

3 Local Students At OSC Honored

Corvallis—Sylvia Kain, Richard Padgham and John Yungen of Medford have received appointments at Oregon State college.

Miss Kain, a freshman in lower division liberal arts, is a member of the 1955-56 rally squad. She will help to build school spirit at all local football and basketball games and lead the student body in yells and cheers.

Padgham, a sophomore in business administration, has been named chairman of the Memorial Union games and recreation committee. He will automatically become a member of the program council which plans a social, cultural, and educational program in the M. U.

Yungen, a graduate student in agriculture, was among 72 graduate students and faculty members elected to membership in

Youths Face Charge For Theft of Wheat

Portland (U.P.)—Four teen-aged Portland youths face juvenile action for theft of thousands of pounds of wheat from Union Pacific boxcars here.

The youths, whose ages range from 14 to 17 years, were released to their parents yesterday after their apprehension. Agents for the railroad indicated they planned to sign delinquency petitions.

Two of the youths told police they had been sacking grain from loaded or unloaded boxcars for several months. They sold it to a local feed dealer. They said they sacked 1100 pounds last Saturday. It brought \$28.

Special Agent M. C. Silny said losses to the railroad from the thefts have been heavy.

the OSC chapter of Sigma Xi, national honor society for graduate research in all branches of science.

Feeding the Family

By ZOLA VINCENT
Food Editor

Fruit-Flavored Molded Gelatin Salads and Desserts Favored

Ways with a gelatin molded salad or dessert are beyond numbering and the fruit flavors available now number seven instead of the well known strawberry, raspberry, cherry, orange, lemon and lime which have added color and harmony to trillions of salads and desserts.

The new flavor is apple, doubtless because apples have been a favorite fruit flavor ever since Eve took a fancy to it . . . and some one finally managed to capture it in gelatin. First a quick review of gelatin pointers, then a couple of apple flavored gelatin salads.

Molded Salad Pointers
Teen-age salad makers and brides learning to cook will find these pointers important. Mold-

ed gelatin is popular as an accompaniment salad to be eaten with the main course or to garnish the meat platter . . . as a first course appetizer . . . as a main dish salad or salad plate . . . as a dessert or party salad at noon, mid-afternoon, dinner-time or as light refreshment for late evening.

Try for color, flavor, form and texture contrast when combining salad ingredients. Always chill canned fruits and vegetables. Drain canned fruits thoroughly on paper towels; vegetables in a sieve.

Arrange any molded salad plate or bowl in a simple manner avoiding a cluttered effect.

For best appearance, arrange molded salads just before serving.

Use the syrup from canned fruits as part of the liquid for added flavor.

Chill gelatin until slightly thickened, before adding solid ingredients; then carefully fold in, distributing evenly.

Mold in a large ring or fancy mold, in individual molds or in a shallow pan.

To mold fruits or other ingredients in definite pattern, arrange in a thin layer of slightly thickened gelatin. Chill until firm before adding the next layer.

To make molded layer salads, be sure each layer is firm before adding the next.

For easy molding, fill molds as full as possible.

To unmold loosen edge of mold with spatula or a small knife that has been dipped in warm water. Then quickly immerse the mold just to top in lukewarm water. Hot water will melt the mold. Shake mold to loosen gelatin. Place serving dish over top of mold, invert and lift mold off carefully.

Always arrange any greens around a large mold, rather than under, to preserve shape.

Chicken-Apple Salad
This is the one in the picture. Here we use the new apple flavored gelatin dessert and put it in a main course salad. Fine for the family, ideal for company. Use one cup of leftover diced chicken or one 6½-ounce can. Platter of sliced crisp cucumbers and tomatoes, hot bread and hot or cold beverage depending on weather and time of day.

1 package apple-flavored gelatin
1 cup hot water
½ cup cold water
2 tablespoons vinegar
½ teaspoon salt
Dash of pepper
1 cup or 1 can, (6½ ounces) diced chicken
½ cup diced celery
1/3 cup mayonnaise

Dissolve gelatin in hot water. Add cold water, vinegar, salt and pepper. Chill until slightly thickened. Then fold in chicken, celery and mayonnaise. Pour into one-quart mold or individual molds. Chill until firm. Unfold; surround by crisp salad greens. Six servings.

Apple-Orange Salad
A surprisingly good and brand new combination. Dissolve one package apple-flavored gelatin and one-half teaspoon salt in one cup hot water. Add one cup slightly diluted orange juice and one teaspoon lemon juice. Chill until slightly thickened; then fold in three-fourths cup orange sections, one-half cup diced bananas and one-fourth cup diced celery. Pour into one quart mold or individual molds. Chill; unmold and serve with mayonnaise if desired. Four servings.

This Souffle Salad Uses Plentiful Tuna
Secretary McKay reminds us that there are liberal supplies of canned tuna on hand in vast storage reserves. Now is the best possible time to put in a supply of your own. Buy the dozen or buy the case at today's good



GELATIN SALADS—Indoors and outdoors, fruit-flavored gelatin salads and desserts are tremendously popular. Apple is newest flavor to join the shimmering color-flavor parade. It combines handsomely with chicken and celery in a main dish salad.

prices. Ways with tuna are many—tuna hot, tuna cold.

1 package lemon flavored gelatin
1 cup hot water
½ cup cold water
½ cup mayonnaise
1 tablespoon lemon juice
¼ teaspoon salt
Dash of pepper
½ cup flaked tuna
½ medium cucumber, diced
hard-cooked egg, diced
1 tablespoon chopped onion

Dissolve gelatin in hot water. Mix in cold water, mayonnaise, lemon juice, salt and pepper. Pour into refrigerator tray. Quick chill in freezing unit 15 to 20 minutes or until firm about one inch from edge but soft in center. Turn into bowl and whip with rotary egg beater. Fold in remaining ingredients; pour into one-quart mold. Chill in refrigerator until firm (about 60 minutes). Unmold, surround by greens, garnish with cucumber slices. Serve with triangle thins or whole wheat wafers. Four to six servings.

Cream Vichyssoise is Smooth, Rich, Fancy
Here is a "June Dairy Month" recipe featuring plentiful milk, cream and butter in a smooth, creamy rich soup that was created to serve icy cold in fancy restaurants. Easily made at home, this recipe is a special delight because the family and "company" too, will like it either hot or cold.

3 medium onions
2½ cups diced pared potatoes (4 medium)
1 can condensed cream of chicken soup
1 tablespoon butter
1 cup light cream
3 cups milk
2 teaspoons salt
¼ teaspoon pepper
Chopped chives

Quarter onions; cook with potatoes until soft. Drain, press through sieve or ricer into double boiler. Add remaining ingredients and mix thoroughly. Heat over boiling water to blend. Chill thoroughly to serve cold. Garnish with chives.

Economy Ham Leaf To Feed a Crowd
Ideal for a party at home, for taking to church or other "social" or for a major pot-luck contribution, this pineapple studded ham loaf will make 16 to 20 generous servings. The mustard sauce suggested is very good with it, provides pineapple slices for decorating ham.

1 quart soft bread crumbs
1 No. 2 can pineapple tidbits
2 eggs
2 pounds ground smoked ham
1 pound ground veal
1 medium onion, chopped
1 tablespoon prepared mustard
¼ teaspoon pepper

Mix all ingredients in large mixing bowl. Pack into well-greased nine-inch tube pan or 2½ quart pan. Bake at 350 degrees, moderate oven, two hours. Pour off drippings and turn loaf

onto plate. Serve hot or cold. If desired, garnish with pineapple slices and serve with Hot Mustard Sauce.

Hot Mustard Sauce. Drain syrup from one No. 2 can sliced pineapple (use pineapple slices for garnishing loaf). Melt two tablespoons butter in saucepan; remove pan from heat and stir in two tablespoons flour until smooth. Gradually add three-fourths cup pineapple syrup drained from can. Return pan to heat and cook, stirring constantly, until thick, about two minutes. Stir in one-fourth teaspoon salt, one-eighth teaspoon pepper and two tablespoons prepared mustard. Sauce for six servings so plan accordingly when using it for large economy loaf.

Asparagus Goldenrod
Fresh asparagus season is so short. Enjoy this delectable treat in this main dish that practically makes a meal for four—and such a good meal.

First cook two pounds fresh asparagus. Then combine 1¼ cups medium cream sauce with one teaspoon dry mustard, one teaspoon paprika, 1½ cups shredded medium sharp cheddar cheese. Stir until cheese is melted. Hard-cook and sieve four eggs and add about three-fourths of the egg to the sauce. Divide asparagus into four portions and arrange in center of serving plates. Cut buttered toast points and arrange on either side of asparagus. Spoon sauce over all. Sprinkle with remaining egg and a dash of paprika for color.

Russia Building, Khrushchev Says
Belgrade, Yugoslavia — (U.P.)—Soviet strong man Nikita S. Khrushchev, who has been stressing "peace" in public, was reported today to have said in private that Russia is building up its armed forces and increasing armaments.

A well-informed Yugoslavia Communist informant said Khrushchev has advised President Tito's Yugoslavia to follow the Soviet Union's example.

The source said the advice was given by Khrushchev at a dinner party in Bled last Tuesday during a brief speech leading up to a toast.

Khrushchev was reported to have said at the time that Russia had some experience which might also be recommended to Yugoslavia — that the USSR was concentrating strongly on building up her armed forces and increasing armaments.

According to the source, Khrushchev did not elaborate further. There was no explanation as to why he chose a moment when the Russian and Yugoslav delegations to the present "reconciliation" talks have been speaking of peace so frequently.

GOP's Hall Begins SF Inspection Tour

San Francisco (U.P.)—Republican National Committee man Leonard Hall began today an inspection tour of San Francisco, site of the 1956 GOP National convention, at which, he said, the Republicans will nominate President Eisenhower for reelection.

"We are carrying out all organizational plans on the assumption that President Eisenhower will be a candidate for reelection," he said.

He said the national committee also expects Vice-President Richard Nixon to be a candidate for reelection.

Willamette U. Will Confer 175 Degrees

Salem (U.P.)—Willamette University will confer degrees on 175 students at its 113th annual commencement ceremonies at McCulloch stadium next Sunday at 3 p.m.

Dr. Glenn Olds, director of United religious work at Cornell University and 1942 graduate of Willamette, will deliver the commencement address. Invocation and benediction will be offered by Rev. E. Ernest Taylor, rector of St. Paul's Episcopal church in The Dalles.

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



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