

# The Family Council

Editor's note: The Family Council consists of a judge, a psychiatrist, three clergymen, a newspaper editor, a women's editor and two writers. Each article is a summary of an actual report. The Family Council does not give advice; it merely reports on problems that have been dealt with by responsible agencies and counselors.

**Mrs. R. D.**—My illegitimate son wants to confront his father. Burt—He shouldn't be allowed to roam free.

**Mrs. R. D.**—Twenty years ago I gave birth to an illegitimate child. I kept my son, and his father has given me adequate support to bring him up and is seeing the boy through college.

I told my boy his father was dead. His father wanted it that way because he was engaged to be married at the time of his affair with me. I have kept my part of the bargain. Recently, however, Burt found some papers of mine through which he learned the real story. He wants to go to his father and confront him.

I am afraid if he does this, his father will withhold any future support. Besides, it does not seem right since his father has been fair to me and to him.

**Burt D.**—I want to meet this rotten character who deserted my mother and me. I just want to have one look at him face-to-face.

I have made a few inquiries on my own and learned that my father has money. He could have done lots more for my mother and me and would have been forced by law if my mother hadn't been so foolish. She'll let anyone take advantage of her.

I can't understand a man who would want to disown his own son. Characters like that shouldn't be allowed to roam around doing as they please and not suffering the consequences of their actions. Who knows how much damage he has done to others? He wouldn't dare withhold support because I would expose him.

**The Council:** Burt has probed too far into his parents' secrets and is suffering the bitter consequences. But he should realize he has by no means gone to the depths of this affair and never can get to the depths of it.

Burt says his father is not "suffering the consequences of his actions." How does he know this? Does he have any idea of what it is like to keep a secret like this for 20 years? Does he know whether or not his father is suffering from a longing to see his son?

Burt says his father could have done more for him and his mother financially. But does he know why his mother did not go to law and why she let his father "take advantage of her"? Does he realize his mother might have some guilts of her own which she chose to absolve in this way?

Burt now feels very bitter and very moral, but he refuses to take an honest look at his own morality. He has gone through his mother's private papers and exposed things she did not wish to have exposed. Now he states he is prepared to blackmail his father.

Burt is indulging himself in a childish tantrum of bitterness and self-righteousness. His parents have done remarkably well for him under the circumstances.

and given him every opportunity to make a different kind of life for himself. He has no moral right to "confront" his father and to upset the compromise his mother has made.

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## Oregon Churches To Participate in 'Great Decisions'

Corvallis—An opportunity for Oregon churches to participate in "Great Decisions...1957" was announced this week when background materials was sent to pastors of churches throughout the state.

The eight-weeks' Great Decisions program, scheduled to start Jan. 20, is to inform the public on key foreign policy issues through participation of small, informal discussion groups.

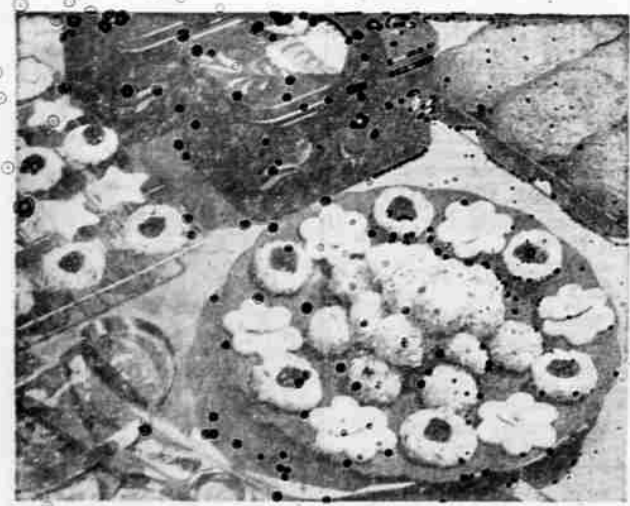
Started in 1955 in a few urban centers of Oregon, the program is offered statewide this year through sponsorship of Oregon State college extension service cooperating with the Foreign Policy association and interested state groups.

Mrs. Mabel Mack, assistant director of OSC extension service, said ministers of some 30 Oregon churches in 17 counties have indicated interest in participating this year, following announcement of the program at the Oregon Town and Country church conference at Corvallis in mid-October.

**Comments Program**  
Dr. Mark A. Talney, Portland, executive director of the Oregon Council of Churches, this week commended Great Decisions as a guide for reaching Christian decisions "for the preservation of mankind, as tensions mount throughout the world."

Church participation in world affairs discussions will be sought through young adult and teenage groups, Sunday school classes, and church study groups. Other examples of how churches might want to participate, Mrs. Mack said, would include sponsorship of public meetings to examine moral implications of certain Great Decisions issues.

Details on how any citizen of Oregon may participate in Great Decisions may be obtained from county extension agents or Mrs. Maud Walker, group development specialist at Oregon State college.



**PACKABLE TREATS**—Festive cookies are packable treats especially suitable for holiday remembrance. They're also favored for holiday hospitality and family feasting. Many suggestions for holiday cookies are included in today's food columns.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

### Quick New Ways for Colorful Christmas Cookies

Cookie, cookie, here come cookies of all kinds and sizes, colors and shapes, flavors and aromas for family munching, for offering holiday callers of all ages (starting right now) and for gay packaging for favorite folks both near and far. Consider, too, the making of a cookie tree to fascinate the children on the big day, while the grown-ups visit.

**Gifts from your own kitchen** made in collaboration with the children will be especially treasured. So will the memories of "togetherness" (to borrow a phrase) for it is fun to make and bake, design and decorate, display and admire as well as to sample. The children will come up with many good ideas, besides doing practical jobs like nut cracking, fruit fixing.

**Cookie Trees** If many children will be coming and going during the holidays, a cookie tree will intrigue them. Cut cookies into Christmas shapes and decorate with colorful icings and decorations. Make hole for hanging before baking. This assorted cookie tree wrapped or unwrapped, from colorful strings or ribbons on evergreen branches.

**Cookie Packaging** Cookie containers are beyond numbering, fancy boxes, baskets, bowls, trays, cookie jars, wagons, wheelbarrows, pails, canisters or refrigerator dishes. To name a few. Or keep the children happily busy by letting them cover or paint coffee cans (or any other can with a tight lid) then decorate with glitter, cutouts or whatever.

**Cookies to travel** are best individually wrapped in aluminum or waxed paper or some of each. **Cookie Storage** If you're making cookies ahead and a large quantity is to be stored, place cookies on large sheet of aluminum foil, making as many layers as seems a good idea, each separated by double thickness of foil. Bring outside foil up over cookies and seal tightly with double folds on all edges. Store in a cool dry place or freeze. Cookies can also be stored in containers with tight-fitting covers. Store soft cookies and crisp cookies in separate containers.

To use frozen cookies, defrost right in foil package. Crisp cookies may be taken from package and placed in the oven at the same temperature at which they were baked for three to four minutes.

**Brazil Nut Cookies** Call on the children to help shell Brazil nuts ahead of baking time. The shells are easily removed if nuts are softened in boiling water. Cover nuts with cold water, bring to boil and boil three minutes. Drain and cover with cold water for a minute, then shell. Slice immediately if recipe calls for slicing or if you're using them for decorating.

**1/2 cup butter or margarine**  
**1 cup sugar**  
**1 egg**  
**1 teaspoon vanilla**  
**2 squares (2-ounces) unsweetened chocolate**  
**1/4 cup sifted all-purpose flour**  
**1/4 teaspoon salt**  
**1/2 cup chopped Brazil nuts**  
Cream butter, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Stir in vanilla and melted chocolate. Sift in flour and salt, mixing well. Blend in nuts. Add chopped nuts and mix well. Drop a level tablespoon of the batter on a lightly greased baking sheet, spacing each about two inches apart. Spread batter with knife into flat rounds about two inches in diameter. Bake in slow oven, 325 degrees, about 15 minutes. Makes three dozen cookies.

**Gay Cookie Assortment**  
These morsels of goodness are so easily and quickly made; are dressed up by pressing Brazil nut slices, walnut halves, pecan halves, filberts, red or green maraschino cherries, chocolate morsels or bits of glace fruit into centers before baking. Sprinkle some with red and green sugar.

**1 cup sugar**  
**2 eggs, well beaten**  
**1 1/2 teaspoons vanilla**  
**3 cups sifted all-purpose flour**  
**1 teaspoon baking powder**  
**1/4 teaspoon salt**  
Nuts or other decoration  
Cream butter. Add sugar gradually and cream thoroughly until light and fluffy. Add eggs and vanilla; blend well. Sift in flour, baking powder and salt. Chill about one-half hour. Roll dough to one-eighth thickness on a lightly floured board. Cut with scalloped and/or star cookie cutters. Press nuts, cherries, chocolate or fruit into centers. Bake on an ungreased baking sheet in a moderate oven, 350 degrees, about 12 minutes. Makes three dozen cookies.

**Five-Way Cookies**  
Another versatile recipe with all sorts of possibilities.  
**2 cups sifted flour**  
**2 teaspoons baking powder**  
**1/2 teaspoon salt**  
**1/2 cup chopped nutmeats**  
**1/2 cup shortening**  
**1 cup sugar**  
**1 egg**  
**1 teaspoon vanilla**  
**1/4 cup milk**

Sift flour with baking powder and salt; stir in nutmeats. Cream shortening (part butter will improve flavor), add sugar gradually, creaming until light and fluffy. Beat in egg and vanilla. Add flour alternately with milk, beating smooth after each addition. Drop from teaspoon on greased cookie sheet and bake in moderately hot oven, 375 degrees, eight to 12 minutes or until brown. Cool on racks. Makes about 2 1/2 dozen cookies.

**Chocolate Drops.** To the butter-sugar-egg mixture in above recipe, add two squares (two ounces) unsweetened chocolate, melted; and increase milk to one-third cup.

**Coconut-Orange Drops.** In above recipe, omit vanilla and nutmeats and substitute one cup coconut and two teaspoons grated orange peel.

**Fruit Drops.** Omit nutmeats and substitute one cup raisins or currants or chopped dates or figs.

**Gum Drops.** Omit nutmeats and substitute one cup coarsely cut gumdrops, removing the black ones.

**Domestic Rabbit Make Tender.** Tempting Eating Domestic rabbit is becoming increasingly available. Fresh or frozen it is sold all year round. Tender, tempting rabbit meat can be used in most of the ways chicken can. It is fine-grained, mild-flavored, and practically all white meat. Like chickens the small young fryers, 1 1/2 to two pounds, ready-to-cook, may be fried. Or they may be stewed and the meat used in various recipes. Larger rabbits need long, slow cooking in a covered pan to make them tender. We know you'll like rabbit fixed like this:

**Hassentpfeffer**  
**1/2 cup vinegar**  
**2 cups water**  
**2 teaspoons salt**  
**1/4 teaspoon pepper**  
**1/2 teaspoon whole cloves**  
**2 teaspoons sugar**  
**4 bay leaves**  
**1 medium onion, sliced**  
Small rabbit (about 2 1/2 pounds ready-to-cook), cut in serving pieces.

**Flour**  
**3 tablespoons fat**  
**2 teaspoons Worcestershire sauce**

Combine vinegar, water, salt, pepper, cloves, sugar, bay leaves, and onion in a bowl (not in metal). Add pieces of rabbit and sliced giblets. Cover bowl and let stand in refrigerator eight to 12 hours, turning pieces occasionally so flavor will be absorbed evenly. Remove rabbit. Save liquid and onion but discard bay leaves and cloves. Roll rabbit in flour. Heat fat or oil in heavy pan and brown rabbit. When brown all over pour pickling mixture over rabbit. Cover and cook over low heat about 1 hour, or until tender. Take rabbit from pan and keep it hot. Add worcestershire sauce to liquid. Mix the three tablespoons flour with small amount of cold water, add a few tablespoons hot liquid to it, and pour into hot liquid. Stir and cook until thick and smooth, then a bit longer. Pour over rabbit. Makes four servings.

**Carrot Parsley Balls.** Wash and scrape carrots. Cut into balls with French ball cutter. Drop into boiling water and cook until tender, about 20 minutes. Cover with melted butter and season with salt. Sprinkle generously with chopped parsley.

**1 cup sugar**  
**2 eggs, well beaten**  
**1 1/2 teaspoons vanilla**  
**3 cups sifted all-purpose flour**  
**1 teaspoon baking powder**  
**1/4 teaspoon salt**  
Nuts or other decoration  
Cream butter. Add sugar gradually and cream thoroughly until light and fluffy. Add eggs and vanilla; blend well. Sift in flour, baking powder and salt. Chill about one-half hour. Roll dough to one-eighth thickness on a lightly floured board. Cut with scalloped and/or star cookie cutters. Press nuts, cherries, chocolate or fruit into centers. Bake on an ungreased baking sheet in a moderate oven, 350 degrees, about 12 minutes. Makes three dozen cookies.

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