



FESTIVE EATING—It's after church on Easter and the family has gathered round for some festive eating. Whether you serve a ham, half a ham, leg o' lamb, turkey or plentiful, luscious frying chickens like these for the meat course, be sure the seasonings you use are fresh.

Feeding the Family

By ZOLA VINCENT
Food Editor

Fresh Seasoning Key To Flavor-Perfect Meals

Easter is a time when families get together, and this calls for extra care in meal planning and preparation. While in the planning stage, check your spice cabinet and be sure all tired seasonings are replaced by fresh ones. This is one of the best ways we know of to insure the flavor-perfect meals your family looks forward to.

If it's a ham or half a ham you plan to serve next Sunday, or any time for that matter, you'll need fresh pungent whole cloves for sticking into the scoring marks. Ground ginger, clove, nutmeg or powdered mustard are welcome additions to glazes. Leg of lamb stuck with slivers of garlic or rubbed with garlic powder, fresh, of course, is truly aromatic. Powdered ginger rubbed into a lamb roast not only adds that just right touch to the lamb, but makes the gravy something to long remember.

All Out in Seasoning

Stuffing for turkey or chicken... well, here you can really go all out in the seasoning department. Freshly ground black pepper for a wonderful tang, leaf sage, thyme, oregano, marjoram, parsley, celery seed, onion powder or salt, and whatever else needed for the flavor you love best.

Fried chicken is better than ever when dipped in an herb batter or shaken in a sack of well seasoned flour. Pepper and salt are musts, but from that point on let your imaginative taste buds take over. Any of the seasonings that go well in stuffings, or perhaps a bit of chili powder for real flavor distinction. Save seasoned flour for thickening gravy.

Paprika Chicken Fricassee

Served Over Fluffy Rice

So you're looking for a chicken fricassee recipe? Here is one that is new, at least to us, and the results are so succulent that you'll be doing this one often. Serve over plentiful, economical rice. Spaghetti or noodles are also good with this. Makes six servings.

- 4 to 5 pound chicken or chicken parts
- 2 cups boiling water
- 2 teaspoons salt
- 3 cups chicken broth
- 1 cup tomato juice
- 6-ounce can tomato paste
- 1 1/2 teaspoons chili powder
- 1 tablespoon Spanish paprika
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon crumbled whole oregano leaves
- 1/2 cup chopped ripe olives
- 1/2 cup chopped green pepper

Wipe chicken with damp cloth. If fricassee chicken is used, cut into serving-size pieces. Place in saucepan along with water and salt. Cover. Cook until tender; about one hour for fricassee chicken about 30 minutes for chicken parts. Remove chicken from pan. Measure three cups broth and pour into saucepan. Add remaining ingredients. Cook 10 minutes. Add chicken. Cook 15 to 20 minutes or until sauce has thickened and chicken is hot.

Fragrant Herb Biscuits

Tender and Delicious

Parsley, celery seed and caraway seeds make these light, fluffy herb biscuits, that will prompt many questions like, "Mom, what makes these so good?"

- 2 cups sifted flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 2 tablespoons minced parsley
- 1/2 teaspoon celery seeds
- 1/2 teaspoon caraway seeds
- 1/4 cup shortening
- 2/3 to 3/4 cup milk

Sift flour, baking powder and salt together. Add parsley, celery and caraway seeds. Cut or rub in shortening until mixture is crumbly. Add milk to make soft dough. Turn out on lightly floured board or pastry cloth and knead gently 30 seconds. Roll out one-half inch thick. Cut with floured biscuit cutter or sharp knife. Bake on ungreased baking sheet in hot oven, 450 degrees, 10 to 12 minutes.

Easter Time Is Time for Eggs

The Easter egg hunt is over... and just look at all those beautiful hard-cooked eggs your children found. Well, thanks to the protection of both the shell and the papery lining underneath, they will keep for hours without refrigeration as long as the shell is unbroken. However, as soon as the children have eaten far more of them than you

think is humanly possible, it is a good idea to put the remaining ones in a covered container in the refrigerator for future use. Here are some suggested future uses.

Deviled Eggs

Country Style

A fine dish that will use up nine of those Easter hard-cooked eggs. Cook 1 1/2 cups rice in boiling salted water according to package instructions. Shell and cut in half lengthwise nine hard-cooked eggs. Remove yolks and mash thoroughly. Mix with two tablespoons mayonnaise, one tablespoon chopped onion and one tablespoon mustard-horseradish; salt and pepper to taste. Fill egg whites with yolk mixture. Melt one-fourth cup butter or margarine in saucepan over low heat. Blend one-fourth cup flour until smooth. Add 1 1/4 cups milk; stir and cook until thickened. Add one teaspoon salt, one-eighth teaspoon pepper and two cups grated cheese; stir constantly until cheese melts and sauce is smooth.

Pile cooked rice lightly in shallow baking dish. Pour cheese sauce over rice. Arrange eggs on top; sprinkle with paprika and bake in moderate, 350 degree oven about 20 minutes. Garnish with parsley or perhaps slices of pimiento stuffed olives.

Other Hard-Cooked Egg Uses

Garnish your Easter dinner meat course with colored stuffed hard-cooked eggs. Place whole peeled eggs in water with desired amount of vegetable coloring. When just the right tint remove from water, dry and stuff in your favorite manner. Overfill the whites enough that when put back together the filling puffs out and gives a ruffled effect.

Add chopped or quartered hard-cooked eggs to any vegetable salad for extra goodness. Arrange whole hard-cooked eggs throughout your favorite meat loaf for interesting texture and flavor contrast.

Sprinkle grated hard-cooked eggs over such vegetables as spinach, broccoli or green beans.

Boysenberry Pies for Easter Party Enjoyment

Easter, 1957... and what could finish off that after-church family dinner better than a delectable, juicy Boysenberry pie with all the tart-sweetness of August-ripened berries "frozen in." Modern American families enjoy fresh frozen berries, berry pies and other berry delicacies any time. Keep pies handy in your freezer ready to bake or if you are enamored of our own shorter-than-average pie crust just have the frozen berries standing by to give you an assist.

Boysenberry Pie Toppings

Ice cream, naturally... Whether you buy pies completely ready for the oven or if you make your own, you are likely to serve the finished product with slathers of ice cream. To teen-agers "slathers" denotes big slanting spoonfuls of ice cream from a big kitchen spoon. It's true the contrast of cold creaminess and rich hot fruitiness is tops in flavor and color. We warn you, however, not to put cold ice cream on hot pie on a glass serving plate. This is the voice of experience.

Choice toppings, but definitely... Top with cream cheese softened with a bit of cream. Or try a wedge of cheddar cheese at the side. When a special occasion decoration is in order, buy already sliced American cheese and cut holiday or seasonal patterns from it with a cookie cutter. While table is being cleared after main course drop cheese cutouts on top of baked pie. Just five minutes more in a 400 degree oven will soften cheese and lightly tip it with brown.

Tasty Nibbles

Tiny, tasty appetizers to serve in the living room before a company dinner. Blend together an eight-ounce package of cream cheese with two tablespoons each blue cheese, finely chopped celery and mayonnaise, one tablespoon minced onion and dash of cayenne pepper. Shape into tiny balls and roll in finely chopped ripe olives. Chill and serve on picks.

Never store those bake 'n eat biscuits in the freezer compartment of your refrigerator. These biscuits bake better when kept in the regular food storage compartment of refrigerator.

ILLINOIS VALLEY PTA Officers Elected

BY HELEN BOTTEL

Cave Junction—Mrs. J. V. Culbertson was elected president of the Evergreen Parent-Teacher Association, following a potluck dinner at the school Monday night.

Her officers are Mrs. Otis Hussey, vice-president; Mrs. Wayne Petsch, treasurer and Mrs. Jack Owens, secretary.

Members voted to donate \$50 to the school cafeteria. Earlier in the year the Evergreen PTA had given a half-scholarship of \$85 to the PTA scholarship fund.

Sponsorship of a Red Cross class in post-natal and infant care is to be assumed by the Evergreen group, it was decided at the Monday meeting. The class for mothers will be conducted by Mrs. Martha Woolley, county health nurse, and will start in July.

A joint installation of all valley PTA officers is set for May 2 at 8 p.m. at the Illinois valley high school.

Readings, song and a descriptions of world religions provided entertainment for members of the Illinois Valley Federated Women's club and their friends at the club's Easter program held Friday.

The Rev. Robert Kingsbury of Immanuel Methodist church gave a talk on religions of the world, bringing out the influence of Hinduism, Buddhism, Islam, Judaism and the Christian religion on each other. He emphasized the fact that these religions, beginning with Hinduism, the oldest of them all, sought to know and serve one God.

Setting for the Easter program was at the hilltop home of Mrs. Reuben Cook, whose picture windows overlook the scenic mountains surrounding Kerby. Her co-hostesses were Mrs. Robert (Mike) Smith and Mrs. Earl Boyd.

At the May meeting, Miss Georgia Adams, a former Red Cross worker, will show her slides of Japan and will give a talk on the Japanese mother.

John Perry, chairman of the Josephine County Farm Bureau was a guest at the Illinois Valley Farm Bureau's dinner meeting held Thursday at the high school.

Costs and values of corn silage, as compiled from extensive records, kept at the Illinois Valley Dairy were explained by Robert Martin.

Plans for the public installation of Veterans of Foreign Wars Post and Auxiliary officers were made at the two meetings held Thursday at the VFW hall. The ceremonies are set for April 25 at the American Legion hall in Cave Junction.

Alice Beem, president elect, presided at the Auxiliary business meeting, taking the place of Lucille Arnold, who was unable to be present.

Dr. and Mrs. Bert Elliott of Medford presented program of colored slides of Jerusalem and the Holy Land at the Kerby Parent-Teacher Association meeting Thursday night. They had made a round-the-world trip several years ago, and were especially impressed with the churches and customs of the Near East.

An end-of-school party for eighth graders was discussed. Mrs. Grant Carothers will be in charge of arrangements.

Linda Deaton was chosen grand representative of the State of Nebraska in Oregon at the Job's Daughters Grand Session last week in Portland.

Attending from the valley were Lynda Zimmerman, Linda Deaton, Bertha Chapman, Sandra Piper, Judy Hansen, Carma Lewis, Carmel White, Diana Strohkirch, Carolyn Demersman and Ardith Hilger, all members of Kerby Bethel No. 36, and their chaperones were the mesdames Norma Campbell, Joy Kellert and Fay Snider.

The Illinois Valley Community chorus, combined with the high school choir, opened the Easter season here last Friday with a program of solos and anthems presented at the Immanuel church in Cave Junction.

The 40-voice choir, under the direction of J. Van Johnson, was enthusiastically received in its first public performance.

The Invocation was given by Rev. Robert Kingsbury. A meditation by Arthur Drews followed the first two anthems and Rev. Martin Brown closes the services with a benediction.

Churches in the Illinois Valley Ministerial association sponsored the event. The choir of Immanuel

Methodist church acted as ushers and hosts.

"The Dawning," an Easter pageant presented by the Cave Junction Community church, played to a packed house at Provolt Grange hall Sunday evening.

Five churches in the vicinity cancelled their regular evening worship services so that members could attend the brilliantly costumed event.

Next presentation comes Thursday at Central Point Community church, and the final night for the pageant is on Easter at 8 p.m. at the Cave Junction Community church.

After several starts which fizzled because of temperamental weather, Boy Scouts of Troop 70 finally made it on their overnight camping and fishing trip to Brookings last week-end, and nearly got washed away.

Two tents below down in the wind-and-rain storm Saturday night, but another tent and the covered cab in Scout master John Grubb's pick-up kept the boys dry, though it was a little crowded.

On the trip were Bob Ellis, Gary Wade, Gary and Jim Campbell, Dennis and Roger Bottel, Ralph Wheaton and Scoutmaster Grubb.

Faye Warren, who has done more than her share of good turns for her O'Brien neighbors, had the tables turned on her last Thursday.

Although it wasn't her birthday, friends lured her to the home of Emma Lemm where they feted her at a surprise potluck luncheon and later presented her with a combined gift from the group.

Guests were Hattie Evitt, Lucille Ellis, Nina Weber, Emma Lemm, Hazel Slanaker, Louise Woodbury, Ann Turnbull, Ardith Stephens, Grace Kubli and Jeanne Evitt.

Nearly \$175 was netted for the Selma school cafeteria at the "hard times" dinner given by the Selma Parent Teacher Association last Friday night. A total of 131 people attended.

Word reached here this week that Mrs. Lela Parsons of O'Brien was married April 8 in Montazinto, Wash., to Clyde Connors, a former resident of the Illinois Valley. The couple will live in McClary, Wash.

Visiting in the valley over Saturday and Sunday were Joyce and Harry Kellert and their two children, Richard and Cheryl. The Klamath Falls family were house guests at the Art Kellert home in Kerby, but spent Sunday with Mrs. Kellert's parents, Mr. and Mrs. E. O. Greene at River's Edge.

At their regular meeting last week, Rebecca Marguerite Lodge No. 111 planned an entertainment for the Odd Fellows, to be held May 24 at the hall in Kerby. Families of both Odd Fellows and Rebekah members will be invited.

The 19 little students in Greene Garden School are busily practicing for their end-of-school event, which is to be held this year on May 24 at the Immanuel Methodist church. The program is always a high point in pre-vacation festivities.

An Easter party and egg hunt is planned by Mrs. Marian Greene for Friday, after the kindergartners complete their hand made Easter baskets and cards. Prizes and refreshments are planned.

Mr. and Mrs. Robert G. Davis and their son Jackie drove down from Roseburg in their new Thunderbird to visit Mrs. Davis' parents, Mr. and Mrs. J. J. Villard last weekend.

Their deep tens were the result of a recent six-weeks vacation in Hawaii. Davis is a Roseburg attorney.

Engineers Call For Bids on Jetty Job

Portland—A call for bids for construction of two jetties in southwestern Oregon has been issued by the Portland district, corps of engineers.

Bids will be opened here at 2 p.m. May 9 for construction of two rubble mound jetties at the mouth of the Chetco river near Brookings.

The Chetco river jetties will require 76,000 tons of jetty stone and 11,200 cubic yards of excavation, according to engineers. Completion time for the two jetties is 180 days.

HORNBROOK Good Friday Service Set

By MRS. H. H. CHAPMAN

Hornbrook—The Community Methodist church will hold services Good Friday April 19, from 2 to 3 o'clock. The Rev. Lewis Manning will conduct and there will be communion. Everyone is invited to attend.

The Women's Society of the Methodist church held their annual Easter bonnet party in the Fellowship room of the church on Thursday. After the hats were bought and donned by the ladies, a short program was presented, and then the makers of the hats were revealed.

Some were "dreams," and some were "nightmares," but all revealed considerable imagination and ingenuity.

First prize for the prettiest hat went to Mrs. Harry Chapman whose creation was an inverted bread basket covered with pink kleenex carnations and topped with a white satin bow off a potted plant. In a tie for second place were hats made by Mrs. Fred Mills and Mrs. Mary Taggart, with Mrs. Lester Nye taking the prize for the most original. Mrs. Henley Clawson was program chairman. Mrs. Stanley Balfrey of Yreka was an out-of-town guest.

Bob Paine, son of Mr. and Mrs. Laurant Paine, was one of the members of the Yreka High school trampoline and tumbling team who made a trip on Friday to Arcata, Calif., where they presented their act, returning Saturday. Bob reported the weather in Arcata as "cold, rainy, windy and foggy."

The cry of "play ball" was heard in Hornbrook last Thursday as the first grammar school game of the year got under way. In a game pitched by Loren Howard Cummings and caught by Lorine Paine, Hornbrook emerged the winner over Horse creek by a final score of 12-9.

Mr. and Mrs. Dick Wyatt of Central Point, Ore., were visitors on Sunday at the home of her mother, Mrs. Minnie Bloomingcamp. They were enroute

OLDEST TRIPLETS

Marlboro, Mass.—(U.P.)—Faith, Hope and Charity claim to be the nation's oldest triplet sisters. All widows, Mrs. Annie Faith MacDonnell, Mrs. Ellen Hope Daniels and Mrs. Charity Murphy are now in their 90th year.

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Medford Woman to Undergo Surgery

Mrs. David Wade, 721 Pennsylvania ave., Medford, will leave by plane Saturday from Medford for Rochester, Minn., where she will enter St. Mary's hospital for heart surgery Wednesday, April 24, friends in Medford have reported.

A new by-pass method will be used in the operation, they said. A mechanical heart lung machine will assume the function of the heart and lungs while the heart is stopped for the operation, they reported.

She will be accompanied on the trip by her mother, Mrs. Oliver Guss, also of 721 Pennsylvania st., Medford.

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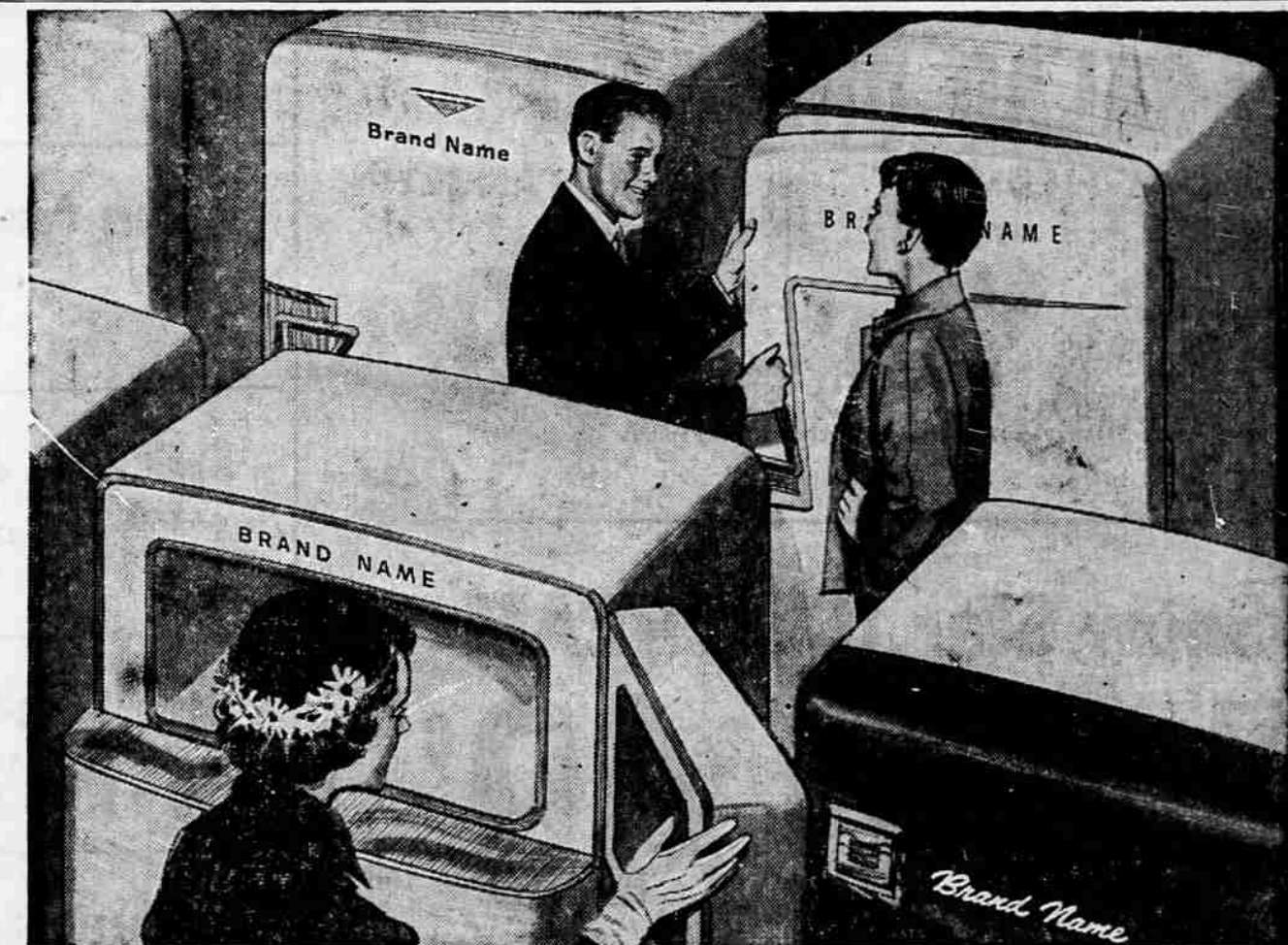
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