



TURKEY SANDWICH PARTY—A make-it-yourself turkey sandwich party is one of the easiest, most satisfying ways of entertaining. Indoors or outdoors, family and friends will fare well when all the fixings are displayed around the festive fowl.

Quotes From the News

By UNITED PRESS

Indianapolis, Ind.—Gov. Harold W. Handley, at the second major embezzlement scandal involving Indiana officials in two days:

"All I can say is, Handley ain't happy."

Moscow—Party Life, official magazine of the Russian Communist Party's Central Committee, on the awful fate in store for Russia if the disgraced Molotov group had had its way:

"The policy of the anti-party group would have meant industrial stagnation and agricultural depression and the country would have been doomed to famine."

Dayton, Ohio—Test pilot B. A. Erickson, after flying a new bomber from Dayton to Fort Worth, Tex., at a speed faster than sound:

"It was just a routine flight."

Washington—Deputy Undersecretary of State Robert Murphy, emphasizing that the government would continue to do its best to see that U. S. GIs get fair trials by foreign authorities: "Thus far, the record shows that we have been successful in this."

Waterloo, Iowa—Ernest J. Kolofolias, mystery witness, identifying a photograph of the latest confession to the Marilyn Sheppard murder case:

"He is the man or his twin brother."

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Feeding the Family

By ZOLA VINCENT
Food Editor

Turkeys are one of our very best summer meat buys. They make deluxe eating at surprisingly small cost and with very little effort. No need to tell any west coast cook how to roast a turkey because they're year-round fare here where we grow them big . . . and by the million.

There's 97 million pounds of storage turkey stocks and new crop birds are moving to market in volume anticipated at 2 1/2 million ahead of last year. There are turkeys in all sizes.

For the party giver, the bigger the bird, the better the buy . . . and the better the slices for sandwich making.

If you've no big buffet handy, push the dining or picnic table over by house or garden wall and create ideal, roomy buffet. Since its summer, consider paper plates and paper napkins.

Sandwich Making

There's a secret to superior turkey sandwich making. Simple but so important. Salt and pepper each individual sandwich before topping with mayonnaise or buttered bread. Have one or more giant pepper mills and salt shakers handy. Along with the turkey from which the gracious (and generous) host or his stand-in carves, set out a handy bowl of mayonnaise, a basket filled with slices of rye bread and maybe some white bread, together with butter soft enough for spreading. Mayonnaise in a shallow bowl makes it easier for spreading.

Our friends fancy a bowl of cucumber slices. Offer them plain, dashed with dill seed or doused in sour cream; or some of each, for that matter. A bowl of crisp lettuce leaves and plenty of whole cranberry sauce which is also bargain priced.

Cold Turkey Care

Take good care of that cold turkey. It's good for several other fine family meals. After the party, the turkey meat should be refrigerated promptly. Wrap or place in a covered dish to prevent drying out and loss of flavor. Include it in meals within the next two or three days. Meal-size units, properly wrapped, may be frozen and held up to a month before serving or incorporating into another dish.

Curried Turkey Flavor Delight
Another day, another turkey party. Curried turkey casserole is a flavor experience that will glamorize leftovers and please gourmet tasters. Serve hot with chutney. For each four servings, figure one cup cooked turkey meat and proceed like this:

2 tablespoons butter
1 cup diced apples
4 ounces medium noodles
2 tablespoons enriched butter
1/4 teaspoon salt
Dash pepper

1/2 teaspoon curry powder
1 1/2 cups milk or broth
1/2 cup mushrooms
1 cup cooked turkey meat

Melt butter in heavy skillet or saucepan. Add apples and cook until tender (about five minutes). Cook noodles in boiling salted water until tender (about five minutes). Drain and rinse. While noodles are cooking, stir flour, salt, pepper and curry powder into butter. Gradually add milk and cook until thickened, stirring constantly. Add mushrooms and turkey and fold in noodles. Pour into greased 1 1/2 quart casserole and bake in moderate oven, 350 degrees, 25 minutes.

French Fried Onions

Enjoy french fried onions more often. They're so easy to do. Slice big peeled onions about one-third thick and separate into rings. Soak in heavily salted

milk 15 minutes or so. Drain, then coat with flour. Fry in deep hot fat about five minutes until crispy browned. Drain on brown paper, sprinkling with salt as your fork up. Keep hot until all are fried.

Cheese Diamonds to Accompany Salad Bowl

Summer menus take an exciting new interest when a hot bread is offered. Here is a fast and easy recipe for flaky cheese biscuits. Especially good accompaniment for main dish salad.

2 cups sifted enriched flour
3 teaspoons baking powder
1 teaspoon salt
1/4 cup shortening
1 cup shredded cheese
2/3 to 3/4 cup milk

Sift together flour, baking powder and salt. Cut or rub in shortening until mixture is crumbly. Add cheese and mix lightly. Add milk to make soft dough. Turn out on lightly floured board or pastry cloth and knead gently 30 seconds. Roll out to rectangle one-half inch thick. Cut into diamond shaped biscuits. Bake on ungreased sheet in hot oven, 450 degrees, 10 to 12 minutes. Makes about a dozen diamonds for rare eating.

Chicken Livers

With Olive Sauce
Fried chicken livers are superb eating at any meal-time. Or offer them as appetizer if you're seeking something different. Chicken livers are available both fresh and frozen. For four or five generous servings serve chicken livers on mound of hot fluffy rice with olive sauce on the side. (We take ours with lemon wedges, but many prefer a sauce).

Mix one-quarter cup enriched flour, one-half teaspoon salt, one-eighth teaspoon pepper in a paper bag; shake to blend. Drop in a pound of chicken livers, two or three at a time so each will be coated evenly. Heat two tablespoons butter until a drop of water just sizzles. Add livers so they don't overlap; reduce heat and cook until delicately browned and surrounded by slightly crisp surface. Takes no longer than 10 minutes turning two or three times. Pass sauce.

Chicken Olive Sauce. Add one can condensed chicken soup to pan in which livers are fried. Heat to bubbling, stirring frequently. Add one-third cup sliced stuffed olives. Heat and pass in a sauceboat.

Broiled Halibut Sweet Eating
Halibut, the mighty flounder of our north Pacific waters is one of America's favorite fish; deserves a place on our tables more often. Tender, sweet-meated, halibut steaks really need only broiling with maybe a hint of garlic.

Place halibut steaks on greased preheated broiler pan about two inches from heat. Rub with cut clove or garlic or sprinkle with garlic salt. Brush with melted butter. Sprinkle with salt, pepper and chopped parsley. Broil five to eight minutes. Turn carefully and repeat seasonings. Broil 6 to 10 minutes or until fish flakes easily when tested with fork.

Neptune's Chowder
A delicious soup with an unusual flavor uses a can of salmon, makes satisfying luncheon or supper dish for four. Serve piping hot garnished with chopped parsley.

Drain 1 1/2-ounce can of salmon; add this liquid to one cup milk. Melt two tablespoons butter in heavy saucepan; add two tablespoons chopped onion and cook until tender. Blend in two tablespoons flour; add milk and salmon liquor slowly and cook over low heat, stirring until thickened. Add two cups creamed cottage cheese and the can of salmon broken up with fork; season with salt and pepper. Serve with toasted hard rolls.

Mixed Frozen Fruits

Comparatively new on the market is a combination of six summer fruit favorites frozen to retain remarkable natural fruit flavor and color. There are golden sliced peaches, dark sweet cherries, red sour cherries, ripe red raspberries, big plump boysenberries and tender white grapes. Fruit is best when served thawed but with chill still upon it. Takes about six hours in food compartment or 2 1/2 hours at room temperature.

Once thawed, the fruit is ready to use "as is," as topping for ice cream, sherbets, puddings or cakes. Top it with whipped cream or soft vanilla ice cream or combine it with fruit-flavored gelatin to make a shimmering jellied mold using liquid from fruit as part of water indicated on gelatin package.

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Rabbit Grower Thinks Cycle on Downgrade

De Smet, S.D.—Richard Holverson, fur dealer here, purchased 60,000 rabbits this season, a sizable number but well below the 70,000 he bought during the 1955-56 season.

Holverson said he believes the rabbit cycle is on the downgrade.

Churches, veterans organizations and individuals hold rabbit drives and sell the animals to Holverson. He in turn sells the skins to fur processors and the flesh is packed for sale to mink and fox farms.

Holverson's plant, which has 13 workers, can process several thousand rabbits a day. One man can skin and clean a rabbit at the rate of about one per minute.

Holverson said there are only two grades of rabbit fur—good and rejects. He explained that "poor skimmers do more damage than anything else." Usually shooting doesn't do too much damage to the skin.

The graded pelts are baled 400 to the bale and weigh about 175 pounds. Meat is packed in 65-pound cartons to be trucked to the mink and fox farms.

FAR-SIGHTED THIEF

Grand Rapids, Mich.—A thief in Grand Rapids knows winter is due eventually. A service station operator reported someone stole a snowplow used to clear the station's driveways during the winter months.

Raccoons Overrun Humane Family Home

Monmouth Junction, N.J.—The George Spilatore family is beginning to wonder about the rewards for being kind to animals in distress.

Baby raccoons are literally coming out of the woodwork of the Spilatore home.

About a year ago Mr. Spilatore took home four young 'coons which had sprawled before him after his bulldozer knocked down a tree. Three of the animals returned to their natural habitat, but one stayed on and became the family pet, Snookie.

Snookie endeared herself to the Spilatores by little things like announcing her arrival with a stroll up and down a piano keyboard.

But in the spring, she vanished for three weeks. Then she came back, went sulky to the attic and stayed there.

Soon baby raccoons were skittering about through partitions in the Spilatore attic. Spilatore would like to get them out before they are grown, but their mother so far has spat defiance at anyone trying to get near.

Spilatore said he's afraid to think of the results to his home if a third generation of raccoons is spawned there next year.

Hartford, Conn.—State Welfare Commissioner Christy Hanas reported saving \$1,100 monthly by restricting use of taxicabs—not by employees but by relief recipients.

Thursday, July 25, 1957

MEDFORD (OREGON) MAIL TRIBUNE—THREE

Chicago Auto Show Takes Large Floor Space

Chicago—A record 450,000-square feet of floor space may be used by the 1958 Chicago Automobile Show next January.

The board of directors of the Chicago Automobile Trade Association, sponsor of the event, already has leased 300,000 square feet in the International Amphitheater and recently took an op-

Washington—U. S. mint standards provide that for silver coins deviation from standard weight cannot be more than two-hundredths of one ounce to each \$1,000 of the finished product.

tion on the rental of the newly constructed 150,000 square foot extension to the building.

The show, which will celebrate its 50th anniversary in January, drew a record crowd of 494,411 last year.



NOW SEE THIS!—Dorothy Collins trades her demure lace blouse for this number as she kicks over the traces with a red-hot mama number for her nightclub opening at the Thunderbird in Las Vegas, Nev. The TV singing star said she was "tired of always being so sweet."

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