

Feeding the Family

By ZOLA VINCENT
Food Editor

Scalloped Oysters
Succulent oysters have been scalloped in many ways for many years. This is a simple, satisfying way of preparing this traditional dish. Buy them fresh, canned or frozen.
1½ pints oysters and liquor (about 4 dozen oysters)
¼ teaspoon salt
Dash of pepper
2 tablespoons chopped parsley
¼ cup softened butter or margarine
2 cups finely rolled cracker crumbs
¼ cup milk
1 teaspoon Worcestershire sauce

Check oysters to be sure all bits of shell have been removed. Strain off oyster liquor and save ¼ cupful. Stir salt, pepper and parsley into oysters. Blend together butter and cracker crumbs. Alternate layers of oysters and cracker mixture in greased baking dish. Combine milk, Worcestershire sauce and oyster liquor. Pour into baking dish. Bake in moderate oven, 330 degrees, 30 minutes.
If desired garnish with additional oysters in the last 15 minutes of cooking. Makes six servings.

Zippy Salad Dressing
A smooth, smooth garlic dressing that you will use often on green salads and with vegetable combinations.

Crush 1 clove garlic, add 1 teaspoon each of salt, paprika, dry mustard, ½ teaspoon pepper, 2 teaspoons sugar, 3 tablespoons lemon juice, and 2 tablespoons tarragon vinegar. Add 1 egg and beat with beater for 2 minutes. Gradually add 1 cup olive or salad oil and ¼ cup catsup, beating continually. Makes 1 pint dressing.

Horseradish Sauce
A dream of a sauce to serve with boiled beef, corned beef, ham, steamed fish or even poached eggs on toast. Makes about 2 cups sauce. Pass in sauce boat.

Melt 3 tablespoons butter in saucepan. Stir in 3 tablespoons flour, ½ teaspoon salt, 1 teaspoon dry mustard, and gradually add 1½ cups milk and ¼ teaspoon kitchen bouquet. Cook, stirring constantly, until sauce thickens and boils. Add 2 tablespoons grated horseradish and serve.

Drop Cookies
Drop cookies are a snap to do. This recipe makes 6 dozen cookies, but you'll have a hard time keeping them on hand once the children know they're about. They have such excellent food value; are tops for a between-meal snack.

1 cup shortening
1 cup granulated sugar
1 cup brown sugar, firmly packed
2 eggs
2 teaspoons grated lemon peel
½ cup lemon juice
1½ cups sifted flour
1 teaspoon soda
1 teaspoon salt

2½ to 3 cups rolled oats
Cream shortening and white sugar until light; add brown sugar gradually, creaming well. Add whole eggs and beat until light. Blend in lemon peel and juice. Sift together the flour, soda and salt; add gradually to creamed mixture. Stir in rolled oats until proper thickness to drop from end of spoon. Drop onto a greased cookie sheet and bake in moderate, 375 degree, oven for 10 to 12 minutes.

Glazed Carrots
Fixed like this, carrots will be a top ranking vegetable favorite with the entire family. Scrape and cut in half lengthwise 12 medium carrots. Cook in boiling salted water until tender; drain. Combine ½ cup ketchup, 3 tablespoons brown sugar, 2 tablespoons bacon drippings and ¼ teaspoon allspice; pour over carrots. Simmer 15 minutes, turning and basting occasionally, until they are well glazed and sauce is thick. Garnish lightly with minced parsley. Makes 6 servings.

Whip this up anytime for a real dessert-delight.
Combine canned apple sauce with crushed peppermint candy. Mix thoroughly and let stand a few minutes while you whip ½ pint whipping cream. Sweeten cream slightly and fold into apple sauce mixture. Chill and serve.

Chicken or the egg? Both come first in Lenten season meal planning. Eggs are in the headlines, but no strikers here; hens are working overtime turning out the year's best buys. In fact eggs are the lowest priced we've seen at this season in 10 years. Refrigerated egg storage, both in store and at home, is best. Grade A eggs become grade B in a few days at room temperature. When you buy, select grade A's for serving as eggs. Save by using grade B for ingredient purposes.

Chickens, broilers and fryers continue to flood markets at very low prices for frequent menu use. Turkeys are budget stretchers for large families, party-giving, week-end enjoyment for all.

Fish and Shellfish. West coast caught fish and shellfish for fine spring eating include cod, flounder, sole, halibut, rockfishes, salmon, clams, crabs, oysters, shrimp. How about fish sticks, which are so quickly cooked, for

breakfast for a change?
Cheese and Dairy Products. Mild, nippy or aged cheddar cheese goes into many a fine main dish. A Welsh rabbit with bits of crisp bacon, with chopped pimiento or green pepper, or with chopped pimiento olives added. Macaroni and cheese, too, may be dressed up in these and other imaginative ways. Cook cheese slowly.

Spring Vegetables. Fair to good quality is evident in all vegetable bin offerings with plenty of lettuce for salad making, celery for relish and cooking delights, cauliflower for steaming whole and serving hot topped with cheese, tomato or pimiento sauce. . . . Mushroom of good quality make superb luncheon or supper dish over hot toast points. Tart-sweet rhubarb is available in increasing quantity. Asparagus beckons for serving hot with lemon butter, cold with vinaigrette sauce. Potatoes, onions and cabbage are budget buys. Bunched vegetables buy are beets, chard, collards, green onions, radishes, turnips

and spinach. Italian squash is vegetable change, steamed or french fried.

Fruit Buys. Fruit situation is about the same. Good quality apples still around, thanks to proper modern refrigeration and handling. Same thing is true of pears. Grapefruit galore from California and Arizona orchards.

Roy Baker Punches Charging Moose

Fairbanks, Alaska — (U.P.) — "One-punch" Roy Baker of Milwaukee claimed the heavyweight title of Alaska today after a unanimous decision over an Alaskan moose that charged his helpless wife.

The 25-year-old Army bandman, outweighed but not out-gamed, bopped the moose square on the shoulder Thursday as it charged his expectant wife who had slipped and fallen on a patch of ice as she tried to get into their home.

Baker, stationed at Ladd Air Force Base, said he and his wife and two-year-old son, Scott, were returning home when the incident occurred. He said they were stepping out of their car in the

driveaway when the moose charged them.

Baker grabbed Scott and told his wife to get into the car but she started for the house instead. She fell as the moose neared her and Baker, holding Scott in one arm, belted the moose with a roundhouse right.

The moose turned and trotted back into the wilds without negotiating for a return match.

Cave Junction Council Names Police Officer

Cave Junction — Ross Turpin of Grants Pass was given a 90-day probationary appointment as Cave Junction police officer by the city council this week. He replaces Ralph Duncan who took over as chief of police last week. Both men must serve three months before permanent appointments are made.

Discussion by council members on proposed Main st. improvement work, resulted in a general, though unofficial, agreement to accept the 80-foot curb to curb plan submitted by state highway department engineers last week.

This would mean a 100-foot right of way, 10 feet on either side to be used for sidewalks, and would conform in width with the new four mile strip of Redwood highway being built south of Cave Junction.

As previously reported Anaconda's sales last year jumped to \$749,421,234 from \$630,703,042. Last year's earnings came to \$12.85 a share, against \$7.52 a share in 1955.

Liberia and its neighboring state, Sierra Leone, have the heaviest average rainfall annually along the west African coastal bulge territory.

Anaconda Earnings May Drop in 1957

New York — (U.P.) — The Anaconda Co. warned Thursday that if present price levels for copper prevail through 1957, its earnings this year will "be appreciably lower" than last year's record \$111,502,358.

To date, the 1957 average price is substantially below the 1956 average. Chairman Cornelius F. Kelley and President Roy H. Glover told stockholders in the annual report.

In a letter prefacing the report, Kelley and Glover explained that a tight supply-demand situation sent copper prices to a high of 46 cents in the first half of 1956. An easing in domestic demand in the second half resulted in an improved copper supply and lower prices. The current price of copper is around 32 cents a pound.

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Veterans Should File For Exemption Soon

All veterans with at least 40 per cent disability and widows of veterans must file a property tax exemption certificate with the assessor's office before April 1 to be eligible for the exemption, Ray Schumacher, county assessor, said today.

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TOO MANY COOKS

Knoxville, Tenn. — (U.P.) — Three state engineers decided Thursday that if they want to complete a study of Knoxville's downtown expressway project, they will have to do it in secret. When Sam Vesser, John Quaid and Elmer Reed started over the

proposed route they were joined by a party of city engineers, three members of the Knoxville Housing Authority and two reporters. They decided things were getting too crowded and returned to their office. They said they would make the study at an unannounced time.

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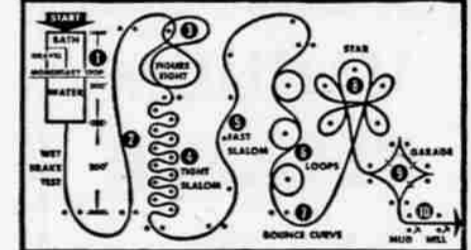


You Will Never
Be Fooled
If You See
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Sunday's
Mail Tribune

AUTO DECATHLON PROVES— CHEVY'S THE CHAMPION OF THE ROAD!

Drive the car that proved its superior steering, braking, cornering, road-holding and passing ability in the world's first Auto Decathlon... competitive ten-way test of driving qualities you want in your car.

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Auto Decathlon course. Ten brutal challenges to driving qualities. Chevrolet has a field day!



Chevy shows its sure-footed way of going even on steep grades and bad roads.

it handles, how quickly it recovers from emergency situations—like quick turns and stops—which can cause a car to lose its even-keel stance on the road.

Chevy waltzed through some of the roughest challenges ever laid down to measure how a car behaves when the going is tough; how it stays with the road; its balance, driving ease and control. Everything else in the low-price field was left in the lurch as Chevrolet finished first! Chevy even beat the higher priced cars that were tested, too!

That's Chevrolet's sure and solid going for you. And it's combined with V8 engines that deliver championship performance. Chevy recently proved that by taking the top performance award at Daytona Beach. Come in and get your hands on a winner!

*National Automobile Testing Association

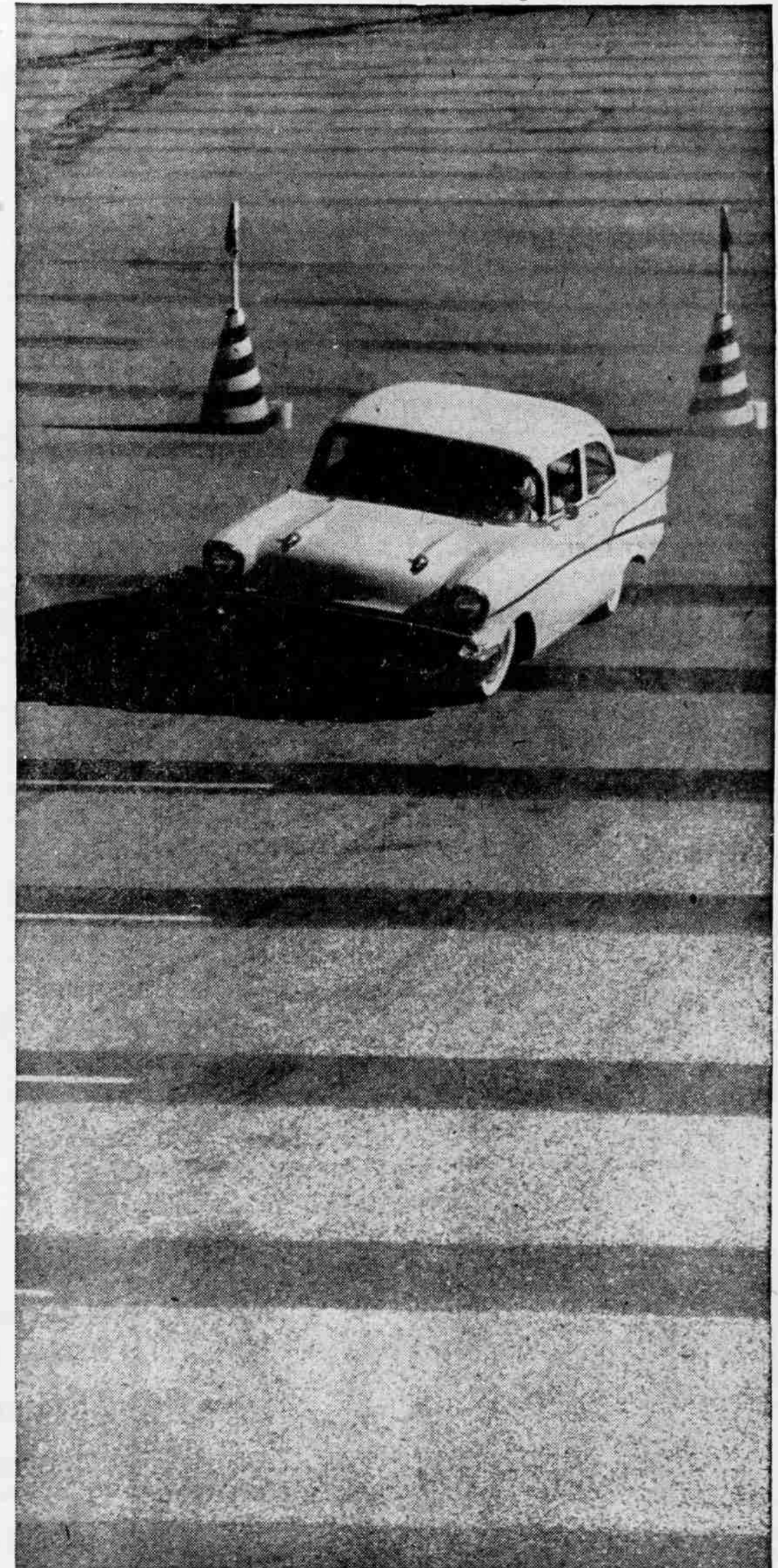
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