

Jackson Agrees on Need for Review of Foreign Policy

Washington—(U.P.)—Sen. Henry M. Jackson (D-Wash.) said Saturday he agreed with Senate Republican Leader William F. Knowland (Calif.) on the need for a review of American foreign policy.

"Now, I must confess that I don't know what our foreign policy is at the present time, and it might be helpful and maybe something constructive can come from a review of our foreign policy," Jackson said.

However, Jackson said Knowland has some things in mind "that I can't go along with."

Some Disagreement

"I don't see the point of breaking relations (with Russia), for instance, at this time, and other things, but I do believe there is merit in his contention that there should be a review of our foreign policy," Jackson said.

"I, as one senator, would like to know what our foreign policy is going to be," Jackson told questioners on CBS' televised "Capitol Cloakroom" program. Knowland made the proposal this week in a speech on foreign policy before the senate.

Klamath Man Gets State Engineer Job

Salem—(U.P.)—Gov. Paul Patterson last Friday appointed Lewis A. Stanley of Klamath Falls as state engineer, succeeding the late Charles Stricklin.

The new chief of the state's engineering department has had 15 years experience in the office—four as assistant to Stricklin and 11 as engineer for the state hydroelectric commission.

Stanley is a registered professional engineer and a member of the American Society of Civil Engineers.

He served during World War II and was with the Army Engineers in Alaska and Portland. He has also served as a field engineer in Afghanistan with the Morrison-Knudsen company.

For a time he was in the Portland office of the firm of Ralph A. Tudor, former undersecretary of Interior.

Dead line Sunday Classified is at noon Saturday; 10 a.m. Monday for Monday; other days 5:30 previous day.

Feeding the Family

By ZOLA VINCENT
Food Editor

Let Us Give Thanks

For Bounty of Western Farms

"Ah! on Thanksgiving day, when from East and from West, from North and South, comes the pilgrim and guest . . ." to quote Whittier who had a special depth of feeling for the harvest season and nature's bounty. He would rejoice with us in our western super abundance of good things, marvelling at the size and quality of our turkeys, fall fruit and nut crops, vegetables galore and infinite variety from the sea and the shore.

We westerners have cause for Thanksgiving throughout the year and special cause at this season as we plan our holiday meals.

Holiday Buying Tips

Traditionally no one will deny Thanksgiving day is turkey day and chances are that more families will be enjoying turkey than any other meat even though we have it readily available throughout the year. You know there's the biggest crop on record, that the bird comes in all sizes, that there's nothing easier to "fix" and that you get the most for your money because of all those good leftovers.

We're not going to tell you how to stuff and roast a turkey because you already know how, but we're going to make a few dozen menu suggestions, including some new stuffing recipes.

Other Poultry and Meat

Then there are roasting chickens, fryers and broilers, domestic duck, fine prime ribs of beef, legs of lamb, fresh pork roasts, hams; all at reasonable cost.

Fish and Shellfish

Emphasis in this department right now is on fish and seafood courses and stuffings rather than the main dish. An abundance of fine Pacific Coast oysters as well as easterners. Plenty of shrimp. And there are clams and crab meat and rock lobster tails.

For Cakes, Confections

Cookies, nut and fruit breads there are plenty of eggs at lower-than-usual Fall prices, plenty of fats and oils. Lots of dried prunes, dates and raisins and plenty of western grown walnuts, almonds and filberts along with those popular nuts from Brazil.

Fruits and Vegetables

Name them and you'll find them handsomely displayed in your favorite market; all of good quality because of fast transpor-

tation, good merchandising. Be sure to have plenty of red and yellow apples, grapes, perhaps some colorful persimmons for the traditional fruit and nut bowl.

Canned Goods Specials

Watch ads and store displays for seasonal specials on many canned foods. If you have storage space, it will pay you to put them in: buy the dozen or case. Good marketing! Happy Thanksgiving!

Table Decorations

Translate the rich colors of Autumn in your Thanksgiving centerpiece or buffet arrangement in an infinite variety of ways by arranging fruits and vegetables with Fall leaves. How about placing Winter pears, apples and grapes in a bowl made of an eggplant rubbed with a few drops of salad oil to bring out the rich purple; or hollow out a yellow squash and fill with deep purple grapes or a combination of fruits and colorful vegetables. If your table is long, a flat garland of alternating green and deep blue-purple grapes arranged on Autumn leaves; or a wooden bowl piled high with assorted small gourds and green peppers. The red of cranberries and the brown of nuts are appropriate touches.

Let Children Help

This is a family affair! The children will love being around all those good smells; want to share in preparation. Let them scrub vegetables, shell nuts, polish the shiny fruits, break up the bread for the stuffing and many other things wise mothers will think up. Remind the children to wash up thoroughly before starting each separate task, just as mother does.

To Frost Glasses for fruit juice cocktails, dip the glass rim in lemon juice, then in sugar. Chill in refrigerator at least an hour before serving. Cranberry juice is a fine "opener."

Chopped Brazil

Enrich Stuffing

When the poultry dressing tastes as good as the turkey, it's a tribute to the cook. The first cook to contribute a handful of Brazil nuts to her bread crumb dressing started a very fine custom. The dressing gains a richer flavor and more definite character. Perhaps you'd like this as a secondary stuffing for variety? Cut recipe in half and roast in turkey neck area or in casserole



HOLIDAY TURKEY—The holiday turkey really puffs with pride when the family raves about the stuffing as well as the hand-someness of the bird. We tossed a handful of chopped Brazil nuts into this poultry dressing for a rich fine flavor.

alongside turkey during last hour of roasting. For the full job:

8 cups lightly packed bread crumbs

1 1/2 teaspoons poultry seasoning

1 1/2 teaspoons salt

2 tablespoons chopped parsley

2 cups chopped Brazil nuts

1/2 cup butter or margarine

2 small onions, finely chopped

1/2 cup diced celery

1 1/4 cup boiling water or stock

Combine in large mixing bowl

bread crumbs, poultry seasoning,

salt, parsley and nut meats.

Melt butter in saucepan; add onion

and celery and cook until tender

but not brown. Add to Brazil nut-bread mixture with water; toss with fork until well

mixed. Stuff into bird lightly.

Packaged Stuffings

Proving Popular

On the market in recent years

are ready-to-use "stuffings" which

have grown tremendously in popularity

because of their exceptional home made

flavor that can only be duplicated by

considerable time spent in toasting

bread, measuring and mixing. We seriously

doubt if any homemade stuffing recipe

ever came out twice exactly the same

way because of temptations to add

a little of this or that.

The packaged kind at least

starts out the same way consistently;

then lends itself to countless variations

by the simple addition of nuts or

oysters or whatever.

There's an all-purpose ready-

to-use dressing and there's an

old southern ready-to-use corn

bread stuffing and a melba

Monday, November 22, 1954

MEDFORD (OREGON) MAIL TRIBUNE—THREE

Action Demanded To Halt Rainfall

Ogdensburg, N.Y. — (U.P.) — Patrolman James E. Doe had only one entry to make on the police blotter during a recent rainstorm.

"Attention: Mark Twain! At 10:51 a.m., EDT, a telephone call was received at this station from a person (female) who refused to offer any identification and who demanded in a stentorian tone that he department take immediate action to prevent further rainfall."

bert, golden crusted Liederkrantz, Monterey Jack, Langlois blue along with a good sharp cheddar.

If you take Camembert cheese from the refrigerator just before serving, here's a chef's trick worth knowing. Pop the cheese into a 300 degree oven for 30 seconds to bring it to the soft stage preferred by cheese connoisseurs. If any cheese is left on the tray, convert it into tasty sandwiches for supper.

Tempting Pomegranates

Something different for your holiday fruit bowl as a colorful touch for garnishing fruit cups, desserts or salads; try pomegranates which are now available at reasonable cost. Inside the rind, you'll find a layer of pulp which contains an abundance of ruby-red seeds which make delicious eating. When buying select those that are pink or red in color, heavy for their size and with fresh looking compact crown.

Glamour Pie Toppings

A different topping for your pumpkin pie? Toasted pecans, slivered almonds, chopped walnuts, or grated coconut make a handsome, crunchy border.

Spoonfuls of sweetened whipped cream flavored with some slivered candied ginger perhaps in place of the usual vanilla.

Small autumn leaf or turkey design cut from cheese to indicate each serving is another idea.

Television for Madras Waits Council Action

Madras — (U.P.) — Residents of the Madras area are awaiting city-council action on applications by two individuals to bring a television distribution system to the community.

Richard Hemphill, representing Nichols and Hemphill, of Madras, and Paul Rowan each applied to the council for an exclusive franchise to serve the city through an amplification

Rowan, who already has authority to bring a television signal to his radio shop here, said he would let the council and Madras residents decide if his picture was adequate to merit the distribution franchise. Televiewers would subscribe to the service, paying an installation charge and a monthly service charge.

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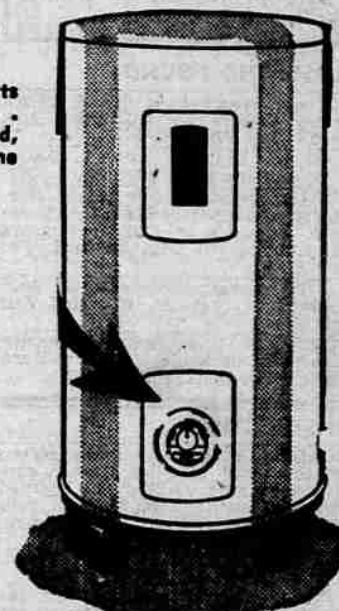
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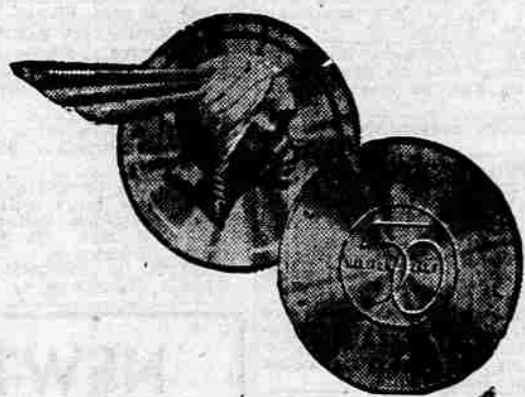
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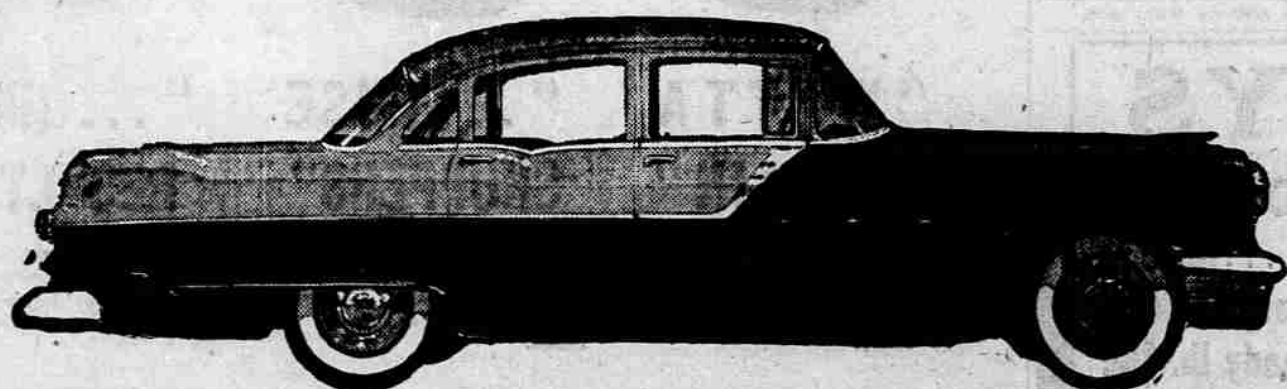
PONTIAC FOR '55

The 1955 Pontiac is getting a royal welcome. "It's hot," they're saying, "the hot car of the year." And no wonder! With its Vogue Two-Tone styling and Strato-Streak V-8 engine, Pontiac wraps up more beauty, luxury, size and power than a like amount of money ever bought before. The price is near the lowest, but the car is way out front in everything that makes an automobile great.

The reason lies in the achievement General Motors is now celebrating—the vast experience gained in building 50 million cars. Research experience that uncovers what you want and need. Design experience that creates new trends. Engineering experience producing more dollar-for-dollar quality year after year.

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