

Feeding the Family

By ZOLA VINCENT
Food Editor

Wealth of Suggestions For Season of Sharing

Homes, large and small, are full to overflowing with warmth and friendship and the spirit of sharing. Youngsters and all who are young at heart gather for fun and frolic around table, tree and fireplace. These are busy days, full of much to do and many to see and always, implicit in hospitality, the planning and preparation of special holiday foods.

May we lend a hand by sharing here some home-enjoyment and hospitality ideas garnered from many sources?

Frozen Christmas Pudding

This fine, festive frozen dessert is easily made, requires no cooking; can be molded in ring mold or in other form. It relies on vanilla wafer crumbs for texture and blending. Ten servings.

1½ cups vanilla wafer crumbs (23 large cookies)
½ cup chopped nuts
8 ounce jar candied fruit (about one cup)
1 No. 2 can crushed pineapple, well drained
¾ teaspoon each cinnamon and nutmeg
8 marshmallows
¾ cup hot pineapple juice
1 cup heavy cream, whipped
Whole vanilla wafers for lining mold.

Combine vanilla wafer crumbs, nuts, candied fruit, crushed pineapple, cinnamon and nutmeg. Heat marshmallows in pineapple juice drained from fruit until marshmallows dissolve. Combine with first mixture. Cool, fold in whipped cream. Line 1½ quart mold with whole vanilla wafers, pour in fruit mixture. Freeze until pudding is firm. Unmold and serve with additional whipped cream if desired. Handsome to look at; rich to eat.

Cranberry Chiffon Pie

This too has a crumb crust; graham cracker crumbs. The bright color and flavor of cranberries are given a light touch in a chiffon filling.

Crumb Crust
Thoroughly blend 20 graham crackers, finely rolled (1 2/3 cups crumbled) one-fourth cup softened butter or margarine and one-fourth cup sugar. Pour mixture into nine-inch pie plate; firmly press into an even layer against bottom and sides of plate. Bake in moderately hot oven, 375 degrees, eight minutes. Cool.

Filling
Soak one envelope unflavored gelatin in one-fourth cup cold water in custard cup five minutes; set cup in boiling water until gelatin dissolves. Combine one pound can whole cranberry sauce, one-fourth cup sugar, one-eighth teaspoon salt and one teaspoon grated orange rind; mix in gelatin. Add one tablespoon orange juice to three-fourth cup evaporated milk that has been

chilled icy cold. Whip stiff; fold quickly into cranberry mixture. Pour into graham cracker crust. Chill until set.

Holiday Egg Nog Pie

Gay as can be is this pie for a party. Frothy holiday egg nog is readily available at the door or at the store, goes into this filling which in turn goes into a graham cracker crust. This one is baked. Make top design of any kind by tracing in nutmeg sprinkle.

Crumb Crust:

Same as for Cranberry Chiffon pie.

Filling:

Blend one envelope unflavored gelatin and 2 tablespoons sugar well in top of double boiler. Pour in one cup bottled egg nog and cook until gelatin dissolves. Remove from heat; stir in 1¼ cups bottled egg nog, one-eighth teaspoon nutmeg and one teaspoon rum flavoring. Chill until frothy. Fold in one-half cup heavy cream, whipped. Pour into graham cracker crust; chill. To trace message on top, make paper design, cut out, lay paper over pie, sprinkle nutmeg over cutouts. Remove paper and there's the greeting on your pie.

Spiced Prunes

Drain and pit cooked prunes. Add to a mixture of one-half cup each of melted butter or margarine and strained honey to which one-half teaspoon ground cinnamon has been added. Fine with holiday meat and poultry dishes.

Good Cup of Coffee

Must be Rich, Strong, Clear
Coffee and hospitality are often one and the same thing: There's no doubt about it — a cup of good coffee can lift the spirits; be a boon to homemaker and hostess! Rich coffee, strong, rich, flavorful, clear as true amber; always the same with never a disappointment. How to make it?

1. Keep your coffee-maker sparkling clean and scald it before using.
 2. Start with fresh cold water. That means emptying the tea kettle every time; none of that tired stuff from the hot water tap.
 3. Allow one standard coffee measure (or its equivalent which is two level measuring tablespoons) of fresh coffee to each three-quarters of a cup of freshly drawn water. This is enough for one serving. For demi-tasse service, use 1½ as much coffee to the same amount of water.
 4. Never boil coffee.
 5. Be sure your coffee is the proper grind for your coffee-maker.
 6. Serve coffee immediately after brewing — and serve it piping hot.
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HOLIDAY PLANNING—Perhaps a frozen Christmas pudding, a cranberry chiffon pie or an egg nog pie will fit ideally into your holiday season entertaining. And always plenty of good coffee. Included in today's food columns are recipes for these and suggestions for many other good things.

Western Pears Now
At their luscious best, ripe western winter pears are a delight; ideal for eating right now, ideal for giving favored friends and relatives.

For the holiday season, the famed Anjou and the Comice; creamy yellow or green when ripe, they fit perfectly into table arrangements for later eating enjoyment. The Anjou, a plump pear is very juicy, fine grained, has rich spicy flavor. The Comice is considered the perfect pear for salads, is larger and plumper, has distinctive flavor and fragrance.

Tree Cookies

To make cookie decorations for your tree, make a hole with an icetick in each cookie before baking. When baked, thread colored string or ribbon through the hole and tie to the tree. Wrap for eating later or leave unwrapped for decoration only.

West Coast Cook Books

Popular Holiday Gift
A new cook book from any source is a fine and welcome gift to almost any woman. To a long-time resident of this area and to the new comer, western cook books however are a special delight because of their awareness of the wealth of fine foodstuffs grown or produced here.

We have in mind particularly, Helen Brown's West Coast Cook book which offers many of the talked-about recipes for which the Coast is justly famous. Reflecting our really distinctive western way of life and eating, this book is "imaginative, colorful, cosmopolitan, piquant and thoroughly satisfying," to quote its jacket. We agree.

A brand new comer to book stores is James Beard's Fish Cookery called "a giant haul of information on how to recognize, treat and cook fishes, mollusks and crustaceans of every variety and description." Former Oregonian, James Beard is well aware of our wealth of fish and shellfish, offers fascinating reading as well as countless ways of fixing both fresh and salt water foods.

Ethel Merman Racked Up 11 Broadway Successes Before Satisfactory Movie

Editor's note: This is the second in a series of three on Ethel Merman.

By ELIZABETH TOOMEY
United Press Correspondent

New York—(U.P.)—Ethel Merman laughed, clowned and sang her way through 11 successful Broadway musicals before she managed to make one movie that pleased her.

Her impudent swagger and clarion voice became Broadway legend in one successful Broadway musical comedy after another. She racked up 11 shows with a single flop, beginning with "Girl Crazy" in 1930 and ending with "Call Me Madam" 20 years later.

A co-star in one show, asked to describe the unique attraction Miss Merman had for audiences, said admiringly, "She has the garish attraction of the honky-tonk, of Coney Island and a merry-go-round."

A director said, "She has a pair of tonsils worth a million dollars."

A recording company executive called hers the greatest musical comedy voice he ever had heard — but he emphasized he wasn't referring to quality. "Her timing is unbelievable," he explained. "Her phrasing is great, and she can cut through any orchestra I ever heard like a big brass horn."

But the former stenographer felt movie audiences saw only a watered-down Merman.

"I just can't be glued to a spot when I sing," she said in an interview after she arrived here this week from Denver, Colo., where she and her two children live now with her present husband, airline president Robert Six.

"In Hollywood they always told me I couldn't swing my arms around when I sang or couldn't step over the chalk mark on the floor or I'd be out of focus. After I saw myself in

"Alexander's Ragtime Band" I swore I'd never go back.

"In the first place so much I did wound up on the cutting room floor. Then I had to underplay everything. I couldn't use that brassy quality."

Now she's changed her opinion of Hollywood, and has deserted the Broadway stage for movies and television so she can spend more time with her family.

The movie version of "Call

Me Madam" gave her her first chance, Miss Merman explained, "to do what I wanted to do" in front of the cameras.

Walter Lang, who directed her in that, also directed her latest picture, Irving Berlin's "There's No Business Like Show Business."

"I'd like to take a crack at a straight dramatic picture," she admitted. "I get to play some dramatic scenes in this show business movie."

Pickin' Pears

News and Notes From Camp White

By SID HOLLINGSWORTH

George Tallmadge has a deer hunting story that comes from his travels and experiences in the Everglades of Florida.

Tallmadge, incidentally, has had more hairbreadth experiences than half a dozen other men. His way of making friends with the natives—in the Philippines, in Mexico and among the Indian tribes—has always served him well. In this instance it was a means of "saving face."

Living With Indians

George was living at this time among the Seminole Indians of Florida. These Indians still retain much of their primitiveness although they seldom wear their native dress and mingle freely with the whites. Friend Tallmadge wanted to impress them with his prowess as a hunter—and he is, in fact, a crack shot with a rifle or six-gun.

He and the son of the "chief" went off in the Everglades swampland to hunt deer. George trailed along for most of the way, knowing the treacherous nature of the ground in which one might sink quickly. The youth then told him to get ahead, as they were about to reach the spot where the deer congregated. He stepped forward and, sure enough, in short order he spotted his quarry.

The deer sprang forward and George shot and missed, shot and missed; six times he missed. "I know that animal, dodged those bullets," he says. "He was traveling in a straight line and there was no other reason for missing him."

"Too bad," the boy observed. "We can't go back. They expect us to bring in a deer." George was in favor of retiring gracefully at this point and trying some other time. The boy wouldn't listen. "I know where to find him," he said. Son Tallmadge heard a shot but could see nothing the Indian boy was shooting at. He followed him over to a clump trees and there lay the deer, hit in the breast in

It is estimated China has 217,000,000 acres under cultivation for 500,000,000 people compared to 385,000,000 acres in the United States for one-third the population.

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On The Side

(Distributed by King Features Syndicate, Inc.)

California is in again with something on top. William P. Schlosser, who recently retired at 94, worked for the same company, the Hillman Hardware Co., of Los Angeles for 74 years. If that isn't the record for continuous employment in the same organization, what is?

Briefly

At the town limits of Ripley, Tenn., there is a sign on the highway reading, "Believe it or not, this is Ripley." ... Am asked how many cigars Gen. U. S. Grant smoked a day. Don't know the general's average but history tells us that on the second day of the battle of Wilderness he smoked twenty-four cigars.

Sidelights

A baby would rather be held by its father than its mother. So claims an expert on infant care. If you have a new baby at your house call this to the attention of your wife. ... The slot machine business continues to register an amazing growth. According to a recent report, one of every six packages of cigarettes sold in this country is sold by slot machine.

Asking

Queries from clients. Q. Seems to be some disagreement as to whether or not Hitler was a vegetarian. How about it? A. Hitler adhered to a strict vegetarian diet originated by a German dietitian named Gaber. Q. Can you name a woman who gave birth to six children in one year? A. Yes, sir. Mrs. Dionne, mother of the celebrated quintuplets. In the same year eleven months before the quintuplets were born, Mrs. Dunne gave birth to a girl.

Among the Married

It was Nancy Hale who so wisely observed, "A married woman's greatest interest is her child, her greatest problem is her husband. Her greatest desire is for her development apart from her husband and child."

Auld Lang Syne

Should auld acquaintance be forgot? Certainly not. So let's have some "Where are they now?" items. That great ringman, Georges Carpentier, who fought Jack Dempsey thirty-three years ago at Boyle's Thirty Acres, Jersey City, N. J., is now the proprietor of a popular bar near the Etoile in Paris. Georges, now 56, hasn't a gray hair in his head and is still in the pink.

Aside

is still opposed to abbreviating Christmas to Xmas. That is going too far to save time and space. ... Kate Smith, the air-wave thrush, made her first hit as an entertainer in Washington, D. C., singing a ditty titled "Nobody Knows What a Red-Headed Mama Can Do." ... Add sobriety tests: Ask the defendant to rapidly repeat the following three times: "Are Our Oars Here?"

Naming the Baby

Full name of the great Chicago ballplayer "Cap" Anson was Adrian Constantine Anson. When 6, he asked his mother why he had such "funny" names as Adrian and Constantine while the other kids were named William, John, George and Robert.

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