

Daylight Time Starting Sunday In More Areas Than Ever Before

BY FRANK L. SPENCER
United Press Correspondent

Daylight time returns Sunday and more persons will be involved in the clock setting operation than ever before in peacetime.

And, a United Press survey showed today, you'll be more likely to get a straight answer to the question, "What time is it?"

Fifteen states, including three new ones, will have daylight time throughout. Twenty-five states will keep standard time. Eight will have a mixture. The District of Columbia will be on daylight time.

Time Change Begins at 2 a.m. Sunday, local time and runs till the last Sunday of September or October, depending on the area.

The three new daylight states are Indiana, Wisconsin and Minnesota. Wisconsin voters approved the time change in an April 2 referendum, ending a 40-year dispute. Cities fought for it to get and extra hour of evening sunshine "for better health, more recreation and better family life." Farm groups opposed it on grounds it would disrupt the farmer's schedule.

Fines and Jail
Indiana has been plagued by a patchwork of confusing clock schedules with a zigzag line running roughly down the center of the state dividing time zones. A new daylight time law has teeth. Officials of governmental units ignoring it can be fined and jailed.

Minnesota's Legislature approved daylight time 80-38 Tuesday.

But the Tennessee Legislature banned fast time. The law was aimed at Nashville, where many businesses went on "voluntary" daylight time last summer. Now some firms are thinking of opening an hour earlier and quitting an hour earlier, and leaving the clocks alone.

In neighboring Kentucky the Legislature made standard time official, but as in the past some towns will go on fast time "voluntarily."

Northeastern and parts of Eastern Ohio will go on daylight time Sunday and Columbus votes May 7 on whether to go along with the other towns. If Columbus approves fast time, other Ohio towns will follow. Pennsylvania is another mixed time state with smaller communities sticking to standard time while the bigger cities move the clocks ahead.

Nevada Conforms
But in Nevada the time change will put the whole state in conformity. The state with the exception of Lincoln county goes daylight. Lincoln county is in the Mountain time zone and will stay on standard, which is the

same as Pacific daylight. Fast time is politically hot in many areas. California's Legislature has a bill to repeal it and a measure to impose it was killed recently by the Colorado Legislature. Missouri's Legislature has before it a bill that would outlaw daylight times unless the entire state goes for it.

A bill that would outlaw fast

time in Nebraska has been opposed by lawmakers from the Mountain time areas and by a representative of an agricultural district who said, "You can't teach daylight time to the cows and chickens."

But in Illinois, State Sen. C. E. Sprinkle said, "I'm a farmer and personally I like standard time, but I tire of all this confusion."

Feeding the Family

By ZOLA VINCENT
Food Editor

Hot Sauces for Fresh Asparagus

The season for this succulent grass is so short that many families serve it two and three times a week in order to eat their fill. Here are three delicious hot sauces to be served with cooked just-until-tender asparagus. Each recipe adequate for 1½ pounds asparagus.

Chive Cream Sauce

Melt one-fourth cup butter; add one-fourth pound fresh mushrooms that have been cleaned thoroughly in salted water then sliced. Cook five minutes or until tender. Soften one six-ounce package chive cream

cheese with one tablespoon milk. Beat until light and fluffy. Add cheese mixture and two tablespoons lemon juice to mushrooms and butter. Mix well and heat to serving temperature, stirring occasionally.

Amandine Sauce

Combine one-half cup melted butter, one-fourth cup chopped blanched almonds, two tablespoons chopped parsley, one-fourth teaspoon monosodium glutamate and two tablespoons lemon juice. Cook over low heat 10 minutes, stirring occasionally.

Piquant Butter Sauce

Melt one-half cup butter over low heat. Add one-third cup lemon juice, one teaspoon grated onion, four teaspoons prepared horseradish, one-half teaspoon paprika; mix well. Cook over low heat five minutes. Do not over cook or it will separate.

Rhubarb Cobbler

The distinctive sweet-sour flavor of rhubarb coupled with its appealing color makes it a spring time dessert favorite... especially when cobbled like this: In a saucepan combine three tablespoons quick-cooking tapioca, two cups sugar, one-fourth teaspoon salt, one-half teaspoon nutmeg with six cups rhubarb cut in one-inch pieces before measuring (about 1½ pounds). Add the juice of one orange plus enough water to make one cup. Cook and stir over medium heat until mixture comes to a boil. Remove from heat and stir in two tablespoons butter. Pour

into greased 13x9-inch, baking dish. Now combine 1½ cups biscuit mix and two tablespoons sugar; add two-thirds cup light cream and stir with fork just until blended. Dough will be soft. Carefully spoon the dough in eight mounds on top of hot fruit. Combine two tablespoons sugar with two teaspoons grated orange rind and sprinkle on top of dough. Bake in hot oven, 450 degrees, about 25 minutes, or until rhubarb is tender. Serve warm with or without cream.

Variety Meats Are An Adventure in Good Eating

Learning to serve variety meats in many forms can be an adventure in good eating. They are always top news in nutrition because of their high protein, vitamin and mineral content. Top news, too, in value, since they have relatively little waste. One pound can be counted on for four servings.

What are variety meats? They are the edible parts of beef, veal, pork and lamb which cannot be classified as regular cuts. In other words, liver, heart, kidney, tongue, tripe, brains and sweetbreads.

Choose for freshness. Variety meats are slightly more perishable than other meats. This makes it doubly important that the ones you choose have a fresh, plump, even colored look. If edges look dried out, rough, or are different in color, you can be fairly certain they're not as fresh as they should be. Once bought, refrigerate them carefully and use as soon as possible.

Cooking Methods

Liver: You'll find calf and beef liver in best supply in the market since pork and lamb liver are used to a large extent in the making of sausage items. Calf liver, tender and delicate in flavor requires only a short cooking period; may be broiled. Beef liver, unless it is very young, is best suited to braising. Or simmer a couple of minutes until it firms up, then grind and use in loaves and patties.

Tongue. Simmer in salted water to cover until tender; omit salt for smoked tongue. Remove skin and root ends before serving. Perfect when served with a tasty horseradish sauce.

Kidneys. Wash and remove membrane; halve and remove fat and tubes. Braise beef and pork kidneys, or use in stews and meat pies. Broil or pan-fry veal and lamb kidneys being sure to keep the flame low and not to over-cook. Wonderful served with lemon wedges.

Heart. Wash and trim top. Simmer in salted water until tender. Or stuff with a savory dressing and braise.

Sweetbreads. Simmer gently for 30 minutes in two quarts water to which has been added two tablespoons vinegar and two teaspoons salt. Drain, chill in cold water and remove membranes. Now they are ready to be cut bite-size and creamed. Or cut in half and braise, fry or broil. Our favorite way is to dip halves in beaten egg then in seasoned bread crumbs and fry in butter until golden brown. Tartar sauce goes well with these.

Tripe. Simmer about two hours until tender; then broil, fry, or heat in a sauce.

Beef, Variety Meats, Turkey, Top Week End Protein Buys

Homemakers may thrifflily star pot roasts, Swiss steaks and other savory beef dishes in their menus. Cut of chuck, rump, round and short ribs suitable for braising are wearing low price tags. Secret of braising beef is to first brown meat in a small amount of fat, then cook in covered pan with or without added liquid. For best flavor, keep added liquid at a minimum, season as preferred, keep heat low either on top of range or in the oven.

Variety meats, high in good nutrition and low in per serving cost are excellent buys. These include liver, tongue, kidneys, heart, sweetbreads, brains and tripe... Each with its own distinctive flavor and texture. Turkey has been designated

Grange Notes

Central Point Grange

The third and fourth degree was given to seven candidates at the regular Grange meeting Friday, April 19. This degree team is supervised by the lecturer, Mrs. Gaston Floux with Edwin Gebbard acting as master.

Those initiated were Mr. and Mrs. J. M. Tucker from Griffin Creek Grange, Miss Caroline Foust from Live Oak Grange, Russell C. Fair, Elsie F. Fair, Charles E. Henry and Melva E. Henry from Central Point Grange.

Thirty six guests were present, 13 being from Rogue River Valley Grange which is in Josephine county.

The Grange Masters present included Master C. R. McClintox, Rogue River Valley Grange; Master Charles White, Live Oak Grange; Master Pearl Bartling, Lake Creek Grange; and Master Menno Bachmann, Upper Apple-gate Grange.

The HEC chairman reported on plans for the lunch to be served for the Home Extension Festival with Mrs. Walter Jensen, Mrs. Delmar Smith and Mrs. Harold Gebbard, committee.

Mrs. Jensen gave a tea for the committee at her house last week.

The agricultural chairman reported that the new crop of hay would be early this year, and that hay and grain prices are still low and cattle prices about the same.

The legislative chairman urged the members to write to their congressmen to help get the bills passed that the Grange is working for.

Members voted to give a 4-H scholarship for summer camp, as usual. Pomona Grange will meet April 27 at the Bellview Grange hall for a day meeting.

Miss Caroline Foust, Home Extension agent of Josephine county, was introduced.

The chaplain reported that Mrs. Scott Hamilton is in the hospital and that Easter cards had been sent to all of the shut-ins.

Helen Harper furnished homemade candy for the degree work. The lecturer was in charge of the display table, which consisted of Easter favors. There were several cute varieties of Bunny marshmallows with coconut covering, with almond for nose, made by Mrs. Win Arnold; china egg with sequins by Mrs. Floux and styra foam bunny, sequin trimmed by Mrs. W. Sutherland, and several other arrangements and favors by Mrs. Jay Anderson.

The refreshment committee was Mr. and Mrs. Cecil Keinan, Mr. and Mrs. C. Jantzer, and Mr. and Mrs. Stanley Lydiard. The tables were decorated with pear blossom sprays, purple tulips and lilacs.

A hundred persons including the juveniles were served.

WHEAT MISSION DUE

Tokyo —(U.P.)—A four-man U. S. wheat mission from the Northwest United States will arrive here Saturday to attend the Japanese International Trade Fair which opens May 5.

this week's plentiful-food-to-feature by the United States Department of Agriculture. Supplies are exceptionally heavy and they are a good buy for busy homemakers from the convenience point of view. Today's ready-to-cook turkey is easily prepared. Leftovers can provide turkey sandwiches for lunches and many other quick-to-prepare dishes for family suppers. In the poultry line, if you prefer chickens there are plenty and at continuing low prices.

Cheese
Cheddar cheese, mild or sharp, is in good supply. Is well priced for frequent use in sandwiches, sauces for cooked vegetables or macaroni dishes; good in salads, fine as a dessert course with fruit. Make a cheese cake from plentiful cottage cheese; or buy a bakery or frozen apple pie and melt sliced cheese on top just before taking to the table.

Fruit Department
Strawberries are available at favorable prices thanks to the advancing season. Best buys are local loose apples, grapefruit and small oranges. Rhubarb is in good supply. Avocados are reasonable. First of the melons have appeared in some markets.

Vegetable Department
Plentiful include cabbage, carrots, cauliflower, celery, lettuce, squash, potatoes, onions, bunched vegetables. Asparagus pieces are down. Fresh green peas and small artichokes are in fair supply.

Dried beans, peas and lentils, now attractively packaged in film bags, have long been a nutritional value. Because some of their nutrients are soluble in water, use only the amount of water for cooking that the beans can absorb. Cook in the same water they are soaked in.



HEARING OF ARRIVAL of kittens at home of Vice President Nixon in Washington, brother of Ed Adams, 14, crippled by polio two years ago, asked for one. Julie Nixon, 8, is handing pet to Kathryn Walensky, airlines stewardess, for delivery to lad in Chicago. (International Soundphoto)

Taxpayers Should Retain Return Copies

Portland—A reminder to federal income taxpayers to retain their copies of returns filed in the recently closed tax filing period was issued today by the Portland office of the Internal Revenue service. Records of income and expense used in preparation of the return also should be kept, District Director Ralph C. Granquist said.

"Tax records must be retained for at least three years from deadline date, April 15," Granquist said. "There is always the possibility that a taxpayer may be called upon to furnish proof of his income and deductions. Keeping copies of returns and records will help both him and the revenue service in such cases. "Beyond this requirement, tax-

payers should find that retention of their copies of returns will help them in filing next year, especially if there is no major change in their financial status. In addition, the revenue service urges that all records of 1957 expenditures—cancelled checks, receipts, notations of contributions, state and local taxes, interest payments and other deductible items—be retained for reference in computing 1957 federal returns."

A TIMELY DIAGNOSIS

Chicago —(U.P.)— The Illinois State Medical Society says the common characteristic of a recurring annual illness "is a wish to depart from all routines which form a part of daily living." The illness? Spring fever.

Civilization Said Threat To Grey Whale

San Diego, Calif. — (U.P.) — A distinguished oceanographer has warned that civilization is becoming a threat to the grey whale, a familiar of the Pacific Coast thousands of years before civilization existed. Dr. Carl Hubbs, professor of biology at Scripps Institute of Oceanography, said the giant mammals no longer can find the necessary isolated breeding places along the lower Pacific Coast because of the increase of population, sportsmen and industry. Hubbs said preserves should be provided to protect the huge whales when they come in shore to breed. He said the Mexican government is considering establishing sanctuaries for the mammoths, but that at present the United States has not undertaken similar action.

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Tomorrow night at 11

Medford phone numbers change

Same time... numbers change in Ashland, Gold Hill, Jacksonville and Phoenix-Talent



Tomorrow night's the night Medford changes to new phone numbers! Starting at 11 p.m., you'll dial the new numbers listed in your new Medford phone book.

After tomorrow night's change, Medford numbers will start with prefixes: SPring 2 and SPring 3. We've mailed you a new number sticker for your phone.

Starting tomorrow night: More toll-free dialing

Starting Saturday night at 11, you'll be able to dial toll-free from Medford to Phoenix-Talent, Ashland and Gold Hill. That's in addition to Jacksonville, Central Point and White City, which you already dial toll-free. From other points in the Medford-Ashland

You'll find it's easy to dial Medford's new numbers. To call SPring 3-1080, for instance, just dial the prefix S-P-3... then 1-0-8-0. Tomorrow night at 11 p.m., the new Phoenix-Talent exchange gets new numbers. Numbers change, too, in Ashland, Gold Hill and Jacksonville. It's all explained in the pamphlet we've sent you. Please read it.

area, the toll-free dialing range expands, too. To see where and how you can dial toll-free... look at the pamphlet, or the map on Page 2 of your new phone book.



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