



BAKED POTATO TOPPING—Famous restaurants and railroad diners feature big baked potatoes with special toppings. Delight family and friends with choice of toppings for plentiful Long Whites. In the above photo they are topped with sour cream and chives, cheese sauce and a mushroom sauce.

Feeding the Family

By ZOLA VINCENT
Food Editor

Superb Baked Long White Potatoes Have Affinity for Dairy Products

Plentiful Long White potatoes are superb when baked, and their natural affinity for dairy products is widely heralded. We can't think of a better way to celebrate the end of June Dairy Month than by serving family and friends baked potatoes and a variety of choice toppings featuring flavorful, nutritious dairy products.

First: What is a Long White? Characteristically, the Long White, as its name indicates, is a long, white, thin-skinned potato with a smooth cylindrical shape. Its very thin skin, shallow eyes and smoothness makes it easy to prepare for cooking with an extremely small amount of waste. It is a good all-purpose potato with excellent flavor, a just right moistness and firm texture. So bake it, mash it, fry it, or whatever.

To bake: Grease potatoes lightly. Place in hot oven, 400 degrees, for 50 to 60 minutes. When done, slash a cross or cut diamond shape in the tops and gently squeeze potatoes from the bottom till they push out a bit. Fork up the insides gently, stuff with paprika and they are ready to serve.

Potato Toppings

Many people think baked potatoes are unsurpassed simply dressed in plenty of butter, salt, pepper and a dash of paprika, but for those of you who like more zest in your potato eating here are some suggested toppings. Put them in attractive dishes and let each person take his choice.

Cheddar Cheese Sauce. A well seasoned cheddar cheese cream sauce is always welcome. Start with a basic cream sauce, add plenty of grated cheese, a good dash of Worcestershire, some chopped or dried parsley and onion salt or powder to taste. If you want added color some chop-

ped pimientos are a nice addition.

Blue Cheese Sauce. So you like blue cheese, then you'll love this. Mash one to two ounces of blue cheese with one eight-ounce package of cream cheese; add enough top milk or cream to soften to consistency you like. Dust with paprika and top with chopped green onions.

Mushroom Topping. Simplicity itself. Just open a can of condensed cream of mushroom soup and serve as is or slightly warmed. Add sliced or chopped mushrooms for additional flavor and as a decorative touch.

Sour Cream and Chives. This has been a favorite of ours for a long time. Add salt and just a whisper of garlic powder to a pint of commercial sour cream. Mix thoroughly. Serve topped with chives or with chives in a separate dish. Ah such happy eating!

The Bride Cooks Pork. June is the month of brides. And, oddly enough, once she's married the bride starts cooking. Her first cooking lesson could very well be the preparation of pork. To enjoy the best flavor and goodness of pork, the new homemaker should know a few simple pork cookery rules.

First, pork must be thoroughly cooked before serving. Whether braising, roasting, or stewing, in order to guarantee complete doneness, prepare pork with long, slow cooking. The high quick temperatures of frying or broiling dry this meat. So cut such as chops, steaks and tenderloin slices should be braised. Brown the meat in a little hot fat, then cook it in a small amount of liquid in a covered pan.

Simple Roasting Rules. Pork roasts will be tender, moist and succulent if you follow these simple rules. Fat side up! No cover! Oven temperature, 325 degrees! Use meat thermometer! Cook to the well-done stage!

Forest Infestation Survey Under Way

Salem—The annual insect infestation survey of state forest lands is underway this week, according to Al Larsen, officer in charge of insects and disease controls.

The first step is flights over 27 million acres after which infested areas will be checked on the ground by entomologists. Biggest concern in western Oregon, he said, is the balsam wooly aphid or chermes which has infested 150,000 scattered acres of fir. Larsen said no practical method of control has been found.

The survey west of the Cascades is expected to be completed in July with a check for the spruce budworm to follow in eastern Oregon.

Roasting with the fat side up the roast bastes itself.

Our Cheese Appetite Showing and Growing

Our cheese appetite is growing steadily as shown in recent figures. Seems that twenty years ago we ate only four pounds of cheese per person per year, then we stopped it up to six pounds and now we're topping eight pounds. A more bagatelle compared to the Swiss who average seventeen pounds and the British isles who consume fourteen pounds per capita.

Reasons for this seem to be more varieties and more convenient packaging. Practically any store worthy of the name offers twenty-five kinds nowadays and the big cheese stores offer a hundred or more varieties.

White Monkey Cheddar Delight And lo! cheddar cheese leads all the rest. Versatile, sharp, full-flavored cheddar cheese is still the most popular cheese. Here is a conversation piece recipe using this tasty cheese. This can easily become known as your "specialty."

2 cups soft bread crumbs

1 cup milk

3 tablespoons butter

2 cups shredded natural, sharp cheddar cheese

1 cup dry white wine

1/2 teaspoon salt

1 teaspoon dry mustard

Cayenne pepper or Tabasco sauce

2 eggs, slightly beaten

Crisp toast

Soak bread crumbs in milk. Melt butter over hot water in double boiler or chafing dish. Add cheese. When cheese is melted, add soaked bread crumbs and wine (milk may be used in place of wine), seasonings. Carefully stir in the slightly beaten eggs. Allow to cook several minutes, stirring constantly. Serve on crisp hot toast on hot plates. A tossed green or molded grapefruit salad and your favorite beverage will complete the meal.

Cheddar Log or Ball. Lovely to look at, a delightful to eat will be your reaction to this cheese concoction. Shred one pound sharp-changed natural cheddar cheese. Rub bowl with garlic. Mix cheddar with one eight-ounce package cream cheese and one-third cup sherry wine. Add one-third cup chopped ripe olives, one teaspoon Worcestershire sauce, dashes of cayenne or tabasco sauce. Shape into log or ball. Chill several hours. Shortly before serving roll in one-fourth cup chopped parsley.

Coffee Drops

Have Dates

You'll be dating these date filled coffee drops right along once you try them. They are made by a quick-mix method, so you can make them in quantity for a picnic, hike or backyard party.

1-1/4 cups sifted flour
1/2 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon salt
1 cup brown sugar
1/2 cup shortening
1 egg
1/2 cup strong cold coffee
1/2 cup dates
1/2 cup chopped nuts

Sift together flour, baking powder, soda, cinnamon, nutmeg and salt. Add brown sugar, shortening, egg and coffee. Mix to blend ingredients. Then beat 300 strokes by hand or 2 minutes at medium speed on electric mixer. Add dates and nuts and mix thoroughly. Drop by spoonful on greased baking sheets. Bake in moderately hot oven, 400 degrees, 10 minutes. Makes about five dozen two-inch cookies.

Tropical Ice Cream

Ice cream making time is here! So here is a new refreshing tasting fruit ice cream to try your hand at. Makes six delicious servings.

1 cup canned cling peach halves

1 cup mashed banana

1 teaspoon plain gelatin

1 cup cream

2 eggs

1/3 cup sugar

Salt

1 teaspoon vanilla

Drain peaches, mash and press through sieve. Combine with bananas. Soften gelatin in one-fourth cup cream. Scald remaining cream and dissolve gelatin in it. Beat eggs with sugar, salt and vanilla and blend into cream mixture. Stir in fruit. Pour into refrigerator tray and place in freezing compartment with control set at lowest temperature. Freeze, stirring every 20 minutes until firm. When firm reset temperature control to normal.

FBI Looks To Congress for Help In Rescue From Ruling by Court

Washington—The FBI has taken to Congress what it considers a fight for its life as an effective federal crime investigation agency.

The fight has been going on behind the scenes for three weeks. It came out in the open Monday with the submission to Congress of legislation designed to save the FBI from full application of a Supreme Court ruling.

The high court ruled June 3, in the case of Clifton E. Jencks, a New Mexico labor union official, that defendants in court cases must be given access to all FBI files related to testimony against them. The court gave a broad interpretation to the principle that a defendant has the right to confront his accuser.

The decision produced confusion in the nation's lower courts and warnings that the

FBI, the Narcotics Bureau and other investigative agencies would be crippled.

Justice Tom Clark, in dissenting, said the FBI "may as well close up shop, for the court has opened their files to the criminal and thus afforded him a Roman holiday for rummaging through confidential information as well as vital national secrets."

The FBI has not had to close shop yet, but Director J. Edgar Hoover and his staff are worried. If the Supreme Court edict stands and is interpreted broadly, they believe confidential informants will shy away from talking to the FBI for fear they will be quoted in court or called to testify.

If these sources of information dry up, the G-men will be seriously handicapped in tracking down federal law violators.

Federal narcotics agents, who work under Treasury Depart-

ment supervision, also are appealing for legislation action to maintain the cloak of secrecy about their work.

May Affect Defense Department The Defense Department may be affected, too. Some lawyers interpret the ruling to mean the department must open up secret files of its counter-intelligence corps and criminal investigation agencies in loyalty, security and common criminal cases tried by court martial.

The Justice Department tried to get around the ruling by an administrative order interpreting it narrowly. Attorney General Herbert R. Brownell Jr. instructed U.S. attorneys to make available only pertinent excerpts of pretrial statements to the FBI by persons who had already appeared in court as government witnesses for the prosecution.

Several U.S. district judges have rejected this interpretation of the Jencks decision. Others went along with it or with modifications of it. New tests of its meaning are coming up nearly every day throughout the country.

Wall Street Setback Held as Technical In Many Instances

By ELMER C. WALZER

United Press Financial Editor
New York—Wall Street experts regard the recent setback in the stock market as technical in many instances.

Not a few of them reiterate their recent beliefs that the market will soon again attack the upper area with a goal of a new high record for industrial shares.

All of them admit that there is a great deal of congestion in the area under the 521 level touched at the record closing for the average on April 6, 1956.

Encounters Profit Facing Each time the market gets moving toward the high goal it encounters considerable profit taking by the volume has been low on these setbacks and hence



Elmer Walzer

Asia, California Earthquakes Noted

Berkeley, Calif.—Seismographs recorded earthquakes in Asia and in California Wednesday night.

The University of California recorded a strong quake at 4:21 p.m. (p.s.t.), with a second phase following 10 minutes later.

Seismologist John DeNoyer said the quake had a magnitude of between 7.50 and 7.75 on the Richter scale of 10. He estimated it was about 5,400 miles away in a northwesterly direction.

The U.S. Coast and Geodetic Survey Office in Honolulu also recorded a quake, placing it close to Siberia.

In Mobile, Ala., the Spring Hill College seismograph recorded a "tremendous earthquake" 6,700 miles from Mobile in an undetermined direction at the same time as the quake in Berkeley was recorded.

Later, the UC seismograph recorded a slight tremor in the South San Francisco and San Bruno areas at 9:38 p.m. DeNoyer said it has a 2.50 magnitude. He said it was an after-shock of the March 22 earthquake that damaged parts of San Francisco and neighboring Daly City.

BOARD CHAIRMAN DIES

New York—Hudson R. Searing, 62, chairman of the board and former president of the Consolidated Edison Company of New York, Inc., died Wednesday night after a brief illness.

Princess Grace Expecting Again

Monaco—Official sources said today Princess Grace is expecting a second child.

A report that the former movie actress was pregnant originated in Rome when it was disclosed Prince Rainier censored photographs of the princess taken in profile and emphasizing her maternity-like clothes.

Official sources in Monaco then confirmed that Grace was expecting another child. The first, Princess Caroline, was born last January.

Rumors had circulated for some time the Philadelphia movie actress was expecting. There was no formal announcement today but a spokesman admitted the rumors were true.

It was believed the second child may be born near the end of November or early in December.

The news immediately stirred up the inhabitants of the tiny principality who are hoping for a boy as heir to the throne.

The Rainiers were married April 19, 1956.

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Building Consultant For Schools Appointed

Salem—Superintendent Rex Putnam has announced the appointment of Dennis W. Patch as assistant school building consultant for the State Department of Education.

Patch, who came to the department from Nyssa in 1951, also will continue to supervise the federal assistance program for school districts.

4-H CLUB NEWS

Butte Falls Foresters

The 4-H Foresters of Butte Falls planted tree seeds in Section 26, T. 33 S. R. 3 E on Friday afternoon, June 14.

Approximately 3,000 sugar pine, and 1,000 ponderosa pine were spotted in the area and some 10,000 white fir seeds, treated with Endrin rodent poison, were broadcast in a moist area along the Butte Falls, Prospect road.

The next meeting will be Friday, June 28 at 4 p.m. Richard Francis, Reporter

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