

## One Of History's Astounding Men Brought To Life In Powerful Novel

The life story of one of the most astounding men in all history is told in "The Great Infidel" by Joseph Jay Deiss.

**Wonder Of The World**  
Frederico II, King of Sicily and Holy Roman Emperor seven and one half centuries ago, was known to his contemporaries as the "Wonder of the World." He still is.

He was a non-conformist on almost every point—in shocking conflict with the times. He rose from pauper king to the exalted throne of a Roman Caesar.

Three times married, three times excommunicated—his life, private and public, was never for a moment free of passionate controversy. He was accused of everything.

A master showman, he had great intellectual interests. In a period when most Europeans were illiterate, he spoke nine languages and wrote fluently in several. His epic struggles against the temporal power of the Papacy clearly foreshadowed the Protestant Reformation.

This account of Federico's life scrupulously follows the known historical facts although it is constructed in a novel. It evokes both moods and scenes of the astonishing past, picturing all the exuberant pageantry of the Middle Ages—not as a conventional world of knights and armor, of troubadours and ladies fair, but of people as strongly and weakly human as ourselves. Above all towers the enigmatic personality of Federico Secondo, a man ahead of his times but trapped by it.

**Story of Crusade**  
"The Desegregated Heart" by Sarah Patton Boyle is the story of a crusade, the more courageous for the background out of which it sprang—a traditional Southern upbringing in aristocratic Albemarle County, Va.

The crusade began when the University of Virginia refused to enroll a Negro student. Confident that this wrong could be righted quickly, Mrs. Boyle went forth to do her share, only to see her white friends drop away and even the Negroes become wary, doubtful of

her staying power. It was a lonely struggle, one that survived obscene letters and burning crosses, but reached its spiritual height when actual integration of the schools of Virginia met with grudging and bitter acceptance.

That Mrs. Boyle was able to reconstruct an unassailable faith in both God and man is the ultimate victory of this inspiring, eloquent book.

**Best Book**  
An immediate successor to "Lord of the Flies," the novel that has made William Golding famous, "The Inheritors" is regarded by many, including the author himself, as the best of his books.

This is the imagined account of the last days on earth for the last members of the doomed race we call Neanderthal man. There were only eight of them left—six adults, a small girl and an infant. William Golding has written a powerful, profound and haunting novel about these essentially gentle innocents and what happened to them after their encounter with another race of beings. They were beings somewhat like yet strangely different from them, and so both terrifying and fascinating; beings incomprehensibly skilled and sophisticated, but cruel, guilt-ridden and already somewhat corrupt; beings whose descendants would name their species "Homo Sapiens."

Other new books appearing on the library shelves this week are:

**Adult Non-Fiction:** Josep Torres Campalans, Max Aub; Westward Expansion, Ray Billington; The Person You Can Be, Roy Burkhardt; Voices in the Snow, Alan Carlisle; It's Bright in My Valley, Philip Cleveland; Backseat Quarterback, Perlan Conerly; The Origin of Races, Carleton Coon; Tennessee Ernie Ford's Book of Favorite Hymns, Tennessee Ernie Ford; Sirens Should Be Seen and Not Heard, Hermione Gingold; Ibamba, Thynant Hubbard; Art and the Spirit of Man, Rene Huyghe; A Shot in the Dark, Harry Kurnitz; Newbery Medal Books:

1922-1955, Bertha Mahoney; The Dinner Party Cook Book (Stewart Collection) Sunset (Per.); Our Living Bible (Stewart Collection); Jings, Truman Capote; Ride West to Pueblo, Kingsley West.

**Young Moderns Non-Fiction:** Moving Into Manhood, W. W. Bauer; What You Should Know About Communism and Why, Scholastic Magazine; Custer Country, Ralph Seudder; Forever Free, Dorothy Sterling.

**Young Moderns Fiction:** Book of Hugh Flower, Lorna Beers; Men of Athens, Olivia Coolidge; Outpost of Jupiter, Lester Del Rey; Four-Day Planet, H. Beam Piper.

**Juvenile Non-Fiction:** Who Lives at the Seashore?, Glenn Blough; A Play at Your House, Regina Brown; Entertaining the World, P. T. Barnum, Fred J. Cook; The First Book of Camping, E. C. James; Getting to Know Australia, Margaret Parke.

**Juvenile Fiction:** Baseball Flyhawk, Matt Christopher; The Princess and the Lion, Elizabeth Coatsworth; The Ten Show Summer, August Derleth.

**Easy Books:** How Do You Get From Her to There? Nicholas Charles; A Horse Alphabet, Tony Palazzo.

**GOOD WITH SPAGHETTI**  
Mix instant minced onion and a little wine with cream cheese. Spread on warm French bread or rolls. Wonderful with spaghetti, lasagne or ravioli and a green salad.

A little salt in your starch will give cottons a glossy, like-new finish.

## Pork Chops, Rice Happily Combined In Casserole Dish

Pork chops and rice aren't what you'd call a new combination, but prepared in this manner you'll have to admit it's an innovation.

These pork chops bake on top of rice pudding accented with raisins and cinnamon. While the chops are browning the rice can be cooking. The remaining ingredients are then mixed in and placed in a baking dish. Arrange the chops on top, cover and bake. The milk will be absorbed by the rice and raisins.

This dish is particularly appropriate right now for pork and rice are two of the season's most plentiful foods. Keep on the lookout for pork "specials," advises R. E. Stages, home economist and meat authority.

**Pork Chop-Rice Pudding Casserole**  
6 loin or rib pork chops, cut 1 inch thick  
2 tablespoons lard or drippings  
1 teaspoon salt  
1/2 cup rice  
1/2 cup raisins  
3 cups cold water  
1/4 teaspoon cinnamon  
3 to 4 tablespoons sugar  
1 teaspoon salt  
1 1/2 cups milk

Grease a 12x8-inch baking dish. Brown chops in lard or drippings. Season with 1 teaspoon salt and pepper. Add rice and raisins to cold water. Bring to a boil, stir, cover tightly and simmer 15 to 18 minutes or until rice is tender and water is absorbed. Stir cinnamon, sugar, 1/4 teaspoon salt and milk into rice-raisin mixture. Pour into baking dish. Place seasoned chops on rice mixture. Cover tightly and bake in a moderate oven (350 Deg. F.) 30 minutes. Uncover and continue baking 15 minutes. 6 servings.

## Indiana Visitor Leaves Area Following Sojourn In Melrose

By NETTIE WOODRUFF

Mrs. James Snyder left this week for her home in Farmland, Ind., after a week's visit in Melrose with her sister, Mrs. Wilbur Thompson, and family. En route she planned to stop in Sacramento, Calif., to visit the Thompson's daughter, Mrs. William Statts, and family.

### California Trip Made

Mrs. Chester Vierra and her daughter, Mrs. Casey Morgan, visited for several days last week in Hayward, Calif., with the Vierra's eldest daughter and family and with friends in Red Bluff.

Mrs. Jeanine Blanchard, daughter of the J. E. Conns, was in Ashland recently to receive her bachelor's degree at Southern Oregon College commencement exercises. She is a second grade teacher at Tenmile School.

Mr. and Mrs. Harold Chitwood and two sons have left for North English, Iowa, to visit her relatives and possibly locate there. En route they stopped in Seattle to visit Mrs. Chitwood's brother and family.

To remove rust stains from clothing, moisten with lemon juice and salt and dry in the sun.

Here's a quick and easy sauce for croquettes, cutlets, fish or poultry: Thin a can of mushroom, celery or chicken soup with milk and then add 2 tablespoons of instant toasted onions. You'll have the mild, browned onion flavor with none of the tears and cooking odors usually associated with it.

Uncooked foods, such as marinades and salad dressings, should be allowed to mellow. Add herbs as far ahead of serving time as possible.

Use a vacuum cleaner on upholstered furniture as well as on rugs. To brighten colors, sprinkle salt on flat surfaces before vacuuming.

son of Little Rock, Calif., recently.

Mr. and Mrs. Ralph Schrader and spent several days here visiting his brother, Wilbur Schrader, and family and old friends and neighbors.

Gregg Young, son of the Bert Youngs, is wearing a cast, having broken his arm while playing baseball.

Douglas Doerner, student at the University of Oregon, is spending the summer months working for the U. S. Forest Service at Diamond Lake.

Miss Princess Egbert of Grants Pass visited Sunday with Mrs. D. N. Busenbark, who is recovering from recent surgery in a local hospital.

### Mannings Have Guests

Mr. and Mrs. Virgil Six left Saturday for their home in Salem following a few days' visit with her parents, Mr. and Mrs. M. M. Manning. Mr. and Mrs. Ray Simpson of Corvallis visited during the weekend at the Manning home.

Mr. and Mrs. Harry Johnson of Portland spent the Father's Day weekend with her parents, Mr. and Mrs. Joe Sand, and family.

Mr. and Mrs. William Blomgren and three sons and one daughter have purchased the former Jess Dillon place on Cleveland Hill Road. They moved here from Glendora, Calif. Mrs. Blomgren is the former Donna Dillon of Melrose.

Mr. and Mrs. George Weigum and daughters took Mrs. Weigum's mother, Mrs. Vohs, to Portland Saturday to take the train to her home in Glasgow, Mont., following a visit at the Weigum home for the past two weeks. Mrs. LaFond of Wenatchee, Wash., was a recent guest at the home of her sister, Mrs. Weigum.

Mr. and Mrs. H. A. Densmore spent last week in Oregon City attending the Oregon State Grange's annual session. They were dele-

gates from Melrose Grange. Douglas and Georgiana Sanders, Jean Preschern and Karen Lash, at Corvallis were Alan Young, all from Melrose.

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| BONELESS STEW BEEF        | 59¢ | BONELESS TOP SIRLOIN     | 89¢ |
| T-Bone STEAK Well Trimmed | 79¢ | Well-trimmed Rib STEAK   | 69¢ |
| Sirloin Tip STEAK         | 85¢ | Flavorful ROUND STEAK    | 79¢ |

## Former Tiller Store Owners Make Return Visit To Area

By MRS. MILTON HAMMERSLY

Mr. and Mrs. Frank Tighe of Long Beach, Calif., stopped recently to visit Mr. and Mrs. Vern Lerwill of Tiller and Mrs. Hazel Jennings of Drew while on an extended motor trip to Canada and through eastern states.

The Tighe's at one time owned the ranch on Red Butte Road now owned by Mr. and Mrs. Paul R. Densmore, and during the years of World War II they owned and operated the Tiller Store and post office. They left here about 1946 and operated a liquor store in the Long Beach area until recently, when it fell victim to progress as a new freeway was built. They are now retired.

Mr. and Mrs. Wayne Peterman and sons moved over the weekend to their newly-purchased home at Tri-City near the Tri-City Reddy Mix plant. They have resided at Tiller for the past eight years while Peterman was employed by National Plywood Co. and its predecessors at the stud mill and veneer plant upriver from Tiller. Since the plant was closed a few months ago, he has been working at the company's Roseburg operation. The Petermans lived in the Scott house now owned by Mr. and Mrs. Vern Lerwill and located next to the Lerwill ranch. Mike Peterman, who just finished the eighth grade at Tiller, is remaining for the summer to assist on the Lerwill ranch.

**Rattlesnakes Reported**  
Ralph Little and his Forest Service telephone maintenance crew accounted for the second rattlesnake killed by Cow Creek Ranger District employees last week when they found the reptile on the highway near Drew. Gerry Bonney and Jim Hunt dispatched the snake. Second rattler to be killed within a week on the Tiller Ranger Station ground was killed by Robert W. Squires,

South Umpqua District forester, near the lumber shed at the rear of the station property.

Ranger and Mrs. Hillard M. Lillgren and Jon and Sandy had as a weekend visitor Mrs. Lillgren's nephew, Stephen Francis, from Minneapolis, Minn. He was graduated from high school there and left by plane the following day for Roseburg, where he was met by the Lillgrens. Monday, he reported to the Wolf Creek Camp on Little River where he will be employed on the Forest Service regional fire suppression crew for the summer.

Rita Hunter, 6-year-old daughter of Mr. and Mrs. Glen Hunter of Tiller, is currently visiting her maternal grandparents, Mr. and Mrs. E. C. Forell of Redmond.

**Medfordite Visits**  
Mrs. Pearl Kitchen of Medford spent three days recently at the home of her son-in-law and daughter, Mr. and Mrs. N. E. McCutcheon and family. She came especially to see her grandchildren, Francis and Trudy Carter, son and daughter of Mrs. McCutcheon, receive eighth grade diplomas from the Tiller-Drew Grade School.

Mr. and Mrs. Ernest Dahack drove to Shady Cove recently to attend the golden wedding celebration of their longtime friends, Mr. and Mrs. Alvin Conover. Recent callers at the Dahack home have been Mrs. Alma G. Meyer, Donna Ashpole and C. A. Kissinger, all of Eagle Point, former home of the Dahacks; Edyth Wirt and Marie Simpson of Trail; Mrs. Halie Hesselgrove and Mr. and Mrs. Ken Nolte of Medford; Avis Trei of Santa Ana, Calif.; Mr. and Mrs. Hodgson of San Pedro, Calif., who were vacationing at their Days Creek cabin; and Mrs. Lora Carver of San Francisco, Calif., who accompanied friends from Roseburg on the trip to Tiller.

## Fur Trim Is Fashion's Roar In New Clothes For Winter

By GAY PAULEY

UPI Women's Editor  
NEW YORK (UPI)—It is not the be-kind-to-animals season on Seventh Avenue if they're the fur-bearing variety.

Fur trim is the great roar of fashion in the new fall and winter collections which manufacturers for the last three weeks have been showing the nation's store buyers. The new clothes will begin to arrive in retail stores in late July.

The designers in this number one garment center of the nation always have been in love with fur for trimmings and linings. For the new season, the love affair has grown torrid. Fox, lynx, leopard, opossum, Persian, seal, jaguar, chinchilla, ermine and of course mink abound as trim and linings. Many are the new treatments for the furs.

Several designers showed sleeveless mink blouses in the various beige and brown mutations with tweed suits. The long-haired furs such as fox and lynx go into hoods or as borders on the jackets of both tweed daytime suits and dressier cocktail suits in velvet.

Designer Paulina Trigere

dressed her collection in a variety of furs. A black sheath of a cocktail dress, short length, had a six-inch border of white ermine tails at the hem. Ermine tails lined the stole which went with the dress.

A dress coat costume for evening in white satin came with the flared coat lined completely in black mink. Opossum was dyed in a plum color to produce a bulky jacket for a sleek late day wool dress in the same plum shade. The plum was repeated in the border of jersey stole topping a slim-cut jersey dress.

A snow leopard cape, in its unevenly spotted white and beige tones, covered a floor length wool dinner dress. Miss Trigere put a sleeveless white mink vest over a sleek black crepe formal. And the topper of them all was her use of Mongolian lamb, a shaggy, long-hair in white. It is considered a fur rather than a fiber, because the lamb's skin goes along with the outer coat.

Miss Trigere produced it in a floor-length stole measuring at least five yards in length, worn over a sleek black satin formal. It went into a cape, shown with black satin formal also.



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