

State Institutional Building Program To Be Under Way Soon

Salem—(U.P.)—The \$10,308,000 state institutional building program will be in full swing shortly after the first of the year, according to E. J. Ireland, secretary of the State Board of Control.

Two building projects at the Oregon State hospital were completed, Ireland said. The new wing of the hospital, costing \$1,529,956 was completed Nov. 25. The remodeling of the main kitchen, began last May, is nearly completed.

More Funds Approved

The state emergency board at its meeting here Dec. 2 approved authorization of additional funds for awarding the contract to build an out-patient clinic at the state hospital.

The new cell block at the state penitentiary is expected to be completed by next July, Ireland said.

Bids for construction of the first two units of the new intermediate penal institution on a site near St. Paul north of here are expected to be called shortly after the first of the year. Some \$2,500,000 will be available for this project.

Engineers are making soil and water tests on two proposed sites for the new \$14,000,000 mental hospital in the Portland area.

Preliminary plans for an inmate cottage at Fairview home for the mentally deficient here will be presented to the board

of control at its meeting here tomorrow.

The board of control has engaged Wilmsen and Endicott, Eugene architects, to draft plans for a new administration building to cost some \$200,000 and a multipurpose building to cost \$285,000 also at Fairview home.

Ag. Building Scheduled

Remodeling of the state agriculture building here will also get under way shortly after Jan. 1.

Whitney, Hinson and Jacobson, Portland architects, have been engaged to draft plans for a new dormitory at MacLaren school for boys at Woodburn. Other construction in the offering includes a boys' dormitory at Oregon School for the Deaf here and construction of a \$403,000 administration, kitchen and dining room building at the State School for the Blind here.

Ex-Colorado Governor Wants Ike's Invitation

Denver—(U.P.)—Dan Thornton, former governor of Colorado, will not run for President unless President Eisenhower asks him to do so.

Thornton, who often has been mentioned as a possible cabinet member and who has a warm friendship with Mr. Eisenhower, recently has been talked of as a possible candidate for the Republican presidential nomination.

Feeding the Family

By ZOLA VINCENT
Food Editor

Split Pea Soup

Winter Favorite

Children and grown-ups coming in from snow covered mountains or mayhops just from completing a bit of yard work or fun will find their appetites fall willingly victims to the hearty goodness of this fine soup. Use up that poor old left-over ham bone, too.

Ham bone
3 quarts water
2 cups split green peas
2 teaspoons salt
1/4 teaspoon pepper
1 medium to large sized onion, diced

2 carrots cut in circles or diced
4 tablespoons butter
6 tablespoons flour
2 tablespoons parsley (fresh or dried)

1 1/2 cups diced cooked ham
Combine ham bone, water, peas, salt, pepper, onion and carrot. Cover pan then bring to boil. Reduce heat and let simmer for 2 1/2 to three hours. Remove bone and cut off meat.

Skim soup if necessary. If you like a smooth soup, put through a strainer, other wise add parsley and stir vigorously for a few minutes. Melt butter and mix with flour and some of soup. Bring soup back to a boil and gradually add flour mixture, stirring constantly until it reaches the thickness you like.

Add diced ham and ham from bone. Makes four to six servings. Garnish with garlic croutons for extra heartiness.

Western Pear Salad
With Western winter pears increasing in abundance and sweet juicy goodness, here is a salad to delight the most jaded appetite.

4 winter pears
Lettuce
1/3 cup roasted almonds, finely chopped
1/4 cup celery, finely chopped
1/4 cup mayonnaise
Maraschino cherries

Peel pears or not as you like.

Cut in half and remove core. Place cored side up on lettuce leaves or bed of shredded lettuce. If pears are large use only one-half for each salad. Combine almonds, celery and mayonnaise. Place a spoonful of mixture on each pear half. Top with additional mayonnaise or a bit of whipped cream and halved or whole maraschino cherries.

Mushroom Dress-Ups

Mushrooms are canned in three ways you know: buttons, slices and stems, and pieces. Quality is the same, so use the kind that best serves your purpose for the least money.

For true mushroom lovers only! Pour a can of mushrooms, juice and all, into a small frying pan. Add one teaspoon butter and simmer gently for two to three minutes. Add a few dashes of Worcestershire sauce and pour over toast points. Makes six servings.

Adding glamour and delicate flavor to many a main dish such as spaghetti, spaghetti and meatballs, beef pot roast, beef Stroganoff, or veal with sour cream by adding a generous supply of button mushrooms.

Add mushroom slices or stems and pieces to sauteed chicken livers for a gourmet touch.

Green beans, carrots and peas perk right up when a few sauteed mushrooms are tossed in just before serving.

Cocktail mushrooms. Some stores have these, but if not

available, just marinate whole mushrooms or halves overnight in French dressing with a clove of garlic. Offer with toothpicks or other spears alongside.

Spoon Bread Good

Potato Alternative

Tired of potatoes, macaroni and rice? Here is spoon bread which can take their place once in a while. Perfectly delicious under any creamed meat. We particularly like it with creamed chipped beef.

1 cup corn meal
3 cups milk
1 teaspoon salt
2 tablespoons butter
2 eggs

Stir corn meal into milk gradually. Place over boiling water. Cook for 10 to 15 minutes or until thickened, stirring constantly. Add salt and butter. Stir until melted. Add slowly to well beaten eggs, stirring constantly. Bake in a buttered shallow baking dish in moderate oven (375 degrees) for 45 to 50 minutes. Serve hot with butter or gravy or creamed meat.

Improvements Cause

Double Consumption

According to United States Department of Agriculture figures comparing the years 1944 and 1955, Americans are eating more than twice as many vegetables now as then. Consumption in 1944 was figured at 90 pounds per person as against 192 pounds in 1955. 'Tis no wonder when one takes into account the many improvements in quality and variety, as well as the really terrific advances made in storage, transportation and marketing practices. Together they have made it possible for the consumer to have more good wholesome vegetables available the year round at prices all can afford.

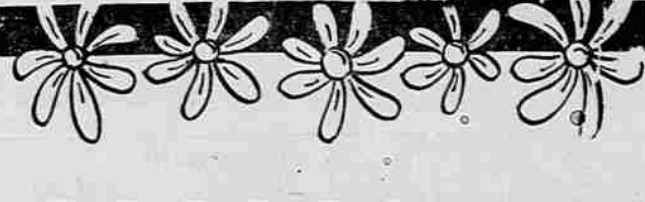
High in health giving vitamins and minerals and low in calories they take on special importance in keeping the diet well-balanced during the holiday season, when the tendency is to eat richer food—and frequently too much of it.

Best Vegetable Buys. Cauliflower, carrots, celery, winter squash, potatoes and onions are in good supply. Sweet potato crop is up 19 per cent over last year making them a best buy and assuring homemakers of plenty of this sweet-meated root vegetable for use all during the holidays. Artichokes, broccoli, Brussels sprouts, tomatoes and lettuce are in fair supply at reasonable prices.

Best Fruit Buys. A variety of apples, including red and golden Tokay and Emperor grapes are delicious, cranberries, bananas, good buys. Winter pears are becoming more available with correspondingly lower prices. Enjoy persimmons now as their season is very short. Pomegranates are almost gone.

Meat and Poultry Department. Still plenty of pork at very good prices. Beef will be featured increasingly with the less demanded cuts at prices to interest the shrewdest of buyers. We are fortunate to have an abundance of ready-to-cook turkeys, with some exceptional buys in the offering. Freezer owners might do well to buy now and store till spring, mayhops till Easter time. Chickens, both fryers and broilers, are in good supply with "special" prices.

Fish and Shellfish. Not always so inexpensive, but always tops in good eating are Dungeness crab, lobster, Western and Eastern oysters, and shrimp. Less expensive seafood include fresh or frozen fillets of sole, halibut and white fish.



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Quotes From the News

By UNITED PRESS

Gettysburg, Pa.—Secretary of the Treasury George Humphrey's joking reply when asked how the administration would balance the budget:

"I had a rich uncle who died."

New York—Mrs. Eleanor Roosevelt, on the AFL-CIO union merger:

"It will give you more influence in American life and I hope you will use that influence for the well-being of the people of the world."

Chicago—Dr. Joyce Brothers on the strain she felt before she won \$64,000 for her knowledge of boxing:

"I drank so much tea I could hear it sloshing around inside."

Washington—Chairman Francis E. Walter (D.-Pa.) on the controversy over the Ford Foundation's Fund for the Republic:

"Current investigations by the Committee of Un-American Activities will undoubtedly disturb Mr. Ford even more by disclosing evidence to show that the fund deliberately intends to obstruct all investigation and control of Communist conspiracy and to strengthen thereby the forces bent on the overthrow of this nation and its institutions."

New York—Senate Republican leader William F. Knowland on what he calls the "peace at any price" doctrine:

"If we dare not risk a conflict what will stop the ruthless men in the Kremlin from moving during the next 10 years, by external aggression or Soviet-directed internal subversion, against Norway, Denmark, Western Germany, Italy, France, Korea, Japan, the Republic of China, the Philippines, Australia, Great Britain or our own territory of Alaska?"

Cleveland, O.—Abe Gibrin, 245-pound offensive guard of the Cleveland Browns on why he enjoys playing pro football:

"The Browns play my type of football. When you play on a team that uses a running game, you get to do straight-ahead blocking, and that's my meat. I block for passing plays, too, but the real fun comes when you split the line for a fullback or halfback."

Warm Springs Indians To Receive Payments

Madras—(U.P.)—Warm Springs Indians will begin receiving payments totalling \$500,800 Monday, according to T. W. Sanders, administrative officer on the reservation.

Sanders said payments will be \$400 for each of the 1229 living persons on tribal roles. Payments will also be made on behalf of 23 persons who died since the last ones were made.

Most of the money is from the sale of Indian timber. The remainder is from fishing permits, Indian court fines, interest on loans and investments and from rentals.

Hong Kong — (U.P.) — The British Navy said it had received a message from the British freighter Hydralock reporting two Chinese Nationalist jet fighters attacked the ship Monday off the mainland port of Foochow.

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