

The Family Council

Editor's note: The Family Council consists of a judge, a psychiatrist, three clergymen and a newspaper editor. 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 counselors.

Bill S. — I want this creep out of our lives.

Anita S. — I believe in returning evil with good.

Bill S. — I'm in a quandary as to how to deal with my wife, who has suddenly decided to act as a matrimonial agency for an old flame.

When I met Anita she had just emerged from a disastrous affair with this guy Dan. She had ruined her reputation and her college career over him. Things were so bad she had to leave school and never got her degree.

Now suddenly he turns up in our life as a friend of a friend. Anita goes ahead and invites him to our home to meet a single girl friend of hers. This match doesn't take so she tries another, and another. When I ask her what gives here, she says don't be silly. I want this creep out of our lives.

Anita S. — Bill is acting like a real little boy about this thing. He knows perfectly well that what I'm doing for Dan I've done for other friends a dozen times. It's natural to want to match up people when you think they may like one another.

Although I was mad about Dan at one time I find that he doesn't affect me in the slightest now. I can't even imagine how I could have gotten into such a mess over him.

Dan really gave me a rotten deal, but I believe in returning evil with good. It's been a satisfaction to me to be able to forgive him and try to do him a good turn. I feel that Bill ought to be more understanding about it all.

The Council: We won't take exception to Anita's high ideals, but we must ask: if evil is to be returned with good, with what do we return good?

Let's face it, Anita. There is something slightly out of balance in your extreme desire to be helpful to Cad Dan at the expense of Loving and Devoted Hubby. Bill, has voiced his displeasure in no uncertain terms. His displeasure is not unreasonable. Few husbands like their cozy hearths cluttered up with old flames. They want to be the one and only flame in the household.

We suspect that Hubby suspects that Anita suspects that

she is not quite finished with the matter of Dan. Perhaps at times she feels there is a last burning ember. So she tries to put herself to the test. She meets Dan, notes her pulse rate, watches for signs of dizziness or palpitations. No, they aren't there, she tells herself, and furthermore the whole thing is so dead she would even like to see some other girl have him.

We believe that Anita's motives are good but that she is making things unnecessarily difficult for herself — and certainly for her husband. When poked and prodded, dying embers have been known to burst into flames. On the other hand, good healthy flames have been known to die from lack of attention. In other words, with a perfectly good husband around seeking loyalty and assurance of love, is it really necessary to roam far afield to find men in need of good turns?

It's a tricky business, this matter of good and evil and it doesn't hurt to take inventory when we find that our "goodness" seems to have the result of making someone very unhappy.

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Girl Eyes Career As Auto Mechanic

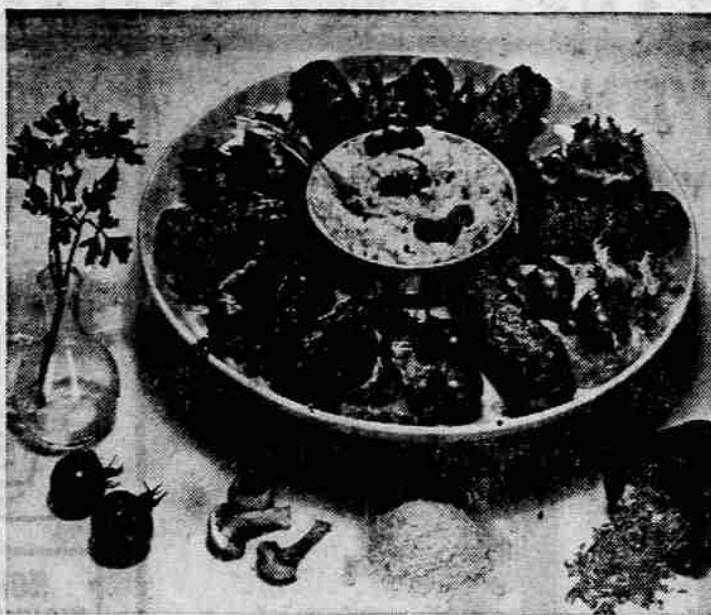
Cleveland, Ohio — (UPI) — Mary Ann Semonovich, 18, is a long distance telephone operator, works part time in a supermarket, lifts weights, goes bowling and takes a pretty active interest in almost all sports.

But what she really wants to do is become an auto mechanic.

And so, whenever Mary Ann has a free evening she usually can be found at a service station near her suburban Maple Heights home — pumping gas, tuning carburetors, fixing transmissions and changing springs.

"I'm dead serious about this," Mary Ann says. "I enjoy working on cars and I think there is a place for women in the business. Our smaller hands ought to help us make repairs in tight spots easier than men."

Mary Ann's dad, Vincent, a truck driver, suggests she ought to take up knitting.



CRUNCHY TEXTURE — Instant toasted onions have crisp crunchy texture and mild flavor of golden sauteed onions; among newest glassed "convenience" seasonings for giving distinction to practically everything except dessert. The recipe for these onion steak rolls is included in today's food columns.

Feeding the Family

By ZOLA VINCENT
Food Editor

Seasonings, Spices, Herbs, Gives Zest to Cookery

"Spices increase 19.1 per cent over previous year," headlines grocery trade publications as spice and herb shelves in stores are lengthened to display more seasonings in response to popular demand of home cooks. Spices are arrayed from allspice to turmeric. Herb displays range from basil (sweet) to saffron.

Seasoning powders and salts range from arrowroot to vanilla beans (Mexican). Aromatic seeds run from anise to sesame. Fancy vinegars based in red and white wines have garlic, tarragon, eschallot, basil flavors. There are unflavored wine vinegars and salad vinegars alongside the old standbys. And another day we'll talk about highly seasoned sauces and sauce mixes which are zooming in popularity.

Spice packaging in glass, spice mills, spice canisters and spice racks are a thriving sub-industry as women wish to display their flavor favorites, seasoning specialties in the kitchen. This has the further obvious advantage of being able to see quickly what one has at hand.

Instant Onion

Sensational in popular demand, instant minced onion flakes have again branched out, are finding new cooking worlds to conquer as instant toasted onions beckon shoppers. These go into everything

that onions have always gone into... but easier!

Chervil New to Many
Chervil, a sweeter, milder member of the parsley family, is now glassed. Its fragrance is more aromatic than parsley, color is brighter, stays brighter.

Chervil is used as garnish, goes everywhere that parsley can go and that means in appetizers, cream soups, green salads, butter sauces for fish, beef steaks and other meat specialties, poultry, vegetables. Try it on fried eggs, in omelets.

Citrus Peels

We're hearing a lot about newly glassed lemon and orange peel and will be finding ways of using them speedily in new dishes, desserts.

Fresh and Few

We've said it a hundred times and we say it again. Be sure your spices and herbs are fresh. They cost so little and we expect so much of them. As we go into a fragrant, aromatic season of holiday specialties, throw out all spices that are getting tired and anemic, drab and colorless. Put in fresh, vital, zesty supplies.

And when we say "few" we mean "take it easy." Each spice, herb and seasoning has its own distinctive flavor. Better one fine pristine flavor shining subtly through than an indeterminate hodgepodge. Some aromas and flavors blend, others fail.

Try following the recipe. If the family likes things a little more highly seasoned, use a bit more of the same, not a competitor to battle for distinction.

Onion Steak Rolls

These we pictured and they're simply super. The instant toasted onions along with mushrooms, parmesan cheese and seasoning salt do things to economical cube steaks. We served these steak-rolls with well-seasoned cottage cheese. Six servings.

- 6 cube steaks
- 1/2 cup mushrooms, chopped or small can mushroom stems and pieces
- 3 tablespoons instant toasted onions
- 1/2 cup minced fresh parsley
- 1/2 cup parmesan cheese
- 1/2 teaspoon seasoning salt
- 1/4 teaspoon freshly ground black pepper
- 1 can consommé

Choose six good size cube steaks. Combine mushrooms (if using fresh mushrooms, saute them in butter), instant toasted onions, parsley, parmesan cheese, seasoning salt, pepper. Divide the mixture evenly over the steaks and roll tightly, skewering with toothpicks or short skewers.

Heat a little oil in heavy skillet and brown rolls slowly all around. Add consommé and let simmer slowly 20 to 30 minutes, until tender. When meat is done, arrange on hot platter. Add a little flour or cornstarch to thicken the gravy in the pan and pass in a gravy boat or bowl.

Cascade Cottage Cheese

For each six servings, you'll use a pint carton of cottage cheese. Add a canned pimienta, chopped, one teaspoon seasoning salt, one teaspoon shredded green onions or a dash of instant shredded green onions, a tablespoon shredded fresh parsley or a teaspoon dried parsley or chervil. If you use the packaged green onions and parsley or chervil, blend well and let

mixture stand a while before serving.

Herb Sauce for Fryer-Broilers

Frying and broiling size chickens are bargain priced. Herb-sauce them for broiling indoors or outdoors, get rave reviews. Here's sauce enough for six slick chicks to serve 12 persons. Fix some now, some another day.

Combine and mix well one-half cup salad oil, one-fourth cup olive oil, 1.4 cup lemon juice, one-half teaspoon salt (part garlic salt if you like), one-eighth teaspoon each of marjoram, thyme, black pepper and monosodium glutamate, a pinch of oregano.

Let mixture stand for several hours to blend flavors. Brush chickens lightly with sauce while cooking. Anticipate praise.

Golden West Salad

Golden and delicious, this salad is also jamp - packed with good nutrition but you needn't mention that, especially to the children.

Combine two cups shredded cabbage, two cups shredded carrots, one cup fresh orange segments (one orange). Add dash of salt, two tablespoons mayonnaise combined with one-half cup sour cream. Serve on crisp lettuce. Six servings.

Put Pork in Menu for Downright Good Eating

Pork is plentiful, it's nutritious and it's an economical buy. But we maintain that the biggest talking point about pork is that it is such downright good eating.

Whether you select a handsome loin roast, a fresh ham, meaty chops or spareribs, your purchase represents a

wise investment in flavor and tenderness. "Slow and easy" is secret of successful pork cookery.

Select a pork roast large enough to provide meat for a second meal. Make it simply but satisfying with slices of plain cold roast pork. Or fit that leftover roast into any of a number of hot dishes like pork pies, chop suey, sweet-sour pork, barbecued, sandwiches or make a pork and (poultry) dressing casserole.

Roast Pork Loin. Place four to five pound loin of pork, fat side up, in shallow roasting pan. Season with salt and pepper and roast in a 325 degree oven for 30 to 35 minutes per pound. Garnish with well-drained canned peach halves topped with cranberry-orange relish. Four to six servings with enough leftover for a second meal.

Braised Pork Chops. Brown loin chops in hot frying pan without added fat, allowing 10 to 15 minutes. Season with salt and pepper and add about one-fourth cup liquid for each four pork chops. Cover pan and simmer gently 35 to 40 minutes. Serve chops with orange cups filled with applesauce tinted lightly with a little red food coloring.

Spareribs and Sauerkraut

Cut two sides pork spareribs (3 to 3 1/2 pounds) into serving pieces. Brown in heavy pot roast kettle. Remove meat to pan and pour off excess fat. Add contents of a No. 2 1/2 can sauerkraut to kettle and stir in one tablespoon caraway seed. Place browned ribs on kraut, add 1 1/2 teaspoons salt, one-eighth teaspoon pepper, one large onion, sliced, or one table-

McNeil to Discuss Parking Program

Don McNeil, manager of the Jackson County Chamber of Commerce, will appear at a conference for Oregon chamber managers in Eugene this week end, where he will discuss Medford's "Park and Shop" program.

McNeil said wide-spread interest from other chambers regarding the private enterprise approach to the parking problem has intensified since Medford merchants seriously considered the plan last spring.

The "Park and Shop" program started here Aug. 17, and is believed to be the first of its kind in the state.

At the conference, which starts today and ends Saturday, chamber managers will discuss other problems involving community development. Subjects on the agenda include state tourist promotion plans for 1960, creative downtown planning, and industrial development.

A special conference on techniques of industrial advertising, including space advertising, teasers and brochures, will be conducted by the Oregon state department of planning and development in conjunction with the conference, McNeil said.

spoon, instant minced onion, and two cups water. Cover and simmer 1 1/2 hours.

Gingered Fruit. Everybody knows that ginger always "goes with" pears. A flurry of ginger is the perfect touch also for applesauce, bananas, stewed peaches, prunes.

80 VESSELS SUNK
Nagoya, Japan — (UPI) — Japanese maritime safety officials today reported more than 80 vessels were sunk, grounded or destroyed by Typhoon Vera two weeks ago.

Corvallis — UPI — Consumers Power, Inc., Corvallis, has filed applications for permits to develop a new hydroelectric power facility on the north fork of the Santiam river.

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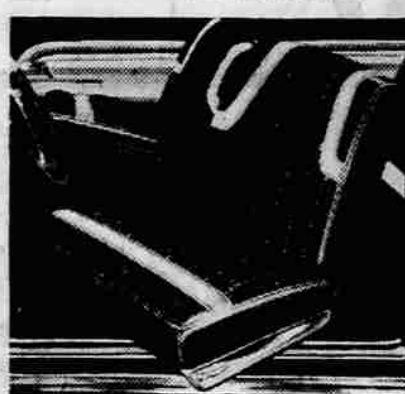
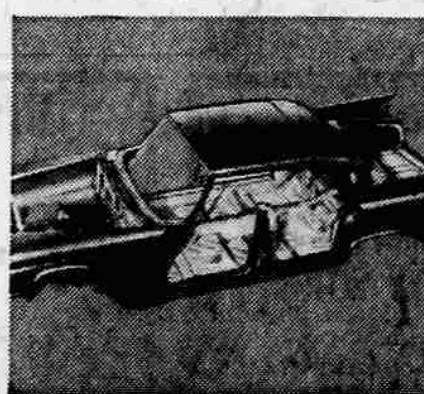
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