

Import Laws Needed To Save Fisheries

Washington — Two senators and three representatives from Washington State said Wednesday that the only hope for saving American fisheries in the North Pacific lies in import legislation.

Sen. Warren G. Magnuson, Henry M. Jackson, and Rep. Don Magnuson, all Democrats, and Reps. Thor C. Tollefson and Tom Pelly, both Republicans, reached the conclusion after learning recent negotiations between America and Japan failed to establish any suitable agreement by which the Japanese would refrain from catching North American stocks.

In 1957, the Japanese caught approximately the same number of mature Bristol Bay red salmon as caught by American fishermen. In addition, the Japanese caught approximately one million immature red salmon which would otherwise have become a part of this year's run, the legislators said.

George Johnson, representing Pacific Northwest fishermen, told the senators and representatives that minimum conservation requirements restrict the American fleet to two days of fishing per week this season. At the same time, he said, the Japanese fleet, fishing the same stock of fish, will be unrestricted as to the days of operation.

Johnson said such a conservation measure makes it nearly impossible for Pacific Northwest fishermen to op-

erate. Therefore, he added, regulations will bring the American industry to the brink of bankruptcy in order to conserve fish which will be caught by the Japanese.

Ribs Fractured By Hard Coughing Research Shows

By DELOS SMITH
United Press Science Editor

New York — A suspicion is current that more people break ribs by violent coughing than doctors know or medical text books believe is possible.

The suspicion originated in the University of Texas post graduate school of medicine, San Antonio, which has been troubled with a man who coughed rib fractures not once but three times in eight years.

The trouble was that a routine chest x-ray did not reveal the fracture the first time; the man was said to have pleurisy and so the break healed on its own unaided. Special x-rays revealed the other breaks.

On this basis, Dr. Bernard T. Fein of the school's Santa Rosa hospital warned colleagues that unsuspected and undetected rib fractures can masquerade as pleurisy. He urged rib-aimed x-rays where there had been violent coughing followed by unexplained chest pain.

His man was a chronic asthmatic — and asthma is a disease of violent coughing as well as of wheezing and gasping. But the man has no calcium or metabolic disease; presumably his ribs are as solid of composition as anyone's which shows what a king-sized cough can do.

Fein indicated — in reporting to the American Academy of Allergy — that his faith in medical texts on the subject of asthmatic coughing and the ribs, had been shattered. Only two cases of asthmatic fracturing a rib with a cough have been reported and there had never been a previous report of one asthmatic fracturing ribs more than once.

His inference was that there was bound to have been other cases and the chances were the painful results had been termed pleurisy and nature took its slow but beneficial course. But look at the force a cough can apply to the ribs.

As early as 1834 an astonished physician reported that a patient had fractured a rib with a cough. Since then rib fractures resulting from the coughs of tuberculosis, pneumonia, whooping cough, and even pregnancy have been described.

Washington — Sen. Richard L. Neuberger (D-Ore.) said Thursday he had been advised that a special subcommittee of the Senate Judiciary Committee had been formed to consider a bill to pay \$184,101 to Oregon for fire fighting costs of Bureau of Land Management lands during the 1951 Vincent creek forest fire.

They'll Do It Every Time

By Jimmy Hatlo



Feeding the Family

By ZOLA VINCENT
Food Editor

Bananas are our west coast's number one fruit import. Perhaps because we grow and export practically every other known fruit except pineapples and papaya. Imports and exports are important news right now as we celebrate World Trade Week. We agree with their slogan "You live better through world trade." We like banana and suggest you have a banana today.

Banana Theme
Let's bake bananas for a change. Use all yellow or slightly green-tipped bananas. For each 4 servings, place 4 firm bananas in well-greased baking dish. Brush well with butter or margarine and sprinkle lightly with salt. Bake in a moderate, 375 degree, oven 15 to 18 minutes or until bananas are tender, easily pierced with a fork.

Serve baked bananas hot as a vegetable or as a dessert with cream, syrup or a hot fruit sauce. When browning is desired, put under broiler heat for a minute or two.

Sour Cream Bananas
To serve as a vegetable, top each hot banana with sour cream, sprinkle with paprika. To serve as a hot dessert, top each banana with sour cream, sprinkle with sugar, nutmeg or cinnamon.

Applesauce Bananas
Spread bananas evenly from tip to tip with applesauce or apple butter, using 1/4 cup for each banana. Bake as above. Serve as a hot dessert.

Curried Bananas
Pour 1 1/2 cups of your favorite curry sauce over bananas. Bake as above. Serve with rice, pork, lamb, chicken, duck or shrimp.

Other good baked banana ways include spreading lightly with brown sugar or baking in hot orange juice with grated orange rind added.

Lamb Shoulder Roast
Plentiful, fine-flavored, reasonably priced lamb shoulder makes an excellent pot roast. Rub shoulder with cut clove or garlic, then with salt. Brown well in kettle. Add 1/4 cup water, 1 teaspoon salt, 1/4 cup chopped celery, 1/2 cup

chopped onions, 1 cup cooked tomatoes and 1/4 teaspoon chili powder. Ginger adds a zesty flavor, too. Cover and cook slowly over low heat or in a moderate oven. A 4 pound sholder will take about 2 1/2 hours.

Brunswick Stew
This is a brand new notion as far as we are concerned. Friends served it recently and everyone thought it was great. It can be done with 2 pounds boneless cubed beef or veal but it is unusual and delicious when done with a 4 pound or so stewing chicken to serve eight.

1 4-pound chicken, cutup
1 cup flour
1/2 cup salad oil
1/2 cup chopped onion
3 cups canned tomatoes
1 cup water
1 1/2 tablespoons salt
1 tablespoon Worcestershire sauce
1/4 teaspoon cayenne
2 teaspoons sugar
3 cups fresh or 1 can whole kernel corn
3 cups cooked or 1 can lima beans.

Wash chicken and dry thoroughly. Put flour in paper bag. Place chicken in bag and shake well to coat each piece. Heat salad oil in deep heavy kettle. Sauté chicken until light brown. Add onions and cook, stirring occasionally until onions are clear. Add tomatoes, water and seasonings. Cover and simmer until meat is almost tender. At this point you can, if you prefer, remove chicken from stew; bone, skin and cut chicken in fairly large pieces. Add corn and lima beans and continue cooking until vegetables are tender. Serve hot.

Southern Skillet
If okra is practically unknown to your family, let them try it like this for a new taste treat. If okra is an old friend, family will like it like this too. Defrost a package of frozen cut corn and a package of frozen okra until pieces can be broken apart.

Cut 4 slices bacon into small pieces and fry in skillet until

crisp. Remove to absorbent paper to drain. Use bacon fat to cook 1/2 cup chopped green pepper and 1/4 cup chopped onion. Add 3 tomatoes, diced, and heat and stir to blend. Add corn and okra and cook while stirring for 5 minutes. Cover and cook about 10 minutes or until vegetables are tender. Turn into warm serving dish; top with 1/4 cup buttered bread crumbs and browned bacon pieces.

More than 85 per cent of all the churches in the United States have Sunday schools. Their estimated enrollment is about 28 million.

Is That So?

By EUGENE BURNS
Ranger-Naturalist

Marrakesh, May 23—Via TWA—The Kutubiya minaret towers 221 feet above one of the most extraordinary market places in the world.

It is filled with snake charmers, sorcerers and salesmen that would make our sharpest book-agents blush. And yet it is filled with remarkable things, as many of you probably know from gifts sent home by relatives or friends at our great air base outside the city.

Marrakesh is the center of a great agricultural area whose size is best indicated by the fact that the date palm forest on the nearby plain covers no less than 35,000 acres.

To most Americans one date is pretty much like another. We eat them mainly in the holiday season. But in strolling along the edge of the date forest, I learned from my guide that Arab date growers tend to swear by the virtues of their own trees just as our apple orchardists do.

There are hundreds of varieties of dates of various shapes and sizes. The colors range from golden brown to black. Some are so syrupy and rich they must be eaten as soon as ripe. Others will keep for years.

The best kind, my guide told me confidentially, come from Tunis, on the edge of the Sahara. The place is the Beled

el Jerid, or Land of Palms, and the parent stock of the dates we raise in the United States—in Arizona and southern California—he said were transplanted mainly from that area.

As I listened and watched a line of palms turn black against the reddening sunset sky, I saw a silvery gray rat run up one of the trees. The guide grinned when I pointed it out to him.

The rats are fond of dates, too, and because that is their main diet in a palm forest or on an oasis, they are considered good eating also. As a result, the rats are harvested along with the dates and grilled on the spot.

The idea came as something of a shock to me, but when I recalled the developing market in the states for canned muskrat meat, the thought wasn't bothersome at all. Palm rats, considering their diet, should be even better than muskrats that live on shellfish as well as subaquatic vegetation.

FREE: By special arrange-

Elk Lake Frozen Over; No Parking Space

Bend — Deschutes National forest headquarters here reported Thursday that Elk Lake in the high Cascades was still frozen over and that week end fishermen should not include it in their plans. There is no parking space on the road into the lake.

ment with the editors of the Encyclopedia Americana, my panel of judges will award each week to the reader who sends me the best true-life nature adventure, the best nature observation, or the best question on nature and wildlife, a complete 30-volume set of this world-famous reference work in a handsome Sealcraft binding.

Each week new submissions will be considered. Sorry, I simply can't answer your many friendly letters. Please address your letter to: Is That So? Care of the Medford Mail Tribune, Box 1069, San Francisco, Calif.

In the 1760's stage coach trips between New York and Philadelphia took two days.

Dartmouth College's indoor track in Alumni gymnasium is a 260-yard cinder track (6 3/4 laps to a mile) with a 60-yard straight-away.

Water Spotted Windows

As a professional window cleaner of 11 years experience, I am constantly confronted with alkali water spots on windows of most homes. I could safely say the number of homes having alkali is about 70 per cent.

This trouble is caused by letting water from hydrants reach windows, causing a gray spotted film. Unfortunately, to my present knowledge, there is nothing on the market to remove this.

I do however have my own chemical formula for removing same. This is an added expense, and can be avoided. Keep hydrant water from reaching windows. However, if you wish to turn hose on windows to wash off dirt, this can be done with no risk of alkali providing all water is removed from glass at once and not left to dry.

Please tell this to all your neighbors and friends. I will gladly give any further information if desired.

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Does Your Family, Inc. have an annual report?

In some ways it certainly makes a lot of sense to look at your family as a business.

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