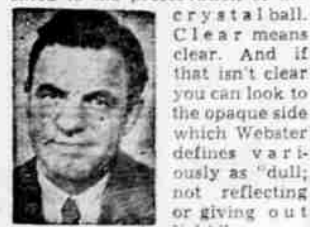


# A Nichol's Worth of ... Comment On This and That

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

Washington — (U.P.) — The clear and opaque club is dedicated to the preservation of the crystal ball.



Another was flown over the North Pole and now rests in the Navy archives. A third ball rode high and proud in the air over both poles, making it a global ball, you might say.

That's why the clear and opaque club are gathering in assembly. This globe-trotting sphere will be presented to the membership of the National Press Club, which needs a crystal ball of the time, but needs it most during an election year.

Members still turn red in the face and around the collar when reminded of what happened in 1948. To the man—almost, they picked Tom Dewey over Mr. H.S.T.

The gents from estate number four were called from their sacks on a murky dawn to run down to the sweatshop and re-do pieces they had done well in advance of the count of votes.

The Press Club had no crystal ball that year. It could have used a few thousand of them.

This year it will have a special one with a compass inside. It is a special compass, too. It runs around from east to west to north to south—almost all at the same time. You can't miss.

Anyhow the C and O gang will gather in meeting Sept. 7 in something special. And, according to advance notices, it will run along until all problems are settled. That could take a good bit of time.

Rear Adm. George J. Dufek, USN, will be aboard to "take general observations." Rear Adm. Richard E. Byrd also has been invited.

There is a serious side to the meeting. A little history: On Columbus Day last year (Oct. 12) the clear and opaques came up with three genuine crystal balls. One was carted to Little America, and there it rests underground with Old Glory, floating a lonely honor guard atop.

# Nixon's Father Said In Weaker Condition

La Habra, Calif. — (U.P.) — Vice President Richard M. Nixon's father today was described as "in a somewhat weaker condition" by his doctor after an exhausting 24-hour period following a relapse.

Dr. I. N. Kraushaar said his patient, Frank Nixon, 77, had a "fair" night but that his temperature had climbed from 99.6 to 101.6.

The ailing father of the vice president suffered an abdominal arterial rupture Aug. 22 and early Wednesday recurrence of hemorrhaging ulcers that had hospitalized him in July worsened his condition.

Dr. Kraushaar said he had not as yet notified the vice president of any change following a conference with the aged man's family.

The elder Nixon took some fluids during the night and has been given medication to counteract the temperature rise, Kraushaar said.

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# Feeding the Family

By **ZOLA VINCENT**  
Food Editor

## Lamb Fine Eating Over Labor Day Week End

Versatile, flavorful, easy-to-fix lamb is headline news as the Fall lamb crop comes to market. Lamb is not only good eating but is very important in our western economy.

The eleven western states grow 45.5 per cent of all the lamb distributed in our country and 4.4 per cent of that is Oregon-grown. Oregonians eat considerably more than the 4.3 pounds of lamb per person which is the national average.

Many families will find lamb especially good for holiday eating because it is equally good hot or cold. Never serve lamb lukewarm, however.

Many think only of leg of lamb and loin chops. These cuts are delicious but there's lots of other good eating in a lamb.

For roasting, choose a frenched or American leg of lamb, boned, sirloin, loin roast, boneless loin, rib, crown rib, square cut shoulder, cushion shoulder, rolled shoulder. You can also roast breast of lamb, rolled breast of lamb, and lamburger makes a good loaf. Lamb is roasted on rack in open roasting pan; no water, no cover. Low heat and that means 300 degrees, allowing 30 minutes per pound.

For broiling, pan-frying or pan-broiling, there are sirloin chops, leg steaks, English chops, loin chops, rib chops, shoulder chops, Saratoga chops and patties.

For braising and simmering, enjoy breast of lamb, neck slices, rolled riblets, stew meat, shanks.

Lamb kabobs are usually 1-inch cubes from shoulder meat, leg of lamb or riblets.

Reminder: Lamb should always be cooked at low temperature; means less shrinkage, more lamb and juicier, more tender meat.

Rotisserie-Charcoal Or Oven-Roast Lamb: Whether you feast your eyes, sniff the fragrance and then pamper the appetite with outdoor rotisserie charcoal-cooked lamb ... or oven roast it, here are our suggestions. By the way, the hungry younger set will be as happy or happier with the come-on aroma and good flavor of lamburgers, outdoor or indoor broiled. Shape them round or

long to fit waiting toasted buns. Children can be fed earlier that way.

Lamb Order: Have your meat man fix up a boned and rolled shoulder or leg of lamb. Additional lamb can be rolled into the boned cut to provide more servings. Allow one quarter to one third pound boned roast per serving. Be sure to get weight of the finished roll. Boned and rolled lamb is especially popular for rotisserie roasting because it can be perfectly balanced on the spit, is easily handled while roasting and is a joy to the carver.

Marinade: Cream together thoroughly three quarters stick of butter (6 tablespoons), two small cloves of garlic, minced, or one half teaspoon garlic salt, 1 1/2 teaspoons salt, two teaspoons monosodium glutamate, one quarter teaspoon coarsely ground pepper, one tablespoon lemon juice.

Spread this paste over the rolled roast of lamb, completely coating it. Allow to stand in refrigerator several hours or overnight. This serves as basting sauce also.

Roasting Time: Run spit through exact center of rolled roast; place in roast short roast meat thermometer, especially designed for rotisserie; arrange above glowing coals. In general, it is well to allow around 25 minutes per pound for lamb roast just taken from the refrigerator but the best guide is the use of a roast meat thermometer. Accepted internal temperature for roast lamb well-done is 180 to 182 degrees. Those who like it a delicate pink on the inside will stop cooking process just under 170 degrees.

Oven-roast marinated lamb as suggested earlier, 300 degrees, 30 minutes to the pound, turning occasionally to "baste" with marinade. No cover; no water.

Lamb Kabobs Are Good Easy Eating: Meat-on-a-stick kabobs challenge the hamburger for outdoor cooking popularity. These can also be oven-broiled. Rules are simple. Avoid overcrowding on skewers so heat will reach all sides of meat to give crusty brown flavor.

For each six kabobs, you'll need 3 pounds boneless lamb cut into one-inch or two-inch cubes, 12 green onions, three large green peppers, six small tomatoes.

Combine one quarter cup salad oil, one third cup soy sauce, one quarter teaspoon pepper, one large onion, grated and three tablespoons lemon juice; pour mixture over lamb and refrigerate for several hours. Thread alternately on six metal skewers the cubes of lamb, one-inch pieces of green onions and pieces of green pepper. Leave free two inches at point of skewer. Do not overcrowd. Heat should reach all sides of the meat. Broil over hot coals (or in oven broiler). Brush often with the sauce. After 15 to 20 minutes, push a whole tomato onto point of each skewer. Continue to broil five minutes. Serve hot on split hot French bread. Vienna loaf or rye bread. Bread can be split, buttered "foiled" and heated over or near coals as kabobs cook.

Tasty Lamburgers: For each four servings of lamburgers, combine one pound ground lamb, four slices bacon, diced, salt and pepper. Mix well and shape into either round or oblong patties and pan-fry or barbecue — grill until well browned on both sides. Serve very hot along with toasted hamburger or frangfurter buns according to lamburger shape planning.

Foiled Corn-on-Cob: Fresh corn, sweet and succulent is perfect for foiling and grilling outdoors or indoors. Husk corn and place each ear on square of aluminum foil. Sprinkle with salt and ground black pepper and spread with softened butter or margarine. Wrap securely by making a double lengthwise fold on top of the ear. Turn ends up and fold smoothly against corn. Bake 20 minutes or so over grill or in preheated 425 degree oven. To serve, open foil and turn back, crimping foil edge attractively.

Western Way With Chicken Fricassee: Plenty of fricasseeing chickens too; the older, heavier birds that are superb casserole; fixed ahead of time. Team the golden brown of tender chicken with tomatoes and colorful, flavorful stuffed olives. One chicken, six servings.

Have meat man cut up chicken or buy the frozen package. Wipe the damp cloth, dredge

# Talent to Host 2 Phoenix Classes

Talent — Talent elementary school will be host to two classes in special education this year because Phoenix grade school, which was host last year, is adding another room to accommodate increased enrollment, according to Alf B. Mekvold, county school supervisor.

Two rooms in the old school building at Talent have been remodeled and redecorated for the children who will be enrolled this fall. Karl Hayes and Mrs. Kay Baalman, teachers of the children, spent this summer at the University of Oregon working with slower learning children.

Parents desiring to make application for a child to be enrolled in either of the two classes, for older and younger children, should contact their local school administrators for

information. Mekvold said. Children between the ages of 8 and 11 will be enrolled in the lower section under Mrs. Baalman and children between the ages of 12 and 15 will be directed by Hayes.

Mekvold said that new materials have been added by the teachers and an expanded pre-vocational program has been developed. The program is county-wide and any child in Jackson county needing special help is eligible under the program, he added.

Hayes and Mrs. Baalman will be at Talent elementary school Thursday, Sept. 6, for consultation with parents.



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LARGE SLICING  
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| GROUND BEEF       | U.S.D.A. Choice—Aged |
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# Mysterious Rifle Shot Kills Woman

Myrtle Creek, Ore. — (U.P.) — Mrs. Josephine Moore, 34, a mother of six children, was fatally wounded by a .22 caliber rifle bullet as she did the family wash yesterday on the back porch of her home here.

The source of the rifle shot was a mystery to police. As of last night no trace had been found of the person who fired the shot.

When Mrs. Moore tottered from the porch into the house and collapsed, some of her children were inside. They ran to the nearby home of her sister, Mrs. Floyd Creason, who called a physician.

Because the wound was not obvious, it was thought at first that Mrs. Moore had been the victim of a sudden seizure of some kind. She died about the time the doctor arrived.

An autopsy ordered by Coroner L. L. Powers revealed that a .22 caliber rifle bullet had penetrated her heart and one lung. The bullet was sent to the state crime laboratory in Portland for analysis.

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