



... baked short ribs Mount Vernon

Washington's Birthday Is A Good Time To Have Baked Short Ribs Mount Vernon

As every school child knows, February 22nd marks the birthday of our great country's founding father, George Washington having been born near Frederickburg, Virginia, in 1732. His father managed the estate at Hunting Creek on the Potomac which was later named Mount Vernon after Admiral Edward Vernon. When he was 20 Washington became manager of the large plantation and for the next 20 years his life centered around Mount Vernon where house parties were frequent.

Washington employed a Pennsylvania Dutch cook whose creations were much acclaimed, and baked short ribs being a hearty dish of

Pennsylvania Dutch origin, it was probably served frequently to Mount Vernon's guests. To celebrate the holiday, what more appropriate dish could you produce to tantalize your family's appetites than this savory combination of beef short ribs, onions, carrots and varied condiments.

Baked Short Ribs Mount Vernon

- 4 tablespoons flour
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 4 pounds beef short ribs
- 2 tablespoons butter or margarine
- 2 medium onions, chopped
- 2 tablespoons brown sugar
- 1 tablespoon vinegar

- 1/2 teaspoon dry mustard
- 1/4 cup catsup
- 1/2 cup beer or ale
- 1 cup beef bouillon
- 6 whole carrots, scraped and halved
- Combine flour, salt and pepper; roll short ribs in mixture. Brown ribs on all sides in hot butter in skillet. Reduce heat; add onion and cook until tender, but not brown. Combine brown sugar, vinegar, dry mustard, catsup, beer and bouillon. Turn into a 2-quart casserole. Bake in a moderate oven (350 degrees F.) 1 1/2 hours. Add carrots; bake 1 hour longer. Yield: 6 servings.

Era Of Harmony Hangs Over Steel Negotiation Opening

PITTSBURGH (AP) — An unprecedented era of harmony hung over opening steel labor contract negotiations Wednesday with both the industry and union bent on achieving the quick settlement asked by President Kennedy.

Selection of Valentine's Day for the bargaining start was described as strictly coincidental. But it fit in with the sweetness-and-light approach the negotiators seem to have adopted in place of their knock-down battling stance in prior years.

Today's initial talks were expected to be mainly exploratory, clearing the way for private meetings between President David J. McDonald of the United Steelworkers Union and R. Conrad Cooper, chief negotiator for U.S. Steel Corp. and the industry.

With the bargaining getting under way 4 1/2 months ahead of the June 30 expiration of the current contract, nobody has formally stated a target date for a new agreement, but it is generally believed to be in early March.

Kennedy has said the "earlier the better" will suit him for a new steel contract—thereby avoiding the threat of a midyear strike, disruptive effects of a steel inventory buildup and a consequent economic letdown later on.

but the two key figures put off until at least Thursday a start of a huddle on their own.

As in the past, it was expected that McDonald and Cooper and their aides will eventually hammer out the new agreement terms privately when the spade work has been done in larger meetings.

In Washington, Secretary of Commerce Luther H. Hodges predicted an early, non-inflationary settlement—one that won't require "much of an increase, if any" in steel prices.

HST Says Washington Full Of Cracker Boxes

WASHINGTON (AP)—Washington, says former President Harry S. Truman, is "full of chicken coops and crackerboxes."

Truman, chatting with a reporter about Washington's new buildings, added: "I'm no architect, but some day they are going to have hailstones here — and we'll find out about these crackerboxes."

Left-Handed Shake

COLUMBUS, Ohio (AP) — The customer kept insisting that tavern operator Joseph Letow shake hands with him — with the left hand. Letow finally acceded.

A half-hour later, Letow told police, he noticed his \$800 ring was missing. So was the southpaw shaker.

Oregon Celebrating Its 103rd Birthday

SALEM (AP) — Wednesday was Oregon's 103rd birthday.

The congressional act making Oregon a state was signed Feb. 14, 1859, but Congress attached some conditions that had to be accepted by the Oregon Legislature. These weren't accepted until June 3, 1859.

The new state's delegation to Congress was seated Feb. 14, 1859, however.

Gov. Mark O. Hatfield asked Oregonians today to give some prayerful thought to the sacrifices of the early Oregon pioneers.

Socialists Jailed

SEOUL, South Korea (AP) — A revolutionary court Wednesday sentenced 20 members of South Korea's banned Socialist parties to prison terms ranging up to 15 years for pro-Communist activity. Two defendants were acquitted.

FOLGER'S COFFEE

- 1-lb. 59c
- 2-lb. 1.17
- 4-lb. 2.34

Melrose Store



FOR THE FIRST TIME in Marina Junior High's 25-year history, one student — Marilyn Ann Jaha, outgoing student body president of the San Francisco school — won the four major awards available to graduating ninth graders. Miss Jaha, 15, shown here with her trophies, won the PTA scholarship as student with highest grade average for six terms; American Legion award for student "outstanding in scholarship, service, character, leadership and honor"; Walter Nolan award for "outstanding service to the school"; and the Lions Club award for athletics. (UPI Telephoto)

IMPORTANT PLACE ON OREGON'S MENUS

IMPORTANT PART IN OREGON'S ECONOMY



... Polynesian fish dinner

Polynesian Fish Dinner Exciting Way To Prepare Rice And Shrimp

The new bride wants to prepare a dinner that's not just run-of-the-mill when she first begins to entertain. Polynesian Fish Dinner is a glamorous new dish to show-off her artistic as well as culinary talents.

The tangy-tart, sweetly-sour sauce that's so delectable boasts canned pineapple and fresh red ripe tomato wedges, and can be made and refrigerated the day before. However, the tomatoes should not be added until the final heating when they soften and add their succulence to the dish.

The rice and shrimp may be prepared last minute. Deep fat fry or bake the shrimp in a crisp, crusty golden. Then nest them on a bed of soft snowy rice kernels and smother them with this Polynesian flavored sauce.

Zesty Chinese egg rolls are in keeping with this meal, making excellent before meal nibblers. Bake or fry the frozen kind, serving them with the customary sauces.

Bakery-made Chinese almond cookies or fortune cookies might finish the meal, with a refreshing fruit sherbet or fruit cup featuring banana slices.

- Polynesian Fish Dinner
- 46 servings
- 1/2 cup (1 stick) butter
- 1/2 cup chopped green pepper
- Two-thirds cup minced onion
- 1/2 cup firmly packed light brown sugar
- 1/2 cup vinegar
- 2 1/2 cups (1 lb. 3-oz. can) pineapple chunks
- 2 tablespoons cornstarch
- 1 teaspoon salt
- 1 tablespoon water
- 2 10-ounce package frozen breaded shrimp
- 1 1/2 cups rice
- 3 cups water
- 1 1/2 teaspoons salt
- 2 tablespoons butter
- 2 medium fresh tomatoes, cut into wedges

mix well. Then cook, stirring constantly, until mixture thickens; set aside. Cook shrimp according to package directions; keep hot. Combine rice, water, salt and butter in 3-quart saucepan; heat to boiling. Reduce heat to medium low. Stir once with fork. Cover tightly and simmer until liquid is absorbed and rice is tender, about 12-14 minutes. To serve reheat sauce; add tomatoes and cook until soft. Spoon rice around edge of large serving platter; place shrimp in center and pour hot sauce over all.

Hollywood 'Thank You' Slated For Reservists

FT. LEWIS (AP)—A Hollywood type thank-you is planned for Wisconsin's 32nd Infantry Division at Ft. Lewis Feb. 24.

Arranged by the division's information office, the show will have Mort Sahl, Hollywood comedian, as master of ceremonies.

Spokesmen for the division said these other entertainment figures have offered to donate time in recognition of the service of national guardsmen and Army reservists during the Berlin crisis. They include:

Dorothy Provine, a movie and television actress; Jaye P. Morgan, singer; Murey Amsterdam, comedian; Denise Darcel, movie actress; Nick Adams television actor; Joan O'Brien, singer-actress.

Jack Carter, comic; Connie Stevens, singer; Jim Hutton; Leslie Parrish, TV actor; Fabian, singer; Frankie Avalon, singer; Annette, singer; Sam Cooke, entertainer; Dodie Stevens, singer, and Donny Brooks, entertainer.

Diane Crosby Improves

BURBANK, Calif. (AP) — Barbara Diane Crosby, 23, wife of singer Lindsay Crosby, is reported slightly improved but still on the critical list at St. Joseph Hospital.

New Clues Turn Up In Hunt For Woman

PORTLAND (AP) — Two new clues were revealed by authorities Tuesday in the search for Mrs. Grace R. McMannamay, 43, missing almost two weeks.

The body of her husband, Andrew, was found in the Columbia River near Hood River Feb. 4, two days after the couple was reported missing from their Springdale home.

Bloodstains on a bedsheet found at Benson State Park that same day have been identified as the same type found spattered in the couple's home, said Capt. Gordon Auburn of the Multnomah County Sheriff's office.

Auburn said another clue came from Grants Pass, where a motel operator told police a man, woman and dog stayed at his motel Feb. 4.

He told police the woman resembled a newspaper picture of Mrs. McMannamay and the dog matched the description of the family pet.

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 - 6 oz. Instant 89c
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