



A breakfast made to order for America's minute men—and women. Here is a menu that appeals to those who must count their minutes in the morning rush hour.

Orange Juice
Cooked Egg
Honey Cinnamon Toast
Marmalade
Beverage

It's all here, a breakfast for America's minute men—and women. Minute minded, they will find that this menu needs only ten minutes to prepare and ten minutes for eating.

Honey-Cinnamon Toast and **Orange Sugar Toast** spare the minutes when the mixtures for preparing them are kept on hand.

Authorities say that a good, big breakfast should include fruit, enriched bread with butter or margarine and protein food such as an egg or milk. The breakfast, pictured, supplies it's daily shares of vitamin C from the juice, B vitamins from the enriched bread which gives a protein bonus to the breakfast in addition to that from the egg. Portions may be increased in this balanced meal to meet energy needs.

Orange Sugar Toast
1 tablespoon soft butter or margarine
½ cup confectioners' sugar
Combine butter and sugar. Add orange juice and orange rind. Spread two teaspoons orange mixture on one side of each slice of hot toast. Serve immediately. Mixture may be stored for a few days in the refrigerator.

Honey Cinnamon Toast
1 tablespoon soft butter or margarine
½ cup honey
1½ teaspoon cinnamon
8 slices enriched toast
Combine butter, honey and cinnamon. Spread two teaspoons honey mixture on one side of each slice of toast. Serve immediately. The cinnamon mixture may be prepared in advance and stored.

Yield: 4 servings—2 slices toast per serving.

7,277 Names Taken From Voter Lists

Some 7,277 names have been withdrawn from Jackson county's registered voter list because of failure to vote in either of the last two elections.

Contractor Completes Paving Job at Airport

Paving of municipal airport's main north-south runway with two inches of asphaltic concrete has been completed by J. C. Compton company, Vernon Thorpe, public works director, has announced.

Rolling of the new surface was completed yesterday although airline flights in and out of Medford used the runway. Thorpe said flights used the north-south runway for its instrumental landing system, which was put in operation when smoke lowered ceilings.

The instrument landing system was not expected to be used during daylight hours, Thorpe said.

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Feeding the Family

By ZOLA VINCENT
Food Editor

Abundant Luscious Medford Pears Make Superb Eating

Local pears are such wonderful eating in so many ways that it isn't possible to get them all into one newspaper headline. Increasing in supply right along, they're unsurpassed for good eating, both fresh and canned. If you haven't already made canning plans, better be thinking about it.

Our area rates high throughout the world in quality pear production. Sun and soil here conspire to pack them with luscious goodness. We're likely to get them ripe and ready for eating, canning or freezing, though "the exports" are picked from the trees before fully ripe and usually are held at controlled temperature to permit slow ripening.

Keep a fresh supply chilling on the refrigerator shelf. No peeling. Just wash well and chill for an hour or so for finest eating "as is," whole, halved or in finger slices . . . and for fixing daily salads and desserts.

Calorie counters particularly enjoy Bartlett's. One pear carries only 70-75 calories. Very good when simply sprinkled with lemon juice.

Pear Salads—Desserts

Combine halved, cored fresh pears with cottage cheese, cheddar, blue or other favored Oregon cheese. Combine with any seasonal fruits, berries or melons in any arrangement that pleases your fancy. No longer do we make salads look alike. Each is a separate, easy-to-do, naturally looking arrangement. Pass a tart French salad dressing and/or sour cream thinned with any fruit juice with maybe just a touch of curry. The bright red of Marashino cherries adds color interest.

Pear Pie Treat

Serve this divine dessert plain, with ice cream or pieces of a nippy cheese.
4 fresh Bartlett pears
1 tablespoon lemon juice
1 teaspoon grated lemon rind
½ to ¾ cup sugar
Dash of salt

Pastry for double crust 9-inch pie
Line nine-inch pie pan with pastry. Wash, peel and slice Bartlett pears into pie pan. Sprinkle with lemon juice, lemon rind and sugar. Cover with top crust, properly slashed or pricked for escaping steam, and seal. Bake in hot oven, 425 degrees for 40-45 minutes or until pears are tender and crust is lightly browned. Cool. Six generous servings, eight less generous.

Pears Easily Canned

Pears are so easy to can, such a satisfaction to have ready on a pantry shelf. If pears aren't quite ripe enough to can, leave in a bag or box at 65-75 degrees until skins take on a golden tinge and flesh yields to gentle pressure.

Have clean jars, lids and screw top ready. Prepare syrup by combining two parts sugar with three parts water and heat to boiling. Four cups of syrup will fill about four quarts or six-sevenths pints. Peel pears, halve and core. With sharp knife cut out stem and blossom ends. Pack jars with pear halves arranging them cut side down. Cover with hot syrup to within one-half inch of top of jar. Wipe rim clean with damp cloth and adjust lid.

Process in boiling water bath for 25 minutes. Be sure boiling water comes to at least one inch above jar tops. Start counting processing time when water returns to full rolling boil. When processing is complete, remove jars from water and set aside to cool at least three inches apart and free from drafts. Test for seal at end of 24 hours. Store in cool, dark place. Consider adding green color and mint flavoring to some; red coloring and cinnamon to others.

Pear Sundae. Ripe, juicy Bartlett pears make fine fruit base for an ice cream sundae. Wash, core and quarter the pear; top with vanilla ice cream, smother in chocolate sauce.

Meringue Pears. In core cavity of halved pears, put teaspoon mint syrup. Top with meringue and brown in oven. For meringue, use one egg white, one-half teaspoon lemon juice, few grains of salt and two tablespoons sugar. Beat until it holds in peaks. Place spoonful on pears, and bake at 375 degrees for eight minutes.

Orange Honey Bread

Here is an extraordinarily good loaf that is perfection when cut in thin slices, buttered or put together with a Philadelphia cream cheese filling. That good Oregon honey keeps it moist and fragrant as well as adding flavor note of distinction.
2 tablespoons shortening
1 cup honey
1 egg, well beaten
2½ cups sifted all-purpose flour
½ teaspoon baking powder
½ teaspoon soda
½ teaspoon salt
¾ cup orange juice
¾ cup honeyed orange peel or chopped nuts

Cream fat and honey. Add egg. Sift dry ingredients and add alternately with orange juice to creamed mixture. Add peel or

nuts. Bake in standard greased loaf pan in moderate oven, 325 degrees for 70 minutes.

Honeyed Orange Peel. This can be used for flavoring and decorating cakes, puddings, breaks or it can be eaten as a confection. Remove peel from three oranges. Cover peel with water. Add one-half teaspoon salt. Boil one-half hour, drain. Cover again with water and boil until tender. Drain and cut peel in strips. Bring one-half cup sugar, one-half cup honey and one-fourth cup water to a boil. Cook peel in this gently until clear. Cool in syrup for several hours. Reheat, drain, then spread out to dry. Roll in granulated sugar if you like.

Herb Corn Muffins

Something extra special, fixed in a matter of minutes, using a packaged corn muffin mix or your own equivalent of one recipe.

Combine two cups packaged corn muffin mix, one unbeaten egg, one-third cup sour cream, one-fourth teaspoon ground thyme, one-half teaspoon salt, one-half teaspoon celery seed, two teaspoons grated onion. Mix gently until well blended and dry ingredients are just moistened.

Drop by spoonfuls into small, buttered muffin pans until two-thirds full. Bake according to package directions until done. Makes 12 small, unusually flavorful muffins.

Plentiful Pork-Rice Main Dish Specialty

For a change, try the economy shoulder cuts of plentiful pork; combine with plentiful rice and step up flavors with this savory sauce. Use four to eight steaks or chops for four servings. Men and growing boys will really relish this.

4 pork shoulder steaks or 4 to 8 pork chops
½ cup uncooked rice
1/3 cup chopped green pepper
¼ cup chopped onions
2 8-ounce cans tomato sauce
1 teaspoon salt
½ teaspoon pepper
1 teaspoon sugar

Brown pork steaks or chops on both sides in a skillet. Transfer to a large casserole or baking dish, arranging meat in overlapping layers. Combine rest of ingredients and pour over meat. Cover with lid or aluminum foil and bake in a moderate oven, 350 degrees, for one hour. Or cook on top of range in a covered skillet until tender.

People Like Peanuts

No question about it, people of all ages like peanuts so why not add flavor and texture inter-



BARTLETT PEARS SUPERB—Local Bartlett pears are superb "as is" for eating out-of-hand as everyone throughout the country knows. They also make marvelous pies and other delectable desserts combining with other fruit, melons, grapes and Oregon cheeses in deluxe salad-desserts.

est to salad combinations by adding salted peanuts in ways like these:

Peanut-potato salad is made by adding one-half cup salted peanut halves to each four servings salad.

Peanut deviled eggs are achieved by adding two tablespoons chopped salted peanuts and one tablespoon pickle relish to the filling for four deviled eggs.

Peanut coleslaw is made by adding one-half cup chopped salted peanuts to each four servings coleslaw.

Boy Falls 500 Feet At Crater Lake Park; Only Slightly Hurt

A 15-year-old Eugene boy received only minor injuries when he fell an estimated 500 feet down the rim wall of Crater lake, according to reports received today from the park service.

The boy, Dennis R. Fitch, fell at Skell Head view, near the north junction ranger station. He reportedly slipped and fell a few feet as he was attempting to reach the lake down the face of the precipitous crater.

As he attempted to climb back up, he said, he felt the shale give way under his feet. He hurtled against the bolder outcroppings and down the steep shale slides, landing only 15 feet from the water's edge. The boy lay unconscious for about 20 minutes.

He had started back up the cliff when his family, who saw him fall, found him. He was given first aid at a ranger station and received medical treatment at Klamath Falls. Park officials said the boy's injuries included a broken arm, and cuts and bruises.

Around Hollywood

By ALINE MOSBY
United Press Correspondent

Hollywood—(UP)—Anita Louise, the fragile blonde star of the '30s and '40s, will stage a "come-back" on television this fall as co-star to a horse.

The name Anita Louise brings back memories to any moviegoer over 30 of the ever-sweet heroine bobbing along in hoop skirts or romping in Sherwood Forest.

Fans, she says, remember her most for "Midsummer Night's Dream," "Anthony Adverse," "Marie Antoinette" and "The Bandit of Sherwood Forest."

Slender at 40

Now Miss Louise, still slender and ingenue-faced at 40, is acting in her first western. She is one of the stars of the new "My Friend Flicka" series, described as a Lassie of the stables, that 20th Century-Fox launches on TV this fall.

"I've still received fan mail during the eight years I've been off the screen, because I've done a few TV dramas," she said. "They remember me. But, then, because of my husband I really haven't been out of show business."

Miss Louise retired to raise a family with Buddy Adler, maker of "From Here to Eternity" and one of Hollywood's richest producers. Now her children, 5 and 8, are in school so she returned to greaseland.

"Flicka" shapes up as a sure-fire winner on TV. Since the amazing success of "Lassie,"

many of the stars who are capturing high ratings on the home screens are four-footed and furry. Besides the horse, "My Friend Flicka" also co-stars Gene Evans as Miss Louise's husband and 11-year-old Johnny Washbrook as their boy.

While Miss Louise had her hair fixed on the TV set, I paid a visit to the real star of the show. She (the horse) was tethered in the shade outside the sound stage. The horse extras and stand-ins had to stand in the hot sun, a true example of the Hollywood caste system.

While Flicka tried to eat my notebook, trainer Les Hilton explained he spent two weeks trying to find a reasonable facsimile of the original Flicka that he trained for the Fox movies 12 years ago.

Six Weeks' Training

"I found this four-year-old filly and trained her with the boy for six weeks, using hobbles and cue sticks," he said.

"She'll do anything now—come to the boy, go away from him, get on her knees, lie down and count. She can untie a rope. Her stand-in does the fighting scenes."

Flicka gets a bath every day and rides home to Hilton's San Fernando Valley ranch in a green trailer. The new star eats hay and carrots but is denied sugar in the tradition of movie queen diets.

ENROLLMENT INCREASES

Portland (UP)—Portland public schools enrolled 61,557 students yesterday—not as many as they had anticipated, but an increase of 844 over last year.



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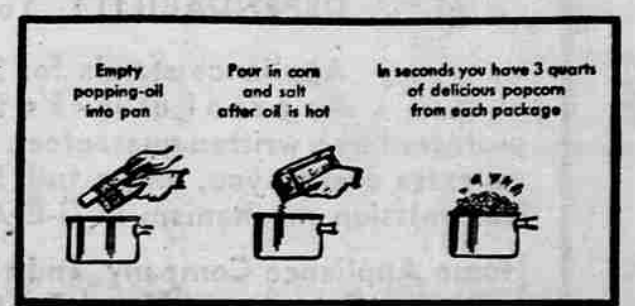
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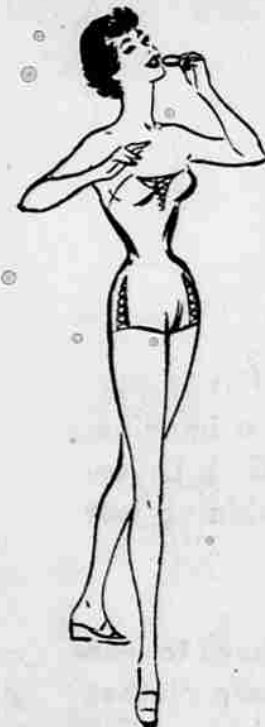


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