



The Family Council

Editors 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 newspapers.

Eloise A. - Mother is unreasonable. Mrs. F.J. - A woman should take care of her own baby.

Eloise A. - I am a woman of 39 who recently had her first child after 15 years of marriage.

My husband and I believed that we were unable to have a family and we made our adjustments. I found a lot of satisfaction in my career and managed to go farther than I had ever believed I would. I am just beginning to reap some of the rewards and I would wreck my career if I took time out now to stay home. I have employed a nurse - housekeeper, but I also would like to have my widowed mother live with me - and that's the problem. Mother has been living alone in the small town where she has spent most of her life. I could give her an interesting life in a large city. She would have no expenses and no work. I just would like her to keep an eye on things while I'm working. This she refuses to do. Isn't that unreasonable?

Mrs. F.J. - Maybe I am stubborn and set in my ways as Eloise says, but I do happen to like my home town where the people all know me and like me. Eloise keeps telling me how wonderful the city is, but I don't find much to do there. I don't like all that hustle and bustle and it's hard to get to know people. Eloise says I don't have much adventurous spirit and I guess that's true. Maybe I'm too old. Anyway, I don't think it's right for a woman to refuse to take care of her own baby. Eloise says this is just nonsense and that she is very awkward and could hurt the baby. It's true she's awkward, but I feel that she could learn if she'd try.

Another thing is that I just don't like that housekeeper.

Mrs. F.J. - I am a woman of 39 who recently had her first child after 15 years of marriage. My husband and I believed that we were unable to have a family and we made our adjustments. I found a lot of satisfaction in my career and managed to go farther than I had ever believed I would. I am just beginning to reap some of the rewards and I would wreck my career if I took time out now to stay home. I have employed a nurse - housekeeper, but I also would like to have my widowed mother live with me - and that's the problem. Mother has been living alone in the small town where she has spent most of her life. I could give her an interesting life in a large city. She would have no expenses and no work. I just would like her to keep an eye on things while I'm working. This she refuses to do. Isn't that unreasonable?

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TOO VALUABLE-William S. Miller, Navy research technician who supplemented his pay by robbing bay telephone boxes, was placed on probation because he is working on an important X-ray technique for detecting cancers and his superiors pleaded that he is too valuable to be jailed. Miller said he took the money to cover medical treatments for his daughter.

Air Crash Injuries Claim Springfield Man
Eugene - Robert E. (Bob) Anderson, 44, chief pilot for McKenzie Flying Service of Springfield, died today in a local hospital from injuries suffered April 26 in an airplane crash in the Cascade mountains. He never regained consciousness.

Feeding the Family

By ZOLA VINCENT
Food Editor

The New Look in Nonfat Dry Milk

So many things are happening in this instant era that we find ourselves contemplating the increasing popularity of nonfat dry milk that is quicker than instant; tailored to meet the needs of families of all sizes.

Nonfat dry milk is a staple item in one third of our homes; is used for drinking, in cooking and in baking.

One producer offers the large economy package which makes 12 quarts of nonfat milk; a three-quart size for new customers or small family use; and a convenient six-quart package which contains six individual foil envelopes, each pre-measured to make one quart of nonfat milk.

Handy pouring spouts are features of the economy packs. The individual envelopes have a zipper opening.

High in nutrition, low in calories, nonfat milk is used wherever regular milk is used, from soups to desserts.

Dieters' Super Soup

Plentiful, nutty - flavored, low caloric celery can add interest to any meal. Here we combine it with new super instant nonfat dry milk for a dieter's delight.

- 1 cup water
- 1 teaspoon salt
- 2 cups diced celery
- 2 cups water
- 3/4 cup super nonfat dry milk
- 1/4 cup flour
- 1 teaspoon salt
- 1/2 teaspoon nutmeg (optional)
- Dash of pepper
- 3 tablespoons grated onion
- Place one cup water, one teaspoon salt and the celery in saucepan; cook until celery is tender. Set aside. Pour the two cups water into top of double boiler; sprinkle nonfat dry milk, flour and seasonings over surface. Beat with rotary beater until blended. Stir in grated onion, celery and water. Cook over hot water or low flame, stirring constantly, until mixture thickens

Almond Parly Bars Two Layer Creation

We've been dreaming up new refreshment ideas for special occasions such as Mother's Day, graduation parties, bride's showers and others. These rich and pretty "Party Bars" are a two-layer creation we know you'll enjoy on any occasion.

- 1/2 cup roasted blanched almonds
- 1/2 cup granulated sugar
- 1 cup sifted all-purpose flour
- 1/2 cup butter
- 1/2 cup dried apricots
- 2 eggs
- 1 cup granulated sugar
- 1/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/3 cup chopped maraschino cherries

Chop almonds. Blend the one-half cup sugar, the one cup flour and the butter until mixture is in fine particles. Stir in almonds. Pack firmly in bottom of greased nine-inch square pan. Bake in moderate oven (350 degrees) for 25 minutes.

While almond layer is baking, rinse apricots; cover with water and boil 10 minutes. Drain, cool and chop. Beat eggs well and gradually beat in the one cup sugar. Sift together the one-quarter cup flour, baking powder and salt; stir into egg-sugar mixture. Blend in cherries and apricots. Spread over baked almond layer. Bake at 350 degrees 30 minutes longer. Cool. Cut into small bars. Makes three dozen one-inch by 2 1/4-inch bars.

Marmalade Drop Biscuits

Win top honors at breakfast or coffee time-with these Marmalade Drop Biscuits.

Sift together two cups sifted enriched flour, one tablespoon baking powder and one teaspoon salt. Cut or rub in one-quarter cup shortening until mixture is crumbly. Add one cup milk, stirring only until flour is well moistened. Place

a teaspoon of marmalade into greased muffin pans. Drop batter on top of marmalade, filling pans half full. Bake in hot oven, 450 degrees, for 12 minutes. Remove from pans immediately. Makes 20 small or 12 medium biscuits.

Poultry Best Buy for Mother's Day Festivities

Poultry is the big thing as we plan Mother's Day festivities of any size. Not only is poultry the best buy, but it too comes in all sizes. There are broiler halves for browning and barbecuing indoors or outdoors.

There are frying size chickens for piling high on a big platter, hot one day, cold the next.

There are stewing chickens for fricasseeing in sour cream with pimientos added for new flavor interest; for doing in a sweet and sour sauce in the Hawaiian manner, or in a tomato and chili sauce for Mothers who favor Mexican foods. Or consider a chicken curry with rice and the usual East Indian accompaniments.

Turkey Ways. If there's a Mother's Day gathering of the clan, turkey is far the best

buy, easiest to prepare and most satisfying for Mom's admirers. Turkeys vary in weight, as you know, from 4 to 24 pounds. The younger ones may be broiled, fried or roasted. The bigger birds may be roasted whole, half or quarter.

Stewed Turkey. If you want turkey for sliced meat platters, turkey sandwiches, salads, in creamed, a la king or other "made" dishes, consider stewing it. For stewing, place turkey (whole or pieces) in heavy kettle with a tight lid. Add water to half cover plus one-half teaspoon salt for each pound of turkey, ready-to-cook weight. Add carrot, onion, celery, clove, peppercorns; simmer gently for three to five hours depending on size of turkey. Cool and refrigerate promptly.

Strawberries have spotlight as May dessert; big and beautiful, most of them will be eaten "as is", with cream, whipped cream, sour cream or in strawberry shortcake. Avocados are abundant. Plenty of grapefruit of superb quality, Valencia oranges, lemons. California cantaloupes lemons. California cantaloupes lemons. California cantaloupes lemons.

Vegetable Bounty. Artichokes, asparagus, green on-

ions, cabbage, cauliflower, we couldn't get along, potatoes, and onions.

There are 13.8 cows for every 100 persons in the U.S.



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