

**10 Civil Defense Films Available For Showings**

There are 10 Civil Defense films now available for use by groups and organizations without charge, according to Gen. J. T. Pierce, county CD director.

The films, all 16 m.m. sound, may be obtained from Betty Svarverud, CD secretary, in the Sheriff's Office of the County Courthouse.

The films are called Survival Under Atomic Attack, This Is Civil Defense, What You Should Know About Biological Warfare, Disaster on Main Street, The Cities Must Fight, Fire Fighting for Householders, Duck and Cover, Emergency Action to Save Lives, Civil Defense for Schools, and Operation Doorstep.

**Surplus Farm Products Going To Needy Nations**

WASHINGTON — President Eisenhower reported to Congress this week that projects have been completed or are under way for disposing abroad of 373 million dollars' worth of surplus farm products.

Action has been taken under a program authorized by the last Congress which permits disposal of some one billion dollars' worth of surpluses over a period of three years, through both sales and gifts.

The government has on hand around seven billion dollars' worth of excess farm commodities acquired through price support programs.

Breaking down the sales by areas, Eisenhower listed 305 1/2 million dollars for Western Europe, 44 million for South America, \$30,000,000 for the Middle East—so far, only Turkey—and 173 million for Southeast Asia.

An agreement with Turkey for some 300,000 tons of bread grains and feeds was signed Nov. 16. Another with Yugoslavia for sale of around 425,000 tons of wheat and 50,000 bales of cotton was concluded last week at a figure of 60 million dollars.

**CAA Administrator's Job To Improve Facilities**

NEW ORLEANS — Civil Aeronautics Administrator F. B. Lee said Wednesday his department's biggest job is to improve existing facilities to permit them to handle increased traffic with the utmost safety.

The U. S. Department of Commerce official told the annual convention of the American Road Builders Assn. that local government sponsors of airport projects "have indicated they are prepared to match federal funds to the tune of more than 100 million dollars."

Lee said there was a need for "more landing facilities for executive aircraft." But "private enterprise, local governments, or a combination will have to meet this demand, for we cannot stretch present funds and criteria to cover such projects," he said.

**Air Force Lieutenant Leaves With Baby Girl**

PORT LYAUTEY, Morocco — U.S. Navy Lt. Norman K. (Moose) Donahoe and the baby girl he adopted recently in Greece finally took off here early Wednesday for the United States—by way of Ireland.

Donahoe and 17-month-old Roni Marie left Athens last Saturday, hitchhiking their way on military planes to the lieutenant's base at Corpus Christi, Tex. But bad weather over the Azores which block-

**In The Armed SERVICES**



**A3/C MELVIN J. PACKARD**, son of Mrs. Carl Dahl, Comas Valley and Phillip Packard, Roseburg, returned to his home base, Chanute Air Force Base, Ill. on Dec. 27, after a 12-day leave to spend Christmas with his parents. Packard, a graduate of Comas Valley School, joined the air force in March, 1954.



**MARINE PRIVATE** — Evelyn Frotscher, daughter of Mr. and Mrs. Henry L. Frotscher, Oakland, has completed eight weeks' recruit training at the Parris Island, S. C., recruit depot this month. Miss Frotscher was Timber Days queen in 1952, and is a graduate of Sutherlin High School.

**For Your File**

**CRANBERRY CONSERVE** — 4 cups cranberries, 1 orange, 8 cups sugar, 1/4 cup raisins, 1/4 tsp. salt, 1/2 cup shelled nuts. Wash, drain and stem cranberries. Measure. Chop orange, peel and pulp, add to 2 cups of water and boil 20 min. Add cranberries, sugar, raisins and salt. Boil rapidly to jelling point. Add nuts about 5 minutes before removing from heat. Pour boiling hot into hot glass jar. Seal at once.

**GRAPE CONSERVE** — 8 cups grapes, 6 cups sugar, 1/4 tsp. salt, 1 cup shelled nuts. Wash, drain and stem grapes. Measure. Press to separate pulp from skins. Chop skins and boil 20 minutes in just enough water to prevent sticking. Boil pulp without water until soft. Press through sieve of food mill. Mix pulp, skins, sugar and salt, then boil rapidly almost to jelling point. Add nuts about 5 minutes before removing from heat. Pour boiling hot into hot glass jar. Seal at once.

**GRAPE JAM** — Allow same recipe as for Conserve, omitting nuts.

**GRAPE JUICE** — Wash and stem fresh firm-ripe grapes. Crush and measure. Add 1 cup water to each gallon crushed grapes. Heat 10 minutes at simmering temperature. Strain through 4 layers of cheesecloth. Let stand 24 hours in cool place — preferably in a refrigerator. Strain again and add 1 or 2 cups of sugar to each gallon of juice. Reheat to simmering and pour hot into hot glass jars. Process 30 minutes at simmering in hot water bath.

**GREEN GRAPE MARMALADE** — 8 cups grapes, 8 cups sugar. Wash fruit thoroughly. Stem and measure. Use only young grapes since seed must be tender. Add 2 cups of water and boil until soft. Add sugar and boil to jelling point. Pour boiling hot into hot glass jar and seal at once.

**GREEN TOMATOES TO SUIT** — 5 lb. green tomatoes, 4 lb. sugar, 2 lemons sliced thin. Cut tomatoes into small cubes or chunks, cover with hot water and boil for 5 minutes. Drain and add sugar to tomatoes. Let stand about 3 hours or longer. Drain off syrup and boil rapidly until it spins a thread when dropped from a spoon. Add tomatoes and lemons. Boil until thick and clear (about 10 minutes). Pour into hot glass jars and seal at once.

**TOMATO SLICES** — Wash and cut 12 firm green tomatoes into 1/4 inch slices. Sprinkle with 2 t. salt. Let stand 2 hours. Drain.

**SPICED GRAPES** — 10 cups grapes, 5 cups sugar, 1/4 tsp. ground allspice, 2 tsp. ground cinnamon, 1/2 tsp. ground cloves. Wash, drain and stem grapes. Measure. Press to separate pulp from skins, but save skins. Cook grapes until soft. Press through sieve to remove seeds. Mix skins, pulp, sugar, spices and vinegar. Then boil almost to jelling point. Pour boiling hot into hot glass jar and seal at once.

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**MRS. M. P. SMITH** entertained a group of young people at her home recently for a Christmas party. Gifts were given to those attending. Refreshments were served. Those attending were: back row; Charlotte Whitaker, Kathy Smith, Rennie Winston, Ricky Palm and Mrs. M. P. Smith; front row; Nancy Palm, Sherry Whitaker, Sandy Lee Hardman, Jerry Mendolovich and Nancy Smith. (Picture by Dan Mindolovich).

**TOMATO & ONION PICKLES** — 1 gal. green tomatoes, 6 onions, 1/2 cup salt, 1 lb. mustard seed, 1 1/2 cups sugar, 1 lb. celery seed, 1 lb. horseradish, 1 lb. allspice, 1 lb. peppercorns, 4 cups vinegar.

**French Fried Onions** — 1 egg, 1 cup milk, 1 cup all-purpose flour, 1/2 teaspoon salt, 6 medium onions (about 1/2 lb.), Cooking oil for deep frying.

**CREAMED VEGETABLES** — Wash, drain and slice tomatoes. Peel and slice onions. Mix with salt and let stand for about 12 hours. Drain. Add sugar, seed, grated horseradish and spices (tied in bag) to vinegar. Boil 5 minutes, then cool slightly. Add vegetables and simmer 20 minutes. Bring to boil and pack boiling hot into hot glass jars. Seal at once.

**CREAMED VEGETABLES** — especially good when a gravy-less meat is served. Its easy to vary creamed vegetables—make them colorful and appetizing. To a medium cream sauce (2 Tbsp. butter, 2 Tbsp. flour to 1 cup milk) add either grated cheese, mushrooms... prepared mustard... chopped nuts and cheese... minced parsley... chopped pimiento... minced green onion or chives... sliced stuffed olives or curry powder... chopped hard-cooked eggs. Dust creamed vegetables with a dash of paprika just before serving.

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**FULL DRESS WEDDING** — BAYONNE, N. J. — Wedding guests admire the aisle-filling, 75-foot train on the former Anne Martin's wedding gown after she and Joseph Sparcello were married at Our Lady of the Assumption Church. The gown is reported to have cost more than \$5,000. (AP Wirephoto).

ed all flights stalled them here two days.  
The transport which finally took off this morning is flying by way of Shannon Airport, Ireland.

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