

Cook's Tour

By Jeanne Lesem



NEW YORK (UPI) — "Roast pig and ritual" are typical outdoor party fare in Puerto Rico, but the island's cuisine also reflects sophisticated continental influences, says Senora Carmen Abay Valdejuoli.

Barbecued pig with garlic sauce is popular for cookouts, added the Senora, a leading food authority in the U.S. commonwealth. But there's little outdoor cooking as on the mainland. In an interview, she described Caribbean food, and Puerto Rican in particular, as a cosmopolitan melange adapted to local ingredients and tastes.

The charming, gray-haired grandmother, wife of engineer Luis Valdejuoli, is unofficial food consultant for government visitors and the author of two cookbooks — "Cocina Criolla," in Spanish, and used as a textbook in Puerto Rican public schools, and "The Art of Caribbean Cookery," in English.

Senora Valdejuoli said typical Puerto Rican foods include adaptations of American apple pie, Christmas egg nog and Thanksgiving turkey. Fresh apples stewed with sugar and butter replace raw, sugared apples in the pie.

Egg nog is made with coconut milk and rum instead of plain milk and bourbon. The turkey is washed with lime juice and water, seasoned highly, and filled with meat-fruit stuffing instead of bread dressing.

Elsewhere in the Caribbean, Dutch islands cook with lots of cheese, French islands, with

wine, and all the Antilles with corn, a reflection of their Indian heritage.

Beans and rice also are staple in all island homes and her own household uses three pounds of rice a day for seven persons, she added. Plantains are another favorite, non-sweet bananas that never are eaten raw. But they are fried, roasted, baked, boiled and made into fried chips.

Typical Caribbean food may be sweet by mainland standards — poultry often is cooked in sweet wine instead of dry table wine, and sugar is added to some soups and vegetables. But West Indians like it that way, suggested her husband, "because sugar is our main product."

Less important economically, but equally delicious, are jams, jellies, preserves, sauces and canned juices made from tropical fruit such as guava, mango, papaya, and pineapple. At a Puerto Rican Thanksgiving dinner, guava jelly substitutes for cranberries, said the cooking expert, and fresh fruit is a typical lunch dessert.

Cocktail Table Said Useful

To Americans, basic furniture apparently included something to sleep on, something to eat on, something to sit on, and a cocktail table.

Actually Americans aren't exclusive in their preference for this useful and decorative piece of furniture. Its ancestry is at least as old as ancient Greece. Drawings show that table similar to our modern cocktail table were in abundance often used next to a couch for serving food and drink.

Today the range of cocktail tables includes every imaginable size, shape, color and design. Because of their relative smallness, expensive veneers are often used. Materials and embellishments such as leather, inlaid bandings, marble, and centered medallions are frequently seen in furniture lines that generally offer several choices within the one group.

In selecting a cocktail table, the Home Furnishings Industry Committee recommends that you consider several points.

The lines, not the size, of the cocktail table should be compatible with other furniture. A long slender sofa may have a large total size, but the slender lines, rather than the overall bigness, should guide you in selecting a complimentary table.

The tops of cocktail tables are always on display and thus should always be attractive and uncluttered. The finish should resist liquids and general stress to maintain that surface beauty. Underpinning should be designed so that people won't trip or hosiery won't be snagged.

Outsize cocktail tables are elegant in the right place, but they should never dominate the room. Used functionally, a table will not prevent smooth traffic in a room or trap people behind a sofa.

Family Dinners Mark Holidays In Applegate

APPLEGATE VALLEY — Giving large family dinners the method of Christmas observance by many here.

Those coming from a distance to attend the dinner at the home of Mr. and Mrs. Ray Offenbacher were Mrs. Offenbacher's sister, Mrs. Ruth Klinge, Spokane, Wash., and her brother, Joseph Daniels, Renton, Wash. The occasion also marked the 88th birthday of Mrs. Offenbacher's mother, Mrs. Michael O'Shea of Medford. Relatives attended from Jacksonville.

Mr. and Mrs. James Winningham entertained 17 guests at Christmas dinner at their home at Ruch. Their son-in-law and daughter, Mr. and Mrs. Carter Hibbs and children, Robert and Carla, Dillard, Ore., attended, as did Dale Hibbs, George, Wash.

Mr. and Mrs. Harlan P. Bosworth also were among those entertaining with a family dinner. Arriving after Christmas to spend the remainder of the week were Mr. and Mrs. Harlan P. Bosworth Jr., and family, Berkeley, Calif.

Mr. and Mrs. Earl Sharp were hosts to 27 guests at Christmas dinner, including four generations. Mr. and Mrs. Loren Sharp and family arrived from Mt. Vernon, Ore., for a brief after-Christmas visit with their parents.

Dinners, Visitors Make News for Prospect Area

PROSPECT — Family dinners, reunions and visitors have made news in Prospect during the holidays.

A family reunion was held Christmas day at the home of Mr. and Mrs. Sherman Poole. Here were a daughter, MRS. Lorie Reid and children, Larry and Anita, Seattle; Mrs. Ann Zawadzke and daughter, Betty, Medford; a granddaughter and her husband, Mr. and Mrs. Dana Bowers, San Diego, Calif., and a son, Lance Cpl. Charles Poole, El Toro, Calif.

Mr. and Mrs. Everett Shafer gave a Christmas dinner for 25 relatives and friends from throughout the county.

Mr. and Mrs. Jim Pope, Payette, Ida., are spending the holidays with their daughter and her family, Mr. and Mrs. Allen Valentine and children, and Mr. and Mrs. Lyle Pope and family. While in Oregon they will also spend some time with another daughter and son-in-law, Mr. and Mrs. Jim Lenderman and family, Cave Junction, Mr. and Mrs. Pope formerly lived in this area.

Mr. and Mrs. Archie McKillop and son, Kim, are spending the holidays with their daughters and their families at Lebanon, Ore.

Mr. and Mrs. Willard Huffman are in Los Angeles to spend the holidays with their daughter and son-in-law and children. They plan to return January 4.

Mr. and Mrs. John Renfro and three sons are also spending a winter vacation in the Los Angeles area with Mrs. Renfro's parents. The Renfros formerly lived in southern California.

Travelers Visit In Wilderville WILDERVILLE — Mr. and Mrs. Esmond Glosip, Renton, Wash., were recent guests of Mr. and Mrs. James Lindsay. Mr. and Mrs. Glosip were en route south to spend the winter weeks in California and Arizona.



Prints which won the 1963 quarterly exhibition prizes given by the Southern Oregon Photographic Association are among those now displayed at Rogue Gallery, 220 West Main Street. Pictured with the prize-winning prints are (left to right) Mrs. Howard Lind, who was the summer winner with a picture of "Sigman's Arabian Barn" and Miss June Hoefft

who was the winner of each of the other three competitions during 1963. For the autumn assignment she produced the print shown here of a trio of stumps titled "Three Muskeeters" and next is the spring winner "Reflections." Her winter winner (far right) was "Storm's Wake."

News About Today's Woman

Home . . . Career . . . Leisure . . . Arts

How To Have Car Stolen Explained By Insurer

By PATRICIA McCORMACK NEW YORK (UPI) — If you are the cautious type and want to be really sure that the family car will not be stolen, do this:

Park it in the middle of a snowdrift in Connecticut, South Dakota or Iowa. Cramps your driving, of course, when there is no snow. But it is theft proof.

If you are the carefree type who pays no attention to how much it will cost you to have the family buggy snatched, do this:

Park it on a quiet, dim street in Chicago, in midsummer. Please leave the key in the ignition.

People who keep track of such things swear this is the way to either keep or lose your car, depending on your wishes at a given instant.

Chicago, say the makers of a report on car thefts, had the greatest number of car thefts last year, more than 30,000.

The same last complete comparison of car theft rates also showed Connecticut had the lowest, 3.0; thefts per 100,000 registrations. It was lower during snow time.

Was Second South Dakota was second with 7.88; Iowa, third with 8.92.

There is a drop in the theft count when teen-agers go back to school after summer vacation ends. Cold weather and heavy snows chill the toll temporarily. That is why your car is safest in a Connecticut, South Dakota or Iowa snow drift.

There does not breathe the crook, it seems, who will go to the trouble of heaving a shovel when the object of his deviation from the law is snowbound.

Statistics and thoughts on car thefts come from Fletcher B. Coleman, senior vice president of State Farm Mutual, largest auto insurer in the world.

The expert on how not to have your car stolen said poor little law abiding you aid and assist a car snatcher any time you:

Leave the key in the ignition lock.

Leave the car doors unlocked or the windows open.

Park on dim side streets with little traffic.

Leave articles of value, cameras, binocular, typewriters or furs, in plain sight, even though the car is locked.

Leave the car parked for a long time, even in a garage, without checking it regularly.

Keep the car keys above the sun visor or other obvious hiding places.

Coleman, who heads State Farm Mutual's claims unit, is concerned about auto owners who aid and abet car thieves.

Nix List He suggests first you do not do any of the things on the nix list a couple paragraphs back.

If you want to really trip the crook in the act, there are devices to help.

One gadget will blow the horn if anyone who does not know the combination tries to open the door or move the auto.

A switch and a piece of wire will foil a would be thief using a key or an ignition jumper, unless he takes the trouble to trace the firing.

An air bleed, which you open when leaving your car, prevents fuel from reaching the cylinders, effectively stopping anyone from driving it away.

But even without such devices, any driver willing to take a few horse sense precautions can prevent his car from being an easy mark.

Just be vigilant to the possibility of theft. Remove the keys, lock the doors and close the windows when you park.

Family Gathering Held In Wilderville

WILDERVILLE — The home of Mr. and Mrs. James Lindsay was the scene of a holiday family gathering. The entire family, numbering 25, attended.

Apartment House Builder Has Young Folk in Mind

By DOROTHEA M. BROOKS NEW YORK (UPI) — "Babies

are okay — but when they reach school you have to move."

That's what William Riley tells young couples who rent the 3 1/2-room apartments in his King Arthur Developments at Addison and Northlake in the suburbs of Chicago. It's written into the leases, too. No escaping that move when the first child is five.

Riley's apartment projects are about as unique as you'll find in real estate development.

All are designed for young couples with no children who want swimming, tennis and other club living attractions right at hand.

Conditions Changing "They are economically and socially justified by certain changing basic conditions in our society today," Riley said.

"First the number of people in their twenties in our population will increase by 9 per cent in the next two years — a much faster rise than in recent years.

"Second, today's young couples often don't have the down payment for a house or a cooperative apartment. The husband is not a veteran or, if he is, the long F.I. mortgage does not look very attractive to him.

"Third, the very young couple probably can't find a house that will give them near as much for \$130 a month as the apartments do."

Finally — and this is the reason Riley's tenants are quite willing to say goodbye amicably when the first child reaches school age — "We build near schools."

"That," Riley explained, "makes us welcome in many suburban areas that won't grant permits for standard apartment houses for families with school-age children. These communi-

ties say their schools are bursting at the seams."

From the standpoint of the investor, Riley's King Arthur projects are unusual, too. He builds them in 14-family units costing an average of \$161,000. Of this, an "armchair investor" puts up \$28,000, the rest being covered by conventional mortgage and building financing.

"Gross income," Riley says, "comes to around \$23,552 a year for the 14 apartments and the cash flow profit is about \$3,400 12 per cent on the \$28,000. Riley management gets \$900 a year before this profit.

"In addition, the armchair investor should realize property value gain around \$6,500 a year."

So far, Riley's two developments include 13 buildings with 200 units. Their armchair investor - owners range from janitors to fashionable physicians and successful business people.

Riley now is studying the suburban areas of New York and the faster-growing cities of the south and far west for sites suitable for more of his apartments especially tailored for the couple still awaiting the first baby.

Leftover Ham, Turkey May Be Used in Salads

If you are among those who served turkey or ham at Easter and want a different way to use the leftovers, nothing could be better than a delectable Chef's Main-Dish Ham salad, or easy-to-do Turkey-Fruit Salad mold.

Drain syrup from peaches; add water to make three cups liquid. Heat just to boiling; remove from heat and stir in gelatin until dissolved. Blend in Tabasco, salt, mayonnaise and mustard.

Cool until mixture mounds on a spoon. Meanwhile, arrange six peach slices in bottom of nine by five by three-inch loaf pan; dice remaining slices; pit and dice prunes. Fold into gelatin mixture along with diced peaches, onion and turkey. Spoon over peach slices. Chill until firm. Makes six generous servings.

Strips of ham are tossed with dates, mandarin oranges, shredded Cheddar cheese, onion rings and lettuce, and served if you like with a tangy Italian or French dressing.

Chef's Main-Dish SALAD One cup fresh dates; one quart torn lettuce; one cup coarsely-shredded sharp Cheddar cheese; one can (11 oz.) mandarin oranges, drained; one-half cup onion, cut into rings; 1 cup julienne ham strips.

Cut dates lengthwise into quarters. Combine with all other ingredients. Serve with a tangy dressing if desired. Makes four to six servings.

The turkey-fruit mold also is substantial enough to be a main dish at luncheon or supper. Fruits included are canned ching peaches and cooked prunes, used with diced turkey and onion and molded in lemon gelatin seasoned with mustard and Tabasco.

TURKEY-FRUIT SALAD MOLD One can (1 lb.) cling peach slices; two packages lemon gelatin.

Hornbrook Woman Returns to Home HORN BROOK — Mrs. Harry Chapman spend part of the holidays in Medford with a daughter and her family, Mr. and Mrs. Herb Dungey and Mary Pat, Christopher, and Jane.

Other guests were Mr. Dungey's parents, Mr. and Mrs. Ed Dungey, Oregon City, Ore. Joining them for the Christmas dinner were Mr. and Mrs. W. C. Judy and daughters, Patty, Marcie, Lori, and Debbie of Medford. Mr. and Mrs. Judy recently became parents of a son, William Gerard, who was to join his family at home the day after Christmas.

Leon High Family Home for Holiday MONTAGUE — The home of Mr. and Mrs. Leon High was an especially joyous one this Christmas as Mr. High had just returned after spending several weeks in a hospital in Medford. Home for the first time in a number of years was their eldest daughter and her family, Mr. and Mrs. Richard Trueblood and two daughters, Daylene and Lisa, Salinas, Calif., and the High's son, Gary. Also home for part of the holiday festivities was the couple's youngest daughter, Mrs. James Adler and her month-old daughter, Leslie, Fortuna, Calif. She returned to her home on Tuesday, since her husband, an ambulance driver, was on duty Christmas Day.

Calendar Calendar notices and news for the society section of The Mail Tribune must be submitted in writing and deadline for the Sunday edition is 10 a.m. Friday. Deadline for the weekly calendar is 9 a.m. of the day of publication and for week day news is 3 p.m. the day before publication.

Monday 8 p.m. — World War I Barracks auxiliary, dance, Theater Building, Veterans Domiciliary, White City.

8 p.m. — Sigma Kappa, Mrs. Bruce Mills, 1545 Old Stage Rd.

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