

Argentine Labor Group Threatens Widespread Strike

Buenos Aires—(U.P.)—Argentina's biggest labor organization threatened widespread strike action today in a stiff warning against further revolution.

The powerful General Confederation of Labor, which claims more than 6,000,000 members in a country of 19,000,000 million population, said a refusal to work would be its best weapon against a repetition of the June 16 revolt "when the attack was made by criminals against humanity."

Support for Peron
The warning was issued in a formal statement and was interpreted as the union's declaration of support for President Juan D. Peron.

The statement contradicted claims by Argentine exiles in Montevideo, Uruguay, across the Plate river. On Tuesday, the military and civilian exiles, in rejecting Peron's bid for coexistence with his political enemies, said the president had been "deprived of his principal aggressive weapon, the General Confederation of Labor."

The GCL statement today said "In a case like that of June 16, when the attack was made by criminals against humanity, each one of us must take up the weapons in our domain."

One Weapon
"We hope that men shall not blind themselves again, and if it should happen, we the workers have one weapon to oppose them—refuse to work. That will be our action, defense, law and constitution."

Hornbrook

Hornbrook—The Knitting club met July 5 at the home of Mrs. L. E. Jeter with the following members present: Mesdames Harry Chapman, Marshall Horn, E. C. Smith, L. C. Walsh, L. E. Brededa and the hostess.

Week end visitors at the L. C. Walsh home were Mr. and Mrs. William Nothelher and daughter Donna, Salem, Ore. Mrs. Nothelher is a sister of Mrs. Walsh. Miss Sheron Walsh accompanied them to Riddle, Ore., where she will visit friends for a week.

Miss Shirley Moffett is visiting in Dunsmuir this week with an uncle, Floyd Spearin.

Ray Moffett suffered a broken rib playing baseball in the Yreka-Dunsmuir game July 3.

The Misses Arlene and Barbara Burns returned this week from Compton, Calif., where they were visiting their sister and family, Mr. and Mrs. Gene Adams, former residents here, recently moved to Compton where they will make their home.

Mr. and Mrs. Oliver Hodge and son of Dixon, Calif., are visiting their parents here, Mr. and Mrs. James Hodge.

The Rev. C. C. Addington and wife, Alpaugh, Calif., arrived July 3 and will conduct regular services at the Methodist Community church.

Mrs. Ben Bennett drove to Springfield, Ore., to return her husband who has been having medical care there.

Frank Fick returned this week from Camp Roberts, Calif., where he has been in summer training with the National Guard.

Mr. and Mrs. Bert Orbel have closed the grocery store at Henley Way and have moved to Henley River, Calif., where they will make their home.

Mr. and Mrs. Carl Williams, Dorris, Calif., are new residents here, living on Henley Way and employed at the Walsh mill.

Guests at the Carroll Funk home are their daughter and son-in-law, Mr. and Mrs. Carl King, Alameda, Calif.

Mr. and Mrs. Herb Dungey and daughter Mary Pat, Medford, were dinner guests July 4 at the home of her parents, Mr. and Mrs. Harry Chapman.

Guests at the home of Mrs. Marshall Horn this week are her sisters, Mrs. James Cobair, San Francisco, and Mrs. Allen Newton, Yreka.

Mrs. Lew Olive, Bishop, Calif., is visiting at the home of Mr. and Mrs. Gordon Jacobs here and with friends in Yreka.

Mr. and Mrs. Wesley Fowler and family, Sacramento, Calif., were Saturday night guests at the Mary Kurt home here.

Week end guests at the Lawrence Brededa home were Mrs. James Herr and daughter, Judy and son Jack, San Francisco, Mr. and Mrs. Miles Conley and daughter Barbara and son Bill, Berkeley; Maron Pisani, San Francisco, and Mr. and Mrs. Gene Brededa, Ashland, Ore.

Feeding the Family

By ZOLA VINCENT
Food Editor

Peach Dessert Bread

This dessert which can be served hot or cold uses one cup of those luscious peaches that are luxuries right now but increasing in supply right along. Recipe goes together quickly, make six to eight servings to add to your dessert laurels.

1½ cups sifted cake flour
2 teaspoons baking powder
½ teaspoon salt
4 tablespoons sugar
4 tablespoons butter
1 egg, unbeaten
1 teaspoon vanilla
1/3 cup light cream
1 cup sliced peaches
Crumb topping recipe

Mix and sift flour, baking powder, salt and sugar. Cut in butter with two knives. Add egg and vanilla to cream and beat slightly. Pour into dry ingredients all at once and stir quickly. Mix just long enough to moisten dry ingredients.

Pour into buttered loaf pan, 9x5x2½ inches. Press sliced peaches lightly into top of dough. Sprinkle with topping recipe below.

Bake in moderate hot oven, 375 degrees, for about 45 minutes or until lightly browned. Slice in pan and serve hot or cold, topped with whipped cream if you like.

Crumb Topping. Mix one-fourth cup sugar, one tablespoon flour and one-half teaspoon cinnamon. Cut in one tablespoon butter with two knives or with pastry blender.

Frills for Flank Steak
Flank steak is an economical, no-bone meat buy; lean and full of flavor. Have meat score the steak. Try braising it in one of these tasty sauces; cover and cook over low heat until tender.

Creole Style. Use diluted tomato soup as cooking liquid; add sliced stuffed olives and chopped onion.

Fruited. To cooking water, add diced celery, grated lemon rind and chopped onion. Half an hour before steak is done, add one-half cup dried apricots and a little more water.

Hearty Steak. Use canned consommé as the liquid and add to it grated carrots. OR cook flank steak in sour cream, buttermilk, onion soup or vinegar and water for good eating.

Aged Cheddar Goes Into Tillamook Taste Tempter
The success of so many cheese recipes depends on the use of cheddar with a tangy flavor resulting from careful aging. Here we combine choice dry white wine and the finest of sharp, full-flavored, aged-for-a-year natural whole milk cheddar cheese; both the results of long-developed west coast skills. Here is another taste thrill from the Tillamook country from whence comes also much good cheese.

2 cups soft bread crumbs
1 cup milk
1 cup dry white wine*
3 tablespoons butter
2 cups shredded natural sharp-
aged cheddar (½ pound)
½ teaspoon salt
1 teaspoon dry mustard
Cayenne pepper or tabasco
2 eggs, slightly beaten
Crisp toast

Soak bread crumbs in the milk. Melt butter over hot water in double boiler or chafing dish. Add cheese. When cheese is melted, add soaked bread crumbs and wine* (milk may be used in place of the wine), seasonings. Carefully stir in the eggs. Allow to cook several minutes, stirring constantly. Serve on crisp hot toast on hot plates, along with a tossed green or molded grapefruit salad and any flavored beverage.

Fish Sticks Boon
Fish sticks in the freezing compartment lightens busy day meal-getting, provides unexpected guests with good eating, make fine hearty snacks. Offered with frozen french fries and served with catsup, chili sauce or tartar sauce, fish stick become the popular fish 'n chips.

Buy them uncooked breaded or as golden-brown fried sticks. Both types are cooked without pre-thawing. Follow directions on package for best results. Plenty of lemon wedges on side.

Super Cole Slaw
Place following ingredients in large bowl in order given: One teaspoon salt, one-fourth teaspoon pepper, one-half teaspoon dry mustard, one teaspoon celery seed, two tablespoons sugar, one-fourth cup chopped green pepper, one tablespoon chopped red pepper or pimiento, one-half teaspoon grated onion, three tablespoons salad oil, one-third cup vinegar, three cups chopped cabbage. Mix well. Cover and chill thoroughly. Garnish with water cress and sliced stuffed olives if you like. Four servings.

Fresh Versus Canned And Frozen Foods Situation

Watching the fresh fruit displays for the "best buys" for preserving, jellifying, home canning and home freezing, your foods editor has come to some conclusions for your consideration. Prices on fresh berries and "soft" fruits are high, likely to continue so, and here is why:

Weather conditions have been unfavorable in many of our finest growing areas. And there's another factor. No doubt about it, commercial canners, freezers and other "preservers" are taking a goodly share of the fresh berries and fruits, contracting for them right on the vine, bush, cane or tree. Naturally, they're doing this for us, the consumers. They're taking all the work out of these jobs and storing the products for our use later.

They're also preparing these foods for the restaurants (one third of all food is eaten away from home, you know) and they're fixing them up in handy sizes for ice cream manufacturers, for bakeries and other food processors... also for our later use of enjoyment.

Home Processors. Thing for our consideration right now is whether it is best for us to pay the comparatively high prices for the fresh fruit and berries remaining in the market and "put up" these things as in former years... or to forego these earlier pleasures and satisfactions of home processing; just relax and let the professionals do it for us. Chances are that we'll compromise; watch carefully, find a few good buys, put up some of our family's favorites regardless of cost. But considerably less than in former years.

Consider This. If your family likes and eats lots of canned peaches, apricots, plums, cherries, and other "soft" fruits and you're not putting them up this year, you'll be smart to put in cases (they come 24 cans to the case) now, taking advantage of the very good savings to be made on last year's favorably priced packs. Pears are just starting and we'll tell you about them later on. Nearly all grocers will give you special prices on case lots. This is also true of jams, jellies and preserves. Watch for best buys on frozen foods right along; stock up according to space available and family needs.

Quick Look at Market. Best buys are broilers and fryers, hamburger, ham shank or butt halves, pork spareribs, frankfurters. Small and medium size eggs. Cottage and cheddar cheese. Melons are big item with cantaloupes and watermelons reasonable. Vegetable bins feature abundant corn, cucumbers, long white potatoes, salad greens, celery, green beans, cabbage, cauliflower, onions and spinach. Watch newspaper advertisements and displays.

Edward Murrow To Spend Vacation in Washington
Spokane—(U.P.)—News Commentator Edward R. Murrow stopped off here briefly yesterday en route to Westport for a salmon fishing vacation.

The CBS radio and television network vice-president, a graduate of Washington State college, said he planned to visit his mother, Mrs. R. C. Murrow at Bellingham before he returned to New York City July 14.

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SWEETNESS AND LIGHT—Fourth of July in Moscow was marked by unprecedented visit paid U. S. Embassy by Russia's top two men. Premier Nikolai Bulganin, left, and strong man Nikita Khrushchev, right. Latter told American officials "real results" can be expected at the forthcoming "Big Four" conference in Geneva.

Britain Offers Wide Variety of Ghosts To Attract Big Business of Tourists

By ROBERT MUSEL
United Press Correspondent
London—(U.P.)—Tourism is big business so you can't blame Britain for marshalling all its resources to attract overseas visitors. The competition is tough. France claims its belle cuisine is "put up" these things as in former years... or to forego these earlier pleasures and satisfactions of home processing; just relax and let the professionals do it for us. Chances are that we'll compromise; watch carefully, find a few good buys, put up some of our family's favorites regardless of cost. But considerably less than in former years.

So Britain is about to promote an attraction that is really out of this world. I refer to ghosts.

When it comes to wraiths and apparitions of one sort and another Britain reigns supreme. There is scarcely an old tavern, manor house or castle without a cowed monk, transparent white lady or cavalier with head tucked under arm.

Not long ago it occurred to the British Travel and Holiday Association that here was a lure for tourists. They could be offered a journey to one of those bewitched manses.

In the guise of a tourist I called at the association's office in St.

James and talked with a ghost salesman named Ray Hewett. "Ah yes," he said briskly, "you are interested in haunts. Any preferences?"

"No," I said, "just show me the complete stock."

Hewett rifled through some cards. "Here are a couple you can try on for size," he said. "Both in Midhurst, in Kent. The pub there, 'The Angel,' has what they describe as a 'nice old lady's' ghost. At the manor house nearby there's a monk lamenting the loss of his lady love, daughter of the lord of the manor. But he generally appears only in November."

"Any ghosts going in July?" I inquired.

"Here's a real curiosity for you," he said. "The black dog of Hergest. Conan Doyle used the story for 'The Hound of the Baskervilles.' Of course there's a snag—the dog only howls for the death of a member of one of the prominent families there."

"I can't wait that long," I said. "Any ghost in full operation right now?"

"Well," he said, "there's the Royal Castle Hotel in Dartmouth. They say a shadowy rider clatters into the inn yard in the dead of night."

"Not bad. Any others?"

And so he traveled through the list of ghosts who opened doors, ghosts who gazed dolefully at the beholder, ghosts who passed through ancient walls and a beautiful ghost, pinup girl of the haunted world, Rosamond de Clifford, mistress of Henry II, who wears only a sheer silk gown.

Among others, I took directions to the mermaid pool in Staffordshire, haunted by a British Lorelei. Hewett quoted an old rhyme:

"She calls on you to greet her
"Combing her dripping crown
"And if you go to meet her
"She ups and drags you down."

BRITISH STUDIES READY
London—(U.P.)—Britain has promised it will make available its own studies on atomic radiation effects to any international commission under the United Nations. Minister of State Anthony Nutting said Britain "welcomes the United States' initiative" in suggesting a U.N. study of nuclear radiation effects on human beings.

FILE ARTICLES
Salem—(U.P.)—Articles of incorporation have been filed here today for Medford Clinic Properties, Inc., of Medford. They are signed by I. M. Eitrem, Shirley G. Christensen and Dorothy F. McQuat.

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