

Congress Urged To Attack Auto Insurance Problems

WASHINGTON—It is high time for Congress to attack the problems of automobile injury reparations. University of Michigan Prof. Alfred P. Conrad told the House Subcommittee of Commerce and Finance. Conrad, professor of corporation law at U-M's Law School,

maintained that the most important actions needed are: REQUIRING EVERY automobilist to carry health insurance covering himself, his guests, and pedestrians whom he may injure; extending the social security system to cover

automobile victims who are not now covered; and reforming the negligence law system. At present, he said, reparation for automobile injuries is an "intolerable state of confusion, inefficiency, cost, and waste." The injured suffers from uncompensated losses,

and drivers suffer from intolerable insurance costs. "To reform the system does not require abolishing negligence laws or private liability insurance, or creating a new system of liability or of insurance," Conrad asserted. "The new edifice can be built

out of the blocks that are already on the scene, by using more of some and less of others, and relating them so that they support each other, instead of falling on top of each other." Negligence liability is a hundred years out of date, Conrad charged.

Some of the most urgently needed changes, he said, are crediting benefits which accident victims receive under other programs such as health insurance and social security to avoid duplication of payments; eliminating gain and suffering damages to lower

premiums; making insurance companies liable for the reasonable expenses of collecting fair claims against them; and making small losses deductible from negligence liability as they are now deducted from collision liability. Once the "archaic rules of

negligence law have been revised," Conrad said, a more effective reparations system could be brought into being. THE VITAL ROLE for Congress, Conrad told the House subcommittee, is to develop a nationwide plan, including federal and state legislation and voluntary action by motorist and insurance companies. "The states cannot do it by themselves," he said, "because they cannot impose requirements on out-of-state drivers without a national type border, caucus, and they cannot govern the effects of lawsuits which take place in other states."

Congress should make efforts to bring all state laws up to a minimum standard, Conrad said. "This can be done by differentiating in grants of highway aid, giving more to those states which meet minimum standards."

Easter Sunday Eating

By JOYCE TOTTEN

Time to plan for Spring's most celebrated Sunday. Let dinner be a banquet starting with some traditional and favorite foods.

For guests, you might go all out serving leg of lamb. Roasted lamb chops and roast leg of lamb are popular at buffe restaurants and hotels, from coast to coast. However, some women have not learned to buy and cook the many cuts of lamb that can add such pleasant variety to family and company meals.

Lamb is sold the year around in many markets. In other sections of the country, where lamb is not so popular, it may be sold only during seasons of greatest supply as in the early fall and in the spring.

In this country the most popular ways of cooking this tender meat are roasting and broiling. Some of the less tender cuts may be braised or made into stews.

A small amount of mutton (the rare sheep) is sold in this country.

The thin paper like covering over lamb roasts and chops is called the "rind." This is removed from chops. It should not be removed from the leg, since this cut keeps its shape better, cooks in less time and is juicier when the foil is left on.

Lamb should be served very hot or cold, but it should never be served lukewarm.

LEG OF LAMB

Number of Servings: 12

- 8 lb. leg of lamb
- 1 clove garlic
- 1/2 t. marjoram
- 1/2 t. salt
- 2 T. lemon juice
- 1/4 t. tabasco
- 2 slices bacon
- 1 whole small stuffed green peas

Wash and mix garlic, marjoram, and salt together. Add lemon juice and tabasco. Cut bacon into 1/2 inch pieces. Cut excess fat off lamb and wipe with clean damp cloth. Make 10 holes with handle of a wooden spoon about 1 1/2 inches deep. Push small olive in hole, then piece of bacon, 1/2 teaspoon of garlic mixture, then another stuffed olive until all holes are filled. Roast in moderate oven 325 degrees F., allowing 30 to 35 minutes per pound or use meat thermometer and roast until temperature is 175.

TATO FLAKE CHEESE BUNS

- Softens 1 pkg. Active Dry Yeast
- 1 1/2 c. warm water
- Combine in large mixing bowl
- 1/2 c. mashed potato flakes
- 1/4 c. butter
- 1 T. sugar
- 2 t. salt
- 1/8 t. cayenne pepper and
- 3/4 c. boiling water.
- Cool to lukewarm by adding:
- 3/4 c. evaporated milk
- Bleed in 1 c. shredded cheddar cheese
- 1 unbeaten egg and softened yeast

Gradually add 3 to 3 1/4 cups flour to form soft dough; beating well. Cover with saran wrap. Let rest in warm place until light, 45 to 60 minutes. Combine 1/4 c. melted butter and 1/2 c. shredded cheddar cheese. Spoon over rolls. Bake at 375 degrees for 20 to 25 minutes. Serve warm.

the finest Easter Dinner



WRIGLEY
Ham Roast

CENTER CUT Ham Roast **89¢**

Fully Cooked Smoked **HAMS** **43¢**

Select Shank Portions 5 to 7-lb. Avg. lb.

Select Butt Portions 4-5 lbs. 55¢ lb.

Business-Homeal **Cure 81 Hams** lb. **\$1.49**

Fresh Boston Style **Pork Butt Roast** lb. **49¢**

Sliced into Chops 9 to 11-lb. Average lb. **79¢**

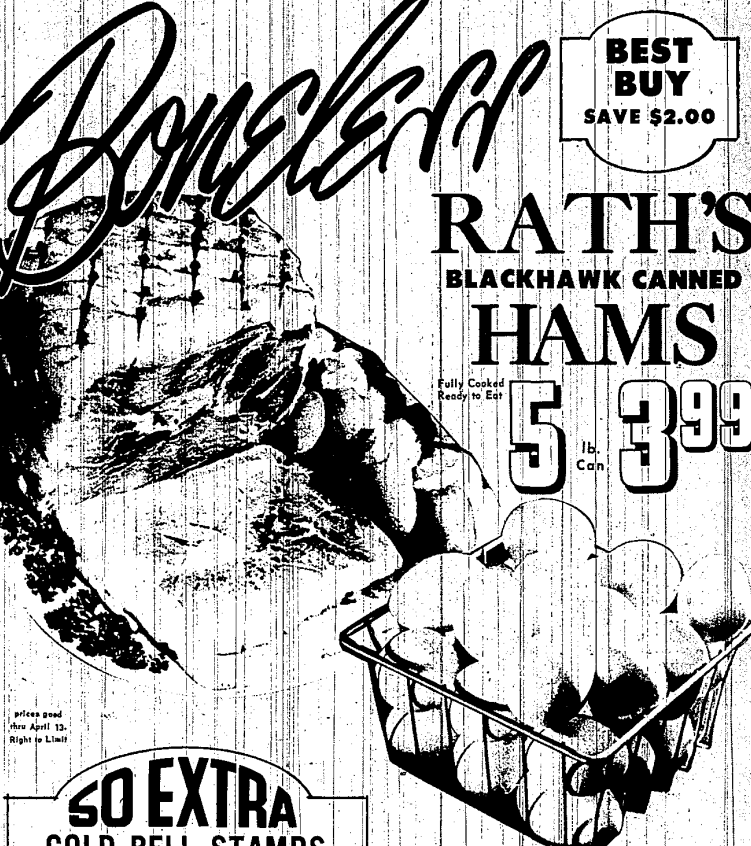
Headwale Sugar Cured **Sliced Bacon** 1-lb. Pkg. **69¢**



ROYALTY Sliced Pineapple

Royalty Tasty Sliced PINEAPPLE

1-lb. 13-oz. Can **37¢**



RATH'S
BLACKHAWK CANNED HAMS

5 lb. Can **5399**

Fully Cooked Ready to Eat

BEST BUY SAVE \$2.00

SO EXTRA GOLD BELL STAMPS

with Thrift Ticket at left and purchase of \$1.00 or more

EASTER CANDIES

Fresh **Brach's Jolly Beans** 1-lb. Pkg. **39¢**

Brach's **Marshmallow Eggs** 12-oz. Pkg. **29¢**

Chuckles **Speckle Eggs** 12-oz. Pkg. **29¢**

Rede Pink **Marshmallow Bunnies** 12-oz. Pkg. **10¢**

Assorted Candy **Brach's Easter Pail** **99¢**

Perfect Candies for the Easter Basket

Easter Egg Dye Kit **29¢**

Headwale Fresh Frozen Florida **Orange Juice** 6-oz. 12-oz. **95¢**

Headwale **Fresh Butter** 1-lb. Pkg. **69¢**

Mel-O-Crust **Rye Bread** 1-lb. 2-oz. **27¢**

Keeps Hair Neat **Aqua Net Spray** **44¢**

SAVE UP TO 15¢

Blue Ribbon Grade "A" Fresh **LARGE EGGS** **39¢**

DOZ. With Thrift Ticket Below



Dairy Delights for Easter

In Wine Sauce **Pep E Herring** 12-oz. Pkg. **69¢**

Conard's Kitchen Fresh **Cole Slaw** 1-lb. Pkg. **39¢**

Conard's Rich **Cream Cheese** 8-oz. Pkg. **29¢**

Wigle **Horse Radish** 8-oz. Pkg. **19¢**

Conard Assorted **Gelatin Desserts** 3-oz. Pkg. **25¢**

Conard's Moisture **Marshmallows** 10-oz. Pkg. **19¢**

Aunt Jones Ice Bars **Dill Pickle** 10-oz. Jar **49¢**

Bramble **Sweet Potatoes** 1-lb. Pkg. **19¢**

Camelot 15 Denier-Plain or Mesh **Nylon Hosiery** **59¢**

SAVE UP TO 40¢

this coupon worth **10¢ off** on one pint of **Fresh Strawberries** Good April 8 thru April 14 Limit one coupon per family, please. **WRIGLEY**

this coupon worth **15¢ off** on any 2-lb. pkg. of Chikan Turkey or Freezer Queen Beef Entree Good April 8 thru April 14 Limit one coupon per family please. **WRIGLEY**

this coupon worth **50¢ off** on 3-lb. or 5-lb. of **Canned Ham** Good April 8 thru April 14 Limit one coupon per family, please. **WRIGLEY**

THRIFT TICKET

Blue Ribbon Grade "A" **Large Eggs** Dozen **39¢**

With This Thrift Ticket and food purchase of \$5.00 or more Good Thru April 13.