 10c TO YOU!
Peanut Butter 24-oz. 44c