

Scientists To Test Effects of Cold by Using Own Fat Supply

Berkeley, Calif.—A group of scientists have left for the Antarctic minus some of their own flesh in an experiment to determine how man can react to extreme cold.

Four of the six members of the University of California research team had pieces of fat removed from their chest just above the ribs.

While on the 2½ month expedition, they will use radio isotopes to analyze portions of their own fat after it has endured cold. They will compare the results next February with the previously removed fat to determine how man gets used to polar cold.

The group departed from Alameda Naval Air Station, en route to the American base at McMurdo Sound via New Zealand.

The UC team also hopes to use members of two British expeditions as guinea pigs. The scientists will set up a tent camp on a 40-below zero plateau about 300 miles from the South Pole and try to make contact with the Britons.

Two Groups Working
The first British team, led by Dr. Vivian Fuchs, now is trying to make the first crossing of Antarctica by a ground party, a 2,100 mile trek. The second team is headed by Mr. Everest, commander Sir Edmund Hillary, which is carrying supplies for Fuchs' team.

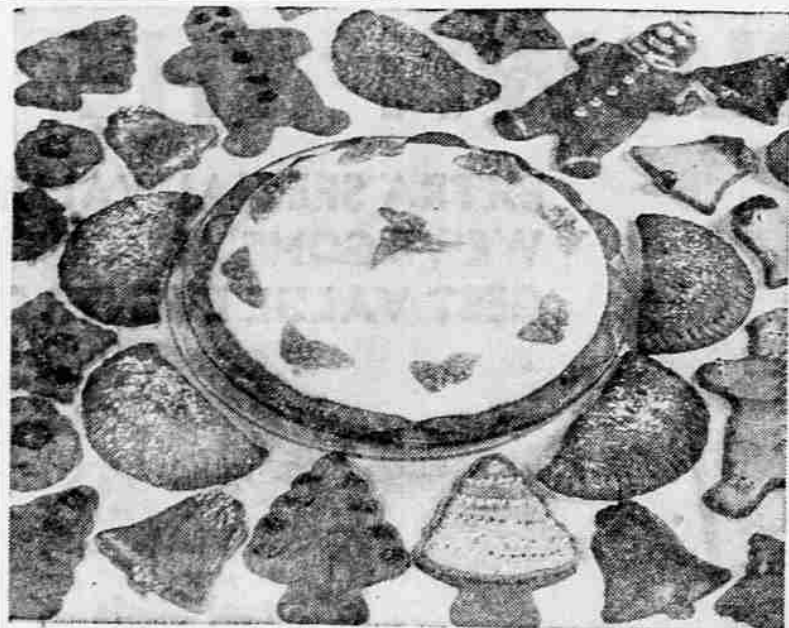
Dr. Nello Pace, University of California professor of physiology who organized the expedition, said the UC team will study frozen blood specimens to determine the effects of cold on body metabolism, the skin temperature and the rate of oxygen consumption also will be measured.

British Army Maj. James Adam, a member of the expedition, said the scientists will wear imps, which are integrating motor pneumotachographs. These are three-pound instruments to electronically measure air breathed in a 24-hour period.

Wire Suits
Adam said they will wear knitted wire suits covered with pink plastic. The suits are connected to instruments that measure temperature changes over the entire body in a 24-hour period.

In addition to Pace and Adam, the UC team consists of Dr. L. G. C. Pugh, British physiologist for Hillary's climb of Mt. Everest; Dr. Gerhard J. Hildebrand, West German physiologist from Karlsruhe; Capt. Charles E. Meyers, bacteriologist and dentist from the Navy's medical research unit No. 1 and biological laboratory in Oakland, Calif., and Dr. Will Siri, biophysicist from University of California's Donner laboratory.

Joal Roberts Poinsett, for whom South Carolina's Poinsett State Park was named, died in a Stateburg near the park and is buried in the Church of the Holy Cross Cemetery in that community.



GINGER SWEETS—It's a downright ginger-snap to make a variety of exciting looking, wonderful tasting ginger sweets for Christmas presents and for parties, and all at a single baking. These and other goodies are included in today's food columns. ...

Feeding the Family

By ZOLA VINCENT
Food Editor

An All-Purpose Ginger Cookie Dough Makes Crisp Cookies

Make a variety of taste-tingling ginger cookies and a lot of other good Christmas things at a single baking. Goodies for presents, for passing at parties and for tree trimming. The secret is a basic ginger cookie dough. Mix it up one day, let it chill overnight and have the baking and decorating fun the next day. We suggest two batches of this to start.

Make a panful of crisp cookies shaped and frosted brightly as bells, trees, snow men, Santas and other jolly shapes. Roll the dough out and top it with fruit for fruited cookies. Or top with pecan halves, walnut halves, almonds, sliced Brazils or a glazed cherry.

Roll out the dough and it'll make a delightfully flavored pastry for dried fruit turnovers. Or roll thin as pie crust for any fruit pie. Or make cookie pie crust for chiffon pie.

2½ cups sifted all-purpose flour
¾ teaspoon salt
1 teaspoon soda
1½ teaspoons ground ginger
½ cup shortening
½ cup dark brown sugar
¼ cup granulated white sugar
4 teaspoons cider vinegar
1 egg, unbeaten

Sift together first four ingredients. Melt shortening in a saucepan large enough for mixing cookies; add molasses, brown and white sugar and vinegar. Mix well. Cool. Beat in egg. Stir until dough is stiff enough to handle. Roll dough to one-eighth-inch thickness on lightly floured board. Cut into desired shapes with cookie cutters.

Place on lightly greased cookie sheets. Bake seven to eight minutes in preheated hot, 400 degree oven. Cool. Store in tightly closed jar or tin box. Makes eight dozen two-inch cookies.

Fruited Drop Cookies. Stir three-fourth cup mixed glazed fruit, seeded raisins or chopped nuts into the above ginger cookie dough as soon as it is mixed. Drop dough from teaspoon onto greased cookie sheets; top each with a nutmeat half, glazed red or green cherry, a big raisin or other decoration. Bake 15 minutes in a preheated moderate, 375 degree oven.

Fruited Turnovers. Roll the above chilled dough to one-eighth-inch thickness on lightly floured board. Cut into four to five inch circles with a saucer; place a rounded tablespoon dried fruit filling on one side of each and fold over the other half of the circle. Press edges together firmly with the tines of a fork. Bake 15 to 20 minutes in a preheated moderate oven, 350 de-

grees. Filling recipe follows.

Dried Fruit Filling. Cover one-half pound dried fruit (apples, apricots, peaches, pears or mixed dried fruit) with cold water to barely cover; bring to boiling point. Remove from heat; let stand one hour. Cook in covered saucepan until fruit is tender. Drain off any excess juice. Mash fruit and add three tablespoons sugar, one tablespoon fresh lemon juice, one-half teaspoon grated lemon rind, one - eighth teaspoon salt and one-half teaspoon ground cinnamon. Mix well.

Ginger Cookie Pie Crust. Roll chilled cookie dough to one-eighth inch thickness. Cut a circle the diameter of the bottom of pie plate to be used. Fit it into pie plate. Cut 1½-inch cookies from additional rolled dough and place around sides of pie plate. Cookies should overlap about one-fourth inch onto the bottom crust as well as overlapping each other around the sides and extend about one-fourth inch onto rim of pie plate. Prick entire surface with fork tines. Bake 12 to 15 minutes in preheated moderate oven, 350 degrees. Cool. Fill with desired chiffon type pie filling such as lemon, applesauce, nesselrode, vanilla.

Sugared Nuts

Give sugared nuts a distinctive flavor by adding fresh orange juice and a bit of orange peel. Like this: Cook 1½ cups sugar and one-half cup orange juice together to 240 degrees or the soft ball stage. Remove from heat; add one tablespoon grated orange peel and 2½ cups nut meats. Stir until syrup begins to look cloudy. Before mixture hardens, drop by spoonfuls on waxed paper. Separate into small clusters at once.

Aluminum Foil Santa's Helper

It is difficult now to remember how we ever got along without aluminum foil. It comes in especially handy right now as we bake for family, for friends, relatives and for good neighbors.

Christmas Cookies. Rolled and sliced cookie doughs may be prepared in advance, wrapped in aluminum foil and stored for several days in refrigerator or freezer. Drop doughs, wrapped in foil, may also be stored for several days in the refrigerator. To bake cookies, place cut, sliced or dropped cookies on lengths of foil the same size as your cookie sheet. As one pan is baked, slip foil off and put on another cookie-dotted sheet. Saves time between batches; eliminates pan washing. No need to grease the aluminum foil.

Storing Cookies. Place cookies on large sheet of aluminum foil. If large quantity is to be stored, make more than one layer, separated by a double thickness of foil. Bring outside foil up over cookies and seal tightly with double folds on all edges. Store in a cool, dry place or freeze. To use frozen cookies, defrost right in foil package. Crisp cookies may be taken from package and placed in the oven at the same temperature at which they were baked for three or four minutes.

Another idea for freezing cookies is this. Place cookies already baked in a foil-lined cardboard box. As a matter of fact, the aluminum foil between each layer of cookies and another strip of foil on top. Place lid on carton and seal with freezer tape. For extra protection, wrap whole carton in another layer of foil. Defrost as above.

Gift-Packing Cookies. Wrap cookies which must travel, individually in foil. Line attractive boxes, strawberry boxes or usable containers such as decorative bowls and flower holders, with aluminum foil. Add the cookies, separating layers with folded foil. Cover outside with foil and tie with ribbons and sprays of evergreen or other holiday decorations.

Christmas Breads. Stollen, nut bread and other traditional Christmas breads make delightful gifts. After cooling, wrap breads securely with foil, tie with ribbons.

Jellies and Preserves. These are so easily wrapped in foil with a ribbon tied "pouf" at top. Cranberry Apple Relish

This tangy cranberry and apple relish is excellent with roasts of all kinds. Your family

Medford Student Picked As OSC Chorus Member

Corvallis—Gary L. Gustafson of Medford has been picked as a member of the 60-voice mixed chorus, the Choralaires, at Oregon State college.

The Choralaires, campus singing group, annually presents a series of musical programs on campus and in cities throughout the state. Opening program this year will be the Christmas concert on Dec. 8.

Gustafson is a senior in agriculture and his home is at route 2, box 511, Medford.

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will like its fresh exciting flavor. Plenty of good northwest-grown cranberries!

2 cups fresh cranberries

1 eating apple

½ cup diced celery

½ cup sugar

1½ teaspoon salt

2 tablespoons bottled horseradish

Be sure the horseradish is fresh. Pare and core apple; put through coarse blade of food chopper with celery and cranberries which have been carefully picked over and washed. Add rest of ingredients, mix well and let stand several hours in the refrigerator. Makes two cups.

Gingered Orange Peel

For taking to a hostess or as an "extra" slipped into any grown-ups package, this candied ginger orange peel is certain to appeal.

1 pint orange peels cut into strips

Water to cover

2 cups sugar

1½ cups hot water

teaspoons powdered ginger

½ teaspoon salt

1 tablespoon unflavored gelatin

2 tablespoons cold water

Wash oranges and peel. Cut orange peels in strips, preparing enough to make a pint. Put peel in saucepan with enough water to cover. Boil 15 to 20 minutes; pour off water. Cover with fresh water and boil 15 minutes longer. Again pour off water and re-cover with fresh water and boil 15 minutes; drain.

To the tender peel, add two cups sugar, 1½ cups hot water, powdered ginger and salt. Cook slowly in open kettle until syrup is quite heavy. Do not over cook. When done, remove from heat. Add the unflavored gelatin that has been softened in the two tablespoons of water. Stir well to dissolve. Let peel stand in syrup until thoroughly cool. Drain well; roll orange strips in granulated sugar. Put on waxed paper to dry.

Unander-Hatfield Vote Race Suggested

Salem —The Salem Capital-Journal Wednesday called for a primary election race between State Treasurer Sig Unander and Secretary of State Mark Hatfield for a chance at the governorship.

The newspaper charged editorially that Republican party "elders" are attempting to "lock up" all funds for Unander to avoid a party fight next May.

It said that a primary contest would create party vigor and enthusiasm which has been lacking in recent campaigns.

Gov. Robert D. Holmes himself faces a primary battle with the decision by Portland insurance man Lew Wallace to meet him in the Democratic primary.

Hatfield said he had "no comment" to make on the editorial.

Chessman Manuscript Dispatched To Agent

Los Angeles —The manuscript of "The Kid Was a Killer," a book written in San Quentin's death row by Caryl Chessman, was on its way to the condemned man's New York literary agent today.

The manuscript, seized by officials at San Quentin, was turned over to the 34-year-old convict-author Tuesday in continued hearings on the validity of the transcript of Chessman's 1948 trial.

Chessman, convicted kidnaper, won a transcript hearing before the U. S. Supreme Court last June on charges that the court record had been fraudulently prepared by court reporter—Stanley Fraser.

Honolulu —The President Lines cargo liner President Monroe has reached the disabled Greek freighter Margarita Chandris, wallowing helplessly in the path of a hurricane west of here.



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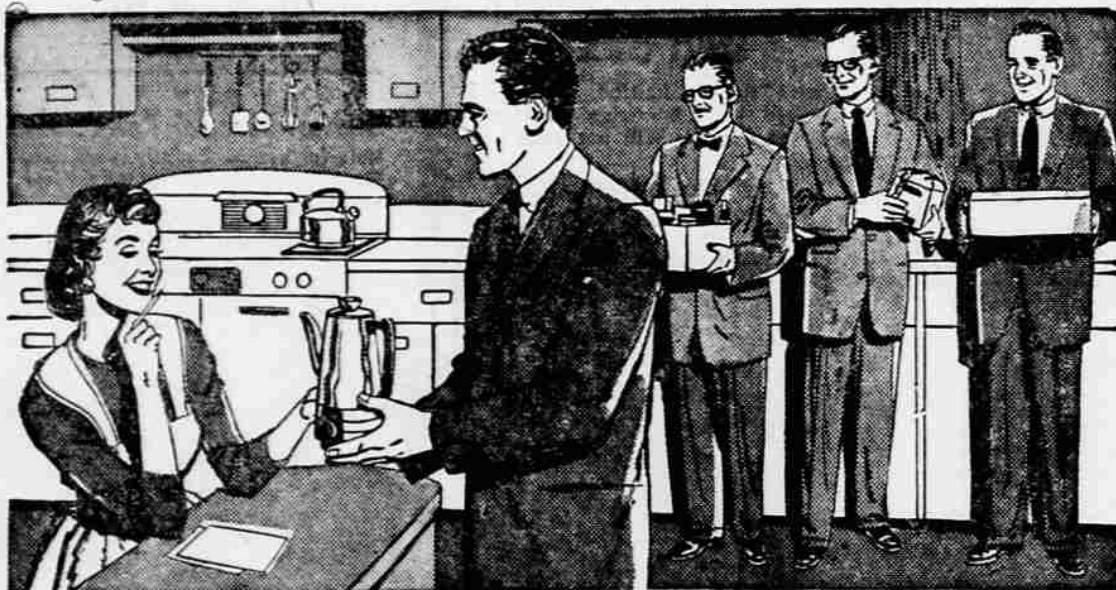
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