

GOOD ADVICE
West Haven, Conn. — (U.P.) — Desk Sgt. Leslie Howard received a call from a woman who couldn't get her son out of bed to go to school. She wanted a policeman "to come over and scare him." The cruisers were busy, so Howard told her, "Try the old-fashioned method of paddling, and I think you'll get the same results."

QUICK and Easy to Prepare!

SNOW'S Chowders

TRY THEM BOTH!

BY THE PACKERY OF SNOW'S MINCED CLAMS

Feeding the Family

By ZOLA VINCENT
Food Editor

Asparagus, Potatoes, Peas

Strawberries Have Meal Appeal

Fresh, tender, succulent California-grown asparagus is a joy beyond compare. Quality is generally excellent though there is enough variation in size and quality for price variation also. Prices are not likely to be appreciably lower because commercial freezers are buying much of it. Choose fresh, tender firm spears with close compact tips. Tender stalks will be brittle when broken within an inch or so of the base. Ways to fix it elsewhere in columns.

New potatoes are increasing in supply and so are fresh green peas. Neither are budget items but they'll never taste better than right now. Highly perishable, plan to use them very soon after buying.

Avocados are having a big growing year; continue high in quality, reasonable in price.

Strawberries are increasingly plentiful putting a touch of Spring into menus, morning, noon and night. Fragrant, colorful and flavorful, they're wonderful cooked or uncooked, fresh, frozen or canned in jams and jellies, in ice cream, sauces and syrups. They make superb short-cakes, tarts and pie; are good in custards, creams and compotes. When buying strawberries, choose large ones for dessert show-off; smaller, more economical ones for other purposes. Size is no indication of flavor. Look for berries with fresh, clean, bright appearance, free of moisture and dirt. Cap must be attached to insure freshness.

Asparagus-Salmon Skillet Tempting

California asparagus and poached new season salmon steaks with fresh or frozen mushrooms and lemon butter make a meal to delight the epicure. Westerners increasingly bring the smartly styled new skillets right to the table where they are placed on trivet or tile and

food is served piping hot at its flavorful best. For each four servings:

- 2 cups water
- 1/2 teaspoon salt
- 1 teaspoon vinegar
- 1 bay leaf
- 4 small salmon steaks
- 1 4-ounce can or 6 ounces fresh mushrooms sliced
- 1 1/2 pounds fresh asparagus, cooked and drained
- Salt and pepper
- 1/2 cup butter or margarine melted
- 1/4 cup lemon juice

Combine water, one-half teaspoon salt, vinegar and bay leaf; heat to boiling point over medium heat. Add salmon steaks; cover and cook over low heat 15 minutes. Add mushrooms and cooked asparagus. Sprinkle with salt and pepper. Combine butter and lemon juice; pour over skillet contents. Cover and continue cooking over low heat 10 minutes. Garnish with lemon wedges.

Asparagus Italiane

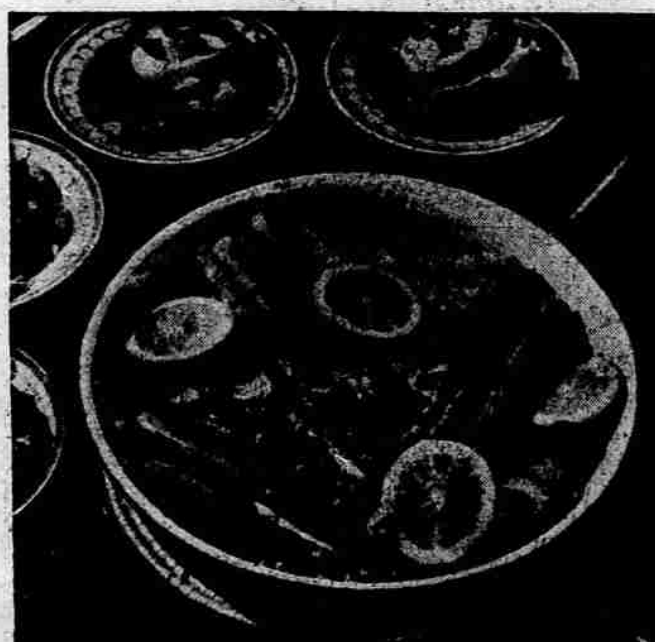
Another Skillet Specialty

Another recipe that provides an opportunity for bringing the skillet right to the table and offering tempting California asparagus in an exciting new way. Four servings.

- 1/4 cup butter or margarine
- 1 pound fresh green asparagus cooked and drained
- Salt and pepper
- 4 eggs, well beaten
- 1/2 cup grated Parmesan cheese
- 2 canned pimientos, cut in strips
- 1 small onion, thinly sliced

Melt butter in large skillet; add asparagus and sprinkle with salt and pepper. Combine eggs and cheese; beat well. Pour over asparagus and cook over low heat until set. Top with pimiento and onion. Broil three or four inches from source of heat for three minutes or so until golden brown. Serve immediately.

Pickle Purveyors
A recent super market survey revealed that these stores carried



TEMPTING COMBINATION — Here we have a tempting combination of fresh California asparagus, poached salmon steaks, mushrooms and lemon butter to delight the family. It's worthy of a special occasion, too. The recipe is included in today's food feature.

an average of 17 different varieties of pickles in stock; some carried as many as 35 kinds.

New Potato Delights

New potatoes should have a one-third inch strip pared around the center and be served in their jackets. When potatoes are tender, drain water, lay a folded towel over, let stand in a warm place five minutes; shake hard. Take off towel. If they are to be peeled, peel as quickly as possible, drop in hot serving dish. A little more salt may be sprinkled on. If only part of the potatoes cooked are to be eaten hot, leave the rest unpeeled until ready to use. Dress the hot potatoes with parsley butter or one of the other fancy butters. Each potato may be rolled (while hot, in melted butter, then in finely chopped parsley... or in butter and then in finely grated cheese that has been salted and peppered. These are better if set in a hot oven, 450 degrees, until brown (about 15 minutes). New potatoes often are served with a rich cheese sauce, poured over.

Young peas fresh from the pod will cook in 15 minutes. Add a few of the young pods. Many like to add a sprig of mint for fine flavor. A delicious French method is to cook two or three leaves of lettuce, cut coarse, to each pound, or so of peas. Or add three or four green Spring onions, finely chopped, to each batch of garden peas.

Season with butter, salt, pepper. Creamed new potatoes and peas are practically traditional in many families. Just fold cooked new potatoes into medium thick, well seasoned white sauce and then carefully fold in cooked new peas. After you've had these a few times, enliven dish with some chopped pimiento.

Avocado Salad

Treats are Many

Favorite combination of fresh fruits at this season is halved strawberries, diced avocado and chunks of pineapple. Combine and chill ahead of time to enhance flavor combination.

Quick colorful luncheon salad is achieved by filling avocado half shell with drained canned fruit cocktail, topping with sour cream and offering with selection of crisp crackers, toast.

Luncheon salad deluxe offers peeled avocado halves filled with seafood or chicken salad with tomato slices, dill pickles and green pepper rings alongside; hard rolls and butter.

Strawberry Cream

Is Dream Dessert

This strawberry cream sponge is a dream of a dessert; should be served very cold. Uses one pint of strawberries; makes five adequate servings.

- 1 tablespoon plain gelatin (1 envelope)
- 1/2 cup milk
- 1 pint strawberries
- 2 teaspoons lemon juice
- 1/4 teaspoon salt
- 1/2 cup sugar
- 2 egg whites
- 3/4 cup whipping cream

Soften gelatin in milk for five minutes. Dissolve over hot water. Pick over, wash and hull berries. Stir into the berries, the dissolved gelatine, lemon juice, the salt and one-third cup of the sugar. Chill until syrupy.

Beat egg whites until stiff but not dry. Add remaining sugar gradually and beat until mixture stands in peaks. Add chilled berry mixture and beat well. Whip cream and fold into the strawberry mixture lightly but thoroughly. Pour into a four-cup mold, cover, set in refrigerator to become firm. Unmold to serve very cold.

Mustard Cheese Puff

A quick luncheon or supper delight. Butter a two-quart casserole; fill with alternate layers of toast cubes and strips of American cheese. Prepare mixture of three eggs, two cups milk, one teaspoon salt, one-fourth teaspoon ground pepper, one-half teaspoon powdered dry mustard and one teaspoon Worcestershire sauce. Pour over toast and cheese; bake for 35 minutes at 350 degrees. Serve right out-of-the-oven.

Cottage Cheese Spreads

Plentiful, nourishing cottage cheese might well be kept on hand at all times. Fix like this: Cottage Cheese-Coconut. Especially good on thinly sliced brown bread. Mix one cup shredded coconut with one cup cottage cheese; season to taste with a little salt.

Cottage Cheese-Date. Mix one cup finely chopped dates with one cup cottage cheese. Let stand to blend flavors.

Cottage Cheese-Relish. Mix one-half cup drained sweet pickle relish with one cup cottage cheese.

GRANGE

Eagle Point Grange

Eagle Point Grange held its regular session on May 3. The literary program, presented before the Grange was well attended.

Next serving committee, for May 17, will be Lottie Cingcade, Gertrude Stanley, and Mr. and Mrs. Howard Short.

H. E. club will meet with Ruby Stowell, with Opal Wadell as co-hostess on May 25.

Dead line Sunday Classified is at noon Saturday; 10 a.m. Monday for at noon Saturday.

Thursday, May 12, 1955

MEDFORD (OREGON) MAIL TRIBUNE—THREE

Coos Bay Plants Resume Operations

Coos Bay — (U.P.) — Two plants of the Coos Bay Lumber Company here reopened yesterday but a third plant at Coquille remained idle.

Picketing started a week ago over a protest by the AFL Lumber and Sawmill workers local on hiring of a drier operator at the Coquille plant. Max Swerling, business agent for the local, said pickets were being withdrawn from the Bunker Hill and Millington plant here which have CIO employees.

Some 500 woods employees who had been laid off also were to return to work.

Ike Favors Split Of Statehood Bills

Washington — (U.P.) — President Eisenhower said over the corpse of the Hawaii - Alaska statehood bill yesterday that Congress should deal with the issue one territory at a time.

The House last night defeated a measure which would have admitted Alaska and Hawaii to the Union simultaneously.

Mr. Eisenhower commented at his news conference Wednesday that he opposed the combination approach, believing it better to split the legislation into separate measures.

In any event, it appeared that flag manufacturers won't have to worry for another year or two about cutting new patterns for the Stars and Stripes. The bill which would have added two new stars for Alaska and Hawaii was defeated decisively by a vote of 218 to 170.

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	RADISHES and GREEN ONIONS	5c each
	AVOCADOS	Large 2 For 19c
	TOMATOES	RED RIPE lb. 19c
	RED LETTUCE	FOR Salads 10c ea.

HORMEL MIDGET	HORMEL EASTERN	Baby Beef
Bologna	SLICED Bacon	Roast
APPR. WEIGHT 2 lbs.		
69c Ea.	33c lb.	39c lb.

Smoked Hocks 2 lbs. 39c



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