

The Family Council

Editor's Note: The Family Council consists of a judge, a psychiatrist, a newspaper editor, a women's page editor and two newspaper writers. These consult with clergymen of all faiths and denominations. All letters are held in complete confidence.

R. T. W.—He's made a slave of my sister.

L. J. P.—Her brother's a mediator.

R. T. W.—My sister is married to a man who has made a slave of her and her children in order to build up his business. This man has forced my sister to put in long hours in his store, and has thus denied the children the benefit of a mother's care. The business has become very substantial, but my sister's health has been sacrificed to it. Now that she is no longer able to slave for him and the children naturally despise him and his business and insist on

working elsewhere, he has at last decided to sell it. I have advised my sister that she is entitled to half the money he gets for the business and that, if he refuses, she should leave him and sue for separate maintenance for herself and the children.

My sister's health is so bad that I am afraid she is unable to look out for her interests, but I think it is necessary that the children act in her behalf. My brother-in-law has been informed of our thinking, but he threatens to disown the children if they act for their mother and he refuses to give my sister any share in the money.

L. J. P.—My brother-in-law is a trouble maker who does not know what he is talking about. The money that I get for this business will be my capital for another business, without which I could do nothing for my family. I am selling this business because I cannot operate it without the help of my family and they have been poisoned against me. I intend to buy a different kind of business, where I could get along without them.

It is not true that I ever compelled my wife to work in the business and neglect her home. She refused to spend time in the home before we had the business, and one of the reasons I got the business is that she wanted to keep her interests outside the home. My in-laws have been working her up to resent me, and they have influenced her to poison the children against me.

The Council: R. T. W. is giving his sister very bad advice, on a number of planes. He is giving her very bad

Washington Youth Injured in Crash

Terry Ed Esqel, 17, Rochester, Wash., suffered cuts on his right arm Tuesday night when the car he was operating rolled in a ditch about a half mile south of the Rocky Point bridge, north of Gold Hill, according to state police.

State police said the accident occurred when the boy tried to pass several cars and hit a soft shoulder on the left hand side of the highway. The car rolled over and came upright in an irrigation ditch.

He was taken to Community hospital for treatment, police said. His 16-year-old brother, Gary Esqel, was not injured, police said.

legal advice. If she refuses to live in her husband's home, she will not have a good claim for separate maintenance. Certainly it is not reasonable to deprive him of half his working capital if he is dependent on that for the common livelihood of the family. It is possible that L. J. P. is a peculiar and difficult man, but it is also likely that he and his family would have adjusted better without meddling from the wife's brother.

If the children despise this man, it is an affliction from which they should be freed, for a man who is willing to toil his life away building up a business for his family must have some qualities worthy of respect along with his faults.

One would suspect that the wife's brother may be jealous of her husband's success. We doubt that he is well motivated when he seeks to aggravate the family problems, instead of trying to help the children better understand their father.

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POULTRY PIES—Now is a fine time to sing the praises of plentiful frozen poultry pies which come in mighty handy in the middle of a busy day or at the supper end of same. We suggest some fancy toppings for serving as a party item.

Feeding the Family

By ZOLA VINCENT
Food Editor

Turkeys Are Extra Early; Record-Large Crop Seen

We're pretty well accustomed to turkey on the table the year around but this year's crop of beautiful mid-summer birds is bigger than ever and they're coming to market extra early. All this means bargain eating that comes in all sizes, fresh or frozen, dressed or ready-to-cook. Enjoy them now. Put a few in the freezer for later eating.

There are plenty of the eight to 10 pounders, ready-to-cook weight for smaller families who are having "company" and there are plenty of the large birds for family reunions, neighborhood gatherings and community picnics.

One seldom thinks of roast turkey without contemplating the joys of leftovers. Some go so far as to say that they roast a turkey just for the making of turkey sandwiches, salads, casseroles, a la King, a la Queen, turkey pies or other favored dishes for several days of good eating.

Speaking of turkey pies, this seems a good place to mention fact that Americans ate about 325,000,000 frozen poultry pies last year and the popularity trend is upward.

Everybody knows how to roast a turkey so we're going to talk about broiling and braising.

Broiled Turkey
Turkey halves or quarters are broiled in bottom of shallow pan after brushing thoroughly with butter, margarine or any desired fat and being seasoned with salt and pepper. Broil like chickens except that broiler pan is seven to nine inches from heat and it takes longer.

Popular Variations. 1. Rub favorite herbs or spices—cinnamon, ginger, marjoram, nutmeg, poultry seasoning, thyme, etc.—into the surface before brushing with the fat. 2. Marinate turkey in barbecue sauce or French Dressing one to three hours. Drain. Proceed to broil. Use the drained marinade for basting. 3. Add one teaspoon sugar with salt and pepper for seasoning. Generously drizzle lemon juice over turkey during broiling.

Fried Turkey
When pan-frying or oven-frying turkey, proceed as for fried chicken, allowing extra time for the larger pieces. Pan-frying will take 70 to 80 minutes depending on the size of pieces. Oven-frying will take a 325 degree oven for 1 1/4 to 1 1/2 hours for broilers; two to 2 1/2 hours for frying size pieces.

Popular Variations. 1. Marinate turkey pieces in buttermilk or sweet milk overnight. Pour enough milk over turkey, placed one layer deep in pan, to just cover. Drain thoroughly, coat with seasoned flour mixture and pan or oven fry. 2. To give barbecue flavor, add one-half cup thin barbecue sauce instead of water when pan frying or drizzle barbecue sauce over turkey instead of butter or margarine and broil or milk, in oven frying. Or serve barbecue sauce with fried turkey. 3. Add a favorite herb such as allspice, bay leaf, cloves, ginger, nutmeg, marjoram, thyme or onion and garlic.

Braised Turkey
Small fryer or roaster turkeys, quartered or cut-up, and parts or quarters of larger turkeys are suitable for braising. Coat turkey pieces with seasoned flour and fry, browning slowly for about one-half hour. Remove pan from heat, spoon or pour off all but few tablespoons of fat; add one-half cup water and cover tightly.

Popular Variations. 1. Instead of water, use milk, sweet or sour cream, fruit or vegetable juices, cider or wine. 2. For oven braising, catsup, chili or barbecue sauce, tomatoes or cream soups give variety of flavor. Use eight to 12 more of these than quantity of water specified in basic recipe. 3. In addition to salt and pepper, add whole or ground spices; allspice, bay leaf, cloves, ginger, nutmeg, marjoram, thyme or onion and garlic.

Turkey Roasting Reminders. If bird is frozen, allow two or three days for thawing in original wrapper in refrigerator. Stuff bird loosely so dressing won't "pack." Roast in open pan,

no water added at 325 degrees (no matter what Aunt Emma says) and no matter what size of bird.

Popular Poultry Pies

Frozen poultry pies, chicken and turkey, come in mighty handy, especially at mid-day. One of the major delights of the frozen food industry is the ready availability of delectable ready-to-bake-and-eat meat pies. We're now eating the poultry pies at the rate of more than 325,000,000 a year. Eight ounces seems to be the standard size for a generous serving. Quality and meat content are uniformly high as frozen meat pie people make friends and influence people.

Poultry Pie Toppings

For those who want to gild the meat pie, we've pictured today some suggestions for dressing the top either before or after baking.

Herb fanciers, may their tribe increase, sprinkle caraway seed over poultry pies before baking. Curry powder dusted lightly over turkey pies adds interest. Try spreading garlic butter over beef pies.

Black-eyed Susans are cut from sliced process cheese with a slice of ripe olive forming the center as meat pie topper.

With a cutter, tulips are fashioned from canned cranberry "jel" to adorn chicken, turkey pies.

Vegetable flowers are easily made from carrot slices with green pepper stems.

Garden Salad Treat

An ideal accompaniment for meat pies, this garden salad has a hot bacon dressing.

Heap a bowl with any lettuce, cut bite-size; add some cut-up green onions and sliced radishes. Cut one-fourth pound bacon into small bits and pan-fry. Drain off all but two tablespoons of the drippings. Add one tablespoon minced onion and cook until tender. Add one tablespoon brown sugar, one-third cup vinegar, one-third cup water, salt and pepper to taste; simmer five minutes. Pour hot dressing over lettuce, radishes and green onions. Toss lightly.

Three "C's" for Milk. Keep milk cool, clean and covered... and in the dark. Wipe bottles or cartons with a damp cloth. Refrigerate as soon as possible. Use yesterday's milk before today's. Milk in cartons can be

KF Man Appointed Measures Fieldman

Salem—Wayne Robertson of Klamath Falls, was recently appointed weights and measures fieldman for the state department in Lake, Klamath, Josephine, Douglas, Curry and Jackson counties.

He was working out of Klamath Falls, but now has established headquarters at his new residence in Grants Pass.

This marks the first time a deputy state sealer has maintained headquarters in the area and the move will afford more direct service from the department.

In addition to testing warehouse and retail store scales, Robertson also will periodically check retail service station pumps in the six counties. The testing activity is carried on by the state to assure both seller and consumer of accuracy in transactions involving measures. Prior to joining the state de-

LEGAL NOTICES

NOTICE TO CREDITORS
No. 9838
IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR JACKSON COUNTY
PROBATE DEPARTMENT
In the Matter of the Estate of Michael Starukowski, Deceased
NOTICE IS HEREBY GIVEN, THAT I, the undersigned, was appointed Administrator of the above-entitled estate by the above-entitled court on July 10, 1956, and have duly qualified as such Administrator. All persons having claims against said estate are hereby notified to present the same with the proper vouchers at the office of my attorneys, DeForest & Hansen, 226 Franklin Building, Medford, Oregon, within six months of the date of the first publication of this notice. Dated and first published this 12th day of July, 1956.
Theodore G. Marcias
DeForest & Hansen
Administrators
Attorneys for Administrator
226 Franklin Building
Medford, Oregon

MAYBE IT WAS
Fayetteville, Tenn. — (U.P.) — Double feature at a movie here: "I am A Camera" and "Overexposed."

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