

## Watching Over the People



OSSINING, N. Y. — Brother Dennis of the Catholic Foreign Mission Society uses binoculars as he serves as aircraft spotter from 100-foot 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.)

## Nine Courses And All Eggs For Editors

A nine-course meal was recently served by the Egg National Board to food editors in New York City and though we wouldn't recommend that you eat quite that many eggs, here are some recipes from the menu:

**PARTY-PICNIC EGGS**  
5 eggs, hard-cooked  
2 tablespoons chopped roasted nuts  
2 teaspoons green pepper, chopped fine  
3 teaspoons pimento, chopped fine  
dash of tabasco  
salt and pepper  
3 tablespoons mayonnaise  
Cut eggs in half, take out yolks and mash fine in bowl. Add chopped almonds or other nuts, green pepper, pimento, dash of tabasco. Add mayonnaise. Mix well and add salt and pepper to taste. Fill egg halves with the mixture piled high, then smooth with knife. Star-shaped pieces of green pepper or pimento pressed on top lend a pretty effect. Sprinkle with paprika if desired. Serve on salad greens. For picnic, wrap each egg half in waxed paper.

**EGG DROP SOUP**  
4 cups of chicken broth  
1/2 cup diced celery  
1 tablespoon diced onions or scallions  
1 egg  
1 cup watercress leaves, packed  
Place broth in covered saucepan, add celery and onion. Simmer 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 servings.

**SOUTHERN EGG BREAD**  
1 heaping cup cornmeal  
1 tablespoon flour  
1 teaspoon baking powder  
1 teaspoon salt  
1/4 teaspoon soda (1/2 teaspoon if "country style" buttermilk)  
2 tablespoons bacon drippings melted  
1 1/2 cups buttermilk  
1 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 3 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  
1 teaspoon vanilla  
1 1/2 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 Good Sauce

**GOLDEN APRICOT BUTTER**  
5 lbs. apricots  
3 lbs. (8 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 1 1/4 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 the jars. Process for 20 minutes starting to time after the water returns to full rolling boil. Remove jars from canner. Cool, with jars well separated, away from drafts.

**FREEZING APRICOTS**  
For freezing, select firm fully ripe apricots. Sort, wash, halve and pit. Pack at once in moisture-vapor proof containers. Cover with chilled 40 per cent syrup (1 cup sugar dissolved in 1 1/4 cups water). For retention of color and flavor after thawing, add 1/4 teaspoon ascorbic acid to each cup of cold syrup. Have fruit completely covered with syrup. A 14 pound box of apricots will make 18 to 18 pint cartons or jars.

**APRICOT APPLE MARMALADE**  
4 cups chopped apricots  
3 cups apples, finely chopped  
5 cups sugar  
1/4 cup lemon juice  
Grated rind of 1 lemon  
Wash, pit and coarsely cut apricots. 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 8 half pints.

## New Tractor on Display Saturday

One of the two new heavy-duty John Deere two and three-ply tractors, successors to Models A and B, will be on display Saturday at Interstate Tractor and Equipment company, according to Bill Holmes, manager. The new tractors are declared to feature a host of engineering advancements and major improvements.

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## Springfield To Buy Site For Smelter

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 total price is \$30,000.

Mayor E. P. Larson said many cities subsidized industry in this way in order to get them to locate plants in their towns. The increased payroll and taxes more than make up for the subsidy, he said.

The owner of the site is the Oregon Flax Growers Association. Councilman Ed Harms objected to the money grant, asserting that the flax association had used subterfuge in getting title to the property. The property formerly was owned by the city of Springfield.

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## Drug Claims Great Relief For Hayfever

PHILADELPHIA (AP)—A new drug that has taken the misery out of the ragweed season for hundreds of hay fever sufferers is obtainable throughout the country, 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 90 got relief.

First developed in France and produced in this country by Wyeth Inc., Philadelphia producer of pharmaceuticals, biologicals and anti-biotics, the drug is pheneragan hydrochloride. It can be sold only by prescription, 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 pheneragan were "far superior to those obtained with any other anti-histaminic agent."

All the patients he treated were sensitive to grass, tree or ragweed 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.

## Jasper Park Lodge Destroyed by Fire

JASPER, Alta. (AP)—Jasper Park lodge, luxury playground center of the Canadian Rockies, burned to the ground in a mass of orange flames silhouetted against the mountain peaks.

A hotel employee, Alfred P. Peters, was burned severely in making a last-minute check to see no one was trapped in the lodge, reputed to have been the world's largest log building.

The 500 guests, many of them United States tourists, and 500 hotel employees escaped injury.

The loss to the Canadian National Railways, operators of the resort, was estimated by company officials at a million dollars. Loss of tourist trade for the rest of the year was believed to involve another million.

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

## Rankin Gains Montana Vote

HELENA, Mont. (AP)—Wellington D. Rankin, 68-year-old rancher, attorney and GOP national committee man, apparently won the Republican nomination for U.S. representative from Montana's First District.

Nearly complete, unofficial primary election returns gave Ran-

kin a 2,000-vote lead over State Rep. Winfield E. Page. Rankin is a brother of ex-Congressman Jeannette Rankin. The race for the Democratic nomination in the same district was nip-and-tuck with Lt. Gov. Paul Cannon hanging onto a slim 310-vote lead over State Supreme Court Justice Lee Metcalf. State Sen. J. Hugo Aronson won the Republican nomination for governor by beating Railroad Commissioner Leonard C. Young, 52,024 to 20,246.



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