



OUT
MY
WAY

By Camille Howland
Woman's Page Editor

Want to be alarmed? Then listen to what the American Public Health Association says about 50.8 per cent of the poultry which is government-inspected.

The report shows that up to 50.8 per cent of government-inspected poultry contains salmonella germs.

Salmonella germs are transmitted through meat and cause food poisoning. Hog cholera and fowl typhoid are associated with salmonella.

The health association says it wants to sue the agriculture department because its seal "U. S. Inspected for Wholesomeness" doesn't cover everything.

What does the health group want to substitute?

"Caution. Improper handling and inadequate cooking of this product may be hazardous to your health. Despite careful government inspection, some disease-producing organisms may be present. Consult your local health department for information on the safe handling and preparation of this product."

That certainly ought to be a big help! The housewife who would stop to read that composition would most likely already be aware of the dangers of undercooking poultry and pork. But if she weren't up on all that, and if she didn't realize that she should wash after handling raw meat and wash her cutting board after cutting raw meat, then why not just advise her of those things on the label? Certainly, it would take up no more space and be far more practical than suggesting she call the health department.

Can't you picture calling the local health department and asking, "I have bought a capon and would like to know how to safely prepare it?"

A voice answers, in disbelief, "How's that? A capon? A chicken? You're asking how to cook it? You've got to be kidding!"

"No. It says on the wrapper to call the local health department for information on the safe handling and preparation of this product. Now, what's the scoop? Is there something they're not telling me? Just how dangerous is this chicken?"

"Well, I don't know. Maybe you're right. Maybe there's a disease spreading. Better not use it. I'd suggest throwing it out. In the meantime I'll call Albany—no better call Washington. Oh, heavens. We've got an epidemic going and I wasn't even told about it..."

Anyway, it's good to see that our tax dollars are keeping constructive thinkers busy. Otherwise we might be deprived of colorful labels.



Dear
Abby

By Abigail Van Buren

DEAR ABBY: I am married to the kind of man who can never be faithful to just one woman. I have left him several times because of this, but I always took him back because of the children. Tell me, Abby, is a woman a fool to stay married to a man for the sake of her children?

MEADOWDALE MOTHER

DEAR MOTHER: A man's faithfulness (or the absence of it) is only a part of his total behavior. What kind of man is he otherwise? What kind of husband is he? What kind of father has he been? Has he been discreet? Do the children love and respect him? How much have his extra curricular affairs affected your family life? Many a woman has stayed married to a man for the sake of her children when she should have left him for the same reason.

DEAR ABBY: My husband grew up fatherless during the depression. Now, at age 50, his net worth is around the half-million dollar mark. He is a professor with tenure, and has an excellent retirement and insurance program. Yet he buys second-hand clothes, day-old bread and refuses to spend any money on a decent car, vacations or travel.

The reason? He wants to be sure he has enough money for his old age. What could be the matter with him?

HIS WIFE

DEAR WIFE: Lots of things. It's not uncommon for a man who has known hunger in his youth to be overly conservative, but your husband has gone off the deep end. Since he probably won't spend the money for one, give him a gift certificate which will entitle him to a free physical checkup.

What's your problem? You'll feel better if you get it off your chest. Write to ABBY, Box 69700, Los Angeles, Cal. 90069. For a personal reply enclose stamped, addressed envelope.

THE KITCHEN ...and beyond

ADVANCE-NEWS

SUNDAY, NOVEMBER 14, 1971

PAGE 5

Liberated Leg Still Super Star

By HELEN HENNESSY
NEA Women's Editor

NEW YORK—(NEA)—The liberated leg is holding superstar status in the fall and holiday parade.

"Newest options for stepping up the eye-catching impact of leg fashions include arresting colors like hot red, gaucho green, red onion and wineberry," said Betty Curry, fashion director of a leading textile house. "Panty hose with colors that are contrasting to those in the costume and shoes looks newest."

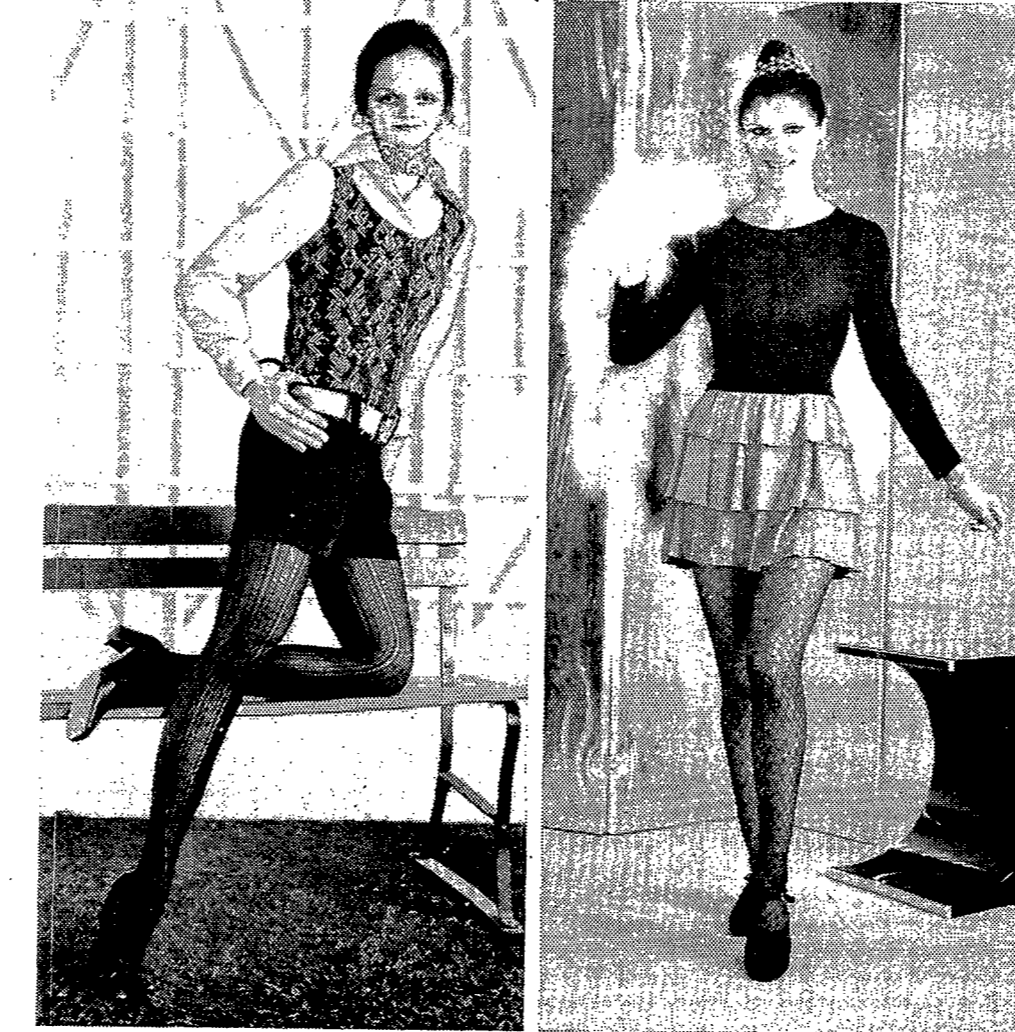
Potent new scene stealers are the Come-Ons, a series of elegant patterned panty hose that extend the design right up to the waist band to insure a flattering view no matter how liberated legs may be. These versatile styles are effective worn with the high slit ankle-length costumes, the classic swirls of pleats or ruffles at knee level or with warm pants, warm skirts, culottes and shorter cuts.

"One of the elegant charmers in the series is the Dandy, featuring contrasting stripes, a terrific foil for whirly skirts and for all the nostalgic interpretations of the '40s, '30s and '20s, tabbed "civilized fashions."

A sophisticated flatterer on the panty hose scene is Stained Glass, interpreting lacy geometrics of antique lace—a perfect partner for evening skirts with waist-high slits.

Crown Diamonds is the most irresistible romantic pattern—a delicately etched diamond pattern topped with tiny crowns that's smashing when co-starred with the revival of the "chubby" coat.

Boots are taking the lime-light in the fashion parade from morning to disco closing. And a special boon to travelers, as well as budget



conscious ladies, are Shin-Sham s, the featherweight look-alikes for boots that transform a shoe into a custom-look boot instantly. These are so light and flexible that they tuck away neatly in a handbag or suitcase. So it's easy to give the impression of having a millionaire boot wardrobe.

They are a breeze to put on and take off. First put on your panty hose. Then sit down, point your toes downward and slip into the stretch nylon foot. Hold straight. Next grasp the boot top of the Shin-Sham and pull over the foot and calf in one smooth motion. Then slip the stretch nylon feet into your shoes.

Soups Have Come a Long Way

By AILEEN CLAIRE
NEA Food Editor

A favorite of all ages and in all income brackets, soup's ancestry is not exactly distinguished. It came from "sopping," a popular dining habit of Medieval days. To enjoy the broth meat was stewed in, the ladies and gentlemen dunked or sopped bread into the gravy. From this came the French soupe and then "potage." A unique venture in restaurants, La Potagerie in Manhattan specializes in soups created by chef Jacques Pepin. For chilly days Pepin offers a

Mock Bouillabaisse and a 4 1/2-hour Lentil Soup.

PISTOU
(Mock Bouillabaisse)

2 tbsps. olive oil
2 tbsps. fresh fennel
1/2 cup diced onions
1/4 cup diced zucchini
1/4 cup diced eggplant
1/4 cup diced cabbage
2 cloves crushed garlic
2 tbsps. tomato paste
1/2 cup diced tomatoes
2 tbsps. macaroni
1 tbsp. saffron
1 lb. fish bones (tied up in cheese cloth)
Salt
Pepper

Thyme
Basil
1 1/2 quarts water
1 cup dry white wine

Saute onions and fennel in oil for 4 to 5 minutes. Add eggplant, zucchini, cabbage, garlic, tomato paste and fresh tomato, salt, pepper, thyme, basil, water and wine. Cook for 10 minutes. Add fish bones and cook for 30 minutes. Remove fish bones. Add macaroni and saffron. Cook for 15 minutes. Serve with cubes of fish, mussels and toasted French bread rubbed with garlic. Makes 6 to 8 servings.

4 1/2-HOUR LENTIL SOUP
3 slices bacon, cut coarsely
1 cup lentils (soaked for 2 hours)
1 small onion diced
1 leek, diced
Salt, pepper, and 1 1/2 quarts of chicken or beef stock

Melt bacon and saute leek and onion for a few minutes. Add rest of ingredients and simmer slowly for 2 hours. Add water if liquid reduces too much. Before serving, break big pieces by whipping the soup by hand or electric beater. Serve with diced ham. Makes 6 to 8 servings.

'Boys Will Be Boys'

By AILEEN SNODDY
Boys' rooms take a turn away from chronic disaster sites with new concepts in

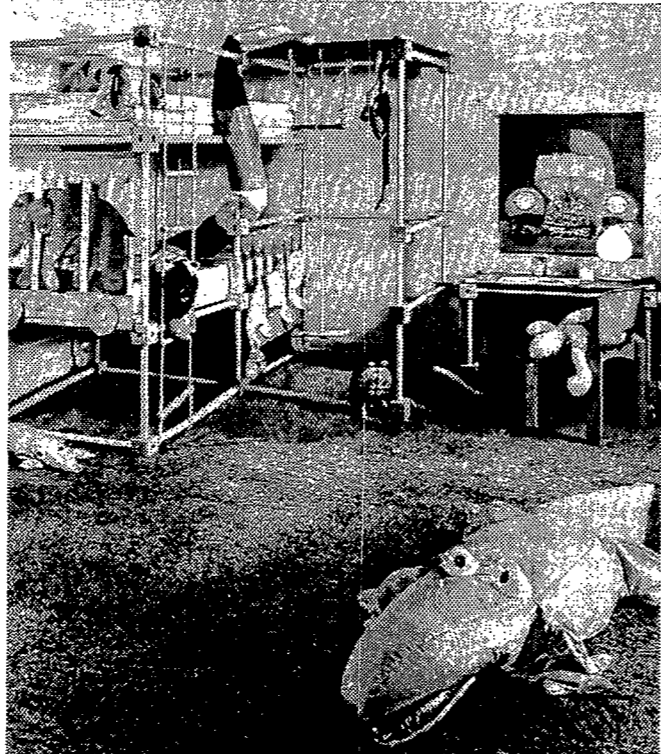
furniture. Furniture systems, for example, take into account such expected "boys will be boys" habits based

on litterbug instincts, hoarding instincts and just-plain lazy instincts.

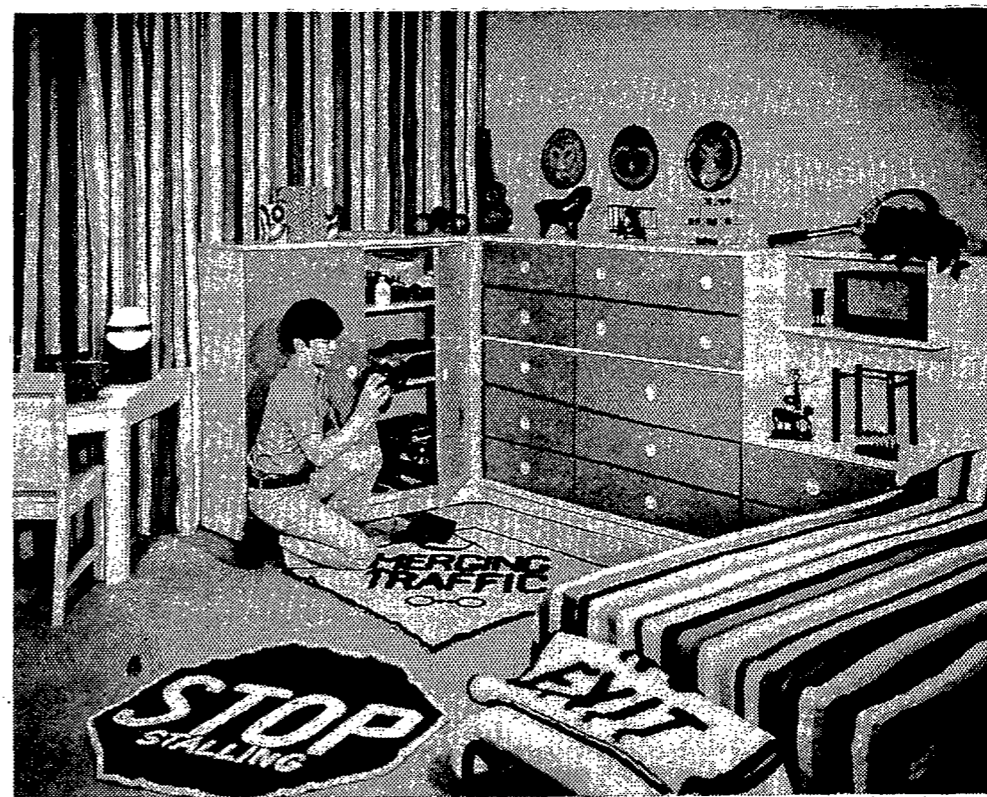
Smaller boys, in the under 7 bracket, now have a new type bunk bed setup based on the tried-and-true Tinkertoy theory. Using a framework of wooden blocks and dowels, one company makes it possible to make bunk beds, storage units, desks and places for fun equipment. For added color a mom can make fun felt panels of fabric lions and tigers and also throw in a few squishy vinyl boas and alligators to keep the youngsters company. All are easily cleaned and withstand most boys' rambunctiousness.

Color is important, too, and in the block-and-dowel room the natural furniture wood mixes kindly with a carpet in shades of raspberry in an easy-clean spun nylon.

For the older chap the furniture system is perfect since it provides storage in the form of coordinated chests and cabinets. A Unizental system comes in 30- and 47-inch heights to match the child's reaching power. Although a place is provided it's up to the lad to put everything in its place. A two-door cabinet at 47 inches has four shelves, two sliding



Tinkertoy principle yields bunk beds, play area and desk for small boys. Decorative animals are of fun felt and washable vinyl and raspberry-colored rug is of cleanable Enkaloft spun nylon.



Stowaway storage space runs around the wall in a Unizental wall system by Bernhardt. Units come in mix-and-match or monochromatic color schemes with washable laminate tops. Open or closed shelf units and varied sizes of drawer units give a youth plenty of hide-or-show space.

trays and matches either doored or drawered chests and cabinets with high-pressure laminate tops. Coordinated with the storage units are vinyl-colored, U-shaped benches and modular trian-

gular tables, ideal for setting up a microscope or as a table for working on hot rod models. A lad may have color, too, since the units come with white sides and lacquered fronts in green,

blue, yellow, bittersweet or engraved rosewood. No matter his age, today's young man gets more than a hand-me-down bed, a chest of drawers and a desk. (NEWSPAPER ENTERPRISE ASSN.)



POLLY'S POINTERS
How to Give 'Old Look'
To Refinished Furniture
By POLLY CRAMER

DEAR POLLY—Clara wanted to know how to remove the shine from the furniture she refinished so it will have an old look. The following has been most helpful to me: I wait a day after the final coat of varnish is applied (Polly's note—Varnish must be thoroughly dry and my experience has shown that more than a day is usually required) and then rub the finish with powdered pumice or oil or water. (Polly's note—Crude oil is usually recommended when an oil is used.) If a satin finish is desired, rub with powdered rottenstone mixed with either oil or water. Both methods have given me good results.—SYBIL

DEAR POLLY—To give her newly varnished furniture an old look, Clara could rub it with very, very fine steel wool, then wax and buff it. I find it important to apply several coats of dull-finish varnish and use the steel wool between each of them. Be sure each coat is perfectly dry before using the steel wool. This adds even more to the desired patina.—GINNY

DEAR POLLY—I want to tell Clara that a professional painter used the following method on my varnished woodwork and it was most satisfactory. Dip a piece of fine steel wool in linseed oil and rub lightly to remove the shine and have a satin finish. Thanks to everyone for the many helpful hints in the column.—L. B.

Polly's Problem

DEAR POLLY—Mold forms on the solid oak paneled walls in our downstairs recreation room unless the air-conditioning unit and dehumidifier are in constant use. Can we put something on the walls that will prevent this?—MRS. A. O. J.

DEAR POLLY My Pet Peeve is with stove manufacturers. Why don't they make stoves with more space between the burners so two large pots can cook at the same time?—LUCILLE
(NEWSPAPER ENTERPRISE ASSN.)



MADDOX
Nutty Prospects
For 1971 Holidays

By GAYNOR MADDOX
What would the festive Thanksgiving and Christmas dinner be without the holiday bowl full of nuts?

What are the nutty prospects for the 1971 holiday season? Very good, experts say. Almonds will be down a shade in production, but not enough to trouble enthusiasts. California is the main source.

According to J. S. Miller, assistant chief of specialty crops of the U.S. Department of Agriculture's Consumer Marketing Service, there are large acreages of newly planted almond trees in the deserts of southern California, which have recently been irrigated by water brought down through the new aqueduct from the north. Anyone who can buy a plot of land in the recently irrigated area plants almond trees. There's going to be a huge new crop in four or five years.

"The almond people are particularly sharp about merchandising their crops, both present and future ones. They spend lots of money on promotion in our country and in Europe and Japan," Miller says.

"The Japanese are beginning to like American foods. So the California Almond Exchange is certainly helping them change their taste—as far as American almonds are concerned."

The walnut crop will be bigger than last year. Prices will not be lower, however. The growers hope for an increase in consumption. Cali-

ornia is also the main growing area for the English walnut.

"The walnut growers don't seem quite so determined as the almond producers. They are also playing the European and Japanese markets, but they don't seem to push so hard. This might be because they have not got the same amount of money as the almond group," Miller says.

"Perhaps the public isn't quite so eager to eat walnuts as they are to crunch almonds. Incidentally, black walnuts, as opposed to English walnuts, are grown mainly in Kentucky and Tennessee. They have hard shells, are stronger in flavor, stain the fingers black and are a small crop."

The pecan crop will also be much larger than last year. They are grown all across the south, but Georgia is the largest producer.

There are two types of pecans: the improved "paper shell" and the smaller pecan with a hard shell which is used widely in confections and baking by commercial firms, Miller explains.

The filbert crop from Oregon will also be particularly large this season. "But filberts are not so well known as the other nuts. They are not well promoted, but the growers are beginning to see the light. Competition," says Miller, "is getting stiff."

"Everyone is interested in more and better nuts, but they must be told about them."
(NEWSPAPER ENTERPRISE ASSN.)