

Actress Donna Reed Expects Fourth Child
 Hollywood — (U.P.) — Film actress Donna Reed and her movie producer-husband, Tony Owen, disclosed today that they expect their fourth child next April.
 The star and her husband already have three children, Tony Jr., 9, Timmy, 7, and Jenny, 10.

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Feeding the Family

By ZOLA VINCENT
 Food Editor

Jellied Waldorf Salad

Put a wonderful crispy, colorful holiday salad that can be prepared ahead of time. Solution to hostess' dilemma. Dissolve two packages' apple-flavored gelatin in two cups cold water. Add two cups cold water, one-half teaspoon salt and one tablespoon vinegar. Chill until slightly thickened. Fold in 2½ cups diced unpeeled red apples, one-third cup coarsely chopped walnuts and two-third cup finely diced celery which has been seasoned with one-fourth teaspoon salt.

Pour mixture into two-quart mold. Chill until firm. Unmold on crisp salad greens and serve with mayonnaise or French dressing. If a main luncheon course, serve with cream cheese balls rolled in finely ground nuts. Ten generous servings.

Cheese Wafers

Another hostess special; perfect when served with sweeter punches, egg-nogs and the like. Mix thoroughly one-half pound grated American cheese with one cup sifted flour, one-fourth cup butter or margarine (one-eighth pound) and one-fourth teaspoon salt. Shape into 1½ inch rolls and wrap in waxed paper. Chill in refrigerator several hours or overnight.

Slice and bake on greased baking sheet in moderate oven, 350 degrees, eight to 10 minutes.

Sprinkle with paprika before baking for added color. Serve hot. Makes about 36 wafers.

Golden Goose

Some want turkey, some want ham—you have to call a truce—so why not get real English and try a roasted goose? Stuff cavity of goose with quartered raw apples and small raw carrots. These are not to be eaten, they're for flavoring. Truss well and roast slowly basting frequently with apple juice.

Gingered Whipped Cream. For a fine flavor garnish, top holiday pies or cakes with gingered whipped cream made by adding one-fourth teaspoon ginger to one-half cup of whipping cream.

Shiny Ripe Olives. Ripe olives are kept shiny by rolling in small amount of salad oil. Their flavor may be slightly changed by adding chili powder to the oil. Garlic slices added to a jar of olives give piquant flavor. Olives add much to flavor and appearance of rarebits, corn puddings, meat loaf stuffed peppers and of course all spaghetti dishes.

Spiced Whole Oranges

Serve these spiced oranges either hot or cold; ideal accompaniment for poultry and meats. Steam six whole oranges until tender, at least 30 minutes. They may be boiled in water to cover but steaming retains their bright natural color. Make syrup of one-half cup corn syrup, four cups sugar and four cups water; boil for five minutes. Core oranges with apple corer and fill cavity with raisins, chopped dates and or nuts. Place in boiling syrup, add one lemon cut in thin slices, two sticks cinnamon, four whole allspice and four cloves. Let simmer gently about 20 minutes. Cool overnight in the syrup. Next day reheat and simmer another 15 minutes.

Christmas Cranberry Coffee

"At Christmas, men ought to go visit and see his goodie friends" is just as true today as it was when quoted long ago. Here is how to make 32 servings of hot, full-bodied coffee in practically no time at all for your "goodie friends."

Four contents of a two-ounce jar of instant coffee into large coffee urn, pot or whatever. Add six quarts of freshly made boiling water for 32 servings of average strength. Stir vigorously to assure a brew of even, lively strength. Caution: never add instant coffee to the boiling water. It will foam up and perhaps overflow the container.

Christmas Sundaes

These three colorful cranberry sundaes are ready in a jiffy and your "audience" will love them.

Royal Cranberry Sundaes is made by combining two teaspoons cinnamon with one-half cup brown sugar. Spoon canned whole cranberry sauce over vanilla ice cream; sprinkle with sugar-cinnamon mix.

Cranberry Mince Sundaes combines one pound can whole cranberry sauce with one-fourth cup mincemeat and one-fourth cup chopped walnuts. Spoon over vanilla ice cream.

Cranberry Pine-mint Sundaes is a taste treat combining one pound can whole cranberry sauce with one cup drained crushed pineapple and one-fourth teaspoon peppermint extract. Serve over vanilla ice cream.

Busy Day Lunch. Hard-cook and slice eggs, figuring on two eggs per person; arrange on toast points and pour over all a rich cream sauce bright with canned pineapple chopped into bits.

Shoppers Casserole

Can Be Made Ahead
 Casserole cookery is a blessing anytime and especially so right now when the harassed homemaker is as busy as her cranberry merchant. Here is a family-satisfying main dish requiring only a tossed green salad for an excellent meal. Can be made ahead of time, put in oven for an hour's baking just before serving. Eight generous servings.

- 1 medium-size onion, chopped
- 1 pound freshly ground beef
- 2 tablespoons salad oil
- 1 1-pound can tomatoes
- 1 6-ounce can tomato paste
- ½ cup water
- 2 tablespoons sugar
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 teaspoon onion salt
- 1 tablespoon salt
- 3 quarts boiling water
- 8-12 ounces wide noodles
- 1 cup creamed cottage cheese
- ½ pound processed Swiss cheese, sliced and cut in strips

Use package of noodles, whether eight or 12 ounce. Size varies with different macaroni-makers. Cook onion and beef in oil until beef is browned, stirring occasionally. Add tomatoes, tomato paste, one-half cup water, sugar, one teaspoon salt, pepper and onion salt. Cover and cook over low heat 45 minutes, stirring occasionally. Meanwhile, add one tablespoon salt to three quarts rapidly boiling water and gradually pour in wide noodles such as Botti Boi or Lasagna type, so that water continues to boil. Cook uncovered, stirring occasionally until tender, 20 to 25 minutes or according to package directions. Drain in colander.

In large, greased casserole, arrange layers of meat mixture, then noodles, cottage cheese spread very thin, and Swiss cheese alternately ending with top layer of Swiss cheese. Bake in moderate oven, 350 degrees,

Crown Zellerbach Borrows \$60 Million

San Francisco — (U.P.)—Crown Zellerbach Corporation is borrowing \$60 million to help finance its expansion program.

The loan is in the form of 25-year, 4½ per cent promissory notes. Handled by Blythe & Co., they were brought by 11 investment trusts.

The additional capital is expected to increase present capacity by 425,000 tons or 26 per cent over a five to seven year period, said A. B. Layton, Crown Zellerbach president.

The loan brings Crown Zellerbach's funded indebtedness to \$99.5 million or about 21 per cent of its total capitalization, Layton said.

He said the corporation has financed out of its own resources most of the \$320 million post-war expansion and modernization program.

Fraternity Closed By Morals Charges

Cincinnati — (U.P.) — Sigma Alpha Mu fraternity's local chapter, under indefinite suspension, closed its doors today while the University of Cincinnati studies morals charges against members brought by a 15-year-old girl.

A faculty committee investigating the morals charges against 35 students at the University Thursday recommended the suspension of the fraternity from all campus activities.

for one hour. Family demand will require repeat performance often.

Dinner Rolls Deluxe. Take one package of six grown 'n serve rolls and brush with melted butter. Make lengthwise cut in top of each roll. Combine two tablespoons snappy cheese spread and one teaspoon chopped, cooked bacon. Insert teaspoon cheese mixture into each cut. Bake on greased shallow pan in hot oven, 400 degrees, 12 minutes. Serve immediately.

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.

Russ D.—My wife back-seat drives my business.

Evelyn D.—Everyone takes advantage of him.

Russ D.—I am in business for myself and have set up a small office in my home. My wife and I have been married two years and have no children, so I asked her to help with some of the details of the business.

Ever since I took her in, I've been regretting it. She's a born back-seat driver. She tells me what to do and not to do at every step. She listens in on my telephone conversations and keeps signaling me that I'm doing something wrong.

I realize now that the whole thing was a mistake. It would be worthwhile to take in a typist or secretary who would just do the work and keep her mouth shut. But my wife refuses to be fired. It's gotten so we argue all the time.

Evelyn D.—I wish my husband had never taken me in, but now that he has and I see what is going on, I can't step out.

My husband is very skilled in his work, but he's just crazy as a businessman. I have had a little experience in business and I can see he is doing things in a way that will wreck all possibility of our having a good income. He is so easygoing, everyone takes advantage of him.

With my husband's skill and my business ability, I feel we can be very successful. Right now, he is just angry and jealous because he sees I know better than he what is best for us.

The Council: For a person who considers herself wise and experienced in business, Evelyn has handled this situation as badly as possible. Many husbands have discov-

ered their wives have good, sharp business heads and have been happy to make use of this unexpected asset. It's a pretty sure bet, however, that such wives do not listen in, uninvited, on their husband's business calls or signal them while they are talking or call them "crazy" or even hint that anyone takes advantage of them.

Even more important, such husbands and wives value their marriage above their business partnership. A business disagreement that carries over into the couple's married life, as it is bound to do unless both partners are exceptionally clearheaded unemotional about business, is a threat to the marriage. Evelyn and Russ have now reached the stage where this is the case.

Evelyn should recognize that she married Russ as she saw him outside of his office. She evidently loved him as a person but she cannot continue to love him if she tears him down daily. Nor will Russ be able to continue loving her if he is put through this wringer every day.

Evelyn has so far proven herself to be tactless, impatient and childish—not very hopeful qualities for a budding businesswoman. It is possible, however, that she has some native shrewdness and hardiness that her husband lacks. If she can learn to give him the benefit of these qualities clothed in feminine tact and grace, Russ would be foolish not to take advantage of them.

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U.P. SUPERINTENDENT
 New York — (U.P.) — Fred J. Green today was named superintendent of bureaus for United Press, succeeding L. B. Mickel, who will retire Dec. 31 after 45 years with U.P.



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\$ 1.00—"Burnard" Lissa Webb

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