

Administration To Make More Use of Demos in Foreign Policy

Washington—(U.P.)—The administration will make more use of Democrats in developing and executing U. S. foreign policy now that they have won control of Congress, informed sources reported today.

They said President Eisenhower and Secretary of State John Foster Dulles will seek particularly the advice of Democratic congressional leaders on foreign policy sections of the administration's 1955 legislative program.

Mr. Eisenhower also is expected to appoint at least one and maybe more Democrats to special jobs in the State Department, international organizations, or at overseas posts. There is talk for example, of naming a few Democrats as ambassadors.

No decision has been made on who might get a special job in the State Department. But it would be in the nature of a trouble-shooting assignment on some particular international problem.

Finletter Type Hinted
There have been reports that the administration wants a man like Thomas K. Finletter, the last Democratic air secretary. He has been a vigorous opponent, however, of administration policies.

The Republicans have pointed with pride to their bipartisan record during the first two years of their government stewardship. The State Department has kept a meticulous log of more than 100 meetings with lawmakers of both parties since Jan. 22, 1953.

But the Democrats have felt they were ignored on appointments, and that they were sometimes informed about decisions after they were made rather than consulted about them beforehand.

Adlai Stevenson, the 1952 Democratic presidential candidate, only last week took issue with claim by Mr. Eisenhower of unprecedented bipartisan cooperation. His complaints are being taken more seriously now that the Democratic cooperation

will be needed on the GOP legislative program.

Calls Division 'Problem'

Senate Republican Leader William F. Knowland said late Thursday that the division of political leadership, between Congress and the administration, is a "difficult problem" calling for a "high degree of statesmanship" on the part of both parties, particularly on foreign affairs.

Sen. Lyndon B. Johnson of

Texas who is slated to be the majority leader in the new Senate, promised his party will not "obstruct for the sake of obstruction" and will "support a truly bi-partisan foreign policy."

Rep. James P. Richards (D-S. C.), in line to head the House Foreign Affairs Committee, said he expects Congress to "reappraise" and "reevaluate" foreign aid programs. He sees no reason for friction.

'Undesirable' Woman, Diplomat Husband in Finland On Way Home

Helsinki, Finland—(U.P.)—Mrs. Betty Jane Sommerlatte and her diplomat husband arrived here by plane today on their way home from Moscow, where she was declared "undesirable" by the Soviet government.

Karl E. Sommerlatte, who was second secretary of the U.S. Embassy in Moscow, and his pretty blonde wife were forced to leave Russia after she became involved in an international incident while taking pictures on Oct. 25.

Two Russians claimed they were slapped when they attempted to detain Mrs. Sommerlatte, a native of Wilmington, Del., and Mrs. Houston Stiff, wife of the assistant U.S. Naval attaché from La Jolla, Calif.

Called Undesirable

The Soviets accused Mrs. Sommerlatte of "hooliganism" and declared her "undesirable." The United States transferred her husband, and the two left Moscow this morning.

Charles E. Bohlen, U.S. ambassador to Russia, angrily made it clear to the Soviets that he considered their version of the case a "flagrant" lie. He had no diplomatic alternative but to send the Sommerlattes home.

Bohlen and a host of Western diplomats personally saw the Sommerlattes off from Moscow's Vnukovo Airport today for their four-hour flight to Helsinki aboard a Russian commercial airliner.

One Man Slapped
The Sommerlattes will travel from here to the United States by way of Stockholm and London.

The picture taking expedition which developed into a tense international incident came about when Mrs. Sommerlatte and Mrs. Stiff asked a group of Soviet women to pose for photographs.

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Mrs. Riley Applegate To Be Club Hostess

Medford FL club will meet Monday, November 8, at the home of Mrs. Riley Applegate, Delta Waters road.

Last meeting of the club was at the home of Mrs. D. R. Baker, 618 Victory street. Mrs. John Daniel won the hostess prize.

Total fair attendance in the United States topped 85,000,000 in 1953—equivalent to half the United States population.

Feeding the Family

By ZOLA VINCENT
Food Editor

Ensalada de Guacamole

No Mexican dinner is complete without a salad. Here is perhaps the most popular of all.

- 2 tomatoes
- 2 hard cooked eggs
- 1 medium avocado
- 1/4 cup sliced stuffed olives
- 1/4 cup finely minced onion
- 2 slices bacon
- Mixed salad greens
- Chili Dressing

Cut tomatoes into eights. Slice hard cooked eggs and dice avocado into small pieces. Fry bacon and crumble into bits. Arrange salad greens in large bowl. Around outside top edge arrange tomato pieces. Next lay slices of hard cooked egg, then olive rings. Place avocado in center and sprinkle all with onion and bacon. Serve with Chili Dressing.

- 1/4 cup cider vinegar
- 1 tablespoon lemon juice
- 3/4 cup salad oil
- 1/2 teaspoon salt
- 1 teaspoon sugar
- 1/2 teaspoon dry mustard
- 1/2 teaspoon onion salt
- 1/4 teaspoon paprika
- 1/4 teaspoon black pepper
- 1/4 teaspoon chili powder

Mix dry ingredients together. Add remaining ingredients and shake vigorously in covered jar or dressing server. Makes one cup dressing. Good on other salads, too!

Guernavaca Salad
This salad is as simple as it is good. Make bed of lettuce leaves on bottom of salad bowl; place pimientos and small red tomatoes on top of it with stalks of celery in corners of bowl. Serve with favorite oil and wine vinegar dressing.

Minted Raisin Relish
A distinctive, easy-to-make relish for serving with lamb or pork. Rinse one cup seedless raisins and drain thoroughly. Put through food chopper, using medium knife. Mix with two tablespoons India relish. Add large handful of chopped-up fresh mint leaves or a few drops of mint extract.

Gingersnap Fruit Pudding
Is Gift of the Gods
Dream of the zest of gingersnaps combined with sour cream, cream cheese, fruit cocktail and marshmallows, chilled and offered as dessert. Guests will still be talking about it this time next year. Six servings.

- 22 gingersnaps, rolled fine
 - 1/4 cup sugar
 - 1/4 cup butter, melted
 - 1 cup sour cream
 - 1 3-ounce package cream cheese
 - 1 cup drained fruit cocktail
 - 16 marshmallows, melted
- Blend gingersnaps with sugar and butter. Line nine inch cake pan with half of mixture. Blend sour cream and cream cheese; add fruit and combine with melted marshmallows. Mix well and pour into lined cake pan. Cover with remaining gingersnap mixture. Chill three hours. Fruit Nut Roll

The season of wonderful, plentiful fall nuts and dried fruit is upon us. Try combining dried prunes, apricots and fresh roasted unblanched almonds in this rich fruit-nut roll. Combine one-half cup finely chopped dried prunes, one-half cup finely chopped dried apricots, one-half cup chopped roasted unblanched almonds. Blend one-half cup sweetened condensed milk and two teaspoons lemon juice and add two cups vanilla wafer crumbs, mixing well.

Sprinkle confectioners' sugar on waxed paper. Pat crumb mixture onto sugar into rectangle 8x10 inches. Spread with fruit and nut mixture; roll as for jelly roll. Wrap in waxed paper and chill several hours or overnight. Slice and serve with whipped cream garnish. Eight servings of an elegant dessert. Use other combinations of nuts and fruits, if you like.

Raisin Pineapple Salad
Rinse one-half cup raisins and steam over hot water five minutes. Drain and cool. Combine with one-half cup drained crushed pineapple, two cups coarsely grated carrot and salt to taste. Blend together one-third cup mayonnaise and one tablespoon lemon juice and toss lightly with raisin-pineapple mixture. Serve on salad greens. Four servings.

Oysters, Apples, Beef, Pork
Plentiful and of Good Quality

For a change, we're going to talk first about something besides plentiful beef, plentiful pork, plentiful fryers, broilers, stewing hens and turkeys.

This is Pacific Coast Oyster Week and we think you'd like to know that the major production of the Pacific Coast grown

oysters comes from the oyster beds of Washington State with other beds of these delicious, succulent bivalves thriving in Oregon, California and British Columbia. Value of Pacific Oyster products marketed annually is well over \$15,000,000 and indications are that this season's oyster crop will be one of the heaviest in history.

Also, our oysters are thought by many to be superior in quality to those found elsewhere because of ideal waters for their cultivation in addition to the highest standards of inspection and production. High in nutrition, delicious in flavor, these oysters are low in cost.

Apple Abundance.
November is the season of crisp crunchiness apples at their very best; the Delicious and Jonathan are well known to us.

Easterners, particularly New Yorkers are rejoicing in the McIntosh red apples that are coming down from British Columbia right now. Seems this extremely juicy, crisp apple with the extra tender skin and unique tart-sweet flavor grows best in fertile mountain valleys where winters are very cold and Autumn nights ditto. So add a few McIntosh reds to the apple bowl for good eating and comparison.

Nuts and Dried Fruits.
Holiday season ahead and unusual abundance of California

and Oregon walnuts, California almonds and Oregon and Washington filberts. Plenty of dried raisins, and prunes, fresh dates and figs for eating out of hand and making many good things.

Meat Variety makes meal planning easy. All the good nourishing economy cuts of beef that require long, slow cooking. Ground beef in hamburgers, meat loaf or spaghetti always pleases the family. Pork prices, both fresh and cured, are lower and even lamb continues readily available at attractive prices. Fryers, broilers, stewing hens and turkeys are reasonable.

Other Good Buys include cheddar cheese, ice cream, dry beans, eggs. Vegetable buys include cabbage, cauliflower, celery, corn, winter squash, potatoes, sweet potatoes and onions with good supplies of bunched vegetables, cucumbers, tomatoes, peppers and lettuce.

Fruit Buys are apples, end of season watermelons, grapefruit, Tokay grapes, oranges, lemons and pears. Watch this newspaper's food advertisement for canned food buys.

Festival and Show Set for Saturday

Ashland—The Ashland Garden club will hold the annual fall festival and flower show Saturday, November 6, at Briscoe school. Hours will be from 11 a. m. to 8 p. m.

Plants, fancy work, "white elephants," and food will be on sale.

A program has been planned for 3 p. m. Pupils of Colleen Hope will present dance numbers and Yvonne Stimson will sing. Films of all-American roses will be shown.



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