

By ALINE MOSBY
United Press Correspondent

Hollywood—(U.P.)—Humphrey Bogart occasionally blasts the new fad for actors' names such as Lance, Rock and Tab — so today I looked up the man who's responsible for the movement.

Agent Henry Willson is the person who has given society such names as Lana, Rhonda and Race. He started to fame Rock Hudson, Tab Hunter, Lance Fuller, Guy Madison, Rhonda Fleming, Race Gentry and a host of other players—after changing their names.

"Some were embarrassed," admitted the affable Willson in his Sunset "Strip" office today. "Race Gentry has been kidded by a lot of those nonworking actors who hang around Schwab's drugstore. He wants to change his name to John."

Actors Need Attention

"But I believe a new actor, unless he already is established on the stage, needs an unusual name to get his attention. A name must have flair and flash. Like Rex Reason. Most of the kids who come to me have names that are just dull."

Henry started his name-changing with Lana Turner. He moved on to Rory Calhoun (from Francis McCarthy) and has been name-changing with abandon ever since.

"Mention any of my clients or former clients in South Africa and they know who you're

talking about," he said proudly. "Who else but Rhonda Fleming is named Rhonda?"

"The right name is important. Bogart would have made it in Hollywood 10 years sooner if he'd changed that 'Humphrey,'" he added.

Names Prompt Gags

Willson's names prompt many gags around Hollywood. One local pastime is making up new actors' names: Chuck Wagon, Al Fresco (for an Italian actor), Hard Times, Rock Bottom and Mack Truck.

Willson smiles feebly at these gags. Once he tired of the jokes and dubbed one of his new clients—John Smith.

The agent now is launching three new players—Rad Fulton (his real name, James Westmoreland, was "too long"), Cain Mason and Rena Clark.

"I discovered Rena behind a bakery counter," said Willson. "She's a combination of Lana and Rita—so I named her Rena. She has a contract at Warner Bros. and she's just like Lana was at 17."

Warrants Served in Policemen's Deaths

Portland—(U.P.)—Sgt. Donald G. Vogel, 25, Portland, has been served with two warrants charging him with negligent homicide in connection with the deaths Saturday of two Portland police officers in an automobile accident.

Patrolmen Vernon S. Stroeder and Roy Mizner were killed when their patrol car was struck by a vehicle police said was owned and operated by Vogel. The warrants were served in Good Samaritan hospital where Vogel is being treated for serious injuries. A 1-c Sylva Vysocsky, a passenger in the Vogel car, was less seriously injured and was booked as a material witness.

It is interesting to note that soon after the conquistadors introduced tomatoes in Europe they fell into disrepute. Botanists discovered the plant had some unsavory ancestors. It belonged to the night-shade family, some of whose relations were known as effective poisoning agents. However, once the tomato was proven harmless, all Europe bowed to the flavor of this lush fruit.

Today modern methods of farming, marketing and processing make fresh tomatoes and tomato products available to the American homemaker the year round.

Feeding the Family

By ZOLA VINCENT
Food Editor

Fresh Tomatoes, Tomato Products Perform Meal Time Magic Every Day

There's no doubt about it—the tomato is an all-time favorite for meal time magic. For not only are sliced tomatoes, fresh from field or hothouse, a year round favorite; but canned tomatoes, tomato puree and tomato paste are used in cooking in just about every household. Cream of tomato soup is number one among soups; tomato juice is found on just about every menu round the town; and condiments based on the flavorful, brightly colored fruit, namely ketchup, chili sauce, Worcestershire, barbecue and other meat sauces, outsell all others.

Agricultural experts through cross-breeding and controlled cultivation have been largely responsible for the present day firm, smooth, lovely crimson appearance of the tomato. Tomatoes have an interesting historical background. When Cortez and his Spanish conquistadores invaded Mexico in 1519, they found Aztec farmers cultivating irrigated fields in which a strange plant was growing. The fruit borne by the vine-like plant was small, wrinkled and lopsided; but its fine flavor made it an Aztec favorite. Such was the original tomato.

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Tempting Tomato Rarebit Is Delightful Quick-to-Fix Dish

Tomato Rarebit is a quick-to-fix, truly delightful dish particularly suited to the chafing dish, if you are lucky enough to have one. It can, however, be made in a double boiler and taste just as delicious. Because the ingredients are kitchen staples you'll be ready to prepare this at the drop of a guest's hat.

1 11-ounce can condensed cream of tomato soup, undiluted
1/4 pound (1 cup) grated processed sharp cheese
1/2 teaspoon prepared mustard
Combine soup and cheese in top of double boiler placed over boiling water—or in chafing dish over boiling water. Heat, stirring occasionally, until the cheese is melted and mixture is smooth. Add mustard; blend well. Serve over toast points or crackers. Garnish with parsley, if you like. Makes six servings. Could anything be simpler? A tossed green salad goes well with this as does asparagus or broccoli.

Chicken Legs Piquant

Whole chicken legs and thighs smothered in a zesty, piquant sauce using one of the American homemakers favorite tomato products—ketchup, makes superb eating.

5 chicken legs and thighs (whole)
2 tablespoons butter or margarine
1 cup celery, chopped
1 cup onions, chopped
1 bottle (14-ounces) ketchup
2 tablespoons cider vinegar
2 teaspoons brown sugar
1 tablespoon prepared mustard
1 tablespoon Worcestershire sauce
1 cup water
1 teaspoon salt
1/2 teaspoon butter
Heat oven to 375 degrees (moderate). Sauté chicken in butter until lightly browned. Prepare sauce by combining celery, onions and remaining ingredients; simmer 10 minutes. Arrange chicken in greased two-quart casserole. Pour sauce over chicken. Cover and bake for one hour. Uncover and bake an additional



TOMATO RAREBIT—Crimson, creamy tomato rarebit is one of those abracadabra-and-it's-done dishes that is perfect for unexpected dinner guests. Cream of tomato soup is the base for this rarebit's fine flavor and satin-smooth texture. More about the tomato and its many products are included in today's food columns.

30 minutes, basting occasionally. Makes six servings. Noodles make a fine accompaniment.

Savory Baked Beans and Brown Bread

Traditional go-togethers Baked Beans and Brown Bread are wonderful traveling companions for potluck dinner or other get-togethers with friends and neighbors. This baked bean recipe will serve a company of twelve generously... and the four loaves of brown bread are just the right number to prepare for the aforementioned party of twelve.

Savory Baked Beans
Perfect combination of molasses and other seasoning goodies with easy to use canned baked beans.

1 medium onion, chopped
1 green pepper, chopped
1/3 cup sweet pickle relish
1/4 cup vinegar
1 cup chili sauce
1/2 cup unsulphured molasses
1 tablespoon prepared mustard
1/4 teaspoon tabasco
4 1-pound cans baked beans
1 onion, sliced

Combine onion, pepper, pickle relish, vinegar, chili sauce, unsulphured molasses, mustard and tabasco in skillet or saucepan; simmer 10 minutes. Stir in beans and onion slices; pour into casserole and bake in moderate oven (350 degrees) 45 minutes. Serve with...

Steamed Brown Bread

This you must taste to appreciate.
1 cup sifted all-purpose flour
2 teaspoons soda
1 teaspoon salt
1 cup quick rolled oats
2 cups corn meal
1 cup unsulphured molasses
2 cups sour milk
1 cup raisins

Sift together flour, soda and salt. Add quick rolled oats and corn meal; reserve one-fourth cup mixtures in which to coat raisins. Stir in unsulphured molasses and sour milk. Mix raisins with one-fourth cup dry mixture, add to batter; mix well. Turn into four greased No. 2 cans, filling each two-thirds full. Cover with metal foil or two layers of brown paper tied in place tightly. Place on rack in large kettle with tight fitting cover. Pour in boiling water to approximately one-third the height of the cans. Steam two hours, adding additional water if necessary. Good eating... you'll agree.

Devised Crabmeat Rich and Wonderful

Fanciers of crabmeat will find this devised crabmeat out-of-this-world eating. Fresh crab are in plentiful supply for this time of year, however, fresh, canned or frozen can be used interchangeably.

2 cups (or 2 7-ounce cans) crabmeat
2 hard-cooked eggs
2 tablespoons butter
1 tablespoon minced onion
2 tablespoons flour
1 teaspoon dry mustard
1 teaspoon salt
1 cup rich milk
1 tablespoon Worcestershire sauce
1 tablespoon lemon juice
1/2 cup diced celery
2 pimientos, diced

Flake crabmeat with fork, removing "bones." Peel and chop eggs. Melt butter in skillet; add onion and saute until tender. Remove from heat. Add flour, mustard and salt; stir until smooth. Gradually stir in milk. Return to heat and cook, stirring constantly until thickened. Mix in remaining ingredients, crabmeat and eggs.

Place in individual butter baking shells or ramekins. If desired, cover with buttered soft bread crumbs and grated cheese. Bake at 400 degrees 15 to 20

minutes. Garnish with lemon wedges. Six servings.

Emerald Apples
These colorful apples with a peppermint flavor are especially perfect when served with lamb, pork, chicken or duck... but don't let that stop you from serving them with other things, too.

Wash, core and pare four tart apples. Place one cup sugar, one cup water, eight drops green certified food coloring and two pieces lemon peel (1/2 inches long by one-half inch wide) in a saucepan over low heat. Bring to boiling point stirring until sugar is dissolved. Add apples, stem ends down. Cover and cook about five minutes. Turn apples carefully bringing stem ends up. Cover and cook three minutes longer or until apples are easily pierced with a fork, but still hold their shapes. Remove apples from sugar mixture and place in a dish. Continue boiling three to four minutes or until mixture forms a thick syrup. Add oil of peppermint. Stir well. Pour syrup over the apples. Serve hot or chilled. Four servings.

If glazing is desired, place apples in shallow baking dish one to two inches from broiler heat. Heat 8 to 10 minutes or until apples are well-glazed, basting with the syrup three or four times.

Therapy Used To Teach Stutterers

Los Angeles—(U.P.)—A new twist in psychological therapy for stutterers which includes teaching patients how to stutter in a new way is being employed with success at the University of California here.

"This idea of fighting fire with fire is not a new one," said Dr. Joseph Sheehan. "But we believe we've uncovered a hitherto unrecognized key point that improves the technique."

In adult group studies, he related, subjects were asked to ape their own stuttering style while reading a passage. Many stuttered worse than ever while doing this.

But when men and women used a manner of stuttering completely new to them, such as the bouncy speech impediment of young stutterers or sliding into words which improved at a fast clip in later readings.

"The average stutterer is caught in a vicious circle," said Dr. Sheehan. "The more he stutters, the more he seeks to avoid the words he stutters over."

"When a stutterer is forced to stutter in his old, unpleasant way, fear is likely to increase. But when he is given a new way of stuttering that is more pleasant, his fear of the stuttering act is reduced and he can speak more freely."

Gravity Gives Full Effect of Nose Drops

Buffalo, N. Y. — (U.P.) — Let gravity work for you to get the full medicinal effect of nose drops.

Most people just tilt their head straight back, squirt in the drops, and sniff. This carries the medicament directly into the throat, bypassing the swollen or inflamed sections of the mucous membrane you want to reach.

Medical researchers here say you can increase the effectiveness of nose drops by tilting your head back and sideways. Instead of sniffing, let gravity do the work. Follow the same procedure for both nostrils. You'll be surprised how much medicine you save.

Britain May Revise Socialized Health

London—(U.P.)—Britain may revise its socialized health plan to extend widows' and maternity benefits to the wives of residents from countries where polygamy is legal, it was reported today.

A beneficiary would have to prove, however, that she is her husband's only wife and that he has never had more than one at a time.

A special committee set up to rewrite British health laws has recommended that widow's benefits be extended to the surviving wives of West Africans, Indians, Pakistanis and residents from other countries where

multiple marriages are permitted.

Proclaims National Brotherhood Week

Mayor Earl Miller for Medford designated Feb. 19-26 for Medford observance of National Brotherhood week and urged citizens "to cooperate in its appropriate observance."

Proceeds from the Friday midnight showing of "World in My Corner," at the Holly theater will be donated to the Brotherhood fund, according to Robert Corbin, manager.

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

WEEK-END FOOD BUYS

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