

Lawrence's Jewelry Store Purchased; Established in 1908

Sale of Lawrence's Jewellers, 130 East Main street, one of the oldest retail establishments in Medford, was announced last week.

The purchasers are Mr. and Mrs. Arnel P. Butler and family, including their daughter, Mrs. Julia Ann Wirkkula, and Robert Lawrence Butler, now serving with the Air Force on Johnston Island, west of Hawaii.

The firm was established in 1908 by the late John F. Lawrence, and since his death in 1946 has been operated by his widow, now Mrs. Thora Roberts, who retired from the business last week.

Mrs. Butler is the daughter of Mr. Lawrence, who first opened the jewelry concern on South Central avenue. After several moves, the store was located in its present site several years ago. The store has been in continuous operation since it was established.

Mrs. Wirkkula will take an active interest in the store, as will young Butler when he leaves the service. He is a certified watchmaker and a graduate of the horological division of Bradley university.

Boy Scout News

Troop 9
A court of honor and tenderfoot investiture ceremony was held by Troop 9 last week. Four boys, Teddy Lawson, David Jones, Dick Mann and Mike Hartley, were taken into the troop as tenderfoot scouts.

Advanced to second class were Owen Thornburgh and Harold Knipps. Mike Roberts and Mike Russell earned their star rank. Five boys were advanced to life rank, second-highest in scouting. They were Don Bordon, Don Weber, James Martolin, Jerry Neil and Loren Leach.

Fourteen troop members were presented with merit badges, with Mike Russell earning the largest number presented at the ceremony, nine.

Assistant Scoutmaster Shirrell Doty was awarded the silver palm to the Eagle badge, and three boys earned perfect attendance awards for one year, and one, Don Weber, for two years. Raymond Nelson and James Gordon were given den chief cords.

Plans are under way for Troop 9's third annual spring hike, which will be to Waldo lake this year.

Show of Kids Planned In Grants Pass Today

A kid show, first of its kind in southern Oregon, will be held at the fairground's Capriculture building in Grants Pass starting at 10 a.m. today, it was reported yesterday.

The show, under the sponsorship of the Southern Oregon Dairy Goat association, is planned to be an annual affair. Judges today will be Chuck and Joe Taylor of the Damn Yankee ranch in Grants Pass. Some 40 or 50 exhibitors are expected from the area, with some from California.

GOAT JOINS IN FUN

Corinth, Miss.—(U.P.)—A friend of George Gallacher has a goat that chases rabbits right along with the dogs.



EMULATING HANFORD, CAL. BABY which cried before birth last year, this healthy six pound infant surprised doctors, nurses at Detroit hospital by crying lustily 10 minutes before being born. Parents are Mr. and Mrs. Thaddeus Rebolin. (International)

Feeding the Family

By Zola Vincent
Food Editor

Garlic Vegetable Powerhouse

In India, garlic is said to be used for "improving the voice, intellect and complexion." We'll concede that it is a powerful vegetable but we'll go only so far as to say that a little garlic has a lot of power when it comes to improving the flavor of ever so many good American foods and dishes. The Italians and certain other Europeans have held these opinions for centuries.

Crush a clove of garlic in the bowl in which you toss potato salad. Remove the pieces with a fork, then add potatoes and other ingredients.

Have garlic French rolls instead of garlic bread. Cut the rolls in thin slices almost through the lower crust. Spread with 1/4 pound butter or margarine with which one clove crushed garlic has been blended.

When you cook stew, stick a toothpick through a garlic clove and drop in. It's easy to find and remove before serving.

Prepare garlic butter as for bread and spread it over sizzling steaks or hamburgers as they come from the broiler.

Crush a garlic clove in your casserole before adding ingredients for spaghetti or macaroni casserole or for beef pie.

When you roast a cut of lamb, cut slits in the fat and insert cut clove of garlic and crushed mint leaves. For beef, leave out the mint.

Crush garlic in salad oil and brush lamb chops, steaks or patties before broiling.

When you prepare a spaghetti sauce, fry the chopped onions until tender, then add the garlic. Garlic burns more quickly than onions.

Crush garlic and blend with mayonnaise for making slaw or serving on vegetable salads or for serving with boiled fish.

Blend cream cheese with crushed garlic. Season with salt, pepper, Worcestershire and chopped chives or green onions. Serve as spread for appetizers or soup crackers or thin cream and serve as dip for potato chips. Sieved avocado is delicious instead of cheese, but add lemon juice to it.

Spread thick tomato slices with garlic butter; broil with steaks, chops, hamburgers.

Cottage Cheese Pancakes

Lunch or Supper Delight
For a distinctive, satisfying luncheon or supper specialty, try this. We usually offer strawberry jam or cranberry sauce with it and people talk about it for years.

1 cup sifted flour
1 1/2 teaspoons baking pwd.
1 egg, slightly beaten
1 1/2 cups milk
2 tablespoons butter, melted
1 1/2 cups cottage cheese
1 cup sour cream

Mix and sift flour, salt and baking powder. Combine eggs and milk. Add to dry ingredients very gradually, beating well after each addition. The batter will be quite thin. Stir in butter. Bake on hot greased griddle; one to a pan. Spread with cottage cheese. Roll up while hot. Top with spoonfuls of sour cream. Serve immediately with strawberry preserves or cranberry sauce. Six servings.

This really belongs in the believe-it-or-not department. A distinctive cake in a jiffy with little effort.

1 package white cake mix
Rind of one grapefruit
Fresh grapefruit juice
Grate and squeeze grapefruit.

Follow directions on package of your favorite white cake mix, using grapefruit juice instead of milk or water. Add grated rind just before pouring batter into pan. Bake according to directions on package. Frost with 7-minute or boiled frosting tinted any color you fancy.

Coconut Cream Strawberries
Enjoy fresh strawberries like this. Wash, hull and crush 1 pint strawberries. Whip 1/2 pint heavy cream, mix in 1 tablespoon sugar and 1/2 teaspoon almond extract. Fold in 1 can moist or 1 cup grated fresh coconut. Put a spoonful in each sherbet glass; divide berries equally among glasses. Top with more cream; sprinkle with coconut.

Foods Editor Tells About Taxes Versus Food Costs
It is almost unbelievable but it is true that it costs the nation a good deal more money to pay its taxes than it does to eat. Paul S. Willis, president of Grocery Manufacturers of America, Inc., interviewed at Coronado where he addressed the annual meeting of the Western States Chain Association, had this to say:

"The only thing that has grown faster and bigger than the food industry is taxes. In 1939, total taxes were \$12,500,000,000. The nation's food bill was \$16,000,000,000. (Those are billions, he's talking about). In 1950, taxes passed food costs. This year taxes will lift \$85 billion out of the nation's pocketbooks compared to \$58 billion that will be spent for food.

He reminded us that \$1 out of every \$5 spent for groceries is for hidden taxes and went on to say that he is dead set against price controls on grocery items for these reasons: "It would be to the public interest to abolish controls, in that ceilings take all of the flexibility out of the market. With certain items pegged so that he cannot raise prices regardless of the market, the merchant is prevented from lowering prices on other products even if the market permitted, because he must adhere to a certain percentage of markup in order to stay in business."

Mr. Willis, who represents more than 300 major manufacturers of well-known brands of grocery products, further stated that the grocery business is highly competitive and that competition alone would be enough to keep prices at reasonable levels. We think it highly probable that your grocer will agree wholeheartedly with Mr. Willis.

Plentiful Foods For May
Broilers, fryers, eggs and small oranges lead the list with plenty of other good things at "special" to reasonable prices; turkeys, fresh fish, frozen fish fillets, dried prunes and raisins, domestic dates, dairy products, peanut butter, cooking fats and oils.

Harvest of all spring vegetable crops goes into high gear with good supplies of good quality carrots, lettuce, celery, asparagus, artichokes and bunched vegetables. Cabbage, cauliflower and spinach invite good eating. Potatoes, tomatoes, sweets and old crop onions are in light supply, of indifferent quality, likely to be high. Watch for strawberry "peaks" in your area. Enjoy grapefruit often.

Sieve Versus Strainer
Common casualty among home kitchen utensils is the strainer. When the wire mesh pulls off the frame it is a nuisance and also a waste. The fault, household efficiency experts tell us, is neglect of an important rule: Use the right tool for the job. When a recipe says "Force through a sieve," the housewife too often uses a strainer not made for the job. To be sturdy enough to stand forcing or pressing, the wire mesh needs to be supported by crosswires. But better for this work are the food presses which are especially designed for speedy, easy sieving and for easy cleaning.

Sweating Freezers
Beads of moisture or "sweating" around the outside opening of a home freezer in hot, humid weather may be a nuisance but do not indicate anything wrong, say household equipment specialists of the U.S. Department of Agriculture. If however, sweating occurs on sides and top of the freezer as well as around the opening, the owner has cause for concern and the dealer or manufacturer of the freezer should be notified.

Plug Protection
Turn off the appliance before pulling out the plug. This is the simple but important rule to prevent damage both to the plug on the electric cord and the convenience outlet in the wall. It holds for appliances large and small, from washing machines and vacuum cleaners to toasters

Sunday, June 8, 1952

MEDFORD (OREGON) MAIL TRIBUNE—NINE

and even to portable lamps. **Breakfast Juices**
No need for monotony. There's a galaxy of vitamin-rich juices; tomato juice, orange, grapefruit and pineapple juice and then there is the family of whole fruit nectars which includes plum, pear, peach, peach-nectarine and the popular apricot nectar. Some folks like to mix them.

Baked Bananas
Tropical masterpiece. Peel 6 firm bananas. Place in well-buttered baking pan. Brush well with butter; sprinkle with salt. Bake in moderate oven, 375 degrees, 15 to 18 minutes or until bananas are tender. Serve hot as

a vegetable or as a dessert with cream or hot fruit sauce. Six servings.

Buy BUILDERS SUPPLY
QUALITY BLOCKS BRICKS FLUES
727 W. McAndrews Phone 2-4107

PARK VIEW NURSING HOME

906 West Main Street
Medford, Oregon Phone 2-6938
Completely equipped Nursing Home for chronic and convalescents. Hot water heat throughout building. Licensed by the State of Oregon.

24-HOUR NURSING CARE
Registered Nurse in Charge

Terrific FOR FAVOR - FOR HEALTH

Acceptance!

Sales for Jorgensen's Multi-Vitamin, Multi-Mineral Milk indicate that Rogue River Valley folks LIKE this new, tasty, health-packed milk. Thanks a million for your generous acceptance!

Jorgensen's New Homogenized
GRADE A - PASTEURIZED

MULTI-VITAMIN-MULTI-MINERAL fortified MILK

The LATEST ADVANCE In The Dairy Industry!

DRINK JUST ONE QUART

of this new milk—and look! You're supplied with the daily minimum adult requirements of all these important vitamins and minerals needed for normal good health—

VITAMIN A—for proper growth, night vision, skin.

VITAMIN B1 (Thiamin)—for normal appetite, digestion, tissue and nerve functions.

VITAMIN B2 (Riboflavin)—for proper growth and tissue functions.

VITAMIN D—for sound bones and teeth, helps prevent rickets.

NIACIN—for growth, helps prevent pellagra.

IRON—for good red blood.

IODINE—for proper functioning of thyroid gland—helps prevent goiter.

CALCIUM AND PHOSPHORUS—for bones and teeth.

FLAVOR IS EXTRA GOOD, TOO. Our vitamin-mineral milk is HOMOGENIZED for rich, smooth taste. Cream in every drop!

Here's a Milk that Supplies Practically ALL of Your Daily Vitamin and Mineral Needs—Nature's Most Perfect Food Made Even Better—MUCH Better!

Jorgensen's pasteurized, homogenized milk is FORTIFIED to supply the minimum daily requirements of the MOST IMPORTANT VITAMINS and MINERALS except Vitamin C (easily obtainable from fruit and vegetable juices). And, the homogenizing process, which makes Jorgensen's milk richer tasting and easier digested, now serves another purpose—it distributes evenly throughout the milk the healthful multi-vitamin-mineral content, making this new Jorgensen's milk as smooth, delicious and rich as ever, yet PLUS GOODNESS in every single drop! The FLAVOR is ACTUALLY BETTER, too!

Better Tasting —

SO MUCH Better For You!

Delivered To YOUR Door

Or At Your Grocer—

At NO Additional Charge!

THE NEWLY MODERNIZED GROCETERIA

Open Today — 9 to 9

SUMMERTIME IS

PICKLE TIME!

Yes and it's Del Monte Time—the only Pickles made with Pineapple Vinegar

Candied Sweets	8 oz. jar—30c
Whole Sweets	24 oz. jar—53c
Mixed Sweets	24 oz. jar—50c
Sweet Chips	12 oz. jar—29c
Sweet Relish	12 oz. jar—27c
Chow Chow	24 oz. jar—42c
Sliced Dills	24 oz. jar—34c
Sliced Sweet Dills	24 oz. jar—47c
Sliced Kosher Dills	24 oz. jar—36c

THAT TEMPTING FLAVOR IS THE PINEAPPLE VINEGAR