

# Feeding the Family

ZOLITA VINCENT  
Food Editor

Writing Feeding the Family was one of Zola Vincent's greatest pleasures as it was my pleasure to be Mother's associate and to work with her over the 14 years "Feeding" has been in existence. A long-time friend of ours said to me recently, "Your Mother never ate... she always dined." A truism for sure. She considered food to be an integral part of hospitality, and that, no matter how simple, it should be thoughtfully prepared and attractively served whether she was dining alone or as a compliment to her guests.

In her memory, this week I am presenting some of her favorite recipes and ways with foods. Many will be recognized, I am sure.

### Make-Ahead Appetizers For Easy Hosting

As Fall progresses into Winter the pace of entertaining gets faster and hostesses increasingly interested in make-ahead-of-time foods such as these rich, mellow, molasses-flavored Appetizer Spareribs and Meat Balls. They can be prepared well in advance and stored in the freezer. The two meats are inexpensive, yet the finished products are flavorful, satisfying and elegant.

These savory spareribs are planned for 24 servings. If prepared ahead of time and frozen, plan on thawing and heating in a slow, 300 degree, oven for approximately half an hour, or without thawing for one hour.

- 3 pounds spareribs
- 1 teaspoon Ac'cent
- 4 tablespoons unsulphured molasses
- 4 tablespoons prepared mustard
- 3 tablespoons lemon juice

- 3 tablespoons soy sauce
- 2 tablespoons Worcestershire sauce
- 1/4 teaspoon cayenne

Have butcher cut spareribs into three lengthwise strips. Cut strips into individual ribs. Place in shallow baking pan; sprinkle with Ac-cent. Blend together molasses and prepared mustard; stir in remaining ingredients. Mix well. Brush spareribs with part of the sauce. Bake in a moderate, 350 degree, oven, 1 1/2 hours, brushing frequently with remaining sauce. Drain on absorbent paper. Serve from chafing dish.

### Partified Meat Balls

Unsulphured molasses is the flavor secret in these meat balls. Recipe makes approximately 50 tiny meat balls to be speared on picks from a chafing dish. If frozen re-heat in a slow, 300 degree, oven about one hour.

- 1 pound ground beef
- 1 teaspoon Ac'cent
- 1/2 teaspoon salt
- 1/2 cup soft bread crumbs
- 1/4 cup milk
- 1 tablespoon flour
- 2 tablespoons butter
- 3 tablespoons unsulphured molasses
- 3 tablespoons prepared mustard
- 3 tablespoons vinegar
- 1/2 cup catchup
- 1/4 teaspoon thyme

Break up meat with fork. Sprinkle with Ac'cent, salt and onion. Mash together bread crumbs and milk; add to meat. Toss lightly until all ingredients are combined; form into three-quarter inch balls. Roll in flour; brown in butter. Combine molasses, mustard, vinegar, catchup and thyme; blend until smooth. Pour sauce over meat



**SNACKING REQUIREMENTS**—These appetizer spareribs and meat balls fulfill all the requirements of before-dinner snacking. They are attractive and temptingly flavored to pique the appetite... elegant yet economical. Both may be fully prepared days ahead and frozen. The recipe is included in today's food column.

balls. Simmer, stirring occasionally, until sauce thickens and meat balls are glazed, about 8 to 10 minutes. Keep hot in chafing dish.

### Maralee's Cheese Cake Grandmother's Delight

Named for one of Zola's granddaughters because she has been making it for her grandmother for many years, here is a long-favored no-bake cheese cake. Made light and fluffy with dairy sour cream, this recipe makes 10 regal servings.

- 1 cup graham cracker crumbs (14 single graham crackers)
- 4 tablespoons (1/2 stick) butter, melted
- 1 pint dairy sour cream
- 4 tablespoons lemon juice
- 1 8-ounce package cream cheese
- 1 can (15 ounces) condensed milk (not evaporated)
- 1 envelope unflavored gelatin
- 1/2 cup water
- 1 teaspoon pure vanilla extract

Combine graham cracker crumbs with melted butter; press half of mixture into bottom of eight or nine-inch spring form pan. Spoon sour cream into beater bowl; stir in lemon juice. Let stand 10 minutes. Meanwhile mash the cream cheese and gradually blend in condensed milk, beating until smooth. Soak gelatin in water for five minutes; dissolve over hot water.

Beat lemon-sour cream mixture until the consistency of whipped cream (do not overbeat). Add cream cheese mixture gradually and continue beating just until well blended. Stir in gelatin and vanilla. Pour into crumbed pan; top with remaining crumbs. Chill until firm.

### Easiest Hollandaise

Here is our easiest-of-all Hollandaise sauce for serving over freshly cooked asparagus or broccoli, or for Eggs Benedict.

In a saucepan break up one stick butter with a fork; add three egg yolks; stir just enough to break up egg yolks. Pour in three tablespoons lemon juice; let stand for 45 minutes or so. Just before ready to serve, heat over very low flame beating constantly with a fork or French whip, until desired consistency; about 1 1/2 to 3 minutes.

### Cesar Salad A la Vincent

West-coasters have been gently losing this salad and enjoying it for more than a decade. We repeat it as a reminder to old-timers and as one of our finest salad suggestions to newcomers. Recipe makes 8 to 10 servings, certain to be enjoyed down to the last crouton.

- 1 clove garlic
- 1/2 cup salad oil
- 2 cups small bread cubes (preferably rye)
- 1 large head lettuce
- 1/2 cup salad or olive oil
- 3 tablespoons lemon juice
- 3 tablespoons cider vinegar
- 1 teaspoon salt

## NAACP Secretary Says Expulsion Of Student Fair

JACKSON, Miss. (UPI)—The state field secretary for the National Association for the Advancement of Colored People said Wednesday the University of Mississippi was fair and courteous in expelling its only Negro student for carrying a pistol.

"Cleve McDowell wasn't expelled because he is a Negro," Charles Evers told United Press International Wednesday. "He was expelled because he broke the law."

Evers, who took over the top NAACP post in Mississippi

until completely smooth. Gradually add 1 1/2 soup cans cold milk and one-half to one teaspoon curry. When ready to serve top with chopped chives and/or parsley. Serve in chilled glasses or mugs for real sipping enjoyment.

"He showed the respect that

should be shown to all Americans," Evers said. "He is a real gentleman."

### Confirms Pistol Carrying

McDowell's attorney, Jack Young of Jackson, confirmed for the first time Wednesday that his client did carry a pistol to class but indicated he did so with good reason.

"There is no denying that McDowell had the pistol," Young said. "There were certain circumstances which prompted him to carry it."

However, neither Young nor McDowell would reveal the circumstances.

Young said it had not been decided whether McDowell would show up for a justice of the peace hearing in Oxford Saturday to face charges of carrying a concealed weapon. McDowell could forfeit \$250 bond instead.

"He showed the respect that

## WORLD SERIES SPECIAL!

**\$99.95**

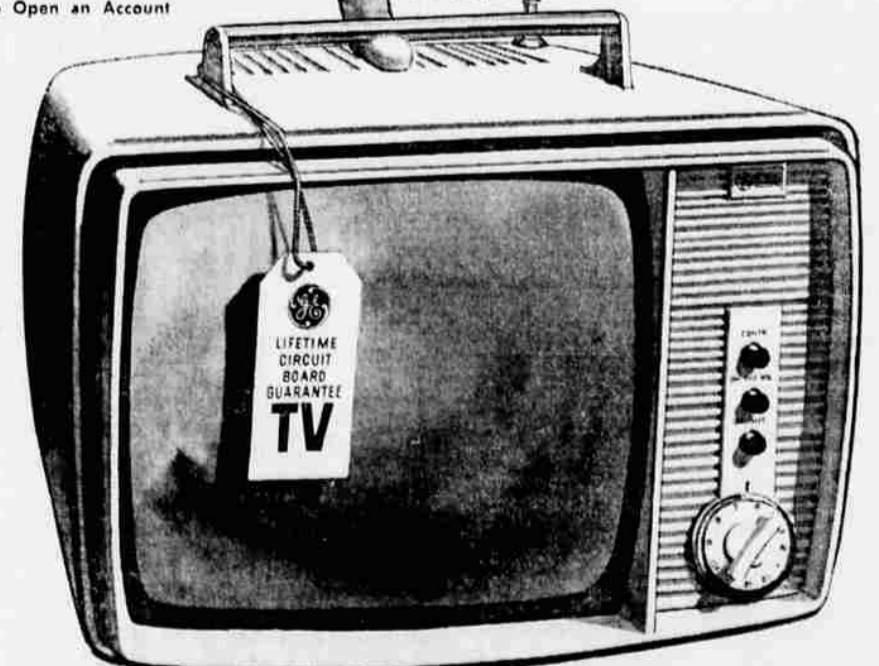
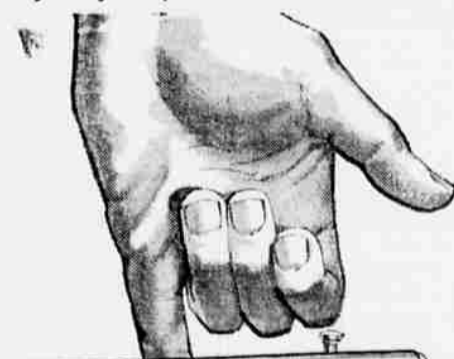
**TV**

What a reception! Never have we shown a new product that caused such a stir. Imagine... a sleek 12-pounder with an 11-inch screen and priced under a hundred dollars! General Electric's new "Personal Portable" is a triumph of American engineering. Come in and see it... heft it... and resist owning it, if you can. Seldom do you get a quality improvement and a price reduction at the same time. In this case, technical ingenuity did just that. Better performance, greater dependability, and the clearest, brightest picture of all! So good it has a lifetime guarantee on the precision-etched circuit board, a one-year warranty on the picture tube, and a 90-day warranty on all other parts. See it in our store today. Carry it out by one finger, if you wish. Just as easy on your pocketbook.

USE YOUR CREDIT!  
**NO MONEY DOWN**

You Don't Have To Be 21 Years To Open an Account

**ACRES OF FREE PARKING**  
When You Shop At WEISFIELD'S



**WEISFIELD'S**  
THE WEST'S LARGEST CREDIT Jewelers

**MEDFORD SHOPPING CENTER**  
Phone 773-5348

## The '64s from Ford are here: The Year of the Test Drive starts today!

Ford cars have changed. Only a test drive can tell you how much. Races and rallies, economy runs, braking and acceleration tests have bred into our 1964 models the kind of total performance you just can't create on the test track alone. They are hard-muscled, fast-moving, sure-footed. Open competition helped make them that way. They offer you substantially more car than anything at their price. You don't have to take our word for it. We're willing to rest our case on our cars.

TRY TOTAL PERFORMANCE FOR A CHANGE!  
**FORD**  
Falcon • Fairlane • Ford • Thunderbird



**1964 SUPER TORQUE FORD**  
Strongest, smoothest, steadiest car in its field—by hundreds of pounds... More steel in frame and suspensions... Unique suspension system allows wheels to move backward as well as up and down to flatten bumps... Distinctive new rooflines.

**1964 FAIRLANE**  
Unique combination of family-size room, sports car feel and modest price... Optional 289-cubic-inch V-8 so lively it was adapted for famous Cobra sports car... Five engine choices, six transmission choices, eight different models.

**1964 FALCON**  
Everything's changed except the economy that made Falcon famous... Falcon's Six still holds all-time Mobil Economy Run record for Sixes or Eights... Plushest ride ever built into a compact car... 14 models—plus three extra-duty wagons.

**Crater Lake Motors**  
Medford 6th and Fir