



SATISFYING EATING—Few things are more satisfying eating than cold roast turkey. For late, lazy holiday supper, feed family and friends cold turkey with crusty rolls, relishes and a seasonal fruit salad featuring oranges as change from rich foods. Turkey planned-overs are included in today's food columns.

Series of Films Due in Ashland

Ashland — "Curtain at Eight-Thirty," a series of recently made foreign films, all of them winners of various awards for excellence, will begin at the Varsity Theater in Ashland Wednesday evening, Nov. 22.

The series will begin with the newest Alec Guinness comedy, "The Lady Killers," and will run for 10 consecutive Wednesday evenings. Other pictures in the series are: "Gates of Hell," "Mr. Hulot's Holiday," "Umberto D.," "Adorable Creatures," "Doctor at Sea," "The Bed," "Secrets of the Reef," "House of Records" (Swan Lake Ballet) and "Sheep Has Five Legs."

A similar program was presented once before in Ashland, in the spring of 1954. The current program will be run in the same way. There will be a single program each Wednesday evening. Selected short subjects

SOC Faculty Members To Evaluate School

Ashland—Six members of the Southern Oregon college faculty will be involved in an evaluation of Medford High school by the state department of education Nov. 26-29.

According to Dr. Arthur Kreisman of Southern Oregon college, this group is the best evaluation committee ever assembled for one school. The six Southern Oregon college representatives and their respective departments are Dr. Kreisman, English; Dr. Bill Sampson, education; Dr. Alvin Miller, business; Miss Beverly Bennett, physical education; Otto Wilda, art; and Oscar Bjorlie, music.

New Hampshire and Massachusetts lead all 48 states in per capita ownership of stock, with 10.8 percentages, a report from the New York Stocks Exchange shows.

will be shown at 8:30 p.m. coffee will be served, then the featured film of the evening will be shown.

Feeding the Family

By ZOLA VINCENT
Food Editor

Big Economy Size Turkey Means Planned-Overs

When the bountiful Thanksgiving feast is over and the last of the turkey snackers has retired peacefully to the living room for the perfect contentment of coffee, conversation and companionship (or the television room and spaceships) you too can relax, knowing that several week-end meals are planned ahead.

Having bought and roasted the big economy size turkey, you'll be ready for enjoyment of club house sandwiches, French toasted sandwiches, casserole, turkey ala King, turkey salad, turkey curry, Divan or Tetrazzini, chow mein, loaf or myriad other good things with turkey fresh from coldest part of refrigerator or from freezer.

For storing planned-overs, cut off turkey meat remaining after main meal and freeze it in convenient sized packages. Freeze slices, cubes, slivers or chopped according to planned dishes and mark them plainly. Finally break up turkey carcass and simmer bones and skin with desired soup seasonings.

Curry Favorite

A Pacific coast favorite and your foods editor's family favorite is curried turkey accompanied by fluffy rice and surrounded by small dishes offering several of the following: chopped nuts, crisp crumbled bacon, raisins, grated orange rind, minced green pepper, chopped green onion, East Indian chutney, angel-flaked coconut, chopped hard-boiled egg whites and yolks.

Perfect complement to this meal by the way is banana halves turned in melted butter, then broiled.

5 cups cooked, cut-up turkey meat
Seasoned flour
1/3 cup shortening or cooking oil
2 cups chopped onions
2 finely minced cloves of garlic
1 large apple, cored and chopped
Juice of 1/2 lemon
1 tablespoon curry powder
Salt and pepper
Turkey broth

Dust turkey meat with seasoned flour and brown in shortening or oil. Remove to heavy cooking pan. In skillet cook onions, garlic and apple to wilting point. Add to meat along with lemon juice and curry. Add salt, pepper and turkey broth. Cover and simmer until done. Add additional seasoning or thickening as you prefer.

Turkey Divan

From famed Divan Parisienne, we repeat this divine recipe using slices of turkey. Cover large greased flat casserole with cooked broccoli. Place slices of turkey over this and top with a rich cheese sauce that has been flavored with sherry wine. Sprinkle with Parmesan cheese and bake at 425 degrees until thoroughly heated, about 20 minutes. Some like frozen or canned green asparagus spears in this, replacing the broccoli.

Turkey Tetrazzini

Many a turkey will wind up in this well-known rich and flavorful specialty of both amateur and professional chefs. Leftover turkey is diced, combined with thin noodles and mushrooms.

For each six servings:
Cook one-half pound thin noodles in boiling salted water

according to package directions; drain. Sauté one-half cup sliced fresh or canned mushrooms in three tablespoons butter; add three tablespoons flour and blend. Add one cup turkey broth, three-fourth cup white wine or milk and one-half cup cream or evaporated milk and continue cooking until smooth.

Season to taste with salt, pepper and celery salt. Arrange layer of noodles in buttered casserole; cover with thin layer of three-fourth cup diced cold turkey and then sauce, repeating using rest of noodles, another three-fourth cup diced turkey and ending with sauce layer. Sprinkle with one-half cup grated Parmesan cheese and bake at 375 degrees 20 to 25 minutes or until hot and bubbly.

Give Thanks for Citrus Fruit Salads

The citrus fruits are among the essential foods to be eaten every day. Let's not overlook them while holiday feasting. There's nothing better for eating with turkey sandwiches or other planned-overs. California's Valencias are the most popular oranges for slicing and juicing, have few or no seeds. The navel are easy to peel and section; rich and sweet. Both are available at reasonable cost as seasons over-

individual salads, as we've said before, need not necessarily look alike. If it is easier to arrange one and copy it, go ahead. Otherwise, let the fruits fall where they may.

Serve salads well-chilled on crisp salad greens. Pass French dressing or lemon mayonnaise

instead of "dressing" the salad yourself, since many like fruits in the natural state... especially dieters.

To keep color light, sprinkle bananas, apples and fresh pears with lemon juice. This also helps to preserve vitamin C which is vital to buoyant health.

With orange slices or sections as a base, group several seasonal fruits on plate. Contrast colors and flavors using choice of pears, avocados, papaya, bananas, unpeeled red apples, grapes, dates which combine well with canned peach halves, seeded apricots, seeded plums, pineapples in chunks, slices or sticks.

Party toppings might be chopped nutmeats, slivered almonds or Brazil nuts, pecan or walnut halves, whole or chopped maraschino cherries, pomegranate seeds, nowy flaked coconut, shredded dates, raisins.

Honey-Lemon Dressing

Favored for fruit salads is this simple combination of one-fourth cup lemon juice, one-fourth cup salad oil, one-half teaspoon salt, one-half teaspoon paprika and one tablespoon of honey; stir or shake well before using.

Boysenberry Pie Topping

Superb dessert planning at any time is a frozen Boysenberry pie or Boysenberry tarts which are available in most frozen food cabinets. Serve pie warm with this topping: Combine one small carton sour cream with three tablespoons sugar, one-fourth teaspoon each of nutmeg, cinnamon and ginger. Softened vanilla ice cream is another topping sure to get compliments.

Papayas from Hawaii

Tropical Holiday Treat

The papaya or "tree melon" is a tropical fruit of tantalizing flavor that is highly popular in all parts of the tropical world and increasingly esteemed in our part of the country because of

Monday, November 19, 1956

MEDFORD (OREGON) MAIL TRIBUNE—THREE

Big Demand Takes Supply of Conifers, Forester Claims

Salem—The demand for tree planting stock by farm woodland owners and tree farmers of the state during the first four weeks of the current planting season has taken almost the entire supply of conifers produced at the Oregon Forest Nursery, according to Vance L. Morrison, assistant state forester.

Orders to date have totalled over three million trees.

Limited Number

Among conifers there remains only a limited number of three-year-old Port Orford cedar and Chinese arborvitae. The former is suitable for western Oregon planting and the latter for the eastern part of the state, Morrison said.

"However, there is still a quantity of the hardwoods available," the forester stated. "These include the black locust, caragana, Chinese elm, Russian olive, Russian mulberry and casahuate. All these trees are suitable for either western or eastern Oregon plantations with the exception of the casahuate which is a western Oregon tree only."

"At the present time the state

Or blend and chill one-cup catsup, one tablespoon lemon juice, dash of tabasco sauce, one-half tablespoon horseradish, one-half cup tomato ketchup, six tablespoons lemon juice, three drops tabasco sauce, one-eighth teaspoon salt and one-half teaspoon celery salt.

is adding 40 acres to its Corvallis nursery and also making plans for a 60-acre nursery under the Soil Bank Act. Part of the enlarged Corvallis nursery will be producing trees within a period of two years and it is expected that both the Corvallis and soil bank nurseries will be at maximum production within three years."

Morrison said that the increase in demands for planting stock is largely due to tree farm requests. Orders for over 1 1/2 million trees have had to be rejected this fall due to the limited supply. Many industrial firms are no longer waiting for nature to reseed the logged areas but are making arrangements to plant immediately following logging and slash disposal, he added.

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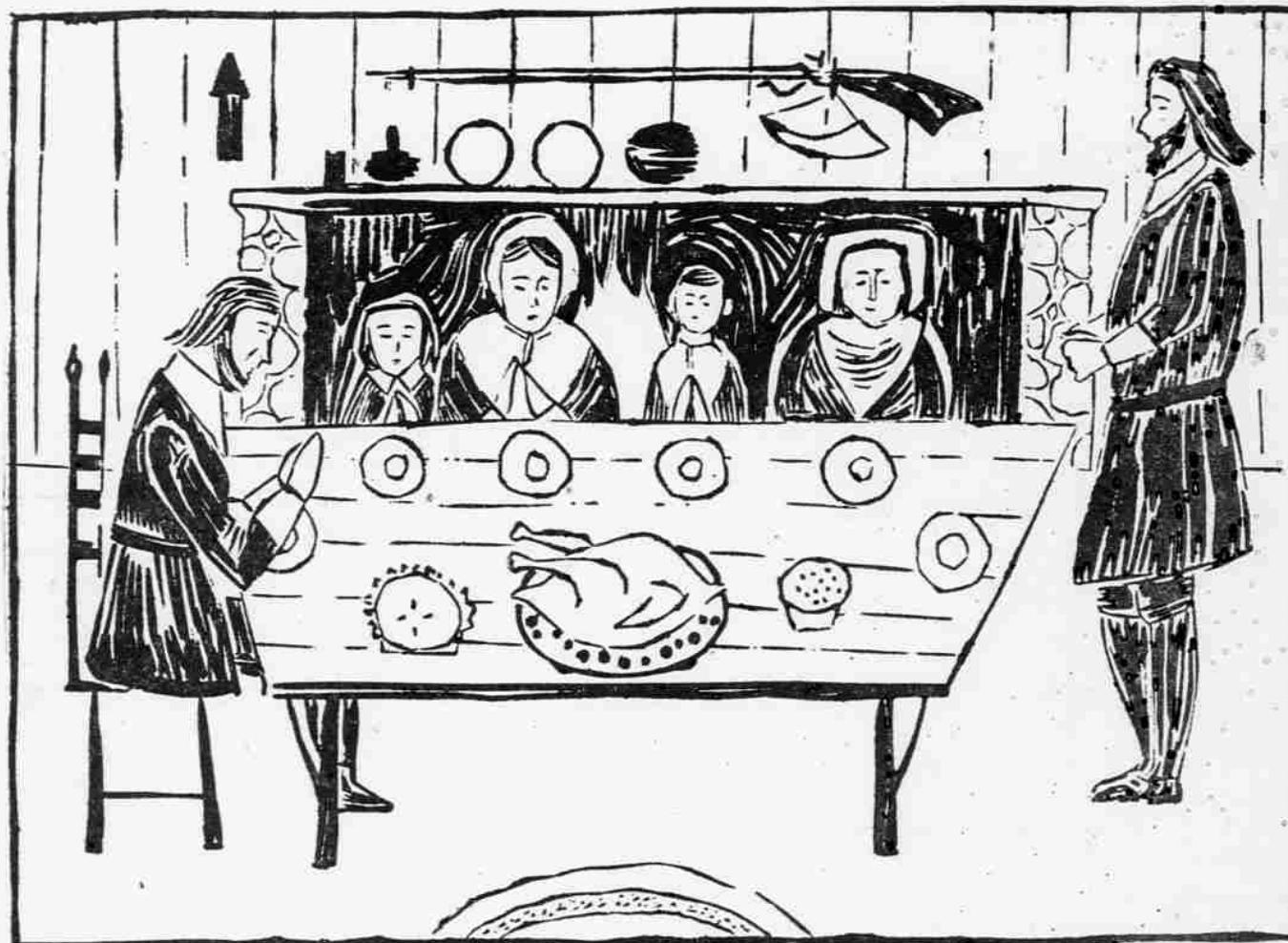
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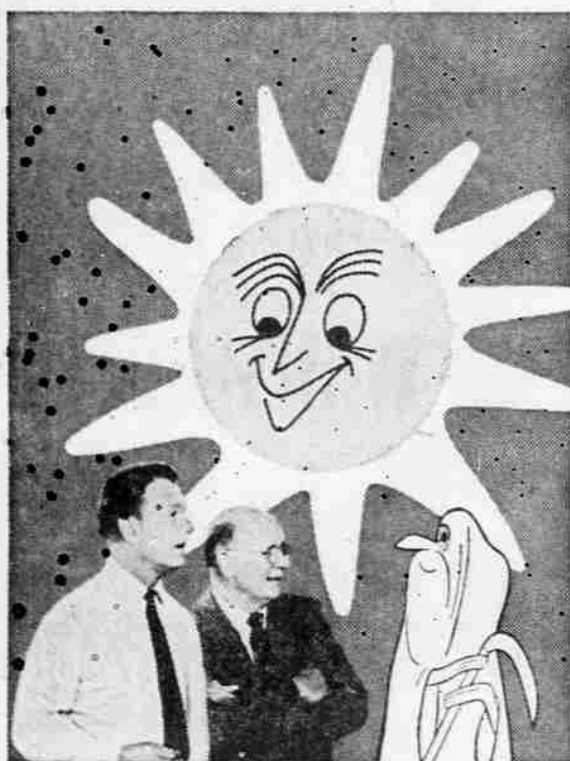


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