

Senior High School Honor Roll Students Announced

Honor roll students for the fourth nine weeks of 1953-54 term of the Roseburg Senior High School has been released by school officials. The list includes honor students' names in the freshmen,

sophomore, junior and senior classes.
 Seniors: Colette Anderson, Donna Barker, Ralph Barker, Alice Holton, Brian Booth, Barbara Brand, Sally Brown, John Campbell, Don Carter, Colleen Christie, Jeanine Conn, John Du-

Val, Donna Ellison, Kay Emery, Marjorie Ezzell, Bob Feiler, Donna Frensdahl, Darrell Gourley, Holene Hansen, Georgiana Heinz, Scott Henry, Anita Herrington, William Hestford, Edna Howell, Ralph Irving, Don Jackson, Shirley Judd, Bob Kennedy, Gene Lane, Velma Laskford, Eleanor Leming, Leola Lorenson, Lola Lynn, Siegfried Mohn, Lovell Malone, Barbara Marsh, Jackie Olinger, James Parker, Carolyn Patten, Jon Pickens, Don Powell, Cynthia Ann Powers, Mary K. Purdy, John Rand, Cindy Randall, Arlene Redmond, Mary Lou Reddy, Catherine Robbins, Cecelia Rowell, Gerald Sprout, William Steele, Melina Stonebraker, Judy Suttick, Marjorie Suttick, Dick Terrio, Carl Ueber, Bob Vierra, Don Ware, Beulah Whitcomb, Glenn Young, Hazel Young.

Juniors: Sara Rae Adams, Donna Archer, Gerald Archer, Donna Bashford, Carol Bjerke, James Brooks, Mary Lee Canby, Marjorie Carey, Nancy Cole, Janet Church, Nancy Coleman, Theresa Durand, Nancy Egan, Suzanne Fischer, Carmen Ford, David Franco, Nancy Frondahl, Sharon Haren, Nancy Hubbard, Joyce Hicks, Sandra Humphreys, Maxine Hunter, Helen Joiner, Lorena Kidd, Elizabeth Kelley, Herbert Kelley, Kenneth Kirk, Curtis Kookan, Sharon Lander, Gail Lorenson, Billie Minkler, Irene Munn, Beverly Nichols, Jeanne Oswald, Rose Selia Paulson, Roy Phillips, Frank Purdy, Duane Raddatz, Patricia Riley, Juanita Roscher, Joe Sand, Marvin Sanders, Yvonne Santti, Leroy Sargent, Delberta Simonson, Judith Stadler, Lee Stout, Sylvia Sultman, Sylvia Sweeney, Thel, Dolly Urban, Barbara Vang, Ruth West, Joan Wilkinson, Barbara Wilson.

Freshmen: Vicki Backer, Pauline Baird, Nancy Bell, Judy Bellows, Charlene Bentley, Connie Bridgess, Anne Bromos, Sonya Carlock, Evangeline Chapman, Gary Cook, David Gordon, Deborah Corkrum, Forest Crawford, Donald Doyle, Janet Dunn, Judy Eola, Betty Felker, Marvin Fry, Sally Hailer, Marilyn Freeman, La Velle Gladwell, Joe Hallmark, Donald Harbo, Blythe Harris, Marie Hunter, Beverly Johnson, Bill Kelley, Janice Kelly, Leanne Kelly, Betty Knight, Judith Ann Kowalewski, George Ann Kuhn, Vicki Lehman, Lois Lehne, Janet Lewis, Patty Livermore, Ernest McCordia, Gladys McCraw, Barbara McCrory, Gene Marlin, Raymond Lee Marsh, Constance Meyer, Sharon Louise Minton, Judy Moore, Marie Diane Myers, Norma Nelson, Bill Oerding, La Donna Parker, Donna Pirard, James Pippin, Bobby Pitts, Virginia Pooch, Ann Robinson, Gene F. Rogers, Jack Rose, Patricia Sandquist, Patsy Schermer, Ray Shiflett, Patricia Thomas, Gay Thompson, Sharon Ueland, Mary-Ellise Urean, Barbara Upright, Joanne Walker, Norma Weber, Mollie Wilcox, Judy Wood, Carol Yantic, Ron Young, C. Paul Yundt.

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Frozen Chunks Of Pineapple Now Possible

Pineapples can be frozen in "chunk" style at home, according to A. P. Sidwell, Oregon State college food technologist. Fresh pineapples usually remain plentiful on the market during June, import statistics show.

Best ripeness is when centers of the eyes on the fruit are yellow and the edges light green, Sidwell said. The fruit should be heavy, with no bruises.

Remove the top by twisting or cutting it off by suggested. Best method is to grasp the pineapple top near its base and give a sudden sharp twist.

Then stand the pineapple upright, and cut straight down the middle with a sharp knife, dividing it into halves. Divide into eighths or sixteenths, ending up with wedges about one inch on the outside and a sliver of core in the middle. With another stroke of the knife, the core can be removed, Sidwell said, and the hard skin can be cut off easily with a minimum of waste. Next step is to trim off the eyes and cut the wedge into chunks, he said.

Pineapple will not brown after being cut, he noted, so no precautions need to be taken with it.

Flesh will be solid, except for the part directly under the center of the eye, according to the food technologist. Best should be juicy but firm. "Rubbery" flesh is characteristic of very dry fruits, and immature ones will have white flesh, little juice and be sour.

College food technologists recommend covering with a 30 percent sirup and putting fruit into containers with head room before sealing and freezing.

Pineapple slices, like those put up commercially, are difficult to do at home, Sidwell said. But he gave these directions: After twisting off the top, lay the fruit on its side and slice before removing skin. Cut the slices into halves, through the core. With a narrow knife, cut around the core, and then take off the skin and trim up the eyes. It is difficult to get uniform pieces this way, however, he said.

Impromptu Entertaining Now Made More Enjoyable

Impromptu entertaining today is made far simpler and more gracious with the help of modern equipment such as the electric grill. Plugged in right at the table and ready for service, the grill is a wonderful convenience for cooking and serving such as today's "All-American Meal" of pancakes and syrup. The pancakes can be baked while you chat and served piping hot. To spark the conversation, try this very special quick variation of ready-mix pancake, served, of course, with butter and warmed maple-blended syrup.

Orange Griddle Cakes
 1 cup ready-mix for pancakes
 2 tablespoons sugar
 1 egg, well beaten
 1 cup milk
 2 tablespoons shortening, melted
 1 teaspoon grated orange rind
 Maple-blended syrup
 To pancake ready-mix, add sugar; mix lightly. Combine egg, milk, shortening, and orange rind. Add to pancake mixture, beating until smooth. Bake on hot lightly greased griddle, turning only once. Serve hot with butter and maple-blended syrup. Makes about 12 or 14 griddle cakes.

Retail Butter Prices May Drop Under New Supports

By OVID A. MARTIN
 WASHINGTON — Agriculture Department officials predicted Tuesday that retail prices of butter might drop to around 40 cents a pound under a new price support plan approved by the House Agriculture Committee. This would be 25 to 30 cents under present prices.

The committee has approved a proposal to require the government to raise the support level for butterfat and milk used for manufacturing purposes from the current 75 per cent to 80 per cent of parity, effective Sept. 1 and continuing until April 1, 1955.

Parity is a standard for measuring farm prices declared by law to be fair to farmers in relation to prices they pay.

But the House plan would permit use of direct government subsidies as a method of supporting returns to dairymen. The taxpayers, in the final analysis, would pay the subsidies. The subsidies would permit a drop in retail prices of butter, cheese, dried milk, evaporated milk and other manufactured dairy products.

Under the present support program, the Agriculture Department offers to buy butter, cheese and dried milk from manufacturers at prices designed to enable the latter to pay dairymen the designated support prices for milk and butterfat. This offer has the effect of setting minimum wholesale and retail prices for these products.

Under the subsidy proposal, wholesale and retail prices of manufactured dairy products would be free to move up and down under the influence of supply and demand.

If the prices failed to give manufacturers enough to pay the designated support levels for milk and butterfat, the government would make up the difference to dairymen.

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Charge Against Lewis Ends In Directed Verdict

ELLCOTT CITY, Md. — The state has until June 17 to decide whether to make a second attempt to prosecute radio commentator Fulton Lewis Jr. on a criminal libel charge.

Lewis won a directed verdict of acquittal Monday on a charge that he libeled State Sen. Paul J. Bailey (R-St. Marys County) in a letter published in the weekly St. Marys Enterprise.

Sheridan Fahnestock, publisher of the paper and the state's lead-off witness, refused to say anything about the alleged letter on the ground he might incriminate himself. And prosecutors were never able to get their case off the ground after that.

The second indictment accused Lewis of libeling Bailey, former State Sen. Philip Dorsey and Joseph Weiner, chairman of the Republican State Central Committee for St. Marys County. It deals with a letter published in the Enterprise which carried a notation that it was reprinted from the Congressional Record. That letter also appeared over the name of Lewis and discussed county affairs.

Men Surprise; Dainty Salads Listed At Top

When our man-panel voted unanimously for this heavenly Peach Fluff, we were surprised! The so-called ladies' salads and desserts are proving to be equally popular with our rugged men. Most of all, they like the luscious flavor of the canned cling peaches and the crunchy almonds.

If you have a couple of slices of dried out cake left, it works in here beautifully.

Heavenly Peach Fluff
 4 to 5 canned cling peach halves
 6 marshmallows
 2 tablespoons roasted blanched almonds
 ½ cup whipping cream
 1 tablespoon granulated sugar
 1 cup cubed stale cake
 Drain peaches thoroughly and dice to make 1 cup. Cut marshmallows fine. Chop or sliver almonds. Whip cream until stiff and beat in sugar. Fold in peaches, marshmallows, almonds and cake. Chill several hours before serving.
 Serves 4 to 5.

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Western Scrambled Eggs Finding Favor

Western cooks use ripe olives with abandon. Naturally "Scrambled Eggs Western" has that ever-popular ingredient. The next time you scramble eggs don't forget to add big pieces of ripe olives. Too, a little onion and cheese is delicious in them. This entree is a quickie that can be served for any meal, or for in-between meal-time snacks.

Scrambled Eggs Western
 1-3 cup ripe olives
 3 green onions
 2 tablespoons butter or margarine
 6 eggs
 1-3 cup milk
 ½ teaspoon salt
 Dash black pepper
 ¼ teaspoon Worcestershire sauce
 1-3 cup diced American cheese
 Slice olives. Slice onions thinly and cook slowly in butter a few minutes. Beat eggs lightly with milk, salt, pepper and Worcestershire butter and onion and cook over very low heat, stirring occasionally, until almost set. Add cheese and olives and cook until set. Serve at once.
 Serves 4.

Winston-Dillard Fire District Elects Officers

Officers for the Winston-Dillard Rural Fire district for the forthcoming year were named in an election held at the fire hall Monday night, according to Correspondent Mrs. Albin Nelson.

Officers named were: Lyndon Lengle, president; Don Worthen, vice president; Charles Nichols, secretary-treasurer. Finance committee members are: Poley Stacey, Harry Nichols and Floyd Johnstone. Investigating committee members are Loren Dow, Jim LaCava and Ramon Nichols Jr. Named to the house committee were LeRoy Davis, Robert Nichols and M. A. Stanley.

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