

# A Nichols' Worth of ... Comment On This and That

By HARMAN W. NICHOLS  
United Press Feature Writer

Washington—(U.P.)—The Germans insist that we don't know how to serve beer, and that goes for Milwaukee and St. Louis. That is the word from a friend of mine, a major, who has made a mighty survey of beer joints around Army headquarters in Europe, mostly Germany.



According to the major, who has sampled American stuff from one-fourth of a century, we folks at home are doing all things all wrong, at least according to the German way.

There still is some challenge, but the Germans are supposed to have invented beer.

Anyhow, this major likes to tell about his little chat with a German beer-tap tender. This fellow reminded the soldier that in America folks like their suds served at 32.5 degrees Fahrenheit.

"That's where you Americans are foolish," the German barkeep told my friend.

My friend was buying a 6-cent beer at the time and he had no reason to complain, on account of back home a small shell would cost him at least 15 cents. So what could he do but listen? "Mein Herr," he said to the

major, "it must not be colder than 45 degrees Fahrenheit. If so it loses its flavor, goes flat like dat, and yoozt is no goot for drinking purposes."

The major, being an experimentalist and interested in the business of learning, played a guinea pig. On the house. After a number of experiments for free he was inclined to agree that the German inn keeper was pretty much right.

Before the major could pull away without fear of trouble with the cops, he was forced to listen to another lecture.

**Need Big Mug**  
"Also," the barkeep said, "You Yankees don't know any more than to put fine beer in six ounce glasses. And when you pour her, you sneak the beer down the side of the glass, so she will not foam. Beer to be goot, must be poured from a height of at least one foot over the mug. And that mug must not be a little one. It has to be a great beeg mug. The mug ought to be earthen. Glass is not goot."

The major again was about to pull away, when up came the subject of washing beer glasses or mugs. Again, it seems that we over here don't know the secrets of the Germans.

"Neffter," the bartender was saying to the major, "neffer, neffer go washing a beer mug in soap and water. Use salt and hot water and nottin else. Soap in the mug, louse, as you say, up the foam on the next round."

# Bridges Discloses Contact Made by Superior Oil Man

Washington—(U.P.)—Sen. Styles Bridges disclosed Wednesday night that a Superior Oil Co. attorney asked him last fall at Concord, N. H., when the Senate might act on the natural gas bill.

Bridges, ranking Republican member of two Senate lobby investigating committees, revealed attorney Elmer Patman called at his office in October or November.

He said Patman, an Austin, Tex., lawyer, traveled to Concord to talk to him in his capacity as chairman of the Senate GOP Policy Committee.

Bridges said he reminded Patman that the Democrats were in control of Congress and that he should talk to them.

Testimony before Senate investigators has shown it was Patman who hired oil lobbyist John M. Neff, Neff offered Sen. Francis Case (R-S.D.) a \$2,500 campaign contribution during the natural gas bill dispute.

Bridges is a member of the four-man committee investigating the contribution offered Case and the widespread activities of Neff in connection with the natural gas bill. Bridges also is a member of the new eight-man committee preparing to open a broad investigation into lobbying.

He disclosed his contact with Patman when newsmen asked him about the lawyer's expense accounts that indicated more than one visit to Concord. The accounts were introduced as evidence before the four-man committee.

Eighteen members of the Republican lobbying committee Wednesday agreed to insist on "majority rule" in all committee decisions—including the issuance of subpoenas.

Such a stand, if approved by the full committee, would sharply restrict the freedom of action normally permitted Senate committee chairmen. Sen. Albert Gore (D-Tenn.) is in line to lead the special investigating group.

# Eagle Point FFA to Attend State Meet

Corvallis—A delegation of Future Farmers of America from Eagle Point High school will participate in the 28th annual state FFA convention at Oregon State college March 12 to 15.

All of the state's 86 high school chapters will be represented. More than 400 students and advisers are expected to attend. Nat. Etzel is Eagle Point chapter adviser.

Highlights of the 1956 convention will be the state public speaking contest, parliamentary procedure competition, election of new state officers, and naming winners of state farmer degrees—highest state award in high school agriculture work.

# Court Records

**POLICE COURT**  
Marvin Albert Green, failure to obtain Oregon operator's license, \$5.  
Earnest Wilton Tipton, no operator's license, \$5.  
John Richard Weber, failure to stop at a stop sign, \$5.  
Ida Pearl Eoyer, failure to yield the right of way, \$10.  
Wilbur J. Swartz, violation of basic rule, \$10.  
Richard W. Jam Brown, violation of basic rule, \$10.



POPULAR FOR LENT—Hot cross buns are tremendously popular throughout the Lenten season; certain to please the family whether you make them according to our recipe today, use a hot roll mix or buy them at the bake shop. Serve them piping hot with plenty of butter any time of the day.

# Feeding the Family

By ZOLA VINCENT  
Food Editor

## Memos from Our Foodstuffs Note Book Offer Foods News

Ahhhhh! That United Air Lines seven-hour non-stop coast-to-coast flight is really something! Fast flying, good eating.

In New York with quick side trips to Atlantic City (Canners Convention) and to Washington, D. C. (Press Women), your food editor has recently covered a great many meetings, eaten a lot of good food, visited with foods industry men and women and talked about food with many friends and a few celebrities. Now to decipher some of those notes, hoping they'll prove of interest to you.

First person of major importance usually visited in New York is Paul S. Willis, president of Grocery Manufacturers of America, Inc. This association represents practically all of America's manufacturers and processors of well known brands of food and grocery products. Member-companies of GMA operate about 25,000 factories and processing plants; employ well over a million adult persons, do an annual sales volume exceeding \$200,000,000. Mr. Willis told us that retail food store sales set new records in 1955 with sales of \$43,700,000,000; said that 1956 would show forecast that increases then further that America's annual food consumption in the next decade can increase by about \$30,000,000,000 over present levels. Feeding the family continues to take about 25 per cent of our income "after taxes."

Talking with GMA's staff, we learned that "persuading home makers to read the label" continues a major project, so we remind you that "the label tells the inside story; gives all the facts you need to select groceries best suited to your purpose; often give suggestions for product use or recipes." It is also well to remember that the suggestions or directions for use have been tested by experts and are those most likely to succeed.

## Frozen Food Industry Increasing in Popularity

In New York for the 10th annual convention of the frozen foods industry at the Waldorf Astoria, we heard that we're now eating 45 pounds of frozen foods per capita and that this amount is increasing right along.

Vegetables rank first in popularity with more than 1,000,000,000 pound volume; poultry next with 900,000,000 pounds, then 829,000,000 pounds of fruit juices and 625,000,000 pounds of prepared foods.

Among prepared foods, the greatest increase has been in the completely prepared dishes that are ready to heat and eat. Pot pies head this list with potato products, fish sticks, complete dinners, waffles and fruit pies following in that order. Frozen packaged meat will be increasingly popular as it becomes more readily available. It is thought likely that 50 per cent of all our meat purchases will be "frozen," four years from now.

Major item of interest to foods editors and consumers was a report analyzing the nutritional value of 30 frozen vegetables, 14 frozen fruits, seven frozen juices. Established for the first time and following a five-year, \$250,000 research project, vitamin and mineral contents retained in frozen foods were documented proving the retention of nature's best efforts in healthful eating.

Foods richest in vitamin and mineral retention were asparagus, broccoli, collard greens, orange juice, spinach and strawberries. Rated as "good" sources of iron were lima beans, mixed vegetables, peas, black-eyed peas, french-fried potatoes and spinach.

Good protein sources are asparagus, broccoli, lima beans, collard greens and spinach. Low-sodium dieters find sodium rated low in asparagus, green beans, corn, grapefruit juice, orange juice, peaches, french-fried potatoes, red raspberries and strawberries.

## Hot Cross Buns

Hot cross buns of the Christian era have been traditional since they first appeared around 1250 A.D. At that time they were sold to Easter Sunday communicants as they left church. Today in America the Hot Cross bun season starts Ash Wednesday and continues all through Lent, but the buns are much the same as in 1250. They can be made using a hot roll mix, but we prefer to make ours like this:

- Hot Cross Buns
- These "buns" are simply wonderful. Serve piping hot with plenty of butter.
- 2 medium sized potatoes
- 1/2 cup milk
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1/4 cup margarine or butter
- 1/2 cup warm water
- 2 packages or cakes yeast
- active dry or compressed
- 3 eggs
- 4 1/2 cups sifted enriched flour
- Grated peel of 1 lemon
- 3/4 cup raisins
- 1/2 cup sifted confectioners' sugar

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Pare and boil potatoes. Drain and put through ricer or mash until smooth. Scald milk. Stir in sugar, salt, butter and three-fourths cup of potatoes. Cool to lukewarm. Measure water into a large mixing bowl (warm, not hot, water for active dry yeast; lukewarm water for compressed yeast). Sprinkle or crumble in yeast, stir until dissolved. Add lukewarm milk-potato mixture. Beat two of the eggs and add to yeast mixture. Stir in half of the flour and lemon peel. Beat until smooth. Add remaining flour or enough to make an easily handled dough. Turn out on lightly floured board and knead quickly and lightly until smooth and elastic—about eight to 10 minutes. Let rise until doubled in bulk. Punch dough down and turn out on lightly floured board. Knead raisins into dough. Divide dough in half; form each into a roll about 12 inches long. Cut with a sharp knife into 12 equal pieces. Form into smooth balls. Place in greased nine-inch cake pans about one-fourth inch apart. Separate remaining egg. Beat egg yolk with two tablespoons water and brush buns with the mixture. Cover buns and set in a warm place, free from draft, until doubled in bulk. Bake in moderate (375 degree) oven about 25 minutes. Beat remaining egg white and add enough to confectioners' sugar to make spreading consistency. Drop from tip of spoon, making crosses on tops of buns. Makes two dozen.

## Vegetables, Fruits Lead Canned Foods Parade

Interesting thing, and smart, too. No one at the Canners Convention mentioned frozen foods and no one at the Frozen Foods convention mentioned canned foods; at least not in my hearing. Both industries seem to be growing satisfactorily.

Record quantities of fruits have been canned in recent years, said a statistician addressing the National Canners at Atlantic City, and current tonnage

Thursday, March 8, 1956

MEDFORD (OREGON) MAIL TRIBUNE—SEVEN

# PROSPECT

By RAMONA ODOM  
Prospect—Mrs. Helen Hubbard of Prospect was operated on March 5 in the Community hospital of Medford. She is doing fine and will return home Wednesday.

Five students from Prospect High were chosen to hold county offices for Student Government day. They were: Darvin Bean, county treasurer; Bob Jones, civil defense; Don Anderson, veterans service; Ginevera Matthers, court secretary, and Vera Pope, deputy county clerk. All are seniors but Vera Pope, who is a Junior.

Mrs. Marg Holmes of Prospect was operated on March 5 in the Sacred Heart hospital of Medford. She is doing fine but does not know when she will return home.

is expected to exceed earlier estimates by 10 per cent. Latest figures say that 58 per cent of all apricots are canned, 52 per cent of the peaches, half of the red cherries, 39 per cent of the peaches and 18 per cent of the apples. We west coasters grow a lot of these, you know.

Vegetable canning is almost four times that for fruits. Forty-five states produce vegetables for processing. California is high on the acreage list with nearly 200,000 acres planted to vegetables. About three-fourths of all the tomatoes are canned, 10 per cent of the peas, 60 per cent of the sweet corn and about 40 per cent of the green beans. In recent years sweet corn has replaced peas as the largest volume canned vegetable and the pack of canned beans has shown spectacular growth.

Consumer use of canned soups, baby food and canned meats continues to climb. Canned fruit juice drinking is now about 3 1/2 times the 1935-39 rate which will surprise no one. Altogether, more than 500 different food items are now packed annually in approximately 20,000,000,000 tin and glass containers with retail value estimated at \$4,000,000,000.

**Plastic Eggs**  
There's talk among food writers around New York concerning the packaging of hen fruit in plastic and plenty of people think the plastic protector is here to stay. Time will tell, but don't say that I didn't tell you. Actually I didn't mention plastic egg packets are being tested in upstate New York. S e e m s that a machine breaks the eggs and drops them gently into transparent plastic compartments which are sealed by another machine. When it is desirable to "separate" the eggs for icings, souffles and the like, the whites may be drained off via a hole in the compartment. Interesting, isn't it?

# Art Linkletter To

MC Television Awards  
Hollywood—(U.P.)—Television-radio star Art Linkletter has come to the rescue of the Emmy awards and agreed to be master of ceremonies at the March 17 ceremony.

The Academy of TV Arts and Sciences had been under heavy fire from various celebrities including Jack Webb, Dick Powell and Jerry Lewis for having a "confusing nominations method and ballot." Powell and Lewis turned down the emcee job.

Linkletter volunteered his services for the job and the troubled TV Academy quickly accepted.

# 4-H Club News

Sis-Q 4-H club  
The meeting of the Sis-Q 4-H club was held Feb. 22, and was called to order by Roxie Stesmore. After a discussion of business, the meeting adjourned, and members formed small groups.

The next meeting will be held March 28. The week of March 3-11 is National 4-H club week, and Sis-Q club has a window display at the Ashland Drug store.

John James, Reporter  
Use Tribune Want Ads

# Pickin' Pears

News and Notes From Camp White

## By BILLY HURN

Friday evening the 60-piece Talent High school band under the baton of Ralph Foster presented its spring concert at Camp White. Ashland BPOE 944 with Emil Kroeger, state hospital chairman for the Elks, was in charge. Mrs. Beth Madison, president of the Lady Elks, Mr. and Mrs. Ray Sharp, Ken Lewis, Mrs. Kroeger and Madison, all of Ashland, were present. The ladies had charge of serving coffee and doughnut refreshments.

New staff accretions brought to Camp White by VA are William Wallace Mitchell and Theodore C. Nicholson. Mitchell is being transferred from VAC Los Angeles, to become assistant engineer. He is accompanied by his wife and daughter, Lynne.

Mitchell comes with a wide collegiate and service school background having degrees from Denver University, San Diego college and San Jose State and the US NPS. His military career includes 6 1/2 years.

Mrs. Lura Mitchell was a flight nurse on several trips "over the hump."

Nicholson becomes procurement officer for supply service at Camp White, coming from the VAH at Miles City, Mont. Mrs. Nicholson and their 8-year-old son, Michael John, are here with him, residence having been established at Eagle Point. Mitchell was with Army transport in the medical corp.

The bi-monthly Monday night dance of VFW auxiliary under the direction of Leila Burch and her aides, held a successful party. The augmented Camp White orchestra provided music and cookies and coffee were served.

Advanced medical courses in respective major specialties are drawing the attention of the staff of Camp White domiciliary. Dr. Emil O. Muhs recently returned from San Fernando VA hospital where he was enrolled in a specialized course in chest conditions.

Dr. Ernest C. Everett is attending Sawtelle VA hospital studying eye, ear, nose and throat.

Dr. Samuel D. Earhart leaves March 19 for San Francisco for an advanced course on physiotherapy.

Chief Medical Officer, Wallace J. Pianska, will attend the University of Washington medical school for a special medical course starting April 3.

## Grand Jury To Probe Corruption Charges

Salem—(U.P.)—Marion county District Attorney Kenneth Brown said today that a grand jury would be called next week to study charges of "graft and corruption" in state institutions.

The charges were made by Al Richardson, former food manager at the state penitentiary. The grand jury investigation was requested by the state board of control.

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### STEW MEAT

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### PORK LIVER

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### Halibut

OCEAN FRESH

# 39c lb.

### Instant Sanka

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### NALLEY'S CHILI

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# 10c

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