STREET FLOODED – Harlan McNeel escorts Tony Rivers, 2, Tena Briem, 3, and Lisa Briem, 4, as they stroll undressed in 80-degree heat down a flooded street in Ventura, Calif. High waves are battering the bay area for the fifth day. More than 30 homes have been damaged and 200 volunteers work around the clock stacking sandbags around the threatened homes. (UPI Telephoto)

Feeding the Family

By ZOLA VINCENT
Food Editor

Spiced Pot Roast
Meat to Remember

Beef prices have taken a slight tumble but it adds up to money when you think in terms of a generous pot roast to bring joy to the hearts of the beef eating men of the family. And one can always hope for some left over for next day slicing. Choose a good size, four to five pound, blade or round bone pot roast; plan plenty of time for cooking.

Slowly brown a four to five pound pot roast in heavy kettle containing one-fourth cup lard, shortening or other cooking fat. Combine one teaspoon dry mustard, 1½ tablespoons brown sugar, one tablespoon salt and one-fourth teaspoon pepper and add with one cup sliced onion, one-fourth cup vinegar and one-fourth cup water to meat in kettle. Cover tightly and simmer 3½ to 4 hours. Remove meat to make gravy. Six servings with leftovers.

For gravy, add water to pan drippings to make three cups. Mix one-half cup flour with one cup cold water; add to pan; cook over low heat, stirring constantly until thickened.

Filbert Jam Bars

Filberts, that fine-flavored northwest-grown brown nut, add distinctive flavor to meats, poultry, salads, desserts and to baked goods like these jam bars.

¾ cup chopped Oregon filberts
½ cup shortening
¾ cup powdered sugar
2 eggs, separated
1 teaspoon vanilla
1 cup sifted flour
¼ teaspoon salt
2/3 cup red jam or jelly
½ cup granulated sugar
¼ teaspoon nutmeg

Chop filberts. Cream shortening, powdered sugar, egg yolks and vanilla together until fluffy. Blend in flour and salt. Press mixture into bottom of 8x13 inch pan. Bake 15 minutes at 350 degrees. Let cool 10 minutes. Spread jam over baked mixture.

Beat egg whites until they form soft peaks. Beat in granulated sugar and nutmeg gradually. Fold in chopped filberts. Spread over jam layer. Bake at 350 degrees for about 25 minutes. Cool five minutes. Cut into 36 bars.

Meat, Poultry, Onions
Among January Plentifuls

We're eating more beef because there's more beef to be had at reasonable prices; notably in the grass-fed beef which has the good beef flavor and the same high beef proteins as the fancier, more expensive cuts of prime beef.

Beef roasts are for braising which means low moist heat; finished up with or without vegetables. Plan at least three hours slow cooking in covered kettle. Leading beef cuts for pot roasting are arm or round bone, blade bone (chuck), boned rump, boneless sirloin tip.

Beef short ribs make flavorful braised beef for fixing with brown gravy, with vegetables, for barbecuing, for spicing a la sauerbraten. Beef cuts for fine stewing include beef shoulder (chuck), beef round, neck meat, shank meat, brisket, plate, flank.

Plentiful Poultry

Broiler-fryers continue to lead the bargain parade. Prices are lowest we recall ever seeing. Plan to fry, broil, barbecue, roast, curry or fricassee them. Canned whole and jellied cranberries to go with all poultry is bargain priced.

Onions and cabbage are in super abundance, of high quality. Put onions in menus more often besides using them as an ingredient. Boil and butter them, cream them or stew them with seasoned tomatoes for a change. Cabbage, crisp and flavorful, is delicious when shredded, cooked not a minute more than seven minutes, then seasoned with butter, salt, pepper and any favored spices or herbs. Cole slaw made with dairy sour cream and some celery seed is a treat any day.

Other vegetable buys include carrots, cauliflower, celery, potatoes, sweets, winter squash, turnips, rutabagas.

Citrus fruits are especially important because of their valuable vitamin C quotient, a help in warding off seasonal colds. Keep plenty of oranges, grapefruit, lemons on hand and in menus. Other fruit attractions are apples, winter pears, avocados, bananas.

Ripe olives, black, lustrous and canned, are piled high in markets, thanks to a record crop. High in nutrition, low in price, let the children have all they want.

Apple Sauce Desserts
Bargains in Good Eating

Here are quick delicious desserts ready in a mere minute when you've canned apple sauce and apple slices ready and waiting on the pantry shelf. Canned apple products are one of today's big bargains piled high in local markets.

Enjoy canned apple sauce, hot or cold, with dairy sour cream, a dash of cinnamon and a few toasted slivered almonds.

Crumble peanut brittle or maple sugar and sprinkle it over canned apple sauce topped with a swirl of sweetened whipped cream.

Canned apple sauce blended with melted cranberry jelly; one part cranberry jelly to four parts canned apple sauce. Pink, tangy and luscious.

Canned apple slices sprinkled thick with chopped nuts and brown sugar, dotted with butter; a few drops of lemon juice and a dusting of nutmeg. Bake 15 minutes at 350 degrees. Serve warm with cream.

Canned apple sauce a la mode sprinkled with chopped candied ginger is something to remember and to repeat often.

Mash some ripe bananas and fold them into canned apple sauce; dust with brown sugar and top with a plop of dairy sour cream.

Date Desserts

Dates are probably man's oldest cultivated fruit, the natural sweet that grows on trees. Here is a dessert treat for solid enjoyment, hot or cold.

Make date filling of two cups mashed California dates, one-half cup chopped nuts; moisten with orange juice, lemon juice or cream. Cut circles of day-old bread with doughnut or other cutter and spread with date paste. Serve cold or sprinkle with brown sugar and heat in oven.

Cauliflower Soup
Popular in Iceland

The Republic of Iceland is an island of volcanic origin close to the Arctic Circle in the North Atlantic. It has many geysers and hot springs. Agriculture engages about 35 per cent of the population, producing mostly potatoes, turnips and hay. The fishing industry is important, includes cod, haddock and herring which is salted, smoked, canned and frozen.

Popularity of this Cauliflower Soup is indicated by this recipe given compilers of United Nations Cookbook. Six servings.

1 medium cauliflower
6 cups liquid (water from cauliflower and meat stock or milk)
1/3 cup butter
½ cup flour
2 egg yolks

Remove the leaves from the cauliflower and soak it in cold water, head down, for 30 minutes. Boil in salted water until tender (about 20 minutes). Remove cauliflower; cool and cut into flowerets. Measure the water; add stock (bouillon cube) or milk to make six cups.

Melt the butter in a pan and blend in the flour. Stir the liquid slowly and heat to boiling. Before serving, stir in slightly beaten egg yolks. Do not let the soup boil after eggs are added. Serve hot and garnish each plate with cauliflowerets.

Toast Sesame Seed

Seasame seeds add flavor and texture interest to fruits and to vegetables. They're distinctive stirred into cake or cooky batter. They're noteworthy when sprinkled on top of unbaked cookies, rolls, biscuits. To toast, place in large shallow pan, then in a preheated oven, 350 degrees, 20 to 25 minutes.

Trap for Burglar Fails; Cop Glad It Didn't Work

San Antonio, Tex. – (UPI) – Harry Wu promised to tell police the next time he sets a booby trap for a burglar. If it had worked the way he wanted it to, it might have killed a cop.

Wu, who owns the Chinese Teagarden Cafe, said his place has been burglarized "so many times I've lost count."

"I set the thing to fix the next burglar," he said.

Policeman Jerry Phillips was making his rounds and noticed a window open. He investigated and reached across the window sill. There was a brilliant flash.

He had brushed a string that triggered a rat trap, which in turn activated wires leading to an electrical socket supposed to send current into a shotgun shell and and explode it on the window sill as a burglar crawled through.

"I don't know why it didn't work," Wu said.

Phillips is glad it didn't.

OF SMITH & MEN

By Jack Smith
(c) 1960 — Times-Mirror Syndicate

Some months ago in a moment of frailty I lent my portable typewriter to my friend Magruder to take to the South Pole. He said he was doing something down there for the International Geophysical Year.

I had misgiving at the time. Magruder has a malignant influence on machines.

"What are you going to do with a typewriter down there at the Pole, anyway," I asked.

"I don't believe I'm at liberty to say, old boy," he said. He is always cloaking himself in great clouds of secrecy.

"Don't worry about a thing," he assured me. "I'll bring it back like new."

The next I heard from him was by post card from Auckland, New Zealand.

"Wish you were here," he wrote. "Shoving off for Antarctica tomorrow. Typewriter o.k."

• • •

Then he vanished from human sight and knowledge, like Ronald Colman in "Lost Horizon."

It was many weeks before I heard from him again. He telephoned. He sounded far away.

"Where are you?" I shouted.

"Don't get excited," he said. "I'm home. I've got a bit of a cold. They don't heat their damn movies in New Zealand."

"How about the portable?" I asked "Is it all right?"

"I meant to mention that," he said. "Funny thing. The keys are working too hard. It must have been affected some way by the cold. It was thirty below down there, you know."

• • •

I hurried over to his house. He was sitting by the pool warming his feet in the winter sun. I tried the typewriter. The keys worked too hard.

I took it home and let it sit a few days near the furnance. I thought it might thaw out. Nothing happened.

A friend of mine who works at a gas station said it probably was the lubrication.

"She probably froze," he speculated, "and it changed the chemical structure of the oil."

"What'll I do?" I asked him.

"Have her steamed out," he counseled.

Another man who was with the Marines at Changjin Reservoir in Korea said the cold probably caused the graphite to crystallize.

"Happened to our machine guns at the reservoir," he said. "We had to thaw 'em out."

"How'd you do it?" I asked.

He told me.

"That's ingenious," I said in admiration. "But isn't there a less spectacular way?"

"Why don't you take her to a typewriter shop?" he suggested.

It seemed like the sensible course.

• • •

I took it over there yesterday. It's a five-block walk. I told the typewriter man everything.

"We think," I said, "that it must have undergone some intrinsic change down there in the subzero weather. You ever hear of that?"

"Could be," he said. He tapped a few keys. "Works hard, all right."

He lifted the cover from the ribbon shelf. There was a little lever by the right-hand spool. He put a thumb against the lever and moved it forward. He tapped a few keys.

"Try it now," he said.

It worked fine.

"Your tension lever was on high," he said.

Magruder phoned last night, "what was the trouble?" he asked.

"The graphite was crystallized," I told him.

"Just as I thought," he said. "What'd they do?"

"Steamed her out," I said.

MEN'S CLUB RE-FORMED

Nocona, Tex. — (UPI) — The men's club of the First Methodist Church recently reorganized and elected new officers. Terry Atkinson, pastor of the church, made an announcement of it this week in his report to the congregation. "Our Methodist Men's club has re-formed," Atkinson said.

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Quotes From the News

BY UNITED PRESS INTERNATIONAL

Washington—President Eisenhower in his farewell radio-TV speech Tuesday night:

"I wish I could say tonight that a lasting peace is in sight. Happily, I can say that war has been avoided."

Hoquiam, Wash.—Michael Mason, 7, telling about the 60 hours he spent pinned in the wreckage of an automobile with his dead father:

"I slept a little, cried a little and hollered a little."

Washington—Joseph P. Kennedy, the President-elect's father, explaining why he is in Washington:

"I'm just here for the party."

Moscow—Nikita Khrushchev, in a recent speech announcing support of armed revolutions throughout the world:

"We recognize such wars. We have helped and shall go on helping peoples fighting for their freedom."

Ballet Provides Evening of Beauty, Artistry on Stage

By R. D. WERNER

For its second presentation of the 1960-61 season, Jackson County Civic Music association brought to the Hedrick Junior High school auditorium the Ballet Russe de Monte Carlo last evening.

Employing a corps de ballet of approximately 36 dancers, and an orchestra of 20 players, besides the conductor and many technicians, the company provided an evening of beauty, artistry and scintillating entertainment.

"Variations Classiques" opened the program. This was "an effort to interpret choreographically 'Brahm's Variations on a Theme by Handel,' with an attempt to retain the style, the spirit and the nobility and lyrical implications of the composition."

The music was arranged and orchestrated by the conductor, Ivan Boutnikoff. This was done admirably. Only a musician of superb training and intimate knowledge of instruments could have produced such a fine score. It can stand on its own as a concert piece. The choreography is abstract, but pictures the mood and content of the music to a very high degree.

Short Intermission

After a short intermission, a grand pas de deux from "Don Quixote," with music by Minkus, was performed by two solo dancers, one of them Igor Yousekevitch. The prima ballerina, Nina Novak, was programmed for this but an announcement from the stage led us to believe another dancer was substituted. All very well done, nevertheless.

In the aforementioned announcement, the audience was informed that there had been several accidental injuries to the dancers that afternoon during practice and they were in a state of high tension; the names of alternate dancers were given. Unfortunately, Eugene Collins, one of the male dancers, pulled a leg tendon during the first number and a doctor was called for. Several responded.

"Sombreros," with music of Mexican folk origin arranged and orchestrated by the conductor, was very interesting. A great variety of rhythms and tempi made this anything but easy to play. The orchestra came out way ahead. They were excellent. And the dancers were a delight. To us, this was the best balanced and most concise and human effort of the evening. Costumes were very appealing.

Whole Company

"La Beau Danube" closed the program, employing the whole company. There was a semblance of a story to this dance, but the thread became very thin at times. However, there was much dancing of various kinds, solo, duet, etc., with a bit of comedy which carried it off as a very good closing number.

To many people, ballet may mean just dancing. But it is much more. The art of ballet is a perfect blending of many forms. The composer, painter, choreographer, writer – all lend their talents and combined with the actual dancer the result is ballet. And like all the arts, it requires constant practice and work – daily.

There can never be any let down. These people know nothing about vacations and getting away from it. It is their life and the constant search for perfection is their greatest satisfaction. And when we see them, we are transported out of the mud and slough of mere daily existence and materiality.

TOO MUCH FRICTION

Dallas, Tex. –(UPI)– The City Council was discussing some of the causes of a recent outbreak of home fires at its meeting Tuesday and George Mixon commented: "The insurance policy rubbing against the mortgage causes a lot of them."

"THE UNTOLD STORY OF GENERAL MacARTHUR—FAMILY MAN"

...provides an intimate glimpse of the General as a devoted husband and father. Interesting reading—with the General's comments on the Red China situation...
in
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January 22nd issue
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Mail Tribune

Antitrust Suits Won Against 15 Steel Companies

San Francisco – (UPI) – The U.S. Department of Justice won consent judgments Tuesday in civil antitrust suits against 15 steel fabricating companies.

The defendants were charged Nov. 23, 1959, in U.S. District Court with conspiring to eliminate competition in the sale and fabrication of concrete reinforcing bars (rebars) in Arizona, California, Idaho, Nevada, Oregon, Utah, and Washington.

Jyle Jones, antitrust chief here, said the decrees entered Tuesday "will cure all the ills set forth in the complaints."

He said the consenting defendants are enjoined from allocating fabricating jobs among fabricators, fixing uniform interest rates, refusing to buy foreign made rebars, and from preventing steel mills from selling rebars directly to general contractors.

Defendants Named

Consenting defendants are: Blue Diamond Corp., Los Angeles, which recently has been absorbed by Flintkote, New York; Ceco Steel Products Corp., Chicago; Gilmore-Skoubye Steel Contractors, Oakland, Calif.; Herrick Iron Works, Hayward, Calif.; F. A. Klinger Inc., Stockton, Calif.; Meehleis Steel Co., Vernon, Calif.; Pittsburgh-Des Moines Steel Co., Pittsburgh; Rutherford and Skoubye Inc., Los Angeles; Joseph T. Ryerson and Son, Inc., Chicago; San Jose Steel Co., Inc., San Jose, Calif.; Soule Steel Co., San Francisco; Southwest Steel Rolling Mills, Los Angeles; and the Western Reinforcing Steel Fabricators Association, Oakland, Calif.

Jones said the government will proceed to trial against the remaining defendants in the case, all major producers. They are Bethlehem Pacific Coast Steel Corp., Bethlehem Steel Co., Judson Steel Corp., Pacific States Steel Corp., and U.S. Steel Corp.

BOMARC HITS TARGET

Montgomery, Ala. – (UPI) – A Bomarc "A" missile controlled by the SAGE direction center here sought out and destroyed a jet drone Tuesday that was approaching the Gulf Coast at more than 500 miles an hour. The 47-foot missile was launched from Santa Rosa Island, Fla., and destroyed the QB47 drone about 150 miles over the gulf.

MAP OF QUEEN'S TOUR – The newsmap spots the various places that Britain's Queen Elizabeth II will visit during her forthcoming trip to the Indian subcontinent. The queen's visit starts at New Delhi Jan. 21 and will end at the same place March 2. She will be the first British monarch to visit the area in 50 years. As head of the British Commonwealth, a loose association of which Pakistan and India are members, Queen Elizabeth will be the guest of honor at many colorful ceremonies. (UPI Telephoto)

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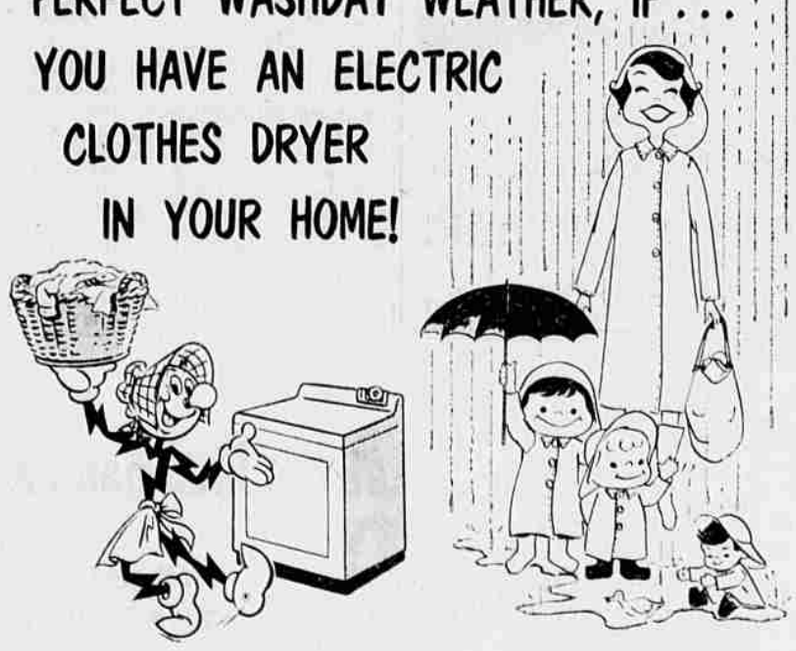

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