



William Brown and trestle table he made

Wm. Brown artist in wood

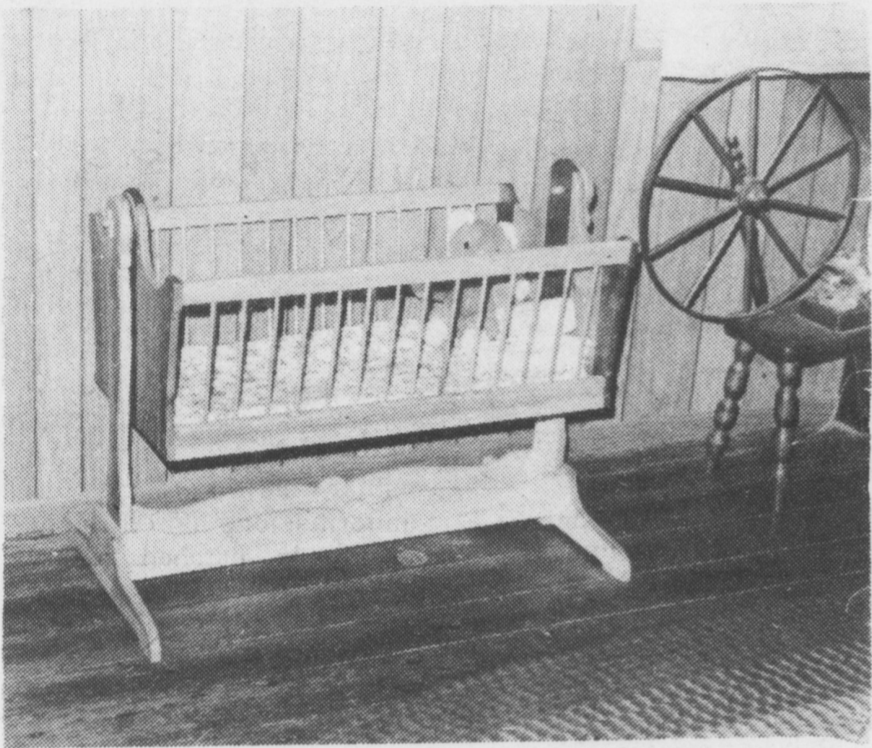
by Hazel Baker
William Brown, 48 E. Front St., Marietta, has been working with wood for eight years. He began creating furniture after his wife investigated the cost of a trestle table which she thought was far too costly. He obtained a pattern, planned, layed out, and constructed the fine piece.

The table has gone through the flood and is still a beautiful object.

One of Brown's latest creations is a cradle in which his new grandson is peacefully sleeping. All of the furniture made by Brown is held with dowel pins and glue and most of it is fashioned in Colonial style. The current masterpiece is a barrel table with five chairs which the craftsman is styling into a dining room suite.

Woodworking is a hobby with Mr. Brown, since his occupation as a truck driver keeps him occupied most of his working hours. He has driven truck since he was able to drive and handles a tractor trailer for U.S. Aluminum.

Custom work is accepted by this craftsman. He will build almost any piece of furniture if the customer supplies the pattern and dimensions. Some repairs are also done.



Cradle Brown made for grandson

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Rib Steaks \$1.49 lb.		Round Bone 89¢ lb. <small>CHUCK ROASTS</small>
T-Bone Steaks \$1.69 lb.		Rump Roasts \$1.19 lb. <small>BONE IN</small>
Porterhouse Steaks \$1.79 lb.		Rib Roasts \$1.39 lb.

Sirloin, T-Bone and Porterhouse Steaks should be brushed with melted butter, oleo or oil before broiling or pan frying. Cuts from Chuck and Round should be browned, seasoned and moist cooked at 300 degrees to 325 degrees for 2 1/2 to 3 1/2 hours, depending on size. Rib Roasts and Shoulder Roasts should be cooked at 300 to 325 degrees in the oven to an internal temperature of 170 degrees and should be basted several times during cooking.

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