

## A Nichol's Worth of . . . Comment On This and That

By **HARMAN W. NICHOLS**  
United Press Feature Writer

Washington—(U.P.)—The folks in the Postal Transportation Service, like pilots and the miners who dig 16 tons, have a language all their own.

A lot of the lingo among the postal boys dates way back. One source for some of it is Bill Monberg, a postal clerk in Hammond, Ind. In a recent letter to the editor of the Postal Service News, Bill lists some of the rather odd names applied to railroad post offices in the Middle West.

Like "Ish Pish and Shish." That applies to a postal run between Ishpeming and Chicago, on a branch of the Northwestern Railroad.

Also the "Chicken Lou" for the train betwixt Chicago and Louisville on the Chicago and Alton. The "chicken" part, I gather, is a distortion of the square name for the windy city, hard by the waters of Lake Michigan.

Then there is "Chicken Sin" for the ride a letter takes on the New York Central between Chicago and Cincinnati, and "Chick, Logan and Lou" on the Pennsylvania between Chicago, Logansport and Louisville.

Monberg says that many years ago "a little old railroad post office was referred to as 'indecent spring.' It had to do with a run between Indianapolis, Decatur, and Springfield in downstate Illinois.

Another run was the "dream-liner" between Detroit and Grand Rapids. There also was the "horny toad" run from Albuquerque to El Paso, and the "leaky roof" jaunt from Kansas City to Memphis.

The mail carriers who have to lug the heavy leather sacks, take a lot of sass and fight off the dogs have a lot of other problems, too.

**Long Stretch**  
Out in Canton, O., a photographer got a snapshot of Donald G. Lyons trying to stretch himself up a ways to keep from getting paint on his uniform after the area of his mail box had been dabbed.

Another carrier in Canton found a parked car so close to the curb-side mail box he couldn't get to the mail.

Postmaster George E. Smysor reports from Mulvane, Kan., that a bunch of school teachers recently took a conducted tour of Europe. After they got back, Smysor received a letter from Germany addressed to one of the teachers.

There was no street address or house number. Only a penciled note: "the mail man knows her." He did, too.



**SUPERB EATING**—There's superb eating in this marvelous meal that offers bargain-priced broilers or fryers, fresh California asparagus and new potatoes. These and other good recipes for regional, seasonal foods are included in today's food columns.

## Feeding the Family

By **ZOLA VINCENT**  
Food Editor

### Bargain Broilers and Fryers With Fresh Asparagus

Now that the "Many Happy Returns" are in and we've squared ourselves with the collector of income taxes, let us celebrate with a memorable family dinner that might well be a weekly menu while broilers and fryers, fresh asparagus and new potatoes are rolling to market.

Broilers and fryers are genuine bargains. Production is almost 50 per cent larger than a year ago, giving us truly a bonanza. Quality is excellent. Fresh or quick-frozen, these tender, meaty birds can be broiled, fried, baked, barbecued or roasted.

Fresh California asparagus is a seasonal delight as production increases, prices come down. Shopping reveals variable prices dependent on fancy versus gar-

den variety due to recent rains or other "acts of nature." Stalks should be green and tender almost their entire length with fresh, firm close, compact tips. Plan on two generous servings per pound. Fresh asparagus season is short so enjoy it often, now.

New potatoes are increasing in quantity and their season, like asparagus is relatively short. Characterized by a thin, feathery skin which may be either red or white, new potatoes are ideally suited for boiling and for creaming.

**Lemon Sauced Broilers**  
Practically every woman and growing girl in our part of the country knows how to broil and how to fry chicken. Your food editor's problem is to suggest something new that will appeal to the experienced chicken fixer . . . and to her family. We hope we've solved it to your liking.

For each two servings of broiler halves, prepare this sauce:  
1 small clove garlic  
1/2 teaspoon salt  
1/4 cup salad oil  
1/2 cup lemon juice  
2 tablespoons chopped onion  
1/2 teaspoon black pepper  
1/2 teaspoon dried thyme

Mash garlic clove with salt in a bowl; stir in remaining ingredients. Allow sauce to stand overnight to blend flavors if you've time enough.

Shape broilers as usual, soak in the lemon sauce one hour before broiling. Shake off excess sauce, place chicken in broiler pan (not on rack) cut-side up. Place broiler pan four to five inches from source of heat; broil slowly, turning every 10 minutes or so, brushing meaty side with sauce. Broil 40 minutes or until bird is browned, flesh tender. Remove to hot platter and pour remaining sauce over all. Sprinkle with chopped parsley.

**Lemon Sauced Fryers**  
Use cut-up fryer in cold water and dry. Season with salt and pepper. Melt one-half cup butter or margarine in skillet and brown pieces evenly, turning often with tongs. Pour Lemon Sauce over chicken. Cover and cook over low heat or in slow oven, 325 degrees, about 40 minutes. Remove to hot platter; stir sauce and pour over the chicken.

**Chicken Baked In Sour Cream**  
Super eating. Figure three-pound bird, cut up, for four servings.

2 teaspoons Ac'cent (monosodium glutamate)  
1 frying chicken (3 pound) cut in serving pieces  
4 tablespoons butter or margarine

1 small onion, minced  
3 tablespoons flour  
1 cup water  
1 cup commercial sour cream  
1 teaspoon paprika  
1/2 teaspoon grated lemon rind  
Salt and pepper

2 tablespoons sherry, optional  
2 tablespoons chopped parsley  
Many feel that chicken retains much more of the good chickeny flavor when Ac'cent is sprinkled evenly over chicken pieces which are then let stand 15 to 20 minutes.

Melt butter in large, heavy skillet; brown pieces of chicken slowly on all sides. Transfer to casserole. Add onion to skillet drippings; saute gently about five minutes. Blend in flour until smooth; add water and sour cream. Cook, stirring constantly, until mixture thickens and boils. Add paprika, lemon rind, remaining one-half teaspoon Ac'cent, salt and pepper to taste. Pour gravy over chicken. Cover; bake in moderate oven, 350 degrees, until chicken is tender, about one hour. Place chicken on hot platter. Add sherry and parsley to gravy; pour over chicken or serve separately.

**Creamed Asparagus And New Potatoes**  
That good California asparagus is attracting considerable attention and deservedly so as the season advances and price becomes reasonable. Popular, attractive way of serving is to combine with new potatoes in this pimiento cream sauce. Four

generous servings.

1/4 cup butter or margarine  
1/4 cup chopped onion  
1 canned pimiento, chopped  
1/4 cup flour  
2 1/2 cups milk  
1 1/2 pounds small new potatoes, cooked and peeled  
2 pounds fresh asparagus, cooked and drained

**Paprika**  
Melt butter or margarine over low heat. Add onion and pimiento and saute until onion is tender. Add flour and blend. Gradually add milk and cook over low heat until thickened, stirring constantly. Add salt.

Arrange cooked potatoes and creamed asparagus on serving platter and top with sauce. Dust with paprika. Unsurpassed with fried or broiled chicken.

**Easy Hollandaise**  
Everyone has an easy Hollandaise recipe and here is ours. Cut one-fourth pound butter or margarine in small pieces. Put in top part of double boiler with three egg yolks and three tablespoons fresh lemon juice. Let stand at room temperature for one-half hour. Just before serving, place over gently boiling water for 1 1/2 minutes, stirring briskly. Good on asparagus; broccoli.

**Asparagus Mornay**  
Another popular way with that good green California fresh asparagus. Good too over new potatoes. For each two pounds of asparagus to serve four persons generously: Melt one tablespoon butter in heavy saucepan. Add one tablespoon flour and mix well. Pour in one-half cup milk all at once. Immediately

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MEDFORD (OREGON) MAIL TRIBUNE—FIVE

stir vigorously over moderate heat. Continue to cook, stirring constantly, until sauce begins to thicken. Remove from heat. Add one cup cottage cheese; stir until well blended. Cook, stirring constantly over low heat until cheese curds disappear. Sauce will be thin. Add one-fourth cup grated cheddar cheese; continue cooking, stirring constantly until well blended and heated through. Pour over cooked asparagus. Many like to arrange freshly cooked asparagus on buttered toast points to preserve more of that good asparagus flavor.

**Lamb Shoulder or Shank is Finest Fare**  
Lamb shoulder and lamb shanks are perhaps the most versatile of the less expensive cuts of plentiful lamb. Consider these ways for good eating.

**Lamb Shoulder.** Many hearty eaters of lamb prefer shoulder roasts to the more costly leg of lamb; contend that shoulder meat is juicier. Lamb shoulder can be boned, rolled and stuffed

with your favorite dressing; or may be served square-cut with bone in. For still greater variety, chops can be cut from the shoulder first with ample meat left for roasting.

**Lamb Shanks.** The front legs of lamb are flavor-full, too. Lamb shanks weigh one to two pounds. Allow one shank per serving. They require long slow cooking in moist heat to make them fork-tender. Try this. For each four lamb shanks or servings, heat two tablespoons fat in skillet. Season shanks with salt and pepper and brown well in the hot fat. Add two cups water. Cover and cook slowly or bake in a moderate oven, 350 degrees, 1 1/2 hours. Add more water if necessary. Add one cup diced carrots, one cup diced potatoes, one-half cup diced celery, one medium onion, chopped. Cook another 30 minutes or until vegetable are tender.

**Salad Treat.** Favorite salad made for lunch or supper are golden canned cling peach halves

or slices or canned pear halves with a generous scoop of cottage cheese.

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## Laughs of the Day . . .

Monastereven, Ireland—(U.P.)—Cab driver John Moore, involved in an auto accident, told the judge Wednesday that he was only traveling at 30 miles an hour because he had a couple of Americans in his cab.

"American visitors are nervous people," he said. "If we don't drive them properly we can be reported."

Windsor, Ont.—(U.P.)—"Do you recognize my uniform?" a policeman asked Whitney Bullard, 72, who had just backed his auto into a fire hydrant, a truck and an auto.

"Yes," replied Bullard, "you are a mailman."

Washington—(U.P.)—Not a sound was heard Wednesday when House Speaker Sam Rayburn ordered a voice vote on a bill that wasn't causing much interest.

"Nobody having voted in the affirmative, and nobody having voted in the negative," Rayburn intoned, "I assume the amendment is agreed to" by unanimous consent.

Quincy, Mass.—(U.P.)—Card shop owner Francis Giachetti told a District Court judge Wednesday that a plain white card with the symbol 12LIXX wasn't what police thought it was.

A policeman said he decoded it as meaning: First race, second horse, Lincoln Downs, \$1 on the nose.

Giachetti said, however, it means one box, love cards, two sold, and won acquittal of gambling charges.

Dayton, O.—(U.P.)—Proprietor Nick Varvalides of an ice cream store said he and a would-be holdup man apparently were equally frightened when the

man announced a stickup. Varvalides dashed to the back of the store and the bandit dashed out the front door, empty handed.

Philadelphia—(U.P.)—"I'm not rich," Anelson D. Warwick said early Wednesday when he was awakened by the sounds of a burglar in his bedroom.

"I know," the masked burglar said, "you only had \$11 in your wallet." He then fled with the money.

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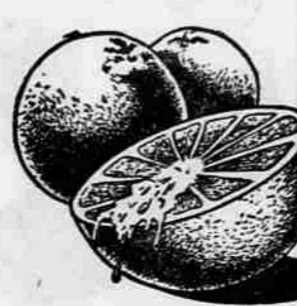
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