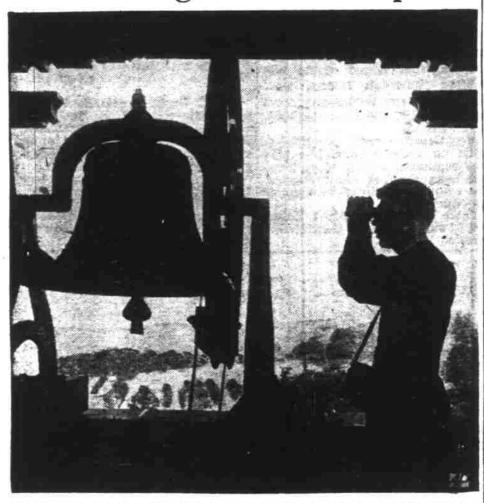
### Watching Over the People



OSSINING, N. Y. - Brother Dennis of the Catholic Foreign Mission Society uses binoculars as he serves as aircraft spotter from 100foot bell tower of the Maryknoll Seminary, Ossining, N. Y. The tower is used in round-the-clock vigil by the brothers who join volunteers across the nation in setting up lookout posts for hostile aircraft. (AP Wirephoto to The Statesman.)

various puddings. It is most often

eaten chilled, from a tall glass with a spoon, accompanied by sliced cake or cookies. With more sugar

this custard becomes delicious ice-

cream with the help of an old-fashioned freezer. Hot, chilled,

frozen-this three-way All-Ameri-

EGGSPARAGUS SURPRISE Each serving consists of a piece

ORANGEGG

cup chilled orange juice (frozen

and reconstituted, fresh, or can-

ned) and one egg. Break egg in

bowl and mix with rotary beater.

Springfield

To Buy Site

For Smelter

tal price is \$30,000.

Add orange juice and beat again. Makes two 6-ounce drinks.

SPRINGFIELD (AP)-Springfield,

with high hopes of getting an

aluminum reduction smelter, is

going to spend \$10,000 for the Apex Smelting Co. of Chicago.

The money will go toward purchase of an 18-acre site, which the company has indicated it might

use. Another \$5,000 may be raised by private contribution. The to-

Mayor B. P. Larson said many

cities subsidized industry in this

way in order to get them to lo-

cate plants in their towns. The

increased payroll and taxes more

than make up for the subsidy, he

The owner of the site is the

Oregon Fibre Flax Growers As-

sociation. Councilman Ed Harms

objected to the money grant, as-

serting that the flax association

had used subterfuge in getting title

to the property. The property for-

merly was owned by the city of

For every two persons, use one

can dessert pleases everyone.

#### Nine Courses And All Eggs For Editors

A nine-course meal was recently served by the Egg National sert, and is especially relished in Board to food editors in New York the South where it is erroneously City and though we wouldn't but regularly called "boiled" cusrecommend that you eat quite that tard. When just off the stove it many eggs, here are some recipes may be served hot over cake or

PARTY-PICNIC EGGS 6 eggs, hard-cooked

2 tablespoons chopped roasted 8 teaspoons green pepper,

chopped fine 8 teaspoons pimento, chopped

dash of tabasco salt and pepper

3 tablespoons mayonnaise Cut eggs in half, take out yolks which is laid a layer of fresh, (or and mash fine in bowl. Add canned) asparagus which has been Display Saturday chopped almonds or other nuts, well drained. Over this slice a green pepper, pimento, dash of ta- whole hard-cooked egg; then covbasco. Add mayonnaise. Mix well er the egg with a thick cream and add salt and pepper to taste, sauce. Sprinkle with Parmesan Fill egg halves with the mixture cheese and place under broiler pepper or pimento pressed on top cheese sauce may be used instead lend a pretty effect. Sprinkle with of cream sauce, if desired. paprika if desired. Serve on salad greens. For picnic, wrap each egg f in waxed paper.

#### EGG DROP SOUP 4 cups of chicken broth

12 cup diced celery 1 tablespoon diced onions or scallions

1 cup watercress leaves,

packed Place broth in covered sauce-pan, add celery and onion. Sim-mer 10 minutes. Beat egg slightly, bring soup to boil and pour in egg. Stir constantly about 2 minutes, or until egg separates into shreds. Add watercress and cook 1 minute. Serve immediately. 4 serv-

#### SOUTHERN EGG BREAD

1 heaping cup cornmeal 1 tablespoon flour 1 teaspoon baking powder

teaspoon salt 14 teaspoon soda (1/2 teaspoon if

'country style' buttermilk) 2 tablespoons bacon drippings

112 cups buttermilk

l egg Mix dry ingredients well, then add egg and stir till it is thoroughly mixed. Add fat then add buttermilk to form thin batter. Grease skillet or baking dish (about 8 by 10 inches) and preheat in oven. Pour batter into preheated skillet or pan and bake in oven at 450 degrees for about 20-25 minutes. The center of the egg bread will cook more firmly if skillet is placed under broiler heat for 2 to minutes at end of cooking time. Serve hot. Serves 4 to 5.

BLUEBERRY CUSTARD 2 cups milk

1/2 cup sugar

1/4 teaspoon salt 3 eggs l teaspoon vanilla

112 cups cultivated blueberries, washed and well drained

2 tablespoons sugar Scald milk with 1/4 cup sugar and salt in top of double boiler. Combine eggs and remaining 1/4 cup sugar. Beat slightly. Add a small amount of hot milk to egg mixture and mix well. Add egg mixture to remaining scalded milk. Cook over simmering water, stirring constantly, until mixture coats a metal spoon. Remove immediately from heat; stir in vanilla and set aside to cool. Chill in refrigerator before serving. Add and mix chilled blueberries (sugared with superfine sugar if desired). Spoon into sherbet

## Apricots Make Drug Claims Good Sauce Great Relief

GOLDEN APRICOT BUTTER

3 lbs. (6 cups) sugar Juice and grated rind of 1 orange

1 teaspoon nutmeg Wash and pit apricots. Cut into small pieces and place in large kettle. Add sugar, orange juice, grated rind and nutmeg. Bring to a boil. Cook to desired consistency stirring frequently to prevent scorching. Fill hot sterilized jars with the "butter." Seal while hot. Yields nine 1/2 pint jars.

#### CANNING APRICOTS

Select fully ripe, high quality apricots for canning. The raw fruit pack, boiling water bath method will give the most satisfactory results. Wash, pit and halve apricots. Pack into clean, hot jars. Cover the fruit with a hot 40 per cent syrup. (Proportion is 1 cup sugar dissolved in 11/2 cups water.) The syrup should be poured to within one-half inch from the top of the jar. Remove air pockets,

then wipe the rim of the jar. Adjust lids. Plunge filled jars into boiling water bath having the water one inch above the tops of he jar. Process for 20 minutes starting to time after the water eturns to full rolling boil. Remove jars from canner. Cool, with jars well separated, away from

#### FREEZING APRICOTS

For freezing, select firm fully ripe apricots. Sort. Wash, halve and pit. Pack at once in moistureglasses. Top with whipped cream vapor proof containers. Cover for extra touch. About six servwith chilled 40 per cent syrup (1 cup sugar dissolved in 11/2 cups Note: If frozen blueberries are water). For retention of color and desired, thaw and drain. Proceed flavor after thawing, add 1/4 teaas with fresh berries. If canned spoon ascorbic acid to each cup blueberries are used, chill, drain of cold syrup. Have fruit com-and proceed as with fresh blue- pletely covered with syrup. A 14 pletely covered with syrup. A 14 pound box of apricots will make Soft custard is a three-way des-16 to 18 pint cartons or jars.

#### APRICOT APPLE MARMALADE

4 cups chopped apricots 3 cups apples, finely chopped

4 cup lemon juice Grated rind of 1 lemon

Wash, pit and coarsely cut apriots. Combine all ingredients and let stand overnight. For quicker cooking, divide mixture into two pans and cook over medium heat until thick about 20 minutes. Makes 6 half pints.

#### New Tractor on of toast browned very lightly, over

One of the two new heavy-duty John Deere two and three-plow tractors, successors to Models A high, then smooth with until cheese melts. Sprinkle with and B, will be on display Saturday knife. Star-shaped pieces of green paprika before serving. NOTE: A at Interstate Tractor and Equipment company, according to Bill Holmes, manager. The new tractors are declared to feature a host of engineering advancements and

> Remember, when the recipe calls for milk--it means Curly's Milk!



There's a chef who knows his business! Richer-tasting CURLY'S MILK makes casserole dishes, soups, puddings and custards taste twice as good. Always insist on CURLY'S.

**CURLY'S** 

Phone 3-8783 Your Friendly Home Owned Dairy

#### YOUR SUNDAY DINNER EXTRA FANCY

"Caponized" Fryers . . lb. 51c

#### FARM TO YOU

Will Kill and Dress Free, Limited Number - First Come -

Phone 2-2861

LEE'S HATCHERY

### Heavyweights. Direct From

First Served

5310 East Center St.



A Product of Mutual Citrus Products Co., Anaheim, California • Established 1928

# For Hayfever

PHILADELPHIA (AP) -A new drug that has taken the misery

try, it was disclosed. Dr. N. E. Silbert of Lynn, Mass., who tried the drug out on 102 patients, said that within a half hour after the tablet was given hotel employes escaped injury.

anti-biotics, the drug is phener- year was believed to involve angan hydrochloride. It can be sold only by prescrip-

tion ,a spokesman for Wyeth said. In a clinical report in the May-June issue of Annals of Allergy, Dr. Silbert said the results obtained from phenergan were "far superior to those obtained with any other anti-histaminic agent.' All the patients he treated were

pollen either singly or in various combinations. Ninety of the 102 patients, he said, experienced dramatic, excellent or good relief, four had fair results and eight had questionable or no relief.

sensitive to grass, tree or ragweed

#### Jasper Park Lodge | Rankin Gains **Destroyed by Fire**

JASPER, Alta. (AP)-Jasper Park lodge, luxury playground center of the Canadian Rockies, burned

mountain peaks. out of the ragweed season for Peters, was burned severely in representative from Montana's hundreds of hay fever sufferers is making a last-minute check to see First District. obtainable throughout the coun- no one was trapped in the lodge, reputed to have been the world's mary election returns gave Ranlargest log building. The 500 guests, many of them

United States tourists, and 500 The loss to the Canadian Na-First developed in France and tional Railways, operators of the produced in this country by Wy- resort, was estimated by company eth Inc., Philadelphia producer of officials at a million dollars. Loss pharmaceuticals, biologicals and of tourist trade for the rest of the

other million

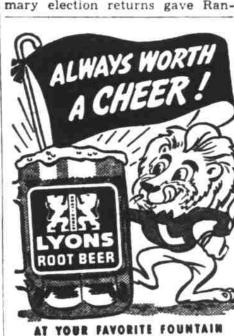
He said that relief could be maintained indefinitely with continuous dosage and single doses were effective for periods of four to 24 hours.

> ANGEL FOOD Quick CAKE Mix just add water!

### Montana Vote

HELENA, Mont. (AP)-Wellington to the ground in a mass of orange D. Rankin, 68-year-old rancher. flames silhouetted against the attorney and GOP national committeeman, apparently won the A hotel employe, Alfred P. Republican nomination for U.S.

Nearly complete, unofficial pri-



Rep. Winfield E. Page. Rankin is a brother of ex-Congressman Jeannette Rankin. The race for the Democratic

Paul Cannon hanging onto a slim 52,024 to 20,246.

AT YOUR GROCER'S

kin a 2,000-vote lead over State 310-vote lead over State Supreme Court Justice Lee Metcalf. State Sen. J. Hugo Aronson won the Republican nomination for nomination in the same district governor by beating Railroad

from the coast of Maine to YOU-"Down-East" Favorite TRY SOME TODAY!

The Statesman, Salem, Oregon, Friday, July 18, 1952—9

was nip-and-tuck with Lt. Gov. Commissioner Leonard C. Young,



"Where Capitol Goes to Market"

1240 N. Capitol



Roast Ground Beef 59° lb.



LEMON - BANANA CREAM CHOCOLATE - COCONUT ... BOSTON CREAM .....

29¢ Both Crust Mix and Filling Mix in One Box

(See Color Ad Page 1 This Section)

Mission's Macaroni & Cheese Dinners

"A Complete Meal in 9 Minutes"

**CORNED BEEF** 

\_12-oz. Tin 39c

**OLD DUTCH CLEANSER** 

3 cans for 27c 46 oz. tin.



### Canning Apricots

12-Lb. Box \$1.35

Local Corn Tomaioes

Radishes & Gr. Onions

**15c** 

33c

65¢

Cucumbers

1/2 lb.



TREE TEA

49¢ 48 bags



1-Lb. Can . . . . . 83¢ 2-Lb. Can . . . \$1.65

Comfort Tissue

37c

CONCORD Grape Juice

Tea Garden 45c |



**Beg-More** Dog & Cat Food 27c

BELL SIZE

