

Feeding the Family

By ZOLA VINCENT
Food Editor



POPULAR FARE—Pot luck! Perfect for any holiday or wintertime. Bring on a steaming, fragrant, flavorful tureen or pot of soup, chowder or stew, lots of crackers and perhaps cheese and fruit cake for dessert. It's terrific with teen-agers; popular with all ages.

Family Fun Throughout Holiday Week With Soups

Parties, parties everywhere at this friendly season with even more people than usual coming and going because of the week-end between Christmas and New Year's. Pleasantest thing we can think of is one of those wonderful, fragrant meal-in-a-pot dishes. Most of them have their roots in a foreign land so if there are any old-world traditions cherished by your family, here is an ideal time to "say it with soup."

For the "Happy New Year" floating on the soup in our picture, we cut the letters from lemon peel, using scissors; then sprinkled them generously with paprika.

If you've a tureen, use it of course. Otherwise any huge bowl or the soup pot itself can come to table or buffet. Put in an important assortment of crackers to go with soup, chowder or stew and also for eating with assorted cheeses.

A fruit bowl or fruit cake rounds out a brunch, lunch or supper of distinction. Plenty of coffee for grown-ups; pitchers of milk, cider, fruit juices for children and teen-agers.

Savory Fish Chowder
Scandinavia abounded in fish and dairy products and many a fine fish chowder developed there. New England took the delectable dish to its bosom and now claims it. So, go Scandinavian or Down East with this recipe. Can be made ahead ready for quick finishing. Eight servings.

Early in the day, fry out one-quarter cup diced salt pork in large kettle over low flame. Add four medium size potatoes, peeled and diced, one medium onion, chopped, 1 1/2 cups cold water, one teaspoon salt and one-half teaspoon pepper; cook until potatoes are tender (about 15 minutes).

Add one pound fish fillets cut into generous 1 1/2 inch cubes, using cod or haddock. If you use frozen fish fillets, let them defrost first. Cook until fish is just tender (about 10 minutes longer). Remove from heat and set aside until serving time to let flavor ripen.

At serving time all you have to do is add three cups milk and one tablespoon butter to soup mixture and heat to simmering point. Pour into large tureen or bowl or serve from soup pot if it is presentable. Float letters spelling out any message you fancy.

Chicken Soup Espagnol
The Spanish way is to blend many dominant flavors like saffron, olives and tomatoes and come up with a dish in which none of the flavors can be singled out. Ten servings here.

Cut up and bone a three-pound chicken. Put chicken pieces in a paper bag with a mixture of one-half cup flour, one teaspoon salt and one-half teaspoon pepper; shake until well coated. Heat one-quarter cup butter in large kettle; add chicken and brown well. Remove chicken and add two medium onions, sliced, one two medium olives that have been pitted and chopped, one green pepper, chopped, and tiny pinch saffron. Saffron is very potent so be conservative. Cook for 10 minutes. Return chicken to kettle and add three cups water or enough to cover.

Cover tightly and simmer 1 1/2 hours or until chicken is tender. Add one package frozen peas, one cup canned tomatoes and three teaspoons salt. Cover and cook 20 minutes.

Curried Oysters
Festive Favorite

Here is a supper treat to rival the fanciest of dinners. Bound to be a favorite with any crowd, at home, at church party or anywhere else that food committees where else that food committees plan. Six servings. Double or make several batches.

Cook one-quarter cup rice and one tablespoon chopped onion in one tablespoon water according to package directions. Cut to rice package directions. Cut up 1 1/2 dozen small oysters and cook in their own liquid over low heat until edges curl. Melt two tablespoons butter in double boiler or over very low flame; add two tablespoons flour and one teaspoon curry powder and

mix well. Add one quart milk gradually and simmer, stirring constantly, until thickened. Add the rice, oysters and the oyster liquid. Season with salt and pepper. Re-heat whenever you like but never let it come to a boil once it has been prepared.

Crab Bisque Is Supper Sensation

Traditional with northwesterners, this bisque is a supper delight for easy entertaining anytime; is especially popular at this season. Takes 1 1/2 cups crabmeat, fresh cooked, frozen or canned. Bisque can be fixed ahead of time. Garnish with finely cut parsley and dash of paprika for holiday drama. Serve with hot French bread. Six servings.

Melt two tablespoons butter in frying pan. Add one cup finely cut carrot, one cup finely cut celery, one-half cup chopped onion, one bay leaf. Cook about 10 minutes, stirring frequently. Add two cups water and one teaspoon salt. Cover and simmer 15 minutes longer.

Make a white sauce by melting three tablespoons butter, blending in five tablespoons flour, one teaspoon salt, pepper to taste. Add three cups milk gradually and cook until thickened, stirring constantly. Add undrained cooked vegetables and 1 1/2 cups crab meat. Continue to cook until thoroughly heated; about five minutes. Serve in piping hot bowls from tureen or directly from soup kettle.

Ambrosia Reminder
Few light desserts delight more than ambrosia which can be quite handsome when arranged in a glass bowl, served at the table or from buffet.

Section six oranges, slice three bananas and toss together. Mix three tablespoons lemon juice and one-half cup honey and pour over the fruit. Sprinkle with coconut and garnish with cut-up red or green maraschino cherries. Serve well chilled.

Coffee for Crowd
Plenty of coffee, of course! And of course, instant coffee! If there are any grandmothers handy, have them "pour" the coffee, taking turns. Let the teen-agers serve coffee to guests; a very happy alliance.

For every 32 cups of coffee to be served, empty one two-ounce jar instant coffee into a pot. Add 1 1/2 gallons (six quarts) boiling water. Stir well. Cover. Let simmer several minutes but do not boil. Be sure about this. Everyone will say "what wonderful coffee!"

Punch Bowl Writing
If you want to float "1958" on your New Year's punch bowl, here's how and once you've done it, you can duplicate it whenever you bring out a fresh punch bowl of eggnog.

Make a stencil by taking a circle of cardboard slightly larger than top of punch bowl. Print numerals 1-9-5-8 in center of cardboard and cut out with razor blade or pointed scissors. Watch the "9" and the "8" and keep them connected by several narrow strips so they won't fall out. After making stencil, simply lay it over filled bowl and gently sprinkle ground nutmeg through the open numerals, repeating as necessary. Happy New Year!

Party Egg Nog
Here is an unusual, certain-to-be-talked-about (favorably, that is) eggnog recipe that will make 25 generous servings.

Beat six eggs until light. Add one-quarter cup sugar mixed with one-quarter each of cinnamon, ginger and cloves. Stir in two quarts chilled orange juice and one-half cup lemon juice.

Navy Destroyer Patrols Pacific For Crash Victim

Honolulu—A lone Navy destroyer patrolled the Pacific today on the million to one chance of finding another survivor from a Navy radar plane that crashed off northern Oahu Island.

A rescue boat earlier found four survivors of the 23 men aboard the plane, which crashed Monday. The boat also recovered two bodies. That left 17 men presumed killed.

Small Wreckage Recovered
Rear Adm. Neil K. Dietrich, commander of the Honolulu sea frontier, ordered the search discontinued at sundown Wednesday.

"A considerable amount of small wreckage was recovered, but there has been no sign of additional survivors," Dietrich said.

"We are of the opinion that all possibility of the existence of additional survivors has been exhausted and nothing can be gained by a further large scale search."

Nevertheless, he ordered the destroyer to stay in the area just in case another survivor or two might be still struggling to stay afloat or other bodies could be recovered.

On Routine Flight
The \$7 million radar plane was on a routine training flight when it suddenly lost altitude and crashed into the sea.

The four survivors were Cmdr. Guy Howard, 41, Oakland, Calif.; Lt. (jg) Thomas Kline, 25, East Williston, N. D.; Lt. (jg) Richard Rentschler, 22, Lincoln, Neb.; and Aviation Technician 3-C Franklin A. Henry, 22, Kankakee, Ill.

Meanwhile, the Navy appointed a four-man board to try and find out what caused the plane to crash, apparently without warning. There was some conflict in the stories told by two of the survivors.

Oregon Museum of Science Gets \$50,000

Portland—A gift to the Oregon Museum of Science and Industry of \$50,000 in memory of Charles F. Swigert, Portland industrialist and civic leader for half a century was announced this week by Dr. Samuel L. Diack, chairman of the Museum's board of trustees.

The gift will be used in the Museum's construction fund, Dr. Diack said, and the science and industry wing of the Museum will be named the "C. F. Swigert Hall of Science and Industry."

Swigert was born at Bowling Green, Ohio, Dec. 1, 1863. He came to Portland in 1882, and was responsible for the engineering and construction of the Morrison and Burnside bridges over the Willamette river, and the Longview and Interstate bridges over the Columbia.

Human ears seldom hear the bat because its voice lies in the wave band of about 50,000 vibrations per second. Human ears detect sound only in the band from 20 to 200,000 cycles.

Cut one quart vanilla ice cream or orange sherbet into 12 cubes. Put in punch bowl. Pour eggs and orange juice mixture over this. Add one quart ginger ale and stir lightly. Serve in punch cups, sprinkling each well with nutmeg.

Eggnog Variations
If you use the commercial eggnog available from milkman or at dairy department of super markets, here are dairy industry suggestions for pleasurable eating and drinking.

Freeze dairy eggnog in an ice cube tray; offer as dessert or refreshment. Scoop frozen dairy eggnog into a punchbowl of eggnog; keeps a large quantity of eggnog cold without diluting it. Spoon frozen eggnog over steamed pudding in place of hard sauce. Pour chilled eggnog over canned peaches, apricots or black berries at any mealtime.

Fluffy Yam Topping
Leftover or freshly-made mashed yams or sweet potatoes will make a handsome border for any meat or poultry casserole. To two cups mashed yams, add one-half teaspoon salt, one tablespoon butter and one-quarter cup orange or pineapple juice. Whip until fluffy. Bake in hot oven, 450 degrees until casserole or meat pie is bubbly, potatoes flecked with brown.

Critic Finds TV Christmas Greetings Too Plentiful

By WILLIAM EWALD
United Press Correspondent
New York—Until I became a TV reviewer, Christmas and I got along fine.

I used to hum 'Tis-the-season-to-be-jolly and await the call of Amahl and the Night Visitors and deck my halls with boughs of holly and when a TV star would twinkle his mascaraed eyes at me and chuckle "Merry Christmas," why, I'd just get all warm inside and chuckle right back.

But I tell you, Christmas 1957 and I have had it. I've been watching Christmas on television for more than a week now and I figure I've been wished 54 "seasons greetings" and 18 "happy holidays." There have been so many trees on TV this past week that I had to chase a family of squirrels out of my set.

I know the words of "Winter Wonderland" better than I do the pledge of allegiance. I've watched Christmas plays and

Christmas commercials and Christmas station breaks. And NBC, CBS and ABC, I want you to know I'm beat.

There were some TV Christmas moments I enjoyed. But for the most part, the past several days are blurred in my mind. I seem to remember James Stewart on "G.E. Theatre" in a western version of a "Christmas Carol" and I recall that Richard Boone celebrated the holiday in two ways. Last Thursday, on "Climax" he was a detective try-

ing to crack a case so he could get home for Christmas. He finally made it on Saturday, but this time, strangely, he was "Have Gun, Will Travel" and he was celebrating a crazy yule with some Pawnee Indians.

Sullivan Almost Smothered
Ed Sullivan almost wound up smothered in snow—tons of it all over his stage. That's television magic. Lowell Thomas didn't do so bad by snow either—he wound up in the Arctic on "High Adventure."

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