



BAKED ALASKA—This handsome pineapple baked Alaska will make a big hit at your special parties and is surprisingly easy to prepare. This and other ways to prepare many tropical fruits are included in today's food columns.

1,500 Chinese Bachelors Seek Brides in Hong Kong

New York—About 1,500 Chinese-American bachelors go to Hong Kong each year in search of brides, according to a travel agent in New York's Chinatown.

Harry Lee, of Harold L. Lee & Sons Travel Service, said that no exact figures were available on the number of American citizens of Chinese ancestry who make the romantic journey. But he said that easily it runs into four figures annually.

"There's a shortage of Chinese brides in the United States," he explained. "The number of 'arranged' marriages runs about fifty-fifty. In some cases the young men go to Hong Kong to look over the abundant crop of women and take their pick. In other cases, contacts are made through friends. Often letters and pictures are exchanged by the prospective bride and bridegroom."

Lee said the round trip usually takes from six to nine months. Sometimes the bride is delayed in coming to the United States because of the American immigration regulations.

Benjamin Gim, a Chinatown lawyer, told of the legal

problems involved in importing a bride from Hong Kong. "The practice of getting a Hong Kong bride is widespread in spite of the difficulties," he said. "There is a marked imbalance of Chinese females to males in this country. The value of documents when they left China."

"Another reason for wanting a bride born in China is cultural. Customs are different here from those in China. The Chinese-American man feels there is a greater likelihood of finding things in common and making a good marriage if he marries a Chinese girl."

Gim said an American citizen may bring his wife back to the United States on a non-quota status. The law makes no distinction, but the requirements for persons of Chinese ancestry are more strict, he said.

"The American consul wants the wife to prove her identity," he explained. "This is difficult for many of them. Birth certificates were not issued in China. So she has to give proof through documents she brought with her from China. Most of the girls weren't thinking about

I cannot understand this rigid application of the law in the case of Chinese. Never Explained

"I have been to Hong Kong and it was never explained satisfactorily to me."

Gim said there also is a problem with many Chinese-American men who were legally married in China years ago and who want to bring their wives to the United States.

"The wives themselves have no birth certificates and no marriage licenses. It's difficult to prove they were ever married. Many bona fide American citizens cannot get their legal wives into the United States."

Not many Chinese-Americans go to Taiwan (Formosa) to get their brides, Gim said. For one thing, the supply of unmarried women on the island is not as plentiful. But the main reason, he said, is that most Chinese-Americans are of South Chinese lineage and they want wives from South China. Hong Kong has them and Taiwan does not.

Congolese Masses Are Easily Fooled

(Editor's note: A Roman Catholic mission is sacked and burned in the Congo. A priest is killed and mutilated. Another is killed. Nuns are attacked. All this in the Congo where the Catholic Church is in a "strong position" after five centuries of missionary work. In the following dispatch a priest answers the question: Where are the Christians in the Congo chaos?)

By GEORGE WEEKS
United Press International

Washington—Why is it that Catholic missionaries, after five centuries of work in the Congo, are unable to stem today's tide of violence there and are in fact victims of it?

"A legitimate question," said the Rev. John A. Bell of the White Fathers, a Catholic missionary group being persecuted in the Congo, where there are more Catholics than in any other African nation.

"A third of the population of the Congo is Catholic," he said. "But Congolese masses, like all masses, can be easily fooled. Communist terrorism is having more impact on

the current situation than Christian preaching."

According to the information Bureau of the National Catholic Welfare Conference, "Five centuries of missionary work have given the church a strong position in the Congo." But Father Bell said large scale missionary work was not started until the 1920's. He said religious persecution in the eastern Congo indicates the area may soon fall entirely under Communist rule.

Blood Donation Gets Inmate Out of Jail

Redwood City, Calif. — Harmon B. Barasch, 27, won an early release from jail on his promise to donate four pints of blood in the next five years.

Superior Judge Louis Demetris granted Barasch's request for an early release on condition he donate his blood, a rare type, during five years of probation. He was sentenced to a year in jail last April after he shot and wounded a man he said was dating his wife.

"Congolese lay Catholic leaders are no match for the European Communists who are stirring up trouble there," he added.

Some leaders, including President Joseph Kasavubu and army Maj. Gen. Joseph Mobutu, are Catholic and anti-Communist. Father Bell said. But, he said, there is no immediate remedy for the terror and expulsion being used against the White Fathers Society in Eastern and Kivu Provinces.

Father Bell was encouraged by news that Congolese troops were able to save two priests who were attacked

by Congolese youths at the mission of St. Theresa. But he feared further harassment of priests. He said pro-Communist officials have been trying to persuade missionaries to leave voluntarily "so they can be discredited as having abandoned the country in the time of need." When the Congo gained independence last summer, there were 4,865,813 Catholics in the total population of 13,559,000. Another 604,663 were taking instruction in the Catholic faith.

In mid-1959, there were 2,776 priests, including 417 native priests.

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Feeding the Family

By ZOLA VINCENT
Food Editor

Papayas, Pineapples, Tropical Treats

Papayas are to Hawaii as oranges are to California. They often are called "the melon that grows on trees." They're still a curiosity in most parts of the U.S. but are readily available in fancy fruit stores in our area. They're especially plentiful right now, are of good quality.

Pineapples. Hawaii has been sending us fragrant, juice-packed fresh pineapples since before the turn of the century. Available throughout the year, fresh pineapple is abundant now and will continue so throughout April and May for frequent enjoyment.

Avocados. Mankind has used avocados for food for more than twenty centuries. They came to California from Mexico in 1858. In North America, southern California is the leading avocado growing area today. They're abundant at this season.

Coconuts. The ancestral home of the coconut palm is in doubt, but certain it is that the coconut is found everywhere in the world where tropical conditions favor its growth and that means within 25 degrees north and south of the Equator. Our principal sources are Spanish Honduras and British Honduras though some coconuts grow in Hawaii. They are to be found in our fancier fruit displays.

Dates. Dates, "the candy that grows on trees" are thought to be man's oldest cultivated fruit. They came to California's Coachella valley with the early Spanish missionaries. Today, fresh dates from that 5,000 acre oasis give eating pleasure throughout the world.

Papaya Treats

Fresh papaya is as popular in the tropics as cantaloupes are in our area and it is served in the same manner—plain or with salt, lemon or lime juice. It may be served in a carter with seeds scooped out and ice cream placed in the hollow. Give a lift to a high protein cottage cheese salad by surrounding it with papaya slices garnished with fresh lemon or lime wedges.

Papaya is an excellent ingredient for salads, combines well with citrus fruits and pineapple. The green fruit when almost mature is sometimes baked or stewed and eaten like summer squash. The ripe fruit is pulped and made into pies, jams, preserves.

Papaya Shopping Tips. Choose firm, unblemished fruit preferably turning yellow at the blossom end. Fruit should be greenish yellow to yellow when ready for eating. If purchased slightly on the green side, let it ripen to yellow and until it will yield to gentle pressure. Ripen at room temperature. Do not refrigerate until it has ripened. Serve chilled for peak of flavor.

Pineapple Treats

Fresh pineapples are sliced, grated or cubed and eaten plain, dipped in sugar or combined with other fruits. They're used as an appetizer, salad or dessert; are excellent served with meat and poultry.

Pineapple Drying. Preparation. To select a good ripe pineapple, the "thump" is more reliable test than plucking top leaves. The fruit should sound solid when snapped with forefinger and thumb. The sound should resemble thumping the inner side of your wrist. A little practice should make you a reliable pineapple picker. A small compact leaf crown in relation to size of the fruit indicates a well-developed fruit. Pineapples do not become sweeter once they are picked. The color of the rind does not

indicate fruit quality. It may vary from yellow to a greenish brown.

To prepare fresh pineapple, cut a thick slice from the bottom and stand fruit on cutting board. Top should be left on until later. It makes a good handle while preparing the fruit.

Start cutting the rind off from the top downward with a sharp, heavy knife. Cut as deep as necessary to remove peel. Next cut the eyes out in deep grooves, diagonally around the fruit. Be sure to remove all the eyes and spines. Now remove top.

Slice fruit lengthwise in spears or wedges or cut fruit in rounds. Remove core.

If you wish fresh fruit for jams, preserves or in crushed form, shred the peeled fruit from top to bottom with a fork. It is best to leave the top on to hold the fruit firm for shredding. Save as much juice as possible to use with the shredded fruit or separately as a beverage or punch base.

For this glamour dessert, fill one-half of a small to medium size fresh pineapple with scooped out chunks of the fresh fruit. Place a generous scoop of ice cream over pineapple chunks. Drizzle creme de menth (optional) over ice cream and pineapple. Quickly cover ice cream and pineapple with meringue being sure to spread to edge of shell sealing it to prevent ice cream from melting.

Cover leaves of fruit with aluminum foil to prevent scorching. Place fruit in hot oven for three minutes or until meringue is lightly browned. Remove foil and serve immediately.

To Make Meringue. Beat two egg whites until foamy throughout. Add one-fourth teaspoon cream of tartar and beat until stiff. Add one-half cup sugar, two tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until meringue will stand in very stiff peaks. Shape with a spoon being sure to cover area well.

The bland flavor and smooth texture of the avocado blend well with almost all other foods. It has distinctive, appetizing flavor. It is generally used in this country as an appetizer or salad. Far and away the most popular service is on the half shell with salt and lemon or lime juice or with any favored French dressing.

The seed cavity makes a natural container for other fruits, vegetables, cheese, meat or seafood. It may be peeled and sliced or iced for salad combinations. When mashed and seasoned, the pulp becomes a delightful spread for sandwiches, toast canapés or as a garnish for vegetables. It is far famed of course for the making of Guacamole, a Mexican spread. To retard darkening, add lemon or lime juice.

In Brazil, the avocado is used as a breakfast dish and in other countries it is sliced and added to soup just before it is served. It is highly regarded by many when center is filled with cottage cheese or with sliced cheese along side.

Avocado Dressing. Avocado combined with dairy sour cream makes a dip, a dunk or a spread or a topping for baked potatoes. Combine one pint dairy sour cream, one cup mashed avocado, one-fourth cup lemon or lime juice, one teaspoon salt, dash of pepper and crumbled, crisp bacon for final garnish. This makes a generous amount.

Although in this country we think of coconuts as a minor



WAITS ARRAIGNMENT—Mrs. Margaret Ann Davis, 30, sobs as she awaits arraignment in San Mateo County Superior Court at Redwood City, Calif., for passing thousands of dollars worth of phony cashier's checks in exclusive clothing stores in Illinois, Missouri, Arizona and California. The U.S. marshal's office and the FBI have entered the investigations and are searching for two men believed implicated in the case. (UPI Telephoto)

Collegians Picture Scientists as Unhappy

Washington (Science Service)—College students see the typical scientist as a man dedicated to his work, but he is also believed to have few friends, a relatively unhappy home life and a wife who is not pretty.

Undergraduate students in interviews revealed that they believe the scientist is un-social, introverted, highly intelligent and objective (not emotionally involved).

Two students' comments illustrated this image of the scientist. One said, "I would not care to double-date with a scientist," and another commented, "maybe it's not a good idea for him (the scientist) to be married."

Many students were impressed by the scientist's need to do his work, regardless of other demands on his time. The college students interviewed showed the same belief also found in many high school students—that scientists are not well-rounded persons.

fruit, it is estimated that 300 million people in other parts of the world use coconuts in some form every day. It provides both meat and drink.

Coconut Cracking. The person who buys a coconut for the first time wants to know how to get at the meat and milk. There are three soft spots at the top of the shell. Pierce these with an ice pick and drain the milk. Then tap all over with a hammer until the hard shell cracks and falls off. Another way to break off the shell is to heat the coconut in the oven for 30 minutes or so at 350 degrees.

Using a sharp knife or preferably a vegetable peeler, cut coconut meat into thin strips. Arrange in layer on shallow pan or cookie sheet. Sprinkle lightly with salt, if desired. Toast in a slow oven, 300 degrees, until golden brown, watching to prevent too deep browning as coconut crisps.

There seems to be a clearly defined stereotype of the scientist among college students as well as among high school students. David C. Beardslee and Donald D. O'Dowd, professors of psychology at Michigan State University reported.

The scientist is seen "as a highly intelligent person with a strong tendency to be both individualistic and radical in personal and social outlook," the researchers said.

"At the same time, the scientist is seen as socially withdrawn; he is indifferent to people, retiring, and somewhat depressed, and he rates low in social popularity. In over-all sociability the scientist rates lowest among individuals in the 15 high-level occupations," the scientists found.

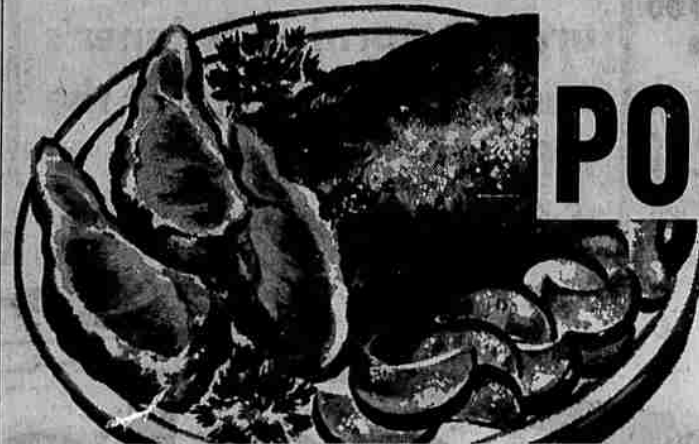
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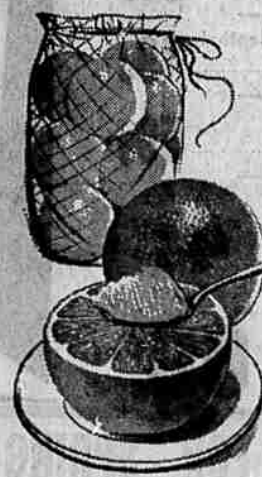
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