

As We Live

By ELIZABETH HURLOCK, PH.D.

NEXT TIME HE BRINGS UP MARRIAGE, SAY "WHEN?"

Some people are ruled by whims. They decide all of a sudden that they want to do something. That is the psychological moment to pin them down. The young woman who wrote the following letter should learn this little trick:

(Q) "I'm 20 and have been going for several months with a fellow who is six years my senior. I love him very much and he says he loves me too. But if he really means it he has a very peculiar way of showing it. He says he'll call me on my night off but he doesn't. Then other nights after work he'll say, 'Let's get married, honey.' I don't know if he means it or if he's kidding because he has never asked me, and every time I speak of marriage he seems to go into a very deep thought as if he hates to take the responsibilities or to give up his freedom. Then, at times, I think his thoughts are on marriage for I can tell by the expression on his face, but I'm not sure. Please tell me what to do?"

(A) As you have been going with this young man for only a few months, don't you feel that you are rushing things to be thinking seriously of marriage? Marriage is a life-time matter and something that should not be rushed into on the impulse of the moment.

The very fact that this young man has suggested that you get married means that he has the thought of marriage in his mind. Let it go at that for the present. You know that people do not "kid" about marriage when they are grown men.

Your friend seems to be a

person who acts on the spur of the moment. He does things that appeal to him then and there but without too much planning ahead. When he wants to see you, he calls you. If he doesn't want to see you, he doesn't call, even if he told you he would.

Learn to interpret his whims and capitalize on them. The next time he suggests marriage, say, "When?" This will give him a chance to put his cards on the table and tell you what he has in mind. Don't take the initiative as you have done in the past. By doing so you put him on the defensive and this only works to your disadvantage.

Elizabeth Hurlock is a consulting psychologist. Write her in care of this newspaper for free advice.

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Public Welcomed At Shakespearean Radio Broadcast

Ashland — The public will be welcomed at the Oregon Shakespearean festival's broadcast over NBC from the festival theater stage Saturday afternoon, William Dawkins, executive secretary, said today. No admission will be charged, but no one will be admitted to the theater after 2:15 p.m.

The broadcast, a complete radio adaptation of "The Taming of the Shrew," will begin at 2:30 p.m. Saturday afternoon.

Equipment was installed by Ray Johnson, chief engineer of KMED, and his staff from the Medford station today. The program requires "building" a studio on the festival stage. The broadcast will be sent by direct wire to San Francisco and relayed to the network from that point.

Many Stations to Carry

Radio audiences of scores of NBC outlets all over the country will hear the broadcast Saturday afternoon, while other stations will tape the program as it comes over the network and re-broadcast it later. Station KMED, Medford, will carry the broadcast Saturday afternoon and will re-broadcast Sunday evening.

Again this year, Andrew C. Love, one of the broadcasting company's top producers, will direct the radio show. A rehearsal was held at the theater today, and a final "dress" rehearsal will be held Saturday morning.

Appearing between parts of the two part program for a short discussion of the famous southern Oregon event will be Angus L. Bowmer, Dr. Margery Bailey, Philip Hanson, and Jennings Pierce, manager of KMED. The script for the broadcast was prepared by Philip Hanson and William Dawkins.



TORTURED—Lt. Col. Thomas D. Harrison (above), cousin of Lt. Gen. William Harrison, chief trustee negotiator, is interviewed at Freedom Village after his release by the Communists. Harrison, American Sabrejet squadron commander imprisoned for 26 months, said he was clubbed and tortured with the "water treatment" while he lay in a Red prison cell with a shattered leg.

Spray Advised Soon On Stone Fruit Trees

A second DDT spray should be applied before August 12 to the trunks and crotches of all stone fruit trees, according to L. G. Gentner, experiment station entomologist, and C. B. Cordy, county horticulturist.

This spray is for the control of peach root borers, earwigs and ants. Recommended application is 8 pounds of 50 per cent DDT for each 100 gallons. The trunks should be soaked enough so that some of the application runs off into the soil. This spray, together with the earlier one in July, replaces the tedious PDB crystal treatment that was customarily applied in late August, Cordy said.

It has also been observed in several instances that peach root borers also attack English laurel plants. Laurel plants so affected lost their vigor and may eventually be killed. Where English laurels appear in poor condition, examine the base of the plant close to the ground line and if borers are found, the spray should be applied, Cordy advised.

The average per-head value of cattle on United States farms Jan. 1, 1953, was \$128, compared with \$179 a year ago.

Feeding the Family

By Zola Vincent
Food Editor

Huckleberries Make Such Good Eating in Many Ways

There's no berry to compare with Oregon's own home-grown, hand-picked huckleberries. Next to eating them out of hand while strolling offside a trail, best way we know of is to be a little more civilized and eat them out of a dish with a spoon, with or without cream. If you're the type who puts sugar on grapefruit, then you'll probably sugar your huckleberries.

If you're looking for a recipe, here are several good ones.

Huckleberry Cake. Use a recipe for one-egg cake or a prepared cake mix. Flavor with 1 teaspoon grated lemon rind. Add 1½ cups fresh huckleberries to half the batter. Put the plain batter in a cake pan first, and the batter containing the berries on top. Bake according to cake recipe directions. Serve with huckleberry or lemon sauce.

Huckleberry Roly-Poly. Roll out shortcake dough, brush with butter or margarine and cover with sweetened huckleberries; 1/3 cup sugar to 1 cup berries. Roll like a jelly roll and bake about 40 minutes at 400 degrees.

Huckleberry Floating Island. Place alternate layers of soft-cooked custard and fresh ripe huckleberries in sherbet glasses. Chill and top with swirls of meringue or whipped cream.

Huckleberry Surprise Pudding. 2 cups fresh huckleberries
2 tablespoons lemon juice
1½ cups sugar
3 tablespoons butter or margarine

½ cup all-bran
¾ cup sifted flour
1 teaspoon baking powder
¼ teaspoon salt
½ cup milk
1 tablespoon cornstarch
¼ teaspoon salt
1 cup boiling water

Place berries in well-greased 8x8 inch pan; sprinkle with lemon juice. Blend ¾ cup sugar and butter; stir in all-bran. Sift together flour, baking powder and salt; add to shortening mixture alternately with milk, mixing well after each addition. Spread evenly over huckleberries. Combine remaining sugar, cornstarch and salt; sprinkle over batter. Pour boiling water over pudding. Bake in moderate oven, 375 degrees, about 1 hour. Six servings.

Ham 'N Corn Fritters Make Fine Main Dish

Heavenly as corn on the cob is, perhaps you're ready for a change. Plan this to follow the next ham meal using leftover ham. Or you can finely dice canned luncheon ham. For that matter, you can substitute canned corn niblets or frozen cut corn.

½ to 1 cup tubed ham
1 cup flour
2 teaspoons baking powder
½ teaspoon salt
¼ teaspoon pepper
2 beaten eggs
1/3 cup milk
1 tablespoon melted fat
2½ cups corn, cut from cob
2 tablespoons chopped pimiento
2 tablespoons chopped green pepper

1 teaspoon grated onion
Sift dry ingredients into mixing bowl. Combine liquids into dry ingredients. Stir in remaining ingredients, including the ham. Drop from tablespoon into deep hot fat. Fry 3 to 5 minutes. Serve immediately.

Green of Cucumbers Make Emerald Salad

A cooling hot-weather specialty that is easy to make, lovely to look at. Uses plentiful cucumbers in lime gelatin. Turn out on crisp green lettuce.

1 package lime gelatin
1½ cups hot water
2 teaspoons grated onion
½ cup vinegar
Pinch of salt
2 cups chopped cucumber

Dissolve gelatin in hot water; add other ingredients and chill until syrupy. Fold in 2 cups

chopped cucumber. (As we've mentioned before, we never peel cucumbers, but you do as you like. Actually enzymes in the cucumber skin aid in their digestion.) Pour in molds or in a square pan; chill until firm. Unmold or cut in squares. Serve on crisp lettuce with mayonnaise. Garnish with fresh tomato wedge if you like, but we like the cool green look.

Enjoy Mid-Summer Fruit And Vegetable Variety

Now is the hour to have variety plus in your fruit and vegetable eating. With many kinds at their peak, many just arriving and some on their way out, the prices may not always be the lowest but quality and variety are certainly "tops."

The Fruit Department

This year's early Gravenstein crop has produced top quality fruit, according to the growers, and prices are reasonable. Keep some cold and crisp in your refrigerator for eating fresh. Tender and juicy, this variety of apple holds its shape and texture superbly under cooking processes. Apricots, berries with an accent on blackberries, cherries, peaches, pears, plums, melons (particularly cantaloupe and watermelon), grapefruit, small oranges, and grapes are all available at fair to moderate prices. Bananas are frequently to be found at much lower than their usual price due to the abundance of other fruits and to their extreme perishability in the summer heat.

The Vegetable Department

Good buys here include cucumbers, artichokes, corn, cauliflower, cabbage, celery, Bell peppers, lettuce, onions, and white potatoes. Bunch vegetables are also in the good buy class. When shopping for fresh beets and turnips, look for those that are smooth and blemish-free. When rough or ridged they may be tough and woody. Make sure the leaves are relatively clean and crisp so you can make use of them in making soup stock or eating as "greens." Medium length celery that is brittle and of deep color makes the best buy in this vegetable. Corn is at its best right now, and sweet, juicy corn-on-the-cob just can't be beat as a hot vegetable for summer meals. Good quality tomatoes are plentiful. Choose those that are firm, well-formed and not over-ripe. Remember to wash and dry them before storing in the refrigerator.

Meat Department Buys

Beef continues to be "the buy." Again we remind you to check this paper's advertising

Friday, August 7, 1953

MEDFORD (OREGON) MAIL TRIBUNE—THREE

for the very best buys. Turkey supplies remain ample and prices reasonable. Rabbits are a good buy particularly in view of their small bones and correspondingly large amount of meat per pound.

CHEAP UPKEEP

Salisbury, N. H.—(U.P.)—Select-man Aram Gullman figures it costs him about \$23 a year to keep his 1923 Ford running. He bought it new for \$680.

Addison, Vt.—(U.P.)—Two automobiles collided on a narrow road near here. No one was hurt. Harry Provencher, 24, Vergennes, was at the wheel of one car. Arthur Provencher, 19, was driving the other. Brothers.

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