

### 'Dr. Kate' Mourned In Wisconsin Town

Woodruff, Wis. — (UPI) — The little town of Woodruff today mourned its beloved "Dr. Kate," the "Angel on snowshoes" who built a hospital with pennies.

Dr. Kate Newcomb died Wednesday in nearby Wausau when her 70-year-old heart "simply played out" after she underwent surgery for a hip fracture.

Her body was to be brought to Minocqua, 20 miles from Woodruff, today. Friday her sorrowing townspeople will bury her. Appropriately, their last goodbye to Dr. Kate will be in the form of gifts.

Dr. Kate spent much of her life giving things to the some 200 residents of Woodruff. In return, town leaders asked the mourners to bring memorial gifts for the hospital she built with penny contributions and for the nearby Boulder Junction Community church, which she helped found and where her funeral services will be held.

Dr. Kate gained national prominence two years ago when she made a nationwide appeal for pennies to build a hospital for Woodruff.

### Housewife Should Be the Fire Chief

Urbana, Ill. — (UPI) — The housewife should be the fire chief since she is usually home when fire breaks out, according to a University of Illinois safety specialist, O. L. Hogsett.

The "fire chief" should check up on others in the family to see that they don't start fires through carelessness. She also must be careful in her own homemaking tasks. Home dry cleaning fires kill more than 800 persons every year, Hogsett said, and electric irons alone start 40 fires each day in American homes.

### Woman Indignant; Tax Matter Dropped

Springfield, Ill. — (UPI) — A one-time resident of Springfield has indignantly refused to pay a local tax bill.

The woman, now living in Chicago, returned the tax bill to Sangamon County treasurer Earl O. Ramey with an explanation: "We got nothing out of Springfield except asthma."

She said she and her husband did not work in Springfield, but lived there, and "spent all our money there."

The tax collector let the matter drop.



**SHORTCAKE SEASON**—Strawberry shortcake season is short so feed the family this divine dessert before the crop disappears into freezers and jam jars. Cream, whipped cream or sour cream on the side seems a good idea. Recipes are included in today's food columns.

### Campaign Posters Said Outdoor Advertising

Salem — (UPI) — In an opinion on campaign posters and cards of candidates for political office, Attorney General Robert Y. Thornton held recently that such posters and cards were outdoor advertising.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

### Strawberries Have Many Takers: Memo on Their Cost And Care

Strawberries are big business in our part of the country. California has 19,000 acres planted to strawberries; Oregon has 18,500 acres and Washington boasts 4,000 acres. Fresh strawberries are wonderful. They're fine for eating out-of-hand dipped in powdered sugar, with plain cream, whipped cream or sour cream, in shortcakes, frozen puddings, custard delights and many other ways. Frozen strawberries lead all other frozen fruits in amount we eat per person. Strawberries also head the list of fruits used for commercially packed jams and preserves.

All of the foregoing items influence their cost. There's no longer a peak-of-the-season when the bottom drops out of strawberry prices. On the contrary, at the peak of the season, the commercial freezer and commercial jam maker is also busy picking and buying strawberries. So it's every man for himself.

Many home makers like to freeze a few strawberries, make home-made jam and preserves, as well as offering the family fresh strawberry treats. Keep an eye out for best buys to be sure, but do not expect the kind of bargains Mother used to get.

### Trust Your Fruit Man

On strawberries and all of the other berries and fruits that will be coming along, take your fruit (and berry) man into your confidence. Tell him what you have in mind; how many half-pints or pints or quarts you want to "put up" and he will advise you. He may say "right now" so don't dilly dally or he may say that he will hold them for you on Monday.

### Fast Handling

Strawberries are highly perishable. They should be used within a day. If you're freezing or home preserving, plan to handle them fast, preferably as soon as you get them home.

For eating fresh, carefully pour strawberries from the box into a shallow pan or tray to help prevent bruises. Store briefly unwashed in the refrigerator. Just before using, wash the unhulled berries gently and quickly in a bowl of cold water, letting sand and soil sink to bottom of pan. Lift berries from water using your fingers as strainers. Do not allow berries to soak in water; both color and flavor are lost. Remove caps after berries are cleaned and fairly dry.

For freezing, wash berries and cap them as indicated for "eating fresh." Mix whole or sliced berries with sugar using 1 cup of sugar with four to six cups of berries, dependent on their sweetness and sweetness your family prefers. Turn over and over gently until all sugar is dissolved. Pack in moisture-vapor-proof containers. Remember to leave headspace for berries to expand. Freeze immediately.

For strawberry jam, we recommend that you use liquid or powdered fruit pectin and follow simple directions on bottle or package. Saves time, preserves fresh fruit flavor and color, insures success; makes berries go further because there's no simmering.

**New Small Jar.** Small families will welcome a new shoulderless half pint jar that is the nicest container ever invented for jellies and other fruit spreads. The jars seal tightly; jelly unmolds from jar just as from jelly glass.

### Old Fashioned Shortcake Like the Pretty Picture

Strawberries right now, other berries later or a combination of berries for that matter make a happy ending to a meal or a happy beginning to refreshments when you entertain. Picture pretty, this old-fashioned shortcake recipe starts with enriched all-purpose flour; makes four adequate servings, six less generous.

We suggest that you have whipped cream, pouring cream or sour cream available on the side, so family and guests can take it or leave it. The strawberry flavor alone is wonderful.

2 cups sifted enriched all-purpose flour  
3 teaspoons baking powder  
1/2 teaspoon salt  
1/4 cup sugar  
1/4 cup shortening  
2 tablespoons butter  
1/4 cup milk (about)  
1 egg, beaten  
1 quart berries, washed and capped  
Sugar  
1 cup whipping cream

en for 20 to 25 minutes until delicately browned on top.

### Molded Berry Custard

A fresh berry custard is a dessert delight, rich and wonderful for a family treat or for a special occasion. It uses a quart of whole milk, six eggs; is garnished with strawberries, raspberries or other berries as they come into season. Can be served "as is" or with whipped cream. Six servings.

4 cups milk  
6 eggs  
3 tablespoons flour  
1 1/2 cup sugar  
1/4 teaspoon salt  
1/2 teaspoon vanilla  
1/4 teaspoon lemon rind  
1/4 teaspoon almond extract  
2 cups fresh berries  
1 cup whipping cream

Scald milk. Beat eggs and combine with flour, sugar, salt and flavorings. Stir milk gradually into egg mixture and pour into buttered 1 1/2 quart mold or individual molds. Set mold in pan of hot water and bake in a slow oven, 325 degrees, about 30 minutes or until knife inserted comes out clean. Unmold and serve with berries and whipped cream.

### Flounder Fillets Easy Oven Dinner

From our coastal waters comes white meat, sweet, richly flavored flounder; equally good fresh or frozen. Flounder makes good eating fried, baked, broiled, poached. Here we've done it easily, satisfactorily in the oven.

2 pounds flounder fillets  
1 teaspoon salt  
Dash pepper  
1/4 cup butter or other fat, melted  
2 tablespoons lemon juice  
1 teaspoon grated onion  
Dash paprika

Sprinkle fresh or thawed fillets with salt and pepper. Place in a single layer in a well-greased baking pan. Combine butter, lemon juice, onion and paprika. Pour sauce over fish. Bake in a moderate oven, 350 degrees for 20 to 25 minutes or until fish flakes easily when tested with a fork.

### Salad Medley

Plentiful, crisp, solid green cabbage on hand; lots of carrots and celery. Chances are that you have all three on hand. Combine them in this good salad with quick cream dressing.

3 cups shredded raw cabbage  
1/2 cup diced celery  
1/2 cup shredded carrot  
1 cup quick cream dressing  
Toss the prepared vegetables and dressing together. Serve crisp and cold on lettuce leaves or shredded lettuce. Six servings. Dressing is also very good on mixed greens.

### Quick Cream Dressing

Combine and beat with rotary beater or shake vigorously in a jar; one cup thick sour cream, two tablespoons vinegar, one tablespoon lemon juice, one tablespoon finely minced green onions, one-half teaspoon salt, three tablespoons sugar, dash of pepper.

### Carrot-Coconut Salad

Good nutrition and good looks in every bunch of golden carrots. For an unusual salad, combine two cups grated raw carrots and one-half cup shredded coconut and moisten with mayonnaise to flavor to your taste. Serve on lettuce leaf or shredded lettuce.

### EASY TO REMEMBER

Spencer, Mass. — (UPI) — When Mrs. Arthur Sharron wants to telephone her sister in Shelburne Falls, she tells the operator: "This is Sepencer 5-2304 calling Shelburne Falls 5-2304."

## Indonesia President Sees Movie Industry

Los Angeles — (UPI) — President Sukarno of Indonesia today gets a look at the United States motion picture industry and will meet some of its top stars at a dinner in his honor to be given by Eric Johnston, president of the Motion Picture Association of America.

The 54-year-old revolutionary leader who headed the movements which won his country's independence from the Netherlands in 1949, arrived in Los Angeles Wednesday night from Grand Canyon National Park where he had spent the day sightseeing and relaxing from the appointments of his 19-day whirlwind tour of the U.S. Sukarno was accompanied by his 12-year-old son, Guntur, and a large official party. Shortly after his arrival Sukarno told a press conference that he had enjoyed very much the two weeks he so far has spent in this country. Guntur, he said, "is having a wonderful time."

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