

BARBECUING—Outdoors and indoors, almost everybody will be barbecuing plentiful, bargain priced poultry this week end. Here we sauce broiled-fryers New Orleans style with tropical fruits, piquant molasses for indoor doing. This and other barbecue ways today.

Feeding the Family

By ZOLA VINCENT
Food Editor

Barbecued Chicken

Crushed pineapple, firm green-tipped bananas and New Orleans molasses make this a sauce to remember and repeat. Adequate for saucing 3 broilers or one good size cut-up fryer.

Brown 1 medium onion, minced, in 2 tablespoons butter. Stir in 1 cup crushed pineapple and juice as it comes from the can, 1/4 cup lemon juice, 1/4 cup molasses, 1/4 cup water, 1 1/2 teaspoons salt, dash of cayenne; simmer 5 minutes. Arrange chicken in single layer feil-lined broiler pan, skin side down. Spoon sauce over each piece.

Place pan in pre-heated broiler on lowest rack. Turn chicken occasionally, spooning pan sauce over. Continue until chicken is tender, about 40 minutes. Place 6 firm green-tipped peeled whole bananas in pan around chicken; spread with pan sauce and broil an additional 10 minutes.

Rice is an ideal accompaniment for chicken. We sprinkled rice liberally with pecans. Sliced almonds would be good too.

Barbecued Meats. Try this piquant sauce on hamburgers, hot dogs, pork spare ribs or other meat. In saucepan, combine one 8-ounce can tomato sauce, 1/2 cup molasses, 1/4 cup vinegar, 1 teaspoon chili powder, 1/2 teaspoon pepper, salt and a minced garlic clove. Bring to boil; simmer until desired thickness. This can be made any time, stored ready for use.

Hot Dog Dip. Over hot coals or otherwise, brown whole frankfurters until skins split slightly. Have toasted hot dog buns handy. Dip hot dog in this sauce en route to bun. To 1/2 cup prepared mustard, add 1 teaspoon molasses, 2 teaspoon sharp pickle relish. Hot and hearty. Just as good spooned over hamburgers on toasted buns.

Pickles for Sandwich

A little planning will provide just the right flavor touch in taste-tingling pickles to add zest and drama to satisfying sandwich meals. We find pickles in the middle, pickles on top and pickles inside. A help yourself pickle tray is good idea, too.

Most popular pickles are dills, sweet cucumber, sweet mixed, sweet gherkins and pickle relish. A good assortment to have on hand.

Dill pickles are easiest to handle in slices or strips, though there are those who enjoy munching them whole. Good with most meats, fish and shellfish; especially tasty with hamburgers and corned beef.

Sweet pickles are just right for combining with cream cheese and processed cheese spreads.

Pickle relish is perfect blend with cheese spreads and is spicy-good in relish sauces for hamburgers, cheeseburgers, hot dogs.

Pickles are very easy to digest so let the children have all they want.

Spiced Fresh Peaches

Enjoy plentiful peaches as dessert, chilled like this. In saucepan, combine 1 cup brown sugar, 1/4 teaspoon cinnamon, 1/8 teaspoon nutmeg and 1/2 cup water. Stir over low heat until sugar dissolves. Boil 10 minutes without stirring. Pour over 4 sliced peaches and chill. Four to six servings.

Hot Appetizers

To come from pool or surf to the glow of a portable charcoal grill and find lots of appetizers ready to serve hot in just a few minutes is a rare treat indeed. This is the kind of party we've planned. And plan one must since the shrimp, cocktail franks and lamb are all marinated overnight in their own special sauces.

Rest of menu can be simple. Sour cream, potato and vegetable salad, thin wholewheat or other dark brown bread and butter sandwiches, crisp relishes, hot coffee and assorted fruits or chilled melons for dessert.

Carry appetizers marinated and ready for roasting in light, disposable lidded paper containers which double for serving. Skewers in various lengths are desirable.

Shrimp-ettes
Here we use one of those handy envelopes of California French salad dressing mix. Recipe is for 1 1/2 pounds raw

shrimp. Remove shells except tails from shrimp. Devein and wash. Combine package of salad dressing mix with 3 tablespoons lemon juice, 3 tablespoons salad oil, 3 tablespoons dry white wine and 1/2 teaspoon salt. Mix well. Add shrimp together with 1 piece celery, sliced, 1 carrot, sliced, 1 small onion, chopped. Mix until shrimp are coated. Pour in quart paper container. Cover and refrigerate for 6 to 8 hours, turning occasionally. When ready to cook place on skewers and broil over coals until done, about 5 minutes.

Cocktail Franks

For this, the small cocktail size franks. Marinade for each pound of franks: 2 tablespoons soy sauce, 3 tablespoons prepared mustard, 3 tablespoons chili sauce. Add franks and toss until all are covered. Store in quart paper container in refrigerator for several hours. When ready to cook, skewer and broil over coals until heated through.

Shashlik Appetizers

For each pound of boned lamb cut in small pieces for appetizers or larger pieces for sturdier eating, proceed like this:

Combine 1/4 cup vinegar, 2 tablespoons water, 1/8 teaspoon ground cloves, 1/8 teaspoon ground cinnamon, 1/2 teaspoon freshly ground black pepper in small saucepan and bring to a simmer. Cool and add 1/3 cup dry red wine and 1/4 cup salad oil. Put lamb alternately with 1 medium onion, chopped, and 1 clove garlic, chopped, in quart paper container; pour over vinegar and oil mixture; cover and let stand in refrigerator 6 to 8 hours, turning occasionally. When ready to cook, place on skewers and broil over coals to desired doneness.

Administrative Staff Set for Central Point

Central Point — Administrative staff for school district 6C was named today by superintendent of schools H. P. Jewett.

Returning principals include A. L. Straus, Crater High School; Charles A. Meyer, junior high and intermediate schools; George Johns, Jewett Elementary School; Gilbert Mack, Gold Hill elementary schools which include Hanby and Patrick Schools.

William Brewster, Sam's Valley, has been appointed to succeed Roland Smith as principal. Smith resigned to enter private business. Brewster has been teaching in Gold Hill for the past two years.

Ronald Lamb has been named vice-principal at Crater High School taught at Crater High School last year.



HAWAIIAN PUNCH

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Schools in Germany Are Subject Of Exchange Student's Article

(Editor's Note: David Frohnmayer, son of Mr. and Mrs. Otto Frohnmayer, 1856 Spring st., Medford, is in Germany this summer as an American exchange student under the American Field Service program. In the following dispatch, he discusses schools in Germany.)

By DAVID FROHNMAYER
My articles so far have been restricted to facts of general interest, but this one is directed primarily to my classmates and the younger readers as it tells of the young people here in Germany.

I shall start by describing the schools. At the Germany-American conference for young people in Recklinghausen, we summer exchange students heard a good roundtable discussion of both school systems. Their school appears to be much harder.

All students have four years of elementary school and then are divided, with the top 15-18 per cent going on to nine years of the "Gymnasium" or high school. Every year they study the same subjects which may number 14 to 16, having each from one to four times a week. There is no choice of subjects as all must take the same course of study. Courses include physics, mathematics, religions, appreciation of art and many others.

Subject Missing
One subject missing is the civics and government classes which we must study. All education in the Gymnasium points to one event, the "abitur" which is equivalent to a huge final examination. In it, a student may be asked about any phase of his learning through the nine high school years. It is quite difficult as is evidenced by the fact that only 3 per cent of all the German people have their abitur.

Not too many schools here are co-educational, and in the larger cities, boys and girls are almost always separate. Social life in the schools is not very important as studying takes more time. There are seldom any clubs or organizations of any kind. They have nothing like a class ring, and since my school annual, "The Crater," was new to them, they were quite interested in it.

Germans have the Student Council, an idea they got from the U. S. However, here it does not have as much power and is not so important.

Hours Shorter
School hours themselves are shorter, with school lasting until 1:30 p.m. However, their school begins Aug. 15 and runs until July 5, with the exception of a few short vacations in winter and spring. They also have school on Saturdays.

School sports are not so important to the Germans, and thus a real community pride in the school is lacking.

Because the cultures and history of the two nations are different, comparison and criticisms of the two systems should be avoided. An American student could not recognize the finest paintings of Picasso, Mare and Klee, but neither could an average German teenager know the workings of his national government and his nation's constitution as we are taught. However, Germans who have been in the United States to our schools seem to be a bit dissatisfied with the present school system in Germany.

Social Life
Social life in Mollin is quite nice. There are many very fine friendships among the young people here, and friends of the Rohwedder children are always stopping in for visits. The summer vacation is too short for summer jobs, so most of the time my friends here are playing tennis (a sport at which they are very good), reading and swimming.

German boys and girls date

just as we do, but there is quite often more group activity. Wolf, my "German brother," is going steady so that is not a solely American institution. Very often there are dances and parties, but it is very seldom that a boy will dance with the same girl more than twice in a row even if they are "steadies." A party lasts much later here than in America—very often until 4 a.m. As there is no age restriction on alcoholic beverages, German beer is the universal party drink.

'Ancient Sport'
A German teen-ager is not able to get his driver's license until the age of 18, hence on dates is done much of that ancient sport (to us Americans at least) known as walking. Even if a boy has a driver's license, it is seldom that he is allowed to have the car.

The young people all travel quite extensively in Europe mostly by hiking and bicycling. They often stay at youth hostels which provide cheap housing and meals. There are many such hostels throughout Europe. Sometimes school classes will take a long trip, for instance to Berlin or Austria, and will stay overnight at the youth hostels.

The feminine readers of this article might be interested in what German boys think of American girls. Wolf met many at the Recklinghausen conference, and he told me he liked American girls better than German girls. Peter (Wolf's brother), however, is of the opinion that American girls are less feminine than their German counterparts. He has met Ameri-

can girls who are attending the University of Gottingen where he is studying law.

I am always struck by the similarity between teen-agers here and at home, and often I think I'm just in a different part of the U. S. so close is the resemblance.

About the only difference in looks is the longer haircuts of the boys and the absence of lipstick on the girls (they are not allowed to wear make-up to school).

This article up to now has been a statement of facts, but perhaps I might include my own opinion. It is a wonderful experience and each day I learn more. The young people have been very friendly to me, more so than we Americans are to foreigners, I must admit. It is interesting to see America in a different perspective, and while I have not substituted German ideas for American ones, it is enlightening to discover that people of a foreign country are just as wonderful as those in our own country.

Scranton, Pa.—(P)—Carl Romanelli and Danny Orr became friends at Walter Reed hospital in Washington, D.C. Then their paths separated. Mutual letters were returned marked "addressee unknown." Recently Romanelli, now a reporter on the Hazleton, Pa., Sentinel, was rewriting stories from nearby newspapers when he ran across Orr's byline in the Scranton Tribune. They had been working less than 50 miles apart for several years.

President Visits Wife In Walter Reed Hospital

Washington — President Eisenhower visited his wife at Walter Reed Army Medical Cen-

ter Wednesday. The White House said Mrs. Eisenhower, recovering from an Aug. 6 operation, was in "fine" condition but "not in any hurry" to leave the hospital.

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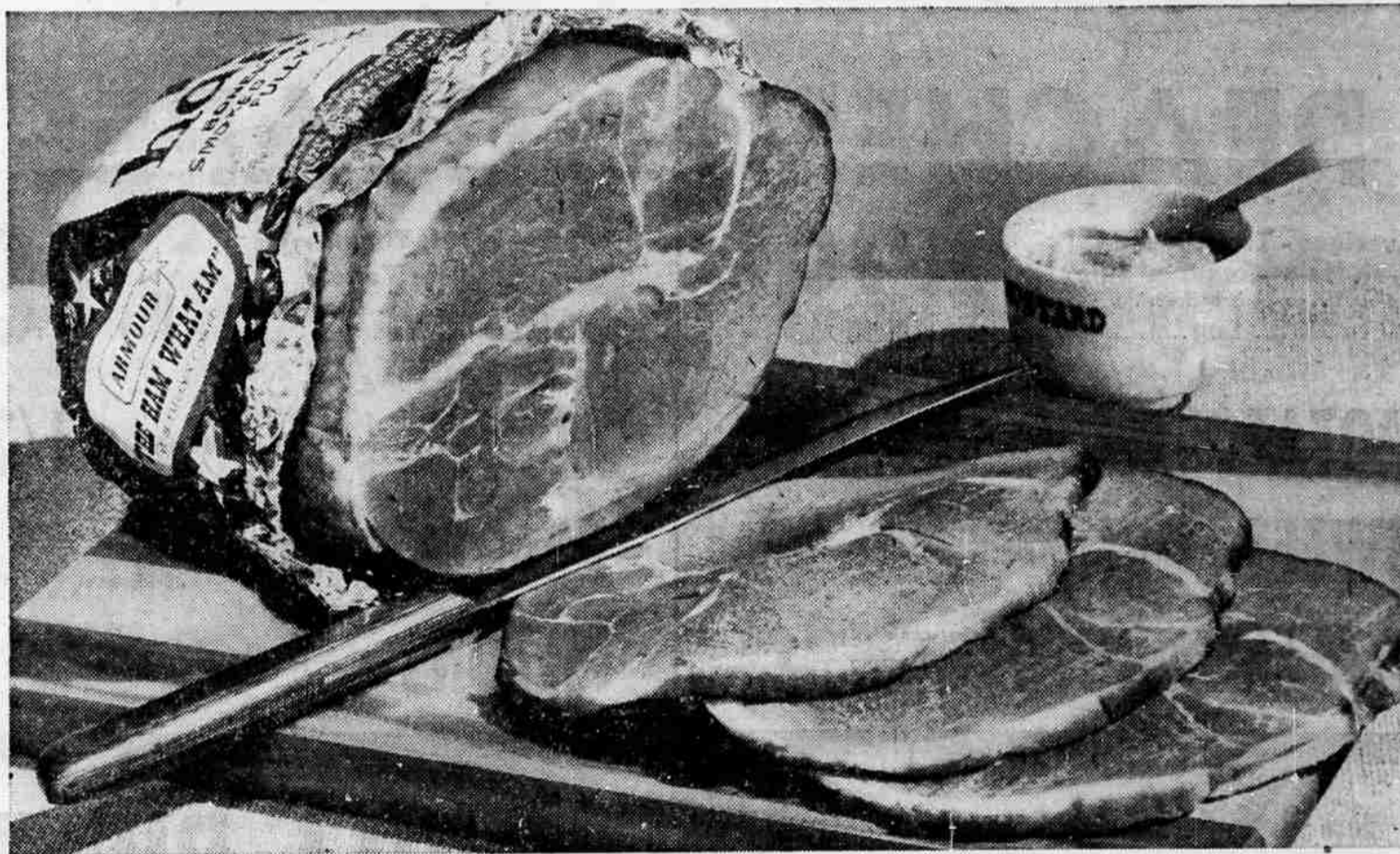
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