



WHEN TREMBLECHIN WAS OUT OF A JOB AND WENT TO VERMIN SNEAKER FOR A LEAD—ALL HE GOT WAS THE BRUSH—

On The Side

By E. V. DURLING (Distributed by King Features Syndicate, Inc.) It was Marie de Medici who started the Paris park and avenue which is now the Champs Elysees. That was in the early part of the 17th century. It was also Marie de Medici and her staff of Florentines who taught the French how to cook and instructed them in table manners. The latter included the use of the fork. Before that the French ate with their fingers.

Rings Most French husbands wear wedding rings. However, this does not seem to decrease their enthusiasm for flirtatious intervals with females other than their wives. . . . A Frenchman likes to start the day off with a stimulating alcoholic drink. One of the busiest periods in the Paris bars is that between 5 a.m. and 10 a.m.

Please Note Bernard Shaw's play "Le Profession de Madame Warren" (Mrs. Warren's Profession) is a long run hit in Paris. However, the profession of Mrs. Warren is no longer practiced in Paris in the manner she practiced it. Such establishments have been definitely closed by the police. The females with love for sale now parade the boulevards. On the Champs Elysees it is very difficult to distinguish these women from other feminine strollers. Many of the young women offering companionship for a price are elegantly attired even to the point of featuring mink coats. Some lead stylishly clipped poodles on a leash. Their approach to a prospective patron is extremely discreet and if they are rebuffed they take it graciously saying, "Au revoir, monsieur."

Night Clubs There are a few night clubs in Brussels featuring nudged females but this type of entertainment is not particularly popular here. The Belgians believe a woman wearing clothes is much more attractive and can have as much sex attraction as one without clothes. In that I agree. When unattired a woman reveals some physical features which might better be concealed. As for example her knees which are the ugliest part of the average female's figure.

Briefly Many shops here in Europe are operated by man and wife. The wife is usually very active. She gets billing in the firm name. As for example: "Mr. and Mrs. Blaue-Pharmacie" . . . Coffee is the national drink of Belgium. Eighty per cent of the people seen at a sidewalk cafe will be drinking coffee. . . . Brussels was enemy-occupied for eight years during World Wars I and II. In World War I the Germans occupied the city from 1914-1918. In World War II from May, 1940, to Sept. 3, 1944.

Asides Brussels is gay in the afternoon as well as at night. There are innumerable "dansants." Many playful wives are said to be among the patrons of these places. . . . Ostend is 77 miles from Brussels. It is, as you know, primarily a summer seaside resort but the gambling casino is open there all years round.

Calm People There is very little heart trouble in Holland. This has been attributed to the fact that most Hollanders ride many miles daily on bicycles. May be something to that. However, I believe the reason the Hollanders rarely suffer from heart trouble is because of their calm demeanor. And their fondness for taking it easy in their homes after a hard day's work.

Tunnel The tunnel under the Meuse river at Rotterdam is similar to the Lincoln Tunnel under the North river, Manhattan, in some respects. However, this remarkable piece of Dutch engineering has four sections; two for vehicles, one for cyclists and one for pedestrians. It is free. It is 6,136 feet in length.

Feeding the Family

By ZOLA VINCENT Food Editor

San Jose Folks Favor Broccoli Fixed Like This Comparative newcomer to this country, broccoli, member of the cauliflower family, has been acquiring fame since first crop was grown near San Jose back in 1923. Today it is available all year, is plentiful now, both fresh and frozen. Here is popular San Jose area way with it.

Melt two tablespoons butter or margarine in big skillet. Add one cup diced fresh tomatoes, one-half cup celery, one-half cup diced green pepper, one-fourth cup chopped onion, one teaspoon salt, one teaspoon sugar, generous dash of black pepper; mix well. Wash one bunch fresh broccoli. If stems are large, split them up from base. Place over vegetable mixture; cover tightly and cook over medium heat until tender, 15 or 20 minutes. Place broccoli on dinner plates. Stir one teaspoon cornstarch in to the vegetables remaining in pan; cook until slightly thickened. Spoon over broccoli. Six servings.

Orange Candied Yams Plenty of sweet-tasting yams and sweet potatoes grown in our part of the country. They're practically a certainty on every holiday table. Simplest (and many think the very best) way with them is to scrub well and bake in hot oven or in aluminum foil in moderate oven. Fancier way is like this, for each four servings.

Wash four medium-sized sweet potatoes and boil in skins until tender. Peel and cut in halves lengthwise. Place in buttered baking dish. Mix together one cup orange juice, one tablespoon grated orange peel, one-half cup sugar, two tablespoons melted butter. Pour over all. Bake one hour in 300 degree oven, basting occasionally.

Tangy Appetizer Keep this appetizer recipe handy for frequent use throughout holidays when you want a really sturdy appetizer favored by men. This can be molded into any seasonal shape for attractive tray arrangement. Plenty of crackers and/or thin slices of buffet or ice-box rye bread.

Soften one-half pound liver-wurst with a fork; blend in one-fourth pound cream cheese, two tablespoons prepared horseradish, one teaspoon minced onion, few drops of tabasco sauce. Mix well and pack into well-oiled molds or shape with hands; chill thoroughly. Makes about 1 1/2 cups or enough for good-size party hoping for some left over for next day stacking.

Turkey Sandwich Success If you want family and friends to say "this is the best turkey sandwich I ever ate," the secret is in salting and peppering each individual sandwich after you've buttered or mayonnaised the bread, arranged thin slices of both light and dark meat generously. Whole cranberry sauce alongside and plenty of crunchy celery.

Sprouts With Chestnuts A treat worthy of any holiday menu. For the modern cook who dares to be different. Six servings.

Cook three cups Brussels sprouts about 10 minutes in 2 1/2 cups water to which you've added three bouillon cubes. Add three medium carrots, julienned (cut in long thin strips), three stalks of celery, julienned, and one large onion, chopped fine. Simmer until all are tender, about 10 minutes. Drain, reserving one-half cup of the liquid. Combine liquid with three-fourths to one cup peeled and boiled chestnuts, one-half teaspoon salt, one-eighth teaspoon ground black pepper, three tablespoons butter and one tablespoon fresh lemon juice. Add vegetables and simmer three minutes or so.

Rutabagas and Carrots Rutabagas which really are yellow turnips make such good eating when combined with carrots and casserole like this: Combine 2 1/2 cups mashed cooked rutabagas, 2 1/4 cups mashed cooked carrots, two tablespoons butter, two teaspoons sugar, two teaspoons salt, one-eighth teaspoon ground black pepper, three tablespoons minced onion and 1 1/2 teaspoons fresh lemon juice. Mix lightly until fluffy. Pile in one-quarter buttered casserole or two nine-inch pie plates. Sprinkle with one-fourth cup grated sharp Cheddar cheese. Place under broiler to melt. Cheese under broiler to melt. Serve hot. Eight servings.

Mince-meat Turnovers. A small amount of pastry and a few spoonfuls of mince-meat can be turned into tempting turnovers. If you have leftovers from pie-making, roll pastry out one-eighth inch thick and cut into three-inch squares. Put a generous tablespoon of mince-meat on each square; fold into triangles and press edges with a fork. Bake in hot oven, 450 degrees, 12 to 15 minutes.

Persimmon Pudding People who enjoy the short-seasoned, mild tasting, gaily colored persimmons fresh as a breakfast fruit are the same ones who will enjoy this persimmon pudding. If you're having them fresh, wash, chill and place fruit, stem end down, on serving plate. Cut two crosswise slashes in top and eat the smooth pulp with a spoon.

Or fix like this as surprise flavor treat to be served warm, topped with whipped cream, hard sauce or lemon sauce. Six generous servings. Heat oven to 325 degrees. Sift one cup sifted all-purpose flour, one-half teaspoon salt, one-half teaspoon soda and three-fourths cup sugar. Peel two large fresh persimmons, mash and put through a sieve. Measure one cup puree and add to sifted flour mixture. Add two well-beaten eggs, one cup milk, one-half teaspoon grated lemon rind and two tablespoons melted butter. Mix well.

Turn batter into a well-greased, lightly floured 8 x 8 x 2 inch pan. Bake in moderate oven, 350 degrees, 50 minutes or until done. Cut in squares. Serve as suggested above.

Cauliflower Cole Slaw Cauliflower, another glorified member of the cabbage family, goes into this deliciously distinctive cole slaw certain to cause compliments. Six servings.

Wash small head of cauliflower and separate into flowerettes. Shred on largest section of shredder and combine with one cup diced celery, one-fourth cup chopped onion, one-fourth cup chopped green pepper, two tablespoons French parsley, one tablespoon French dressing, one ta-

McKay's Committee Lists Expenditures

Salem — U.P. — A report filed with the secretary of state Monday said the McKay for Senator Committee spent \$188,823 in the unsuccessful campaign to unseat Sen. Wayne Morse (D-Ore.). The Wayne Morse political committee, headed by William Berg Jr. of Eugene, reported it spent \$87,377. Last week the report was \$87,437 expenses. Other expenses reported to the secretary of state's office included: Roth for Congress Committee, \$33,954. Hatfield for secretary of state committee, \$23,018. Monroe Sweetland for secretary of state committee, \$20,833. The Joint Council of Teamsters No. 17 reported a contribution of \$17,000 to the Democratic party.

Ministers Slate Four-Day Session

A ministers convention will start Thursday, Nov. 22, at the Fire Baptized Holiness church, 367 Normal ave., Ashland, and continue through Sunday. Fifteen ministers and 50 others are expected to be in attendance. The convention will start at 10 a.m. Thursday and meetings will be held that day at 2 and 7:30 p.m. On Friday and Saturday, Bible question and answer sessions will be conducted at the church from 8 a.m. until noon and from 1:30 to 4 p.m. Evangelistic services will be held each evening. An all-day meeting Sunday will conclude the convention.

Franklin Palmer, pastor of the Ashland church, said the public is invited to attend all of the meetings and free meals will be served.

RECEPTION FOR BAR London — U.P. — Queen Elizabeth will hold a reception for the American Bar Association in the garden of Buckingham Palace next July 29, Palace officials announced today.

Interesting thing is that they are kept handy not only for poultry stuffing but for fish stuffing, for using in meat loafs, as toppings on meat pies, for casseroles and to add flavor and texture interest to tossed green salads. For poultry stuffing variation, you can add walnuts, chopped ripe olives, chopped chicken livers, mushrooms, Pacific oysters or any other preferred ingredient.

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