

New Pressure Aimed At Formosa Peace

Washington — (U.P.) — The United States has put heavy new pressure on Communist China to renounce use of force and agree to a cease fire in the Formosa Straits.

Secretary of State John Foster Dulles has been talking over this formula with Allied diplomats to avoid a "tragic war" in the Far East. Officials said that talks were being stepped up informally at the United Nations in New York and through American embassies in London and some other world capitals.

Dulles talked Wednesday at the State Department with British Ambassador Sir Roger Makins. There was no official announcement on the purpose of the talk, but it was believed to have centered on the Far East crisis.

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Feeding the Family

By ZOLA VINCENT
Food Editor

Hearty, Satisfying Corn Chowder

Now is a good time for a satisfying old-fashioned corn chowder made with plentiful canned corn. Ideal for family home at lunch or for supper if main meal of day has been eaten at noon.

Four servings.
1 cup diced potatoes
1 cup boiling water
3 slices bacon, diced
1 medium onion, chopped
1 No. 2 can corn
1 cup milk
Salt and pepper
2 tablespoons chopped parsley
Cook potatoes in the water in a covered pan, 10 to 15 minutes. Meanwhile, fry the bacon until some fat cooks out; add onion and cook until onion is soft and bacon lightly browned. Add onion, bacon, corn, fat and canned corn to the potatoes. Cook slowly about 10 minutes. Add milk, salt and pepper. Heat just to boiling and sprinkle with parsley. If your family likes thickened chowder, blend one tablespoon flour with a little milk and stir in when adding the corn. Stir occasionally during cooking.

Veal Cuts and How to Cook Them

Veal will be enjoyed more often if properly prepared. Here are suggestions of meat experts. Veal rump roast or rolled rump roast may be roasted or braised.

Loin chops, sirloin steaks and kidney veal chops are best braised.

Rib chops may be frenched and braised or may become standing rib or crown roast.

Blade and arm may be roasted or braised. Shoulder cut may be rolled and roasted or braised.

Heel of veal, round or hind shank may be braised or simmered.

Round veal (cutlet) may be braised or roasted in larger piece.

Veal breast and veal riblets may be braised or stewed.

Mock chicken legs may be made from ground veal, braised. Veal loaf is good, too.

Braising means cooking with moist heat, covered and "slow" to keep meat juicy and flavorful. Veal, like pork, must be cooked thoroughly.

Leftover Stuffing
Often one has stuffing left over after roasting poultry. Try

this and you'll plan for extra stuffing if necessary from now on. Cut it in slices and fry in hot shortening until slices are crusty brown. Or try dipping slices of stuffing into beaten egg and bread crumbs and frying to a crisp golden brown.

Chicken Fondue

Any leftover poultry becomes a favorite dish when fixed like this, using one quart soft bread crumbs to two cups chopped cooked chicken or turkey. In a greased casserole, alternate layers of soft bread crumbs and cubed chicken. Top with one-half cup grated processed cheese. Combine three beaten eggs, one and one-half cups milk, one-half teaspoon each worcestershire and salt and one-fourth teaspoon celery salt. Pour over bread-chicken layers. Bake in moderate oven, 375 degrees for one hour.

Distinctive Sauces For Popular Fish Sticks

Fish sticks, the popular new breaded and frozen food item that has taken the country by storm. Monthly production recently reached a high of more than 5,500,000 pounds. Cod is the principal fish used but haddock, ocean perch and others are also used. Follow package directions; then serve with one of these fine sauces.

Anchovy Onion Sauce. Peel two large or four medium size Spanish onions and chop them fine. Saute them until delicately golden but not brown, in four tablespoons olive oil. Add 10 anchovy fillets, each cut in two pieces. Mix very carefully with the onions and add one-fourth cup chopped parsley, a few leaves of thyme and basil. Stir in one cup tomato puree (Italian style) mixed with one-fourth cup white wine and let the entire sauce cook down slightly. Taste for seasoning. Anchovies usually take care of salt situation adequately.

Cocktail Sauce. Fine on fish sticks. Combine and blend one-half cup chili sauce, one tablespoon worcestershire, one-half cup tomato catsup, one-half teaspoon dry mustard, one-half teaspoon salt, one tablespoon horseradish and one teaspoon ground black pepper.

Recipes from the fine collection found in James Beard's "Fish Cookery."

Beef and Pork Continue To Lead List of April Plentifuls

We cannot be sure just what effect the recent "unusual weather" has had on fruit and vegetable crops but there is no doubt that beef production continues high and prices are expected to remain at about last year's low level with prices of choice and prime steer beef lower now than in recent weeks.

Highest grades of beef come from well-fed beef-type cattle that have had careful intensive feeding to produce liberal quantities of fat responsible for meat tenderness and flavor. Beef from grass-fed cattle is mostly of the intermediate grades which carry less fat-commercial or good grades — which however are just as nutritious and delicious when properly prepared by longer, slower cooking methods.

Beef grades are USDA Prime, followed in order by USDA Choice, USDA Good, USDA Commercial and USDA Utility. USDA stands for United States Department of Agriculture.

Plentiful pork vies with beef for top billing on menus. There's an abundance of both fresh and cured pork and pork products at reasonable prices. Because pork is such a rich meat, many enjoy it highly seasoned with spices, herbs and other condiments and like serving spicy relishes and tart-sweet fruits with it. Make the family breakfast-happy by serving bacon, ham or sausage along with those eggs.

Other April Plentifuls

Milk and dairy products, fresh and processed oranges and grapefruit, eggs, rice, dry edible beans, vegetable fats and oils, lard, rice, canned corn and green beans.

Fish and Shellfish

West coast halibut continues to lead the fresh frozen fish supply with other good choices however for frying, broiling or baking. Frozen fish sticks are soaring. Plenty of shrimp and also of canned tuna for making of sandwiches, salads, main dishes.

Vegetable Buys

Artichokes, cabbage, cauliflower, celery, lettuce, carrots, potatoes, onions, bunched vegetables make meal planning easy and economical. All artichokes are frost-bitten along the edges but this does not affect their freshness or flavor.

Fruit Buys

Local unwrapped apples, grapefruit and oranges are abundant with avocados probably the lowest price of the season.

Paprika-Sour Cream Steak

Rub one half inch thick round steak with salt, pepper and a little garlic powder. Brown meat well in a little hot fat and add three-quarter cup water and two tablespoons worcestershire. Cover and cook slowly one and one-half hours. Add one-half cup dairy-soured cream mixed with one teaspoon paprika. Pour over meat and continue cooking 15 minutes or so until tender.

Apple Seventh Heaven

Slices six winesap apples thin. Place close together in rows in well-buttered baking dish. Cream one-half cup butter and one cup brown sugar together; add one-eighth teaspoon salt, one-half teaspoon cinnamon, one-fourth teaspoon ginger, one-third cup flour and one cup finely chopped nuts. Spread over and between apples; pat to make a smooth surface. Bake at 400 degrees, 25-30 minutes or until apples are tender. Serve warm with cream.

Bone-in-Shoulder Lamb

This is a popular economy cut and requires the same roasting time as a leg of lamb of similar weight. Place skin side up on rack in shallow baking pan and bake, uncovered, no water added, in 325 degree oven for 30-35 minutes per pound.

Potato Surprise

Good companions are creamy mashed potatoes to which you add the spicy flavor of crisp fresh Winesap apples. Simply peel and grate the apples and beat into the potatoes. Add a pinch of cinnamon, salt and pepper, a little extra milk to make the potatoes smooth and creamy.

Spiced Beets

Melt three tablespoons butter; mix two tablespoons cider vinegar, one-half teaspoon salt, one-fourth teaspoon paprika, one-half teaspoon powdered dry mustard, one tablespoon sugar, three - fourth teaspoon lemon juice and mix to smooth paste. Add mustard mixture to butter and three cups diced beets. Heat slowly for five minutes, stirring gently.

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As We Live

First Wife's Presence Creates Awkwardness

Divorce brings with it many problems that a person never anticipates.

(Q) "This is my first marriage. Two years ago I married a divorced man with three married children. They all have young children, and my husband is very fond of his grandchildren. The family is closely knit and gets together for every holiday and often on Sunday afternoons.



Dr. Hurlock

"My husband's first wife is usually at these family gatherings, and it makes it very difficult for me to be there too. At the same time, I do not think my husband should leave me on holidays.

By ELIZABETH HURLOCK, PH.D.

days to be with the family. Last Christmas I suggested that we two celebrate the day together, but he said it wouldn't be Christmas for him if he were away from his children and grandchildren.

"His children always invite me to these family gatherings, but I feel like an outsider and I don't want to go when the first wife is there. Naturally, the grandchildren make a fuss over her and pay little attention to me. Should I insist that my husband stay away from these gatherings? I feel that a husband's first duty is to his wife, not to his children."

(A) Even if you are his wife, his children and grandchildren are still a very important part of his life. You should not try to break off that relationship. If you tried, I am afraid you would lose the respect, if not the love, of your husband. There is always some resent-

ment in a divorce, and the second wife is the one who usually bears the brunt of it. It is kind of your husband's children to invite you to their family gatherings, but it would be better for all concerned if you have another engagement.

Have you no family or close friends with whom you could spend your holidays? You and

your husband could celebrate alone before he went to the family gathering and the rest of the time you could be with your family or friends. This is not ideal, but it is one of the penalties of divorce.

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