

## Program Planned For Mother's Day

The Church of the Nazarene will conduct a closing exercise Sunday at 10:30 a.m. when tribute will be given to the mothers of the church. The program will include recitations by Linda Rawson and Gary von Stein from the Beginner department, and Adele Huebner from the primary. Jackson Phillips, Junior department, will present the reading, "Be the Fellow Mother Thinks You Are."

**To Present Gifts**  
Gifts will be presented to the oldest and youngest mother and to the mother with the most children in Sunday school. The program will be concluded as the Sanctuary choir with Dora Mae Sheppard as reader, will present a new selection, "That's You, Mother My Dear!"

In the worship hour at 11 a.m. the Rev. Hurn speaks on the theme, "Deborah, Symbol of True Motherhood." His evening message is entitled, "Witnesses Aflame" which is the third in the current series "From the Empty Tomb to the Upper Room."

Estacada, Ore.—(U.P.)—Dr. William Christian Thompson, 55-year-old dentist, was found dead of a bullet wound in his office here late yesterday. A .32 caliber revolver was found beside him on the floor.

## Mother's Day SPECIALS

Remember Mother With a Shrub for Her Garden

Bird's Nest \$2.75  
GYPPRESS... 2  
Irish \$3.50  
YEW..... 3  
Elwood's \$2.75  
CYPRUS.... 2

Basket of PANSIES FREE With Every Purchase of \$2.00 or More

COURT STREET NURSERY  
1132 Court Street

## Feeding the Family

By ZOLA VINCENT  
Food Editor

### Tuna Avocado Ring Mold Recipe Repeated with Tuna

Recently we gave up a recipe for tuna-avocado ring mold... and omitted the tuna in the list of ingredients. We're sorry! Guess we're human after all. As a matter of fact, the recipe is very good even without the tuna. With the tuna added, it's heartier, makes a main dish for luncheon or supper.

Dissolve one package lemon-flavored gelatin in two cups of hot water. Add three tablespoons lemon juice, one-half teaspoon salt. Chill until mixture begins to thicken. Combine one cup mashed avocado, one-half cup sour cream, one-half cup mayonnaise, one teaspoon grated onion, one-half minced celery... and one seven-ounce can solid pack tuna that has been broken up with a fork. Mix well.

Fold avocado-tuna mixture into slightly thickened gelatin mixture. Turn into oiled 5-cup ring mold and chill until firm. Unmold and surround with crisp salad greens.

### Savory Pork Steaks Good Meal, Small Cost

Put plentiful pork in the menu more often. Steaks cut from the fresh pork leg are available in many markets; or use pork shoulder steaks (sliced Boston butt) for this pork treat planned to serve three generously.

1 cup dried apricots  
1/2 teaspoon cinnamon  
3 whole cloves  
1 tablespoon vinegar  
1 1/4 cups water  
3 tablespoons brown sugar, firmly packed  
3 pork steaks or 6 shoulder steaks  
1/4 cup catsup  
1 tablespoon prepared mustard

Combine the first six ingredients and cook gently about 15 minutes. Meanwhile, trim fat from the steaks and fry out. Remove the solid pieces from the drippings and brown steaks on both sides. Pour off drippings, spread steaks with a mixture of the catsup and mustard and sprinkle with salt. Pour apricot mixture over steaks; cover and cook until pork is tender, about 40 minutes. Wonderful with rice, mashed potatoes or egg noodles. Frozen Steamed Turkey Ideal for Mother's Day

If Mother's Day is to be practically a workless day, there's nothing simpler than roasting a frozen turkey. Recent comers to the category of the fine frozen poultry (and meat) pies, T-V fried chicken dinners and T-V turkey dinners, is the frozen stuffed turkey which is ready for the oven. Stuffing seems to

### Satisfy the vast majority. Three Roasting Methods

When it comes to roasting the stuffed turkey that has been frozen, all agree that it does not need defrosting. First method is the standard practice of placing the frozen turkey breast side up on a rack in an open shallow pan and roasting in a slow oven, 325 degrees. Eight pound, takes eight hours.

Second method is a return to the covered roaster in a moderate oven, 350 degrees which takes 3 1/2 hours according to the experts who however agree that the turkey is not as beautiful as that produced by other methods.

Third method uses aluminum foil. Bring foil up over turkey and seal edges together with a tight double fold. Place wrapped turkey on a rack in shallow roasting pan. Roast in pre-heated moderately hot oven, 450 degrees. Eight pounder will take close to 4 hours. About 20 minutes before roasting time is up, open and fold back foil or slip it out from under the turkey completely. Let juices run down into the pan so they will At this time, cut trussing strings between legs and tail so inside skin can brown; spoon melted fat over turkey.

### Mexican Corn Sauté

This popular west coast vegetable is easy to fix; will help use up your share of the super abundance of canned corn. Heat one corn niblet type corn in two tablespoons butter; add one tablespoon chopped pimiento and one tablespoon chopped green pepper, one-half teaspoon salt, dash of pepper, one teaspoon chili powder and simmer 10 to 15 minutes, stirring frequently. Six servings.

### Fryers, Broilers Join Beef, Vegetables on Best Buys List

Fried chicken will appear on many a Mother's Day menu. Although fried chicken is now a year-round menu favorite, the fact remains that Spring is the season of heaviest production when consumers enjoy them most, prices are lower. Broilers are weighing 1 3/4 to 2 1/4 pounds and fryers 2 1/4 to three pounds. Turkeys, fresh, frozen and frozen stuffed will be Mother's Day choice of many.

Beef and pork supplies continue large and likely to remain so for some weeks to come. Best buys in beef, of course, are freshly ground beef, stewing and braising cuts which require long slow cooking. Menu planners find bacon, ham and sausage among pork good buys. Pork spare ribs are reasonable for fixing in many ways, braised, barbecued, stuffed with either bread stuffing or with sauerkraut.

Rice production is unusually high; goes well with all meats, fish and poultry; is good in soups and makes a very fine pudding to which plentiful raisins might also be added.

**Vegetable Buys.** List of plentiful is unusually long. Quality is good. As always, fancy quality and new season produce cost more. Some stores pride themselves on offering only the highest quality or "fancy" produce; others pride themselves on offering "best buys" in their stores according to your varying needs and dependent on ultimate use... and budget. Best buys are cabbage, celery, potatoes, lettuce, rhubarb, spinach, onions. Asparagus can now be enjoyed often, hot as vegetable or cold in salad. Enjoy artichokes now.

**Fruit Buys.** Few eating joys surpass strawberries which are increasing in supply right along; for eating right off the hull, with sugar and cream, dipped in sour cream, in shortcake, tarts, combined with rose pink rhubarb in many ways. Avocados are of good quality at reasonable cost. Plenty of oranges and grapefruit. Remember that whole orange segments offer special health values. Encourage the children to eat oranges out-of-hand.

**Fish and Shellfish.** Fine variety, both fresh and frozen; plenty of frozen filets and fish sticks. Good supplies of cod, halibut, rockfish, sablefish or black cod, salmon, flounder and sole, clams and crabs. Shad is new season treat. Canned tuna continues abundant.

### Heart Disease Films Available for Showing

Two new motion pictures dealing with heart conditions have been made available for showing in Jackson county by the Oregon Heart association, it was announced today by Dr. R. E. Hibbs, county Heart committee representative.

They are "The Valiant Heart" and "Pump Trouble," and deal with rheumatic fever, and with popular misconceptions about heart diseases.

Organizations wishing to obtain the films for showing may arrange to do so by telephoning Mrs. Marina Gates at the California Oregon Power company, 2-6171.

## Vancouver New Assignment For Chaplain H. Anderson

Camp White — Chaplain Henry W. Anderson is being transferred from the domiciliary here to Veterans Administration hospital at Vancouver, Wash., effective May 9, E. K. Ricker, manager, has announced.

Chaplain Anderson will be succeeded by Chaplain Albert S. Feller, of the Roseburg VA hospital. He will assume his duties here Sunday, May 15.

Since 1949  
Chaplain Anderson and his family have lived in Medford for four years. Their home is at 1612 East Jackson st. He has conducted Protestant services at Camp White since May, 1949, the entire period of the domiciliary development. The Andersons came here from Seattle. Chaplain Anderson was ordained in 1923 after graduation from the Berkeley Baptist Divinity school. He held pastorates in California and Ohio before entering the government service in 1935.

**Three Daughters**  
The couple has three daughters, Mrs. Richard Stewart, who is teaching at Annapolis, Md., Mrs. John Hewitt of Nyanza park near Tacoma, Wash., and

Miss Mary Louise Anderson. All have attended Stephens college, and Miss Anderson is now a student there. On her return to Medford from the school in June she and her mother will join Chaplain Anderson to Vancouver.

Mrs. Anderson taught one year at Table Rock school and for the past two years has been a teacher of first grade students at Central Point.

**With Groups**  
Mr. Anderson has participated in work of the Medford Ministerial association and at the time the Child Guidance clinic was organized here he was active in that group.

The family has been associated with the Eastwood Baptist church since its organization. At Vancouver, Chaplain Anderson will minister more widely to the ill patients as hospital chaplain. Those unable to attend services in the chapel may hear the sermons through public address systems at their bedsides.

There are more than 225 warships of the destroyer category in active service in the United States navy.

Friday, May 8, 1953

MEDFORD (OREGON) MAIL TRIBUNE—SEVEN

## Festival Actor to Speak at Church

Richard Graham, actor and director in the Ashland Shakespearean festival will speak at the First Methodist church Sunday, May 8, at 6:30 p.m. His subject, "Drama in Worship and Worship in Drama" is one of a series being offered in the School of Christian Living under the general theme, "The Arts of Worship" according to Dr. Raymond E. Balcomb, minister.

The school convenes with a snack supper at 6 p.m. served by the Builders class followed by interest groups for all ages. The Festival of the Christian Home, Mother's day, will be observed at the 9:30 and 11 a.m. services of worship. The minister will speak preaching on the theme, "Mother—A Pulpit Biography." The Children's choir, under the direction of Mrs. George Sloniger and the Chancel choir, directed by Mrs. C. R. Adamson, will furnish an anthem. Mrs. Jerry Sherman is organist.

Norway's shipping industry is 1,500 years old.

## Something New!

### SEN WOOD Kitchen Cabinets

- Light in color
- Beautiful high lighted wood
- May be stained with nice effect

Also Available Wall Paneling, Doors and Trim

This is "What's New"

## Medford Millwork Co.

The Glass House

1105 COURT STREET

PHONE 2-5231

# LUMAN'S DOLLAR SALE

**CAKE MIX** Pillsbury..... 4 FOR \$1.00  
**NALLEY'S CHILI** 15-oz. can 5 FOR \$1.00  
**ROYAL CLUB OVAL SARDINES**..... 5 FOR \$1.00  
**PLANTERS PEANUTS**..... 3 CANS \$1.00  
**ROMAN MEAL MUFFIN MIX**..... 5 FOR \$1.00  
**GAINES DOG FOOD**..... 9 CANS \$1.00  
**HUNT'S PORK & BEANS** 5 2 1/2 Cans \$1.00  
**HUNT'S CATSUP**..... 7 FOR \$1.00  
**NUCOA MARGARINE** 4 LBS. \$1.00

**CAMPBELL'S FROZEN SOUPS**  
**CREAM of POTATO**..... 5 CANS \$1.00  
**GREEN PEA with HAM** 5 CANS \$1.00  
**NESTLES MORSELS** 5 6-oz. BAGS \$1.00  
**ROYAL CLUB JELLIES** 4 JARS \$1.00  
**TIDE DUZ DREFT** Regular Size 4 FOR \$1.00  
**ICE CREAM** 3 QTS. \$1.00  
**JELLO**..... 20 PKGS. \$1.00  
**HUNT'S TOMATO JUICE** 13 1/2 Oz. 13 for \$1.00  
**WILSON'S Chopped BEEF** 4 FOR \$1.00

**SHOE STRINGS**  
Brown or White — 27"  
2¢ OR 2¢  
POCKET COMBS  
**SPECIALS**

## Hunts Tomato Juice 5 46-oz. Cans \$1

## Try LUMAN'S MEAT PLAN

**Green Onions and Red Radishes** 3 Bunches **10¢**  
**Sno-Boy Cello CARROTS** 2 Bunches **19¢**

**20 lbs. BEEF** .. \$7.98  
**STEAKS - ROAST - GROUND BEEF**  
**SHORT RIBS - BONELESS STEW**  
**BACON** Eastern Cured Jowls 4 lbs. \$1.00  
**Grd. Beef FRESH** 3 lbs. \$1.00  
**Bologna** By the Piece 4 lbs. \$1.00

**STORE HOURS — 8 a.m. - 7 p.m.**  
**SATURDAY—8 a.m. - 8 p.m.**  
**SUNDAY—9 a.m. - 7 p.m.**



**LARGE Free Parking Lot**  
For Your Shopping Convenience

# LUMAN'S

Independently Owned . . . Independently Operated

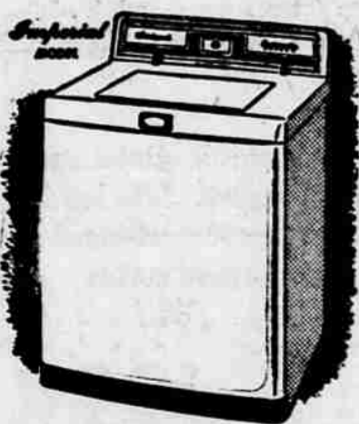
4th & Front

## ENJOY

**AUTOMATIC WASHING AT ITS BEST!**

## TRY

**Whirlpool FULLY AUTOMATIC WASHER**



**IN YOUR HOME FREE!**

No cost or obligation! See us today!

GET ONE FOR MOTHER! \$2.22 A Week and up

## MARINE-MARVAIR

One Year Free Service

"Where Appliances Is A Business—NOT A Sideline"

220 WEST MAIN • PHONE 2-4922