

They'll Do It Every Time

By Jimmy Hatlo



Valley Men Organize Transportation Club

Eighteen local railroad representatives Monday formed the first transportation club in the Medford area, according to Robert H. Holmes, Medford, district freight and passenger agent for Southern Pacific.

Employees of all forms of transportation in this area, including railroad, truck, airline and busline, are eligible for membership.

Holmes said purpose of the club is to promote closer friendship between personnel of the various carriers in the area. The club program will include monthly meetings.

The Monday meeting was directed by Bert V. Havard, Medford, general agent, Chicago and Northwestern railway. The charter constitution and by-laws for the new club were adopted during the luncheon session.

Officers are Holmes, president; Havard, vice-president; Robert D. Stephensen, Ashland, chief clerk, Chicago and Northwestern railway, secretary-treasurer; John H. Stromberg, Ashland, district freight and passenger agent, Union Pacific railroad, senior director; and Robert L. Burnett, Medford, district freight agent, Denver and Rio Grande Western railroad, junior director.

Salem Man Released On Bond in Deaths

Ontario, Ore.—(U.P.)—Joe R. Farley, 21-year-old Salem traveling salesman, was free on \$1000 bond today after being bound over to the grand jury on a charge of negligent homicide.

Attorneys for Farley waived preliminary hearings. He is slated to appear before the Malheur county grand jury next month.

The charges against Farley stem from a two-car head-on automobile collision about five miles north of here a week ago in which Mr. and Mrs. Kawamoto were killed.

Around Hollywood

By ALINE MOSBY United Press Correspondent



Hollywood—(U.P.)—The "new" Terry Moore, now a settled-down housewife in Panama, is back in Hollywood for her first post-marriage movie role with a new resolution: No more racy headlines.

Terry kept Hollywood reporters busy for years with startling doings, from wearing a white ermine bikini to Korea to getting involved in a fracas over a photograph of her in Istanbul, Turkey.

But since she was wed to Panama insurance executive Eugene McGrath, Terry has graduated to a more mature glamour and older movie roles. From now on she wants to be known as Terry Moore, actress.

Good Parts Sought

"I never did have anything to do with those headlines but I hope there aren't any more," said Terry. "I just hope I get good parts."

Terry's affinity for front pages made it more surprising when she married McGrath between courses of a Las Vegas, Nev., dinner party last New Year's Eve without even telling their dinner partners.

"I wanted to be alone with him for a while," the actress explained. "And why be surprised I can keep a secret. I've kept lots of secrets. The trouble was I started acting when I was 11 years old and I said anything to columnists I wanted to. When I got older I should have been more wise."

The first post-marriage rumor she wants to deny, she said firmly, is that she gave up her U.S. citizenship to live in Panama.

Citizenship Retained

"I am a resident of Panama because my husband's insurance business is there," she said. "We are both U.S. citizens and I pay U.S. taxes."

She and McGrath live in a modern "Hawaiian-type" home in Panama and rub elbows with diplomats and politicians. Terry will commute to New York and

Hollywood to continue her acting career.

"I've turned down TV spectaculars and picture offers. I guess when you're a little out of reach they want you more," she smiled.

Terry returned to Hollywood to costar with Robert Wagner in "Between Heaven and Hell," at 20th Century-Fox. At last she's drawing roles of young married women instead of teen-agers.

26 Extension Courses Held by SOC Faculty

Ashland—Twenty-six extension courses were taught by Southern Oregon college faculty members during the academic year 1955-56 according to information from Philip G. Hoffman, dean of the Oregon state system of higher education's general extension division.

Of the number, two terms of "Adventures in Literature" were presented over KBES-TV by Dr. Arthur Kreisman, chairman of the humanities division, and one term, the psychology of adolescence, was taught by Dr. Elmo N. Stevenson, SOC president, at Gold Beach.

Classes were conducted at Brookings, Cave Junction, Coos Bay, Coquille, Gold Beach, Grants Pass, Klamath Falls, Lakeview, Medford, Myrtle Point, North Bend, and Roseburg.

Staff members who participated in the program were Florence Allen, Larry E. Butler, Dr. Alvin Fellers, Dr. Alva Graham, Dennis G. Hannan, David Hill, Dr. Arthur Kreisman, Dr. Loren Messenger, Alwin V. Miller, Leon C. Mulling, Mildred Peck, Dr. Alex Peterson, Dr. Bill Sampson, Dr. Elmo N. Stevenson, and Otto Wilda.

PONDER THIS ONE

Tampa, Fla.—(U.P.)—Charles Ponder, 27, of Atlanta, told police who arrested him he had smashed a glass door panel of a closed appliance store because his wife was locked inside. The store was empty.

Feeding the Family

By ZOLA VINCENT Food Editor

Season of Delight in Sweet Cherries, Luscious Berries

Sweet, juicy, large, meaty, luscious, wonderful — these are some of the appropriate adjectives that come to mind when we think of the sweet cherry taste teasers and the busy berry palate pleasers now available in our markets.

California is the country's leading producer of sweet cherries with a well above the average crop. Our northwest cherry orchards did not fare so well this year due to the November freeze which cut the crop to perhaps 20 per cent of normal expectations.

Available for a regrettably short season are the mahogany colored Tartarians, the big black Bings, the black juicy Lamberts and a few of the light colored blushing Royal Annes which however go mostly into maraschinos.

Superb for eating out-of-hand, sweet cherries also go into salads, pies, tarts, cobbblers, cakes, ice cream, puddings. They are popular for jams, preserves. Highly perishable, sweet cherries should be kept under refrigeration, served "as is" cold or used soon. Do not expect bargains.

The beautiful boysenberry, leading bush berry crop, along with raspberries, youngberries, loganberries, are also providing seasonal eating satisfaction.

Rich, dark red in color, tempting in hue and generous in size, the boysenberry (and its relatives) are delicious with sugar and cream, as topping on ice cream, as garnish or main ingredient in salads, desserts and fruit cups. Try offering berries, singly or in combination, with both cream and sugar and with sour cream and be surprised at the number of sour cream takers.

Many Berry Items

Because they freeze well, major portion of the boysenberry crop is going into frozen consumer packages ready for use in home making of pies, preserves, cobbblers, etcetera. They're also going into boysenberry pie mix, wine, punch or juice, fruit bars, syrup, preserves, frozen ready-to-bake pies, baked pies, bakery pastry rolls and other items.

Fresh berries however are adequate to meet consumer demand because of vast increase in acreage due to year-round demands for the frozen, canned and jammed products. Here again we suggest that you trust your local fruit man for advice as to when to "put up berries".

Easy Berry Jam

Take your pick of the bush-berries or any combination of them. Rely on a liquid pectin to "jam" them quickly, successfully and economically without loss of precious juice. Do only one batch at a time, using four cups (two pounds) prepared fruit, seven cups (three pounds) sugar and one half bottle liquid pectin.

To prepare fruit. Crush completely, one layer at a time, about two quarts fully ripe berries. Many prefer to sieve half the pulp. Measure four cups pulp into large saucepan.

To make jam. Add seven cups sugar to fruit in large saucepan and mix well. Place over high heat, bring to a full rolling boil and boil hard one minute, stirring constantly. Remove from heat and at once stir in one half bottle liquid pectin. Then stir and skim by turns for five minutes to cool slightly, to prevent floating fruit. Ladle quickly into sterilized glasses. Paraffin at once. Makes about ten six-ounce glasses.

Sweet Cherry Jam

This popular sweetstuff takes four cups (two pounds) prepared fruit, one fourth cup lemon juice, seven cups (three pounds) sugar and a bottle of liquid pectin.

To prepare fruit. Stem and pit two pounds fully ripe cherries (using a fresh stub pen point in holder for pitting cherries if you've no cherry pitter handy). Chop fine; measure four cups into large saucepan; add one fourth cup lemon juice.

To make jam. Add four cups sugar to fruit in saucepan and mix well. Place over high heat; bring to full rolling boil and boil hard one minute, stirring constantly. Remove from heat and at once stir in liquid pectin. Then stir and skim by turns for five minutes to cool slightly, to prevent floating fruit. Ladle quickly into sterilized glasses. Paraffin at once. Makes about eleven six-ounce glasses. If you like stronger cherry flavor, add one fourth teaspoon almond extract before ladling jam.

If you want to use this recipe

later for sour cherries, simply omit lemon juice.

Thickener Important in Berry Cobbler

A cobbler is a rich biscuit dough covered with fruit or covering fruit and baked. Use one half of any favored rich biscuit recipe or two cups of biscuit mix. It is very important that the berry juice be thickened just right. Quick-cooking tapioca seems an ideal thickener. It protects the bright fruit color, adds no starchy or floury taste, is time-saving and easy to use. No need to pre-cook this thickener with the juice.

For six generous servings, use four cups prepared fruit and approximately two thirds cup sugar depending on sweetness of berries. For blueberries and red raspberries, add tablespoon of lemon juice. Stir in three to 3 1/2 tablespoons quick-cooking tapioca and a dash of salt.

Place dough on bottom and side of greased baking dish, cover with berry mixture and dot with butter... or place buttered berry mixture in greased baking dish and cover closely with dough. Bake in hot 425 degree oven for about one half hour.

Cherry Custard Cake

Cherry custard on zwieback crum crust makes superb eating when served hot or very cold. For crust, combine and work with fingertips until well blended: 1 1/2 cups zwieback crumbs, three fourth cup sugar, three fourth teaspoon cinnamon, one half cup melted butter. Press crumbs on bottom and side of nine-inch oven-proof baking dish to form shell less than one fourth inch thick. This shell may be filled at once but is much better when chilled for several hours.

Cherry Custard: Fill shell with this mixture. Beat three eggs, add one half cup sugar, three fourth cup sour cream, two cups pitted and drained cherries

(fresh or canned) and bake in moderate oven, 325 degrees, until custard is firm.

Whipped Cream Ideas For Topping Desserts

In many families, the main meal interest of the men of the family is "what's for dessert?" Many women tell us that they plan the dessert first; try to get it made early in the day. Since whipped cream covers a multitude of desserts, let's consider it for a moment. For best results, have cream, mixing bowl and beater well chilled.

For flavor variety, try whipping spices into the cream. Nutmeg for topping a lemon pie or over fresh fruit or berries. Ginger flavored whipped cream over sliced bananas, using one cup whipping cream, four teaspoons sugar, one half teaspoon ginger. For parfaits, beat honey into whipped cream or use cream whipped with juices from canned or frozen fruits.

A can of chilled apple sauce folded into a pint of stiffly beaten cream and given a dash of cinnamon will please any man.

Whipped cream and mayonnaise using two third cup mayonnaise and one third cup whipped cream makes satisfying topping for any fruit and/or berry salad which can also serve as dessert.

Outdoor-Cooked Vegetables

Vegetables, foiled and cooked on grate over the outdoors fire are very popular, easily done. Arrange individual portions of either fresh or frozen vegetables on squares of aluminum foil. Add seasonings, butter or margarine. Bring foil up over food and seal all edges to make a tight package. Place on grate and cook, turning once or twice.

Some excellent combinations are: zucchini, thinly sliced onion, tomato and mushrooms... peeled and sliced potatoes, sliced onions and top milk or cream with seasonings... green peppers, corn cut from the cob or canned whole kernel style and tomatoes... peeled whole peppers, corn cut from the cob or canned whole kernel style and tomatoes... peeled whole onions with seasonings may be wrapped in foil and baked like a potato.

Italian Squash which is plentiful is good fixed in many ways. Cut them lengthwise. Do not peel. Saute quickly in butter, margarine or cooking oil; season and serve. Dip in batter and quickly french fry. Drop them into the roasting pan and cook maybe five minutes in pan drippings after removing roast. Cook in saucepan in minimum of water; season to taste.



CHERRIES AND BERRIES—Western sweet cherries and luscious bush berries are sweet eating out-of-hand, jammed, preserved, in baked and frozen deserts and in sauces. We suggest cherry and berry palate pleasers for enjoyment both now and later.

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