

Medford Man Gets Agent of Year Award

E. R. Kennedy, Medford agent of the Richfield Oil corporation, was selected as agent of the year at a recent all-day marketing session for company officials in Seattle.

Kennedy was presented an engraved wrist watch and a plaque. He was selected from 75 other agents in Oregon, Washington and Idaho eligible for the award.

The award was presented by W. G. King Jr., vice-president and general sales manager of the firm.

Other Medford residents who attended the meeting included L. W. Eastman, southern Oregon salesman, and W. D. Chandler, retail salesman for this area.

United Log Truckers To Meet Here Friday

The United Log Truckers association of Coos Bay will hold a meeting for Jackson and Josephine county truckers at the Veterans of Foreign Wars hall, 42 North Front st., at 8:20 p.m. Friday.

Clyde Wyant, field representative of ULTA, is making arrangements for the meeting. He said all log and lumber truckers have been invited to the meeting, at which legislation recently passed as well as proposed will be discussed.

Lester J. Monroe of Coos Bay is president of the organization. Another purpose of the meeting here, Wyant said, is to give non-members in this area an insight into the organization.

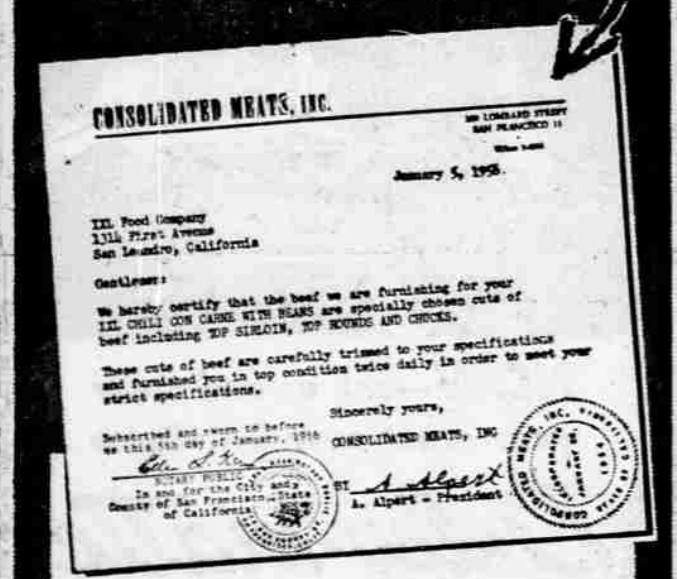


MOTHER'S SPECIAL DAY—For Mother, with love, on her special day. Handsome cakes have been the symbol of celebrations for centuries. We maintain this happy tradition by suggesting this coconut party cake which starts with an angel food mix, gets prettied up with tinted coconut.

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Feeding the Family

By ZOLA VINCENT
Food Editor

Mother Takes the Cake As Family Takes Over

Most of us remember Mamma as cake baker for special occasions ever since we could count candles. To be sure she baked many a cake in-between, but it is the big beauties for birthdays and other special occasions that we remember best.

Well, there's an important anniversary coming up: Mother's Day when the family turns the tables and takes over the kitchen. Mother's Day has been observed officially since 1914.

Sons and daughters who are away from home will be telephoning, "wiring," writing or otherwise remembering the day.

At home someone is certain to be baking a cake and we've just the cake for the occasion. The younger generation is likely to start with an angel food cake mix and we suggest tinting coconut in mother's favorite color or colors for the finishing touch; perhaps with matching fresh flowers in the angelcake center.

1 package (17 ounces) angel food mix
1-1/3 cups water
1/2 teaspoon vanilla
1/4 teaspoon almond extract, if desired
Fluffy white frosting
1 1/2 cups tinted coconut

Start the oven for moderate heat, 375 degrees. Into a large bowl measure water. Add the bag of Egg White Mixture; stir to moisten. Beat rapidly with sturdy egg beater or at highest speed of electric mixer until the whites form very stiff peaks when beater is raised.

Sift about one-fourth of the flour mixture over stiffly beaten whites. Then with a large spoon, cut down through mixture, lift up, and fold over gently. Do not stir or beat. Continue to fold until well mixed, turning bowl often. In three more additions, fold in rest of flour. After all flour has been added, fold in flavorings.

Baking. Pour batter into ungreased 10-inch tube pan. Cut through batter once to remove large air bubbles. Bake in moderate oven, 375 degrees, 30 to 35 minutes. Cake is done if top springs back when pressed lightly with finger. Cool cake upside down in pan which is propped up from table.

Then loosen cake from sides and center tube with knife, and gently pull out cake. Frost top and sides with fluffy white frosting or with seven-minute frosting and sprinkle with tinted coconut while frosting is still soft.

Tinted Coconut. Place one teaspoon milk or water in bowl. Add few drops of food coloring and mix well. Add 1 1/2 cups shredded coconut and toss with a fork until coconut is tinted throughout. Or place coconut in glass jar, filling jar not more than half full. Dilute coloring in the milk or water and sprinkle over coconut. Cover jar and shake vigorously until coloring is evenly distributed.

Fluffy White Frosting Mix. There's an excellent instant fluffy frosting mix on the market. Just follow package directions. Remember to keep cake covered to keep fresh and frosting soft and glossy.

Seven Minute Frosting

It is thought that everyone who bakes knows how to make this favorite frosting, but we repeat it just in case your recipe isn't handy.

Combine two egg whites, unbeaten, 1 1/2 cups sugar, dash of salt, one-third cup water and two teaspoons light corn syrup in top of double boiler. Beat about one minute or until thoroughly mixed. Then place over boiling water and beat constantly with sturdy egg beater (or at high speed of electric beater several minutes, or until frosting will stand in stiff peaks. Stir frosting up from bottom and sides of pan occasionally with rubber scraper, spatula or spoon.

Remove from boiling water. For a very smooth and satiny frosting, pour at once into a large bowl. Then add one teaspoon vanilla and beat one minute, or until thick enough to spread. Makes 4 1/2 cups frosting or enough to cover top and sides of 10-inch tube cake.

Plan Lazy, Relaxed Morning for Mother

How about that? Give mother the day "off" for a change. She'd probably rather have a lazy day at home than to be carried off on some safari that someone else wants to go on; something like making the rounds of the family. Let the family come to her; but not before four o'clock in the afternoon.

Late Breakfast. How about fixing up a late breakfast tray with any favored food—and with a fresh, complete copy of the Sunday paper. Not one with the funnies, sports section, magazine and entertainment sections missing. What a change this is going to be! Also maybe a couple of brand new magazines that she hasn't seen in recent years.

For breakfast, a container with plenty of freshly made coffee; cream, and sugar alongside. Strawberries and cream or a fragrant sweet-tasting cantaloupe half. Lightly scrambled eggs and hot, wrapped-in-a-napkin coffee cake or butter-dripping toasted English muffins.

Dinner? Surely someone in the family can manage this, easily. Heaps of fried chicken, new potatoes and peas, a mixed green salad and ice cream to go with that beautiful cake. Happy Mother's Day!

Seafood Pacific Is Dungeness Crab Delight

Incomparable Dungeness crab is so good and readily available right now. Here a half pound of flaked, cooked crabmeat will make a deluxe supper dish worthy of special occasion.

Wash and trim two pounds broccoli, splitting stems so they'll cook quickly as stalks. Cook, covered, in boiling salted water for about 15 minutes or just until tender. Drain and arrange stalks in a single layer in a greased shallow baking dish.

Melt one-fourth cup butter and stir in one-fourth cup flour; add one cup undiluted evaporated milk and three-fourths cup undiluted canned chicken broth; cook stirring constantly until mixture is thickened and smooth. Stir in one-fourth cup sherry wine, one-half teaspoon salt, dash of pepper, one-half teaspoon celery salt. Add one-half pound (or one seven-ounce can) cooked crabmeat and two sliced hard-cooked eggs. Pour creamed mixture over broccoli; sprinkle with one-fourth cup grated Parmesan cheese. Bake at 375 degrees for 20 minutes or until bubbly. Six servings.

Field Rhubarb Is Spring-Time Delight

Field grown rhubarb is something special; of excellent quality, the tart flavor and bright red color makes it truly a Spring tonic. Fresh, crisp and flavorful when you buy it, plan to use it soon. It gets tired and wilts quickly.

Wonderfully good when served stewed as breakfast fruit and other meal dessert, it is a good companion of fresh strawberries. Half and half fresh rhubarb and strawberries stewed together for a very few minutes is delicious served with or without cream.

Stewed Rhubarb Reminder. Trim and wash two pounds of rhubarb stalks. Do not peel un-

less skin seems particularly tough. Cut stalks in one-inch pieces, add one cup sugar, either white granulated or light brown, and two tablespoons water. Two tablespoons, that is. Cover saucepan and cook slowly until rhubarb is tender, about five minutes. Serve warm or chill; plain or with cream.

Rhubarb Brown Betty. Using 1 1/2 cups stewed rhubarb, proceed like this. Combine 1 1/2 cups moist bread crumbs, three-fourths cup sugar, 1 1/2 teaspoons cinnamon. Place half of stewed rhubarb in buttered casserole; sprinkle half of the bread crumb mixture over rhubarb; dot with butter. Repeat with remaining rhubarb, crumbs and butter bits. Sprinkle with two tablespoons grated orange rind; add one-third cup water and cover. Bake in moderate oven, 375 degrees, for 35-45 minutes. Serve with hard sauce or foamy sauce.

Parsley Peas Please

A family favorite; to be served in a sauce dish and eaten with a spoon, not chased about with a fork. To get them at their sweetest, most flavorful stage, select large bright green, angular pods that are well filled and snap readily.

Place two pounds freshly shelled peas, four sprigs parsley, four leaves lettuce in a heavy saucepan with one teaspoon sugar and water to barely cover. Some like to add tiny onions. Some add a few washed pods. Cook slowly uncovered about 25 minutes to reduce liquid. Remove greens but do not drain. Add two tablespoons butter, two tablespoons cream, salt and pepper and re-heat. Eat with pleasure. Remember to have often.

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