

Soil District Men To Meet in GP

Corvallis—A tri-county meeting of soil conservation district officials is scheduled for Nov. 14 at Grants Pass, Lloyd Giff, Bonanza rancher and member of the state soil conservation committee, has announced.

Supervisors, assistant supervisors, and officers of soil conservation districts in Jackson, Josephine, and Curry counties will be present for the annual area meeting. Sessions will start at 9:30 a.m. in the courthouse annex.

Highlights of this year's program, Gift said, will include a discussion on the watershed program; the soil bank plan; and a panel of cooperation between districts and state and federal agencies, followed by a question and answer period.

Panel members who will discuss the cooperative program with districts are L. V. Davenport, Grants Pass, area conservationist, soil conservation service; Gene Lear, Oregon State college, state extension agent; Talbert Schorn, Portland, agricultural stabilization and conservation state office; Fred Klabe, Corvallis, assistant division engineer, Oregon highway commission; and representatives from the Bureau of Land Management and the U.S. Army corps of engineers. Gift will moderate the panel.

A discussion of state committee responsibilities and its relation to local districts will be discussed by Glenn R. Funnell, Corvallis, executive secretary of the committee, and Gift.

Ronald B. Elmes, Portland, OCS, will speak on the role of local districts in this area's small watershed program designed for flood prevention and watershed protection.

The soil bank plan as it relates to soil conservation districts will be outlined by Schorn. An afternoon feature will be discussion of the Goodyear Soil Conservation District awards program by a representative of the Goodyear company.

Airport Participates in National Program

Medford airport officials participated in President Eisenhower's nationwide survey of general aviation by distributing questionnaires on flight data of aircraft operations to all private and flying pilots landing at the airport last Friday and Saturday.

The questionnaires were not distributed to military and commercial aircraft. The survey is part of Eisenhower's aviation facilities study being made by the Civilian Committee, a group appointed by the president. The information from the questionnaires will be analyzed on a national basis.

Some of the big redwood trees in California's parks and forests are well over the 1,000-year-old mark.

About 57 percent of the nation's forest land is owned by farmers.



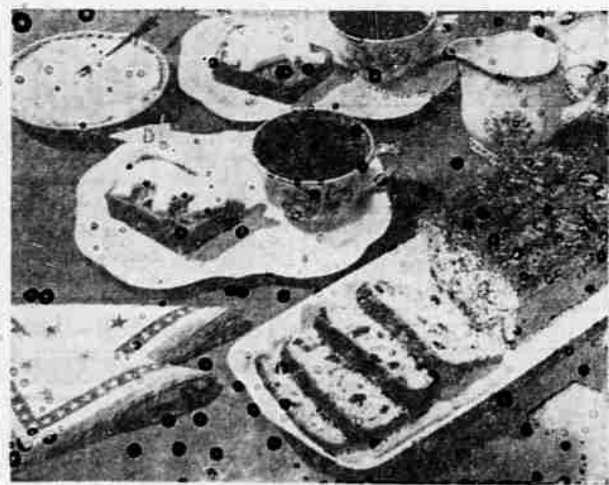
Hear the HOME FOLKS tell about

Carl FRANCIS

Republican for ATTORNEY GENERAL

Tonight—KBES-TV—6:30

Non-Partisan Citizens for Frank Nelson English, 1231 N.W. Hoyt.



ELECTION DAY CAKE—Let 'em eat cake. Election Day cake, that is. Served for 125 years to those who voted a straight ticket, this yeast-raised cake is laden with fruits and nuts. Keep plenty of coffee percolating or dripping . . . or hot water ready for instant making throughout the busy week ahead. Don't forget tea for tea drinkers.

Feeding the Family

By ZOLA VINCENT
Food Editor

Time to Come to Aid of Party With Coffee, Tea, Election Cake

"Now is the time for all good men (and may we add, women) to come to the aid of the party!" Women are coming to the aid of their party in great numbers than ever before. "Get out the vote" is today's watchword as coffee, tea and cake are served party workers mid-morning, mid-afternoon and mid-evening.

Conversation over coffee or tea-taking takes on added significance at end of meal-time, too, as we electioneer over the week-end, get out the vote and wait up for returns on Tuesday night. It matters not whether you percolate, "drip", boil, or make coffee instantly as is your custom, you'll be offering some kind of cake with it; any kind of cake. Tea, too, takes to cake.

Morning-time probably will find hot home-made coffee or one of the vast variety of bakery made coffee cakes. Hot coffee cake is a good mid-evening offering, too. Mid-afternoon finds small cakes, wafers, slices of fruit cake. Lunch and dinner end with the usual family favorites.

Election Day Cakes

Among our many American heritages is the traditional Election Day Cake served all comers, Republican, Democrat, Whig or Tory on the big day. This has been going on for 125 years. The original recipe called for "20 quarts flour, 10 pounds butter" et cetera, but we've perfected it for modern methods for baking in 10-inch tube pan, in two loaf pans or two 1 1/2 quart casseroles (or maybe you'd like to do one in loaf pan, the other in casserole for shape variety?)

Party Touch. With Election Day cake, offer the emblem of your choice, the elephant or the donkey cut from golden cheese; or be really big about it and offer guests their choice of elephant or donkey.

1 1/2 cups warm, not hot water (lukewarm for compressed yeast)

- 2 teaspoons sugar
- 2 packages or cakes yeast, active dry or compressed
- 4 1/2 cups sifted enriched flour
- 3/4 cup margarine or butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon salt
- 1 1/2 teaspoons cinnamon
- 4 teaspoons cloves
- 1/4 teaspoon mace
- 1/2 teaspoon nutmeg
- 1/2 cup chopped citron
- 1/4 cup chopped nuts

Measure water into a mixing bowl (warm, not hot for active dry yeast; lukewarm for compressed). Add and stir in two teaspoons sugar. Sprinkle or crumble in yeast; stir until dissolved. Add 1 1/2 cups of the flour and beat well. Cover with a cloth and let rise in warm place from draft, until very bubbly, about 30 minutes. Cream butter or margarine with one cup sugar. Add and beat in eggs. Combine with bubbly yeast mixture. Sift together salt, spices and remaining three cups flour, and add to yeast mixture. Beat until smooth. Use mixer or beat by hand. Add and stir in fruit and nuts. Turn into a greased, lightly floured 10-inch tube pan or into two well-greased pans (9 x 5 x 3-inches) or two well-greased 1 1/2 quart casseroles. Cover with a cloth. Let rise in a warm place, free from draft, until doubled in bulk, about 1 1/2 hours. Bake tube cake at 375 degrees (moderate) for one hour; bake loaves or casseroles at 350 degrees 60 to 70 minutes. Cool cake in pans for five minutes. Turn out on cake rack.

Apple Pie with Lemon Sherbet is a hard-to-beat combination . . . A new version of an old-time flavor combination . . . apples and lemon. Top wedges of luscious apple pie, purchased from bakery, frozen food department or better yet this time of year . . . homemade . . . with scoops of lemon sherbet for a treat that is certain to please your constituents.

Swedish Meat Balls

Need No Introduction

A proud member of the main dish ground beef family is the internationally famous Swedish meatball. Every cook should have an easy-to-prepare, tested recipe for this good economy dish in her recipe treasury. Recipe serves four

- 1 pound ground beef
- 2 tablespoons finely chopped onion
- 1 egg
- 1/2 cup fine dry bread crumbs
- 2/3 cup milk
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon brown sugar
- 1/4 teaspoon allspice
- 4 tablespoons fat
- 1 cup milk, light cream or bouillon

Flour Have the meat ground very fine (at least twice). Combine meat, onions, beaten egg, crumbs, seasonings and sugar. Mix together thoroughly. Shape into balls 1 1/2 inches in diameter and roll in flour.

Fry in melted fat over medium heat until well browned on all sides. Remove from frying pan. Add one cup milk, light cream or bouillon; mix two tablespoons flour to a smooth paste with 1/3 cup water; add to milk; stir until thickened. Season with salt and pepper. Add meat balls, cover and cook gently 20 minutes.

Meat Ball Variation. Roll meat balls in uncooked rice instead of flour; brown in fat as above . . . but do not remove from pan. Dilute one can cream of mushroom soup with one can milk, stirring until smooth. Pour over meat balls, cover and cook gently 20 minutes. A cinch vote-getter.

Bologna Burgers
We fully endorse these . . . they're different . . . delicious. Split hamburger buns, butter them up and toast under broiler. Cut slices of large bologna one-quarter inch thick. Place one slice on half of the split buns; broil three to four minutes or until meat is lightly browned. Place on platter with remaining halves of buns which have been heaped with cole slaw and topped with a slice of dill pickle. One pound bologna makes eight burgers, when cut one-quarter inch thick. Other good meat-for-burgers include old fashioned meat loaf, liverwurst, Braunschweiger, and any of the dry sausages such as cervelat or salami.

Instant Coffee Brings Cheers from the Crowd

Instant coffee, let's face it, is more economical than regular coffee and it's mighty convenient since it's ready in . . . well, approximately, an instant.

For serving a number of people and for extra good full-bodied coffee make instant coffee in a pot. For an eight-cup pot, measure eight teaspoons of instant coffee to please average taste. For those who brag about being "addicts" make it stronger simply by adding a little more coffee. Be certain however to use sufficient coffee (too weak coffee is liked by no one). Add bubbling boiling water what has been freshly drawn from the cold water tap and brought to a boil. You can't make fresh coffee from tired old water that has been sitting on the stove overnight.

Stir vigorously and let stand a few minutes on range or on electric candle warmer.

Shrimp Scampi Voter's Choice

If you're having a few friends in for supper, here's a shrimp specialty certain to influence people. Four servings from each pound of shrimp. Serve with slices of fried Italian bread.

Shell and de-vein one pound shrimp on paper toweling. If shrimp are quite large split under side almost but not quite through. Heat one-quarter cup olive or salad oil in large frying pan; and one clove garlic, minced and the shrimp, placing cut shrimp in the pan with backs down. Sauté shrimp about five minutes until pink. Remove shrimp; add three cut-up anchovy fillets, one large can Italian tomatoes, one-quarter teaspoon oregano, pinch crushed red pepper (if you like it hot), one tablespoon chopped parsley. Mix well, breaking up tomatoes. Cook slowly 15 minutes. Pour sauce over shrimp in serving dish.

Olive-Stuffed Celery

We place before you for your unqualified approval these delectable morsels. Cut one-half cup pitted ripe olives into small pieces. Blend one (three-ounce) package cream cheese with two tablespoons mayonnaise. Add olives, one tablespoon finely chopped green onion or chives, salt to taste and add a dash of Tabasco sauce. Mix well. Heap into 12 or 15 two-inch stalks of chilled celery. Serve as an appetizer or right along with your meal.

A 1,000 pound steer yields only about 25 pounds of prime porterhouse steaks.

National forest fire control was started 40 years ago.

Stir vigorously and let stand a few minutes on range or on electric candle warmer.

Shrimp Scampi Voter's Choice

If you're having a few friends in for supper, here's a shrimp specialty certain to influence people. Four servings from each pound of shrimp. Serve with slices of fried Italian bread.

Shell and de-vein one pound shrimp on paper toweling. If shrimp are quite large split under side almost but not quite through. Heat one-quarter cup olive or salad oil in large frying pan; and one clove garlic, minced and the shrimp, placing cut shrimp in the pan with backs down. Sauté shrimp about five minutes until pink. Remove shrimp; add three cut-up anchovy fillets, one large can Italian tomatoes, one-quarter teaspoon oregano, pinch crushed red pepper (if you like it hot), one tablespoon chopped parsley. Mix well, breaking up tomatoes. Cook slowly 15 minutes. Pour sauce over shrimp in serving dish.

Olive-Stuffed Celery

We place before you for your unqualified approval these delectable morsels. Cut one-half cup pitted ripe olives into small pieces. Blend one (three-ounce) package cream cheese with two tablespoons mayonnaise. Add olives, one tablespoon finely chopped green onion or chives, salt to taste and add a dash of Tabasco sauce. Mix well. Heap into 12 or 15 two-inch stalks of chilled celery. Serve as an appetizer or right along with your meal.

A 1,000 pound steer yields only about 25 pounds of prime porterhouse steaks.

National forest fire control was started 40 years ago.



FREED—Stefan Cardinal Wyszynski (above) has been freed and restored to his post as Catholic Primate of Poland. The announcement from Warsaw came 25 months to the day since he was stripped of his office and placed in confinement.

Ashland Police Warn Of Blasting Caps

Ashland — Police officers have warned Ashland parents to watch for dynamite caps in their children's pockets since 50 blasting caps were reported taken from the glove compartment of a pickup truck over the week end.

The truck belongs to Claude Poole, 126 Van Ness ave., Ashland. Officers warned the caps are dangerous and more easily exploded than dynamite. Such forces as dropping, jiggling in pockets or exposure to fire such as in a fireplace or stove will cause the caps to explode.

The caps, resembling cartridges, are about 1 1/2 inch long

and brass colored. Children, attracted by them, sometimes pick them up and have been seriously injured or killed when they exploded, police said.

Use Tribune Want Ads

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

SPECIAL SALE

- Azaleas, all sizes • Tree Peonies

CLEMATIS, All Colors
EVERGREEN SHRUBS in Variety
Plant Now for Spring Bloom

LEWIS NURSERY
Jacksonville—Turn Right at Drug Store, 1/2 Mile on Old Stage Road

BUY Where You S-T-R-E-T-C-H YOUR FOOD DOLLARS

OK MARKET
1202 North Riverside
OPEN EVERY NIGHT 'TIL MIDNIGHT

"I shall throw myself into your campaign with all my vigor, and do whatever I can to help you and Nixon. It will be a matter of great pride for me to campaign for you."
—Letter from Morse to President Eisenhower dated Aug. 14, 1952

"I have absolutely no confidence in him (Eisenhower) and I am satisfied that he is completely lacking in all political morality. In my judgment he is the most dangerous man who will ever have been in the White House."
—Sen. Morse quoted in Mar. 2, 1953 New Republic magazine

"As a matter of political ethics, no man holding office has a right to bolt his party."
—Capital Journal quoting Morse, September 13, 1952

"The Democratic Party can count on me."
—Capital Journal quoting Morse, July 10, 1956

"No, I have never considered becoming a Democrat . . ."
—Quotes taken from "Reporter's Round-Up" transcript, July 31, 1952

"Your (the Truman) record is an indelible one in the history of our country, while that of your detractors will soon fade away and be forgotten."
—Morse telegraphed this to Truman after the 1952 campaign. Oregon Journal, November 6, 1952

"It is my opinion that the welfare of our country demands that we bring to an end the nationwide disunity among our people which this (Truman) administration has developed. We just cannot run the risks which would be entailed in four more years of a Democratic administration."
—Letter from Morse to Fred Haas, Publisher of North Bend News, Feb. 7, 1952

"Mr. President, this is a filibuster speech. I never fly under false colors. I am making a filibuster speech on this subject . . ."
—Sen. Morse, July 22, 1954, Congressional Record, page 17329

"The fundamental trick of the obstructionist is the filibuster, which the public must learn is not funny, but a disgraceful and contemptible procedure . . ."
—Sen. Morse quoted by St. Louis Dispatch, May 6, 1946

MR. and MRS. VOTER
— IF YOU BELIEVE —

A Judge should consider human values as well as laws. Be impartial and unbiased.
That a court of law should FIRST be a place from which justice is dispensed and not primarily a source of revenue.
That the protection of the individual from arbitrary action is the very essence of due process. You will elect.

LEE WILMETH
NON-PARTISAN
JUSTICE
of the
PEACE

L. PEERS "LEE" WILMETH
NOVEMBER 6 — BECAUSE HE IS
"THE MAN FOR THE JOB"
AT YOUR SERVICE FULL TIME

Paid Pol. Adv.

Straight from the Morse's Mouth

THE Morse is a strange creature indeed—the only known animal that can face two ways at once — yet not see beyond his nose in either direction. The people of Oregon should feel they can rely on the words and promises of their senior Senator. They can't rely on Morse's word. He has contradicted and reversed himself so often that Oregonians have learned to distrust everything he says. Democratic National Committeeman Monroe Sweetland observed at a Democratic meeting, "Senator Morse never favors an issue without an escape clause." (Bend Bulletin, May 20, 1950)

In contrast, Doug McKay is a man of his word. You can count on him. He means what he says and does what he promises.

He has earned the right to represent the people of Oregon in the United States Senate.

If you like Ike, vote for the man Ike likes—the man he recommended for the job.

Send **DOUGLAS MCKAY** TO THE SENATE ON **NOVEMBER 6TH.**

Give Oregon its say—Vote for McKay

Paid Advertisement, Republican State Central Committee, Wendell Wyatt, Chairman, 406 Central Building, Portland 1, Oregon