



SPECIAL LOS ANGELES CEREMONY marks signing by Gov. Goodwin J. Knight of bill authorizing issuance of distinctive auto license plates to California press photographers to facilitate driving in connection with major news events. Letters "PP" in shield will enable quick identification of photographers' cars. Plates will be issued next year. (International Soundphoto)

Feeding the Family

By ZOLA VINCENT
Food Editor

Men Like This Coffee

And Molasses Cake

Papa likes coffee. Papa likes molasses. It follows that other men also like this combination so we've made a cake big enough to offer 16 portions. Serve it hot or cold, today and tomorrow also if any is left over which is doubtful.

2½ cups sifted cake flour
¾ teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
1 teaspoon cinnamon or allspice
1 teaspoon ginger
½ teaspoon cloves
1 egg
1½ cups unsulphured molasses
½ cup melted shortening
¾ cup hot coffee

*One level teaspoon of instant coffee to three-fourths cup hot water is ideal.

Mix and sift dry ingredients. Beat egg, stir in molasses and melted shortening. Add sifted dry ingredients alternately with hot coffee beating well after each addition. Bake in a greased 9x9x2 inch pan in moderate oven, 350 degrees, 45 minutes. Cut into 16 squares.

Kitchen Bouquet Essential

To Sauces for the Gander

Frankly, Dad, if you're going to stir up this little meal yourself, we suggest that you saunter down to the grocer's and pick your sauces from the swell assortment of bottles and jars you'll find there. But if you're still determined to do-it-yourself, be sure to have some good old kitchen bouquet on hand because men go for brunet sauces and you can touch-up any blond sauce simply by adding a few drops of kitchen bouquet. (Are you listening, mother?)

Basic Sauce. Melt four tablespoons olive oil or butter in saucepan; turn flame low and smooth in four tablespoons flour rubbing with spoon so no lumps show up. Pour in two cups stock (made by dissolving two bouillon cubes in two cups boiling water) and simmer till thick, stirring constantly. Add one-half teaspoon salt, one-fourth teaspoon pepper, four drops kitchen bouquet.

Variations. Here the fun begins. Make the sauce your very own to-be-bragged-about, by adding bay leaves or worcestershire or tabasco or A-1 sauce, mushrooms or walnut catsup, onion salt, celery salt, garlic salt, dry mustard or maybe sherry.

Father Likes Corn

On or Off the Cob

Corn is increasing in supply right along, on the cob as well as on radio and television. Elsewhere we've told you how to barbecue it but it might be well to brush up on the art of corn cooking, also.

Do not add salt or sugar to water in which corn is boiled. Choose freshest corn possible. The sooner corn is cooked after pulled from the stalk, the better it will be. Husk corn and remove silk, brushing back and forth with a soft cloth or soft brush.

Have plenty of boiling (unsalted) water ready. Drop ears of corn into kettle containing enough water to cover. Boil three minutes if corn kernel pops under pressure of finger nail; five minutes if not quite so fresh. Drain thoroughly and serve immediately with plenty of butter, salt and pepper. Allow two ears per serving. Break in two after cooking for easier eating.

Pan Fried Corn. Fine hot or cold with hot or cold fried chicken. Husk and silk eight to 12 ears for five servings. Cut uncooked corn from cob using very sharp knife and cutting off only about half the depth of the kernels. Then use back of knife to scrape out remaining juice and pulp, scraping downward only, not back and forth.

Heat one-third cup butter sizzling hot in skillet. Add corn and just enough water to give consistency of gravy; season with salt and cook, stirring constantly, five minutes. Reduce heat to simmer; cover tightly and cook about 20 minutes longer, stirring occasionally. Very good.

Perhaps Papa Prefers

Plentiful Poultry

Whether the men in your family prefer fryers, broilers, chicken with dumplings, fricasseed

chicken with noodles, fried, barbecued or roasted turkey... all types are plentiful and in the outstanding buys class. U.S. Department of Agriculture suggests chicken in menu more often.

Cascade Chicken.

Good indoor or outdoor table skillet specialty. For four servings, cut frying chicken into quarters, two white, two dark meat. Mix one-half cup flour, salt and pepper in paper bag; shake chicken in flour mixture to coat evenly. Melt one-fourth cup shortening in skillet. Add chicken, cook and turn until well browned. Heat one 10½-ounce can cream of mushroom soup and one cup water together. Pour over chicken. Spread one onion, sliced, over top. Cover. Bake in moderate oven, 350 degrees one hour. Remove cover. Stir in a little milk if necessary to make one cup gravy. Cover chicken with one-fourth cup sliced pimiento olives. Cover, bake 10 minutes.

Markets Offer Many Things

To Please Father, His Purse

What Papa wants, papa (usually) gets. And if he doesn't manage to get what he wants to eat every day in the year, he's likely to get it this weekend; this being the day of the year that we especially cater to the man who carries the cash (well at least briefly).

Nothing has yet been devised that will add more years to father's life; more genuine pleasure to his existence; more peace in the family... than good food, well prepared and attractively served on Father's day... and every day.

Men Like Meat

Meat makes the meal for most men. If a steak broiled to perfection is your man's first, second and third choice, you'll find reasonable prices marking many beef cuts and it is amazing what a little of that meat tenderizer will do for the less expensive cuts. Prime ribs are prime favorites with men, too. Plenty of frying chickens, broilers, stewing hens for fricasseeing and for doing with dumplings. Baked ham is a masculine favorite and whole hams or halves are reasonably priced but if you want that center cut, be prepared to pay a premium for it. Plenty of lamb, veal and beef for skewer cooking which is increasingly popular.

Papa Likes Pie. We mention this because father likes any kind of pie you can bake or buy. What kind? Apple (with a good sharp cheese), cherry, berry, lemon, pumpkin, chocolate, rhubarb in that order... and from there on, whatever kind is nearby.

Other foods favored by men are corn on the cob, baked potatoes with sour cream and chives. Many men are genuinely fond of a tossed salad and there's plenty of fine quality crisp lettuce, green onions and radishes, tomatoes at reasonable cost at long last, avocados, celery and cucumbers. Plenty of potatoes, spinach, asparagus, cauliflower, eggplant, onions.

Fruit Situation. Strawberries are likely to stay sky-high. Cantaloupes and watermelons are available. Fancier fruit sections are showing apricots, Black Mission and Coachella Valley figs, grapes, peaches, Apex plums and Bing cherries. All will be increasing in supply right along with peaks as usual in July and August.

Dairy abundance includes milk, buttermilk, all kinds of cheese, ice cream. The average family spends about one-fifth of their food dollars for dairy foods.

Birth Certificates on

Bears May Be Answer

Schroon Lake, N. Y. —(U.P.)—Black bears in the Catskill and Adirondack mountains of New York state may have birth certificates put on their chests for hunters to "squint at" before shooting or running.

Assembly Speaker Oswald D. Heck made the suggestion Wednesday in remarking on an old conservation law which makes it a misdemeanor to shoot black bears less than 12 months old.

Turncoat Gls Face Prosecution On Return To US

Emergency U. S. News Center (U.P.)—The government yesterday told the 21 American soldiers who chose Communism in Korea that this country would let them come home if they wish but it warned they may be prosecuted.

The announcement was contained in a release issued simultaneously by the White House, State, Defense and Justice Departments.

To Forestall Fears

It said that if anyone of the group give himself up to a U.S. military authority, he will be turned over to the nearest U.S. consular official.

The procedure apparently is designed to forestall fears by the former Gls that they might be immediately placed under military guard.

The State Department representative is instructed to warn the former prisoners of war that they might be subject to prosecution under either federal or military law after their return. To Determine Action

The State Department would transport the ex-soldiers to that country after which "the appropriate federal authority will determine whether further action will be taken."

The 21 who chose to stay with their Red captors were dishonorably discharged from the service last January and now have civilian status.

The government said the release was issued "to further clarify" their status.

Salem—(U.P.)—Harry Williams, state budget examiner with the Department of Finance and Administration, has accepted the presidency of the new Coquille Valley bank at Coquille.

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

Eagle Point

Eagle Point—Mrs. Ed Chamberlain returned to her home here June 11 from a business trip to Portland for Town and Country shop of Eagle Point. Mrs. Vinson Vaughn, partner in the shop, went with Mrs. Chamberlain but she remained in Portland with her husband who was also attending to business there, returning home Tuesday.

Mr. and Mrs. Buford Clark, Eagle Point, returned home this week from Bellingham, Wash., where they had visited relatives and old friends.

Mr. and Mrs. S. F. Smith who recently sold their home here to Mr. and Mrs. Walter Simmons of Medford, moved back to their place in Crescent City, Calif., June 17. Mr. and Mrs. Simmons moved in as Mr. and Mrs. Smith moved out, the same day.

Mrs. Ray Chamberlain, Eagle Point, and Mrs. Gene Chamberlain, Medford, went to Portland June 10 where each will spend a week with her respective parents.

Mrs. Jim Clarke and two young daughters, Eagle Point, and Mrs. Paul Force, Central Point, left June 5 for California. Mrs. Force stopped off at Sacramento for a few days' visit with her daughter, Beverly, and family there. Mrs. Clarke and girls went on to Long Beach where they will visit Jim's parents, Mr. and Mrs. John Clarke, and other relatives, while Jim is in Kansas City, Mo., attending a company training school convention. They expect to return home about June 28.

Mrs. Gertrude Stanley, Eagle Point, left Wednesday morning for Portland, accompanied by Mrs. Catherine Walker and Mrs. Hulda Burley of Portland, who had been her house guests for several days. They will go up the coast highway from Crescent City. While Mrs. Walker and Mrs. Burley were here, Mrs. Stanley took them over to Ft. Klamath for a couple of days

visit with her son, Bertland, and family.

Carl Christain's mother, Eagle Point, who had the misfortune to fall, sustaining a fractured hip joint a week ago, is reported to be resting as well as possible at this time. She is in the Sacred

Heart hospital in Medford. Best wishes of neighbors and friends are extended her for an early recovery.

Mr. and Mrs. Roy Ashpole, accompanied by Mr. and Mrs. Orvil Henderson, Eagle Point, enjoyed a nice ride over the Sis-

klyous and on down to Ft. Jones and Scott's Valley, Calif., and back last Sunday. A decided lack of irrigation water was quite evident in the locality of Ft. Jones, but Scott's Valley looked green and prosperous.

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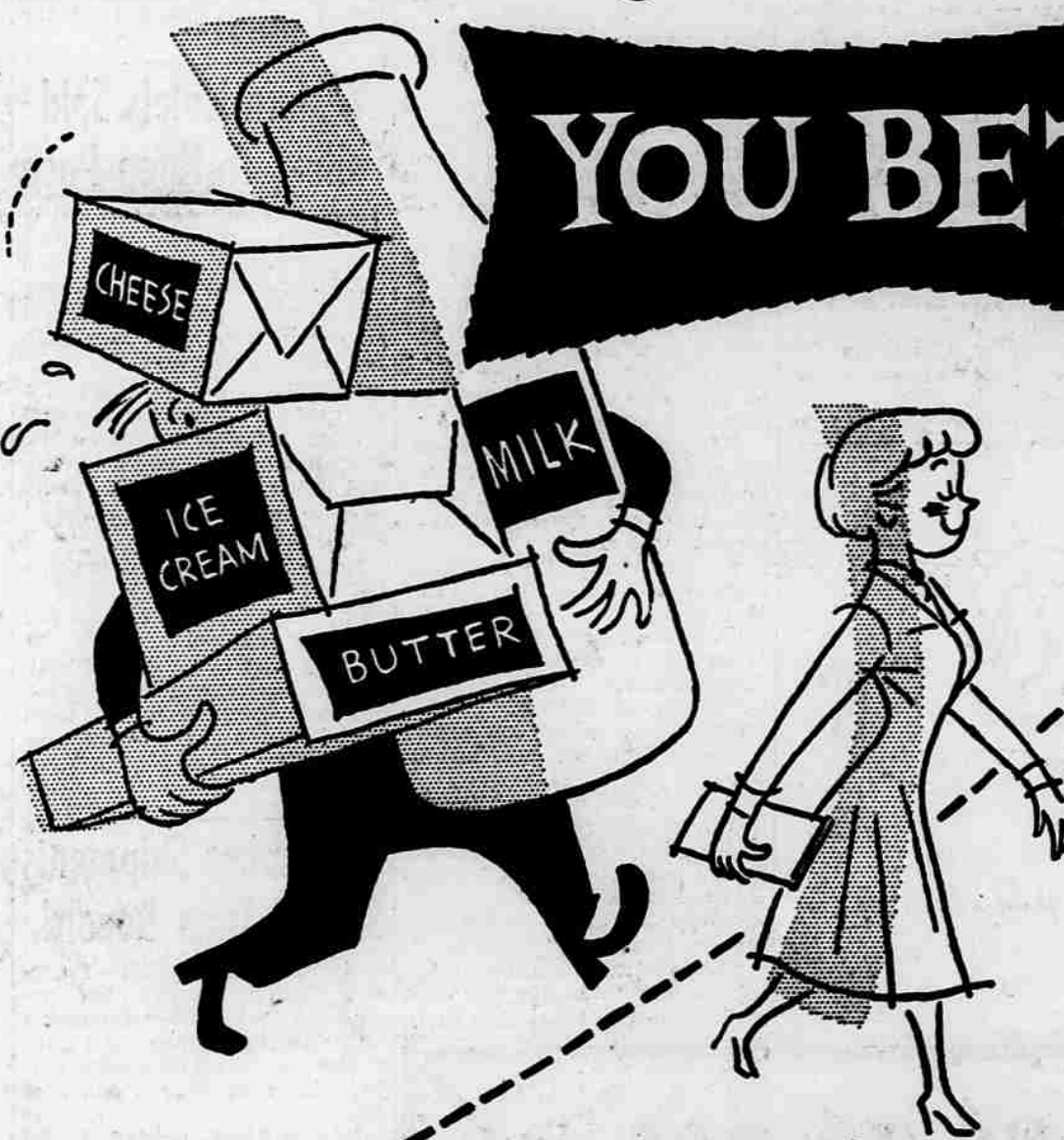
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