

Copyright Personnel Can Read Public Mind

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WASHINGTON (UP)—Folks who work at the U.S. Copyright Office generally can tell what's on the public's mind without looking at the papers or listening to the radio.

Last year, it was the Army-McCarthy hearings which inspired amateur song writers to go to work. The pros, too. One ditty called "Point of Order" finally broke out on wax and made somebody a bundle.

Hurricane Hazel made her influence felt, too. The big wind came in for copyright consideration dressed in such titles as "She Blew And She Blew" and "Whither Now, Hazel?"

Now Davy Crockett has captured the nation's fancy. Kids mostly. There are Davy Crockett coonskin toppers, which no six-year-old boy would be without even in the sweeter of summer. Also Davy Crockett bonnets, also with tails, albeit white ones, grace the heads of little girls.

Davy On Box Tops

Some of the titles are rather interesting. Some will be copyrighted by Uncle Sam; some won't. Paul Lasky and Jack Liebmann came up with a song titled "Davy Crockett And The Liberty Bell," which probably will be accompanied by the ringing of mallet on brass.

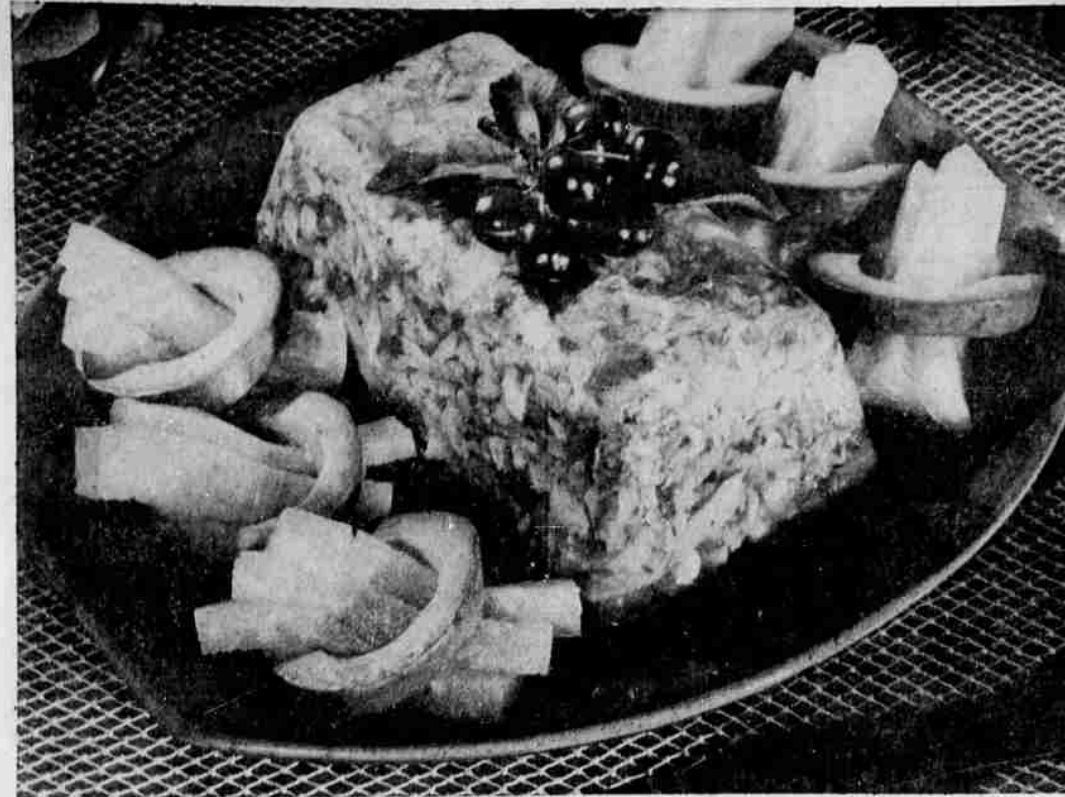
Others have broken through the bonds of song. It was inevitable that Davy, mascot and all, should invade the somewhat crowded field of cereals. Most youngsters won't eat their oats unless they can put the box on the kitchen table and look at a cow poke.

The Old Virginia Packing Co., Inc., has registered copyright claims on labels with these exciting titles:

"Davy Crockett in a Jam With Congress"
"Davy Crockett in a Jam at the Alamo."
"Davy Crockett in a Jam With a Bear."
"Davy Crockett in a Jam With an Indian."

The box tops, doubtless will be returnable, along with two bits or so, for some frilly memento of "The King of The Wild Frontier."

JAPANESE MARRIAGES Americans and Japanese since 1950. The consulate reports most of the couples go to the United States to make their homes.



Chicken Aspic with Rings of Fruit Appetizing Dish for Summer Meal...

You can't beat gelatine aspics for summer fare. The one pictured is a chicken aspic loaf garnished with avocado circles and pineapple spears.

Summer avocados, which are larger than their winter cousins, are perfect for cutting into circles and for filling with pineapple spears. Perhaps you have noticed the darker-skinned avocados now in the markets. They tend to have thicker, rougher skins, too. All are delicious and still have the delicate, fine flavor that you're accustomed to. If you're expecting relatives or friends during the vacation season, why not plan to serve them this "Chicken Loaf with Fruit Rings?" You can prepare it in advance and have more time to visit when they arrive.

Chicken Loaf with Fruit Rings
1 (4-5 pound) fowl
1 onion
1 stalk celery
1/4 teaspoon peppercorns
2 teaspoons salt

1 envelope (1 tablespoon) plain gelatine
1/4 cup cold water
1/4 cup diced pimento
1/4 cup diced green sweet pepper

Chicken Loaf: Have fowl cut into serving pieces and place in large kettle with onion, celery, peppercorns and salt. Add boiling water to barely cover and simmer 2 hours or until tender. Cool. Skim off fat. Remove skin and bones, and chop meat. Strain broth, and boil down to 2 cups. Soften gelatine in cold water and dissolve in hot broth. Cool. Fold in chopped chicken, pimento and green pepper. Turn into loaf pan (about 9 x 5 x 3-inches) and chill several hours or overnight.

Fruit Rings:
1 large avocado
1 (No. 2) can pineapple spears
1/2 cup commercial sour cream
Salt to taste
Dash of Tabasco sauce
Lemon juice

Cut unpeeled avocado into cross-wise halves; twist to remove from seed. Cut slices from each half. Peel each ring individually. Put 2 or 3 pineapple spears through center of each ring. Mash remaining avocado and mix with sour cream, salt and Tabasco. Add lemon juice to taste. Serve with Chicken Loaf and Fruit Rings. Serves 6 to 8.



Spicy Meat Balls Dish Is Popular One for Summer

A glamorous serving to interest lazy summer appetites! That's the description of Spicy Meat Balls on brochette. The tasty meat balls are threaded with chunks of pineapple on skewers, then baked with a spicy mustard-flavored brown sugar sauce. Just before serving, a maraschino cherry is slipped on the end of each skewer.

Menu
Spicy Meat balls on brochette
Herb Rice
Frenched Green Beans
Tomato-Cottage Cheese Salad
Hard Rolls
Butter or Margarine
Peach Shortcake
Beverage

The meat mixture for these balls is different from the usual. One 12-ounce can of luncheon meat is ground, followed by 3/4 pound ground pork, 1 cup soft bread crumbs, 1 egg, well beaten, 1/4 cup milk, 1 No. 303 can pineapple chunks, 1/2 cup brown sugar, 1/2 teaspoon dry mustard, 1/4 cup vinegar, 1/4 cup water, 6 maraschino cherries.

Combine ground luncheon meat, ground pork, crumbs, egg and milk. Mix thoroughly. Shape into 18 small balls the size of walnuts. Using 3 meat balls, alternate meat balls with two pineapple chunks on skewers beginning with a meat ball and ending with pineapple. Place in baking dish. Combine brown sugar, mustard, vinegar and water. Stir until sugar dissolves; pour over meat balls. Bake in a moderate oven (350 degrees F.) for 1 hour, basting frequently. Place maraschino cherry on tip of each skewer before serving, if desired. Serve with spicy sauce. 6 servings.

NW Governors' Dinner Friday

PORTLAND (AP)—An attendance of more than 500 at Friday's Northwest Governors' Republican Dinner was predicted here Wednesday by Paul Hebb, chairman.

Profit from the \$100 a plate affair will be divided equally between state and county GOP treasuries, he said, with counties credited on the basis of tickets sold locally.

Speakers will be Gov. Paul Patterson of Oregon, Gov. Arthur B. Langlie of Washington and Gov. Robert Smylie of Idaho.

In a drawing to determine who would be at the head table with the governors as representatives of precinct workers those selected were Glen Wellman of Roseburg and Mrs. Dan Head of The Dalles.

Hospital Gets Molalla Folk

MOLALLA — Mrs. Colleen Wyland is in Silverton hospital where she underwent surgery Saturday. She is reported to be recovering satisfactorily and may receive visitors.

Lorne Haley also is in Silverton hospital for treatment.

Chuck Crawford broke both legs in a logging accident recently and also is in Silverton hospital. He was employed by Purvine Logging Co., and Thursday morning at about 9 o'clock was working at his job as choker setter. He was hooking a log that switched around and struck him, breaking both legs. The bones were splintered and it is believed he will be in the hospital until December, at least. Crawford is about 31 years old.

Also in the Silverton hospital from Molalla are D. J. O'Connor, following a heart attack, and Jack Hilton, bedded down with virus pneumonia.

Mrs. Walter Vorphal fell and broke her arm Friday night at home. She stumbled over her dog who raised up as she opened a door at home and fell on her elbow. X-rays show that it is broken in several places, at the elbow and above it, that may necessitate surgery later.

When U.S. men 70 to 74 years old go to the hospital, their stay averages about 28 1/2 days compared to about 9 days for men under 45.

Little Decrease in Oregon Farm Prices

CORVALLIS (AP)—Oregon farm prices for the first half of the year were 2 per cent below last year, Oregon State College economists said Wednesday.

The state's income from sale of farm products during the first four months of 1955 was about the same as last year. Little change in farm costs was reported.

Lower prices and fairly steady costs put the buying power of farm products at a disadvantage, OSC reported. The parity ratio—received and costs paid by farmers—stood at 87 at mid-May. That is 3 points lower than a year earlier and 13 points below the level set by Congress as a fair exchange rate for farm products.

SOVIET GENERAL DIES
MOSCOW (AP)—Red Star, organ of the Soviet armed forces, announced the death of Maj. Gen. N. P. Polev, an instructor for more than 20 years at Frunze Military Academy—Russia's West Point. The newspaper said he died Sunday after a long illness.

Accidental electrocutions in the United States are about 1,000 a year or seven per million population compared to nine per million 25 years ago.

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