

Bangkok's Opium Lamps To Be Extinguished Soon

Bangkok—(U.P.)—Bangkok's thousands of flickering opium lamps are to be extinguished next year, if government plans are successful.

The Thai government has announced that opium smoking will become illegal in 1957. One official thought 1957 was appropriate because, according to some reckonings, it is the 2,500th anniversary of the birth of Buddha. Banning opium would be a fitting project for such an illustrious anniversary, he said.

Meanwhile there seems to be no noticeable decrease in the number of addicts. By the tens of thousands they stretch out nightly in Thailand's more than 1,000 licensed opium dens or "divans." The cost of a tiny metal packet of the gummy substance, good for several "heads" when heated, is from about 25 cents to \$1.

Most of Thailand's estimated 50,000 addicts (only 19,000 are "registered") are coolies, day laborers and rickshaw operators. The government says 95 per cent of the smokers are Chinese.

The happy-go-lucky Thais apparently feel no need for opium, one official said.

The large percentage of the licensed "divans" do not match up with any Hollywood conception of an opium den. There are some lush divans, with, no doubt, a well-proportioned young woman to attend the pipes.

More often the dens are large dark buildings, fenced off in stalls like a large stable. On wooden platforms two feet off the ground the addicts stretch out and "pillow" their heads on hard, square porcelain head rests.

Although Thailand has had an anti-opium law since 1929, its many divans are run under government license. It is a legal and lucrative business, particularly since the government, which wholesales the opium to the dens, has not had to buy any opium for the past eight years.

This is because the government finds and confiscates a small percentage of the hundreds of tons of opium smuggled through the country each year. The smugglers run it from Burma's Shan States and China's Yunnan Province through Thailand to the seaports and the world.

If smoking is banned next year, as planned, present stocks will leave Thai officials with at least 10,000 kilos of opium on hand.

In trying to prepare for the day when opium smoking becomes illegal, the government has adopted several tactics to try and encourage the smokers to taper off.

They have fixed definite registered places for smokers. They have established a nation-wide standardization of opium prices, which they plan to raise gradually.

They have started to decrease, gradually, by dilution, the strength of the opium made available to smokers. They are trying to register all smokers, not only to keep track of confirmed addicts, but to discourage new smokers.

Prices for licenses to run dens will be increased. Smoking hours will be reduced. More law officers will be assigned to the problem.

Yet in the face of these steps, the number of registered smoking houses increased from 1,088 to 1,091 in 1955. The increase, according to an official agency, was due to "temporary divans licensed for the benefit of addict laborers working in large groups at such places as mines and construction projects in remote, isolated parts of the country."

Vigor Restored To Peony Plants

Champaign, Ill.—(U.P.)—Resetting peony plants often restores their vigor, according to floriculturist C. E. Ackerman advised.

Best time to rest the plants, the University of Illinois specialist said, is usually in late September or early October. The plants should be set in fertile soil having good drainage, with only about two inches of soil over their crowns.

The plants should be cut off near the ground, and the clump of fleshy roots cut into pieces containing three to five strong buds or eyes, with a good portion of fleshy root on each.

The roots should be placed in a hole with freshly prepared earth fertilizer and watered.

Feeding the Family

By ZOLA VINCENT
Food Editor

Pumpkin Chiffon Tarts

Harvest-Time Specialty

Pumpkin treats and harvest-time have been go-togethers for many a decade. Today's homemaker takes advantage of modern processing and uses canned pumpkin for making luscious seasonal goodies . . . like these chiffon tarts. We think you'll agree they're really "sumpin."

- 1 tablespoon unflavored gelatin
- ¼ cup cold water
- 4 egg yolks
- ½ cup brown sugar
- 1 can (1 pound) pumpkin
- 2/3 cup milk
- ½ teaspoon allspice
- 2 ½ teaspoons cinnamon
- 4 egg whites
- ½ cup sugar
- 12 baked tart shells

Blend gelatin and cold water. Mix egg yolks, brown sugar, pumpkin, milk, salt and spices together in saucepan. Cook over low heat stirring until it boils. Boil one minute. Remove from heat and stir in softened gelatin. Cool. When partially set, beat until smooth. Make a meringue by beating the egg whites until frothy, then gradually beating in the sugar until smooth and glossy. Carefully fold in pumpkin mixture. Spoon into tart shells and chill until set. Serve with this Spicy Topping . . .

Spicy Topping. Whip two-thirds cup whipping cream. Fold in one-fourth cup sugar and one-fourth teaspoon allspice. Spoon onto top of each tart. Twelve delectable servings.

Breaded Canned Meat Slices. This has been popular for a long time now, but perhaps you've forgotten just how good it is. This works equally well with canned luncheon meat or corned beef.

- 1 12-ounce can meat
- ½ cup dry bread crumbs
- 1 egg, slightly beaten
- 3 tablespoons fat

Cut meat into eight slices. Dip slices in bread crumbs, then in egg and again in bread crumbs. Melt fat in skillet and fry meat in hot fat until golden brown on sides.

Sweet Potatoes. Tried and true recipe that makes gala company fare. A real

conversation piece because of its festive looks and even more festive flavor.

Bake or boil six medium sweet potatoes or yams. When done, peel and mash. Season with salt, pepper and butter; add sufficient fresh orange juice to make them light and fluffy. Pile into orange halves from which pulp has been scooped out (or those from which orange juice has been squeezed). Top with marshmallow and put under broiler long enough to brown and slightly melt the topping.

Cranberry-orange relish is a traditional fall food in many homes . . . so here is a reminder of the proportions and procedure for making it. Put four cups fresh cranberries and two large quartered California oranges (peel and all) through the food chopper. Add two cups sugar; mix well and chill. Serve as relish or on salad greens . . . or perhaps over a gelatin salad.

Sandwich Thoughts. School has been in session for some weeks now, and children are probably in the mood for something different in the sandwich line. So here are a few choice ideas.

Egg-bacon . . . Combine two chopped hard-cooked eggs with one-third cup chopped cooked bacon and three tablespoons mayonnaise. Makes three-fourths cup filling.

Peanut Butter Varieties . . . For four distinctively different peanut butter flavors combine one-half cup peanut butter with one-half cup finely chopped dates, raisins, cooked bacon or grated raw carrots and one-fourth cup mayonnaise or salad dressing. Makes one cup filling.

Cream Cheese Varieties . . . If cream cheese is a favorite you'll like any of these. Combine one three-ounce package cream cheese with one-fourth cup crushed pineapple, orange marmalade, chopped bacon or apricot jam. Add two tablespoons chopped pecans, if desired. Makes two-thirds cup filling.

Ice Cream Topping Suggestion. This is not only tasty but is a wonderful way to use any leftover fruit syrup or combination of syrups. Bring syrup to a boil and thicken with cornstarch. Chill thoroughly. Add chopped almonds or pecans and/or chopped left-over bits of fruit or maraschino cherries.

Harvest Bounty Lends Interest: Color to Table Decorations

Fall fruits and vegetables with their wide variety of color and shapes have been used for table centerpieces and decorations for centuries. The always popular "Horn of Plenty" is a good conversation piece but really comes into its own when the tasty fruit contents are nibbled on at the close of a hearty dinner. You'll find good fruit and vegetable suggestions under our "Best Buys" heading.

Hand-Outs for Young Hold-Ups

For Halloween hand-outs check supplies of apples, oranges, marshmallows, popcorn, jelly beans, the little boxes of raisins and other appropriate edibles as well as paper supplies and/or aluminum foil to wrap the loot in.

Pick a pumpkin or two for the youngsters to hollow out and use as jack-o-lanterns or for face-making with fresh fruits and vegetables. Carrot greens make wonderful hair. Put in a supply of apple cider or lemonade concentrates for all the family to enjoy and for frequent serving to all comers, both small and large.

The baker has a fine assortment of doughnuts, plain and fancy, chocolate-iced and orange-iced. There are specially designed cookies and cakes, too.

Best Fruit Buys. For a beautiful array of color for your own "Horn of Plenty" or other centerpiece use seasonal Ribier, Tokay and Muscat grapes. Jonathan and Delicious apples are in abundance. Be sure to have some on hand for "apple bobbing" at that Halloween party. Other good buys include cranberries, some melons, citrus fruits and pears. Pomegranates and persimmons are so definitely fall delicacies and even though in light supply should be enjoyed now. Persimmons make a wonderful salad when chilled and served garnished with seeded Ribier grapes. Perfect when served on Iceberg lettuce with your favorite dressing.

Best Vegetable Buys. Dark green cucumbers and Bell peppers, snowy white cauliflower, bright red solid tomatoes, the orange of carrots and pumpkins and the soft yellow of corn are a few of the colorful vegetables in good supply this week. Other good buys include potatoes, dry onions, celery, sweet potatoes and squash.

Bruce Williams to Speak at OLBA Meet

Bruce Williams, chairman of the Oregon Liquor Control commission, will be guest speaker at the quarterly dinner of the Rogue River Valley chapter of the Oregon Licensed Beverage association at 7 p.m. Oct. 29 at the Y club.

Other guests will include M. L. (Pete) Graham, secretary-manager of the OLBA state organization; Sergeant W. E. Myntatt and Inspectors Cecil Cross and Alvin Hartley of the enforcement division of the OLCC.

Jim Clithero, president of the local unit will be master of ceremonies.

The next chapter dinner will be the annual Winter Jamboree Dec. 3 at the Oasis Ballroom, Eagle Point. Chapter dinners are open to all persons associated with the industry.

Astoria—(U.P.)—The Astorian Budget has announced its editorial support for state Sen. Robert Holmes in his candidacy for governor.

CHOOSE YOUR FRESH
PRODUCE
At Always
LOWER
PRICES!



To Buy or Sell - Use Tribune Classified Ads

ANNOUNCING THE TRIM, NEW 1957 HUDSON HORNET V-8

...way up in power, way down in price!



Hornet V-8 Hollywood Hardtop—yours in a choice of 32 beautiful color combinations
Product of American Motors

See your HUDSON and RAMBLER dealer for a demonstration ride

Quick . . . with the world's newest V-8 engine. Smooth . . . with new Flashaway Hydra-Matic. Light on its feet . . . with the easiest handling of any big car on the road. Solid . . . with a ride three times smoother than any you've ever known!

price. It's built in a doubly strong, single unit—promises you thousands of extra, carefree miles. It rides on bigger, safer tires—hugs the road, soaks up the bumps. It's the most rugged performer of them all!

And it's a bargain . . . actually priced lower than last year's models. See it now. Phone for a demonstration!

STEVENS AUTO SALES, Inc.

505 North Central

"Your Friendly Dealer"

Phone 3-3655

How This Newspaper Helps Advertisers...

With a defined audience



Any speaker knows that in order for him to get his message across to his audience with greatest effectiveness, he must first be familiar with that audience.

That's why we make every effort to define our circulation audience with absolute accuracy and clarity—with facts verified by A.B.C.* audit. We want you to know the size of your audience, where members of that audience live, what they pay, and other information designed to help you prepare more effective sales messages.

Ask to see this information this week.



MEDFORD MAIL TRIBUNE

*This newspaper is a member of the Audit Bureau of Circulations, a nonprofit, cooperative association of publishers, advertisers, and advertising agencies. Our circulation is audited at regular intervals by experienced A.B.C. circulation auditors and their reports are made available to our advertisers without obligation.

MEASURE OF SERVICE...MARK OF INTEGRITY



SAFE - SURE - INEXPENSIVE
Way to Protect Their Teeth!

Fluoridation

It is an established fact that fluoridation will bring about extensive reduction in dental decay and that use in the water supply is the only practical method of bringing this about. Fluoridation means fewer bridges, partials and dentures for the generations to follow. Dentists cannot in the next 30 years repair the dental defects now existing in this country. Fluoridation is inexpensive, too! The Medford Water Commission estimates the cost of installing equipment plus the annual maintenance costs to be 10c per water service per month . . . a single dental repair bill actually equals YEARS OF PROTECTION for EVERY MEMBER OF YOUR FAMILY. That's really CHEAP, EFFECTIVE INSURANCE!

NOVEMBER 6 - VOTE

56-X-YES

Water Fluoridation for Dental Health

when you drive the '57 PLYMOUTH suddenly it's 1960