



Atlantic Vessels Skirting South To Avoid Icebergs

New York—Ships sailing the North Atlantic are skirting south this summer to avoid one of the worst recorded armadas of "killer" icebergs and huge hidden chunks of ice called "growlers."

One veteran captain said the situation is worse than it was in 1912—the year the Titanic hit an iceberg and sank.

The International Ice Patrol, which normally stops operations by July 1, still is going full blast. Its planes and ships are charting, tracking and reporting icebergs and growlers by the hundreds. The growlers are particularly dangerous because they are almost totally submerged and extremely difficult to spot.

Number Exceeds 460 Coast Guard headquarters in Washington said the number of icebergs crossing 48 degrees north latitude—the point from which they can be expected to enter the shipping lanes—already exceeds 460, the highest yearly total since 1950. Only 80 were reported last year.

Headquarters spokesmen said that they expected this year's total would challenge the 1929 record of 1,351. In addition, they said, there are growlers by the hundreds among the icebergs.

A Coast Guard officer at the Boston, Mass., headquarters of the patrol said the patrol boat Acushnet is tracking the southernmost iceberg.

What is old age for fish? Two to three years to grow up and four to five years to exposure to angling is typical. Few live longer than that.

Vacationers Warned To Use Caution In Presence of Rhus Toxicodendron

BY DOC OIUGG
United Press Correspondent

New York—Brothers and sisters, hear me now. So you're going on a vacation? All right, go, but listen to the voice of sad experience. Namely, mine.

Take rod and reel, if you will. Take tent and mosquito net and whatever implements you judge will help you tame the great outdoors, but take also this—caution in the presence of rhus toxicodendron.

Lack of caution will get you

the blearest mess of bilious exterior this side of the horrors of hades. That is, unless you're a newborn babe and according to some medicos, resistant to the ravages of Rhus T.—which is the scientific name of poison ivy.

Better Beware Everybody else had better be aware. You may think you're immune. That's what I thought all my life, up until last month. Brother... what a total disillusionment. I say total because during my bout with poison ivy the poison reached a totality of spread over my beautiful pink body.

Immobility set in. For two weeks, I was a mottle of itchy decorum. While thus pinned down, you have plenty of time to think. When you have poison ivy, you think about only one thing—your own itching.

Well, what kind of sensation is it? Widespread poison ivy is an army of angry ants goosestepping across your skin to a rock 'n' roll beat. It feels like a burning leaves sound. It is a terrible thirst that slakes itself in Tabasco. It is a myriad of tiny explosions like popcorn endlessly popping.

No Scratching Allowed It is the supreme example of the kind of sensation that sets afire the desire to scratch. But with poison ivy you're not supposed to scratch. Mustn't touch. Scowl and bear it.

That brings us to the complex of the large itch that isn't scratched. When a massive, total itch is denied the historic remedy of the scratch, it gets moody and turns inward on itself. Ten thousand demons are

verse. Crawling chills and under-skin shivering rattle your frame. Just thought you'd like to know how it feels. Had a wonderful time on vacation. Wished you were there—instead of me.

WATER REGULATIONS MEDFORD WATER COMMISSION

WE ASK YOUR SUPPORT - - - - -

Now that the summer months are here, we are asking you to be conscious of the water you use, particularly on hot days and during dry periods, and to avoid unnecessary wastage of one of our community's most valuable assets.

For better utilization of the public water supply and assurance of ample quantities of water at proper pressures for domestic, commercial and fire fighting needs, the regulations governing the use of water are as follows:

WHEN THE FIRE SIREN SOUNDS, a neighbor in distress and you can help him. Turn off your lawn sprinklers and other non-essential water uses during the emergency.

OPEN HOSES ARE NOT ALLOWED. An open hose robs pressure from your other sprinklers and from your neighbors' houses.

WASTE OF WATER IS PROHIBITED. You can stop waste and save money by being careful not to allow water to run to waste down sidewalks, streets or gutters as a result of sprinkling lawns, gardens or parking strips and by repairing all plumbing leaks and closing faucets when they are not actually being used. Wasted water costs just as much to deliver as water that is put to use.

SPRINKLING STREETS. The use of water through a hose for sprinkling streets is forbidden under all circumstances.

In addition to the above regulations, the following hints may be helpful in your use of water:

WHEN SPRINKLING YOUR LAWN, get the most for your money—use water wisely. Experts say that it is better to soak an established lawn to a depth of several inches once or twice a week than to give your grass a light sprinkling daily. They also suggest watering only in the cool hours of the day. As the heaviest demand on the water system comes in the late afternoon and evening, it is suggested that you sprinkle in the early morning.

WATER FOR AIR CONDITIONERS of the evaporative type, should be carefully controlled. Maximum efficiency from an evaporative type air conditioner is obtained when the entire area of the pads is kept damp. Any water allowed to run off from the conditioner is wasted.

USE WATER WISELY.

Feeding the Family

By ZOLA VINCENT
Food Editor

Carnival Casserole For Outdoor Appetites

If your home is a filling station for teenagers, here's a filler-upper that has color and interest as well as good nutrition. Eight servings. Unsurpassed too for taking to no-host or dutch-treat parties when responsibility for a generous casserole is yours. Can be put together ahead of time; but add 10 minutes or so to baking time if it has been stored in the refrigerator.

2 cans whole kernel corn, drained.
1½ cups packaged poultry stuffing.
½ cup chopped onion.
¼ cup chopped parsley.
¼ cup chopped canned pimiento.
½ cup milk.
1 teaspoon salt.
8 slices canned luncheon meat or boiled ham sliced thick.
1 package (½ pound) processed cheese, cut in 8 slices.
Combine corn, poultry stuffing, onion, parsley, pimiento, milk and salt. Turn into 13x9 inch baking pan or two-quart baking dish. Arrange alternate slices of ham and cheese over corn mixture. Bake in moderate, 375 degree oven, 25 minutes or until thoroughly heated.

Clown Hat Salads Delight Children

Any meal becomes party time for the children when you simply pour this fruit-flavored gelatin dessert into paper souffle cups and chill to mold. If you use paper cones, place them in water glasses to hold upright while "setting" in the refrigerator.

Prepare two packages of your favorite fruit-flavored gelatin adding a squeeze of lemon juice and one can (one pound 14 ounces) fruit cocktail, drained. When gelatin is thick and syrupy, spoon into eight heavy paper souffle cups and chill thoroughly. At serving time, unmold salads; top with high pointed swirl of whipped cream. An especially easy trick with convenient whipped-cream-in-a-can, the pressurized kind.

Chicken L'Orange Gourmet Delight

With plentiful, economical chicken on the menu at least once a week, many are looking for distinctive new ways of preparing it. This recipe was a prize winner at a recent poultry and egg show and having just tried it in our own kitchen we know why the judges gave it blue ribbon rating. It uses instant nonfat dry milk thereby keeping calories down. Uses frozen orange juice concentrate for distinctive orange flavor, ease of preparation.

2 2½ pound broilers, quartered.
2 cups liquidified instant nonfat dry milk.
7 teaspoons cornstarch.
1 teaspoon salt.
½ teaspoon pepper.
2 tablespoons frozen orange juice concentrate.
1 teaspoon parsley flakes, optional.
Grated orange rind.
Broil chicken pieces until well browned and tender, about 30 minutes, turning once. Pour liquidified instant nonfat dry milk into top of double boiler; sprinkle cornstarch, salt and pepper over surface. Beat with rotary beater until blended. Cook over hot water, stirring constantly until thickened. Remove from heat. Blend in orange juice concentrate and parsley flakes. Pour over chicken. If desired, garnish with grated orange rind.

Macaroni Salad Favorite Standby

Make this in the cool of the morning and serve it well blended and chilled. Six generous servings. Garnish with slices of hard-cooked eggs, strips of green pepper, tomato wedges.
2½ cup mayonnaise.
1 teaspoon salt.
Pepper and paprika.
¾ teaspoon dry mustard.
5 tablespoons minced onion.
1½ teaspoon tabasco sauce.
4 hard-cooked eggs, chopped.

6 cups cooked elbow macaroni.
Salad greens.
Paprika.
Combine mayonnaise, seasonings and hard-cooked eggs; blend with macaroni and store in refrigerator. When ready to serve, line bowl with salad greens and fill with salad. Dash with paprika and garnish.

Frank Kabobs Go Oriental

Call it a wiener, red hot, a pup, hot dog or a frank, July is the month to eat this versatile food. Most of them will nestle in hot dog buns slathered with mustard, catsup, relish, chopped onions or what have you. Here, however is a new way for fixing them with skewers and doused in an oriental sweet-sour sauce. Six servings.

Using six skinless frankfurters and one No. 2 can pineapple chunks, cut franks in 1½ inch lengths. Alternate franks and pineapple chunks on long skewers using three of each. Place in lightly greased baking dish. Cover with sweet-sour sauce and heat in moderate oven, 325 degrees for about 30 minutes.

Sweet-Sour Sauce: Mix two tablespoons cornstarch with two-thirds cup vinegar; add one cup brown sugar and stir until dissolved. Cook over low heat stirring constantly until clear and thickened. Add one tablespoon prepared mustard, one tablespoon A-1 sauce, dash tabasco. Ideal go-together for this is one package instant rice with dash of curry powder added along with the salt indicated on rice package.

Fruit and vegetable bins are piled high with nature's bounty of good things; many at peak of harvest, packed with good nutrition and full flavor.

Apricots plentiful with small sizes specialized. Plenty of peaches and nectarines for everyday eating and for canning and freezing. Lots of plums which mostly are eaten out-of-hand. Astrachans, first of new season apples are here with Gravensteins coming up. Enjoy strawberries while you may. Other berries available with prices variable. Cantaloupes and watermelons are chilled treats. Good Valencia oranges.

Vegetable bins display bargain priced carrots, corn, cucumbers, celery, peas, mushrooms, potatoes, onions, spinach, soft squash, lettuce, romaine, radishes and green onions.

Cold cuts, frankfurters are on every shopping list. Beef is higher so watch for specials. Veal for kabobs, breaded cutlets, roast and for loaf making. Lamb stewers are a bargain.

Poultry continues plentiful. Eggs are bargains. Good variety of fish and shellfish at reasonable cost.

Administration Site Selected for School

Ashland—Site for the new administration building has been selected by the Ashland school district board, it was announced during a recent board meeting.

The \$30,000 building will be located in the triangle between Siskiyou blvd. and Iowa st. The area is now partially occupied by tennis courts, which will be relocated near the gymnasium, the board reported.

Funds for construction have been provided in the new budget, and construction is expected to start sometime in the early fall. A citizen's advisory board to superintend the new construction was discussed, but decision was postponed.

In other business, G. Edwin Dunn was named school board chairman and Howard Wiley vice-chairman. Mrs. Irene Roach was reappointed clerk. Other board members are Carol Smith, Mrs. Mabel Stemple, and Archie Fries, recently reelected.

New York — Mrs. Ruth Hirsch Brall, 55, a sculptress best known for portraits of 12 distinguished Negro Americans, died Thursday of cancer.

Is That So?

By EUGENE BURNS
Ranger-Naturalist

Spiders are widely misunderstood, much as snakes are. To many, the very word "spider" brings to mind a horrendous insect, sitting in the middle of a web, ready to pounce out and bite them. This picture is wrong in almost every detail.

In the first place, a spider is not an insect; it has eight legs; and insect has only six. Another major distinction, it has only two major body divisions—the head and thorax are merged into one unit, beside the abdomen while the insect has three. And still another distinction, the spider unlike the insect has no antennae.

Furthermore, spiders pounce only on something they want to eat, that is, flies and such insects; they do not feed on humans as do the more dangerous but less feared fleas and female mosquitoes. Of course, if you frighten or hurt a spider, it will bite you if it can—but the skin on a man's hand is usually much too tough for a spider to pierce, but it can get through in softer areas, and when a large spider finds itself squeezed between you and your clothes, it may try to sink its fangs.

True, nearly all spiders have fangs and poison glands—not just the commonly feared tarantula and black widow spider. In some, the venom is more potent than in others. And strange to say, some of the medium and small-sized spiders are more venomous than some of the larger ones. In general, spiders use their fangs and poison only to quiet their prey so they can eat it. And since their prey includes many of the insects which are a pest to man, it is more realistic to consider spiders our allies than our enemies.

To go on. Not nearly all spiders spin webs. Although all can produce silken strands, comparatively few spin the complicated and beautiful orb webs. But each species does spin its own characteristic silk-lined nest.

Spiders get around. They inhabit all land areas, large or small, from the tropics to the polar regions. From jungle swamps to arid deserts; from plains to mountain tops—even to the very limits of perpetual snow, there they will be found. A few, in fact, live in the water. How have they managed to get so widespread without wings? They have done the next-best thing: they balloon. The spiderlings climb to the top of a blade of grass, and let out a fine thread. A breeze wafts it aloft, and off goes the spider. When he wants to come down he simply begins to nibble on his balloon.

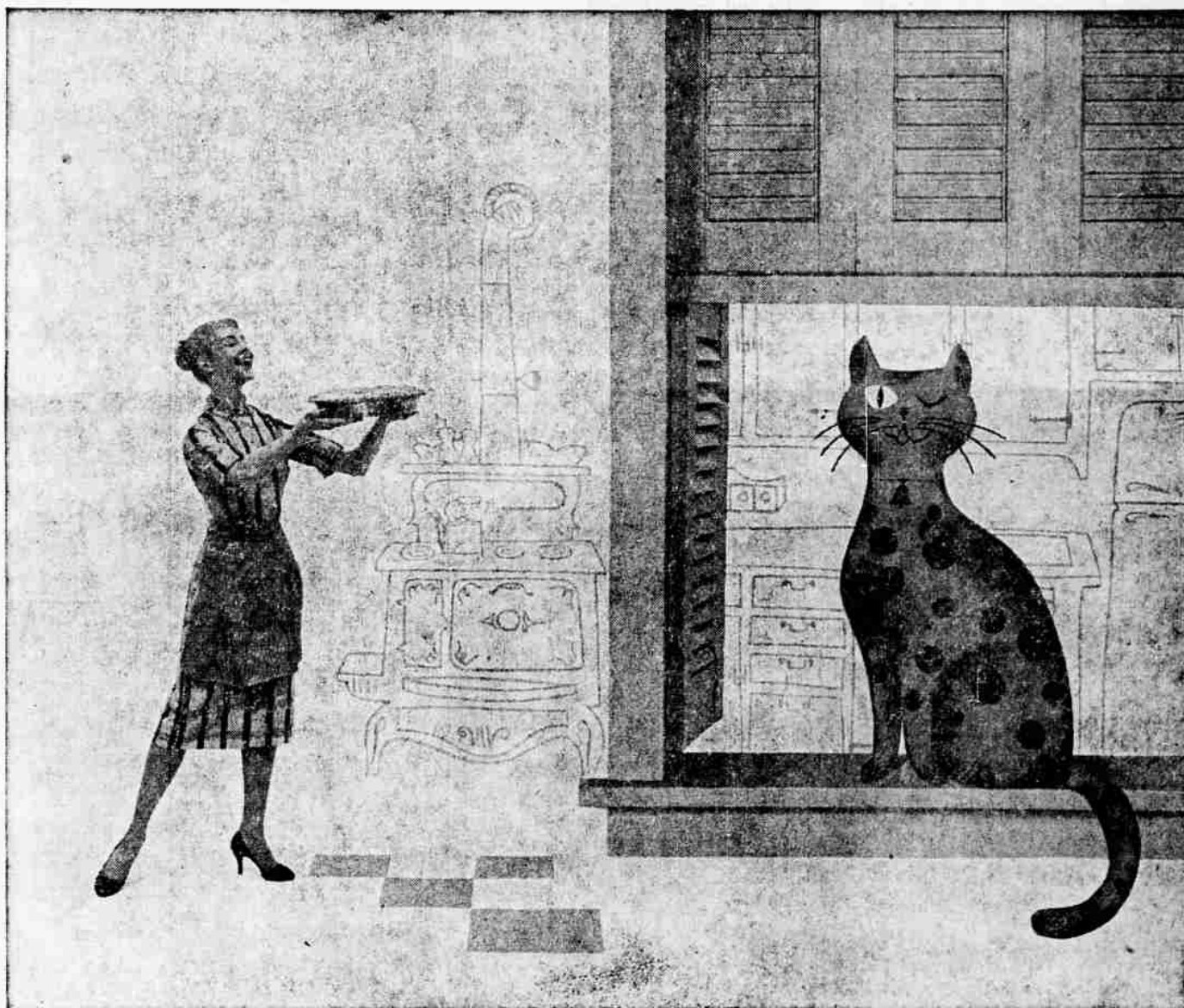
Of the 30,000 species—more than 2,000 of which are in the U.S.—the largest is found in the Guianas of South America. It attains a body length of 3½ inches.

The smallest in the world, in contrast, are only 1/30 of an inch in length when adult—the Orchestina and the Cepheia longiseta.

A jumping spider—one of the world's commonest which jumps backwards, forwards or sideways as it hunts—has been found living at an elevation of 22,000 feet on Mt. Everest—making it, perhaps, the highest permanent inhabitant of the earth. Spiders also live deep down in caves.

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Quick as a cat can wink its eye

Thanks to the miracles of frozen foods and prepared mixes, the modern housewife can bake a cherry pie or concoct a whole meal "quick as a cat can wink its eye."

But what does she do with the time she saves? Just takes care of three or four kids, makes slip-covers and drapes, acts as family chauffeur and nurse, does the washing and ironing, entertains her husband's boss, probably helps out at the local hospital or maybe serves as Den Mother for ten husky, unruly Cub Scouts.

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