

A Nichol's Worth of . . . Comment On This and That

By HARMAN W. NICHOLS
United Press Feature Writer

Washington — (U.P.)—With the Labor Day week-end approaching, the Army is concerned about losing valuable personnel through reckless driving.

Every pass a n d every leave paper now carries a stamp which says, simply "Drive safely, return safely."

That's pretty good advice for both members of the military, and civilians too. There is no sense in reviewing the rules of the road. Like no drinking while driving, and no coffee breaks.

But the plain facts are that 500 lives—military and civilian—were lost on the road in 1954.

Continual Fight
The Army wages a continual fight against soldier accidents on the highways. According to the Pentagon, 69 per cent of all military fatalities occur on the road in privately-owned cars.

During World War II, one official told me, it was not too bad. Not very many enlisted men or officers had cars.

But today, he said, "even a second-hand car can run down a used car dealer, put a few dol-

lars down and drive away in something called an automobile. Unless he is extremely careful, he is a menace on the highway."

The Air Force and others have the same problem. The Air Force, for example, estimates that it loses many more men on leave on the highways than it does in the air.

"When a pilot and his crew are aloft," one general once told me, "they are especially careful. They have been taught that not only are their own necks being risked, but their hitchhikers as well. Not to mention a couple of millions of dollars worth of government property in the form of hard-to-replace aircraft."

The Army knows that the reduction of accidents in private driving depends to a great extent on the voluntary action of the individual driver.

Careless Off Base
The Army, as you may know, has long had an educational program directed at the men who drive their own cars. The men, and women of the Army are smart enough to know they would be in real trouble if they violated the speed laws on their bases. But, sometimes, they get a little careless on leave when turned loose with a heavy foot on a high-powered machine.

"Soldiers," an Army man told me, "are encouraged to take public transportation on long trips during their leaves—rather than take their own cars. We would rather that they leave their hacks in the lot on the base. Both the men and the car would be safe."

Another Revere Ride
Portsmouth, N. H. — (U.P.)—Paul Revere made a ride or two beside the Lexington trip. For instance, he rode to this city Dec. 13, 1774 to warn the patriots that the British were planning to remove powder from Fort William and Mary. The next day, the patriots seized the fort and its ammunition. It was the first aggressive act of the Revolutionary War.

Authorities Seek Cause of Death Of Young Heiress

Philadelphia — (U.P.)—Authorities today studied a series of medical reports for a clue to the strange death of a 22-year-old bride who was heiress to a food chain store fortune.

The bride, Mrs. Doris Jean Silver Oestreicher, collapsed and died Thursday while visiting friends here.

Her physician, Dr. A. Samuel Manstein, who attended the girl when she died said her death was "a mystery to me."

Cause Not Revealed
An autopsy ordered by Dr. Melville J. Aston, medical examiner, apparently failed to reveal the cause of death. Dr. Aston reported that the cause of death "will be determined at such a time when all necessary laboratory studies can be completed."

Dr. Samuel H. Katz said he had been treating the attractive red-haired socialite for five years. He said her health was good except for minor ailments. Dr. Louis Tuft, an allergist of the Temple University Hospital staff, said Mrs. Oestreicher had been his patient since childhood and had been receiving hay fever treatment until last May.

Funeral services for the young heiress were scheduled for today.

Mrs. Oestreicher, eloped with Earl Michael Oestreicher, 29, a Miami Beach, Fla., motorcycle patrolman, last June 24. The couple separated two weeks ago and Mrs. Oestreicher returned to the home of her parents.

Met On Florida Trip
Friends said the couple met while she was visiting her uncle, Samuel Friedland of Miami Beach, founder and board chairman of Food Fair Stores, Inc. Her father, Herman R. Silver, is vice president of the food store corporation.

Oestreicher arrived here by plane Thursday but declined to comment on his wife's death. His father, head of the Chicago Wood and Coal Co., said in Chicago that his son telephoned him two weeks ago about the separation but did not appear disturbed. He said his son told him his bride had become homesick for her family and that the separation would be temporary.

Court Records
POLICE COURT
Evelyn Gay Norton, violation of basic rule, \$10.
William Anthony Cobb, violation of basic rule, \$10.
Leonard Grant Engwall, failure to stop (light), \$5.
William H. Hansen, violation of basic rule, \$10.
Lyle Robert Daun, violation of basic rule, \$10.
Hideronso Padilla Gonzales, violation of basic rule, \$10.
DISTRICT COURT
Robert E. Beare, overload, \$177.
John Burton Reedy, overload, \$193 bail applied.
Robert James Gregg, overload, \$105.
Edward Thomas Schoonover, \$133.
CIRCUIT COURT
Pauline Claire Hoyt vs. Charles Henry Hoyt, divorce decree.
Marlene Kayser Casey vs. Leslie Wayne Casey, divorce complaint.
Maxine G. Huvinen vs. Albert Huvinen, divorce complaint.

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

Feeding the Family

By ZOLA VINCENT
Food Editor

Baked Peaches

Take six fresh peaches and bake them like this. Peel peaches cut in halves and remove pits. Place in a baking pan with cut sides up. Dot with two tablespoons butter and sprinkle with one-fourth cup brown sugar. Bake in a hot oven, 400 degrees, 15 to 20 minutes. Serve warm with cream or with vanilla (or peach) ice cream. Six servings.

Blueberry Pudding

Glorious eating when done with fancy blueberries or with wild huckleberries.

Put two cups berries in six greased individual baking dishes and sprinkle with one-third cup of sugar. Mix another one-third cup of sugar with one-fourth teaspoon salt, one-half cup flour in a double boiler or saucepan over low flame and stir in 1 1/4 cups milk gradually.

Cook, stirring constantly until thickened. Beat three egg yolks until thick and stir the hot mixture into them gradually. Cool to lukewarm and add the vanilla. Fold in the stiffly beaten egg whites and pour over the berries.

Place in pan of hot water and bake in moderate oven, 325 degrees, about 45 minutes. Serve warm and if desired pass cream pitcher on top with whipped cream or soft ice cream.

Fresh Corn Soup

A mighty fine and flavorful soup for mid-day or supper-time. Start with raw corn. Husk eight medium ears of corn and remove the silk. With point of knife cut a gash down center of each row of kernels. Scrape the rows lengthwise, downward only, until pulp removed.

Combine corn pulp with five cups of milk in double boiler or saucepan over very low heat. Add two tablespoons butter; cover and cook 20 minutes, stirring frequently. Season with salt and pepper. Six servings. We're among those who add one-half cup grated cheese to this toward the end of the cooking. Makes good main dish, requiring only sturdy salad, dessert, beverage.

Hot and Hearty. Take any meat or cheese, or meat and cheese sandwich, dip into egg beaten with milk and pan-fry in bacon drippings, butter or margarine until well browned on both sides. Serve hot.

Made Brownies Lately?

Get a nicker the family would love some home made cookies. If you're brownie-hungry and haven't one of those brownie mixes handy, here is a recipe that is almost as quickly made as the packaged ones. And you're almost certain to have handy for the making. How about letting the children help. Or let the children make them! They're that easy.

1/2 cup butter
2 squares unsweetened chocolate
2 eggs
1 cup granulated sugar
1/2 cup sifted flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1 cup chopped nut meats
1 teaspoon vanilla
Melt butter and chocolate over boiling water. Beat eggs well;

add sugar gradually and beat thoroughly with spoon. Add butter and chocolate; beat well. Mix and sift flour, baking powder and salt. Add nuts and stir into first mixture. Mix well and add vanilla.

Bake in a buttered pan about eight inches square in a moderate oven, 350 degrees, for about 25 minutes. Cut into squares while still warm. Frost with butter frosting if you like though many think them perfect just as they come from the oven. Makes nine squares.

Cranberry Glazed Chicken

Plenty of broiler-fryers at very reasonable cost. Using 2 1/2 pound cut-up broiler to make four servings, coat chicken pieces by shaking in bag containing one-half cup flour, two teaspoons paprika, two teaspoons salt, 1 1/2 teaspoons ground cinnamon, one teaspoon ground ginger, one-fourth teaspoon ground pepper. Brown slowly in one-half cup medium hot fat in skillet, turning as necessary.

Spoon off all but one-fourth cup of the fat; add one tablespoon water, cover tightly and cook over low heat for 20 minutes. Crush 1 1/2 cups (one pound can) whole cranberry sauce with fork; blend with one-half cup water. Pour one cup this mixture over chicken; add five whole cloves. Cover and simmer 15 to 20 minutes or until fork-tender. Turn as necessary to prevent sticking. Add remaining cranberry mixture and simmer uncovered several minutes to reduce cranberry mixture to a thick sauce. Add more cinnamon and ginger to taste if it seems a good idea. Remove cloves.

August Abundance Pours Into Local Markets

Talk about a bonanza! Or hitting the jackpot! Local markets are overflowing with an abundance of good things. About the only things we didn't see today were parsnips and pumpkins and they don't appeal to us right now anyway.

Meat counters offer excellent buys in beef of all grades with really good specials on intermediate and lower grades in the flavorful long-cooking cuts with versatile hamburger good for at least one main meal a week. Pork is plentiful and increasing in supply with lower prices. Even tender Spring lamb is readily available at reasonable cost. Good values in cold cuts!

Poultry men offer plenty of chickens for frying, broiling, barbecuing and good values in hens for fricasseeing, stewing and fixing for salad and sandwich making.

Fish and shellfish cases offer

Physician Favors More Autopsies

Chicago — (U.P.)—A physician-corneor said today more autopsies should be performed.

Dr. Henry W. Turkel, coroner of the city and county of San Francisco, said in an article in the Journal of the American Medical Association that a coroner should perform between 20 and 25 autopsies for every 100 deaths.

Turkel said autopsy is the only certain way to find a true cause of death. Frequently, he said, an autopsy will uncover a crime which otherwise might pass unrecognized.

Turkel said a study of 400 consecutive cases handled by his office showed that large percentage of deaths would have been attributed to incorrect causes if no autopsy had been performed.

us fine variety and values in coast-caught fish. Fresh fillets and frozen fillets. Steak and baking favorites are Chinook salmon, northern halibut. Pan-readies include Eureka rex sole, Idaho brook trout, fresh water smelts. Good variety too in shellfish both fresh and frozen. How about some good Pacific frying oysters?

Rice Good Eating

Plentiful rice makes very good eating with all kinds of meat, poultry, fish. It appears more often on more American tables as growers offer perhaps the biggest crop ever grown; more than 47,000,000 100-pound bags. Packed with good nutrition as well as being tasty.

Vegetable abundance makes easy meal planning with cabbage, cauliflower, corn, lettuce, beans, potatoes, cucumbers, topped carrots, Italian squash, peppers, tomatoes. Quality excellent.

Fruit displays offer peaches (and if you're canning or freezing or preserving, you'd better be about doing it), Bartlett pears to delight for eating out of hand, in salads, baked. Gravenstein apples are at their very best and remember that their season is a brief six weeks or so. Grape variety is increasing and Kadota figs, both fresh or canned, make good eating. Prunes are coming in. There's plenty of cantaloupes and watermelons at seasonally low prices and reasonable prices on the fancier honeydews, persians and cranshaws.

Canned applesauce, apple slices and canned grapefruit segments are very good buys; make good eating at any meal, plain or fancy.

Remember ice cream, concentrated frozen orange juice, lemonade and other beverage items, too!

Phoenix

Phoenix — Lieut. and Mrs. John Caulkins left Monday to return to his base in Maryland after spending almost two weeks visiting with his father, Fred Caulkins and Mr. and Mrs. A. H. Dudley, parents of Mrs. Caulkins. Mrs. Caulkins is the former Kay Dudley and Lieut. Caulkins is in the Navy. Both are Phoenix High school graduates.

The new post office building is fully completed with all the screen lining being finished and 100 new boxes being added.

Miss Shirley Dudley visited last week at the home of her parents, Mr. and Mrs. A. H. Dudley. She is a nurse at the Sacred Heart hospital in Eugene.

Mrs. and Mrs. Clarence Morris and two children, Nellie Kay and Paul, spent the week end at Eugene and Junction City and visiting Mr. and Mrs. Jack Barnes and family. Barnes is a brother of Mrs. Morris.

Mr. and Mrs. W. D. LeMaster, their daughter Mrs. William Neil and son Timothy, were the guests of Mr. and Mrs. Frank Carland of 207 Third st. last week. Arriving Sunday, Aug. 14, they stayed until Thursday and motored on to Grants Pass where they spent the rest of the week fishing. They will return to their home in San Fernando, Calif., by way of San Francisco. Mrs. LeMaster is a sister of Mrs. Carland.

Dead line for Sunday Classified is at noon Saturday.

17-Year-Old Turtle Is 'Crazy-Mixed-Up'

Louisville, Ky. — (U.P.)—Mr. and Mrs. J. Arthur Nieman and son, Jan, have a mixed-up turtle named Putzi.

The Nieman's got their son the pet as an Easter present when Jan was a toddler. Now Putzi is 17 years old. Jan is 20.

The musk turtle won't play by turtle rules. Putzi, obviously an extrovert, follows the Nieman's around their home looking for a back scratching. He sways contentedly when he gets it. When he is alarmed, he sticks his head out instead of pulling it in.

OPERATION TYPEWRITER!



FOR THE BEST IN
TYPEWRITER and
ADDING MACHINE SERVICE
Call Vern Chapman
3-3907

RAINS

Will Come Soon
Be Prepared
with a
Speed Queen
Clothes Dryer

- ★ Exclusive "Conditioned Air" drying principle.
- ★ "In-a-Door" Lint Trap
- ★ "Hurricane Venting"
- ★ Safety Door — Stops drum when opened.
- ★ Heat Selector — Low, Medium, High.
- ★ Gas Dryers also—



COUEY'S APPLIANCE STORE

321 E. 6th St., Medford — In the Littrell Parts Building
Phone 3-5433 Open Wednesday Until 9 P.M.

NOW Is The BEST Time To Get The BEST Dry Wood At The BEST Prices

FIR or PINE BODYWOOD or SLABWOOD
CALL 2-8086

TIMBER PRODUCTS COMPANY
MEDFORD OREGON

CHECK FORD TICKETS

BEFORE 8 P.M.
THURSDAY

DRIVE IN
FOR PRINTED
WINNER LIST



C. H. HOLLIS

510 Mae Street

With Ticket Number 4

WILL WIN THE FORD

If No Ticket Higher on List
Is Checked in By 8:00 P.M. Thursday

No Need To Buy To Get Free Tickets!

Another Free Ford Sedan — Oct. 26

Why Pay More for Major Gasoline?

IT'S FUN TO BUY GAS AT FORTUNE

"ON THE POINT" SOUTH CENTRAL AT SOUTH RIVERSIDE

Ford Tickets From: So. Oregon Fortune Stations, Central Market, McLain's Drugs, Crater Lake Motors of Medford and Bell Motors, Grants Pass.

I'm LUCKY to have a FOOD FREEZER!



It's the unexpected guests who will make you love your food freezer. You can welcome them with a smile, because you'll have no last-minute scurrying for meat, vegetables, fruit, and desserts to serve them. And there's no big hole in your budget, either. It's all there, ready and waiting in your food freezer

... frozen fresh weeks ago when you had time to choose and prepare the very best of everything at the lowest prices. You can enjoy this peace of mind about entertaining unexpected guests ... and make your own family food budget go much further too. Invest in a modern food freezer NOW.

SEE YOUR ELECTRICAL DEALER

THE CALIFORNIA OREGON POWER COMPANY

A Western Company Owned and Operated by Western People