

## Back Stairs: Eisenhower Said Fortunate

By MERRIMAN SMITH  
United Press White House Writer  
Washington — (U.P.) — Back stairs at the White House.

An eminent medical specialist familiar with the manner in which President Eisenhower's heart condition was handled in Denver last summer has a curious footnote to the case.

This doctor says Mr. Eisenhower was indeed fortunate to receive top flight medical attention even though he was President of the United States. His reasoning is not as shocking as it sounds.

He points out that there are occasions when a patient is so important that the doctors assigned to the case are over-awed and consequently reluctant to prescribe any form of treatment that could conceivably prove later to be anything but the most orthodox.

The President's physician, Maj. Gen. Howard McC. Snyder, knew his patient so well that he was in a thoroughly authoritative position to make and approve medical decisions with no fear of reprisal or interference.

From another doctor comes an interesting observation on the President's post-illness golf.

This physician says that every time the President plays now, it is more that exercise. It is a valuable contribution to Mr. Eisenhower's physical self-confidence, regardless of the score he shoots.

There apparently is some serious discussion within the White House of a presidential vacation in Wisconsin this summer. The reasoning is that a site can be

found where the fishing and golf are good, and a change from the familiar locale of Denver.

So far, no firm decision known but they're looking into some likely spots.

One of the West Point classmates of 1915 who joined Mr. Eisenhower for lunch at the Army-Navy Club this week was Gen. Omar Bradley, the former chief of staff who served under the President in World War II. The President's arrival at the

club caused more than a little consternation among the wives of some of the members. The President used the so-called ladies' entrance and arrived at the peak of the noon-hour traffic.

A number of ladies accustomed to pulling up in their cars undisturbed for lunch dates, were forced to drive around the block or find other space. Several ladies let the police know in certain terms that they did not like being directed to other unloading areas.

## On The Side

By E. V. Durling

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There is no such thing as a "born liar." We all came into the world honest. As to this, experts on heredity are agreed. A chronic liar is the victim of early environment. If a mother habitually tells untruths to her husband, or a father makes a practice of trying to deceive his wife, their children will probably grow up to be liars.

**That Question**  
Do women dress to please themselves, to arouse the envy of other women or to attract men? As to this endlessly discussed question, I am inclined to agree with the distinguished fashion historian James Laver, who said, "Women take pleasure in dressing—in competition with other women—to please men. The basic impulse of feminine fashion is to attract the opposite sex. Female dress is governed by the attraction principle modified ever so lightly, by the utility principle."

**Suggestion**  
Sidewalks should have lanes the same as highways for people going in opposite directions. However, the sidewalk should have three lanes in business districts; one for north and south or east and west traffic and a third on the inside for window shoppers.

**Dancing**  
Do you do much dancing to a phonograph accompaniment? Who is your favorite bandmaster for these occasions? I like Lombardo. However, one of the best recordings I ever danced to is a recently issued long playing

reproduction of a medley of dance numbers played by Eddy Duchin and his orchestra with vocals by Buddy Clark. I especially enjoyed dancing to the Duchin arrangement of "Pennies from Heaven."

**Asking**  
Queries from clients. Q—Who is the author of the lines, "Speed passion's ebb as you greet its flow. To have, to hold and in time let go?" A—Passage you refer to is from the poem titled "The Teak Forest," by Laurence Hope. Real name of Laurence Hope, celebrated for her "Love Lyrics of India," was Adela Florence Cory Nicolson. She was the wife of a British Army colonel, stationed in India. . . . Q—Who introduced the song titled "Smoke Gets in Your Eyes?" A—Tamara Drasin, professionally known as "Tamara," in the musical play "Roberta."

**So They Say**  
Libra (Sept. 24-Oct. 23) males understand women better than any other men. They know how to please a woman. Also how to deceive. And how to put her in a forgiving mood. They are inclined to use their unusual understanding of the female species for flirtatious purposes. Or, so say the stargazers.

**Smoking**  
How long does it take you to smoke a cigarette? If you don't know, guess. And then check. According to a tobacco expert, the average cigaret, regular size, as smoked by the average smoker lasts nine minutes and 32 seconds.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

### Banana Spice Cake Needs No Frosting

A generation or so ago, home bakers had to wait for some cream to sour before they could make a sour cream cake. Nowadays, we just add sour cream to our regular at-the-door or at-the-store dairy order; know that the commercial product will produce fine results. A couple of bananas getting overripe? Use them now on this cake which requires no icing. Just sprinkle with confectioner's sugar before cutting into squares for serving.

1 1/2 cups brown sugar  
3 eggs, separated  
2 cups flour, sifted  
1/2 teaspoon salt  
1 teaspoon baking soda  
1/2 teaspoon each of cloves, allspice and cinnamon  
1/2 cup mashed banana  
1/2 cup sour cream

Cream shortening and sugar; beat in the egg yolks. Mix and sift flour, salt, soda and spices. Stir the mashed banana into the sour cream, beating well between each addition. Fold in the stiffly beaten egg whites and pour in a well greased nine-inch square cake pan. Bake in moderate oven, 350 degrees, for 45 minutes or until cake is firm and springy to the finger.

**Halibut Hawaiian**  
West coast halibut is plentiful, wonderfully good when simply broiled, pan fried or baked in a zesty tomato sauce and served with plenty of lemon wedges. Today we've fixed it up according to a recipe of an Hawaiian friend who works for the pineapple people. Six servings.

Sprinkle two halibut steaks (one pound each) with one teaspoon salt. Combine one cup cooked rice, one cup soft bread crumbs, two tablespoons lemon juice, one cup drained crushed pineapple and one-half teaspoon curry powder. Place one steak in a well-greased baking pan, 11x7x1 1/2 inches. Place rice mixture on steak and cover with remaining halibut slice.

Fasten with toothpicks or skewers. Brush top with three tablespoons melted fat and lay three slices of bacon (optional) on top. Bake in moderate oven, 350 degrees, 30 to 40 minutes or until fish flakes easily. Remove to hot platter, take out fasteners and garnish. Lots of lemon!

**Spinach Casserole Good**  
Spinach, because of its wealth of natural food values is one of our most commonly used and most valuable greens. Usually quickly cooked, (not more than seven minutes with only the water clinging to the freshly washed leaves), it is delicious seasoned with butter, salt, pepper and maybe a generous squeeze of lemon juice.

Here is an unusual way with spinach, making of it a very substantial dish. Six servings.  
1 pound spinach  
6 medium-sized potatoes  
3 eggs, well beaten  
1/2 cup butter, melted  
Salt and pepper

Pick over spinach, wash thoroughly, drain and chop very fine. Pare and grate potatoes and add eggs, butter, salt and pepper; put half in greased casserole. Cover with spinach and top with remaining potato mixture. Bake in moderate oven 350 degrees, 1 1/2 hours or until potatoes are done.

**Western Sunset Salad**  
A molded salad is handsome and popular the year around. Many refreshing combinations of flavor and of color are possible. Try flavorful, colorful carrots in this:

Dissolve one package lemon flavored gelatin in one cup hot water. Add one cup cold water, two tablespoons fresh lemon juice and one teaspoon salt. Chill.

When partially set, add one cup grated raw carrot, one-half cup finely sliced celery and 1 1/4 cups drained crushed pineapple. Pour into 1 1/2 quart mold or into six individual molds. Chill until firm. Unmold on crisp lettuce. Serve with mayonnaise. Six servings.

**Vegetable Seasonings**  
All those new season vegetables coming in! Give the family some new taste treats.

Season asparagus with bay leaf, caraway seed, fennel, lemon, marjoram, olive oil, savory or tarragon.

Season beets with bay leaf, caraway seed, cloves, dill seed, flavor salt, lemon, mustard, pickle spice, tarragon, vinegar.

Season cauliflower with basil, borage, caraway seed, cayenne, celery seed, dill seed, nutmeg. Lamb, Pork, Beef, Eggs, Poultry Featured Among "Best Buys"

There's plenty of pork, beef in abundance, lamb low priced for the lamb hungry; eggs being special, and plenty of poultry ranging from fryers to over-size turkeys.

Lamb, a favorite with westerners is so easy to cook; should always be on the well-done side. Use low temperatures and avoid overcooking, thus keeping the meat tender and flavorful. Roasting cuts are legs, shoulders and large cuts of ribs and loin. Lamb cut from braising and stewing are genuine bargains. Ever try lamb patties? With broiled pineapple slices?

Plentiful pork throughout April is promised. Cook pork and all pork products thorough-

ly for better flavor and to safeguard family health. Well cooked fresh pork is creamy white in color. Pork roasted at 350 degrees, allowing 30 minutes per pound is a dependable guide. Fresh pork sausage is "done" when it is grey and no trace of pink remains. Lots of good gravy is one of the best reasons we can think of for having pork more often.

When buying beef, remember there's more than steak to a steer. Beef will continue plentiful through the next two months. Rib roasts and steaks are surprisingly reasonable in cost. Cuts for pot roasting, for making of Swiss steaks and other longer, slower cooking methods are genuine bargains in good eating. A hamburger meal once a week is a rule in many families.

Eggs are packed with good nutrition. Imagine all these things in one eggshell: a combination of proteins (all the amino acids needed for growth and body maintenance), essential vitamins A, B1, niacin, D, E and K. And the minerals iron, phosphorus and calcium. Serve eggs in some way every day aside from those used as ingredients.

Fryers and broilers make wonderful eating, both hot and cold; are very good buys. Turkey prices are about the same as we paid "during the holidays;" can't do much better than that.

**Vegetable Buys.** Asparagus is increasingly plentiful, likely to be reasonable in price most any day now. Superb luncheon eating with butter dressing, lemon-butter dressing, mock Hollandaise or mayonnaise. The asparagus on toast points of course to retain juices. Plan menus to include a cabbage, cauliflower, celery, carrots, potatoes, onions—and of course, lettuce for daily salads and rhubarb for breakfast fruit or luncheon dessert.

Fruit buys continue to be grapefruit, oranges, bananas. Pineapples are "going."

## Government Buying Of Hogs Curtailed

Washington — (U.P.) — The government announced yesterday it has stopped buying pork because hog prices have gone up enough to make the price bolstering purchases unnecessary.

However, the Agriculture Department did not say whether government pork buying will be resumed if needed to boost hog prices at a later date.

The department began buying pork and lard last November after a flood of hogs to market forced prices down to \$10-\$11 a hundred pounds. Since then the government has spent \$102,000,000 on pork, and is in the process of giving it away to school lunchrooms, welfare institutions and other non-profit outlets.

Prices of hogs increased. Top grade hogs brought \$15.75 per hundredweight at Chicago yesterday.

## Parents Have No Cause To Worry About Soldiers

Heidelberg, Germany — (U.P.) — American parents should not worry about their soldier sons serving in Europe, according to chief of Army chaplains Maj. Gen. Patrick J. Ryan.

"If mothers and fathers of these boys realized how well the Army takes care of them they would have little to worry about," he said.

## Cyprus Conditions Probe Approved by Model UN Session

Corvallis — (U.P.) — An investigation into conditions on the island of Cyprus was approved here yesterday at a meeting of the sixth annual "Model United Nations."

The resolution will be presented to the "General Assembly" Saturday. If adopted a commission of representatives of 10 neutral nations would spend four months investigating conditions in Cyprus.

The resolution was presented by the Nicaraguan delegation—Chapman college, Orange, Calif. The "security council" meeting voted membership to the U.N. to Sudan.

**'Invasion' Matter Withheld**  
The council was discussing membership for Switzerland when news came that "Eire had invaded North Ireland." The Oregon State college daily newspaper, The Barometer, headlined a special edition "Eire invades North Ireland." The group held the matter should be withheld from the security council as a domestic issue for Britain only. Colleges and universities throughout the west were represented in the Model United Nations. The largest delegation, 30, came from Sacramento State

college and represented Italy and Cambodia. The smallest delegation — one — was from Carroll college of Helena, Mont., representing Ceylon.

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Caen, France — (U.P.) — The International Tripe Festival, at which chefs from all over the world will pit their favorite tripe recipes against each other, will be held here April 14 and 15, it was announced today.

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## Labor Trouble Delays

### New Orleans Symphony

Havana, Cuba — (U.P.) — The New Orleans Symphony Orchestra resumed its tour of Latin America today after a seven-hour delay at the Havana Airport because of labor trouble.

The musicians, stranded by the refusal of the Aircraft Workers Union to handle their chartered planes, got off the ground when Pan American Airways agreed to let a local airline transport them over national territory.

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