

STAR GAZER

By CLAY R. POLLAN

Your Daily Activity Guide
According to the Stars

To develop message for Saturday,
read words corresponding to numbers
of your Zodiac birth sign.

ARIES MAR. 21 26-32-35-47 53-58-74	Taurus APR. 21 31-48-59-65 76-77-84-89	GEMINI MAY 21 4-6-34-37 44-46-57	CANCER JUNE 21 3-5-8-23 7-62-68	LEO JULY 21 2-9-11-13 63-73-80-82	VIRGO AUG. 21 12-15-17-40 52-75-79-87	LIBRA SEPT. 21 16-22-28-45 51-67-70	SCORPIO OCT. 21 30-39-42-49 60-78-81-86	SAGITTARIUS NOV. 21 19-21-38-50 64-72-85-88	CAPRICORN DEC. 21 14-18-24-29 54-55-66	AQUARIUS JAN. 21 1-7-10-43 69-71-83-90	PISCES FEB. 21 20-25-33-36 41-56-61
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1. There 2. Enlist 3. Show 4. Devotion 5. Others 6. To 7. Can 8. You 9. The 10. Be 11. Aid 12. Folk 13. Of 14. Show 15. Around 16. Be 17. Your 18. The 19. Details 20. Settle 21. Concerned 22. Ready 23. Are 24. Better 25. Up 26. Weighty 27. Ready 28. To 29. Side 30. Fast

61. Possible 62. To 63. Friends 64. Personal 65. Know 66. Nature 67. Initiative 68. Lead 69. Differences 70. Today 71. Put 72. Budget 73. Advance 74. Perspective 75. Be 76. Your 77. Hopes 78. Recognition 79. Irritating 80. Personal 81. From 82. Aims 83. Duty 84. And 85. Need 86. Higher-ups 87. Today 88. Attention 89. Wishes 90. First

12/11
Neutral

Good Adverse

Feeding the Family

By ZOLA VINCENT
Food Editor

Pork Chops 'n Cream Cravy

Fine December fare for busy days. Easy to fix and easy on the budget. Proceed like this for each four pork chops. Remember that pork chop cooking takes a little time.

4 pork chops
Salt and pepper
2 tablespoons flour
1½ cups milk

Cut some pieces of fat from the chops and fry slowly. Sprinkle chops with salt and pepper. Fry in fat slowly until brown on both sides. Cover and cook slowly, turning occasionally for 45 to 50 minutes or until tender. Remove from pan.

Add flour to drippings and mix to a smooth paste. Add milk all at once. Cook, stirring constantly until thickened. Serve on pork chops. How about some corn bread with this?

Lamb Stew Satisfies

Satisfy the busy family with a generous lamb stew that will afford two or three "seconds." Lamb for stew is bargain priced; very tasty. Six generous servings in this.

2 pounds lean lamb, cut in 1-inch cubes
Salt and pepper
1 cup carrots, cut in strips
1 cup potato balls or cubes
2 medium onions, sliced
1½ cups water
3 tablespoons flour

1 teaspoon Worcestershire sauce

Brown the lamb in a frying pan using a little of the fat trimmed from the meat. Turn frequently. Season with salt and pepper. Bake in casserole in a moderately hot oven, 375 degrees, for about 30 minutes. Add carrots, potatoes and onion. Add water to flour gradually, stirring constantly to make a smooth blend; add Worcestershire sauce and pour over stew. Continue baking for one hour or until vegetables and lamb are tender. Six generous servings.

Sausage and Kidney Beans

For each three servings, mix one-half cup thick sour cream and one-half tablespoon flour until smooth. Add one No. 2 can kidney beans and mix lightly. Pour into buttered baking dish. Sprinkle with buttered soft bread crumbs. Bake in moderately hot oven, 375 degrees, about 20 minutes. Serve with sausage links or patties.

Fudge Variations

Elegant fudge candies are so easy to make, especially when you start with one of those chocolate, coconut or pecan quick fudge mixes. You can add fruits, nuts, coconut and other ingredients... make attractive bon bons... shape into luscious nut and fruit rolls... use fudge for filling dates... make nut, raisin or coconut clusters.

To Chocolate Fudge, add three-fourth cup chopped black walnuts or one-half cup chopped dates and one-half cup nutmeat or one-half cup raisins.

To pecan fudge, add one-fourth cup raisins and one-fourth cup nutmeats or one-fourth cup chopped dates and one-fourth cup chopped figs or three-fourth cup chopped almonds.

To coconut fudge add one-fourth cup chopped candied fruit mix or three tablespoons chopped candied cherries or one-half cup chopped toasted almonds.

When the Family Comes Home to Lunch

Take your choice of these hot whole-meat sandwiches. Put this portable luncheon meal on a

tray with a tall glass or mug of milk or milk beverage, hot or cold. Add fruit and donuts or some cookies to be eaten on the run as fits the family's fancy.

Whole Meal Sandwiches

For any of these, toast a slice of bread, white, whole, or cracked wheat or rye, on one side only. Liberally butter the untoasted side and spread with prepared mustard if you like. Arrange any of the following combinations on the buttered side of the bread:

Sliced firm tomatoes, a slice of natural or process American cheese. Criss-cross with partially cooked bacon slices. To make this heartier, bread may first be covered with minced ham, chicken or tuna.

Baked beans, a slice of Cheddar cheese, Bermuda or sweet Spanish onion, thinly sliced and slices of stuffed olives.

Frankfurters, sliced lengthwise twice, a slice of cheese, tomato slice and maybe an onion ring or two just before serving.

Liver sausage, mashed a bit along with sweet onion rings and cheese slices. To cook, place low under broiler heat or in 425 degree oven until cheese melts, food heats.

Give Serious Thought To Giving Groceries

In the final checking of your gift lists, consider giving regional, seasoned good things to eat. Fine for family giving and fine as individual gifts for both relatives and friends. That's a gourmand quality, a fancy pack or something special about almost any kind of foodstuff and about other "groceries" as well. Fancy soap will please many; a collection of polishes and waxes for everything from furniture to heirloom silver and the brass andirons would be mighty welcome.

Getting back to food gifts, here are ideas, yours for the special wrapping and thoughtful message: Cheese, one special kind or an assortment. Walnuts, almonds, filberts, bags of them in the shell, shelled or fixed up fancy. Poultry of any kind, ready-to-cook turkeys, ducks, geese, whole canned chicken, turkey, smoked turkey or ham. Turkey fish and seafood, fresh, frozen or canned, domestic or imported. Wonderful variety from which to choose!

Pickles, relishes, sauces, jams, marmalades, jellies in all sizes and kinds, home-made, American-made or imported. Crackers and fancy "biscuits," cookies, fruit cakes, fancy puddings and holiday breads will be most welcome.

Herbs and spices make ideal gifts. Consider fruits, fresh, dried or processed. Fancy packs of mixed fruits, California dates, a fig assortment. How about a collection of salad dressings? Of syrups? Honey is a sweet idea. An assortment of canape makings? A package of unusual tea?

Plenty of eggs in all sizes at reasonable cost, more than enough turkeys, broilers and fryers. All grades of beef are plentiful; an abundance of pork and plenty of lamb. Good supplies of west coast fish including above normal supplies of frozen halibut, fresh and frozen shrimp.

Plentiful fruits include new-crop oranges, grapefruit, Emperor grapes. Big crop California dates make very good eating; fine for holiday giving.

West Europe Ending Most Prosperous Year Since End of War

London — (U.P.)—Europe this side of the Iron Curtain is ending its most prosperous year since the war.

The West European nations in some ways are outstripping the United States where 1954 was the second best economic year in its history.

The region's gross national

product, the total value of all goods and services produced, is rising by almost 10 per cent yearly, more proportionately than the United States.

Britain and West Germany are leading the recovery parade.

Becoming General

But the big news is that the production upturn is becoming general. Weakest sister in the link is Italy, where some four million are unemployed or underemployed.

Europe's new prosperity was paced by the steel industry whose output was accelerated by the better common market afforded by the six-nation coal steel pool, the Schuman plan.

Exports similarly moved upwards. The building trade was working to capacity in several countries. Chemicals and motor vehicles showed the most striking increase in output.

More Competition Seen

What does this boom mean for America?

First, more competition. Second, better markets. Third, less dependence on the artificial respiration of U.S. aid—and stronger allies in the long run.

Western Europe now produces a quarter of the world's coal, more than a quarter of its steel and one-third of its national trade.

Nevertheless, much of the prosperity is precarious. The patient is not yet out of danger and a slight shove—a new U.S. recession or worsened East-West relations—might be enough to cause a relapse.

SP Orders New Diesel Engines for Next Year

Southern Pacific has placed orders for 163 more diesel locomotive units to go into service in the first five months of next year, the company has announced.

Within the last six months the railroad has authorized expenditures of \$30,000,000 for diesel motive power alone, raising the postwar investment in 1,520 diesel units to approximately \$245,000,000.

The new locomotives will be purchased from Electro-Motive Division of General Motors Corporation, from American Locomotive Company and from General Electric Company, Russell said.

The diesel units, first of which are scheduled for factory release later this month, will be placed in service throughout the railroad's transportation system, Russell announced.

Bears Select Lumber Camp as Hangout

Long Lake, N. Y. — (U.P.) — Here's a tip for big game hunters, especially those who like to hunt bears.

Nine bruins, the largest weighing about 500 pounds, have selected Johnston Pulp Corp. lumber camp as their favorite hangout.

Some 40 lumberjacks in the area reported they have almost "daily contact" with the bears, and it's not uncommon to go out a back door at the camp and stumble over one.

The lumberjacks say the animals are not tame but keep any antagonism they may have toward humans well covered — and for good reason. The bears get plenty of handouts from the camp.

Greek Ship Due for Mediterranean Use

New York — (U.P.)—The Greek Line's flagship, Olympia, will be withdrawn from the North Atlantic route for exclusive use in the Mediterranean service, the line announced.

The 23,000-ton liner, built in

1953, will be the most modern vessel ever to serve Piraeus, Greece. A nine-day crossing from New York to Piraeus is planned.

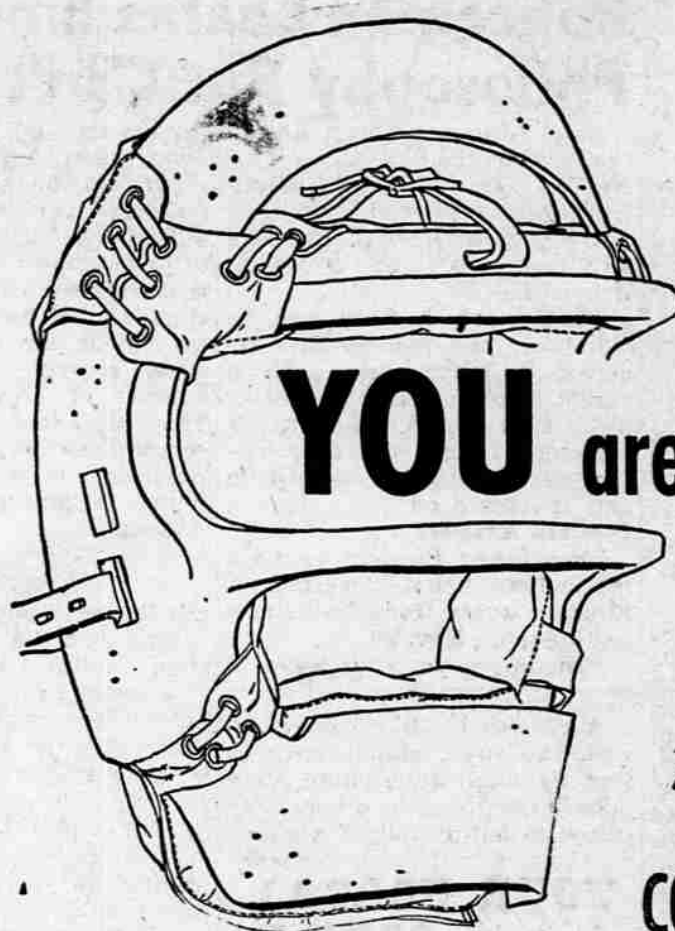
At the end of a series of West Indies cruises under charter to

Simmons Tours, Inc., the ship will leave here next March 26 on her first voyage to Piraeus.

Nine Mediterranean voyages are planned for 1955, with calls made also at Lisbon, Naples and Messina. On westbound trips the ship will stop at Halifax. The vessel has accommodations for

1,150 tourist class passengers on six of her eight decks. Her other two decks take care of 138 first-class passengers.

About 98 per cent of Americans hospitalized for mental diseases are cared for in public institutions. Dead line for Sunday Classified is at noon Saturday.



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