

They'll Do It Every Time

By Jimmy Hatlo



Is That So?

By EUGENE BURNS
Ranger-Naturalist

4-H CLUB NEWS

Baghdad — I have finally seen a photograph of what must be a Tigris salmon, and though I undoubtedly won't get to see the actual fish on this trip, I'm willing to admit there probably is such a thing.

The picture showed a couple of Iraqi fishermen with a monstrous fish slung over the back of a donkey. It was a snapshot taken near the town of Altun Kepri, about 60 miles up the Lesser Zab, a Tigris tributary. That makes it about 200 miles or so north-east of here.

The picture looked genuine. There were no marks of the publicity man about it. Only the front half of the monstrous fish was visible. Its head was salmonlike. The mouth had a hooked lower jaw, and the few scales showing along the back were dim-size.

The story behind the picture is that a river island near Altun Kepri is famous as a place for catching these huge fish, reaching six feet in length and 300 pounds weight. The natives stupefy them with poisoned bait, then net them. The man who showed me the picture was sorry he could offer no other evidence, but offered to make up for it by showing me some wild boar.

We found them some 40 miles or so northwest of the city, on the edge of a marshy area bordering some cultivated land. It was nearly sunset. The pigs — they looked much like our razorbacks except that they seemed hairier — were rangy, wiry creatures.

Sight Astonishing
We were standing on a long dike, the remains of one of the ancient irrigation canals that crisscross the country as part of a system built 5,000 years ago. The pigs came up out of the marsh, crossed the dike, then trotted off over gently rising ground to the dry, broken country beyond.

The sight astonished me. The pig is about as unpopular an animal as can be found in a Mohammedan country, and my guide assured me there would be more if we went along a little farther. In fact, he seemed to feel the number of pigs in the country was increasing.

His reason was that since the lion was either exterminated or driven out of much of the country about 40 years ago, the pigs now have only man to fear. But since Mohammedans won't eat pigs and kill them only when they become a nuisance, their numbers have undergone an increase in certain areas.

(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 na-



G.E. Stitches
The G.E. Stitches met for another all day work period on Wednesday, Aug. 6. Most of the members had their exhibits completed so the time was spent writing their 4-H stories and filling in their entry blanks.

It was decided to have a family picnic following our next meeting which will be held on Wednesday, Aug. 13. The members will remain after the meeting for a swimming party and parents come later at a convenient time. "The Just So Girls" will be hostesses and this will complete all their required projects for this year.

The club, in conjunction with the Eagle Point Grange, will be showing "The Living Desert" in the near future. The proceeds will be used to buy a sewing machine for our club.

Connie Goehring Reporter
Salem — (UPI) — Gov. Robert D. Holmes will play official host this week end to Democratic Gov. Robert B. Meyner of New Jersey.

ture 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.

Feeding the Family

By ZOLA VINCENT
Food Editor

Green Onions

From earliest recorded time, onions have been highly esteemed whether small, young and with green tops or as matured dried bulbs. They're popular as a savory morsel eaten raw with meat, cheese or fish. Many like to munch on the tops as well as the small bulb.

Green onions are good chopped and folded into cottage cheese; thought superlative with sour cream on baked potatoes. Put them in any vegetable or mixed green salad.

Baked Tomatoes

Now that fresh tomatoes are bigger and better, firmer and more flavorful, the family will enjoy them in this substantial baked vegetable dish.

Wash four large tomatoes, remove stems and cut in half crosswise. Place cut side up in baking pan. Sprinkle with salt, pepper and one-half cup grated American cheese. Combine one cup ready-to-eat high protein cereal, one-quarter teaspoon melted butter or margarine; sprinkle over cheese. Bake in moderate oven, 350 degrees, about 25 minutes.

Sweet-Sour Green Beans Are a Snap

Plenty of fresh green and crisp beans for the snapping and there are no strings attached to today's green beans. Handle them carefully. Plan to use within day or two after purchase. Wash snap beans just before cooking.

For sweet-sour green beans, cut garden fresh beans into inch lengths. Place beans in boiling water; add salt, pepper, diced onion, nutmeg and bay leaf to water. Simmer until beans are tender. Drain, saving liquid, set beans aside.

To cooking liquid add sugar, vinegar and whole cloves, bring to boil; cook until liquid is reduced to one half. Add butter, stir in beans, heat thoroughly. Arrange in serving dish and garnish with sweet onion rings.

Baked Ham Today Casserole Tomorrow

With a recipe as good as this one handy for "finishing up the ham", plan two days of good eating and maybe even a few ham sandwiches. Here 1½ cups coarsely ground cooked ham will make six servings.

- 1½ cups coarsely ground cooked ham
- 2 tablespoons minced onion
- 3 hard-cooked eggs
- 2 cups cooked noodles (4 ounces uncooked)
- 1½ cups thin white sauce or cream of celery soup

¾ pound grated cheddar cheese

½ cup crushed potato chips or corn chips

Dice the cheese and melt it in the white sauce or celery soup over low heat. In a greased casserole, place layers of ham, noodles, sliced eggs and onions. Pour sauce over all, lifting up layers around the edges to let sauce run through.

Cover with crushed potato or corn chips or top with fine bread crumbs mixed with a little melted butter or margarine. Bake at 350 degrees for 30 minutes.

Deviled Scallops

Morsels of Goodness

Plenty of scallops available at extremely reasonable prices. Because they are marketed in the form of dressed meat, most people are unaware that they are a shellfish with two shells, somewhat similar to the clam. The muscle is the only part of the scallop sold here.

Chop one pound scallops. Cook one clove chipped garlic in two tablespoons butter until tender. Blend in two tablespoons flour, one-half teaspoon dry mustard, two teaspoons horseradish, one-half teaspoon celery salt, two tablespoons chopped parsley, one tablespoon lemon juice, dash of pepper.

Add scallops and cook four to five minutes, stirring constantly. Place in six well-greased individual shells, ramekins or custard cups. Combine 2 tablespoons butter (melted) and one-half cup soft bread crumbs; sprinkle over each container. Bake in moderate oven, 350 degrees, 15 to 20 minutes or until brown. Plenty of lemon on the side.

Peaches, Green Apples August Abundant

Best buys among the many August abundants include plenty of peaches as we revel in the biggest peach crop in 11 years. Plenty of vanilla ice cream to go with those peaches, too! Harvest of the over-size nectarine crop continues.

Gravenstein apples, the crisp tart apple that made apple pie famous; wonderful for fresh apple sauce; ideal for eating out-of-hand and for baked desserts.

Watermelons and cantaloupes are bargains in good eating with watermelons piled high and priced whole in many places. August is peak month for honeydews and Persian melons are increasing in supply for chilling and offering with lemon and lime wedges.

Potatoes are especially plentiful; of excellent quality; increasingly popular for foil wrapping and baking both indoors and outdoors. Scrub the bakers, prick twice with a two-tined fork to prevent "explosions"; rub generously with butter or margarine; wrap tightly in aluminum foil. Place wrapped bakers in hot coals 45 minutes to an hour before baking time. Oven baking takes about the same time. Serve with chived sour cream, plenty of butter or a creamy cheese sauce.

Other August vegetable plentifuls include green beans, carrots, celery, corn, cucumbers, onions, bunched vegetables, squash, green peppers, peas, eggplant. Tomatoes are of superb quality. Lettuce and romaine heads were never handsomer nor better buys than right now.

Poultry and Meat. Chickens and turkeys continue to give us the most for our money, compare favorably even with hamburger and frankfurters. Beef prices are lower and week-end ads are likely to reveal some very good buys. Hams and picnics are best pork buys. Eggs continue to be one of our very best buys, price-wise and protein-wise.

Dairy Products Plentiful. Ice cream is a genuine dessert bargain; will delight the children when scooped into a glass then topped with root beer, cola or any of the flavored carbonated beverages. Serve with straws for sipping, spoons for spooning. Cheddar cheese is a bargain when used for main dish of a meal. Keep plenty of cottage cheese on hand.

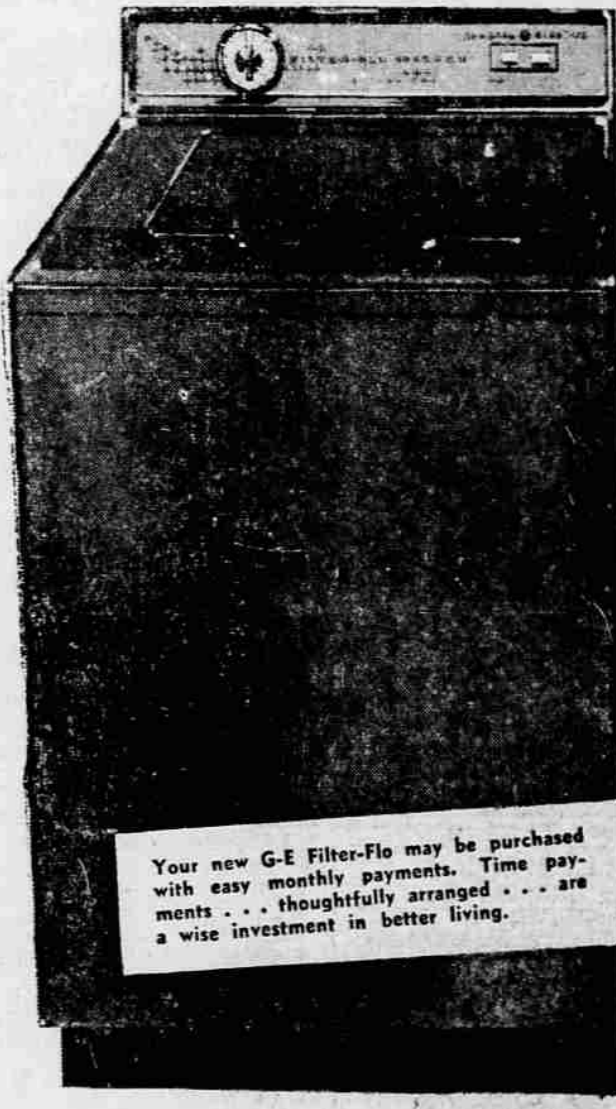
LEGAL NOTICES

NOTICE TO CREDITORS
Notice is hereby given that the undersigned has been appointed administratrix of the estate of W. J. Fredenburg, deceased. All persons having claims against said estate are hereby required to present them, with proper vouchers, within six months from the 18th day of July, 1958, the date of the first publication of this notice, to the undersigned at 34 North Central Avenue, Medford, Oregon.
Minnie Tuttle, Administratrix
J. F. Fliegel, Attorney for Estate

The State Board of Accountancy announces that an examination for admission to the Roster of Accountants Authorized to Conduct Municipal Audits will be given on September 18 and 19, 1958. Applications for this examination should be in the hands of the Board not later than August 29th. Jack W. Olds, Secretary-Treasurer Oregon State Board of Accountancy, 637 American Bank Building, Portland, Oregon.



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Four Plays in Nightly Rotation — Oregon Shakespearean Festival In Ashland

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