

Searchers Resume 'Ghost Plane Hunt'

Carlisle, Pa. — (U.P.) — Search parties today resumed their hunt for a "ghost plane" believed down in the rugged mountains north of President Eisenhower's Gettysburg farm.

The search by some 200 civil defense workers and volunteers in the desolate mountain terrain was postponed at 2:30 a.m. because of darkness and extreme cold.

A woman plane spotter reported a "large plane" in distress Friday night and said she saw a flash and heard what she thought was a crash.

A summer resort caretaker also reported hearing a plane flying very low and apparently in trouble.

Two sailors passing through the mountains later reported seeing a yellow signal flare.

Harrisburg State Airport said no flights were known missing or overdue and all military aircraft were accounted for.

In spite of the millions of dollars spent by the U.S. in exploring the Antarctic continent, no move has ever been made to claim any portion of Antarctica.

Feeding the Family

By ZOLA VINCENT
Food Editor

Give Thanks for Purple Plums And Other Seasonal Foods

We're especially thankful right now for the bountiful harvest of tart-sweet purple plums that have been grown and quick canned right here in our own Pacific Northwest. First plum orchards were set out in this area in 1858 when our rich, fertile land was virtually an unexplored wilderness. Today, 30 or so farms in Oregon, Washington and Idaho, grow and pack practically all of the deep garnet Italian prune-type plums enjoyed anywhere. Tree-ripened, and handled with great care, purple plums are canned in extra heavy or in medium syrup. A "natural" for breakfast and for dessert; high in nutritional values.

Ways With Purple Plums

Purple plums may be kept in open cans under refrigeration without loss of food values. However, no one is going to "keep" them when they can eat them.

Personally we think they're completely superb "as is" just as they come from the can, served in their own rich juice. At breakfast with side dishes of cereal, toast and coffee or cocoa for the children. With or without cream at any meal. Without cream, arrange them attractively with grapefruit sections, canned peach or pear slices.

How about spooning soft ice cream over them for a delectable dessert? They're a tasty garnish for puddings, sherbets, spooned over yesterday's cake slices . . . or as a side dish for lamb or pork dishes.

Plum-Good Jelly

Serve the plums and save the juice for making this plump-jelly quickly, economically. Combine 2 cups canned purple plum juice from the can with one cup canned orange juice and one package powered fruit pectin. Bring to boil; add 2½ cups sugar, stirring constantly until smooth. Bring to a rolling boil for one-half minute. Remove from heat and skim. Pour into sterilized glasses; cover immediately with hot paraffin. Store in cool, dry place. Will make seven six-ounce glasses.

Spice That Fresh Cranberry Relish

Canned cranberry jelly and jellied whole cranberries are a fine stand-by at very reasonable cost, but there are plenty of fresh cranberries this year so offer family something different once in a while. Here are some ways to spice them up.

Start with this basic fresh raw cranberry relish:
4 Cups fresh cranberries
1 unpeeled orange
2 cups sugar

Wash and pick over cranberries. Grind, using medium blade of food chopper. Cut orange into pieces and remove the seeds. Grind. Stir into cranberries and add sugar. Stir until

well blended.

Now comes the choice: To the basic recipe add two tablespoons toasted sesame seed . . . or add one tablespoon ground mace . . . or 1½ teaspoons of ground cinnamon and three-fourths teaspoon ground cloves . . . or 2¼ teaspoons ground allspice. Chill and serve. Good not only with turkey and other poultry, but particularly good with hot or cold pork.

Spicy Salad Dressing

Wonderfully good on any tossed green or vegetable combination salad.

Thoroughly mix the following spices: one teaspoon paprika, three-fourths teaspoon dry mustard, one-fourth teaspoon of ground celery seed, one - fourth teaspoon ground black pepper, one - fourth teaspoon ground ginger, one - eighth teaspoon onion powder, one - eighth teaspoon garlic powder, 2½ teaspoons salt, one-half teaspoon sugar, — add two - thirds cup salad oil, one - fourth cup cider vinegar and two tablespoons cold water. Beat thoroughly, or shake vigorously in a jar or a bottle.

Frozen Plum Pudding By a Quick Method

The old authentic frozen plum pudding was a thing of beauty requiring hours of time and a score of ingredients. Today's adaptation is probably just as good and is so quickly achieved with excellent results. Twelve to 15 servings; so rich we really recommend 15 or even more.

Soften one quart vanilla ice cream. Fold in two cups heavy cream that has been whipped. Add three-fourths teaspoon of ground cardamom seed, one-half cup glacé cherries, one - half cup chopped citron, one - fourth cup sweet sherry, one - fourth cup chopped blanched almonds and one - fourth cup macaroon crumbs. Pack into two-quart mold. Cover. Place in freezing compartment of refrigerator or in home freezer. Let stand overnight or about 12 hours. Remove from mold. Frost with additional whipped cream, using maybe one-fourth cup of heavy cream, whipped and sweetened with one tablespoon sugar and colored, if you like, with not more than one drop red or green vegetable coloring. Return to freezer until serving time.

Meat Balls In Tomato Sauce

The lavishness of holiday entertaining is likely to take its toll of the family food budget. This economical main dish will go a long way towards keeping food-money under control.

1 pound ground beef
½ pound ground pork
¼ cup finely chopped onion
2½ teaspoons salt
½ teaspoon pepper
1 egg
¼ cup water
1-3 cup uncooked rice
1 No. 2 can tomatoes



BE THANKFUL—So many things to be thankful for! Purple plums from Northwest orchards, just as they come from the can or laced with grapefruit segments, peach or pear slices for superb breakfast eating . . . or as dessert. Plum jelly, too. They're in today's food columns.

2 cups water

2 teaspoons sugar
1 teaspoon chili powder

Mix meats together with onion, 1½ teaspoons salt, pepper, egg, water and rice. Form into 16 firm balls. Brown in hot fat in a skillet. While browning, combine tomatoes, one teaspoon salt, sugar and chili powder in a large saucepan. Bring to a boil. When meat is brown add to tomato mixture, cover, turn heat low and simmer for one hour. Remove meat balls to platter and place in warm oven. Thicken sauce with flour mixed to a smooth paste with water. When thickened pour over the meat. If there are any left over, they are even better when warmed up the next day.

Tricks With Waldorf Salads

As the seasons change, so do our salad habits. Gone are the hearty summer main dish salads. Now we prefer salads that complement hot main dishes around which we build our menus. Waldorf salad has long been on the preferred list of winter salads . . . and why not . . . with such a bountiful supply of apples, celery and nuts available.

Take six tart red apples, pare or not as you wish, and cut into bite-size pieces. Cut enough celery to make 1½ cups. Chop one-fourth to one-half cup walnuts. Combine all three ingredients with real mayonnaise and you have a basic Waldorf salad. Now for some quick changes.

Instead of walnuts use toasted almonds, black walnuts, or pecans.

Add little white grapes or halves of rich dark grapes that have been seeded.

If you're not a weight watcher, try mixing a liberal amount of whipped cream with your mayonnaise, with maybe just a touch of sugar and vanilla.

Hold out two well - formed stalks of crisp celery and stuff

them with chunk-style peanut butter. Slice stalks crosswise into quarter-inch-thick crescents. Salt these well and use as a garnish.

Make an apple case by first coring the apple and then with a sharp grapefruit knife, take out most of the apple and use it for the filling. Pile mixture back into apple cases and set in midst of beds of lettuce or other greens. If necessary even cut off bottom of apple case so it will stay steady. Put dollop of mayonnaise on top and perhaps a bright grape, walnut, cherry or pecan halves for extra decoration.

Hot Mulled Cider

Mulled cider is definitely a winter-season hit, so here is our pet recipe. So be sure and have plenty of good tasty apple cider on hand, because there will be calls for "more."

2 quarts cider

2-3 cup brown sugar

¼ teaspoon salt

6 whole cloves

6 whole allspice

4 sticks cinnamon

Combine all ingredients in saucepan and place over low heat. Bring to boiling point and simmer for about five minutes. Remove from heat and strain. Serve hot in cups or earthenware mugs. Makes 10 to 12 servings.

As We Live

By ELIZABETH HURLOCK, P.H.D.

When a family is separated by hundreds of miles, letters go a long way toward keeping the members

together.

Many young people do not understand this.

(Q) "My daughter, our only child, was married three years ago and has been going from one place to another with her husband since he went into service a year ago. When they were nearby, she used to telephone us and have short visits with us. Now she is so far away that a telephone call is too expensive and except for an emergency.

"My husband and I, like all parents whose children have left home, are lonely and miss our daughter very much. I have told her how much her letters mean to us but she says there is nothing to write about. As a result, we often do not hear from her for a month at a time.

"I wish you would write a column and point out to young people how much letters mean to their parents."

Mrs. S. T.

(A) Many young people feel they must have some exciting news before they are willing to sit down and write ever a brief note. They fail to realize that just a few lines, telling of the everyday happenings in their lives would mean much to their parents.

Parents, too, are often offenders here. They feel they have "nothing much to say" and as a result put off writing letters until there is an urgent reason for writing. By doing this, they drift away from their children, just as children drift away from their parents by not writing them and keeping contact.

You may get your daughter to write more often by setting a pattern for the type of letter you would welcome by writing such letters to her. Tell her what you and your husband are doing; what your relatives, neighbors and friends are doing, what is going on in the community; and any other news that might interest her.

Then ask her to tell you about her life; her neighbors; what her husband's work in the service is; etc. In this way, you will encourage her to write.

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The continent of Antarctica is the last unexplored frontier. Although discovered in 1820, no country has successfully attempted to colonize it.

OUT OF THE WOODS

by JIM STEVENS

\$44,000,000.00

Construction is as vital to the lumber industry as hay is to a horse. It is a fine thing for the country that now authorities can chart construction prospects a year ahead with amazing accuracy, outside outbreak of war, or an invasion from the planet Venus.

Last year at this time, government experts were quoted in "Out of the Woods" on the probabilities for construction for the whole year of '55 and the possibilities for 1956.

The government's statisticians and the interpreters made an amazing record for accuracy on the 1954 outcome. And now industrial construction, church building and a few other classifications of the kind are running just a bit ahead of last fall's predictions for 1955, while private residential building is somewhat behind.

Even so, private enterprise housing is exceeding the building rate of 1954, and 1956 will see a two per cent rise over 1955, say the experts. They predict that private non-residential construction in 1956 will soar 15 per cent above this year's dollar volume. More work in the woods, more steak in the freezer, more lumber!

Honest John Launcher Slated for Test in Japan

Sandai, Japan — (U.P.) — The Honest John rocket launcher will be test fired Nov. 29 on Hokkaido, Japan's northernmost island the U. S. Army announced today.

It will be the second time the weapon, capable of carrying an atomic warhead, will be fired since it arrived in Japan Aug. 22. The practice projectile will be filled with concrete.

The bulk of the earth's land masses lie to the north of the equator.

That's how it has come to be with the big breadwinner of Washington and Oregon. Keep ahead or drop out! Advertise or ossify! Work or die! Wright with Wood Frank Lloyd Wright and his

architectural designs are the subjects of all the reading matter in the November issue of "House Beautiful," one of the heaviest, handsomest and most influential of the many American magazines devoted to home building, home furnishings and decoration. Wright is a wonderful designer in wood. Simple lumber and plain timbers predominate in most of the examples of his work, as shown in the magazine — particularly in Wright's own home.

"With wood," says "House Beautiful," "Mr. Wright is supremely expressive and underlines its warm, living nature. For wood, above all others, is the true product of nature. Its grain and color seem to touch our natures like no other material. . . ."

"The ceiling in the house above speaks to us of warmth of wood, its grain, feeling and color. It is uncluttered, uncomplicated by forced forms unnatural to its physical character. . . ."

So speaks the modern language of architect and of editorial authority on the homes Americans are designing and building today, with increasing use of wood from the Pacific Northwest. Lumberman Paul Bunyan is in the big league, away up there with the people who are going to do \$44,000,000 worth of business next year, according to the experts.

4-H Club

Reese Creek Renegades met at the home of our leader Mr. Moore, on Oct. 24 for the purpose of electing officers. They are: President, Marvina Nelsen; vice-president, Jack Esp; secretary, Janet Johnston and reporter, Ron Nelsen.

Following the elections, Glenn Klein, county 4-H agent, showed a movie on the judging of livestock.

The first regular meeting of the Reese Creek Renegades was held at the Nelsen home Nov. 8. The projects were discussed and Jossy Clayton read an article on hogs.

Marvina Nelsen was selected to be the junior leader this year. The next meeting will be held on Nov. 29 at the Johnston home.

Ron Nelsen, Reporter.



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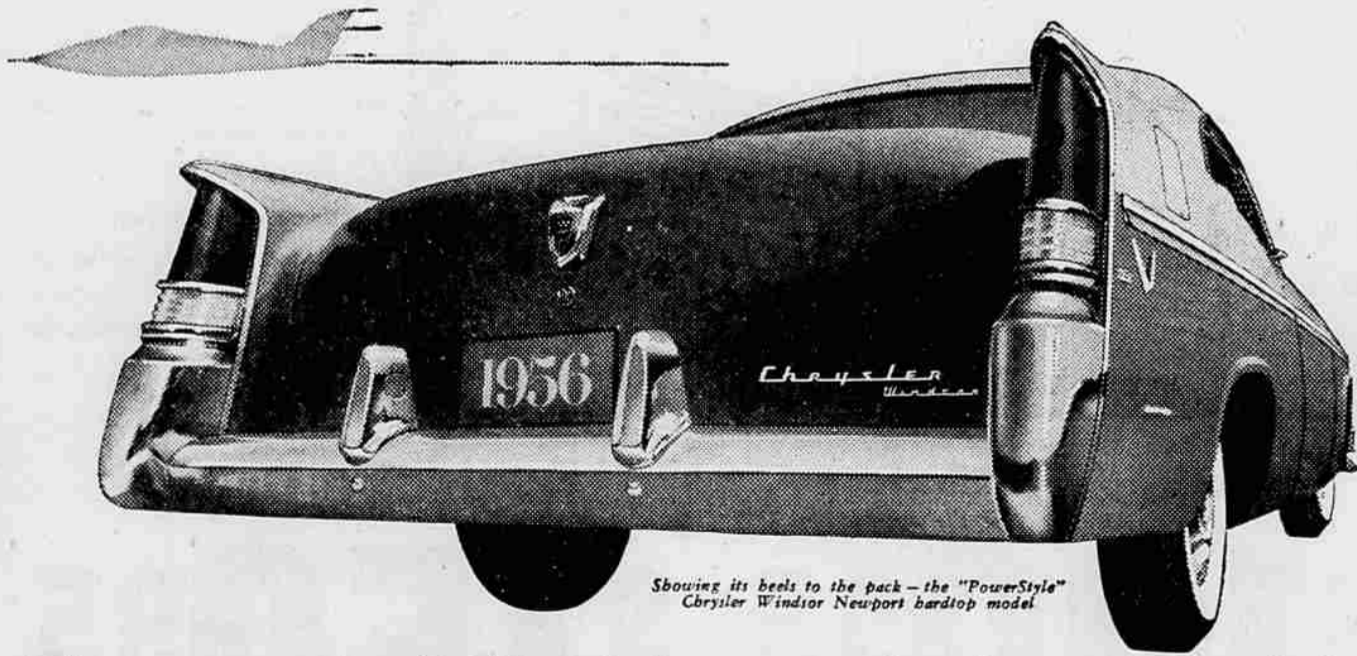
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Showing its heels to the back — the "PowerStyle" Chrysler Windsor Newport hardtop model

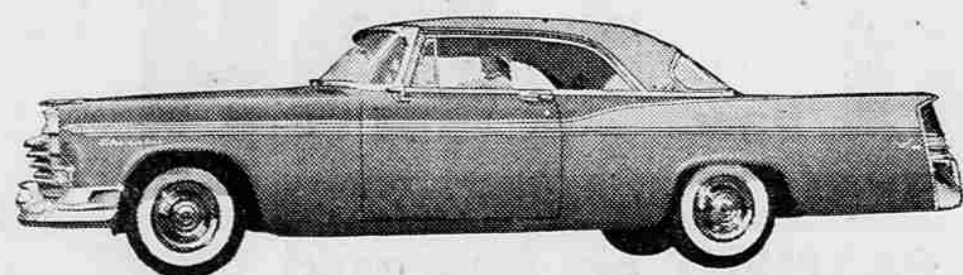
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