

Feeding the Family

By Zola Vincent
Food Editor

Broilers, Fryers Certain To Make Pappy Happy

Men in ever growing numbers feel perfectly at home on the range (kitchen, that is) as well as in the grocery store. It seems that 25% of the groceries are now purchased by the men of the family. A look around any super market on a Saturday reveals almost as many men as women.

Men are simply doing what comes naturally when they want to play the amateur chef, especially when neighbor Frank and friend Fred are on the receiving end of so much admiration from the women every time there's a party.

Whether the man or his fiancée himself a fine cook or is content to loaf nearby while you do the work, there are ways beyond numbering with broiling and frying chickens. Fred Smith, in our picture, rubs every broiler first with lemon and proceeds from there. He should know because he heads a division of the Poultry and Egg National Board.

One thing certain and that is that chickens are a favorite with father, no matter who cooks 'em. Now is the time of year for a refresher course in the art of outdoor and indoor chicken barbecue.

Timing Is Major Item

If you remember only one thing in this story, this is the thing to remember. Proper broiling and barbecuing of poultry takes time. You've graduated

from the hamburger and hot dog class, brother, when you tackle broilers, fryers and roasting chickens.

Outdoor Barbe-Cooking

Use live coals from hardwood or charcoal and replenish with burning coals; not wood or charcoal. This means an extra fire and coals shoveled under the meat as needed. The bed of coals should be kept 4 to 6 inches deep. Use a grill, barbecue rack or wire meshing 1 to 2 feet above

sauce. Makes about 1 quart. Use as needed.

Thick Barbecue Sauce

Mix together in a heavy skillet, 2 small, finely chopped onions, 2 tablespoons vinegar, 2 tablespoons Worcestershire sauce, 1 teaspoon chili powder, 3/4 cup water, 3/4 cup catsup, 1 teaspoon salt. Cover and simmer about 45 minutes. Makes about 1 pint sauce. Use as needed.

Welsh Rarebit

Perhaps Father would like to make it himself either in the kitchen or in that chafing dish the family got for Christmas. Recipe will make six servings for four hungry people.

1 teaspoon Worcestershire sauce
1/4 teaspoon paprika
1/2 teaspoon dry mustard



ANYTHING CAN HAPPEN—Give a man a chef's cap and anything can happen. Lucky is the woman who has a man around the house who likes to cook.

coals. There must be no flame or smoke.

To Barbecue Whole Chicken

A 4-pound ready-to-cook whole chicken, well done, takes about 5 hours on a spit turning over live coals so do not underestimate it. Wash and dry inside and out, then rub well with lemon, oil, salt, pepper and chopped fresh herbs. Let stand for an hour before cooking. String on a revolving spit or place on the grill and cook, turning frequently, until beautifully brown and well done.

To Barbecue Half Broilers

To barbecue half broilers, well done, outdoors, will take about 1 hour. To prepare, rub with lemon, oil, salt, pepper and oil, then with oil; sprinkle with salt and place on grill about 4 inches above red coals. Cook cut side down until fairly well done inside, then turn and brown the skin side. Brush frequently with melted butter or oil or herb-flavored barbecue sauce while cooking. Sprinkle with salt, pepper and paprika and serve with final dot of butter on each piece.

Indoor Barbe-Cookery

A good fireplace or a portable broiler using charcoal is an adaptation of outdoor cooking. Use hardwood, free of pitch to avoid smoke. Charcoal makes a good indoor fire. Follow suggestions for outdoor barbecues.

Oven Broiling

If broiler oven is used for barbecuing half broilers or cut-up fryers, heat must be kept low by turning heat down or by placing broiler pan at least six inches from heat source. Soak in barbecue sauce for an hour or more before broiling or brush meat with barbecue sauce before and occasionally during the broiling period. Half broilers, well done, will take 1 1/4 hours; cut-up fryers will take longer.

Barbecue Sauces Are Many

There are good bottled barbecue sauces on the market all ready to use. If you want to make your own, either this thin sauce or thick sauce can be made up any time, kept in a refrigerator jar in the refrigerator and used for any meat.

Thin Barbecue Sauce

Mix together 1/2 pound butter or margarine, 1 pint vinegar, 1 1/2 cup water, 1 teaspoon dry mustard, 2 tablespoons chopped onion, 1 1/2 teaspoons sugar, 1/2 cup Worcestershire sauce, 1/2 cup tomato catsup, 1/2 cup chili sauce, juice of 1/2 lemon, 1 clove of garlic. Simmer for 1 hour to blend seasonings. Remove garlic. Add cayenne pepper if you want a hot

Dash cayenne
2 egg yolks, lightly beaten
1 cup milk or light cream
1 pound natural American cheese
Toasted or cracker crumbs

Mix Worcestershire sauce, paprika, dry mustard, cayenne and egg yolk with 1/4 cup of milk or cream in saucepan or chafing dish with flame properly lighted, of course. Cook over moderate heat until cheese is melted, stirring constantly. Add to egg mixture slowly, stirring vigorously. Return to pan and cook until just thickened, stirring constantly. Serve immediately on toast or cracker crumbs.

A Salad He Can Toss

Papa presiding over the salad bowl! At fancy restaurants, this salad is frequently tossed by the "maitre de;" obviously a man's job. In fact, it's called a Chef's Salad.

Into the biggest salad bowl in the house, toss 2 quarts mixed salad greens pulled into bite-size pieces. Add 3 medium-size tomatoes cut into wedges, 1/4 cup cucumber slices, 1/4 cup Julienne strips Swiss or American cheese. Toss together lightly with enough French dressing to coat ingredients. Serve at once. Serves six.

Two Cars Stolen In City Tuesday

Two cars were reported stolen Tuesday night, according to city police. One was abandoned and recovered, but the other was still missing this morning.

A sedan owned by George A. Higgins, 330 North Holly street, was stolen from in front of the Jackson hotel, Eighth street and Central avenue, while Higgins was inside. Witnesses saw two men drive away in the car.

The car was recovered early this morning on Central avenue, between 11th and 12th streets, where it was abandoned, police said.

Later in the evening a panel truck was stolen from Allie E. Graham, 1205 South Stage road. The truck was missing from 303 South Front street where he parked it, Graham told the police.

Flies are never seen bothering cats because of this animal's habits of cleanliness.

Flies are responsible for the loss of several million dollars yearly to the livestock and dairy industries.

Sunday Closure For Portland Car Dealers Ordered

Portland —(U.P.)—Portland car dealers will have to maintain a Sunday closure, according to a ruling of Circuit Judge MacCormac Snow.

Judge Snow has handed down an opinion that Portland's ordinance making it unlawful for any person to engage in selling automobiles on Sundays is constitutional.

Jess C. Vest, operator of Vest Motor Company, had attacked the validity of the ordinance, contending it deprives him of his property without due process of law and deprives him of the equal protection of the laws.

Does Protect Employees

Judge Snow pointed out the main purpose of the Sunday closing ordinance under consideration, is deemed to be "to protect the employees of the various business firms affected by the ordinance from the necessity of Sunday work. This protection is apparently deemed by the city to aid in the promotion of the general welfare."

"The ordinance protects from Sunday labor the sales forces of all alike of the automobile dealers," the judge said.

McLeod

McLeod—Mr. and Mrs. Ralph Songroth and two children of Los Altos, Calif., have been spending their two weeks vacation at the Neary Cottage on Butte Creek.

Mrs. Lewis Dussenberry and twin sons have gone to Willow Creek for a few weeks to join Mr. Dussenberry who is working there.

Mr. and Mrs. Wilmer Ragsdale have just returned from a motor trip to Reeds City, Mich.

Mrs. Jim Sawyer and daughter Sandy, have returned home after spending some weeks visiting relatives in Minneapolis.

Mr. and Mrs. Donald Vaughn and family spent the week end of July 19 at their home in Prospect as they are spending the summer in Eugene where he is attending summer session at the university.

Twin daughters of Mr. and Mrs. Arthur Hume celebrated their ninth birthday with a swimming party at the Hawthorne pool in Medford on July 24. Eda Larson, a schoolmate, was a guest.

Mr. and Mrs. John Thanos, Mr. and Mrs. Garry Shuler, Mr. and Mrs. Duane Shuler and three daughters, Mr. and Mrs. Dan Kahill and two daughters, all of Medford and Mrs. Laura Coney of Spokane, Wash., were guests here recently of Mr. and Mrs. Arthur Hall.

Guests of Mrs. Arthur Hume on Butte Creek on July 27 were Mrs. Crit Carroll, Mrs. Les Gibson, Mrs. John Barry, Mrs. Bud Chandler and daughter Juanita, Miss Joan Macre of California, and Mrs. Sidney Peterson. They enjoyed a picnic and a swimming party.

Mr. and Mrs. Jim Cleavenburg, Mr. and Mrs. Emory Nye and children, Mr. and Mrs. Arthur Hume and twin daughters, Mr. and Mrs. Leo Hoeg and two sons motored out to Miramar Lodge July 26 for dinner.

Mr. and Mrs. Kenny Gum and twin sons of Medford were week end guests at "Hardings Paradise" on July 26.

Mr. and Mrs. Arthur Hume and family were dinner guests July 28 of Mr. and Mrs. Leo Hoeg and family.

Mr. and Mrs. Charlie Satterfield and Mrs. Martha Perkins of Caldwell, Idaho, were recent week end guests of Mr. and Mrs. Arthur Hall.

Wayne and Jerry Close are spending several weeks in San Francisco visiting relatives.

Mrs. Velda Barr was hostess for a fashion show at her home July 17, attended by 16 ladies. Refreshments were served later.

Mr. and Mrs. U. R. Walker and family of Medford were dinner guests of Mr. and Mrs. Bob Darrohn on July 27.

Speech Copies Mixed; Talker Embarrassed

Natchez, Miss.—(U.P.)—Secretary of State Heber Ladd pulled out a copy of his speech and began addressing the convention of the Mississippi League of Women Voters here.

"It is an honor for me to be with you in historic Vicksburg," He stopped, blushed and announced maybe he had the wrong speech. He said he was supposed to speak in Vicksburg the next day and got his speech copies mixed up.



JOINING ARMY OF UNEMPLOYED royalty, King Farouk of Egypt and Queen Nariiman are on yacht with ultimate destination reportedly United States. Army has set up regency which requested that Farouk's infant son be made heir to throne. (International)

A Nichols' Worth of--

Comment On This and That

BY HARMAN W. NICHOLS
United Press Feature Writer

Washington —(U.P.)—The two warring candidates for vice president are neighbors in Washington, and no matter who wins they likely will remain neighbors.



Both own their own homes in the leafy Spring Valley section here. Sen. John J. Sparkman, the Democratic hopeful for the vice spot, lives less than two blocks from Sen. Richard M. Nixon, the Republican running mate of Dwight Eisenhower.

It is not unusual for senators and representatives to cluster in certain neighborhoods of the capital. But this situation is perhaps without precedent and certainly was not planned that way, although the two candidates are friends.

Other Prominent Men

In this particular section around Tilden and Upton streets are several other prominent men in the government. Down the street a few houses lives Sen. Estes Kefauver of Tennessee, an unsuccessful candidate for the Democratic presidential nomination.

A few weeks ago this was just another neighborhood, as Washington goes. You'd see the mighty of Washington shed their dignity and their jackets to mow their own yards, and most of the women folks were doing their



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lawnmower about the place, and Mrs. Nixon (Patricia) clipping around the hedge, the sidewalks and the flower beds, which she tends herself.

The Socialist Party became a national party in 1892.

Flies are one of the few forms of animal life which scientists find serving no useful function on earth.



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Sue Swanson suggests—
Crunchy Fried Chicken
with corn flakes

1 pkg. Swanson Frozen Fryer Chicken
2 teaspoons salt
1/4 teaspoon pepper
1/2 cup flour
2 eggs
1/2 cup milk
1/2 cup flour mixed with 1 1/2 cups crushed corn flakes
1/2 cup Swanson butter or margarine
1/2 cup vegetable shortening

Thaw pieces of chicken as directed on package. Roll in mixture of salt, pepper and 1/2 cup flour. Then beat eggs and milk together and dip chicken in this thin batter. Roll chicken in mixture of corn flakes and flour.

Heat butter and vegetable shortening in heavy skillet. Fry chicken slowly over low heat about 35 minutes or until golden. Simmer slowly with tight cover 30 minutes longer. Serve with hot brown gravy—made with drippings from the frying.

SHOPPER'S CHECK LIST for A. A. Quality Chicken

- You should be sure:
- It is specially bred and fed for meat, not egg-laying
 - Breastbones are rounded, well-covered with meat
 - Legs are well-rounded, plump, meaty
 - Skin is light pink, smooth in texture
 - All parts are free from dark spots and bruises
 - It is thoroughly cleaned, with all waste and pinfeathers removed
 - It is processed and packed the same day. Protected by quick freezing and secure, sanitary packaging

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