

## Pilots, Western Air Officials To Meet

Los Angeles — (U.P.) — Representatives of Western Air Lines and the Air Line Pilots association were scheduled to meet again today to discuss final amendments to a new labor contract.

After last night's conference, a company spokesman said the dispute with the pilots over a supplementary pension plan would not delay Western's announced plans to resume partial service by Thursday on its strikebound system that serves 12 Western states and Canada.

Norfolk, Va. — (U.P.) — J. P. Roufas, 71-year-old storekeeper, reported a bandit threw snuff in his eyes and robbed his wallet of \$100 while he coughed and sneezed.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

### New England Boiled Dinner, Good Corned Beef Flavor

In this hearty one dish dinner you get not only corned beef and cabbage but lots of that super corned beef flavor is extended to potatoes and other vegetables.

- 1 4-pound piece corned beef
  - 6 medium onions
  - 2 turnips, cubed
  - 6 carrots, cut in half
  - 6 potatoes, quartered
  - 1 head cabbage, cut in wedges
- Cut corned beef into serving sized pieces and place in a kettle. Cover with water and simmer until tender, about 3 hours. Remove meat. Boil onions, turnips, carrots and potatoes in broth for 30 minutes or until done. Add the cabbage during the last 15 minutes of cooking. About five minutes before serving place meat on top of vegetables for re-heating. Arrange corned beef in center of hot platter and surround with vegetables. Horseradish and mustard are fine accompaniments to any service of corned beef.

### Frosty Cherry Salad

Whether it's the bridge club, a buffet or luncheon, we doubt if you could choose a better salad. It's a light-hearted, gay affair combining the dark red Bing cherries and the lighter Lamberts for dramatic contrast. It can be made in advance, which gives it that extra "plus" for easy entertaining.

- 1 8-ounce can light sweet cherries
  - 1/4 cup light cherry syrup
  - 1 8-ounce can dark sweet cherries
  - 1 8-ounce can pineapple tidbits
  - 1/4 cup pineapple syrup
  - 1 cup seedless grapes, halved
  - 1 tablespoon butter
  - 2 tablespoons cornstarch
  - 2 tablespoons lemon juice
  - 3 tablespoons sugar
  - 2 tablespoons mayonnaise
  - 1 cup heavy cream
- Drain cherries and pineapple. Pit cherries. Melt butter in small saucepan. Stir in cornstarch

until smooth. Add lemon juice, sugar and fruit syrups (the remaining juices are a real treat when combined and chilled). Cook until thick and clear. Remove from heat and stir in mayonnaise, grapes and pineapple. Beat cream until stiff, then fold into salad mixture. Place half of light and dark cherries in bottom of 8-inch pie pan. Cover with salad mixture. Garnish top with remaining cherries. Freeze until firm. Serve with mayonnaise, if desired. Six to eight servings. If salad is very hard, remove from freezer 25 to 30 minutes before serving time.

### Ice Cream Bermuda

This glamorous dessert is prepared right at the table.

Place a scoop of chocolate ice cream on individual dessert plates. For each serving peel and slice one-half of a ripe banana into a chafing dish. Light the burner. Add 2 teaspoons granulated sugar and 1/3 ounce Triple Sec to the bananas. Stir occasionally. When sugar begins to caramelize, pour in one ounce of rum. Ignite liquor. Pour, while flaming, over ice cream.

### Hot Mocha Java

Combine equal amounts of hot, strong coffee and hot cocoa. Sweeten to taste. Top with whipped cream and sprinkle with cinnamon. Result! A drink to remember.

### Sandwich Making Can Be Fascinating

About this time of year Mothers with small fry in school and/or husbands with daily lunch boxes to be filled seem to become increasingly disinterested in sandwich making. Very understandably, we might add. So now seems like a good time to perk up your enthusiasm for this seemingly endless task by suggesting a few of the thousands of possible sandwich combinations.

**Bread.** Starting with that all important ingredient bread. Take your choice of white, brown, rye, pumpernickle, cracked wheat, date, nut, raisin or whole wheat. Don't forget French bread and rolls or hamburger and hot dog buns. Have two or three types on hand and pick the one that does the most for the filling.

Don't cut sandwiches the same way each time. Cut them slantwise in squares, triangles or perhaps slender finger lengths. Children love these deviations from standard. **Fillings.** Now to get down to the all important "kinds" of sandwiches.

Meat sandwiches are favored by most men so we'll start with them. Leftover roast beef, lamb or pork with mustard, mayonnaise or relish top this list, but are really barely a starter. Try corned beef with relish, sliced tomato, or cole slaw; chipped or dried beef with mayonnaise, hard cooked eggs or cream cheese; bacon plain or with tomato, sliced egg, avocado or peanut butter; fried or boiled frankfurters with relish or mustard; ham with cheese, tomato, onion, chicken or egg salad; liverwurst with cole slaw, meat loaf with relish, tomato or cucumber; tongue with pickle horseradish, cheese or perhaps watercress.

Sweet sandwiches include apple butter, marmalade mixed with or spread over cream cheese; prunes or apricots chopped, fine and added to cream cheese; peanut butter with raisins for added interest . . . and, of course, the wide selection of jams and jellies.

Chicken and turkey can be presented in many ways. Chicken salad, naturally comes to mind . . . but how about adding chopped pecans, almonds or olives. Chicken slices dress up well with sliced tomatoes, sliced ham, bacon, Swiss cheese or cranberry sauce.

Egg salad combines well with bacon, olives, ham, mustard pickles or sliced tomatoes. Cheese. One has quite a variety to start with . . . all of which are good with hot mustard, regular mustard or horseradish mustard. Cottage and cream cheese lend themselves well to an infinite number of combinations.

Fish sandwiches are not to be forgotten. Try combining 1 1/2 cups boneless sardines with 4 hard cooked eggs (chopped), 2 hard cooked eggs (chopped), 2 or 3 tablespoons lemon juice and enough mayonnaise to moisten. Or plain sardines with tomatoes, sliced green olives or cucumbers. Other enticing fish fillings can be made with salmon, tuna, lobster, shrimp or crabmeat. Now does the task look so formidable? Or are you already thinking of some fascinating combinations of your own? Have fun!

## Week End Buys Aid Meal Planning

Though the calendar proclaims the arrival of Spring as a still-to-be-looked-forward-to event, we've been reveling in spring-time abundance of good things to eat for some time now.

Fish and Shellfish. Lenten season interest continues to center on fish and shellfish. Frozen supplies are unusually large for this season; many are genuine bargains including whiting, ocean perch fillets, cod and halibut fillets, shrimp, salmon steaks and haddock fillets. Remember to cook fresh fish quickly or it will toughen.

Cabbage and Potatoes. March markets feature fresh cabbage at a few pennies a pound to be cooked gently and quickly, and seasoned with butter or margarine, salt and pepper or with sour cream. There are those who add a few whole cloves, caraway seeds, a bit of sage or paprika by way of something different and delicious. Shredded cabbage makes a fine cole slaw any day and can be happily combined with any and all salad greens.

Potatoes are headed back for the plentiful list, both "old crop" potatoes such as bakers from Maine and Idaho as well as new potatoes are increasing as April approaches.

Good vegetable buys include cauliflower, celery, onions, potatoes, rhubarb, lettuce, spinach, sweet potatoes and carrots. Available at reasonable to high prices dependent on quality and seasonal conditions are asparagus, broccoli, beans, corn, cucumbers, eggplant, peppers, zucchini squash and tomatoes.

Featured fruits continue to be oranges and grapefruit, both fresh and processed. Oranges of notably good quality and popular prices are crowding the stands. Grapefruit are in heavy harvest. Apples of fine quality are in ample supply. Pippins, good for eating and cooking, are the ones to watch for "specials." Pears continue plentiful. Antojous and Winter Nels . . . with

## As We Live

By ELIZABETH HURLOCK, PH.D.

### Some Parents "Old Dogs" And Can't Learn New Tricks

Modern schools have done a remarkably good job in developing tolerance among children. But they have not been able to reach the parents as successfully and this leads to many problems.



Dr. Hurlock

"(Q) 'I am a junior in high school and have some very good friends whose religions and skin color are different from mine. Our teachers have encouraged us to be tolerant and understanding of others and, for the most part, I think they have done a wonderful job. There are very few students who are mean and uppity to others of different religions and races. However, our biggest problem is with our parents. My parents, for example, won't let me entertain in our home some of my very good friends because of their religion. It is very embarrassing for me to ask some of my friends to my home and not be allowed to bring the other

particular emphasis on the small Nels, are abundant. Pears are lunch-box favorites.

Meat Department. There is happy hunting in store for shoppers. Beef, pork and lamb all have excellent buys. Bacon continues to hold its comparatively low price.

Poultry. Turkeys, particularly large hens, are appearing as real bargains in some markets. Do you know that Easter is the third largest "turkey day" of the year? Fryer prices are sliding up from their recent low. Eggs are a wise protein buy. They continue in plentiful supply at prices which compare favorably with low meat prices.

ers. The same is true with the boys I know. I am only allowed to have dates with boys of the same religion and skin color as ours. Is there any way I can make my parents more tolerant? Many of my friends have the same problem with their parents."

(A) Have you ever heard the old saying, "He is too old a dog to learn new tricks"? Well, the same might be true of humans and their attitudes. When people reach middle age, as I assume your parents have, they are often very resistant to any change in their attitudes.

They grew up at a time when there was not as much done in the schools to encourage tolerance as there is today. And, because their parents felt they should associate only with their "own kind," your parents have carried their belief into their own lives and are trying to force it on you.

You might be able to encourage them to be more tolerant by getting them to attend PTA meetings where they would meet the parents of your friends and realize that they had been wrong in their stand against entertaining your friends in their home. If they refuse to change their attitude, don't force the issue. Your parents could make things pretty awkward and unpleasant for your friends and this you would not want.

Write for Elizabeth B. Hurlock's new 64-page booklet, "You and Your Problems," care of this newspaper, sending 25 cents to cover cost.

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### CAMPAIGN SETBACK

Benton Harbor, Mich. — (U.P.) — Ray Neary said his campaign for commissioner at large in the April 2 city election suffered a setback when a thief stole 3,000 campaign cards from his car.

## Capitol Off-Street Parking Delayed

Salem — (U.P.) — Off-street parking for approximately 77 cars in the extended Capitol Mall area is still more than a month away, it was learned Thursday.

Money for the development of two state-owned lots was appropriated last year and work started. It was halted, however, when the Capitol Planning Commission asked to study the matter.

Attorney General Robert Y. Thornton has ruled that the State Board of Control does not need to seek advice of other state agencies before going ahead with the project—especially if the parking was temporary.

Board Secretary William Ryan said the board probably would wait until after the April meeting of the planning commission before resuming the project.

### Oregon Education Meet Opens in Portland

Portland — (U.P.) — The Oregon Education Association opened its annual three-day convention here yesterday and some 5,000 teachers in town.

Here for the convention is J. Lester Buford, president of the 630,000-member National Education Association.

## Philippines Host to SEATO Confab in Fall

Manila, P.I. — (U.P.) — The Philippines will play host to a top-level SEATO military conference next September, it was announced today.

Lt. Gen. Jesus Vargas, armed forces chief of staff, said that SEATO military advisers would meet to pass on studies and recommendations of the staff planning group conferring in June in Singapore.

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