# Feeding the Family

By ZOLA VINCENT
Food Editor

**Colorful Cole Slaw Souffle Salad**

Appropriate red and green flecks of pepper and pimiento add holiday interest to this very good salad.

1 package lemon-flavored gelatin
1 cup hot water
½ cup cold water
½ cup real mayonnaise
2 tablespoons vinegar
½ teaspoon salt
Dash of white pepper
1 tablespoon mustard with horseradish
1½ cups finely shredded cabbage
2 tablespoons finely chopped onion
2 tablespoons chopped green pepper
2 tablespoons chopped pimiento
Salad greens

Dissolve gelatin in hot water. Add cold water. When well mixed, add mustard, mayonnaise, vinegar, salt and pepper. Blend well with rotary beater. Pour into refrigerator tray. Quick chill in freezing unit (without changing control) 15 to 20 minutes, or until firm about one inch from edge. Do not overfreeze. Turn mixture into bowl and whip with rotary beater until fluffy. Fold in rest of ingredients. Pour into one quart mold or individual molds. Chill until firm in refrigerator (not freezing unit) 30 to 60 minutes. Unmold and garnish with salad greens. Serve with additional mayonnaise if desired. Four to six servings.

**French Omelet with Salami**

For leisurely breakfasting or an easy attractive company lunch, this omelet fills the bill. Use either salami or cervalat. Salami is a garlic-flavored sausage, whereas cervalat lacks this seasoning, but has a characteristic full flavor.

4 slices salami or cervalat
4 eggs
¼ cup water
½ teaspoon salt

Cut salami or cervalat into thin strips and cook slightly in heavy skillet. If not enough fat cooks out to grease pan, add a bit of butter. Beat together lightly the eggs, water and salt. Turn egg mixture into pan and reduce heat. As omelet cooks around the edges, lift with a spatula and let uncooked egg run onto hot pan. Cook carefully until top has a soft custard-like consistency. To serve, tilt pan. Roll omelet with a spatula and turn onto hot platter. Two servings.

**Green Beans and Onion Superb With Cheese Sauce**

Frozen green beans are in season all year round, so here is a different way of fixing them. This is unusually good when spooned over crispy hot Chinese noodles for a pleasing contrast in texture. Garnish with chopped or slivered pimientoes or sliced stuffed green olives for additional flavor and a seasonal color touch.

1 package frozen green beans
2 tablespoons butter or margarine
2 tablespoons flour
½ teaspoon salt
1 cup milk
1 teaspoon worcestershire sauce
1/3 cup grated cheddar cheese
1 large onion, chopped
1 Can Chinese noodles, optional

Cook green beans according to instructions on package. Melt butter, blend in flour and salt. Gradually add milk stirring constantly until thickened. Add worcestershire sauce and stir in cheese until melted. Saute onion in small amount of butter until golden brown. Drain beans, add to cheese sauce along with onion. Serve over heated Chinese noodles. Four to six servings.

**Baked Holiday Ham**

Gala holiday season entertaining will be simplified if you serve a baked ham for the main dish of a dinner or buffet. It's easy to prepare and always popular.

There are two types of ham readily available—the cook-before-eating type and the ready-to-eat ham which needs only to be heated through (or not as you wish). Whichever kind of ham you buy, it must be refrigerated until ready to use.

**To bake a ham:** Place fat side up on rack in open roasting pan. Do not cover and do not add water. Bake in moderately slow oven, 325 degrees, and allow 20 minutes per pound for whole ham (cook-before-eating kind) and 25 minutes per pound for a half ham.

To heat ready-to-eat ham, allow 10 to 12 minutes per pound in moderate, 325 degree, oven. Half an hour before the end of baking period using either type ham, score the fat, stick with cloves, and cover with honey, molasses, apricot jam or brown sugar moistened with a little fruit juice. Baste once or twice during glazing period.

For an attractive garnish to decorate the ham platter, fill canned peach halves with raw orange and cranberry relish.

**Fill Your Market Basket With Food For Christmas Giving**

Shop your favorite grocery store for Christmas giving as well as for buys in good family nutrition. A perfect gift to your holiday hostess might be a bright red Edam cheese or Baby Gouda. Goudas and Edams came to us originally from Holland, however both imported and domestic ones are available. For the cheese lover an assortment of softer types such as Leiderkranz, Camembert, Limburger, Roquefort and/or Blue will be remembered long into 1956.

For family giving, particularly for families with numerous progeny, nothing beats an assortment of fresh fruits. Sweet, juicy winter pears, Bosc, Anjou and Comice will be on their best behaviour during the holidays. Apples are a natural for family enjoyment. Candied fruits, so pretty and colorful, or dates stuffed with nuts and rolled in powdered sugar are always a treat. But, then, dates are delightful in any form. A nut bowl filled from our seasonal west coast crop of walnuts, filberts, almonds or whatever would be nice for newlyweds who may not have acquired this traditional Christmas item. A pair of nut crackers would add a just right touch to the filled nut bowl. Then there are festive canned assortments of specialty foods to be enjoyed immediately or when this Christmas has become only a memory.

Well, as we said, shop your grocery store and you will probably come up with some wonderful ideas of your own. For easy elegant wrapping you might pick up a couple of rolls of metal foil, or wrap your choice foods in gaily colored cellophane and tie with a red satin bow, adding maybe a sprig of holly.

**Best Fruit Buys.** Fresh, tart cranberries are just right. Pears, to be bought firm then ripened at home, are in good supply. A variety of apples are yours for the buying. Dried and candied fruits, well packaged in cellophane or other plastic for easy holiday baking, are well priced, as are a wide choice of seasonal nuts. Bananas, citrus fruits and grapes continue at reasonable prices. Watch for tangerines—a real seasonal delight.

**Best Vegetbale Buys.** Anyone for Irish stew? Carrots, cabbage, onions and white potatoes head our best buy list. Artichokes, green peppers, cauliflower, sweet potatoes and celery are plentiful.

**Meat Department.** Beef and pork are both in good supply with some outstanding buys for budget minded homemakers. Turkeys and chickens continue as good buys.

**Cook Books Make Such Good Gifts**

Women just love cook books. They like the handsome pictures of food; the gay line drawings that decorate so many cookbooks. They like the good recipes and lively patter that so often accompanies a cook book recipe nowadays. They like to have a new cook book or two around the kitchen for "ideas" as well as for reference. Look over your book seller's offerings. Here are a few of our favorites that seem especially appropriate for holiday giving:

"Holiday Cook Book" by west coaster Helen Evans Brown covers 34 holidays dear to the hearts of American families all the way from Christmas dinner right around to Christmas Eve next year. Price $3. Little, Brown is the publisher. "West Coast Cook Book" is another likeable, useable, giveable book by Helen Evans Brown, same publisher. The price is $4.50.

"Christmas Cook Book" by Zella Boutell offers a wealth of holiday dishes, both plain and fancy. Price $3.95. Published by The Viking Press.

"The Christmas Cookie Book" and "The Holiday Candy Book" by Virginia Pasley are companion volumes for those who especially enjoy making these sweetstuffs. Each $3. Published by Little, Brown.

"Traditional Holiday Dishes of Many Lands" is a popular collection made by Katherine Burton and Helmut Ripperger. Price $3, David McKay is the publisher.

"Cooking for Christmas" is a fascinating hand book for holiday hostesses; stars menus for Christmas dinner, for New Year's buffets and open house affairs. Price $2.50, published by Oxford Press.

"Specialty of the House' 'is an exciting collection of 100 favorits recipes from 100 of the world's most famous cooks. It was compiled by Helen McCully. Proceeds from the sale of this book go to Florence Crittenton Homes all over the United States. Price $2. Published by The Florence Crittenton League Incorporated.

Dead line for Sunday Classified is at noon Saturday

## LEGAL NOTICES

NOTICE OF SPECIAL ELECTION TO BE HELD WITHIN THE TERRITORY CONTIGUOUS TO THE CITY OF MEDFORD AS HEREINAFTER DESCRIBED UPON THE QUESTION OF ANNEXATION THEREOF TO THE CITY OF MEDFORD

Notice hereby is given that the Council of the City of Medford has, by ordinance, called a special election to be held in the following described territory contiguous to the City of Medford, Oregon, to-wit:

Beginning at the intersection of the east boundary of the Corporate Limits of the City of Medford and the center line of Keene Drive in the extension of Siskiyou Heights Addition; thence easterly along the center line of said Keene Drive to the center line of Groveland Avenue (formerly Walden Circle); thence northerly along the center line of Groveland Avenue (formerly Walden Circle) to the center line of Woodlawn Drive (formerly Siskiyou Blvd., North); thence easterly along the center line of said Woodlawn Drive (formerly Siskiyou Blvd., North) to a point of opposite the most easterly line of Block 6, Extension of Siskiyou Heights Addition to the City of Medford (said point being the intersection of the most easterly line of said Block 6 extended southerly, with the center line of said Woodlawn Drive); thence northerly along the most easterly line of said Block 6, Extension Siskiyou Heights Addition and its southerly extension, to the southerly line of said Block 6; thence westerly along the southerly line of said Block 6, Extension Siskiyou Heights Addition, to the westerly line of said Block 6; thence northerly along the westerly line of said Block 6, Extension Siskiyou Heights Addition to the southerly line of Oakwood Drive; thence along the existing city limits line as follows: westerly along the southerly line of Oakwood Drive to its intersection with the easterly line of Barneburg Road; thence southerly along the existing Corporate Limits through Block 8 and Block 9, Extension to Siskiyou Heights Addition, to the point of beginning, between the hours of 1 o'clock p.m., and 8 o'clock p.m., on the 16th day of January, 1956.

At said election in said contiguous territory there will be submitted to the registered voters therein the question of the altering of the boundaries of the City of Medford by the annexation of such territory to the City of Medford.

The polls will be open for the said election between the hours of 1 o'clock p.m. and 8 o'clock p.m., on said 16th day of January, 1956 and at said election there will be submitted to the registered voters of said territory the question of altering the boundaries of the City of Medford by the annexation to the City of Medford of the above described territory.

The registered voters in said contiguous territory are hereby invited to vote and cast their ballots on such annexation at said election.

The said territory is designated as a single voting precinct for said election and the polling place therein is at 601 Keene Drive.

By direction of the Council of the City of Medford, Oregon.

NEVA SAMUELS,
Recorder.

NOTICE OF FINAL SETTLEMENT

In the Circuit Court of the State of Oregon for the County of Jackson Probate Department.

In the Matter of the Estate of E. Raymond Driver, also known as Edward Raymond Driver, Deceased. No. 9441.

NOTICE IS HEREBY GIVEN, that the undersigned has filed his Final Account as executor of the above estate with the Circuit Court of said County, and the Court has fixed the 27th day of December, 1955, at the hour of 10:00 A.M., of said day and the Circuit Judge's office in the County Courthouse in Medford, Oregon, as the time and place respectively for the hearing of objections, if any there be, to the said Final Account, and you are hereby notified to file objections, if any you have, to the said Final Account on or before the time fixed for hearing.

Dated and first published this 25th day of November, 1955.

H. H. PRINGLE, Executor.


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