



TRUMAN ON THE RIVIERA—Former President Harry Truman shakes hands with the young son of Admiral Flaherty (center) aboard the heavy cruiser U.S.S. Salem, in the harbor at Nice, France. Truman, vacationing in Nice, took time to visit the ship, which was cruising the waters off the French Riviera.

Feeding the Family

By ZOLA VINCENT
Food Editor

Plentiful Economical Turkey Fine Fare for the Fourth

The tantalizing whiff of turkey barbecuing will bring family, friends, good neighbors crowding around the grill in anticipation of a new experience in good eating.

Or, turkey in plentiful and available at extremely reasonable prices. In this land of turkey plenty where they're roasted the year 'round, we need not tell anyone how to roast a turkey. But there is something new in turkey-land. There's a trend toward buying portions small to a whole bird and turkey merchants are increasingly cutting them up to satisfy the new demand.

Whole or Part? Many markets are featuring not only whole turkeys but turkey quarters which are thought ideal for barbecuing. Turkey pieces too are increasingly popular with home chefs, outdoor cooks and indoors. Some like dark meat. Some like light meat. The carving host has asked preferences for centuries so it should come as no surprise that a recent survey revealed that consumer choice of light or dark meat "quarters" was second only to convenience in buying smaller portions than whole turkey.

Turkey and Fixings. Today we suggest a tarragon marinade for the turkey, dressing, topped onion slices and a handsome pre-party snack in hot pineapple shells. Crusty French bread and tossed green salad help achieve holiday meal perfection.

Tarragon Marinade For Turkey Barbecue
The bigger the turkey, the better the buy. For a big celebration with many people, have a poultry man cut an 18 to 22 pound turkey into pieces as for frying chicken. Otherwise big turkey quarters or turkey parts. Breast sections may be cut into serving-size pieces or left whole and sliced after cooking.

Make three or four deep lengthwise slashes in each turkey leg. Fasten wings to kimbo or remove wing tips and disjoint each wing into two pieces. Backbone pieces may be barbecued or reserved for use later in stock or creamed dishes.

Pour turkey marinade over all and allow to stand several hours or overnight in refrigerator. Place on grill 8 to 10 inches from glowing coals. Baste frequently with marinade, turning pieces oc-

asionally. Total barbecue time will be 45 minutes to 1½ hours depending on size of pieces used. As turkey pieces get done, remove from grill and wrap in aluminum foil to keep warm on hood or back of barbecue equipment.

Tarragon Marinade. Combine one large onion, chopped, two cups (one pint) peanut or other salad oil, one half cup tarragon vinegar, two cups red table wine, one half cup lemon juice, one half teaspoon dry mustard, one half teaspoon salt, one half cup soy sauce, three cloves garlic, minced, one whole bay leaf and coarsely ground black pepper. This makes about 1½ quarts marinade.

Barbecue Dressing On Onion Slices

No one ever heard of turkey without dressing (stuffing). Since we can't stuff the turkey pieces, we make this savory, chunky dressing, mound it on thick onion slices on squares of aluminum foil, wrap tightly and place on grill to heat piping hot, 30 to 35 minutes.

Melt one-quarter cup (one-half stick) butter or margarine; add one-half cup chopped celery, one-quarter cup minced onion and saute until soft but not brown. Combine with a seven-ounce bag of all-purpose prepared poultry dressing. Add one cup consommé or bouillon and one-half cup chopped walnuts (optional) and blend thoroughly. Place on thick onion slices and proceed as above.

Pineapple Boats Offset Appetizers
For a conversation piece and pre-party appetizer, these pineapple boats are fun to make, handsome to behold, delectable to eat. Select one or more medium size ripe pineapples and cut in half lengthwise to make it boat shaped. Leave tops on each half.

Cut each half around the outer edge with grapefruit or other sharp knife, being careful not to penetrate the shell. Loosen the core by cutting down lengthwise along sides. A small paring knife is best for this. Remove fruit and cut into bite-size pieces. Return to pineapple shells, garnish with maraschino cherries.

Sprinkle each filled half with one-quarter cup light rum, with rum flavoring or ginger ale. Place each pineapple half, cut side up, on a single thickness of heavy duty aluminum foil and wrap securely. Place on grill and warm, without turning, 20 to 30 minutes. Serve with wooden picks and each person helps himself.

Roast Turkey Fore Quarters

Turkey parts may be oven-



CUT-UP TURKEY—This barbecue features cut-up turkey parts with tarragon marinade, barbecued dressing on onion slices and rum pineapple boats for a bang-up 4th of July week end celebration. Many other gloriously good eating ideas are included in today's food columns.

roasted, skillet-fried or oven-fried. Here we concern ourselves with cooking of the fore quarter with its light meat.

Roast Turkey Fore Quarters. Sprinkle turkey with salt, pepper and paprika. Fasten wing to body with skewers. Place in roasting pan skin-side up and brush with melted butter, margarine, salad oil or marinade. Roast at 325 degrees, 20 to 25 minutes per pound until fork-tender or wing joint moves easily. Baste frequently with pan drippings or additional melted butter or margarine.

Foil-roasted Turkey Fore Quarters. Remove excess fat from neck portion of turkey. Fasten wing to body with skewers. Sprinkle with salt, on large heavy piece of aluminum foil. Brush with melted butter, margarine, oil or marinade. Secure foil tightly over turkey and place in roasting pan. Roast at 450 degrees, 10 to 15 minutes per pound. Fold back foil during last 15 minutes, reduce temperature to 350 degrees and allow skin to brown.

Roast Turkey Hind Quarters
Those who relish dark meat will indeed rejoice in buying turkey hind quarters and roasting braising or broiling them in ways like these:

Roast Hind Quarter. Sprinkle turkey with salt, pepper and paprika. Place skin side up in roasting pan and brush with melted butter, margarine or oil. Roast at 325 degrees, 25 to 30 minutes per pound or until fork tender. Baste frequently with pan drippings or additional butter or margarine. If leg portion browns too rapidly, cover loosely with aluminum foil.

Braise Hind Quarter. Sprinkle turkey with salt, pepper and paprika. Place skin-side up in baking dish of dutch oven. Brush with melted butter, margarine or salad oil. Brown at 400 degrees about 30 minutes. Reduce temperature to 350 degrees; add one-half cup water and cover tightly. Bake two hours longer or until fork tender.

Broiled Hind Quarter. Sprinkle turkey with salt, pepper and paprika. Brush with melted butter or margarine, salad oil or marinade. Place skin-down on broiler rack. Place broiler pan close to source of heat and sear quickly at broil temperature. Turn and sear skin side. Move broiler pan to lowest position. Reduce heat to 450 degrees. Turn and baste frequently. Broil until fork tender, about an hour.

Picnic Meats for Easy Living
The most exciting outdoor eating consists of foods cooked over an open fire whether it's a built-in barbecue, portable grill or a boy scout's fire.

Hamburgers. Season with salt and pepper or perhaps a little onion juice or seasoning salt. Add no egg or bread crumbs. Make flat and wide; stack with waxed paper between, then wrap in waxed paper.

Barberpole Franks. Grilled franks are delicious without any special fixing, but if you'd like a smoky touch, twist the franks with bacon and fasten at both ends with toothpicks. Grill as usual, turning to cook evenly; pop into buttered buns and remove toothpicks.

Cubed Steaks, club steaks and sirloins are good picnic steaks.

Is That So?

By EUGENE BURNS
Ranger-Naturalist

Amman—We went up the Jabok, one of the principal tributaries of the Jordan river, to visit a spot where a Jordanian said he had seen a jumping snake the day before.

We didn't see it, but we did see marks that could have been made by one. And we also saw a cobra.

But first about the jumping snake, a phenomenon I've heard of before. Apparently,



any snake can be a jumping snake if he wants to get down a hill in a hurry. What he probably does is coil himself, spring into the air, then repeat the process until he arrives at the bottom of the steep slope. According to the Jordanian, when he first saw the snake spring up out of waist-high brush, he thought it was a four- or five-foot stick. When it happened again, and nearer, he saw it was a snake and decided to go elsewhere.

As we quartered along the slope, examining the terrain, we saw a cobra in the brush. He was about 10 feet away. Coiled, reared, with distended hood, and fortunately hissing.

We went no nearer. Carefully examining the ground around us, lest there be another, we immediately withdrew. So did the snake, apparently. He was gone when I looked back after the third step.

Excellent Swimmer
He was what is known as an Egyptian cobra, the kind shown on many of the Pharaohs' monuments. He is found all around the Sahara and through much of the western part of the Arabian peninsula. He likes hot, dry regions, but since he also is very fond of water—cobras are excellent swimmers—he finds the valleys of the Jordan and some of its tributaries almost ideal.

It is possible the cobra we saw—about six feet long, it seemed—was the jumping snake of the day before. Cobras don't travel with hoods extended. Furthermore, as many Egyptian snake charmers have demonstrated, it is easy for the cobra to make itself practically rigid. As for the strength needed to throw itself four or five feet into the air from a coiled position on a side hill, it gives every indi-

cation of being strong enough. (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.

The average American home today has the equivalent of 40 servants in the electric utilities the homemaker uses, according to Don Brown, Michigan State university extension specialist.



RESPECTED BUSINESSMAN—Malcolm K. Christensen, 27, a respected businessman of Redwood City, Calif., has confessed to three armed robberies totalling \$30,000 in order to support his \$100-a-day heroin addiction. Christensen, who owns the Crismac Aviation Co., acquired his heroin habit while an inmate at San Quentin Prison.

OPEN NIGHTS

SHOP FROM 9 A.M. TILL 8 P.M.

Thru Thursday—Closed the 4th—Saturday 9 a.m. to 5:30 p.m.

Lucas & Howard's BIG

STORE-
WIDE
JULY

SALE

SAVE ON—

Furniture! Floor Covering!

FREE SODA POP FOR EVERYBODY!

LUCAS & HOWARD'S
FURNITURE BARN

AIR CONDITIONED FOR YOUR COMFORT
South of Central Point on 99—North of Medford

HERE'S
ADVENTURE
AT ITS
FINEST . . .

SUMMER
CAMPING
the Y's WAY!

There's Still
Room Left!

Hurry, they're filling up fast!
Room still left in two periods: from July 27 to August 2, and August 3 to 9. Space also open in girls' week, August 10 to 16.

AT BEAUTIFUL
DIAMOND LAKE

Enjoy friendly Summer Camp living with your friends for an entire week! There's lots to do—

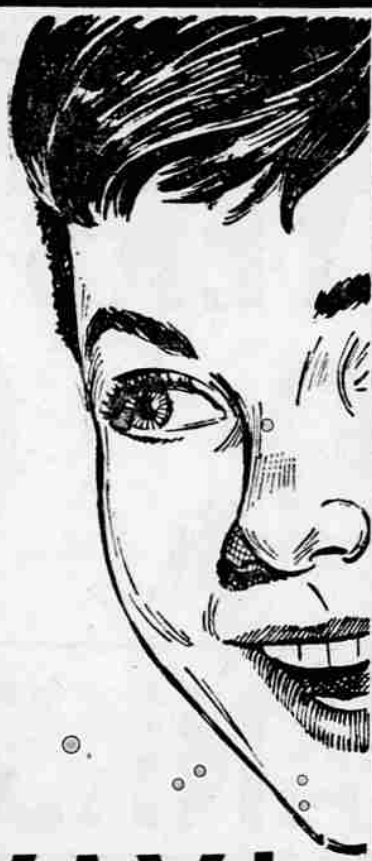
- Sailing
- Swimming
- Hiking
- Archery
- Crafts
- Riflery

AND MORE!

Register Now—

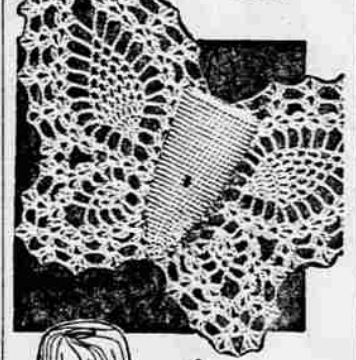
COME IN OR CALL
the YMCA—SP 2-6295

Courtesy Mail Tribune



Jiffy Crochet

7172



by Alice Brooks

Practical planter—crochet in white for "china" look; black for wrought-iron effect. Easy!

Pattern 7172: crochet planter, 16x10½ inches in heavy cotton or three strands of mercerized string. It's jiffy crochet and so simple to make.

Send THIRTY-FIVE CENTS (coins) for this pattern—add 5 cents for each pattern for 1st-class mailing. Send to Medford Mail Tribune, Household Arts Dept., P.O. Box 168, Old Chelsea Station, New York 11, N.Y. Print plainly NAME, ADDRESS, PATTERN NUMBER.

SEND TWENTY-FIVE CENTS more for a copy of our Alice Brooks Needlecraft Catalogue. Two complete patterns are printed right in the book . . . plus a variety of designs that you will want to order: crochet, knitting, embroidery, huck weaving, quilts, toys, dolls.

CENTRAL POINT Lodge Holds Picnic

By DORIS HUGHES

Central Point—The Central Point Rebekah lodge held a potluck picnic in the Central Point City park Sunday. After the picnic, the group went to the home of Mrs. John Jones. They presented to Mrs. Jones her 45-year Rebekah pin. The picnic was in honor of Mrs. Jones' 45 years in the Rebekah lodge.

The Central Point Rebekah lodge will hold a drill practice Wednesday night at 8 o'clock at the hall.

Mrs. John Blackford has received word that a daughter was born June 24 to Mr. and Mrs. Don Morgan. The Morgans live in Davis, Calif. Mrs. Morgan is the daughter of Capt. and Mrs. J. F. Dressler of Jacksonville.

Guests Friday night at the Richard Wyatt home were Mr. and Mrs. H. E. Clasen and daughters, Katherine and Carol, of Seattle. The Clases, who spent the week end in the valley, also visited other friends and relatives in the area. They are former residents of Central Point.

Mrs. Nathan Pinkham and daughters, Kathie and Beth, visited in the Central Point area last week end. The Pinkhams are former residents.

Mrs. Clifford Lein and children of Ellensburg, Wash., visited relatives and friends in Central Point and the valley last week.

Guests Thursday evening at the Charles Hughes home were Mrs. Clifford Lein and children of Ellensburg, Wash., Mrs. Bob Beatty and children of Roberts rd., Medford, Mrs. Bob Minter and daughter of Eagle Point and Johnny Womelsdorf of Medford.

Gregory Gordon. The Wyatts have another son, Glenn. Wyatt's mother, Mrs. Ray Wyatt, left here Friday to spend two weeks with her son and daughter-in-law.

Mrs. Jennie Cummins and son, Donald, of Joplin, Mo., have moved their trailer house into the trailer park on West Pine st. in Central Point. Donald and his mother spent two weeks visiting at the home of Mrs. Cummins' son-in-law and daughter, Mr. and Mrs. Thomas V. Thomas of Sardine creek. Both the Thomas family and the Cummins family formerly lived in Central Point.

A birthday luncheon was given Friday at the home of Mrs. Millie Johnson of Snowy Butte rd. The luncheon was in honor of Mrs. A. C. Hooker of Medford. Guests were Mrs. P. E. Simmons and Mrs. Richard Simmons and daughter, Cynthia, of Medford; Mrs. Royal Greenman, Mrs. Charles Hughes and sons, Sam and Jimmy, of Central Point, and Mrs. Hooker.

Mr. and Mrs. Royal Greenman gave a picnic at TouVelle park Saturday in honor of the birthday of Charles Hughes. Guests were Mr. and Mrs. Ray Britton, Mrs. Darrel Linker, Mr. and Mrs. Charles Hughes and children and Mr. and Mrs. Royal Greenman.



Daily's U-Drive
Medford Airport

Statement
of Condition
JUNE 23, 1958

The United States National Bank OF PORTLAND

RESOURCES

Cash on Hand and Due from Banks	\$ 142,569,670.20
United States Government Bonds	262,842,935.89
Municipal and Other Bonds	84,693,355.03
Loans and Discounts—Net	356,388,971.58
Stock in Federal Reserve Bank	1,200,000.00
Bank Premises (Including Branches)	12,385,777.36
Customers' Liability on Acceptances	15,840.00
Interest Earned	3,203,243.80
Other Resources	279,360.63
	\$ 863,579,154.49

LIABILITIES

Capital	\$ 20,000,000.00
Surplus	20,000,000.00
Undivided Profits	25,478,444.47
Reserves for Interest, Taxes, etc.	5,920,580.85
Acceptances	15,840.00
Dividends Declared	650,000.00
Deposits	781,784,201.90
Interest Collected Not Earned	4,646,123.26
Other Liabilities	5,083,964.01
	\$ 863,579,154.49

This statement includes 64 branches in Oregon
HEAD OFFICE: PORTLAND, OREGON



MEDFORD BRANCH
DIRECT BRANCH OF
THE UNITED STATES NATIONAL BANK OF PORTLAND

OREGON'S OWN STATEWIDE BANK Member Federal Deposit Insurance Corporation