

'Wrong Way' Balloon Ceases Transmitting

Oppama, Japan—(U.P.)—The U.S. Navy reported today its "wrong-way" balloon ceased transmitting weather information at 6:20 a.m. Wednesday, indicating it came to earth in the Lake Baikal region of Soviet Siberia.

A spokesman said the Navy has no way of telling whether the balloon was shot down by the Russians.

The balloon, meant to ride the prevailing winds across the Pacific from Japan to the United States, was caught by a freak east wind over the Aleutian Islands and blown back over Russian territory.

Feeding the Family

By ZOLA VINCENT
Food Editor

Lenten Season Puts Accent on Cheese, Egg and Fish Cookery

With the advent of Lent and the rapid approach of spring the homemaker finds herself thinking in terms of lighter meals, not necessarily from a caloric standpoint but with a feeling for lightness of texture and flavor. Nothing could be much lighter than a fluffy soufflé combining economical eggs with cheese or fish.

Keep in mind that tenderness is one thing eggs, cheese and fish have in common, and to maintain that tenderness takes

care in cooking. Cook at low temperatures and be careful not to overcook.

Cheese Soufflé Supreme

We gave this cheese soufflé a bit of extra body with the addition of quick-cooking tapioca. It may well become your standard of soufflé excellence.

3 tablespoons quick-cooking tapioca
1 teaspoon salt
1 cup milk
¾ cup grated American cheese
3 eggs, separated

Combine tapioca, salt and milk in saucepan. Place over medium heat and cook until mixture comes to a boil, stirring constantly. Remove from heat; add cheese and stir until melted. Allow to cook while beating eggs. Beat egg whites until stiff, then beat egg yolks until thick and lemon colored. Add tapioca mixture to egg yolks and mix well. Gently fold in egg whites. Turn into 1½ quart baking dish. Place baking dish in pan of hot water and bake in moderate oven (350 degrees) 50 minutes, or until soufflé is firm. Make four to five servings. Serve immediately on warmed dinner plates.

Salmon Soufflé

Special Treat

National Canned Salmon week is in effect from Feb. 15 through Feb. 22. One really tasty way to take advantage of special promotional prices is to serve your family this easy to do, truly excellent soufflé.

1 cup fresh or 1 can salmon
1 can condensed cream of asparagus soup
1 2-ounce can grated Parmesan cheese (½ cup)
½ teaspoon cayenne (or less)
3 eggs, separated
2 thin slices sharp processed cheese

Flake salmon with fork. Heat soup in large saucepan (do not add an liquid), then add grated cheese and mix well. Remove pan from heat. Stir in cayenne and salmon. Beat egg whites until stiff, then egg yolks until thick. Add beaten egg yolks to fish mixture. Fold in beaten egg whites. Pour into buttered and floured 1½ quart casserole. For decorative effect cut cheese slices into fish cut-outs and place on top. Place casserole in pan of hot water and bake in moderate oven (350 degrees) 50 minutes or until surface springs back when touched. Serve at once. Makes six servings.

Asparagus Hails

Approach of Spring

Tender, green, field fresh asparagus is not the most economical vegetable on the market right now, because it's season is just getting started, but it is undoubtedly one of the most delectable.

When buying asparagus look for stalks that are green and tender for almost their entire length. It should be fresh and firm with close, compact tips.

Preparation: Break off each stalk as far down as it snaps easily. Wash very thoroughly. Remove any loose scales. Leave stalks whole or break into 1-inch lengths. Cook, covered, in one-inch boiling salted water for 10 to 20 minutes or until stalk can be pierced easily with a fork. We like ours served with this...

Easy Hollandaise Sauce

Cut one-fourth pound butter into small pieces and place in top part of double boiler with three egg yolks, slightly beaten, and three tablespoons fresh lemon juice. Let stand at room temperature for one-half hour. Just before serving, place over gently boiling water for 1½ minutes, stirring briskly. Wonderful also on freshly cooked broccoli or artichokes.

Surprise Cherry Tarts

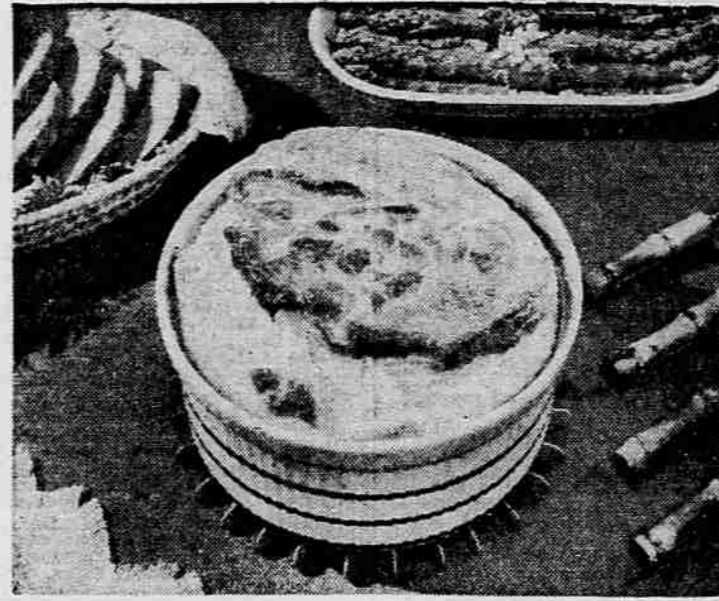
Washington's Birthday and cherry pie or tarts (little pies) seem to go hand in hand. With this in mind here is a recipe for cherry tarts with an almond custard filling that is nothing short of delightful.

10 3½-inch baked pastry shells
1 No. 2 can red pitted cherries
2 tablespoons cornstarch
¾ cup sugar
¼ teaspoon salt
2 teaspoons lemon juice
2 teaspoons almond extract
1 package prepared vanilla pudding
2 cups milk

Use your own pastry recipe or favored pastry mix for the pastry shells. Drain juice from cherries and add water, if necessary, to measure one cup. Mix together cornstarch, sugar and salt in

LEGAL NOTICES

NOTICE TO CREDITORS
No. 9744
IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR THE COUNTY OF JACKSON
Probate Department
In the Matter of the Estate of CONRAD H. TAYLOR, Deceased, aka Conrad Taylor and as C. H. Taylor
Notice is hereby given that I, the undersigned, by an Order of the above Court duly made and entered on the 24th day of January, 1956, was appointed Administrator of the above named estate, and that I have duly qualified as such Administrator. All persons having claims against said estate are hereby notified to present the same, with the proper vouchers, to me at the office of my attorneys, Van Dyke & Dellenback, No. 8 Goldy Building, Medford, Oregon, within six months from the date of first publication of this notice.
Dated and first published January 26, 1956.
James Taylor, Jr.
Van Dyke & Dellenback
Attorneys for Administrator



TAPIOCA ADDED—Cheese Soufflé, one of the most popular of Lenten dishes, gets extra body to keep it "up in the air" by simply adding quick-cooking tapioca. It's perfectly superb eating, especially when served with fresh asparagus.

saucepan, add cherry juice slowly. Cook, stirring constantly, about 15 minutes until mixture is clear and has thickened. Cook for 10 minutes, then add lemon juice, one teaspoon almond extract and cherries. Chill. Mix together pudding and milk and cook according to package directions. Add remaining one teaspoon almond extract. Chill. When ready to serve, fill tart shells with about two tablespoons custard, then cover with cherry mixture. For additional glamour (and calories) top with slightly sweetened whipped cream.

Shrimps Victoria

Hot and Smooth

Shell one pound fresh green shrimp and remove the black vein. Sauté the shrimp and one-fourth cup of minced onion in one-fourth cup butter until shrimp are pink. Add one-half pound of cleaned but unpeeled mushrooms that have been cut in quarters. Cook five minutes adding one tablespoon butter. Sprinkle on one tablespoon flour, one teaspoon salt and dash of pepper. Stir gently and cook for one minute. Add 1½ cups sour cream and cook, carefully stirring until hot and smooth being careful not to overcook. Serve with boiled rice. 'Tis a gourmet bit, but so easy to do!

Easy Meringues. Beat three egg whites until stiff and slowly beat in one cup sifted powdered sugar. Fold in one-half cup each semi-sweet chocolate pieces and chopped walnuts and one-third cup soda cracker crumbs. Drop by spoonfuls on greased cookie sheet. Bake in moderate oven (350 degrees) about 13 minutes or until delicately browned.

Eggs Are Big Food News

Eggs are a wonderful food, readily available at reasonable prices. With eggs such a nutritional bargain the homemaker can run the whole gamut of favorite dishes utilizing the fruit of the hen. For instance she can prepare soufflés, omelets, creamed eggs, escalloped eggs, salads, casseroles, stuffed eggs or egg salad sandwiches. In the dessert line she can indulge the family's sweet tooth by serving cream puffs, angel food cakes, sunshine or sponge cakes, custard in its various forms, meringues or divinity fudge.

Try something new in the way of egg cookery now... perhaps like this...

Swiss Cheese Pie

Here is a hearty luncheon or supper dish that will leave family and guests raving about your cooking ability.

12 slices bacon
4 eggs
2 cups heavy cream
¾ teaspoon salt
Nutmeg
Sugar
Cayenne
¼ teaspoon pepper
¼ pound natural Swiss cheese grated (1 cup)
1 9-inch unbaked pie shell, well-chilled

Fry bacon until crisp, then crumble into small pieces. Combine eggs, cream, salt, pepper and a dash each of nutmeg, sugar and cayenne. Beat with egg beater just long enough to mix thoroughly. Spread butter over surface of pie shell. Sprinkle bacon and cheese into shell and pour in cream mixture. Bake in hot oven (425 degrees) for 15 min-

utes. Reduce oven heat to 300 degrees and bake 40 minutes longer or until silver knife inserted in center comes out clean. Serve at once. Makes six servings.

Leftover Yolks. Frequently one runs into the problem of what to do with leftover yolks. A practical solution is to place them gently in a strainer and lower into simmering water to barely cover. Hardcook about 10 minutes. Grate and use as a garnish for vegetables or in salad dressings, sandwich fillings or sauces. Uncooked yolks can be used as a thickener for sauces.

Five Thefts Reported To Sheriff's Office

Five thefts and a burglary were reported to the sheriff's office this week.

Burglars took about 10 dozen eggs, 50 pounds of potatoes and other groceries from the Jacksonville Feed and Seed store over the weekend, according to the owner, Eugene R. Arnold. Entry was made through a broken door glass.

G. Fred Morgan, Trail, reported Tuesday the theft of 30 cans of pickles and other canned goods from his home. Hauptert Tractor company, North Pacific highway, told deputies four tires and wheels were stolen from four new pickup trucks.

The theft of a green and white wheel and tubeless tire and a number of tools was reported by Lewis D. Pearson, 562 Garfield st.

Thefts of batteries from tractors were reported by Opie E. Frazer, Stage Coach orchards, Old Stage rd., and Floyd E. Collier, route 1, Stage rd. near Minear rd.

Medford Woman Hurt In Accident Here

Marilyn Ruth Fletcher, 22 and Calvin Fletcher, 2, both of 2495 West Main st., were injured slightly Tuesday afternoon when a car driven by Mrs. Fletcher collided with one operated by Jerome Neil Shopp, 1506 West Main st., at the corner of West Main and Elm sts., according to city police.

Shopp was cited by police for failure to yield the right of way. He was making a left turn from West Main onto Elm st., when the accident occurred, an accident report indicated.

Mrs. Fletcher and Calvin Fletcher were taken to a doctor's office by city police where they were treated for cuts and bruises.

An accident at 6 p.m. Tuesday, at the intersection of West Third and Fir sts., involved cars driven by Roger Ferrill, route 1, box 246, Central point, and Carl Telles Conner, 923 South Riverside ave., according to police. No one was injured.

INDIAN MONUMENT

Bristol, R. I.—(U.P.)—A monument commemorating the death 279 years ago of King Philip, Wampanoag Indian chief, has been uncovered here. Army engineers bare the stone while clearing ground for the construction of a Nike-guided radar control station atop Mt. Hope.

Gloria Swanson Believes 'He-Men' Wish Dior Success in Return of Female Form

By GLORIA SWANSON
Written for United Press

Rome—(U.P.)—I am sure there are a lot of red-blooded "he-men" who wish Dior would succeed in doing away with the bosom, at least for a while.

I once had a passion for peanut butter, but I've got my fill of it. I've practically got to that stage, too, about a perfectly normal appearance to the female form and I'm certain a lot of men have also.

I swear the ad men must have run out of ideas because anatomical or cheesecake art work appears in too much advertising. My friends tell me it is a delusion that I have seen it on breakfast food packages. But I'm

not sure. The female form seems to show up on book jackets no matter what the contents.

I feel sorry for the youngsters, wanting careers, who are led astray by cheap advisors to pose for these ads. Some think it will get them in the movies, little knowing that the longest and most successful careers were built on a combination of talent and personality.

Does anybody remember Garbo from the neck down? I was always so busy looking at her beautiful face, as were millions of others, that I don't remember whether she was a size 32 or 38, or zero. And I'm sure every male in the audience didn't care either.

Now with France's Dior and America's Grace Kelly leading the flat-chested brigade, leaving behind the Turners, the Russells, the Dagmars and all the other sweater girls, I hope it won't be long before Italy's overgrown divas will be the last contestants in the international Miss Community Chest contests.

To me there is nothing more

beautiful than the human form but only when it is shrouded with dignity and mystery.



"Well, a girl just can't have too many Cannon kitchen towels!"

(And one comes packed inside every Giant Economy size Breeze, the premium detergent for all your wash.)

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CORNED BEEF HASH
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DEL MONTE
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303 CAN
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BORDEN'S
COTTAGE CHEESE
NEW QT. SIZE 55¢

BITS-O-SEA
TUNA
GRATED
5 FOR 1.00

HICKORY SMOKED
HAMS
53¢ lb. WHOLE OR HALF

Asparagus Hails
Approach of Spring
Tender, green, field fresh asparagus is not the most economical vegetable on the market right now, because it's season is just getting started, but it is undoubtedly one of the most delectable.

T-BONE
STEAK
69¢ lb.

PORK
STEAK
39¢ lb.




CENTER CUT
Pork Chops lb. 49¢

BANANAS
FIRM—RIPE
2 lbs. 27¢

SWEET, JUICY
Grapefruit doz. 89¢

TENDER, CRISP
Celery Hearts pkg. 19¢

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BONNIE
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U. S. 'Invasion Fleet' Doomed To Defeat

Iwo Jima—(U.P.)—A U.S. "invasion fleet," carrying 11,000 Marines is teaming toward this historic island today in preparation for a simulated atomic-age attack Friday which is foredoomed to defeat.

Carrier-based jets and the big guns of the cruisers Toledo, Columbus and Helena opened the war game with a flaming bombardment of Moko Jima, a tiny desert island designated as a gunnery target for the exercise.

Marines of the 3rd Division will splash ashore Friday in the main event of the maneuvers. The planners of the exercise have decided already that the marines are to be "defeated" for the first time in history.

So-o-o GOOD  **BOYD'S COFFEE**
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