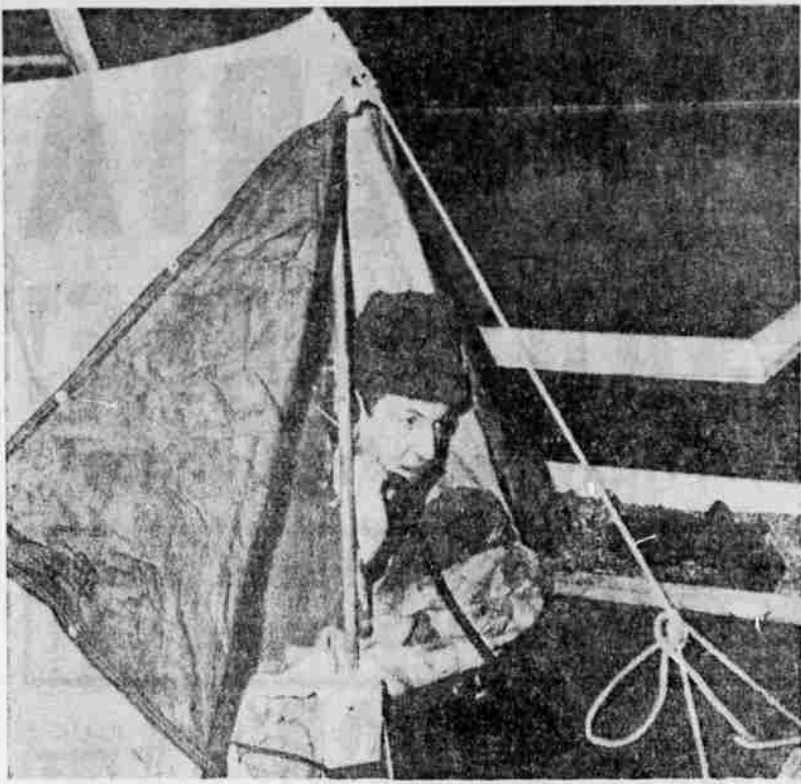




PAYING OFF BET—Jim Fish, 22, a student at MacAlester College lost a bet with his girl friend on the Minnesota gubernatorial election and in payment thereof is camping on top of a St. Paul, Minn., restaurant until the election is decided. The

political science major wagered that incumbent Gov. Elmer L. Anderson would lead with a 25,000-vote plurality. UPI's latest tabulation of ballots shows Anderson leading over Democratic Farmer-Labor Lt. Gov. Karl Rolvaag by 139 votes. (UPI)

Religion in America

Episcopal Bishops Draw Four Conclusions for Nuclear War

BY LOUIS CASSELS
UPI Correspondent

The bishops of the Episcopal Church have taken a moral stand against nuclear war, saying that it is "repugnant to the Christian faith."

The problem is defining an attitude toward modern war which is consistent both with the teachings of Christ and with the realities of the world situation.

Its difficulty is attested by the large number of people who have despaired of satisfying both requirements. Some have retreated from realism by espousing unilateral disarmament. Others have retreated from Christian teaching by condoning a policy of massive retaliation.

Meeting in Columbia, S. C., last month, at a time when the United States seemed perilously close to war over Cuba, the Episcopal bishops insisted on facing both horns of the dilemma.

The result was a down-to-earth statement outlining the principles which the church must uphold in approaching nuclear war on the basis of "Christian realism."

Deserves Wider Attention

The bishops' statement received relatively little news coverage at the time it was issued, because the papers were full of the Cuban crisis. Now that things have quieted down a bit, it deserves wider attention, not only from Episcopalians, to whom it was directed, but from all Americans who want their country to preserve its freedoms without forfeiting its soul.

Rejecting the pacifist argument that it is sinful even to possess nuclear weapons, the bishops said forthrightly that "the United States must remain strong militarily" as long as the threat of aggression hangs over the world.

"The church recognizes,"

they said, "that a strong military posture does serve as a deterrent to an aggressor nation intent upon military conflict."

They also acknowledged the necessity of having the United States keep "abreast of all developments in warfare" — even if that requires building and stockpiling some very ghastly types of weapons.

But they drew a sharp moral distinction between having H-bombs and actually using them against Russian or Chinese cities.

Total war with modern weapons, they said, cannot be condoned by the Christian conscience under any circumstances, and "every possible moral force must be summoned to prevent its occurrence."

Draw Four Conclusions

"It is increasingly evident that all-out modern war cannot protect the world's peoples, that an atomic holocaust cannot serve the purpose that war may once have served as an instrument of political or police action to secure justice and peace."

From this basic premise, the bishops drew four specific conclusions:

1. The whole concept of massive retaliation "marked by obliteration bombing of large areas and masses of

people" is un-Christian and should be "repudiated" by the United States.

2. Christians must "exert every influence to insure that any war which breaks out anywhere in the world is limited."

3. "In any armed conflict, we must set clearly defined objectives and cease to wage war when they are achieved."

4. "When world disarmament is feasible, the weapons of war, including all nuclear weapons, must be abolished."

Although they accepted limited war as a possible instrument of national policy — and did so at an hour when the issue was far from theoretical — the Episcopal bishops stressed the obligation of Christian individuals and nations to preserve peace by every honorable means available.

War Always Evil

War, they made clear, however limited in scope and however just in motive, is always an evil which Christians must try desperately to prevent, and to which they may resort only when there is sound hope of thereby avoiding an even greater evil.

"For a Christian," the bishops said, "there is no loyalty which transcends his loyalty to the will of God. . . . We are

Douglas Gripp Takes New Post

San Francisco — UPI — Douglas A. Gripp, United Press International bureau manager at Salem, Ore., has been appointed a UPI regional executive in Los Angeles, Pacific Division Manager Richard A. Liffin announced today.

Zan Stark of the Boise, Idaho, UPI staff has been transferred to Salem as Gripp's successor.

Gripp, 28, is a native of Oregon City, Ore., and attended schools in Santa Monica and Oakland, Calif., and Portland State college. He was on the staff of the Portland Oregonian before serving in the Navy for three years in the Far East.

Stark, 36, was born in San Francisco and attended schools in Mill Valley, Calif., and Detroit. During World War II, he was in the Navy in the South Pacific for four years.

He joined UPI at Boise in January of this year. He is married and has four children.

citizens of our own nation and fulfill its civic obligations; yet we are part of a universal brotherhood which God wills His people, and under a demand to make this evident in all that we do.

"Our Lord died for Russians, East Indians and Chinese as well as for Americans."

READY-TO-USE FRUITS FOR FRUIT CAKE

BEST FOR ANY FRUIT CAKE RECIPE!

LYONS RADIANT MIX

LYONS RADIANT MIX

Feeding the Family

By ZOLA VINCENT
Food Editor

Fruit Cakes Get Priority

For Holiday Enjoying, Giving

It's fruit cake making time — time to collect the myriad spices, the glistening rainbow of glaze fruits, the crunchy nuts, the red and green of maraschino cherries, the light and dark of raisins associated with the pleasures of holiday fruit cake making.

Fruit cake baking like Christmas shopping should be done right away for best results. Many families find great pleasure and satisfaction in making holiday baking a family affair with the children helping in preparation.

Some like dark cake; others prefer light. Some find pleasure in making many miniature cakes; others favor important big ones. Whatever your preference, you're likely to bake some of each to serve different purposes. So we suggest some of each.

Take It Easy. No need to tackle it all at once. Divide the pleasure into three easy stages. First part is the recipe selecting and the shopping. Second part is preparing the dried and candied fruits, fresh dates, nuts and other goodies. Along with this goes preparing the pans for baking and that is an important part. Last comes putting the cakes together, baking, cooling, labeling and storing for later decorating and festive wrapping.

Miniature Holiday Cakes

Feature Maraschino Cherries

Maraschino and glaze cherries gleam and glow in these miniature Christmas cakes which we've pictured today. They're baked in those tiny pans to be found at small cost in the housewares department of any grocery store if you don't happen to have some small pans handy. They stack conveniently and can be used also for small meat loaves and other baked items.

Recipe makes eight miniature loaves or one large loaf or ring. Delightful for home sharing with friends and very good for giving — in or out of the pans. They may be made well in advance, thus allowing time for aging and melding flavors.

1½ cups sifted flour
1½ teaspoons baking powder
¼ teaspoon salt
1½ teaspoon mace
¼ cup butter or margarine
¼ cup sugar
4 eggs
1 cup orange juice
1 cup chopped candied pineapple (in ounces)
1 cup chopped candied ginger (4 ounces)
2 cups red glaze cherries, halved (1 pound)

1 cup chopped walnuts

Rum

Cherry frosting

Whole maraschino cherries, with stems, for garnishing

Sift together one cup flour, baking powder, salt and mace. Cream butter and sugar together. Add eggs, one at a time, beating well after each addition. Beat in sifted ingredients alternately with orange juice. Blend together remaining one-half cup flour, pineapple, ginger, glaze cherries and walnuts. Fold into batter. Turn into eight greased individual loaf pans (one cup capacity) using about three-fourths cup batter for each cake. Bake in moderate oven, 350 degrees, one hour or until cakes test done. Cool and turn out of pans. Saturate cheesecloth with rum and wrap cakes; then wrap tightly in aluminum foil or transparent plastic wrap.

Bake large cake in paper lined and greased tube or loaf pan, 300 degrees, 2½ hours or until it tests done. In about 2 weeks, again dip cheesecloth in rum and re-wrap cakes. When ready to use, frost cakes with Cherry Frosting; then garnish with whole stemmed Maraschino cherries which come in both red and green.

Cherry Frosting

Combine 2½ cups sifted confectioners' sugar with one tablespoon Maraschino cherry juice and two teaspoons lemon juice; beat until smooth. Spread on cakes. Allow to dry about three hours at room temperature before serving or wrapping as gifts.

If you wish to frost sides also, double frosting recipe.

Treasured Recipe

For Gala Fruit Cake

This California fruit cake recipe is traditional in many homes. It is baked in an eight-inch tube pan and in an 8x4½x2½-inch loaf pan for six pounds of solid enjoyment for thin, thin slicing at holiday time.

1½ cups light or dark raisins

1 cup seeded raisins

1/3 cup syrup from canned pineapple

2 tablespoons Sherry wine

1 cup dried apricots

1½ cups prunes

2 cups sugar for fruit

1 cup water

1 cup butter or margarine

1 cup sugar

3 eggs

1½ teaspoons baking powder

1 teaspoon salt

2 cups roasted blanched almonds

¼ cup finely cut candied pineapple

1 pound candied cherries

1 cup broken walnuts

Rinse and drain raisins.

Combine with pineapple syrup and sherry; cover closely and let stand overnight to plump fruit.

Rinse apricots and prunes, cover with boiling water and cook 15 minutes; drain.

Heat two cups sugar with one cup water to boiling.

Add apricots and cook slowly 20 minutes. Remove apricots to wire rack to drain, reserving syrup.

Remove pits from prunes and cook in same syrup for 10 minutes. Drain on wire rack.

Cream shortening and remaining one cup sugar together thoroughly. Beat in eggs one at a time. Reserve three-quarter cup flour for fruits.

Sift remaining flour with baking powder and salt. Blend into creamed mixture. Stir in plumped raisins. Chop almonds, apricots and prunes; combine with pineapple, halved cherries and walnuts. Mix reserved flour with fruit-nut mixture; pour batter over it and blend well.

Turn into eight-inch tube pan and small loaf pan (about 8½ x 4 x 2½ inches) which have been lined with two thicknesses of greased brown paper. Bake in slow oven, 300 degrees, with shallow pan of hot water on floor of oven for 3½ to 4 hours. Remove cakes to wire rack to cool but do not remove paper. Remove baking paper before wrapping in waxed paper, aluminum foil or transparent plastic wrap.

As we said, this recipe makes two cakes with a total weight of about six pounds.

Gift Packaging in Useful Kitchen Wares

Many thoughtful givers of home-made goodies like to package them in attractive, practical containers that can be used long after the contents are eaten. For packaging candies, cookies, breads, fruit cakes, plum puddings, here are some suggestions.

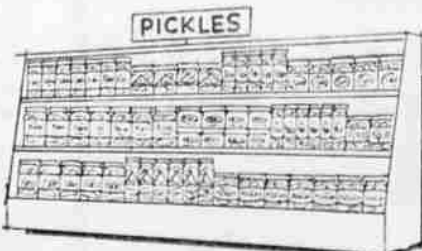
Consider packaging in apothecary jars, refrigerator dishes, vegetable crispers, baking dishes, pitchers and mugs, salad bowls, serving trays, colanders, casseroles, mixing bowls, ice cube trays, bread boards, muffin tins, pudding molds, cake pans, custard

I Try Sprinx on Holiday Treats



Sprinkle these bright candy gems on cookies before baking, or use them as a crowning touch for cake icings and ice creams. In red, green, pink, blue, yellow, multi-color, silver, cinnamon, chocolate.

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FOOD IS A BARGAIN

An hour's work will buy more food in America than at any other place or time in history.

MEDFORD MAIL TRIBUNE

"May I put a little bee
In your shopping bonnet?
For softness, take the tissue
With my picture on it."

Softness is Northern

Northern Tissue is made with fluff
Nothing else is soft enough



ANOTHER FINE PRODUCT OF AMERICAN CAN COMPANY



CAKE BAKING TIME—It's fruit cake baking time. Whether you're making fruit cake miniatures like these or a six-pounder for later cutting up or slicing, recipes and many ways of packaging home-made treasures of all kinds for holiday gifting are included in today's food columns.