

STAR GAZER

By CLAY R. POLLAN

Your Daily Activity Guide According to the Stars

To develop message for Saturday, read words corresponding to numbers of your Zodiac birth sign.

DATE	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
ARIES	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	3-23-31	
Taurus	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	4-20-28	
Gemini	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	5-21-31	
Cancer	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	6-21-30	
Leo	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	7-23-31	
Virgo	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	8-23-31	
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Sagittarius	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31	11-23-31
Capricorn	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31
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Dec. 23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31	12-23-31

Good • Adverse • Neutral

FAMILY COUNCIL

Editor's note: The Family Council consists of a judge, a psychiatrist, three clergymen, three editors and a women's editor. Each article is a summary of a family disagreement presented to the Council. The Council deals with problems, major and minor, encountered by guidance counselors and social workers. Edited by Mrs. Alma Denny. (Copyright by General Features Corp.)

Beverly H. - He's disabled and makes a shocking proposal.

Cary H. - I'm sorry for her. I want to be generous.

Beverly H. - My husband had a stroke two years ago. Although he regained most of his faculties, he is confined to a wheel chair for getting around. And due to his health condition, he has been cautioned against marital relations.

It embarrasses me to repeat his suggested "solution." One of our friends is an attractive widow. When his wife was alive, the four of us used to go out together. Now Cary wants to permit me to have an "affair" with this friend.

To add to my discomfort, I'm a delegate to a convention in Denver which this man must also attend. My husband says, "Go and have a good time." How can I keep things straight?

Cary H. - I'm no dog in the manger. I want to be fair. Beverly is only 40 and I can't bear to watch her wasting her years away.

I know my idea sounds batty, but I've given it a great deal of thought. Nobody is being hurt by it. If the tables were turned, if she were the disabled one, I think I'd appreciate an offer along those lines.

What's wrong with my telling Beverly honestly that I feel she has a right to fill needs that she can't expect me to provide for ever again? Our friend is a fine fellow. If she wishes, I'll talk this over with him myself.

The Council: Far from hurting anybody, Cary's brainstorm will hurt three people sorely - plus the institution of marriage.

The idea of a "vice-husband," condoned and sanctioned by the husband for his wife, affronts the sensitivities of all three on the grounds of right and wrong. It's immoral.

Then there are individual angles. Is Cary really being broadminded, or just mischievous? Is he fanning flames so as to be able to watch a fire? There may be an undercurrent of prurient interest in his altruistic invitation. Without realizing it, he might have anticipated Beverly's "reports" as a source of vicarious experience. A professional counselor may well discuss that possibility.

As to Beverly, how can she know but that Cary is merely testing her, awaiting her re-sounding, vigorous No? And the other man? Cary takes it for granted that he will leap at the offer to join in an unpalatable and precarious arrangement. He may be too smart for that.

But Cary's basic error is his lifting one part of the delicate husband-wife relationship out of context and giving it undue importance. No matter what Freud says (and his views are still debatable), the sex angle in marriage is part and parcel of an elaborate network of relationships. By itself, it's little more than an animal activity. Intermeshed with spiritual, mental and emotional bonds of closeness, as is possible in a good marriage, it is an added unity.

Cary need not feel sorry for Beverly. In caring for him, she exercises a new corner of her heart. She is fuelled and propelled by secretions released from wellsprings of tenderness. "For better or for worse" are relative terms. Through unexpected emotional rewards, both Cary and Beverly may find the "worse" getting better and better each year.

Feeding the Family

By ZOLA VINCENT, Food Editor

Waffle Batlers Take On New Excitement

The list of popular types and ways of serving waffles grows as teenagers find them to their liking. Here are a few versions that are certain to please. To standard waffle recipe printed on package of pancake and waffle mix, simply add your choice of the following ingredients.

Luncheon or Supper Waffles: Serve plain hot waffles with creamed chicken, beef, creamed chicken, tuna or salmon. Consider asparagus ham roll with cheese sauce or scrambled eggs and little sausages.

Cheese Waffles. Add one-half cup grated American cheese to standard batter.

Nut Waffles. Add one-half cup chopped nuts to batter.

Bacon Waffles. Add chopped crisp bacon.

Fruit Waffles. Add three-fourths cup chopped apples or two-thirds cup frozen or canned blueberries.

Ham Waffle. Sprinkle two tablespoons finely diced cooked ham over batter of each waffle just before baking.

Lemon or Orange Waffles. Add two teaspoons grated lemon or orange rind to egg-milk mixture before combining with dry ingredients. Serve with lemon or orange sauce.

Coconut Waffles. Add one cup shredded coconut to batter or sprinkle coconut over each waffle before baking.

Chocolate Waffles. Add two squares melted cooking chocolate to batter.

Quick Lemon Nut Bread. Using a biscuit mix, you can quickly put together these makings for a delectable lemon nut bread like this.

In a mixing bowl combine three cups biscuit mix, one-fourth teaspoon salt, one-half cup chopped nuts, one teaspoon grated lemon rind. Measure one-fourth cup lemon juice and three-fourths cup California honey; add one-half cup milk and one egg, slightly beaten; combine and add to dry mix. Blend until all mix is dampened. Turn into well-oiled loaf pan, 8 x 5 x 3 inches. Bake in 350 degree oven, 45 to 50 minutes. Cool before serving.

Peach Pie Gels Lattice Crust. Here is a family favorite of generations past and to come (as well as the present occupants).

A lattice crust fresh peach pie, pretty as can be, with strips of crisp crust woven across a shell filled with sugared sliced peaches. Enjoy this delight now while peaches are still abundant. Six generous servings. For an extra special dessert, top with soft ice cream, pass a pitcher of cream or offer a bowl of dairy sour cream.