

**CENTRAL POINT Spring Concert Held**

By DORIS HUGHES  
Central Point—The Central Point elementary and Junior High school presented the annual spring concert last Thursday. Both the Junior high and cadet bands performed under the direction of Harry Meyers.

The Junior high chorus and special groups sang several numbers under the direction of Ralph Humphrey. Accompanists on the piano were Mrs. Lorna Meyer and Miss Charla Jo Meyer.

A surprise house-warming honoring the Elmer Wallin family was held recently at the Wallin's new home on Taylor rd. Neighbors met at the W. C. Higinbotham home and then went in a group to surprise the Wallins. Apple pie and coffee were served during the evening. A copper wood basket was presented the new home owners. Attending the party were Mr. and Mrs. Clem Aut, Mr. and Mrs. W. C. Higinbotham and family, the Walter Foote family, Mr. and Mrs. George Swanson, Mr. and Mrs. Lloyd Seymour, and Mrs. Emma Carpenter.

Mr. and Mrs. Thomas Harvey and sons, Billy and Bobby, of Hamrick rd. returned recently from a month's vacation in Panama City, Fla. Besides visiting Mrs. Harvey's parents in Panama City, they also visited other relatives in Alabama and Florida.

Mr. and Mrs. J. L. Huffine have completed their new home for elderly people and are now open for business. The name of the home which is located at 369 North Second st. is called Lyn Haven. The home, which has been state inspected, has accommodations for both men and women. Lyn Haven also has private room and bath arrangements for elderly couples. The new telephone number is NOrmandy 4-1721.

Mrs. Marie Degerness, who is staying at the McCue Home for the Aged, is recuperating from a broken hip.

Sergeant and Mrs. Adrain

Van Horn Jr. left Tuesday morning to return to Ft. Ord, Calif., after a 10-day furlough. Upon his return, Van Horn will take two months of advanced office training.

A birthday party honoring Mr. and Mrs. Cecil Bishop of Medford was held Sunday afternoon at the home of Mr. and Mrs. Harvey Cassman of Seventh and Cherry sts. Guests were Mrs. Lucy Grissom, Mrs. E. Grissom and Dorie Mae, Jo Carol, Sally Marie, Nina Beth and Donald, Mr. and Mrs. Wayne Thompson, Donna Fae, Gloria Jean and Billy, Mr. and Mrs. Cecil Bishop and Ricky, Jerry, Douglas and Donna Jean and the Cassmans.

Mrs. E. R. Hendrickson, who has been at Sacred Heart hospital, expects to be there one more week.

Troop 40 Boy Scouts camped overnight recently on the north side of the Old Military bridge. Included in the group were five patrons, 22 Boy Scouts, 2 junior assistant scoutmasters and a senior patrol leader. The patrols had individual hikes on Sunday. John Yoaley, troop chaplain, led church services Sunday. George Ray, scoutmaster, and John Snook, assistant scoutmaster, accompanied the Scouts.

Brownie Troop 119 gave a party in honor of their mothers Tuesday afternoon at the home of Mary Ellen Kurz, 240 South Second st. The Girl Scout flag ceremony was given out of doors.

Two girls were chosen by each patrol to be the color guards. They were Chris Evans, Winter Denman, Cindy Bartley, Mary Ellen Kurz, Sherry Marshall and Brenda Anderson. Mrs. Dale Bartley, Cindy Bartley and Susan Englund were the winners of the game.

The Brownies presented their mothers with gifts which they had made. The nut cup favors were made by the Brownies at a previous meeting. Refreshments were served by the girls. Mothers attending were Mrs. Dale Bart-



**BCMB PROTEST**—In the sixth day of their hunger strike in the lobby of the Atomic Energy Commission headquarters at Germantown, Md., members of a group protesting nuclear bomb tests are shown waiting for a hearing from AEC Chairman Lewis Strauss. Left to right: Thane Reed, of Tempo, Ariz.; Ralph DiGia, New York City; Mrs. Dorothy Hutchinson, Jenkintown, Pa.; and Lillian Willoughby, Blackwood, N. J.

**Number of Jobless Continues Decline**

Washington — The number of jobless workers drawing unemployment compensation benefits has declined for the fourth straight week.

The Labor Department reported Friday night the number dropped by 93,300 in the week ended May 10 — the biggest one-week decline since August, 1956.

Although it was the fourth straight week in which the number of jobless workers drawing unemployment compensation benefits declined, the 3,101,500 persons receiving payments was more than double the total a year ago.

Meanwhile, reports circulated among congressional tax experts that President Eisenhower was standing firm in his opposition to any immediate broadscale tax cuts to help fight the recession. That appraisal followed a conference by Treasury Secretary Robert B. Anderson with Democratic House leaders.

Democratic leaders said Anderson did not answer the question of whether the administration might recommend some excise tax reductions when it asks Congress to extend certain excise and corporation levies.

The parcel post system in the United States was established in 1912.

**Is That So?**

By EUGENE BURNS  
Ranger-Naturalist

**Esparto Grass for Rope**  
Valuable Algerian Crop  
Algiers, May 24—Via TWA—This city is linked to all Americans by our great Naval hero, Stephen Decatur, who compelled the Dey of Algiers to lay off attacking American ships by his visit here in 1815.

I thought of that in visiting the Kasbah, part of the old city that stands 400 feet up a steep hillside. And the reason for Decatur's visit was driven home to me a little later when visiting a church.

For centuries before Decatur came, Algiers had been a major sea power. A tablet in a church underscored the fact. It commemorated some Irishmen taken captive by two Algerian corsair crews when they swept down on the City of Baltimore, Ireland, sacked it, then brought their prisoners back to Algiers. The year was 1631.

But the Arab population today, despite the present political difficulties, are devoting their energies to agriculture and industry. I passed over immensely rich country on my way south to Laghout, on the edge of the desert. Part of it seemed like a vast orange grove and vegetable garden.



The vineyards, from which the fine Algerian wines come, were most impressive.

Near Laghout I saw the harvesting of esparto grass, a gray-green type that grows in clumps up to 10 feet wide and with leaves that may be a yard long.

This, too, is a valuable Algerian crop. While today one of its principal uses is for making a high grade of paper, it has been used for centuries throughout western North Africa and southern Spain to make rope, sandals, baskets and mats.

Esparto, or alfa as it is called here, toughens as it ages—12 to 15 years are required for development of a crop. The harvesters pluck it by hand. Then, after it is sundried, it is bundled and shipped.

The Algerian type is very much like a species of esparto that grows in our West and is found all the way from Canada to Mexico.

(Released by McClure Newspaper Syndicate)

Free: By special arrangement 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! c/o Medford Mail Tribune, Box 1069, San Francisco, Calif.

**4 Days Left**

To SAVE at the Big "Change of Ownership" Sale at  
**Lucas & Howard** Furniture Barn  
With National Brands YOU Know  
Hiway 99 South of Central Point  
North of Medford—Phone NO 4-2243

**Beagles agree: BONNIE BELONGS**



... because it's nutritious not just filling

**HERE TODAY! The New Instant Maxwell House!**



**SMELL THE NEW FRESH-ROASTED AROMA!**  
Uncap the jar! One sniff tells you this coffee's going to taste better than any you've ever known. Here's exciting new aroma no coffee ever captured before!



**SEE THE NEW DEEPER COLOR!**  
Pour yourself a cup! Today's Instant Maxwell House has new body, new strength! No powdered coffee, no ground coffee can give you such deep-down pleasure in every cup.

**INTRODUCTORY OFFER**

**10¢ OFF**

ON LARGE JAR WHILE SUPPLIES LAST

**ENJOY THAT MOST HAPPY FLAVOR!**  
Only those miracle "Flavor Buds" can deliver enjoyment like this—millions of tiny "Flavor Buds" of real coffee, ready to burst instantly into that famous Maxwell House flavor!

A Product of General Foods

**THE MOST HAPPY FLAVOR IN THE U.S.A!**

FOR COFFEE THAT'S GOOD TO THE VERY LAST DROP REACH FOR THE JAR WITH THE STARS ON TOP!



Nothing tastes better than...

**OREGON-GROWN BARBECUED FRYERS**

**BARBECUE RECIPE**  
**BASIC FRYER BARBECUE SAUCE**  
1/2 cup butter, margarine, or cooking oil  
1/2 cup lemon juice or vinegar  
1/2 tsp. salt

Mix ingredients well, heat to boiling, keep hot for basting fryers. For variety, season to taste with any of the following: garlic, oregano, thyme, poultry seasoning, paprika, dash of hot sauce. For real woody flavor, delete salt from recipe and rub fryers with smoked salt before cooking.

Choose your Oregon-grown Fryers . . . mix some tasty barbecue sauce from the recipe below . . . start a charcoal fire in your grill . . . set your fresh fryers to sizzling . . . and before you know it, you're all set for the most enjoyable of all summer occasions—An Oregon Fryer Barbecue! Plump, tender Oregon Fryers blend their Naturally Fresher flavor with spicy barbecue sauces to a succulence you'll long remember.



**OREGON-GROWN FRYERS ARE FRESHER**

. . . And that's important! Like good sea food, fryers must be fresh to have full measure of that delicate, delicious flavor. They keep all their fine food value, vitamins and minerals. You know Oregon-grown fryers are fresher, because they spend the least possible time coming from farm to your table. They never spend days traveling cross country. So whenever you buy fryers, always . . .

**WHOLE . . . HALVES . . . OR PIECES**

Oregon Fryers are perfect for barbecuing in any form you choose. Try whole-body birds for your spit. Most spits will accommodate two good sized fryers. Split fryer halves are the thing for the open-top grill. Start them with the skin side up, baste and turn often. Cut-up fryers are fine for the grill, too, especially where there are small children concerned. Keep turning and basting frequently. Whole or half fryers will be done in from 1 to 1 1/2 hours; pieces take from 3/4 to 1 hour.



Look for the label for Fresher Fryers

Send for FREE Barbecue Recipe Booklet, The Oregon Fryer Commission, 4096 Center St. N.E., Salem, Ore.