

THE CENTRAL POINT AMERICAN

Re-established, September 13, 1938

Entered as second class matter at the post office, Central Point, Oregon, under the Act of March 8, 1879

Published weekly at Central Point, Jackson County, Oregon and devoted to the best interests of the city and vicinity.

SUBSCRIPTION RATES
Six Months \$1.25
One Year \$2.00

Payable in advance.
Advertising rates on application
Office—North Second Street

KENNEH POWELL & VIRGINIA POWELL—Owners.
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EDITORIALS

TOO MANY IRONS IN THE FIRE
President Truman is constantly trying to broaden his powers, and supervision, over all kinds of affairs. He is running a war from the White House. Congress is stupid enough to let him do it.

A few days ago Mr. Truman called Senate leaders to the fourth meeting selected from Senate Democrats and Republicans. The President explains that he has great hopes that White House gatherings of Senate Democrats and Republicans are consolidating "National Unity," while at the same time, he believes "it is imperative that the American people be fully informed" regarding Korea—and etc.

By a vote of 249 to 71 the House of Representatives put President Truman's plan to sleep—to create a new department alleged to help education and security.

The so-called "Welfare Department" is a proposal to create a new branch of the Government. The opposition to the Truman measure comes from solid groups of Republicans and Southern Democrats. Other opposition is found in Democratic ranks.

Opposition to Mr. Truman's proposal stems from the failure of the President to follow the Hoover Commission plan.

The danger of "Socialized Medicine" is on the way to defeat, inasmuch as it would subordinate health to the dictates of alleged "Welfare" officials.

BAD DOSES OF MEDICINE

Republican Congressman Arends of Illinois calls a Truman plan a "political promotion plan for the advancement of socialized medicine." The Congressman rejects the efforts to create a new Department

Safety Tips for Safe Living



IN OBSERVANCE OF NATIONAL FARM SAFETY WEEK, July 23-29, a half-million 4-H Club boys and girls point out timely do's and don'ts for safe living. Safety is their No. 1 Crop. It is a 52-week-a-year farm and home safety program directed by the Cooperative Extension Service. General Motors honors the 4-Hers annually with county, state and national awards valued at \$10,000.

of Health, Education and Security. The Senate has already killed six of the Truman reorganization plans, the latest being the proposal to place the Reconstruction Finance Commission under the Commerce Department. Socialized compulsory health insurance has been definitely rejected by Congress.

EDUCATIONAL PLANS

Unfortunately the President has been insisting on turning the American educational system upside down. Nix! He's licked, almost before he makes a beginning.

Local communities (especially in the Grass Roots) maintain their own schools, and recognize colleges and universities for their real worth.

The trouble with the Government at Washington is that most of its programs are intended to strengthen either the Democrats or Republicans

through Administration groups in the White House and in the Congress.

In short, the Government in Washington seems to be "going ahead backwards."

Quads Deserted By Hitchhiking Mama

A prospective mother climbed into the car of Mrs. Jerry Hilsenhof of Talent while the car was parked at Diamond Lake. Enroute to Medford, she gave birth to quadruplets, which Mrs. Hilsenhof bedded down with fur mittens in a cereal carton.

But on arrival in Medford the mother was evidently lured away by the bright lights, leaving her four infants behind. Mrs. Hilsenhof fed the four with an eye dropper. You've guessed it—they were chipminks!

Miss Thelma Pankey of Portland, daughter of Mrs. Betty Pankey of Medford, is visiting her mother and sister, Mrs. Ed Andren of Medford coming by plane for a weeks visit.

Mr. C. K. Buckman is still very ill, but enjoys having company.

NOTICE OF ELECTION

NOTICE IS HEREBY GIVEN that a Special Election will be held on the 18th day of August, 1950, at the City Library in the City of Central Point, Jackson County, Oregon, from 8:00 a.m. to 3:00 p.m. Pacific Daylight Saving Time, and the legal voters of the City of Central Point are hereby invited to vote on that date and between those hours upon the following proposition:

"To annex to and include within the City Boundaries of the City of Central Point the following described real property, being territory contiguous to the City of Central Point: Beginning at a 1"x37" iron pin monument, being the center of Section 3, Township 37 South, Range 2 West of the Willamette Meridian, Jackson County, Oregon, also being the Northwest corner of Lot No. 4, Amy's Cottage Addition to Central Point, Oregon; thence North 89° 51' 15" East, 1339.9 feet to a 1"x31" iron pin monument, being the Southeast one-sixteenth section corner and the Northeast corner of said Lot No. 4; thence South 0° 18' 15" East along the one-sixteenth section line, being the East boundary of said Addition, 1123.8 feet (from which point the Southeast one-sixteenth section corner of the said Section 3 bears South 0° 18' 15" East, 199.0 feet) thence West 606.0 feet; thence South 0.35 feet; thence North 89° 56' 29" West, 255.5 feet; thence North 0° 14' West, 83 feet to an iron bolt corner monument referred to in the Jackson County Deed Record, Vol. 283, Page 513; thence South 89° 46' West, 156.05 feet to the intersection with the Northeasterly right of way line of United States Highway No. 99; thence North 35° 9' 30" West along said right of way line 547.9 feet to the intersection of the north and south center line of said Section 3; thence North 0° 19' West along the North and South center line of said Section 3, also, being the West boundary of said addition, 595.35 feet to the point of beginning, containing 31.96 acres, more or less."

The Judges of said Election shall be Elizabeth B. Scott, Dora A. Jones, and Lettie L. Gregory. The Clerks of said Election shall be Elizabeth B. Scott, and Dora A. Jones. Arden R. Pinkham, Recorder of the City of Central Point.

71—July 20, 27, Aug. 3, 10.

Coffee Treats for Television Fans



Photo by Nescafé

When your favorite television programs are over, good coffee should always be on tap for family and friends to serve with something "special" as a fitting finale to a perfect evening. Any one of the coffee-flavored desserts featured will be just right for late evening refreshments. Easy to prepare and impressive for any occasion are these desserts that combine modern cooking with old-fashioned goodness.

You can serve one or many with fresh, flavorful coffee in a flash. Just measure one teaspoon of soluble coffee (more or less rounded according to strength desired) in a cup, and add freshly boiling water and stir. To make six cups of good coffee, just pour one quart of boiling water on 6 teaspoons of soluble coffee and stir to assure a brew of even strength.

Coffee and Cream Cake is a delicious accompaniment for coffee-flavored ice cream, made simply and quickly by blending 1 tablespoon of soluble coffee with one package of ice cream mix. This is a neat trick that wins compliments every time. For an extra special evening, surprise your guests with Marshmallow Supreme, a simple dessert with a sophisticated flavor of fresh coffee.

COFFEE AND CREAM CAKE

Make your favorite plain cake mix recipe and then use:

COFFEE CREAM FILLING

- 6 tablespoons sugar
- 3 tablespoons flour
- 1/2 teaspoon salt
- 2 teaspoons soluble coffee
- 1 cup scalded milk
- 1 egg yolk
- 1 teaspoon butter

Combine first 4 ingredients in a small pan. Stir in milk. Cook until thickened. Place over hot water, cook about 15 minutes.

COFFEE ICING

- 1 tablespoon butter
- 1 egg yolk
- 1 1/2 cups sifted confectioners' sugar
- 2 teaspoons soluble coffee
- 1 tablespoon milk

Mix butter and egg yolk. Add sifted confectioners' sugar which has been mixed with soluble coffee. Gradually add milk, beating all the while, until a smooth, creamy consistency is reached.

MARSHMALLOW SUPREME

- 1/2 lb. marshmallows
- 1/2 cup sherry
- 1 envelope unflavored gelatin
- 1/4 cup cold water
- 1/2 cup sugar
- 1 1/2 cups undiluted evaporated milk
- 2 teaspoons soluble coffee
- 1/2 cup hot water
- 1 tablespoon sliced, toasted almonds

Cut marshmallows in quarters and let them stand overnight in sherry. In top of a double-boiler, dissolve gelatin in cold water. Cook for 10 minutes, stirring constantly. Dissolve soluble coffee in hot water. Add to the milk mixture. Fold in marshmallows. Pour into one quart mold rinsed with cold water and chill. Unmold, garnish with whipped cream, cherries and almonds.

Yield: 6-8 servings.

THE BEST WAY TO WASH DISHES

By Hand or by Machine

From Maine to California women spend up to two hours every day on "the meanest job of all"—washing dishes. In 30 years of married life the dishes stack up a pile twice as high as the Empire State building, an estimated 340 tons of plates, cups, glasses, preparation dishes, pots and pans, not counting silverware. With a job of that size, efficiency saves a housewife countless steps and time.

There are almost as many ways of washing dishes as there are housewives—from splashing the dishes with hot water at one extreme to placing them in an automatic electric dishwasher at the other.

For the majority of women who wash them in a dish pan of hot water, Hotpoint home economists make these recommendations for greatest ease and speed.

First, segregate glasses, cups and saucers, and silverware. Place the garbage pail on a stool and use a rubber scraper to remove food from plates. Rinse sticky dishes and cups under the faucet. In the dish pan use a sudsy cleanser in powder or liquid form. These new products drain the water off without leaving the dishes spotted. Do not use too much soap or suds since longer rinsing will be required.

The order you wash the dishes in is not too important but most women start with the glasses and silverware and wind up with the cooking utensils. This cuts down the number of water changes necessary. Rubber gloves are a big help not only in saving your hands, but also in permitting you to use hotter water than your bare hands could stand. Not only should dishes look clean when you are through, but also they should be exposed to sufficient suds to be actually clean. The dish cloth is usually more effective than a dish mop for washing. A brush can be helpful not only on pots and pans, but in removing adamant food matter from the dishes. When the dishes have been placed in the rinsing rack, hot water can be sprayed over them with a faucet hose attachment or poured over them with a teakettle. If you are doing a very small number of dishes, it is handier to hold them directly under the hot water faucet. Dishes should be left in the racks long enough to drain well for best results.



Silverware should not be left too long in the pan of heated water. A few pieces at a time should be given short soaking and then wiped off with a dish cloth.

While many detergent users let the dishes dry in the racks, glasses and silverware should be dried with a towel. A good supply of towels should be on hand for these items and for times when you want to dry all the dishes by hand to get them out of the way.

Experience shows that cleaning pots and pans encrusted with grease or food matter is the biggest time killer woman faces. This is a tough problem to solve but best tips are to have a good scraper on hand, wash these utensils as soon after use as possible or, if you must leave them till later, put hot water in them to soak.

Also watch that food does not boil over on them while cooking. The above suggestions represent a brief conspectus on how to cut down the time involved in dishwashing by hand but to top up to an hour and a half from the job, many women have been considering the purchase of an automatic dishwasher. Reports from several thousand owners sent to Hotpoint, largest dishwasher producer, indicate that these machines require less than one half hour daily, since women merely place the dishes in them and start the machine.

There are several types of automatic dishwashers, but the best known and the most automatic have a rack that slides out when the front is opened leaving the top of the appliance as free working surface for stacking dishes. The racks hold 60 dishes, cups, saucers, pots, pans and glasses plus silverware. These are washed, rinsed and electrically dried at

the turn of a dial.

Women who use dishwashers reverse the ordinary hand routine and place the pots and pans in the dishwasher immediately after use to let the machine wash them while the family is eating. The racks are loaded with the dinnerware five to ten minutes after dessert dishes have been cleared. The appliance takes over when the dial is set and 30 minutes later the dishes are dry and can be put away. Some women leave the dishes stored overnight in the machine until ready to use them again next morning. With a large group, the appetizer and dinner dishes can be put in the machine to wash while dessert is served. This leaves only the final course dishes and coffee cups and saucers to be put in the racks before the housewife can rejoin her guests.

The preparation of pots, pans and dishware for a dishwasher is similar to preparation for hand washing which means brushing off all loose foreign matter and for greasy ones, running them under hot water.

For fine china and stemware, a good dishwasher is neither kinder nor harder than hand washing. Where the machine has heated forced air for drying, a point to watch when shopping for a dishwasher, glasses and silverware will dry spotless and sparkling.

Because good dishwashers use water at 150 degrees, which is hotter than the hands can stand, they do a more thorough washing job than can be done by hand. Before you purchase any dishwasher, you should discuss installation with your dealer or contractor. The best models all require plumbing but with the increased popularity of this modern work-saving appliance plumbers are experienced in installation.

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