

Fall Orientation Meeting Plans Laid For New Teachers

Plans were made this week for the annual fall orientation meeting for new county teachers by the executive council of the Oregon Teachers' association, according to Alf Mekvold, county school superintendent.

DeVere Taylor, Medford high school speech instructor, is in charge of the program.

Arrangements were also completed for instructing the official delegates to the annual meeting of the National Education at Detroit, Mich. Jackson county is sending Mrs. Kathryn Stancliffe, Central Point Junior high school, as a representative of District 4, which comprises Jackson, Klamath, Josephine and Lake counties. The representative is selected on a rotation basis among the four counties.

The local representative of the Oregon Education association to the convention is Giles Green, Ashland senior high school. Chester Squire, Briscoe school, Ashland, will represent the Elementary Principals' association on the state level; and Mrs. Bertha Haskins will represent the Jackson County Classroom Teachers association.

Don Barnes, Eagle Point, chairman of the legislative committee, will be in charge of the educational program which will inform the public on school measures on the November ballot.

Squire presided over the committee meeting Tuesday, which was the group's final session of the school year.

For GOODNESS SAKE
PURE JAMS AND JELLIES
22 Delicious Varieties
LOOK FOR THIS LABEL
KERR'S PURE JAMS and JELLIES

Feeding the Family

By Zola Vincent
Food Editor

Early Oregon-Made Cheese In Ways Like These

Everybody likes cheese and there's enough cheese and enough in variety to please everybody. One metropolitan shop boasts a stock of 300 varieties and sizes. Eligibility for the cheese society in Paris depends on ability to recognize 200 varieties. Actually they all represent variations of perhaps 20 distinctly different kinds of cheese.

We feel quite justified in expressing the opinion that none surpasses and few compare with the product of Oregon's dairy lands as converted with infinite patience and highly professional "know-how." The quality and goodness seems never to vary; an amazing tribute to the skill of the cheese makers and controlled aging. The flavor you prefer, when it comes to natural cheddar (American) is dependent on aging; a matter of mild, medium or sharp. One major maker indicates age in terms of so many "days old or older."

Oregon makes its share of fancy cheese too, as every cheese connoisseur knows. Longlois, for instance, has incomparable flavor that sets it apart from "blue" cheese of other areas.

Good For All Ages
The flavor and economy of cheese, coupled with high digestibility and excellent nutritive values help make it a valuable food for virtually all age levels. Its versatility is practically unlimited. Here are ways to use your family's share which is around 7½ pounds per person per year.

We've Pictured a Handsome Easy-To-Do Cheese Fondue

A specialty that will become a family (and company) favorite. It won't fall and fade away as some omelets do. You can see that it has "everything." A green salad and a beverage and the meal is ready.

¼ cup semi-cooked minced onion.

¼ cup semi-cooked minced green pepper.

1 cup mushroom caps, optional.

1 cup whole kernel corn.

1 cup canned tomatoes.

3 tablespoons butter.

1½ cups milk.

2 cups soft bread crumbs.

1½ cups grated American cheese.

1 teaspoon salt.

1/8 teaspoon paprika.

Dash pepper.

1 tablespoon butter, melted.

3 eggs, separated.

Combine the vegetables and the 3 tablespoons of butter; heat thoroughly. Divide mixture into 6 individual baking dishes or place all in one large buttered casserole. Keep in warm place until Cheese Fondue mixture is ready for baking.

Pour milk over bread crumbs and let stand until milk is absorbed. Add cheese, seasonings, melted butter and well-beaten egg yolks, mixing lightly. Fold in stiffly beaten egg whites.

Turn into the individual baking dishes or large casserole on top of the vegetable mixture. Bake in a moderate oven, 350 degrees, for 30 to 45 minutes or until delicately browned and firm on the touch. Serve at once.

Western Dunk Bowl

Grate one half pound of sharp aged cheddar. Add 2 tablespoons cream, 1½ teaspoon dry mustard and 1 teaspoon Worcestershire sauce. Blend until fluffy. Heap in a bowl. Serve with potato chips, corn chips or butter crackers.

Western Cheese Puffs

Blend 1½ pound of medium aged cheddar and ½ cup butter. When well blended, mix in 1 cup of flour and 1/4 teaspoon salt. Chill in refrigerator for about one hour; longer if desired. Roll teaspoonfuls of the mixture into small balls and bake at 450 degrees for 15 minutes.

Western Cheese Chips

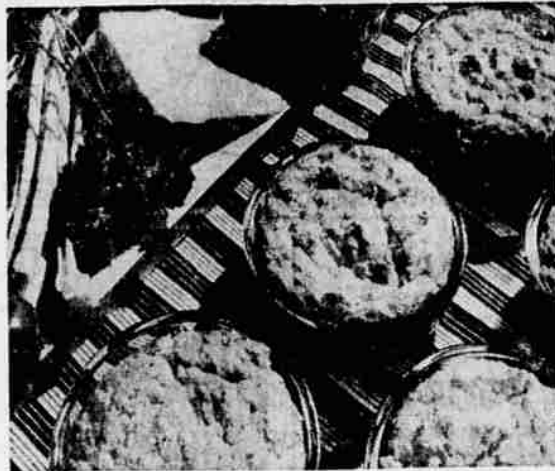
Sprinkle grated mild cheese over potato or corn chips. Set in shallow baking pan side by side and broil briefly until cheese is melted.

Tomato Curry Rareté

Make a white sauce of 3 tablespoons of butter, 3 tablespoons flour and 3/4 cup milk. Add 3/4 cup drained canned or cubed fresh tomatoes and 2 cups grated sharp cheddar cheese. After cheese is thoroughly melted, add ½ teaspoon salt, ½ teaspoon dry mustard, ½ cup curry powder. Serve over toast triangles. Makes four servings.

Golden Sauce Divine

Lay slices of cooked turkey or ham on toast; top with hot (fresh, canned or frozen) asparagus spears. Over all, pour this divine sauce and decorate with pimento strips or cutouts. Melt



FAVORITE FOOD—Cheese, deservedly, is one of America's favorite foods and good old American (cheddar) cheese accounts for about 80 per cent of all that is made. Oregon-made cheeses are world famous. Infinite care keeps their flavor distinctive, unvarying.

2 tablespoons butter; blend in 2 tablespoons flour. Add 1 cup milk and cook over low heat until thickened, stirring constantly. Add ½ teaspoon salt, 1/8 teaspoon pepper and ½ cup grated sharp cheddar cheese.

Orange Glazed Luncheon Meat Economy Specialty

Thrifty cooks make many a fine main dish with a can of luncheon meat as the basis.

Combine bargain priced canned luncheon meat with bargain priced oranges and ditto raisins, like this for family flavor.

1 12-ounce can luncheon meat

2 oranges

½ cup brown sugar

1 tablespoon flour

1 teaspoon dry mustard

1 teaspoon grated orange rind

½ cup orange juice

2 tablespoons seedless raisins

Place meat in shallow pan; cut into slices to about ½ inch from bottom. Peel oranges and slice; insert between meat slices. Dice any remaining orange and reserve. Mix together brown sugar, flour and dry mustard in saucepan; add orange rind and juice, raisins and diced orange. Bring to a boil; spoon over meat. Bake in moderate oven, 350 degrees, 30 minutes. Makes 8 servings; four if they are growing boys or if Dad really fancies good food.

Divorcees in Los Angeles Leave Rings 'Lying Around'

Los Angeles — (U.P.) — The question was raised here of what divorcees do with their wedding rings when the final decree comes in.

In Reno they throw them in the Truckee river.

In Los Angeles, according to an informal survey, most of the women who have just shed their mates "just leave the ring lying around in the dresser drawer."

County court clerks said that from time to time they casually ask the women who are picking up their final divorce papers what's happened to their wedding ring.

One of the stock answers is: "Why, to tell you the truth, I hadn't even thought about it. I just left it in a drawer somewhere."

Other answers vary: A drug store clerk said she was sentimental about her band.

"He bought it, so I'm going to keep it, but I'm not going to wear it."

A car hop had the opposite attitude.

"It's just a band and not worth much. I'm bitter. But I'm keeping it to remind me that I made a mistake once."

The divorcees aren't interest-

Lausmann, Tooze on Committee for Newbury

Salem, Ore. — (U.P.) — Lamar Tooze, Portland attorney, has been named chairman of the "re-elect Secretary of State Earl T. Newbury" campaign committee.

A. A. Lausmann, Medford, is finance chairman and Frank Hise, Corvallis, secretary. Newbury is unopposed for Republican nomination in Friday's primary election.

Dead line on Clatsop Ad: 3:30 p.m. for following day; 10 a.m. Monday; noon Saturday for Sunday a.m.

Pastors Fly To Conduct Church Services in South

Monroe, La. — (U.P.) — Forty-four small Presbyterian churches in northern Louisiana and southern Arkansas hold regular services made possible by the new service in filling a supply by airplane.

Their members call it the "Gospel Airlift."

Every Saturday afternoon two planes take off from Austin, Tex., loaded with ministers, and fly more than 400 miles to Monroe. There they are met by members of the congregations, who take the pastors on their various ways to travel from pulpits to pulpits and carry out their pastoral duties during the week-end.

The flying preachers are students at Austin Theological Seminary, and many of them have been making the weekly "airlift" every week-end for nearly two years. Presbyterians in the area no longer think it amazing for their ministers to buzz in via the skyways.

Too Far Away

The Gospel airlift was begun in November of 1950 when the seminary discovered the 44 pastorless churches. School officials wanted to help them, and at the same time give theological stu-

dents actual practice in the field. With the churches more than 400 miles away, conventional transportation couldn't be used for the project.

Leslie Webb, a seminary student from Palm Springs, Fla., solved the problem. Webb bought a twin-engine five-passenger plane and started the airlift.

Later, a second plane was placed in service.

The airlift now has the service of three pilots, in addition to Webb, and all of them are students at the seminary. They are Jerry Slusser, Arthur Strickland and Joe Slicker. The program is conducted by the Rev. C. Ellis Nelson, the seminary's director of field work.

Thin Preachers Preferred

Special attention is given to weight in the airlift flights. Each plane can carry 1,500 pounds, which means luggage must be kept to a minimum. If an especially hefty student makes the flight, luggage and gasoline must be cut. The result is that an effort is made to interest the thinner students.

The flying preachers also carry on chores other than conducting church services. The Sat-

urday afternoon arrival gives opportunity for pastoral calls and the student ministers spend much of their time visiting the sick and making calls on members of the various congregations.

So far, the pastors say, the plan has worked out fine. The churches they have adopted are enthusiastic and several of the students have been called as permanent pastors of the churches they are serving.

The seminary believes that the church internship which the flying pastors get is invaluable. School officials would like to see the Gospel airlift expanded.

In two years the canning of prunes in Oregon has risen from 28 per cent of the total crop grown to 52 per cent.

"DARLING, HERE'S REAL NEWS ... It's REAL GOLD!"

Serve orange-rich Real Gold. It tastes better...costs less. Each can contains concentrated juice of 6 to 8 California juice oranges.

COOKING TIME 6½ MINUTES

ALSO TRY—Spaghetti, Saladettes, Macaroni, Sea Shells and Kurle-Q-Noodles...

PORTER-SCARFRIE MACARONI CO., PORTLAND, OREGON

STRETCH

YOUR FOOD BUDGET WITH PORTER'S FRIL-LETS!

MOM SAYS: A LITTLE MEAT GOES A LONG WAY WHEN USED WITH PORTER'S FRESH-EGG NOODLES—AND IT'S SO GOOD, TOO!

Porter FRIL-LETS
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ALSO TRY—Spaghetti, Saladettes, Macaroni, Sea Shells and Kurle-Q-Noodles...

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Seasoning Salts
Just shake in! Finest quality—Onion, Garlic, Celery, Savor Salt Seasoning.

REMEMBER! Schilling Products are never packed under any other name

WIN \$10,000 CASH

BIG NEW CONTEST—TELL WHY YOU PREFER TO

Fry right with Snowdrift

LOOK AT THESE OTHER GREAT PRIZES INCLUDING 1000 DULANE FRYRYTE ELECTRIC DEEP FRYERS!

JUST COMPLETE THIS STATEMENT IN 25 WORDS OR LESS!

"I prefer digestible Snowdrift for frying because..."

HELPFUL HINTS: Snowdrift's contest is made for easy winning! No rhymes or fancy phrases needed! Greater opportunities to win—it's a regional contest! (See Rule No. 6)

1. If you use Snowdrift, just sit down and write! If you haven't tried Snowdrift lately, get acquainted now and...go after that \$10,000 cash prize—or any of the 1000 other great prizes! New 1952 models! Famous brands! Electric washers, deep fryers, table radios!

2. Write what you see! One trial of pure, all-vegetable Snowdrift can show you a difference! For Snowdrift fries foods crisp and light without unpleasant smoke or smell!

3. Or—write what you taste! Notice the difference! Snowdrift is made from finer, costlier vegetable oil. We're sure you'll agree Snowdrift-fried foods taste better!

4. Or—get tips from your family or guests! They'll love foods fried in digestible Snowdrift! Outside—so golden and crisp! Inside—all tender and delicious! The Wesson Oil people use costlier, finer vegetable oil in Snowdrift. Yet Snowdrift costs you not a penny more!

5. Enter now—enter often! With every entry, send the name Snowdrift, snipped from the metal band you unwind with key. Get into this exciting contest—and good luck!

Snowdrift is made from finer, costlier vegetable oil. Yet you pay no more!



SIMPLE RULES!
1. On entry blank or sheet of paper, complete the following in 25 additional words or less: "I prefer digestible Snowdrift for frying because..."
Add your name and address, enclose the word "Snowdrift" which you snip from metal strip you unwind with key from any size can of Snowdrift. Mail to Snowdrift Frying Contest, Box 575, Minneapolis, Minn.

2. Send in as many entries as you wish, but each entry must be accompanied by the word "Snowdrift" from the opening band. Only one prize will be awarded to a family.

3. Entries must be postmarked not later than May 31, 1952 and re-

ceived by June 15, 1952.
4. Entries will be judged by an independent contest judging organization on the basis of originality, sincerity, openness of thought and clearness.

5. Judges' decisions are final. Duplicate prizes in case of ties. All entries become the property of the Wesson Oil & Snowdrift Co., Inc.

6. Contest open to residents of the South and Southwest, Colorado and states west of the Rockies, with the exception of employees and families of employees of Wesson Oil & Snowdrift Co., Inc., its subsidiaries and their advertising agencies.

1061 CONTEST PRIZES

FIRST PRIZE \$10,000 IN CASH

10 SECOND PRIZES
THOR WASHERS

Modern streamlined Thor washer with exclusive super-agitator action! Triple-duty electric—speeds, sudsing, rinsing, draining. 5-year Protection Plan!



1000 THIRD PRIZES
DULANE FRYRYTE
ELECTRIC DEEP FRYERS

For easier, digestible frying! Dulane Original Fryrite deep fryer! Automatic Electric! Cook more food at one time—faster! After deep frying, leave your Snowdrift shortening in your Fryrite for repeated use. No transfer of flavor! Pure, all-vegetable Snowdrift fries light—fries right!



50 FOURTH PRIZES...CROSLLEY TABLE RADIOS

Modern, handsome, "Dynamic" table model made by Crosley, builder of fine radios for over a quarter century. True, clear tone for good listening anywhere in the house. Mar-proof, skid-proof base; built-in antenna.



ENTRY BLANK—

MAIL TO: Snowdrift Frying Contest Box 575, Minneapolis, Minnesota

"I prefer digestible Snowdrift for frying because..."

(Complete in 25 additional words or less) Enclose word "Snowdrift" cut from key strip on can.

NAME (print)

ADDRESS

TOWN STATE

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SAVE WORK!

New Fab immediately loosens dirt and keeps it floating in the wash water. No soaking needed! And you can stop rinsing, too!

SAVE CLOTHES!

Fab washes so dazzling white, you don't need bleach! Clothes last longer with no bleach to harm fabrics or pretty colors.

SAVE HANDS!

New Fab is wonderfully mild to hands. It's safe to use on baby's clothes. And Fab is kind to your own pretty washables!

CUT DISHWASHING TIME IN HALF!

Fab soaks dishes, glasses, pots shiny clean! If a food speck clings, the dishcloth whisks it off! No hard scouring! No wiping—with Fab!

Washable colors look brighter too!

Fab washes so dazzling white, you don't need bleach! Clothes last longer with no bleach to harm fabrics or pretty colors.

AND, YOU CAN STOP RINSING!

If you prefer not to rinse, Fab gives you the cleanest possible, sweetest-smelling no-rinse wash!



FAB WHITENS AS IT WASHES!