

Royal Family Will Observe A Quiet Christmas Holiday

London — (AP) — "Christmas is a family day," says Queen Elizabeth, and that's how Britain's royal family will observe the holiday.

This year, the time the queen spends with her three children during the Christmas holidays will be all the more precious because shortly after, in January, Elizabeth sets off on a three-month official tour of India, Pakistan, Nepal and Iran.

In accordance with royal family tradition, the queen intends to pass Christmas at her country home, Sandringham House, with Prince Philip and the children — Prince Charles, Princess Anne and baby Prince Andrew. It will be Andrew's first stay at Sandringham — and he'll also be the only royal family member to have a stocking hung at the foot of his bed Christmas Eve.

The family will exchange gifts Christmas Eve, after dinner, in the European tradition. A number of small tables, each labeled with the name of a member of the Christmas party, will be set out in the morning room, each with its own collection of gaily wrapped parcels.

This year, in addition to her husband and children, the queen plans to gather around her at Christmas her mother, Queen Mother Elizabeth, the Duchess of Kent and her daughter, Princess Alexandra, and Alexandra's brothers, Prince Michael and the Duke of Kent — providing the soldier-king can get leave from the Army.

Margaret To Stay
Princess Margaret and her husband, Antony Armstrong-Jones, also will be asked to stay a few days, as will the Duke and Duchess of Gloucester, the queen's aunt and uncle, and their teenage sons, Princes William and Richard. A few intimate friends of the queen and Philip probably also will share the holiday for two or three days.

To keep the royal Christmas really private this year, the queen has pre-recorded her customary Christmas message to the nation. Preparations and rehearsals for this in the past have so disorganized Christmas morning at Sandringham that the queen decided to record the speech in advance this time. But it will be broadcast at the usual time on Christmas Day, 3 p.m., when most Britons are finishing their Christmas dinners.

Christmas morning the queen, with her husband and children, other relatives and friends, will walk across Sandringham's park to services in the beautiful church on the estate, St. Mary Magdalene's, and join in the singing of Christmas hymns and carols. Prince Philip usually reads one of the lessons.

Royal Dinner
The royal Christmas dinner is a traditional one of tomato soup, roast turkey with chestnut stuffing, a plum pudding ablaze with brandy, mince pies and small goodies. Everyone, at these occasions, must pull a "cracker" and wear the paper hat it produces. Champagne is the only wine drunk with the meal. Coffee is served later in the drawing room. This year the queen will be able to watch herself, for the first time, delivering her Christmas message to the nation over TV.

The Christmas tree is another old tradition carefully observed at Sandringham. A tall fir from the forest on the estate is chosen and set up in the long, white ballroom, decorated as Christmas trees the

world over are decorated, and illuminated with lamps.

On the tree hang gifts for "everyone under the roof." Those for the family and house guests are just little joke gifts or gadgets, but members of the staff receive handsome presents. The housekeeper has a carefully ascertained beforehand what each member of the household staff would prefer, and these gifts have been duly purchased, wrapped and one of the queen's Christmas cards affixed.

Two Birthdays

Two members of the royal circle have birthdays at

Christmas. Princess Alexandra will be 24 years old this Christmas Day, and the Duchess of Gloucester, "Auntie" to the queen, will be 59. They will receive at least token birthday gifts in addition to their Christmas parcels, and will be formally toasted by the queen at Christmas dinner.

Christmas dinner, through Dec. 26 which to Britain is Boxing Day or St. Stephens Day, and a public holiday.

Customarily the royal family remains at Sandringham until Jan. 2, so all may celebrate the New Year together.



SHERRIED WALNUTS—Here are shelled walnuts for holiday "give and take" and for home hospitality, too. Recipes gay and galore are included in today's food columns, along with nuts (tree variety).

Feeding the Family

By ZOLA VINCENT
Food Editor

Tree Nuts Go Into Galaxy of Good Things

Nuts to us and to everybody! Today we play the popular "shell game," tell the whole story in a nutshell. About tree nuts, that is. Well, enough of this nonsense. Bagged, packaged, canned and glassed, tree nuts are tremendously popular for giving and for keeping; for filling nut bowls, becoming part of the decorations and for recipes galore.

California and southern Oregon produce over 90 per cent of the walnut crop; most of the almonds consumed in the United States. The Franciscan Fathers are credited with bringing them to our area. Oregon and fringe areas grow all of the filberts grown commercially so far as we know. Early settlers found hazelnuts growing wild; commercial growers pampered them into the delectable, flavorful thing they are today.

Most of the pecan crop is grown in the southern states. Pine nuts or pinons come from the Pacific slopes of Colorado, New Mexico and Arizona. The cones from a few species of pine trees yield these edible nuts. The cones are heated to open and release the nuts. Pinons are not readily available but can always be found in markets specializing in Mexican foods.

Brazil nuts, cashews and pistachios are imported. Macadamia nuts, mostly glassed, come to us from Hawaii.

How To Buy
Shall we buy nuts in or out of the shell? Consider use, convenience, quality and cost. Frequently nuts in the shell cost more per pound than nuts shelled and ready to use; sometimes less. To find economical buys, it will help to keep in mind these finished yields.

Almonds. Two pounds of nuts-in-shell will yield one pound kernels or 1½ cups.

Filberts and Pecans. Two pounds of nuts-in-shell will yield one pound or 2½ cups of halves; two cups chopped nuts.

Walnuts. Two and a quarter pounds of nuts-in-shell will yield one pound or two cups of halves, 1 2/3 cups chopped nuts.

Brazil Nuts. One pound of Brazil nuts-in-shell will yield one-half pound shelled nuts or 1½ cups whole, 1½ cups coarsely ground or sliced, one cup finely chopped.

The Shell Game
Walnut Shelling. Walnuts keep for long periods when properly stored but once nature's seal is broken, the story is completely different. Precautions must be taken to preserve the freshness of the kernels. Walnuts should not be cracked until ready for use unless one is cracking a large quantity for freezing as halves or pieces. When ready to crack, use nutcracker or hammer. If you use hammer, hold walnut firmly with flat end down and strike sharply on the point of the nut.

Pecan Cracking. The shells on pecans vary from very thin to thick and hard. The hard-shell nuts are easier to crack

if you'll boil the whole nuts about 20 minutes, then dry them out in the oven for a few minutes. Or put them to soak overnight in warm water; drain and crack. Tap them on the sides, not on the ends, with a hammer and you'll get perfect halves.

Brazil Nut Shelling. Boil in-the-shell nuts three minutes in water. Cover with cold water; let stand one minute. The shells will be softened and easily cracked. For ground Brazil nuts, put shelled nuts through the food chopper for a speedy job.

Brazil Nut Chips
Cover 1½ cup shelled whole Brazil nuts with cold water; bring slowly to a boil. Simmer two to three minutes; drain and cut into thin lengthwise slices about one-eighth inch thick. Spread out in shallow pan; dot with two tablespoons butter, sprinkle with one teaspoon salt. Bake in moderate oven, 350 degrees, 12 to 15 minutes, stirring occasionally. About two cups.

Sherried Walnuts
Nutcracker Sweet
Rich and sweet morsels with an elusive flavor of Sherry wine — that's these shelled walnuts for giving and for keeping. They're coated with a mixture of brown sugar, corn syrup and California sherry, then rolled in granulated sugar. No cooking! Just toss nutmeats lightly in the mixture and roll them in sugar.

Fill a candy dish for Sonny's teacher; a measuring cup or set of molds for a neighbor; a tobacco jar for grandpa; a vase for a garden enthusiast; or a recipe box, with recipe, for some one else. Tuck some of these into pretty boxes for tree gifts for surprise callers.

1½ cups brown sugar (packed)
14 teaspoon salt
14 cup California Sherry wine
2 tablespoons light corn syrup
3 cups walnut halves
Granulated sugar

Blend brown sugar, salt, Sherry and corn syrup. Stir in walnut halves, mixing well until coated. Drop walnut halves into granulated sugar and roll around until they have absorbed as much sugar as possible. Place on waxed paper to dry. Makes about 4 cups.

Other Candied Walnuts
Honey-candied Walnuts. Boil together, stirring often, 1½ cups sugar, one-fourth cup honey and one-half cup water to 242 degrees (firm-soft ball stage). Remove from heat; add one-half teaspoon pure vanilla extract and three cups walnut halves or pieces. Stir until creamy. Turn out on waxed paper; separate walnuts.

Spicy Sugared Walnuts. Boil together, stirring often,



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one cup sugar, one teaspoon salt, two teaspoons cinnamon, one-half teaspoon each nutmeg and cloves, and one-half cup water; bring to 236 degrees (soft ball stage). Remove from heat; add two cups walnut halves or pieces. Stir until creamy. Turn out on waxed paper; separate walnuts.

Minted Walnuts. Boil together, stirring often, one cup sugar, one-fourth teaspoon salt, one-third cup water and one tablespoon light corn syrup to 236 degrees (soft ball stage). Remove from heat; add six cut-up marshmallows and

stir until melted. Add a few drops peppermint extract and 2½ cups walnut halves. Stir gently until creamy; turn out; separate nuts.

Dairy Eggnog Big Boon To Holiday Party Givers

Long ago and far away in Merrie Olde England, eggnog was served only before breakfast and again before dinner on Christmas day. That of course was long before dairy eggnog was readily available at local supermarket or left at door by accommodating milkman as requested.

Today, dairy eggnog skill-

fully blends milk, cream, eggs and flavoring, is chilled, ready and waiting in the refrigerator for offering callers at all times of day or night as well as for planned parties. It comes in easily stored, convenient quart containers. It keeps well. Freezes well, too.

Eggnog Serving

Dairy eggnog is ready for serving "as is," half and half with milk or a wide variety of carbonated beverages (children love black cherry) and for adding "spirits" according to inclination.

Rich and satisfying, eggnog

should be served only with thin slices of fruit cake and traditionally with salted almonds. Never serve eggnog with canapés or other fancy foods; it's just too, too much.

Frozen Eggnog

Using dairy eggnog, we make a rich and wonderful eggnog frozen custard like this, garnish it with nutmeg or top with whipped cream and chocolate shavings.

Beat one egg white until frothy. Gradually beat in one-fourth cup sugar a tablespoon at a time. Beat until stiff. Fold into two cups dairy egg-

nog; then fold in one cup whipping cream that has been whipped. Pour into a refrigerator tray that has been lined with waxed paper or aluminum foil. Sprinkle lightly with nutmeg. Place in freezing compartment of refrigerator and freeze until firm. Garnish as suggested above.

Toasted Nuts. Place shelled nut kernels in a shallow pan in a slow oven, 300 degrees, 20 to 30 minutes. Stir occasionally. Add one teaspoon butter for each cup of nut kernels. Remove from oven and add one-half teaspoon for

each cup of nutmeats while still hot.

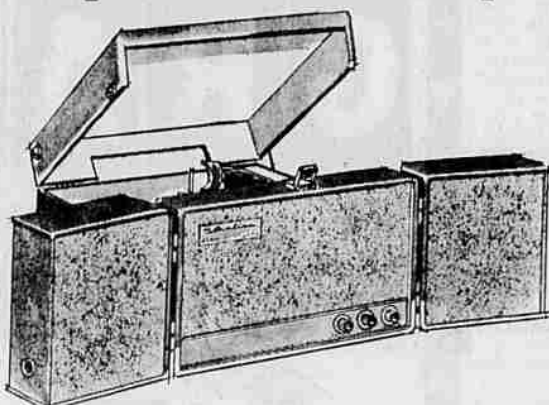
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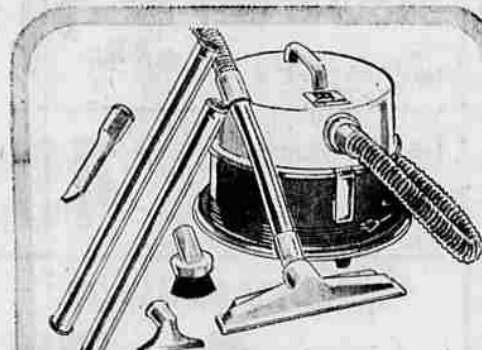
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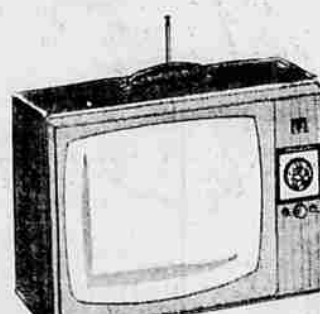
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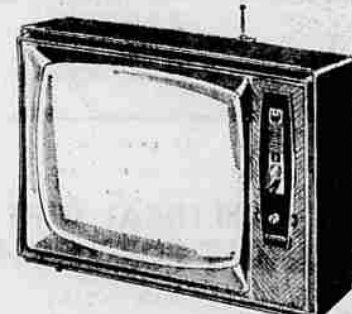


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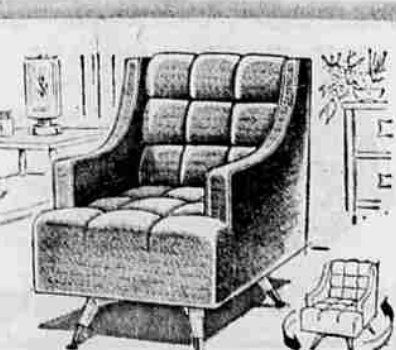
Old NY Herald Studied at College

Ashland — A bit of Americana graced the Southern Oregon college campus recently as students inspected a glass-protected issue of the New York Herald. One of the most important and interesting features of the issue was the date of publication, April 15, 1865.

The issue of the New York Herald hit the streets the day following the assassination of President Lincoln, and reports the events concerning the shooting.

Owned by Jack Gault of Medford, the now valuable document is under study currently by Dr. Arthur Taylor, chairman of the social science division and Dr. Arthur Kreisman, chairman of the humanities division at SOC, as well as Virgil Evans of Medford.

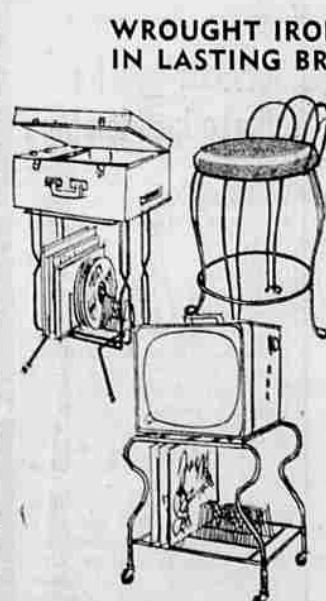
According to the group, the newspaper must be subjected to certain historical, and chemical analyses before its authenticity can be ascertained. In the past, many bogus reproductions of this famous issue of the old New York Herald have been found across the country.



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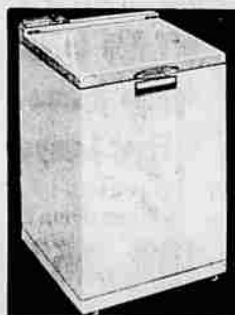
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