

October Weather Warm and Damp

October was a warm, damp and cloudy month in the Medford vicinity, the local station of the U. S. weather bureau reported today in its month summary.

Precipitation, temperature and cloudiness were slightly in excess of normal.

Average monthly temperature was 54.9 degrees which was only .4 degrees above normal. High for the month was 84 degrees on October 13 and lows of 32 were recorded on October 6 and 27.

Precipitation totaled 2.19 inches, a welcome .28 more than normal. Heaviest precipitation for any one 24-hour period was .94 of an inch overlapping October 9 and 10.

The month had 13 cloudy days and 12 partly cloudy compared to respective normals of 11 and eight. Clear days totaled six. Twelve is normal.

Local People To GOP Meeting

Several Medford persons will be in Portland Thursday through Saturday to attend a regional meeting of the women's division of the Republican party. At the meeting will be party workers from 11 western states, Hawaii and Alaska. Sessions will be held at the Multnomah hotel and begin 7 p.m. Thursday.

From here will be Mrs. Frank Bash, Mrs. Wayne Stine, Mrs. William Frake, Mrs. Stephen Nye and Mrs. Robert Keeney. From Gold Hill will be Mrs. Ed Bolt.

A special invitation was extended to Fred Robinson, a past president of the Oregon State Republican club.

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

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

By HARMAN W. NICHOLS
United Press Feature Writer

Washington—(U.P.)—100 years ago in Washington:

Let's skip the doing in Congress a century ago and fall back on the man who was President in 1855.



The papers of the day didn't bother much to cover the law-makers, or the head man himself, for that matter.

The emphasis was on the big man of the day, President Franklin Pierce, you have to go to the library.

John and Alice Durant, an historical team of researchers and writers, have come up with a volume called "Pictorial History of American Presidents." Pierce, who served from 1853 to 1857, took the biggest job in the country under protest. The Durants describe Pierce as "the most unambitious man who ever ran for the presidency."

He said that the office "would be utterly repugnant to my tastes and wishes." In fact, the gentleman from New Hampshire said he would much rather stay in New England and practice law.

Tremendous Victory
Pierce, the Democrat, put nothing into the campaign. He was a dark horse to start. He made not a single speech; yet he was elected by the most sweeping majority (254 electoral votes to Gen. Winfield Scott, his opponent's 42). He carried all but four states.

Although he sat out the campaign, Pierce let word get around that he favored the chief

issue of the day—the Compromise of 1850. So, the South liked him and the "North tolerated him," mostly because he was a Yankee.

Pierce is described as a handsome, genial fellow, with a flair for pitching parties, and who "had more personal friends than any other President."

Among these were stalwarts like Nathaniel Hawthorne, the novelist who was a classmate at Bowdoin, from which college Pierce was graduated in 1824. Another buddy on the campus, was Henry Wadsworth Longfellow.

In Mourning
Pierce and his wife, Jane Appleton Pierce, came to the White House in mourning. Shortly before he was nominated he and Jane had lost their third and last child, a son who was killed in a railroad accident. Jane, herself, hated Washington and seldom attended any of the social functions.

The regime of the President a century ago was unfortunate. He alienated the North by his enforcement of the Fugitive Slave Act.

But apparently, behind the scenes and otherwise, he stood by his friends. He never made a single change in his cabinet during his tenure. Of the seven members of that august body, Jefferson Davis, his Secretary of War, later was to become president of the Confederacy. Davis served with distinction in the cabinet. He modernized and enlarged equipment, improved coastal defenses, and reorganized the Signal Corps.

Pierce did make a statement once that came from inside. When he returned to New Hampshire after he quit the White House he said:
"It is nice to be back home where it is quiet."



TEMPTING COMBINATION—November—an ideal time to enjoy a kraut, pork and yam dinner. Here's a tempting combination that tastes as good as it looks. Individual tomato aspic salads brightened with stuffed olives add a colorful touch.

Feeding the Family

By ZOLA VINCENT
Food Editor

Kraut, Pork and Yams Combine To Tempt Appetite and Purse

With excellent supplies of pork on the market, it's a good cook's heyday. So many dishes are made with pork that the menu could be well varied even if one had pork several times a week. Don't forget that bacon and smoked ham are pork, as well as fresh cuts like shoulder hock, chops and steaks.

You can translate the good pork news into good news for both your appetite and your purse when you combine ham with inexpensive sauerkraut and fresh or canned yams.

1 No. 2 1/2 can sauerkraut
1 medium sized onion, chopped
1 No. 2 can yams or 4 fresh yams
Butter or margarine

Combine sauerkraut and onion. Cook 15 minutes, or until onions are tender. Drain. Heat canned yams thoroughly and drain, add butter for seasoning. If using fresh yams, place in pan, cover with water and gently boil until tender. Remove skin and cut into serving-size pieces. Arrange kraut mixture and yams in vegetable dish. Serve with ham, a perfect compliment to kraut. Four servings.

Kraut and Pork Chops With Apple Sauce Gravy

This delicious kraut dish combines pork chops, apple sauce gravy with sauerkraut to give you flavor plus economy.

6 loin or shoulder chops, fairly thick
2 small cloves garlic, finely chopped

2 No. 2 cans sauerkraut
3 tablespoons all-purpose flour
1 1/2 teaspoon salt
1 1/2 teaspoon pepper

Pre-heat skillet. Brown pork chops on both sides, 15 to 20 minutes. Arrange chops in 8x12 inch baking dish. Drain kraut and reserve juice. Arrange kraut over chops. Cook garlic in pork drippings left in pan for five minutes. Add flour and seasoning, stir until blended. Gradually add kraut juice and cook, stirring constantly, until thickened. Add apple sauce and mix well; pour over kraut and chops. Bake in moderate oven (375 degrees) 1 1/4 hours, or until chops are tender.

Cheese-Tomato Aspic Salad

Snow on the mountain couldn't look more inviting than gleaming tomato aspic topped with a layer of cool, cool tasting cottage cheese seasoned just right.

1 No. 2 can (2 1/2 cups) tomato juice
1 teaspoon grated onion
1/4 bay leaf
1/4 teaspoon celery salt
Dash of pepper
2 tablespoons gelatin
1/4 cup cold water
2 cups cottage cheese
1/4 cup celery crescents
1/4 cup chopped cucumber
1/4 cup mayonnaise
2 tablespoons heavy cream
2 teaspoons chopped chives or little green onions
1 teaspoon salt
1/4 teaspoon pepper

Simmer tomato juice, onion, bay leaf, salt and pepper together 10 minutes. In the meantime, soak one tablespoon gelatin in two tablespoons cold water five minutes, then place over boiling water until dissolved. Strain tomato juice, stir in gelatin and set aside to cool.

Soak and dissolve remaining one tablespoon gelatin in two tablespoons water as before. Combine cottage cheese, celery, cucumber (peeled or unpeeled, as you prefer), mayonnaise, cream, chives, salt and pepper. Stir in gelatin. Pour into six individual molds or a loaf pan rinsed first in cold water. Place in refrigerator until cheese mixture begins to set. Pour cooled tomato juice over cottage cheese

layer. Refrigerate until firm. Arrange chilled salad greens on chilled salad plates. Unmold salads, garnish with slices of pimiento-stuffed olives or green pepper rings. Serve with additional mayonnaise available.

Dips and Chips Favored Over Fancy Appetizers

Fancy tidbits are fast losing prestige as the easy-to-dunk dips and chips take over the realm of finger foods accompanying pre-dinner beverages and for other social occasions. This is good news as the party calendar gets busier with the approaching holidays.

You'll want the crispiest and tastiest potato chips. For variety, choose several different shapes and flavors in chips—potato, corn, wheat or whatever. Some of the regular golden chips for their saltiness, of course. To give color to lazy Susan or buffet table, fill another bowl with barbecue-flavored potato chips which are reddish in color. Very newest wrinkle in potato chips is "ruffled." How they manage to ruffle the edge of a potato chip, we wouldn't know, but there it is!

Now for two new dips certain to prove very popular:

Cheese-Chive Dip

Blend the following ingredients and beat until mixture is light and fluffy: Three ounce packages of cream cheese with chives, two tablespoons milk, two tablespoons cream, salt, pepper and paprika to taste, one-fourth teaspoon celery salt and one tablespoon mayonnaise.

Piquant Dip

Introduced to foods editors by Kraft at recent foods conference, this dip was highly acclaimed. Combine one eight-ounce package of Philadelphia cream cheese and three ounces bleu or Roquefort cheese. Add one-third cup mayonnaise, one-half teaspoon onion juice, one-fourth teaspoon salt, one-fourth teaspoon Worcestershire sauce and mix until smooth and well blended.

Deviled Ham Pinwheels
Savory deviled ham rolled pinwheel fashion with tender biscuit dough makes a delightful hot-bread to accompany chilled vegetable salads or hot soup. You

Thursday, November 3, 1955

MEDFORD (OREGON) MAIL TRIBUNE—ELEVEN

can even make tiny little pinwheels and serve hot as canapés.

Make one recipe baking powder biscuit dough and roll in a rectangular shape, one-fourth inch thick. Spread with one-fourth ounce can deviled ham; roll up in jelly roll fashion. Cut in one-inch slices. Place rolls in greased baking pan. Bake in hot oven, 450 degrees, for 20 minutes. Makes 16.

National Tuna Week Brings Bargain Buys to Consumers

It is smart shopping to take advantage of promotional sales of various food products. We suggest you keep an eye out for good buys in tuna as this in National Tuna Week, and record stocks of canned tuna are now available.

With a supply of this versatile canned food on her pantry shelf, the homemaker can provide her family with a variety of quick and easy-to-prepare meals. Creamed tuna is always a good standby. You might try adding a tablespoon or two of sherry to your next batch. Other suggested uses are sandwiches, salads, soups or casseroles. Here we suggest two ways of utilizing your share of this economical product. One is new and the other on old favorite which you may have forgotten about.

Speedy Spaghetti and Tuna

Speedy—yes, but also a real flavor-treat.
8 ounces spaghetti
2 6 1/2-ounce cans chunk style tuna
2 tablespoons all-purpose flour
2 cups milk
1 cup grated Parmesan cheese
Salt to taste
1 10-ounce package frozen broccoli, chopped or spears

Drain tuna and reserve three tablespoons tuna oil. Heat tuna oil; add flour and blend. Gradually stir in milk and cook until thickened, stirring constantly. Add cheese and stir until melted. Season to taste. Arrange alternate layers of cooked spaghetti (cook according to package directions), tuna and thawed broccoli in a greased 1 1/2 quart casserole. Pour cheese sauce over all. Bake in moderate oven, 350 degrees, thirty minutes. Makes four to six servings.

Tuna Mongole

Here's a hearty soup that has long been one of our favorites. Serve with a tossed salad, toasted French bread, fresh fruit and cheese for dessert and lots of good coffee.

1 can condensed cream of pea soup
1 can condensed cream of tomato soup
2 can milk (2 1/2 cups)
1 6 1/2-ounce can chunk style tuna
1/4 cup sherry, optional
Blend thoroughly the pea soup, tomato soup and milk. Crumble tuna, add to first mixture and heat till piping hot. Add sherry just before serving. Garnish with croutons or chopped chives.

No need to worry
use faster foolproof

RED STAR YEAST

Big Fresh Cake
AND
Special Active Dry

Delivered
FRESH by BORDEN
Pacific Cheese Division

make M-M-Marvelous
FRUIT CAKES
WITH
LYONS RADIANT MIX

FRUIT CAKE RECIPES INSIDE
ONE POUND NET
MADE IN U.S.A.

Ready to Use
FRUIT MIX
for delicious Fruit Cakes

LYONS

Tillamook Trucker's Request Turned Down

Washington — (U.P.) — An application by Johnson Truck Service, Inc., Tillamook, Ore., to provide lumber trucking service between Curry and Josephine counties has been denied, the Interstate Commerce Commission said yesterday.

The commission, in denying the application, reversed a joint board recommendation and upheld protests of two competitors, Mitchell Brothers Truck Lines and Fox Brothers, Inc. It found that public convenience and necessity had not been shown to require the additional service.

Johnson Truck Service oper-

Johnson Says Pacg Slowed by Attack

Washington — (U.P.) — Senate Democratic Leader Lyndon B. Johnson (Tex.) believes the heart attack he suffered earlier this year "saved my life" because it "slowed my pace, taught me to live more sensibly."

In an interview published in Newsweek magazine, Johnson said the heart attack "also taught me to appreciate some things that a busy man sometimes forgets. For instance, I've found out again that it's pleasant to play dominoes with my two girls."

ators from Curry county, Garibaldi, Portland and Vancouver.

I'M GOING TO STOCK UP ON
Great Grocery Buys

AT PAULSEN'S
THRIFT MARKET
• • CENTRAL POINT • •

CELERY
LARGE CRISP GREEN BUNCHES
15¢

Cauliflower
LARGE SNO-WHITE HEADS
19¢ ea.

Squash
LOCAL TABLE
3 1/2¢ LB.

FROZEN SLICED BIRDSEYE Strawberries 4 for \$1.00

CHOCOLATE COVERED Cherries
One Pound Box
59¢

RED CROWN Chili Con Carne
WITH BEANS
One Pound Net Weight
19¢ can

BUDGET PACK DRIED PRUNES
2 LB \$49¢

EASTERN PORK STEAK
39¢ lb.

HORMEL'S EASTERN SLICED BACON
33¢ lb.

MORRELL'S PRIDE CHEESE Furters
New Flavor in Franks
49¢ lb.

BLACK ANGUS POT ROAST
45¢ lb.

PRICES GOOD FRIDAY AND SATURDAY!
• • PAULSEN'S • •
THRIFT MARKET
CENTRAL POINT'S MOST COMPLETE SHOPPING CENTER
We Reserve the Right to Limit Quantities
Lots of Free Parking Space

Get your
colorful, new

Gift Mugs

EACH MUG ONLY **8¢**

AND 5
SEGO MILK CAN COUPONS



SEGO
the double-rich
"premium" milk

You'll discover that when you buy Sego Evaporated Milk you get quality PLUS. Yes, creamy smooth, vitamin-enriched whole milk plus a valuable coupon on every can. Sego is double-rich in all food substances — so good for every milk use.



in 4 lovely Modern-tone Colors

Burgundy, Forest Green, Gray & Chartreuse-Yellow

You'll find uses galore for these smart modern mugs. For coffee, milk, hot chocolate, anything liquid looks better, tastes better, in these gay mugs. They'll add cheer to your table ... brighten your cupboard. Children love them! Get your Gift Mugs today!

GET YOUR MUGS at these convenient Sego Redemption Stores

No mail orders, please

ASHLAND — BAUDER'S HARDWARE & APPLIANCES
296 East Main

MEDFORD — HIBBARD'S HARDWARE
310 East Main