

ILUW and Hawaiian Unit Cited by Court

Honolulu — (U.P.) — Federal Judge J. Frank McLaughlin has ordered the International Longshoremen's and Warehousemen's Union and its Local 142 in Hawaii to be included in criminal contempt citations resulting from the remission of per capita dues to the international.

The judge had earlier ordered the local cited for civil contempt. He said the order still stands.

The criminal contempt citation was originally issued against Newton Miyagi, secretary of Local 142. Miyagi disclosed on Monday that he had sent \$52,000 in union funds to the international in San Francisco.

McLaughlin had ordered the local's funds frozen and forbade union officials from remitting funds to the international, pending disposition of the Juneau Spruce company case.

Grange

Griffin Creek Grange
Griffin Creek Grange will have a dance Saturday, Feb. 5. Ladies attending are asked to bring sandwiches.

Live Oak Grange

For the second time in less than one month, the charter was draped for a Grange officer when a memorial service was held during the regular meeting of Live Oak Grange on Jan. 27, for Forrest Lee Bradfield.

Mr. Bradfield was an active and enthusiastic Granger and held the posts of treasurer and legislative chairman last year.

The agricultural committee gave a complete report of market conditions for cattle, hogs and sheep. Indications were noted for slightly higher poultry prices.

A varied and interesting program was presented by Frank Hall, lecturer, who gave an informative demonstration on pruning peach trees. Mrs. Othella Strahan gave a reading on "what the well dressed groom will wear" and a quiz game was played.

Ed Johnson, 62, said he and the others were drinking in the shack when Gossnell suddenly shouted that a fire had broken out.

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



HIT WITH FAMILY—Fancy pancakes make a hit with the family at lunch and at supper time as well as breakfast. These Dollar Pancakes are baked with a chocolate peppermint wafer inside. This and other new ways with pancakes are included in today's food columns.

Feeding the Family

By ZOLA VINCENT

Food Editor

Fix Fancy Pancakes for Family Any Time of Day in These New Ways

Come to think of it, there's no law saying that pancakes must appear only at breakfast nor that they must be accompanied by syrup or strawberry jam. Fancy pancakes any time of day must be the pancake mix makers reply to the soup for breakfast flurry! In any event, it seems a good idea to consider pancakes as main dish item at lunch or supper and also as unusual and satisfying dessert item.

Pancake mix is perhaps the most versatile of the mixes on the market and the one most likely to be found in cupboards. A combination of flours together with milk, solids, sugar and leavening, pancake mix is a special self-raising blend and the perfect basic ingredient for many tasty dishes; convenient, handy, ready to go right to work in ways like these:

Dollar Size Pancakes

Family likes pancakes. Family likes chocolate. So why not put a chocolate peppermint wafer on a dollar size pancake, top with a little more batter; bake and serve five or six of them overlapping. For something even more startling and delectable, top with a scoop of soft ice cream and maybe crushed peppermint candy or chopped nuts. Real fancy!

To two cups of pancake mix, add 2 1/4 cups milk and one beaten egg all at once and stir lightly. Somewhat lumpy batter makes light, fluffy pancakes. Lightly stir in two tablespoons melted shortening. Pour one tablespoon batter for each "dollar" onto hot, lightly greased griddle. Place a chocolate wafer on batter and cover with a little more batter. Bake until edges look cooked; turn and bake on other side. Serve immediately.

Apricot Date Cookies

Start With Pancake Mix
Starting with a quick and easy pancake mix, these cookies will prove a delicious and satisfying treat for hungry youngsters home from school, as mealtime dessert, evening snack.

Filling: Combine one-half cup chopped dates, one cup mashed cooked dried apricots, one-fourth cup sugar and one-fourth cup apricot juice and blend over low heat about five minutes; cool.

Dough: Beat one-half cup shortening until creamy; add two-thirds cup brown sugar gradually mixing thoroughly. Add one egg and two tablespoons milk and beat until light and fluffy. Mix in two cups pancake mix and one-half cup finely chopped nutmeats, beating until well blended.

Roll dough out on lightly floured board to one-fourth inch thickness. Cut with floured three-inch cutter; place on ungreased cookie sheets. Put a little filling on one side of each circle; fold the other half over to cover the filling, pressing edges together with fingers or a fork. Bake in moderate oven, 350 degrees for 12 to 15 minutes.

Pancake Mix Variations

Apple Pancakes. Make pancakes according to pancake mix package directions; add one cup finely chopped apples to batter. Bake slowly on greased, hot griddle. Spread with butter, sprinkle generously with brown sugar and roll. Serve hot with bacon, sausages, pork roast.

Jelly-filled Pancakes. Make pancakes according to pancake mix package directions and bake; spread with a tart jelly or jam and roll tightly or stack with between-layers of equal amounts of whipped cream and jelly which has been beaten with a fork until smooth.

Cherry, Peach or Cranberry Sauce Griddle Cakes. Make pancakes according to package mix directions; add 1 cup drained, chopped cherries or peaches or whole cranberries from sauce. Bake slowly on greased hot griddle. Serve with sour cream for something truly delicious.

Prize Winning Souffle
Takes an hour or so to bake, but worth planning ahead. So easy to do. Heat one can condensed cream of mushroom or

celery soup slowly; add one cup shredded American cheese and cook, stirring constantly until cheese is melted. Add six slightly beaten egg yolks; cool. Fold six stiffly beaten egg whites into soup mixture. Pour into greased two-quart casserole. Bake in slow oven, 300 degrees one to 1 1/4 hours or until souffle is golden brown. Serve immediately. Six servings.

Crabmeat Pinwheels

From Pancake Mix

A very good party luncheon treat or a quick supper main dish. Pretty to look at as they are good to eat. Thin flaky crust encircles rich crabmeat mixture. Serve hot topped with any flavored creamy cheese sauce.

Crabmeat Filling

Combine one cup of fresh flaked crabmeat, one-fourth cup chopped green pepper, one-fourth cup chopped onion, one-fourth cup chopped celery, one teaspoon dry mustard, one-half teaspoon salt, one-eighth teaspoon pepper, dash of cayenne, one teaspoon worcestershire.

Biscuit Dough

Combine 1 1/2 cups pancake mix and one-half cup corn meal; cut in one-half cup shortening until mixture resembles coarse crumbs. Add two-thirds cup milk mixing lightly only until mixture is dampened. Turn out on lightly floured board and knead gently a few seconds. Roll out to form a rectangle 10x14 inches.

Cover biscuit dough mixture with crabmeat filling. Starting with long side, roll up like a jelly roll. Cut into slices one-inch thick. Place on baking sheet. Bake in hot oven, 450 degrees, 12 to 15 minutes. Serve with any favored sauce.

Broiled Fish Fillets

Plenty of frozen fish fillets at modest cost. If purchased packaged, figure three servings from package. Allow fillets to thaw until they can be separated. Place in preheated greased broiler pan. Sprinkle fish with lemon juice, salt and pepper. Place broiler pan two inches from source of heat. Broil 10 to 15 minutes or until fish flakes easily when tested with fork. Serve immediately with Mustard Sauce made by adding one tablespoon prepared mustard to one cup of medium white sauce.

Frosted Strawberry Cake

Party stuff! Keep this in mind too for the next birthday cake! Buy a bakers' angel food cake and a pint of strawberry ice cream in a round carton. Combine one-half pint heavy cream (whipped), two tablespoons sugar, one-half teaspoon vanilla extract. Cover top and sides of cake with whipped cream. Refrigerate until ready to serve. Then remove carton from ice cream and slip ice cream upright into angel cake center.

Pointers on Roasting

Home-Grown Ducklings

Commercially grown ducks are new to many home cooks. Skin is white and tender and the fat underneath creamy white. Most ducks on markets now are 3 1/2 to five pounds, ready-to-cook weight.

Allowing about a pound per person, one is the buy for small family; two alongside make good eating for larger family or for small dinner party. Put a whole cored apple or a whole orange inside or fill bird with chopped onion and celery or chopped onion and quartered apple for flavoring not eating purposes.

Roast duckling in an open pan with no water, in a moderately low, 325 degree oven. Because

duck is fat, no basting is needed. Prick skin over back and around tail to let fat drain off in cooking. Allow at least 30 minutes per pound, then test for doneness (when done, leg joint will move easily, same as for turkey). Pour off fat as it accumulates in pan.

Pork Savory

Plentiful pork takes on distinction, brings on compliments when fixed like this. Take two pound pork tenderloin and cut in one-inch pieces; roll thoroughly in one-half cup flour with one-half teaspoon salt added; brown on all sides. Cover with sour cream and simmer over very low heat 30 to 40 minutes, stirring often. Six servings.

Plentiful breast of lamb cost

a trifle. Have meat man cut it into riblets which means two-inch or so pieces.

Brown two pounds lamb riblets well on both sides in hot fat; season with salt and pepper. Add one-half cup water or tomato juice; cover and simmer one hour. Add two carrots (diced), two potatoes (diced), one large onion (diced) and one green pepper also diced, along with one teaspoon salt. Cover and simmer gently one-half hour longer. Thicken liquid for gravy. Salad. Vinegar

New salad vinegar is a blend of distilled white, red amber and malt vinegars. Especially good for salads, it is actually an all-purpose vinegar of palate pleasing distinction.

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