

# Go Italian With Shrimp Marinara

By CECILY BROVNSTONE  
If you sometimes like to "eat Italian" when you're restaurant-bound, try preparing this simple but delicious Italian-style shrimp dish and enjoy it at home.

Its sauce is unthickened—just the true flavor of lightly-seasoned tomatoes comes through. The herbs in the sauce are those used most often in Italian cooking—oregano, basil and parsley, and of course there's a suspicion of garlic. Our recipe calls for garlic salt, but you may add a minced or crushed clove of garlic if you prefer.

This Shrimp Marinara is a fine last-minute recipe. You can shell, clean and refrigerate the shrimp in the morning. At suppers when you can quickly put the sauce together, then add the raw shelled seafood just before it has finished cooking. Although raw shrimp comes in an interesting assortment of colors—from greenish-gray to coral—it all turns pink the moment it starts to cook.

Two "musts" with this shrimp dish are Italian bread or crisp rolls and a green salad.

But do you want to start off with an appetizer? Then how about tempura? During Lent, make this a platter of stuffed hard-boiled eggs, cooked white beans marinated in olive oil and wine vinegar and seasoned with salt and freshly-

ground pepper, crisp ribs of celery, green olives and strips of canned pimiento. By the way, white beans come canned these days so all you have to do is to put them in the marinade.

Caramel custard rounds out this Italian-style menu deliciously. A demitasse of black coffee served in a small, heavy, footed glass, accompanied by a twist of lemon peel and sugar, is a perfect last touch.

**SHRIMP MARINARA**  
Ingredients: 1 pound shrimp (fresh or frozen), 2 tablespoons olive oil, 1/4 cup finely diced celery, 1/4 teaspoon salt, 1/4 teaspoon cayenne pepper, 1/4 teaspoon sugar, 1/4 teaspoon garlic salt, 1/4 teaspoon basil, 1/4 teaspoon oregano, 2 tablespoons minced parsley, one No. 5 1/2 can (1 pound and 12 ounces) peeled tomatoes.

Method: Shell and clean the shrimp, do not cook. Heat oil in a 10-inch skillet. Add celery and cook over low heat until tender. Add salt, cayenne, sugar, garlic salt, basil, oregano, parsley and tomatoes. Allow to bubble gently over low heat, stirring often, until slightly thick—30 to 45 minutes. Add shrimp. Cover skillet and cook 3 to 5 minutes—depending on size of shrimp. Serve over cooked rice if desired. Makes 4 servings.



Shrimp in Tomato Sauce — the Italian Way.

## 3 Common Cancers Can Now Be Detected

By FRANK CAREY  
AP Science Writer

BOSTON (AP)—Boston scientists have devised methods of detecting and diagnosing in a relatively early stage three of the commonest killers—cancers of the brain,

breast and uterine cervix, the tip of the womb.

The results of this research were disclosed today to a group of science writers touring leading research centers under the guidance of the American Cancer Society.

A Tufts Medical School scientist, Dr. William H. Fishman, has found a simple, cheap and rapid way of detecting not only well-established cancers of the uterine cervix in post-menopausal women but also cancers of microscopic size and even precancerous conditions.

## OK Plan for Seattle NIKE

WASHINGTON (AP)—A House armed services subcommittee Wednesday approved a \$667,000 project to acquire land for mounting NIKE guided missile batteries around Seattle.

The project now must be approved by the full committee and by the Senate Armed Services Committee.

Seattle is the 10th metropolitan area to be specified publicly as part of the nationwide network of NIKE anti-aircraft defenses. Military officials claim the NIKE has an unusually high rate of accuracy in intercepting hostile aircraft.

Seattle's project is to purchase 195 acres and obtain easement rights to another 1,348 acres, Army witnesses said.

Chairman Cunningham (R-Iowa) expressed hope after the open hearing that the land would not cost the full \$667,000.

Army witnesses testified that this would be their last NIKE project in the current year's program.

While his method missed a little less than 20 per cent of proven cancers, it brought to light many cancerous and precancerous conditions which might have been missed by conventional methods, he said.

Dr. William H. Sweet, neurosurgeon, and Dr. Gordon L. Brownell, physicist, of the Harvard University School of Medicine and Massachusetts General Hospital, reported that they could not only diagnose but even pinpoint brain tumors without opening the skull.

They do this by injecting the patient with radioactive arsenic, which concentrates in brain tumors and can be traced with twin scintillation counters an hour or a day later. A scintillation counter detects radiation.

Dr. Ira T. Nathanson and associates of the same institutions have found they can predict with high accuracy whether a lump in the breast is benign or cancerous.

They do this by injecting the patient with radioactive potassium, which concentrates in cancer and, as a rule, goes in very small quantity to benign tumors.

While the scientists emphasize that the method is not a sure test for breast cancer they indicate that their figures leave no doubt but that patients now may have a good idea before an operation as to whether the lump is innocent or whether it is cancer. The latter verdict calls for extensive surgery, including removal of the breast.

The test was made on 100 women with benign and malignant breast tumors. None of the benign tumors took up suspicious quantities of the radioactive potassium.

The science writers in another interview were told that 18 patients with localized cancer of the voice box (larynx) treated during the last four years by multimillion-volt X-rays now show no evidence of the disease.

They were not called cured. Five years must pass following treatment before any cancer patient is considered cured.

The report was made by Dr. John G. Trump, engineer, of the Massachusetts Institute of Technology, who worked with doctors attached to the Lahey Clinic here.

## Red China's Top Man Back in Circulation

HONG KONG (AP)—Mao Tse-tung, Red China's top man, was reported Wednesday back in circulation after three months of absence from public life.

The Communist New China News Agency reported he presided Tuesday over a meeting in Peiping of the special government committee to draft a national constitution.

It was his first reported appearance since he attended the Dec. 29 meeting of the government administration council.



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## Mt. Angel

MT. ANGEL—New to students at Mt. Angel Women's college this year is an all-school project in observation and student teaching adopted to the different levels of those participating.

From March 29 to April 2 students in teacher-education will be assigned to various schools and institutions selected on the basis of student interest and year level in college.

Freshmen will spend their week in observation only; sophomores will serve as teaching aides and will see methods and techniques in action; upper classmen will engage more extensively in the regular school program, teaching under supervision. For them the experience will serve as an overview and culminating activity, following their first semester's work in supervised teaching.

Student teachers from Mt. Angel Women's college and their supervising teachers will meet informally in the college lounge the evening of March 25. The soiree will be an introduction to the full week of student teaching and observation, March 29 to April 2. Panels on cadet teaching by supervisors and students will highlight the evening.

Summer school announcement bulletins were released from the registrar's office at Mt. Angel Women's college this past week. Workshops will again be the main feature of the six-week session, June 22 to July 23. Three-week workshops include "Art in the Elementary School," "Corrective Speech and Reading," and "Health and Physical Education."

Among other offerings are educational psychology, arithmetic in the elementary school, Oregon school law, literature of the Western World, human geography, American history and government, history of western civilization, Oregon history, mental hygiene, interracial relations, public speaking and theology for Sisters.

Miss Katherine Brandt and Miss Marie Platz, co-editors of the "Abiqua," the Mt. Angel Women's college and academy school paper, were the featured guest speakers at the luncheon meeting of the Mt. Angel Business Men's club, Monday noon at the Mt. Angel hotel.

Joseph Berchtold and Darrel Sample were introduced as new members of the club. Leonard Fisher outlined the Easter Seal fund campaign, and T. B. Endres spoke on the possibilities of obtaining new industries.

The secretary read a communication from the Benedictine Sisters who thanked the business

## Mine Laboratory to Remain in Albany

SPRINGFIELD, Ore. (UP)—The Springfield Chamber of Commerce today was notified by two members of the Oregon Congressional delegation that the Bureau of Mines laboratory at Albany, Ore., will not be moved to the Midwest.

Reps. Harris Edsworth and Sam Con reported that the Bureau of Mines had dropped its plans for moving the laboratory. The proposed move had been protested by the Springfield and Albany Chambers of Commerce and the Oregon Development Commission as uneconomical and a blow to the mining industry in the West.

## North Howell

NORTH HOWELL — House guests for several days of Mr. and Mrs. Andrew Hall were their two granddaughters, Sharan and Kathy Hatrick from Portland. Mrs. Richard Hatrick brought the girls down Wednesday.

Mrs. Andrew Hall and Mrs. Leo Peterson were hostesses to the North Howell home economics club on Tuesday afternoon. A 1:30 o'clock luncheon was served.

A traveling basket which has been going around this past month was opened and the money turned over to the treasurer. The hostesses each month chooses a money-making project. Mrs. Hall and Mrs. Peterson chose the traveling basket.

Bob Fossholm has missed school several days this week with a case of tonsillitis.

Mr. and Mrs. Walter Foulhaber and children were overnight guests Wednesday at the home of Mr. and Mrs. Jim Bilaney.

Sunday afternoon Mr. and Mrs. Art Rasmussen, accompanied by Mr. and Mrs. Wayne Strachan, drove up to Detroit dam.

Mr. and Mrs. John Beals were dinner guests Sunday in Salem at the home of Mr. and Mrs. Le Roy Beals. John Beals' birthday anniversary was honored at dinner.

Friday evening a miscellaneous shower was given at the Grange hall for the newly weds, Mr. and Mrs. LeRoy Beals, the hosts for the occasion were Mrs. Percy Dunn and Mrs. Bill Albin.

men for their part in planting ornamental trees along the highway near the Mt. Angel Academy. The business men were also commended for their help with the St. Mary's Parish dinner Sunday.

## To Buy Some Surplus Spuds

WASHINGTON (AP)—The Agriculture Department announced Wednesday that it will buy a "limited" quantity of carry-over surplus potatoes to help bolster grower prices.

It also will subsidize the diversion of additional unspecified quantities of the old potatoes into the manufacture of starch and potato flour.

The department said that because of the unusually large supplies of old crop potatoes, "disorderly market conditions" confront producers.

These actions are being taken at the behest of growers and congressmen from major potato-producing states. The department earlier had turned down such request on the grounds that price support operations by the government might serve to encourage growers to plant too many potatoes again this year.

## Escapes in Bay Drowns in Bath

SEATTLE (AP)—Stanley J. Dec escaped with his life Tuesday when his car plunged from the end of a pier into the deep waters of Salmon Bay.

Wednesday he died by drowning in a bathtub.

Coroner John P. Brill Jr. said Dec, 33, was admitted to a Kirkland Sanitarium Tuesday evening for treatment of "general depression."

Wednesday morning another patient found him in the bathtub.

Dec and his 5-year-old son, Thomas, were in the car when it rolled off the pier while the father was trying to locate a boat belonging to clients. Dec was an insurance underwriter.

He managed to open a window of the car and escaped through it, pulling the boy with him. Fishermen rescued the pair.

Brill said no notes explaining the drowning were found in Dec's belongings.

## Advertising Man Dies in Vets' Hospital

LOS ANGELES (AP)—J. T. Crossley, 56, former advertising director of the Portland Oregonian, died in a veterans' hospital here Tuesday. He suffered a heart attack last Wednesday.

A native of Portland, he served in the Navy during the first World War. He came here in 1935 and engaged in the advertising business, becoming a partner in a firm four years ago.

He is survived by the widow, Virginia, a son, a daughter and two grandchildren.

## SPEED CONTROLS WORK

RALEIGH, N. C. (AP)—"If we can keep them from speeding, we can keep them alive." That's the theme of Raleigh's police department. The city recently completed 13 months without a traffic fatality.

## Springfield Ships First Load of Alloy

SPRINGFIELD, Ore. (UP)—The first carload of aluminum silicon alloy shipped by the National Metallurgical Corporation of Springfield today was on its way to Chicago processors.

The plant here started operations recently, using a newly developed process discovered at the Bureau of Mines research laboratory at Albany.

The Springfield Chamber of Commerce reported that prospects are good for expansion of the plant in the near future.

## QUEEN TO LEAVE AUSTRALIA

ADELAIDE, Australia (AP)—Queen Elizabeth II will broadcast a farewell to Australia from the Royal Tour Liner Gothic when she leaves Fremantle April 1.

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DENNISON'S **CATSUP** 2 for **25¢**

SWIFT'S BEEF **Sandwich Steaks** 13-oz. can **49¢**

HUNT'S WHOLE KERNEL **CORN** Can **10¢**

BETTY CROCKER **CAKE MIX** 3 pkgs. **89¢**

OCCIDENT **FLOUR** 10 lbs. **79¢**

Now, New Low Price! 24-oz. **LUMBERJACK Syrup** 27¢

Sunkist **LEMONS** Doz. **29¢**

Large, Green **BROCCOLI** Bunch **23¢**

Large **ORANGES** 2 Doz. **59¢**

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