

More Than 110,000 Japanese Said Receiving Claims

Washington—UPI—Attorney General William P. Rogers has reported that more than 110,000 persons of Japanese ancestry who suffered losses due to "desperately hasty" evacuation during World War II are getting compensation from this country.

Rogers said the Japanese-Americans, 65 per cent of them native-born U.S. citizens, were hurt financially by abandonment of sales at sacrifice prices, or inadequate care of the businesses, homes and personal possessions they left behind them.

Winding Up Action
Now, Rogers said, the Japanese claims section of the Justice Department's Civil Division is winding up action on approximately 26,000 claims filed under the Evacuation Act of 1948.

In a prepared address, he told the Judicial Conference of the United States that at the end of fiscal 1958, awards made on these claims totaled about \$35,500,000. He added that not more than 3 per cent of the claims filed were dismissed.

One of the main reasons why it has "taken so long to

Actor's Widow Reveals Plans

Lausanne, Switzerland—UPI—Benita Hume, widow of British actor Ronald Coleman, Thursday summed up her feelings about a new marriage with screen star George Sanders in six words — "You've got to go on living."

She said her husband's death last May "wasn't the end of anything. It was a sort of completion just as you complete a book or a painting or a tapestry."

Now, she indicated, she is ready to start down a new path with British-born actor Sanders, but not in any great hurry.

"I've known George for 20 years," she said, "We will get married but we've set no date and we have no definite plans."

The one-time theatrical star said that now she is completely occupied with getting her 14-year-old daughter, Juliet, into school in Switzerland.

The record speed for a railroad locomotive is still held by a steam engine—127.1 miles per hour—according to a mark which was set in 1905.

make amends to this deserving group" is that the department was not given authority to settle claims over \$2,500 until 1956, he said.

Feeding the Family

By ZOLA VINCENT
Food Editor

Give 'Em Anything So Long As It's Peanut Butter

Growing boys and girls (and their fathers, too,) have a special affinity for peanut butter. It's a staple item on most pantry shelves. Some like it smooth. Some like it crunchy. Crunchy or smooth, peanut butter is jam-packed with good nutrition, combines ideally with many foods for good eating any time.

Here are satisfying sandwich fillings. Better paste this inside a pantry door.

Peanut Butter-Prune. Blend one-half cup peanut butter with two tablespoons orange marmalade, one-fourth cup prune juice and one-third cup cooked chopped prunes.

Peanut Butter-Bacon. Combine one-half cup peanut butter with one-fourth cup (about four cooked slices) minced crisp bacon.

Peanut Butter-Honey. Combine one-half cup peanut butter with 1½ tablespoons honey and enough milk (about two tablespoons) for easy spreading.

Peanut Butter-Orange. Mix one cup peanut butter, one-third cup orange juice and one-fourth cup chopped raisins; blend until smooth.

Spiced Pear Jam. A few extra half-pint jars of this aromatic tart-sweet pear jam will come in mighty handy when company comes, to say nothing of giving the family pleasure. Four half-pints.

3½ cups diced Bartlett pears
2 tablespoons white vinegar
1 teaspoon ground ginger
1 teaspoon ground nutmeg
¼ teaspoon ground cloves
1 box powdered fruit pectin

4½ cups sugar
Measure sugar to be added later. Mix diced pears, vinegar, ginger, nutmeg, cloves and pectin. Bring rapidly to a boil, stirring constantly. Add sugar. Bring to a full rolling boil and boil for one minute.

Remove from heat and stir for two minutes. Pour into hot sterilized glasses and seal. Enjoy!

Fresh Peaches in a Boston Cream Pie
Here indeed is a dessert for

the gods. Give a man a combination of fresh peaches in a home made or baker's made chiffon or sponge cake ring, top it with whipped cream and more peaches and he'll tell everybody at the office about it.

1 tablespoon butter or margarine
¼ cup sugar
2 tablespoons enriched flour
Dash of salt
1 egg
½ cup milk
½ teaspoon vanilla extract
½ cup crushed fresh peaches

1 8-inch chiffon or sponge cake ring from bakery
Topping

Melt butter or margarine in top of double boiler. Blend in sugar, flour and salt. Beat egg and milk together and add to sugar mixture. Cook until thick, stirring constantly. Add vanilla extract. Cool, then add crushed peaches.

Slice cake horizontally, in half. Spread peach custard filling on bottom layer. Replace cake top.

Topping. Whip one-half cup heavy cream until stiff, blend in two tablespoons sugar. Spread over cake top. Just before serving, peel and slice two or three peaches and arrange in swirl pattern, placing any handy berries or maraschino cherries around for an added decoration if you like.

Waldorf Salad Supreme
Grapes, both fresh and dried go into this extraordinarily good salad. For each four generous servings, proceed like this:

Wash and dry one-half cup light or dark raisins. Pit and cut up one-half cup dates. Chop two medium-size apples leaving red skins on. Toss one cup seeded, halved Tokay grapes, one-half cup chopped celery, one-half cup peanuts, raisins, dates and apples with mayonnaise to taste being careful not to overdo dressing. Serve in lettuce cups. Exclaim with pleasure.

Beef Stews, Pot Roasts On Lists of Good Buys
Spotlight is on beef again but with a new emphasis. Prices are coming down in-

stead of going up. Increased supplies are responsible. Best buys are right where they've always been; among the short ribs for braising, chuck, rump and bottom round for pot roasting, boneless stewing beef for savory goulashes, ground beef for hamburgers and meat loaves. Corned briskets taste mighty good and are reasonable in price, too.

Pork is increasing in supply. Consider spareribs and sauerkraut, salt pork with black eyed peas, ham shank with vegetables, pork sausage with corn bread, baked stuffed pork chops. The budget may even stand a few extra bacon slices at breakfast.

Plenty of poultry continues to be specialized everywhere. Lamb price doesn't change much, but meat is of superlative quality.

Salute to Canning. The canning industry is celebrating 150 years of service to the American consumer. Canning is very important in the economy of our west coast. Of the 1,294 different items to be found in cans on grocers shelves, our fine fruits and vegetables, fish and seafoods deserve special commendation. Label readers will find a wealth of information on cans; unexpected and helpful facts, suggestions for use. For efficiency and economy, buy the kind of "pack" that best suits your purpose. The more expensive fancy packs are fine if you want to show off the product. For ingredient purposes, the less fancy products cost less, have same good nutritive values.

Vegetable Abundance. Menu planners find plenty of beans, cabbage, carrots, cauliflower, corn, celery, cucumbers, lettuce, dry onions, potatoes, peppers, tomatoes, bunched vegetables, summer, acorn and Hubbard squash. New crop of yams coming in.

Fruitful Items. New season Delicious, Jonathan and McIntosh apples have appeared. Bartlett pears are superb. Italian prunes make fine tart-sweet eating. Cantaloupe, casaba, Cranshaw and honeydew melons are piled high along with fancy watermelons. Plenty of grapes make sweet eating. Hurry if you've not finished "putting up" your share of peaches. Freezing varieties are at their best. We mention again that Elbertas are not for canning.

Some Simple Rules for Eating Wisely and Well
Almost nobody thinks he needs to be told how to eat. The first thing we do when we arrive in this world is to make ourselves heard. Then we start to eat. Many of us, however, can improve the way we eat and be healthier for it.

Our bodies are miraculous machines. Not only do they build, grow and repair themselves with the food we give them, but somehow they manage to turn the food-fuel into unusual products like energy, action and even thought. Here are some good basic rules helpful for abundant living and a full measure of accomplishment.

1. Eat at regular hours every day. Irregularity leads to poor digestion.

2. Do not go on a self-prescribed diet. See your physician before "dieting".

3. Don't hurry at meals. Eat slowly, giving yourself time to enjoy eating.

4. Whenever possible, make eating a social event, a cheerful occasion. Actually, eating in this kind of atmosphere aids digestion and is very important to children.

5. Don't break the normal rhythm of meals by indiscriminate eating between meals.

6. Get enough liquid. Six glasses daily is suggested. Take stimulating beverages in moderation. Drink water at meals if you like, but don't wash down your food as some folks you know do.

7. Get your regular quota of exercise, fresh air and sunshine.

8. Relax before and after meals whenever possible and get sufficient sleep at night. A tired, nervous body makes poor use of its food.

9. Keep your teeth in good condition. After all, thorough chewing is the first stage of good digestion and nutrition.

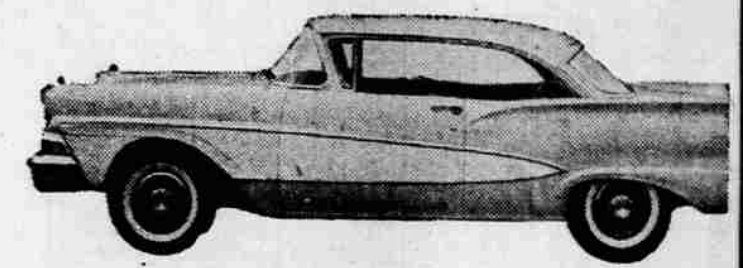
10. Try new foods. Don't let habit and custom rule your diet. Science, industry and transportation make available a vast array of fascinating foodstuffs. Get acquainted with all of them.

Eat properly. Enjoy yourself. It's later than you think.

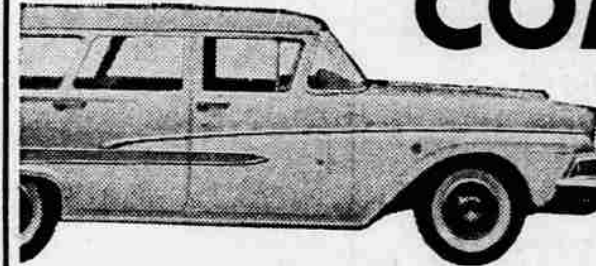
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1955 International ½ Ton	1199.00	949.00	1947 Ford V8 1½ Cab & Chassis	299.00	199.00
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