

LEGAL NOTICES

NOTICE
NOTICE IS HEREBY GIVEN that SCHOOL DISTRICT NO. 49, Jackson County, Oregon, has filed with the board of directors of the MEDFORD IRRIGATION DISTRICT its petition to have excluded from the boundaries of said district the following described tract of land, to-wit:

Beginning at a point on the south line of Donation Land Claim No. 83 in township 37 south, of range 2 west of the Willamette Meridian, in Jackson County, Oregon, said point being North 89° 57' east 1986.56 feet from the south-west corner of said D. L. C. No. 83; and running thence north 0° 03' west 1304.29 feet; thence north 89° 59' east 568.14 feet; thence south 0° 03' east 1203 feet to the south line of said D.L.C.; thence south 89° 57' west 668.14 feet to the point of beginning, EXCEPTING therefrom the south 40 feet.

ALSO EXCEPTING therefrom the following:
Beginning at a point on the south line of D.L.C. No. 83 in township 37 south, of range 2 west of the Willamette Meridian, in Jackson County, Oregon, said point being North 89° 57' east 2654.7 feet from the south-west corner of said D.L.C. No. 83; and running thence north 0° 03' west 2008 feet; thence south 0° 03' east 650.0 feet to the south line of said claim; thence north 89° 57' east 200.8 feet to the point of beginning.

ALSO EXCEPTING therefrom the following:
Beginning at a point of the south line of D.L.C. No. 83 in township 37 south, of range 2 west of the Willamette Meridian, in Jackson County, Oregon, said point being North 89° 57' east 2654.7 feet from the south-west corner of said D.L.C. No. 83; and running thence north 0° 03' west 2008 feet; thence south 0° 03' east 650.0 feet to the south line of said claim; thence north 89° 57' east 200.8 feet to the point of beginning.

Containing 15.3 acres, more or less, may be affected by such change of the boundaries of said district as hereby required to appear at the office of said board of directors, No. 205 Holly Bldg., in the city of Medford, Jackson County, Oregon, on the 1st day of March, 1955, at 10 o'clock in the a.m., and show cause, if any you have, why said change in the boundaries of said district should not be made.

MEDFORD IRRIGATION DISTRICT
By J. A. Hoffbauer, Secretary

NOTICE OF FINAL ACCOUNT

NOTICE IS HEREBY GIVEN that the undersigned has filed his final account as Executor of the estate of Hattie E. Lawrence, deceased, with the Circuit Court of Jackson County, Oregon, and that said court has set March 21, 1955, at the hour of 10:00 o'clock in the forenoon of said day in the Court Room of said County, in the Court House at Medford, Jackson County, Oregon, as the time and place for hearing objections thereto and the settlement thereof. All persons interested are hereby notified to appear at said time and place and show cause, if any they have, why said final account should not be approved by said court and said Executor discharged from his trust, and file any such objections on or before said date.

Dated and first published February 18, 1955.

Charles Hockersmith
Executor of the Estate of
Hattie E. Lawrence, deceased
Crum and Harbison
Attorneys for Executor
207 U. S. Nat'l Bank Bldg.
Medford, Oregon

SUMMONS

SUIT IN EQUITY
No. 55-47-E

IN THE CIRCUIT COURT OF JACKSON COUNTY

MARY E. GRIEVE, Plaintiff,

vs.

L. L. LINCOLN, a single man,
GEORGE ROBERTSON and AMELIA ROBERTSON, husband and wife,
GORDON C. GRAVES and BERNICE GRAVES, husband and wife,
EDD HUGHES and EDNA HUGHES, husband and wife,
FRANCIS KIRK and HAZEL KIRK, husband and wife,
WILLIAM MORRIS and HARRIET MORRIS, husband and wife, and Jackson County Federal Savings and Loan Association, a Corporation, Defendants.

TO: L. L. LINCOLN, a single man,
GEORGE ROBERTSON and AMELIA ROBERTSON, husband and wife,
GORDON C. GRAVES and BERNICE GRAVES, husband and wife,
EDD HUGHES and EDNA HUGHES, husband and wife.

IN THE NAME OF THE STATE OF OREGON: You and each of you are hereby summoned and required to appear in the above entitled court and cause and answer the plaintiff's complaint on file herein within four weeks from the date of first publication of this summons upon you, which is February 11, 1955.

You are further notified that in case you fail to appear and answer plaintiff's complaint within said time, plaintiff will apply to the court for the relief prayed for in said complaint, a succinct statement of which is as follows:

For a decree of the court that the above named defendants be required to set forth the nature of their several claims in and to the real property described in the complaint, to-wit:

West 1/2 of SW 1/4 of SE 1/4 of Sec. 29 TWP 32 S. R. 3 E W. 1/2, Jackson County, Oregon, subject to School rights of School District No. 59.

ALSO: Beginning at a point 537 feet north of 1/4 Sec. Corner common to Secs. 29 and 32 in said TWP and range, thence West 9 feet, more or less, to the north Easterly corner of the land owned by School District No. 59, thence West 270 ft., thence North 300 ft., thence West along the boundary of Prospect School District property 381.9 ft., to a point; thence North 89° 45 min. east 660.9 ft., to the 1/4 Sec. line; thence South 783 ft., more or less, to the point of beginning.

EXCEPTING AND RESERVING THEREFROM that part of the premises above described now occupied by the Standard Oil Company of California under lease dated August 20, 1937, the part so excepted and reserved being described as follows:

Beginning at a point which is 617 feet North and 24 feet West of the Quarter Section corner common to Sections 29 and 32, Township 32 South, Range 3 East of the Willamette Meridian, Jackson County, Oregon; thence West, 100 feet; thence North, 100 feet; thence East, 104 feet, more or less, to a point 30 feet from the center line of the Crater Lake Highway; thence South 2° 17' West, parallel to and 50 feet from the center line of said Highway, to the place of beginning, reserving all necessary rights of ingress and egress to said land from the Crater Lake Highway.

and all adverse claims of said defendants, or any of them, thereto, to be determined by a decree of this court, and that by said decree it shall be declared and adjudged that plaintiff is the owner of said premises, and that said defendants, or any of them, have no estate or interest whatever in or to said land and premises, and that said defendants, and each and every one of them, be forever debarred from asserting any claim whatever in or to said land and premises adverse to the plaintiff, and for such other and further relief as the court may deem just and equitable.

This summons is served upon you each week for four consecutive weeks in the Medford Mail Tribune, a newspaper of general circulation, published in Jackson County, Oregon, by order of the Honorable E. H. Howell, Judge of the above named court, which order is dated January 24, 1955.

ROBERT R. DICKEY
Attorney for Plaintiff
Medical Center Building
Medford, Oregon

NOTICE TO CREDITORS

No. 9523

IN THE CIRCUIT COURT OF JACKSON COUNTY, OREGON

IN THE MATTER OF THE ESTATE OF LOREN W. PROCK, Deceased.

NOTICE IS HEREBY GIVEN that the above court has appointed the undersigned administratrix of the

estate of LOREN W. PROCK, Deceased. All persons having claims against said estate are hereby required to present the same with proper vouchers within six months from this date at the offices of Neff, Trohner & Lowry, Cooley Theatre Building, Medford, Oregon.

Dated and first published this 18th day of February, 1955.

LORENA M. BROWN,
Administratrix

Feeding the Family

By ZOLA VINCENT
Food Editor

Pineapple Filled Coconut Bars

The name alone will "sell" most people on this recipe. Result is 24 bars of mighty good eating for the family, for parties.

Mix three-fourths cup granulated sugar, three tablespoons cornstarch, one-fourth teaspoon salt, 1 cup crushed pineapple (buffet or flat can, not drained); bring to a boil. Continue cooking until thickened and clear, about five minutes, stirring constantly to prevent sticking. Remove from heat and blend in one tablespoon lemon juice and one tablespoon butter. Cool slightly while preparing crumb mixture.

Crumb Mixture
Cream 1 cup firmly packed brown sugar and one-fourth cup butter until creamy. Add one cup sifted all-purpose flour, one-half teaspoon salt and 1 1/2 cups shredded coconut. Mix until well distributed and crumbly.

Now press one half of the crumb mixture firmly into a greased and floured baking pan, 9 x 9 x 1 1/2 inches. Spread Pineapple Filling evenly over surface. Cover with remaining crumbs and press top layer down firmly. Bake in preheated moderate oven, 350 degrees, 35 minutes or until golden brown. Turn out on wire cake rack to cool. Cut into 24 bars.

Sweet-Sour Short Ribs

Favorite of Men and Boys

Plentiful beef supply inspires many tasty new dishes including these sweet-sour short ribs.

Westerners have long liked the sweet-sour influence in meat and poultry cookery. Men and boys of the family will particularly relish this. Hot buttered noodles are perfect with it.

3 pounds short ribs

Salt, pepper, flour and lard

1 cup sliced onions

1 clove garlic

1 1/2 cups hot water

1 bay leaf

3 tablespoons brown sugar

1/4 cup vinegar

1/3 cup catsup

Have short ribs cut into individual servings. Remove excess fat. Sprinkle with salt and pepper and dredge with flour.

Brown well on all sides in large skillet in several tablespoons hot lard or other fat. Remove to Dutch oven or other large heavy pan. Cook onions and chopped garlic in fat until soft; add to short ribs. Combine remaining ingredients and one-half teaspoon salt and pour over ribs.

Cover tightly and cook over low heat until tender, two and one-half to three hours. Remove ribs to a serving platter and keep warm. Pour most of fat from drippings, stir in two tablespoons flour and enough water to dilute to strength desired. Cook until thickened. Serve short ribs and gravy on hot buttered noodles. Six servings.

Baked Fish Fillets

A recipe to be repeated time and again during the Lenten season . . . and thereafter. Uses any favored fish fillets, either fresh or frozen. Six servings.

Sprinkle two pounds of fish fillets with juice of one lemon. Saute one large onion, chopped, in six tablespoons butter about five minutes. Add three tomatoes, sliced, two teaspoons paprika, one-half teaspoon salt, one-half teaspoon pepper, one-fourth teaspoon thyme and cook, stirring steadily about five minutes.

Spread half of mixture over bottom of shallow, greased baking dish. Arrange fish fillets on top; spread remaining tomato onion mixture over fish. Add one cup white wine if you like. Cover and bake in a moderate oven, 350 degrees, about 25 minutes. Drain off liquid in pan holding fish in place with spatula. Beat one-half cup sour cream into baking liquid; pour sauce over fish and bake for five minutes longer. Serve in baking dish.

Home Made Tartare Sauce

Another recipe for frequent, satisfying use throughout the Lenten season; ideal with all broiled and pan-fried white fish.

Press out all moisture from one-half cup finely chopped sour pickles and two tablespoons finely chopped capers. Combine with one tablespoon prepared mustard, one tablespoon mixed chopped parsley, tarragon and chervil and add to two cups

mayonnaise, mixing well. Now add six ripe olives, finely chopped and one teaspoon chopped chives. Or have you decided to buy the kind that comes in glass jars?

Lenten Season Finds Many Good Buys

To keep readers of this newspaper informed of the west coast's abundance of good things, your foods editor constantly and carefully scans all branches of the food industry . . . meat, poultry, fish and shellfish, the dairy industry, seasonal fruits and vegetables, canned food and staples. We also keep in mind special occasions, religious holidays and other annual events. The Lenten season changes the eating habits of many. We hope to be helpful.

Fish and Shellfish

Luckily there is an abundance of fine west coast fish and shellfish at this season. Pan-ready to help menu planning include Eureka rex sole, sanddabs, Columbia River smelts, Idaho brook trout and eastern whiting which is at its very best right now. Steak and baking varieties feature northern halibut, sablefish, ling cod, sea bass, barracuda, Chinook salmon and others. Among fillets, true cod is an exceptionally good buy and so are rockfish, petrale sole, ling cod, ocean perch and sea bass. Eastern fillets offered include cod, haddock and ocean perch. Shellfish offerings include eastern and western oysters, fresh Dungeness crab, fresh cooked lobster, eastern and western scallops, Cherrystone clams, lobster tails and frog legs. Fish sticks, sensation of the fish world, are readily available.

Other Lenten Plentiful

Heavy turkeys, an abundance of eggs and dairy products including Cheddar cheese for the making of many a good main dish teamed with economical, nutritious macaroni products. There's a record rice crop; plenty of dried beans of all varieties.

Canned Foods

Usually, big stocks of canned sweet corn and of canned green and wax beans encourage their menu use more often. Canned tuna is plentiful for making of good Lenten dishes both hot and cold as well as for sandwich making. Canned salmon is being featured in many stores; is an excellent value at the shelf price. Supplies are such that they're not likely to be "specialized". If you do find a special, put in a supply. Keep some on hand in any event.

Fruit and Vegetable Buys

Among fruits, small apples,

oranges, grapefruit, avocados, raisins, small dried prunes are best buys. Among vegetables, buy topped carrots, sweet spanish and yellow Danvers onions, banana squash, cabbage, cauliflower, celery, lettuce, bunched vegetables, sweet potatoes. Good hot house rhubarb is very reasonable for this time of year.

Call-Grown Sweet Potatoes Are Eat Treat in Many Ways

A while back we mentioned the yams grown in a certain southern state and we heard from California sweet potato growers by return mail. Our major mission in life is to keep readers informed on regional, seasonal foods. And now we are happy to tell you that California, in the region of Merced county grows the most of the best sweet potatoes grown in the entire world.

The kind of sweet potato to select is really a matter of your own personal taste. Sweet potatoes (California-grown, that is) are of two types—the dry meated Jerseys and the moist meated or Yam (Nancy Hall or Porto Rico mostly). Yams are generally sweeter than the light-meat sweet potatoes.

Choose type you like but remember that thick, chunky medium-size sweets which taper toward the ends are preferable. Plenty of bright, clean sweets free from blemishes are available the year around but perhaps at their best right now and throughout March and April. Resolve now to enjoy them more often.

Baked Sweets

Our very most favorite way of enjoying these fine potatoes is to bake them! They need little scrubbing because the grower scrubs them well and every inch of skin makes good eating along with the interior. Choose potatoes of uniform size and shape; wash, trim and rub generously with bacon fat or salad oil if you desire a soft (potato) skin. Bake in hot oven, 400 degrees, 35 to 40 minutes or until soft. Prick skin with two-time fork to permit escape of steam. Slit and insert butter or margarine chunk and eat . . . sighing with contentment. Figure one medium potato per person.

Stuffed Sweets

Bake potatoes as above. Cut large potatoes in halves lengthwise or cut slice from top of medium-size potatoes. Scoop out, leaving a shell. Mash, season as for mashed potatoes; beat until fluffy, adding butter if necessary. Pile lightly in shells, sprinkle with patika and bake in hot oven, 450 degrees about 10 minutes to brown.

Pineapple Sweets

Proceed as above for stuffed sweets. For each three baked potatoes, add two tablespoons butter, three tablespoons orange juice and salt to taste. Stir in three tablespoons chopped nuts and one-half cup drained crushed pineapple. Fill shells and brown under broiler.

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