

# Feeding the Family

By ZOLA VINCENT  
Food Editor

## Cranberry Relishes of Superlative Goodness

From our own cranberryland in Washington and Oregon come the glowing red, ripe, fresh cranberries now found in our markets. Tart and tempting, they are unexcelled jellied, jellied whole or in a galaxy of relishes for accompanying holiday turkeys, roasting chickens, geese, pork. Good with fish too as many are discovering.

**Spiced Cranberry Sauce.** Combine two cups water and two cups sugar and boil five minutes. Add four cups fresh cranberries, pinch of salt, one-quarter powdered ginger, one-quarter teaspoon cinnamon and cook slowly until skins pop (four to five minutes). Serve cold. Makes about one quart. To mold cranberry sauce, boil until berries are clear and sauce is thick, about 15 minutes. Pour into mold and chill.

**Cranberry-Raisin Relish.** Just put two cups fresh cranberries, one orange, quartered and seeded, and one-half cup seedless raisins through food chopper using coarse blade. Then add one teaspoon allspice and three-quarter cup sugar to this mixture. Chill serving. Makes about one pint.

**Cranberry-Celery Relish.** Combine two cups fresh cranberries, one cup sugar and one-half cup water in saucepan and cook until cranberries burst. Remove from heat; cool slightly, then add two tablespoons lemon juice and one-half cup finely sliced or chopped celery. Chill well before serving. Makes about two cups.

**Bake Vegetables.** Best way to preserve vitamins and minerals in vegetables is baking in their own skins. This goes for white and sweet potatoes, yams, squash, turnips, carrots, onions.

**Winter Pear Delights**  
**Feature Bosc and Anjou**  
Here they come, the Fall favorites among pears, the slender russet Bosc and the juicy, green-skinned Anjou. A few of the beautiful, buttery Bosc but mostly they go into holiday gift boxes. All Pacific coast-grown and enjoyed throughout the world.

**Bake the Bosc**  
The Bosc is fine for fresh eating and is considered unsurpassed for delicious cooked pear treats. Like this. Wash, halve and core pears, place one tablespoon lemon juice and enough water to cover bottom of large baking pan. Place pear halves, cut side down in pan. Bake covered at 375 degrees for 25 minutes. Firmer pears may take a little longer. Transfer to baking sheet, turning cut side up. Sprinkle each pear half with sugar and ground cloves and return to oven to glaze and complete baking, 10 to 15 minutes. Serve hot or chilled.

**Anjou Salad Superb**  
The Anjou pears are perfect for out-of-hand eating and for salads like this one. Bosc and Anjou are also good in salad making so use whichever you have handy.

Cut six pears in half (for six servings); remove core, stem and blossom end. Place two halves, cut side up on lettuce leaf or other salad greens. Combine one cup commercial sour cream with one-half teaspoon nutmeg, one teaspoon sugar, one teaspoon lemon juice, dash of salt. Spoon into pear cavities and sprinkle with one-quarter toasted almonds.

**Creamy Onions.**  
Traditional vegetable for Thanksgiving dinner is the "creamed" onion. We make it a dish of rare delight by adding a three ounce package of Philadelphia cream cheese and some dried capers (optional) into the white sauce. Figure two pounds small onions for each six servings. Cook peeled onions in rather deep, boiling salted water, uncovered, about 30 minutes. Drain. Add to well-seasoned white sauce. Onions can be boiled day before; added to cream sauce at serving time.

**Dairy Reminder.** You'll be using extra butter, cream, whipping cream, milk, eggs and other dairy products so let your milk man know ahead of time or put them on store shopping list. Give Thanks for State's Bounty of Good Things

Truly we live in a land of plenty. Our state is so rich in natural resources of truck gardens, orchards, vineyards, livestock ranges and water-ways that we should never cease to give thanks. Not only do we have an abundance of nature's best but we find it fresher in our markets, easier on our purses than do folks in other parts of the country.

Give groceryman and poultry-planning ahead, deciding now size of turkey you want and ordering it right away so he can put it aside, have it ready and waiting at the appointed hour for picking up. Put in staples, too.

Turkey of course. Turkey is practically a foregone conclusion this year because there is a record supply, 18 per cent more than last year grown right here. Turkeys, fresh and frozen, of all sizes and their prices make them very economical buys. Unsurpassed for first day eating, their enjoyment continues for several days. The bigger the turkey, the better the buy.

**Other Meat Buys.** For before-turkey eating, you'll find bargains in beef pot roasts, steaks, hamburger, pork shoulder roasts, spareribs, hams, frying and stewing chickens.

**Seasonal Fruits.** Plenty of glowing red, tart and tempting cranberries from Oregon and Washington begs for saucing, jellied and relish-making along with plentiful oranges, nuts and raisins which find their way into so many good things. Winter pears, Bosc, Anjou and a few Comice, make superb eating fresh. Bake Bosc and use Anjou in salads. Mild, sweet persimmon taste best when fully mature. Pomegranate for eating out of hand, the red seeds to be used in salads and fruit cocktails. Papaya from Hawaii give tantalizing tropical flavor when eaten like cantaloupes with salt and lemon or lime juice. Feast too on fresh dates, new season dried figs, first of the tangerines.

**Vegetable Buys.** Sweet potatoes or yams, turnips or rutabagas; onions for creaming, squash for creaming, fine quality celery for crunching as relish, stuffing with cream cheese as appetizer, pumpkins and sweet potatoes for pies. Then there are cabbage, carrots, cauliflower, cucumbers, long white potatoes, green and red peppers, salad greens, parsnips.

**Other Buys.** Look for specials on canned tuna, peanut butter, dry beans, rice, apple sauce, canned cranberry sauce. Plenty of dairy products and eggs at very reasonable cost.

## Skeleton Baffles Police in Michigan

Iron Mountain, Mich.—(U.P.)—Police from two states were faced today with the riddle of a pile of human bones and a possible murder.

The skeleton was found in a dense section of fir trees near here last Monday. In its hand was a German Luger pistol and its skull bore a bullet hole.

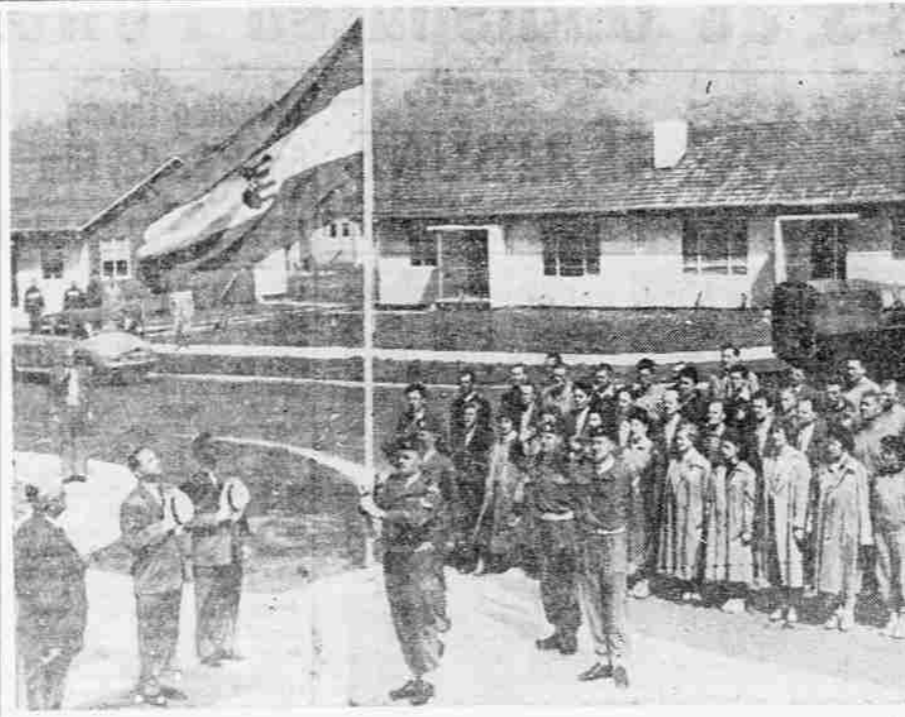
The remains were identified as Odess Demopolos, 31, a Chicago grocer missing for nearly a year. Clothing found nearby aided the identification by his brother, Gust, whose pistol was clasped in the dead man's hand. Although external signs pointed to suicide, authorities were certain Demopolos had been murdered.

**MERIT BADGE**  
Oconomowoc, Wis.—(U.P.)—Graham Gartzke, 20, was fined \$9 for displaying a 25-cent parking ticket on his car "like a merit badge" for over a month and not paying the fine. "What are you trying to do," the judge asked, "make the police look foolish?" Gartzke answered, "Yes, I guess so."

The burning quality of the mustard plaster comes from sulphur in the mustard oil.



**RAGING** at Soviet's bloody massacre of Hungarian patriots is Henry Cabot Lodge, U. S. ambassador to the U. N. (International)



**HUNGARIAN OLYMPIANS DROP RED STAR**—The flag of free Hungary is raised by an Australian honor guard at Olympic Village in Melbourne as Hungarian Chief de Mission Hegyi (left) and the Hungarian Olympic Team stand at attention.

## On The Side

By E. V. Durling  
(Distributed by King Features Syndicate, Inc.)

What is the smallest theatre in the world presenting regular stage productions? Certainly it must be the Theatre de Poche in Paris which seats only 60 people. Another interesting Paris show shop is the Chatelet, which features a revolving stage. I wish the revolving stage idea would be used more in New York. I am growing weary of those one-set plays. The Grand Guignol is still popular in Paris. Its programs consist of four short plays, two comedies and two horror plays are real spine chillers. Anybody with a weak heart who views one is taking a chance.

**Shopping**  
The well-known Bon Marche department store is about the same size as Macy's or Gimbel's in Manhattan. Perhaps a little larger. Incidentally, my girl friend took off for another shopping section. It is what Madison Ave. is to New York, I am worried. Not about what she will spend. But she may shop so much we will have to get another piece of baggage. Keeping track of the 12 pieces we have has me tired of baggage.

**Please Note**  
Have completely mastered the metric system. Can now quickly transfer kilos into pounds, kilometres into miles and metres into furlongs. It was Napoleon Bonaparte who introduced the metric system into France. He also originate the idea of odd and even house numbers on different sides of the street. He was also responsible for the introduction of canned foods. He offered a prize for a method of preserving food for armies on the march. The canned food idea resulted.

**Harry's Bar**  
Harry's New York bar on the Rue Danou continues to enjoy great popularity. It was at Harry's some years ago that a bartender named Charters originated an unusual cocktail. This drink, the "Charters Cocktail" was so powerful that after drinking a couple, men went outside and tried to stop moving automobile with their hands. Women who drank it rushed out on the street and began taking their clothes off. The police stepped in and ordered the sale of the Charters Cocktail discontinued. I have never been able to learn the ingredients of this drink.

## Sidelights

Paris weather reminds me that Holland has 200 rainy days a year. No Hollander ever leaves home without his raincoat. . . . Rotterdam is the third largest seaport in the world. New York is first, London is second. If you can name the fourth largest port you don't have to send me a stogie. . . . Hollanders start studying foreign languages at the public schools at the age of six. That's why so many Hollanders speak four languages. Their own, French, German and English.

**Dutch Barber**  
One tobaccoist in Amsterdam offers Brazilian cigars for sale. These are the blackest cigars I have ever seen. I may try one, but not today. This afternoon I am scheduled to get my hair cut by a Dutch barber. That's sufficient experimental activity for one day. I have been instructed how to say in Dutch: "Short on the back and sides. Nothing off the top." Also how to say: "No shampoo" and "No tonic."

**Pronunciation**  
Have learned much about the Dutch on my visit but had difficulty in pronouncing the name of Vincent Van Gogh. That is, so it satisfies the natives. They say I don't handle the guttural angle properly. Oh, well, I am not discouraged. A fellow who has mastered the correct pronunciation of Los Angeles certainly should be able to master that of Van Gogh.

**History**  
How are you on Dutch history? Do you remember that the Dutch once had a war that lasted 80 years? That was from 1568 to 1648. Hundreds of thousands of Hollanders never knew in their entire life a time when their country was at peace.

**FASTER AND FASTER**  
East Lansing, Mich.—(U.P.)—Michigan State university scientists hope to complete an electronic computer capable of solving 40 simultaneous equations in 100 seconds by the fall of 1957. A group of scientists employed by the university is now working on construction of the computer.

Texas has an estimated 108.2 trillion cubic feet of natural gas reserves or 48 per cent of the nation's supply.

## Major Air Carriers Face Strike Threat

Miami—(U.P.)—Two major air passenger carriers to Miami face possible strikes before the winter season tourist rush begins.

Efforts to mediate a contract between National Airlines and its 1,000 mechanics collapsed Thursday and Union President John N. Sheridan announced a strike vote will be taken. Some 4,800 Eastern Airlines mechanics disclosed Thursday they have called a strike for midnight Nov. 22, Thanksgiving Day. The National Mediation Board quickly asked them to postpone it and meet here Monday with company negotiators and U.S. mediators.

The NAL dispute has been in the hands of the National Mediation Board since Oct. 23. The main disagreement lies in the term of the new contract.

## Hair Style To Be Discussed in Court

Mt. Clemens, Mich.—(U.P.)—A mother whose teen-aged son was expelled from school for wearing an "Elvis Presley haircut" goes to court today to see if she can get him readmitted—pompador and all.

Mrs. Alice Phernetton asked the Macomb County Circuit Court to order high school Principal Harold F. Barr at Romeo, Mich., to show cause why her son, Robert, 16, shouldn't be readmitted to classes.

Attorney James C. Daner has vowed to use photographs and to call Elvis Presley himself, if necessary, in Robert's behalf.

Use Mail Tribune Want Ads

## Subway Strike Threat Averted in New York

New York—(U.P.)—The threat of a subway strike ended Thursday night when members of the American Transport Union voted against the walkout.

Some 150 members of the unaffiliated splinter union voted "almost unanimously" against the strike proposed by the ATU's executive board.

The union sought recognition from Fr. Gabriel Richard, who represented the Michigan Territory in 1823. Is the only Roman Catholic priest ever to serve in the U.S. Congress. Richard was one of the founders of the University of Michigan and also brought the first printing press west of the Alleghenies.

**PICTURE TUBES REJUVENATED**  
Is your picture tube dull and weak? Most picture tubes can be restored to original brightness at only a fraction of the cost of replacement. For further information CALL **Electronic Service** 18. N. GRAPE PH. 3-1971

**FACTORY SPECIAL!**  
**Free** WEST BEND FAMILY SIZE **ELECTRIC SKILLET**  
WITH **ELECTRIC Blanket.. \$39.95**  
Both Approved by Good Housekeeping AND FULLY GUARANTEED  
**MARINE - MARVAIR**  
220 West Main St. Phone 2-4922  
OPEN WEDNESDAY EVENINGS 'TIL 9



## Newest Buick Yet

WE'VE introduced a lot of new Buicks to the local scene—but never before one as new as this. Inside and outside, top to toe, end to end—this is the newest Buick yet. And it's not just new for newness itself—but new in ways that make driving more comfortable, safer and more fun. You'll see what we mean when you study these gorgeous new Buicks close up. They're inches lower and stunningly styled from stem to stern—yet each is wondrously roomy inside. They bring a wide-eyed new visibility of the road ahead with a rakish windshield that adds hundreds more square inches of glass area. They're new in ride, with a new contour frame chassis that "nests" your going—giving new roadability with a lower center of gravity—yet road clearance is unchanged. They're new in handling with a new Buick-developed ball-joint suspension that makes steering and cornering easier while it levelizes braking.

But above and beyond all else—these 1957 Buicks are brand new in performance: —with a V8 engine that's new from the crankshaft up, to give you the highest power and compression in all Buick annals. —with an advanced new Variable Pitch Dynaflo\* that brings you such instant response, such smoothness, such a full range of fluid motion in "Drive" that the need for "Low" is all but eliminated. All this covers only the big advances in the 1957 Buick. There are other wonderful new things—the new safety instrument panel—the new color-mate interiors—the new counterbalanced brake pedals—well over a hundred and fifty new features in all. As your Buick dealer, we're ready to show you these newest Buicks yet—and how easy you'll find it to call one your own. Stop in and see us this week.

\*New Advanced Variable Pitch Dynaflo is the only Dynaflo Buick build's today. It is standard on Roadmaster, Super and Century—optional at modest extra cost on the Special.

WHEN BETTER AUTOMOBILES ARE BUILT BUICK WILL BUILD THEM  
**SKINNER'S GARAGE**  
143 SOUTH RIVERSIDE PHONE 2-6265

**COLLEGE FOOTBALL**  
Pacific Coast Conference Games **TRU-MIX**  
Brought You By  
**Saturday, Nov. 17 - 1:45 P.M. - KBES-TV**  
**Stanford vs. Washington**  
**Nov. 24 - UCLA vs. USC, 1:15 P.M. KBES-TV**  
These Games Are on the National Network—KBES-TV  
Nov. 22 — OREGON vs. OREGON STATE  
Dec. 1 — 10:15 a.m., Army vs. Navy  
Dec. 8 — 10:45 a.m., Miami vs. Pittsburgh  
**TRU-MIX**  
CONCRETE COMPANY  
Phone 2-5271 248 E. McAndrews Road

FEATURING **SORAN'S FINEST Oregon Turkeys**  
**Order Now**  
Phone 3-4462  
**OK MARKET**  
1202 North Riverside  
OPEN EVERY NIGHT 'TIL MIDNIGHT