

The Family Council

Editor's 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 case history. The Council reports on problems that have been dealt with by responsible agencies and counselors.

Harriet M. - I can't see any sense in our going on.

John M. - The other woman meant nothing at all to me.

Harriet M. - My husband and I have been married ten years and have three young-sters.

A year ago I became very ill and was confined to the hospital for several months. During that time my husband hired a housekeeper to take care of the children. When I came home this woman remained with us for several months. I finally told her I didn't require her services any longer. Then she told me that she and my husband were in love and had been having an affair.

My husband admits he had relations with her when I was in the hospital, but he said he doesn't love her and doesn't want to leave me. I find that I can't stand him physically since I learned about this. I can't see any sense in going on with our marriage.

John M. - I never stopped loving Harriet for a moment. This other woman meant nothing at all to me. She threw herself at me when I was so upset about Harriet I just wasn't able to think.

Now Harriet is driving me back to this woman by withholding herself from me. After all, I'm only human. What can she expect? I don't want to break up our home. I don't want to hurt our children, but I don't feel like living like a monk either. I never would

have chosen that kind of life. I feel that Harriet is trying to punish me as if I were a naughty boy. She just doesn't recognize that we are two adults and must go on with our lives and not waste time in worrying about something that can never be undone.

The Council: John seems very reasonable and practical in his own favor. He shows no inclination to understand his wife's point of view and show a little reason in her favor.

John not only disposes of the whole past situation very brusquely but he appears to be trying to win Harriet back by threat and intimidation. If she will not be a real wife to him he is ready to be "driven back to the other woman." This isn't much of an inducement to a woman who has already been betrayed.

We don't doubt that John got himself involved against a background of serious stress and temptation, but that doesn't make him entirely blameless. Men with strong desires have been known to resist temptation because of some ideal or loyalty.

Naturally Harriet's emotional life has been deeply rocked by the realization that her husband lacked strength and loyalty. Even if she wanted very much to forgive him and go on as before, she might find herself unable to do so. Actions do carry consequences. These can't be wiped out by stating they don't exist.

What course of action should Harriet follow? This is hard to prescribe. We certainly don't think she should dissolve her marriage until she has had a chance to let her emotional wounds heal and get her bearings. This gives John a chance to try to woo her back. He'll never do that effectively until he has sensitized himself to Harriet's feelings and shoved his own egoistic demands in the background.

We don't think time need be wasted in "worrying about things that can't be undone." It would be better to put time to work in an effort to rebuild this marriage on a sounder moral and emotional basis.

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Farm Federation Hears Governor

Ontario - (UPI) - Government should grow from a broad base to citizen participation, Gov. Mark Hatfield told the Oregon Farm Bureau Federation here Tuesday night.

Hatfield criticized the welfare philosophy and congratulated the Oregon Farm Bureau for inspiring competition which, he said, is "one of the major steps in the progress of industrial development."

Agriculture, he said, needs the right leaders and commodity appointments should be in the hands of someone skilled in agricultural fields.



MONASTERY REBUILT - Sleek new buildings contrast with shells of old structures destroyed by shells and bombs during the bitter fighting between Germans and Allies for control of the Cassino area in World War II. The area

shown here is on the edge of Cassino, below the famed monastery of Montecassino, which was shattered by American bombs during the battle. (UPI Telephoto)

Monastery Wrecked By American Bombs Is Being Restored

Montecassino, Italy - (UPI) - A monastery on the crest of a hill is Italy's most famous monument of World War II.

American fliers plastered the abbey of Montecassino and its basilica with bombs in 1944. Priceless paintings and statues were destroyed. Ten thousand tons of explosives rained down on the spot where St. Benedict founded his monastery in the sixth century.

But the monastery which endured 1,400 years of history has also endured history's biggest war.

Mosaics Being Restored
The Italian government has spent \$3,200,000 on the reconstruction of the monastery buildings. The monks themselves are patiently trying to restore the mosaics, frescoes and other decorations which were part of the abbey.

Many Italians still feel bit-

ter about the bombings of Montecassino. Three hundred civilians who had fled to the monastery for shelter were killed by bombs. Allied commanders believed German troops were hiding in the buildings.

Actually, the Germans had dug in on the steep slopes below the monastery and did not move into it until it had been laid waste by bombs.

Monks Disappointed
The monks who work and pray in the rebuilt monastery are disappointed that more financial help has not come from the United States to meet the expenses of restoration. They say the only American help is in the form of coins occasionally dropped by tourists in a collection box, and that proper restoration of the art work would cost as much as \$32,000,000.

Some of the Florentine



WINDOW FRAMES ABBEY - The abbey of Montecassino standing high on its hill is framed by a shattered window in one of the few walls left standing in the smaller structure below, American fliers plastered the monastery and its basilica with bombs in 1944. Since the war, the Italian government has spent more than \$3 million on reconstruction of monastery buildings. (UPI Telephoto)

mosaics in the basilica are back in place. But there are patches of raw cement where frescoes were completely destroyed.

Medieval manuscripts are once again in place in the monastery library, although many of them are scarred by shrapnel. The manuscripts were stored in a cellar when Allied planes dropped leaflets of warning the day before the bombing.

Town Badly Damaged
The town of Cassino below the monastery also was badly damaged by bombs and shells during the bitter fighting between the Germans and Allies for control of the area. Sleek modern apartments have risen on the ancient streets.

An addition to the landscape is a neat cemetery where hundreds of Allied soldiers killed at Cassino are buried.

The monks of Montecassino insist they will eventually have their monastery back in its original condition, though the job may take years. Over the main doorway, embedded in stone, are three letters spelling the hope of the monks. The word is "Pax" - peace.

GOOD BOOKS
Carlton, England - (UPI) - Municipal librarian Herbert Steele complained Tuesday that borrowers were using books as teapot stands, towels, mops, grease removers, teething rings, and weapons to throw at dogs and cats.

Camp White Vets May Donate Blood

Camp White - Veterans under the age of 60 may volunteer as blood bank donors to the American Red Cross, and if their blood is found suitable it will be accepted, Henry C. Herzog, manager of the Camp White Domiciliary, has announced.

The plan has the approval of Dr. A. S. Anderson, chief medical officer, who feels that both the Red Cross and some of the younger men living at the VA Domiciliary may be benefited.

The Red Cross station in Medford is adequately equipped to receive blood donations. In recent months, the number of donors has fallen off to a considerable extent, it was reported.

Although Camp White personnel have donated blood to the Red Cross in the past, the invitation has not been extended to domiciliary members due to the large percentage of older men, as well as others whose blood would not be found suitable for the plasma.

SHOE OFFICER DIES
North Adams, Mass. - (UPI) - James Edward Wall, 75, president-treasurer of the Wall-Streeter Shoe Co., died Tuesday.

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State May Own Part Of Swan Island

Salem - (UPI) - The federal government may be trespassing on some state-owned land on Swan Island in Portland, the State Land board was told Tuesday.

E. T. Pierce, secretary of the board, said the land in question is a fill which connected the former island with the bank of the Willamette river.

The fill was completed in 1927 and shifted the channel to the other side of the former island. Pierce said that when the bed of a channel is filled the state retains title.

A survey to determine values and boundaries of land on Swan island is being planned, Pierce said.

State Chemist To Eat Cranberries

Salem - (UPI) - J. D. Patterson, the State Agriculture department's chief chemist, said Tuesday he would be eating cranberries with his Thanksgiving dinner despite reports that a toxic spray was used on some of this year's Oregon and Washington crop.

Patterson said that his two chemists have been unable, as yet to find any cancer producing chemical in the berries in tests made over the past three weeks.

However, some Salem stores have removed cranberries from the east and west coasts from shelves. Some midwest cranberries remain.

BRAVE WITNESS
Newark, N. J. - (UPI) - Petite Mrs. Lorelei Ravenson stepped off the witness stand while testifying in a civil suit

Tuesday and caught bare-handed a mouse that had invaded the courtroom. Her 225-pound attorney took refuge atop the nearest chair.

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MORNING MILK PUMPKIN PIE

(Makes 9-inch single-crust pie)

1 cup sugar
1 1/2 teaspoons cinnamon
1/2 teaspoon cloves
1/2 teaspoon allspice
1/2 teaspoon nutmeg
1/2 teaspoon ginger
1/2 teaspoon salt
2 eggs
1 1/2 cups canned pumpkin
1 1/2 cups (1 large can) undiluted MORNING MILK
9-inch single-crust unbaked pie shell

Blend sugar, spices, and salt together. Add eggs and pumpkin. Mix well. Stir in Morning Milk. Pour into unbaked pie shell. Bake in hot oven (425° F.) 15 minutes; reduce to moderate heat (350° F.) and continue baking about 35 minutes, or until knife inserted in pie mixture comes out clean. Cool.

MORNING MILK FIVE-MINUTE FUDGE

(Makes about 2 pounds)

2 tablespoons butter
1/2 cup (small can) undiluted MORNING MILK
1 1/2 cups sugar
1/2 teaspoon salt
1 1/2 cups (about 16 medium) diced marshmallows
1 1/2 cups (1 1/2 6-ounce packages) semi-sweet chocolate pieces
1 teaspoon vanilla
1/2 cup chopped nuts

Combine butter, Morning Milk, sugar and salt in saucepan over medium heat. Bring to a boil, and cook 4 to 5 minutes, stirring constantly. (Start timing when mixture starts to "bubble" around edges of pan.) Remove from heat. Stir in marshmallows, chocolate, vanilla and nuts. Stir vigorously for 1 minute (or until marshmallows are completely melted and blended). Pour into 8-inch square buttered pan and allow to cool. Cut in squares.

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An 8-page, full-color booklet of wonderful festive treats features our favorite recipes shown above... plus tasty Date Bars, Caramel Nut Squares, a refreshing Molded Cranberry Waldorf Salad, and a special Yuletide Loaf. Get your free copy at your favorite grocer's Morning Milk display.

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