

Family Favorites

By THE ASSOCIATED PRESS
 HOT POTATO SALAD

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| 4 medium-sized (about 1 1/4 pounds) potatoes | 1/4 cup coarsely chopped sweet mixed pickles |
| 2 slices bacon | 1 teaspoon salt, pepper |
| 2 or 3 (about 1/4 pound) frankfurters | 1/2 teaspoon celery seed |
| 1 small onion (finely diced) | 1 1/2 teaspoons prepared mustard |
| 1/4 cup finely diced celery | 2 tablespoons sweet pickle liquid |
| 1/4 cup finely diced green pepper | 2 tablespoons (about) cider vinegar |

Pare potatoes and cut into halves or quarters if necessary so they will be the same size. Barely cover with boiling water and cook rapidly, covered, until tender. Drain and shake potatoes in pan over heat to dry. Dice potatoes, return to saucepan and cover to keep warm.

With scissors or sharp knife, snip or cut bacon into 1/2-inch strips. Cut each frankfurter into 4 crosswise pieces. Put bacon into 10-inch skillet over low heat; cook, stirring often, until crisp. Add frankfurters, onion, celery and green pepper to bacon and drippings in skillet. Cook gently, stirring often, until vegetables are lightly browned—5 to 10 minutes.

Add chopped pickles, salt, pepper, celery seed, prepared mustard, sweet pickle liquid and 2 tablespoons vinegar to skillet; mix well. Add diced potatoes. Heat, stirring gently to douse potatoes with dressing. Taste and add more vinegar, salt and pepper if needed. Makes 4 servings.

SKILLET BEEF LOAF

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| 1 egg | 1 teaspoon Worcestershire sauce |
| 1 slice white bread | 1/4 cup milk |
| 1 small onion | 1 tablespoon flour |
| 1 pound ground beef chuck | 1 tablespoon butter or margarine |
| 1 teaspoon salt | 1/4 to 1/2 cup stock or bouillon |
| 1/4 teaspoon pepper | |

Beat egg in medium-sized mixing bowl just enough to combine yolk and white. Crumb bread and add. Peel onion and grate fine; add onion pulp and juice to bowl. Mix until bread disintegrates. Add beef, salt, pepper, Worcestershire and milk; mix thoroughly.

Shape into oval loaf, that can be handled, on waxed paper. Sprinkle top of loaf with half of flour; turn over and sprinkle other side with remaining flour. Heat butter in iron skillet. Carefully turn loaf into hot fat.

Brown as rapidly as possible; turn heat moderately low and add 2 tablespoons stock; cook covered 20 to 30 minutes or until half done; add a little more stock if necessary. Turn carefully and cook other side the same way, adding as much of remaining stock as necessary.

CHERRY MUFFINS

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| 1 No. 303 can (1 pound and 1 ounce) pitted tart water-packed red cherries | 1 egg |
| 2 cups sifted flour | 1/4 cup butter or margarine |
| 4 teaspoons double-acting baking powder | 1/2 cup sugar |
| 3/4 teaspoon salt | 3/4 cup milk |
| | 3 tablespoons sugar |
| | 1 teaspoon cinnamon |

Drain cherries thoroughly. Sift together the flour, baking powder and salt. Beat egg with rotary beater (hand or electric) until thick and ivory colored. Cream butter and 1/2 cup sugar; beat in egg until smooth. Add sifted dry ingredients and milk; beat only until smooth.

Mix drained cherries with 2 tablespoons of the sugar; fold into batter, adding any of the sugar that the cherries haven't taken up. Fill buttered muffin-pan wells three-quarters full; mix 1 tablespoon remaining sugar and cinnamon; sprinkle over tops.

Bake in hot (425 degrees) oven 20 minutes or until muffins are browned and a cake tester inserted in the center of one of them comes out clean. Allow to stand 5 minutes; carefully run a small spatula around edges of muffins and remove; serve at once with butter.

Elvis No, Harry Yes . . .

National Library Collects Folksongs

WASHINGTON (AP)—Today's young rock 'n roll and hillbilly singing stars may be grasping fame and fortune, but their recordings aren't included in the nation's top repository for American folklore.

"They're not folk singers," says Mrs. Rae Korson, head of the Archives of American Folksong at the Library of Congress, which already boasts some 60,000 songs and tales on recordings. "They sing published songs. Folk music is handed down from generation to generation orally."

Recording stars Harry Belafonte, Burl Ives, Pick Temple and some of the older favorites, though, could make the grade.

"Belafonte sings all types of folk music and has a large collection of his own gathered mostly in Jamaica," says Mrs. Korson. "Also, he spent some time studying at the library before singing at night clubs. We'd like to have some of his records."

Mrs. Korson is not worried about the current hullabaloo over the Elvis Presleys, Pat Boone and other disc jockey hit stars.

"A tremendous interest in our heritage of folksong has been developing in the past five years," she said.

"Increasing numbers come to the library looking for the authentic

folksong. They listen, buy records, sing and learn how to play them. Sometimes they bring their guitars with them and learn to play the tunes in accompaniment to the songs."

A steady stream of musicians, teachers, scholars, writers, historians, students and tourists comes to the archives' "listening room" to play records.

"We are anxious to stimulate interest in the young to carry on research and also to preserve our songs," she said.

There is still a great reservoir of untapped material, she said, and it is important that recordings be gathered from old people still living who remember them.

Under a \$25,000 grant from the Carnegie Corp., the library is issuing long-playing records in its series of America folk music and folk lore. Five of these already have been made from material previously recorded.

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