

Feeding the Family

By ZOLA VINCENT
Food Editor

Serve Mandarin Chicken With Chinese Noodles

Here we take a good size frying chicken, give it an Oriental flavor with orange slices and ground ginger, simmer it in a Dutch oven or deep skillet. When deliciously tender serve it with Chinese noodles or rice. Six praise-worthy servings.

3 to 4 pound frying chicken, cut up
2 tablespoons shortening
1/4 cup chopped onion
1/4 cup cornstarch
1/4 teaspoon salt
1/2 teaspoon ground ginger
1/2 cup water

1 can condensed consommé, undiluted
1 cup orange juice
1/2 cup currant jelly
1 orange, sliced and quartered

In Dutch oven or deep skillet, brown chicken in shortening. Remove chicken temporarily. In skillet, sauté onion. Remove from heat; stir in blended cornstarch, salt and ginger. Add water, consommé, orange juice and currant jelly. Cook, stirring until sauce is clear and thickened.

Add chicken and unpeeled orange pieces. Cover; simmer 45 minutes or until tender, stirring occasionally. Garnish with parsley and more orange slices. Serve smothered in sauce.

Chinese Cabbage

For an especially distinguished vegetable dish, use a head of Chinese cabbage for this recipe, though it is good when a small regular cabbage head is coarsely shredded and used.

Wash Chinese cabbage head and cut crosswise into three-fourth inch slices. Sauté six strips of bacon until crisp; remove bacon to use later. Add cabbage and one large onion, sliced thin, to hot bacon fat; cover and cook slowly, turning frequently, until golden.

Add salt, pepper, one-half teaspoon monosodium glutamate, a dash of nutmeg and one-half cup light cream; cover and simmer gently until cabbage is crisply tender. Add crumbled bacon pieces and toss lightly with a fork. Serve at once. Five servings.

Cauliflower Conquest. Many think snowy cauliflower is unsurpassed when you

simply fix it like this: Cook whole cauliflower 20 to 30 minutes in one inch boiling salted water in covered pan. Drain, place in heated dish and pour a golden cheese sauce over it. Sprinkle with chopped parsley or pimiento to pretty it up.

Creole Sauce for Plentiful Whiting

Whiting is a highly thought-of white fish that is available at reasonable cost. It comes whole, drawn, dressed and as fillets. Popular when cooked and flaked, it is highly esteemed in creamed dishes and in salads. We like to bake it in Creole sauce just like we fix halibut.

2 pounds pan-ready whiting
1 small onion, chopped
1/4 cup chopped green pepper
Butter or margarine
1 tablespoon flour
1/2 cups tomatoes
1/4 cup chili sauce
Salt and pepper

Wipe fish with damp cloth and place in baking pan or on oven proof platter. Sprinkle with salt and pepper and dot with butter. Cook onion and green pepper in three tablespoons butter for a few minutes. Stir in flour; add tomatoes and chili sauce; cook until thickened. Season with salt and pepper; simmer 10 minutes. Bake fish in preheated oven, 300 degrees, for 15 minutes. Pour sauce over fish and continue baking for 15 minutes longer or until done.

Orange Beets

Enjoy beets more often. For this very good recipe you can use two bunches of baby beets or a No. 2 can of baby beets, drained.

Wash two bunches small beets, trim off roots and all but one inch of stems. Add one cup boiling salted water and one-half teaspoon monosodium glutamate. Cover, cook until tender, 40 to 50 minutes. Drain; rub off skins under cold running water and remove stems. Melt one-fourth cup butter; add two tablespoons grated orange rind, one-fourth cup orange juice, one teaspoon salt. Pour over beets and heat. Garnish with

unpeeled orange slices cut in small sections.

Glazed Carrots

Plentiful golden carrots add color, flavor, texture and nutrition to any meal. Scrape two bunches of small carrots; cut in quarters lengthwise. In heavy saucepan, combine one tablespoon lemon juice, one-third cup sugar; one-half cup water, one teaspoon salt, one-half teaspoon monosodium glutamate and two tablespoons butter; bring to simmer. Add carrots; cover and cook over low heat turning carrots often until tender and glazed. Six servings.

Aid Menus and Budgets

Western consumers are fortunate in finding great variety of western grown foods at reasonable cost. Rushed by fast freight and trucks, they arrive in our markets in prime condition adding to economy because there is so little waste due to spoilage.

Apple Abundance. We rejoice in an abundance of apples. Crops far bigger than last year's reflect considerably lower prices. Delicious varieties lead the apple parade. Both red and golden Delicious apples are tops for fresh eating and for salads.

Rome Beauty is the baking apple supreme. Winesaps are good eating, good keepers, especially fine in pies and apple sauce. Yellow Newtowns are an all-purpose favorite. Pippins are best for pies and sauce. Keep apples chilling in the refrigerator for enjoyment around the clock.

Pear Plenty. Now is the season of the Anjou, biggest of the winter pear crops which peaks now, stays around until mid-March. Juicy, fine-grained and with rich spicy flavor, the Anjou is a favorite for eating out-of-hand as well as for cooking. Also available are Bosc, Comice and Winter Nellis; all grown right here on our western slopes.

Citrus and Other Fruits. Plenty of good quality grapefruit, oranges and lemons to provide vital vitamin C so important in January diets. Enjoy avocados now. Bananas are a good buy.

Poultry and Eggs. Broilers and fryers continue to U.S.D.A.'s plentiful foods list. Turkey's plentiful now but price rise is inevitable. Stock up if home freezer space permits. Eggs are down a few cents. Send the family to work

Seagoing Station Wagon Highlights National Motor Boat Show at N. Y.

By DOC QUIGG

United Press Correspondent
New York—It had to happen—the latest dreamboat on the horizon is a true "seagoing station wagon," with a

powered convertible top and power seats that turn into bunks.

It's not on the market. It was just whipped up, at a custom-built cost of \$18,500, "to

inspire some free thinking for the future on the part of the boat builders." Nevertheless, it's a top feature of the 48th annual National Motor Boat Show, which opens tonight at the New York Coliseum.

For all those who like to move upon the face of the deep in recreation craft, the show this year has a record fleet of 435 boats of all sizes, shapes and dispositions. This includes such items as a \$60,000 deep-sea fishing craft, the first completely portable refrigerator, and the first diesel outboard motor.

Millions Participate

The industry asserts that 35 million American men, women and children participated in boating last year in a recreational flotilla totaling 7,071,000 craft.

They are estimated to have spent overall, on all phases of their sport including insurance and club memberships, nearly \$2 billion during the year. Quite a sport, eh?

Your correspondent was escorted over the station wagon by Howard F. Larson, sales director for Evinrude, which makes motors, not boats. Larson commissioned the building of the craft, for demonstration use.

"We just thought we'd adapt some of the reasons why people are buying auto station wagons," he said. "Right now, a lot of families drive to the water in station wagon comfort and then have to sit on hard board seats on their boats."

Describes First Convertible

The water-going station wagon has a cabin top with sliding plate glass windows that telescopes into itself to leave the passengers with only the sky above them. "The first really convertible boat," Larson said. An electric motor does it.

A flick of a button also raises or lowers each of the four spring-and-foam-rubber seats, which can fold into two bunks that are separated by a curtain. A large mirror and drawers front the forward bunk.

The 21-foot craft, which is either a runabout or a day cruiser depending on whether the cabin is retracted, features stowed-away eating tables, a stowed two-burner stove, and airplane type thermos bottles in dry-ice refrigeration.

The Hollywood Scene

By VERNON SCOTT
United Press Writer

Hollywood — Sarah Churchill was characterized by friends today as a lonely, timid woman who is as out of place in British society circles as she is in the Hollywood whirl.

"The name Churchill is a big cross to bear, and she knows it," says a fellow worker. "She never knows if people are interested in her or in her name."

Another associate explains it this way: "Sarah is an introvert who has wrapped herself in an acting career to overcome the shadow of the tremendous personality of her father."

The 44-year-old daughter of the great English statesman avoids talking about her father, especially to the press. When she gives interviews, which is infrequently, she usually opens with the flat statement, "I'll talk about any-

and to school with an extra egg under belts."

Seasonal Vegetables. Plenty of menu variety in cabbage, carrots, cauliflower, lettuce, celery, dry onions, potatoes, sweet peas, yams, rutabagas, parsnips and winter squash for a change. Spinach and turnip greens provide that needed green vegetable.

Meat Market Offerings. Why not enjoy corned beef with cabbage? Chuck or brisket with root vegetables? Beef liver with bacon and onions? A pork roast with yams and fried apple rings? Franks and sauerkraut and corn bread? A meat loaf with tomato sauce or a can of mushroom soup poured over during last 15 minutes of cooking? Any favored fish fillets with a good Tartar sauce?

Other Plentifuls. Dried peas and beans, packaged prunes, dates, canned fruits and vegetables.

thing except my father."

Was Distressed

Of her rhubarb with sheriff's deputies this week, the red-haired green-eyed actress says, "I was greatly distressed but I'm sure I said nothing against the United States."

A close friend believes Sarah's apparent rancor toward this country is based upon her treatment here.

"When Sarah's in Europe she's treated like royalty. She has a chauffeur and people pay her tremendous respect. In the United States she is just another actress. She dresses like an ordinary housewife, and her austere British upbringing keeps her from mixing with Hollywood characters."

One co-worker said Miss Churchill's difficulties in movieland stemmed from her drinking.

Moods Vary

"Actually, she is just an occasional drinker. She only drinks in spurts," he said. "Her moods fluctuate. At one moment she is extremely gay, affable and charming, and then a few minutes later she becomes quiet and pensive."

Miss Churchill spends her free time on lonely stretch of beach drawing and painting in water colors. She shuns the British colony in the movie capital.

An extremely nervous person, Miss Churchill's large eyes reflect an unsureness. She frequently touches her long red tresses with her right hand, pushing errant strands away from her face.

Twice now the actress has made headlines—first in 1953 when she refused to observe a liquor curfew in a hamburger joint, and again this week when she was arrested for common drunkenness.

On both occasions she berated the United States. The general feeling in Hollywood is sympathetic, and as one spokesman said, "She's a real trouper—and these things happen to a lot of people in this crazy, mixed-up town."

Billy Graham Cancels Crusade in Venezuela

Montreal, N.C.—Billy Graham has called off a scheduled two-week evangelistic crusade in politically troubled Venezuela.

The evangelist said he "regretted" calling off the trip. He said he was advised by cablegram from the Venezuelan group planning the crusade that political conditions would make it unwise to go ahead.

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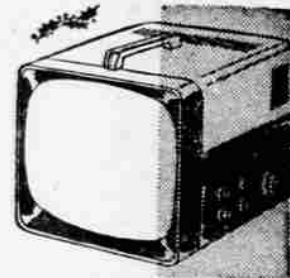


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