

Feeding the Family

By ZOLA VINCENT
Food Editor

Party Stuff for Lazy Susans

Lazy Susan is the designation for a compartmented dish, not a reference to an acquaintance of ours . . . or yours. They come in glass, china, ceramics and in polyethylene, usually with six party dip or relish sections. Here are foods in holiday colors for offering guests of all ages along with a cracker assortment.

—Red caviar mixed with an equal amount of sour cream.
—Anchovy spread made by softening cream cheese with a little cream or mayonnaise to which you add anchovy paste or minced anchovies and a few capers.

—Smoked oysters garnished with bits of red pimiento.
—Gouda cheese slices, leaving the red rind on.
—Avocado dip which is made in many ways including this one: mash avocado meat with equal amount of cottage cheese; add salt and lemon juice to taste. Garnish with finely chopped chives, fresh or frozen.

Plenty of Pears Is Smart Holiday Planning

Nutritionists agree that we should eat plenty of fruit to counteract all the heavy food eaten during the holidays. A fresh fruit plate crammed with vitamins, minerals and beneficial acids is attractive and desirable as well as healthful. Pears are plentiful, economical, satisfying.

The Anjou is the light green or creamy yellow pear with thin skin, rich spicy flavor. A favorite for fresh eating and salads.

The Bosc is distinguished by its symmetrical body and long tapering neck, its rich golden brown or russet color and tender buttery texture; favored for baking, broiling, eating fresh.

The Comice is celebrated for its size, fragrance and flavor. It is the yellow green one, often with crimson blush. Known as the "gift" pear, it is perfect for salads and fresh eating.

Oyster Bisque

Fine Supper Fare
Oysters in creamy stew, scallop, loaf or other delectable delight have long been favored for New Year's supper. There are plenty of washed, savory Pacific oysters, pumped, graded and packed in tin, glass or paper containers. Quick-cooking tapioca does the thickening job to perfection in this fine supper dish. For each four servings:

- 3 tablespoons quick-cooking tapioca
- 1½ teaspoons salt
- Dash of cayenne
- Dash of paprika
- 1 tablespoon top milk or light cream
- 3 cups milk
- 1 cup coarsely chopped oysters or 1¼ cup whole oysters
- ¼ cup butter
- 1 tablespoon chopped parsley

Combine tapioca, salt, cayenne, paprika, top milk and milk in top of double boiler. (Three tablespoons of finely chopped onions may be added at this point, if desired.) Place over rapidly boiling water and cook 10 to 15 minutes, stirring frequently. Add oysters and butter; stir. Keep over hot water 15 to 20 minutes to heat thoroughly and blend flavors. Serve in cups or bowls. Garnish with chopped parsley or chives (fresh or frozen).

Welsh Rarebit Recipe Comes in Handy

Welsh rarebit is ideal party fare for all ages at any time of day or evening; or make a meal of it, along with a generous salad. Keep a few pounds of aged, really aged, cheddar cheese handy for enjoying in many ways, including this. Six servings.

- 4 tablespoons butter
- 4 tablespoons flour
- 2 cups milk
- 2 teaspoons prepared mustard
- 1 teaspoon A-1 sauce
- 1 teaspoon salt
- 1 cup grated aged cheddar cheese

Melt butter over low heat, blend in flour; add milk and stir with wire whisk until thick and smooth. Stir in other ingredients and heat well. Serve on toast points or big salted crackers. Broiled tomato halves go well with this. Sprinkle all generously with chopped parsley or chives (fresh or frozen).

Savory Fish Chowder

Few things are more satisfying than a savory fish chowder as a change from rich holiday foods. Company will relish this, too. Eight servings using one pound fish fillets, preferably cod or haddock. Improves with age, if you're lucky enough to have some left over.

Early in the day, fry out one-fourth cup diced salt pork in a large kettle over low flame. Add four medium size potatoes, peeled and diced, one medium onion, chopped, 1½ cold water, one teaspoon salt and one-half teaspoon pepper; cook until potatoes are tender (about 15 minutes). Add one pound fish fillets cut into generous 1½ inch cubes, using cod or haddock. If you use frozen fish fillets, let them thaw first. Cook until fish is just tender, about 10 minutes longer. Remove from heat and set aside until serving time to let flavor ripen.

At serving time, add three cups milk and one tablespoon butter to soup mixture and heat to simmering point. Pour into large tureen or bowl or serve from soup pot if it is presentable.

Spiced Grapefruit

Spiced broiled fresh grapefruit! Cut grapefruit in half as usual. Remove seeds. Separate sections from rind and membrane; cut out core. Sprinkle with brown sugar and ground cinnamon mixture, using one teaspoon ground cinnamon for one cup firmly packed brown sugar. Place under broiler to brown and for sugar to melt.

Busy Day Casserole

So many things to do! Solve problem of easy dinner by planning generous casserole of California large dry lima beans. If you add some meat to the limas as they cook, you'll have a hearty main dish that needs only a salad and fruit dessert to round out the meal. Handy meats for adding might be sliced frankfurters or any of the canned ham products, diced.

Brazilian Automobile Production

Brazilian automobile production climbed to 61,082 vehicles during 1958, twice as many as were made in 1957.

Artificial Heart Developed For Possible Use in Humans

Champaign, Ill. —(UPI)—William H. Fry, head of the University of Illinois Biophysical Laboratory recently said that he, his brother and another associate have been developing an artificial heart which may ultimately be capable of long-term use inside the body of animals or humans.

Artificial hearts, or blood pumps, now are used in some forms of heart surgery to allow the blood to bypass the heart. They are used only outside the body, however, and are useful for only short periods of time, Fry said.

Fry, 41, said he and his brother, Francis J. Fry, 39, a professor in the biophysical laboratory, and Reginald Eggleton, also an Illinois faculty member, have been working with the assistance of others on the project.

Patent Obtained
Fry said he and Francis had obtained a patent on the device through the interscience research corporation, of Champaign, a not-for-profit organization dedicated to medical research.

His work began about five years ago, he said. "Our idea," Fry told United Press International, "is to develop a device that could make possible the complete replacement of the heart in animals, and ultimately in humans."

Battery-Powered

Present plans, he said, call for it to be battery-powered.

School News

Howard School

The Howard school had a Christmas program Dec. 23. It was put on by the first, second and third grades.

The first grade started the program with "O Christmas Tree," "Jingle Bells," and "Away in a Manger."

The second grade Rhythm band played "Parade of the Wooden Soldiers." They sang "Rudolph the Red Nosed Reindeer," and "Up on the House Top." Three girls read "Night Before Christmas."

The third grade played on the Melody bells "Jingle Bells," "Merry Christmas Bells," and the "First Noel." They sang "O Come All Ye Faithful," "Christmas Lullaby" and "Silent Night."

Mrs. Hulda Fisher was chairman of the program and her helpers were Miss Mary Klockner, Mrs. Dorothy Arney, Mrs. Margaret Mann, Mrs. Aina McDaniel, Mrs. Audrey Berry and Mrs. Evelyn Winingham. Mrs. Nita Birdseye was in charge of the program schedule.

Vera Harper, a new student, is from Sacramento.

The fourth grade students made pictures of a wiseman on his camel and a Madonna and child. After we colored them we oiled them and used them to decorate our room. We put the Madonnas on the windows and the wisemen on the bulletin board.

We decorated our tree with things we made. We elected new class officers. They are Danny Madden, president; Darrell Carpenter, vice president; and Kay Breeden, secretary.

Some of the fourth grade sang in the third grade chorus in the Christmas program.

Glen Westwood was elected president of Mrs. Flossie Murray's fourth grade for December. Each month we elect a new president. He chooses new helpers on the first and fifteenth of the month.

All of the rooms attended the dress rehearsal Monday morning. We enjoyed the music and the scenes. Some of us were not able to attend the evening performance. We had a room party Wednesday after lunch. We drew names and exchanged gifts.

We decorated our room for Christmas. We have made mobile Santas which are hanging in our room. We made Madonna "stain glass" pictures for the windows. We made shepherd and sheep diaramas for the window ledge. The principal decorations on our tree were boxes and balls made of colored paper. Raymond Wong taught us how to make them. He learned how to make them when he lived in China.

In geography we visited the jungle, then the grass land and now are spending some time in Egypt. It is especially interesting to study at this time of year, knowing that Christ spent part of his life there.

He said the heart had been tested on laboratory animals, primarily dogs, outside the body, but Fry plans shortly to insert one of the hearts in the chest cavity of a dog for experimental purposes.

The heart, Fry said, is roughly the size of a man's two clasped hands and weighs about three pounds without the motor element. Fry said it is a little larger and a little more flat than the normal human heart.

Major Problems

Major problems in the development of an artificial heart, he said, were construction of one which would be of long life; which would be compact and light in weight; and which would handle the blood in such a way that the elements of the blood were not disturbed by the device.

The device that he and his associates now are testing, Fry said, appears to satisfy these requirements. "Ultimately," he said, "we

hope to have an artificial heart—a pump as it were—which could be put into a human body and used by a person engaged in perfectly normal activity — not merely an invalid."

Batteries Fastened
The battery power, he said, could be provided through plastic coated wires which would terminate outside the body, possibly in a leg, where

Christmas Tree Causes Fire in City

A Christmas tree caused a fire Sunday at the Owen Brislin residence, 348 O'Gara st., firemen reported Monday.

The Christmas tree apparently toppled over and struck a clothes rack which fell onto an open gas heater, firemen explained. The rack ignited and set fire to a chair and small sections of flooring and wall. The chair was destroyed and smoke damage occurred throughout the house.

the battery could be fastened. It is not necessary, he said, for the wires to the battery to pass through the chest wall.

In its experimental use to now on laboratory dogs, Fry said, he has "not seen very much disturbance at all" in blood elements. Most artificial hearts now in use for a limited period of hours, he said, show disturbance in blood elements quickly.

Works Like Pump
In the device on which he has obtained a patent, he said, any parts which are in contact with the blood are plastic, and there are no moving metal parts in contact with the blood. He said the

device has two chambers, and works like a pump.

The one which has been in use in the laboratory, Fry said, was too large for inser-

tion into a dog's chest cavity, but "shortly" would be refined to the point where such an insertion could be made.

The laboratory's goal, he said, is the making of an artificial heart for internal use. "We believe," he said, "it is feasible on the basis of what we have done so far."

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