

# Feeding the Family

By ZOLA VINCENT  
Food Editor

## Flavorful Mince-meat

Makes Fine Dumplings  
So you're lucky enough to have a package or two of mince-meat around the house. Here's a simple yet exciting way to help use up that aromatic, flavorful surplus. Serve these dumplings with lemon-mince-meat sauce. Recipe given below.

Break one nine-ounce package condensed mince-meat into small pieces; add two-thirds cup water and stir over low heat until lumps are broken down. Boil briskly for one minute; cool. Make one recipe biscuits or package biscuit mix; roll dough on four-inch squares.

Place spoonful prepared mince-meat in center of each square. Reserve one-third cup sauce. Draw corners of dough together over fruit. Pinch edges together and prick with fork. Bake in moderate oven, 350 degrees, 30 minutes or until lightly browned. Serve with:

**Lemon Mince-meat Sauce.** Mix one-half cup sugar with one tablespoon cornstarch. Gradually add one cup boiling water, stirring constantly; boil five minutes. Remove from heat and add two tablespoons butter, two tablespoons lemon juice and one-third cup mince-meat. Serve hot.

**Stuffed Olives**  
**Have Many Uses**  
Pimiento-stuffed green olives add a festive air to many foods throughout the year; have a particularly appropriate color scheme right now. Mighty tasty, too.

Add finely chopped olives to any cream or cheese sauce, especially good over cauliflower, green beans, broccoli or asparagus. They're interesting in bread stuffing for poultry or pork chops; make good topping for soups, garnish for salads as well as being essential to relish trays. Good eating in party spreads like these:

**Party Spread.** Combine one three-ounce package softened cheese, one five-ounce jar cheese and bacon spread, two tablespoons mayonnaise, two tablespoons chili sauce and one teaspoon prepared mustard; beat until blended. Add one-fourth cup chopped pimiento-stuffed green olives. Use as spread for crackers or toast points.

**Olive Canapes.** Combine one six-ounce package cheddar cream cheese, softened, one-fourth cup chopped pimiento-stuffed green olives and two tablespoons prepared horseradish; blend. Trim crusts from seven slices bread and spread with butter or margarine. Cut bread as desired; spread with mixture, garnish with olive slices; chopped parsley and/or paprika.

**Roast Duckling**  
**Gourmet Delight**  
Consider roasting a duck or two or three for week end or New Year's feasting. Figure on four servings from each four to five pound ready-to-cook duckling. They're so easy to do, stuffed with bread and herb dressing, baked at 325 degrees so that duckling emerges from oven with skin crisp, brown and crackling, flesh sweet and tender.

## Savory rice is ideal and we suggest way of fixing it, too.

Saute two-thirds cup minced onion in one-third cup butter until delicately brown; add three cups day-old crumbs, 1 1/2 teaspoons salt and 2 1/2 teaspoons poultry seasoning. Coarsely chop 1 1/2 cups canned apple slices and add to dressing. Stuff duck, close opening, truss. Sprinkle generously with salt and pepper; roast in moderate oven, 325 degrees, 1 1/2 to two hours. If you prefer duck well done, roast two to 2 1/2 hours. Serve with savory rice.

**Savory Rice.** For each four servings, combine two cups hot cooked rice, one-fourth cup minced parsley, two tablespoons chopped canned pimiento and two tablespoons melted butter. Toss together lightly. Season with salt and pepper. Garnish with pimiento star if you like.

**Punch in the Party**  
If you're planning a party for a crowd, this sparkling punch recipe makes 50 punch cup servings. Citrus fruit-based punches lend themselves well to being "spiked" but are also popular and delicious served "as is."

Combine 2 1/2 cups sugar syrup, one cup pineapple juice, one cup grapefruit juice, 2 1/2 cups orange juice, 2 1/2 cups lime juice, four cups cranberry juice; pour over big piece of ice in punch bowl. Add two 28-ounce bottles pale dry ginger ale. Float thin orange slices, maraschino cherry slices, pineapple chunks or other floatable fruit. Can be served from pitchers, too!

**Deviled Ham Spread.** This spread is just right for canape spreading or for hearty sandwich making. For canapes, mix of parsley or watercress is a nice addition; lettuce for sandwiches. Combine one three-ounce can deviled ham, two tablespoons chopped peanuts, two tablespoons chopped ripe or green olives, two tablespoons mayonnaise. That's it!

**Hot Stuff for Sports Enthusiasts**  
Here is an ideal punch for serving tired but happy winter sports enthusiasts as they come in from mountain, stadium or other arena. Will warm and refresh at same time. Twelve servings.

Combine one pint apple cider, one-half cup brown sugar, one-half cup granulated sugar, two two-inch pieces cinnamon sticks and three whole cloves in a saucepan; boil for five minutes. Heat one quart orange juice and one cup lemon juice just to simmering point; add to spice mixture.

A good way to keep hot for "seconds" is to pour into coffee carafe and place on warmer. Garnish individual cups or mugs with thin slices of orange and/or lemon.

**Tangerine Ways**  
Sweet and juicy, easy to peel, colorful tangerines with their zipper-skins are very good eating out-of-hand. They will star beautifully in ambrosia when sectioned and simply combined with golden grapefruit sections sprinkled generously with coconut.

# Every Move by German Border Patrol Has Potential Importance

(Editor's Note: This is the second of two dispatches by a woman magazine writer visiting Germany, describing a night patrol along West German's borders with East Germany and Czechoslovakia.)

By JESSYCA RUSSELL GAVER  
Written for United Press  
With American Forces, Germany—UP—To the untrained, such as myself, it might seem there is too much tedious detail in the work of a U.S. Army unit making a night patrol along West Germany's borders with East Germany and Czechoslovakia, but it doesn't take long to realize that every little move can have potential importance.

At numerous points we stopped to inspect barriers, places where border talks to various West German police or civilians who were friendly to U.S. Army troops.

Once we were stopped on the road by a male civilian. He said nothing, only stared a moment at Lieutenant Odell's insignia. Then he handed over a folded piece of paper and asked in accented English that it be sent out.

I learned later that the man had passed over some information that first was sent back to headquarters of the Third Armored Cavalry Regiment to be transmitted to the necessary channels.

It was explained that this is known as "Handicap Black," an early warning system for messages of information or to inform of possible border violations.

**An Eerie Feeling**  
Coming to one barrier, we found that someone had pulled down our half; the East German part was intact.

One border point gave me a momentary inspiration that was quickly doused for two reasons. This was a place where the East German strip was narrow and, by circling through a woods, one could come out again on a

and very delicious way with tangerines. For each six servings, chill four tangerines, peel, remove white membrane and pull sections apart. Cut off center section membrane with scissors. Cut sections in half and pile on two cups shredded cabbage. Combine two tablespoons sugar, one-half cup mayonnaise and one tablespoon vinegar and spoon over. When ready to serve, toss lightly.

**Ham Sauce.** For serving with fresh-from-the-oven ham or cold sliced ham, this sauce is excellent. Blend one-third cup orange marmalade and three tablespoons mustard with horseradish. Just before serving fold in one-half cup heavy cream, whipped.

**Poultry Reminder.** We can't say it too often. Poultry is a perishable food and should be kept refrigerated both before and after cooking. Before-cooking storing should be done by wrapping loosely and keeping in coldest part of refrigerator. Cooked poultry should be refrigerated immediately after the meal with stuffing, if any, removed. Refrigerated cooked poultry should be used within three days. For freezing make meal unit packages of sliced meat, big chunks and/or minced turkey.

West German road. I thought it would be quite an adventure to try it, but then I remembered that I had given a signed promise not to do anything to violate border limits. Besides, I was afraid of what just might possibly be lurking in those woods. There was a constant feeling of eeriness. It was cold, the sky was overcast, there was no sound except the wind whistling through the leafless trees. Yet you knew the unseen eyes were peering at you from only a few yards away, the eyes of persons just as anxious to remain unobserved as you were.

The Czechs were much bolder than the East Germans. They were not averse to showing that they were there with their bunkers.

Flares went down into one of our bunkers and saw through binoculars an opposing one about 200 feet away. I felt what it was like to sight along a machine gun nesting there beneath the ground. A red flare shot up and members of our squad went to investigate it.

We went on to another border point and looked across a barrier to a house from which a small clinking noise was heard. It was a shutter being lifted so the occupants could peer out at us from a darkened room.

Then more flares, white this time. Lieutenant Odell automatically reached to pull me down, as we all fell flat to our stomachs, according to previous instructions—"in case."

Flanking us, the squad men who had been in the background of some trees stepped forward and readied their rifles. No more flares. We got up and actually ran back to the waiting jeeps.

**Protection Appreciated**  
At a West German restaurant in the middle of our tour, a friendly German policeman joined us, and I jokingly suggested that perhaps in a few months our troops would be out of there. Palling noticeably, he said:

"Your Eisenhower, he would not do that to us, would he? He must protect us, not just from the Communists but from all Russians. We must not be left alone . . ."

The GI's I talked with in a warm-up shack of an observation post were using the traditional tin coffee pot on a pot-bellied stove and were resigned to feeling that theirs was a war job, not merely practice. They had been part of too many incidents to think they were playing games.

Later I talked with civilians and found that in this Bavarian area they felt the same as the policeman. Anyone living in Munich or other near-border areas where there are no U.S. troops patrolling admits he lives in fear of being unprotected, that all West Germans wish they had the Army in such areas.

Only in cities well beyond the border do you find our military is resented, and usually only

by the younger fellows, who want to be the strong ones in their territories. These have not known—or do not remember—the nearness of fear, its taste and sound and smell.

I learned it in one night and I was glad I was in a position to leave it all behind.

## On The Side

(Distributed by King Features Syndicate, Inc.)

Since we parted yesterday, I do love you, love, believe, twelve times dearer, twelve hours longer.  
One dream deeper, one night stronger, One sun sorer, thus much more, Than I loved you, dear, before.  
—Owen Meredith

What is currently your favorite dance band? My choice is the group of melody makers headed by Lawrence Welk. What a sense of rhythm that group has! Makes every man dancing to it feel like another Fred Astaire.

The Pacific coast has always been a great place for unusual dance bands. Most unusual of these was Art Hickman's band, originally from San Francisco. Also don't forget that Paul Whitehead's band first hit the spotlight at the hotel Alexandria in Los Angeles. Then there was Gus Arnheim, I believe Gus was originally from Chicago but he never attracted much attention until his band was featured in the Coconut Grove at the hotel Ambassador in Los Angeles. It was when singing with Arnheim's band that Bing Crosby popularized such great hits as "I Surrender Dear" and "Just One More Chance."

**Asides**  
If a woman has large eyes she loves luxury and is not happy without it. If she has small eyes she is inclined to be more self and selfish. Or, so claim the character analysis. . . Here is an easy question many people have to hesitate quite a period before answering. See how quickly you can answer it. What two consecutive months each have 31 days?

**Diet**  
The reason many men are overweight is because their wives have no knowledge of diet. That is also why many married men suffer unnecessarily from minor ills. A woman who really loves her husband, will make a study of what is good for his eat and then see that he eats it.

**Best Years**  
How old was your mother when you were born? Gynecologists have claimed the best years for a woman to have children is when she is between 18 and 23 years of age. Children born of mothers in that age group are said to develop into the healthiest and most intelligent adults. That lets me out, my mother was 31 when I was born.

**Nicaragua Sets Trials**  
Managua, Nicaragua—(UP)—Twenty-two persons suspected of complicity in the assassination of President Anastasio Somoza last September will be brought to trial before a court-martial starting Jan. 7, it was announced today.

**Sidelights**  
Women in the Netherlands do not become of age until they are 30. Until the Dutch girls are that age they cannot marry without the consent of their parents. . . The war between Russia and Japan in 1905 was the first war between the white race and any other race that the white race lost.

**Horses and Women**  
The measurements of the average British woman are: Height, 5 feet 3; weight, 130 bust 36 1/2; waist, 27; hips, 38 1/2. So recent statistics reveal. Very interesting. If the average British female clipped a half an inch off her bust measurement, there inches off her waist and three and a half from her hips she would have a nice figure if she was three inches taller and weighed eight pounds less.

**Favorites**  
What I would like to know

Friday, December 28, 1956

MEDFORD (OREGON) MAIL 1956—THIRTEEN

## WANTS COP SIGN

London—(UP)—Detective Alan Hillis has about decided to wear a sign proclaiming him a cop. Hillis was struggling with a pickpocket on a downtown street Thursday when the culprit suddenly shouted: "Quick, help me, I'm a policeman." Passersby clamped Hillis in a half-nelson while the pickpocket scampered away.

## Hungarian Relief Bottleneck Denied

Camp Kilmer, N.J.—(UP)—Vice President Richard M. Nixon denied reports Thursday that there is a "bottleneck" in the government's relief program for Hungarians returned.

Nixon, who returned Sunday from a first-hand look at the refugee problem in Austria, inspected the refugee relocation center here and said procedures for handling the influx of Hungarians are "improving every day."

The vice president expressed confidence the stepped-up program here will soon be able to resettle 500 refugees a day.

The fact that "less than two per cent" of refugees arriving in Camp Kilmer remain more than two weeks proves the falsity of reports a "bottleneck" exists, he said.

Detroit—(UP)—One would think Detroit's 2,500 mailmen have gone to the dogs. Postal officials announced the letter carriers will be given anti-tetanus shots to protect them against the after-effects of canine bites.

NEVADA WEDDING  
Las Vegas, Nev.—(UP)—Singer Patti Page and dance director Charles O'Curran planned to marry today in a brief ceremony at a swank hotel here.

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