

Cecil B. DeMille Honored at Party On His Birthday

By HAZEL K. JOHNSON
UPI Hollywood Correspondent

Hollywood — (UPI) — A birthday party given recently for Cecil B. DeMille should do much to dispel talk the movie pioneer's recent illness means he will retire from movie production.

From the gay yellow tablecloths and cheerful floral bouquets to Bob Hope's quips about Bing Crosby's new baby, the spirit of the occasion was one of optimism as well as respect and best wishes.

DeMille, who was hospitalized for a month last June with a circulatory condition, was 77 on Aug. 12, and more than 100 Hollywood personalities and industry friends attended a luncheon in his honor on the Paramount lot.

Even the city of Los Angeles got into the act by sending a councilman to present him with a unanimously adopted resolution which proclaimed the date as "Cecil B. DeMille Day."

Scrapbook Presented
Paramount Head Y. Frank Freeman, emcee and luncheon host, presented DeMille with a scrapbook thick with stills from each of the 70 pictures he has produced in his 40-odd years in the business.

"And we've left 20 blank pages in the book, Cecil," Freeman said, his voice heavy with significance.

Freeman also noted that some 4 billion people had seen DeMille pictures and drew the conclusion that he had had the "deepest influence possible on the minds of the people of the world."

Another film pioneer, Samuel Goldwyn, was on hand to pay tribute to DeMille, and he recalled he, DeMille and Jesse Lasky had been together the day DeMille saw his first movie.

Mary Pickford Appears
Mary Pickford, one of DeMille's first stars and his leading lady in a stage play, "Warrens of Virginia," was present as was a white-haired woman who has been DeMille's film cutter for 40 years, Ann Baughens.

Bing Crosby put in a brief appearance and wished DeMille well.

Danny Kaye told DeMille he would like to make a picture with him "which would go around the world," calling the motion picture industry in general and DeMille's pictures in particular "the most powerful weapon" the U.S. has to depict America as it is.

As for the guest of honor, he was thankful "to have been allowed to blaze a trail that has produced the first world theater."

"The great reward I have is not what I have amassed in worldly things. I have amassed a friendship from every country, every people, in the world."

IKE GOING TO FARM
Washington — (UPI) — President Eisenhower plans to spend the week end at his Gettysburg farm, the White House announced. He plans to leave this afternoon either by helicopter or limousine.

PREMIER SERIOUSLY ILL
Capetown, South Africa — (UPI) — Hospital officials said today Premier J. G. Strijdom is "fatigued" and remains in serious condition. Strijdom has been hospitalized with a heart ailment.

Feeding the Family

By ZOLA VINCENT
Food Editor

Try Fish Barbecue

It doesn't matter whether father and/or the boys caught or bought the fish, they'll be very good barbecued for a change.

Small whole fish will barbecue in 10 to 15 minutes in a well oiled spit basket or wire roasting rack. Baste during cooking with lemon-parley butter. Season with salt and pepper just before serving.

To barbecue fish fillets, place them skin-side down on grill. Brush frequently with herb-seasoned butter (butter, lemon juice and marjoram) and barbecue without turning about 10 minutes. Season with salt and pepper just before serving.

If fish weighs 3 pounds or more, use the barbecue spit. Close fish cavity with skewers or lace it with string. Place fish on spit and brush frequently with lemon-parley-butter. Fish will be done in 20 to 40 minutes depending on size of fish, heat of fire, distance from charcoal. Season with salt and pepper just before serving.

Long Time Favorite
If you've not had a Swiss steak recently, this is a reminder that you're missing something especially flavor-packed. Six servings and every smidgen will be relished.

2 tablespoons flour
2 teaspoons salt
1/2 teaspoon pepper
2 pounds round steak, cut thick
2 tablespoons shortening
1 can stewed tomatoes
2 teaspoons worcestershire sauce
1 bay leaf
1/4 teaspoon thyme

Mix flour, salt and pepper. Pound flour mixture into both sides of meat. Brown meat in shortening in heavy skillet. Add stewed tomatoes and remaining ingredients. Bring to simmer; cover and cook in oven at 350 degrees for one hour.

Salmon Salad Boats
Canned salmon is a joy for quick meals; easy to fix and economical when you consider that there's no waste. The salmon canning industry gives the salmon extra processing to make the bones soft and edible. Eating the tender bones insures extra calcium. Serve canned salmon plain with salad greens, a generous lemon wedge, with mayonnaise, with grapefruit sections ... or like this for a deluxe salad.

6 cucumbers, tomatoes or avocado halves
Salad greens
1 tall can salmon, flaked
1/2 cup finely diced celery
1 cup cooked peas
1/2 cup chopped green onion
2 chopped hard-cooked eggs
Mayonnaise

Cut a slice the long way from each cucumber, remove seeds and make cucumbers into boats. Or halve tomatoes, scoop out centers and add to salad mixture. Or use avocado halves. Arrange boats on beds of greens.

Combine remaining ingredients, handling gently, binding them with mayonnaise; fill the boats generously. Sprinkle half-and-half with finely chopped parsley or chives and paprika or finely chopped pimiento. Or perhaps you'd like to top them with stuffed olive slices.

Peaches, Cheese
Luscious fresh peaches, plentiful and reasonable in price, combine ideally with

cottage cheese in a luncheon or supper dish of unusual flavor blends when fixed like this:

Dip fresh peach slices in fresh lime juice before serving. This will keep them from darkening, give distinctive flavor. Arrange peach slices and cottage cheese mounds on salad greens. Dress with a combination of 1/2 cup sour cream, 1/4 cup honey and one teaspoon lime or lemon juice.

Treat to Eat

Breast of lamb is probably the biggest bargain in the meat market today. It is wonderfully good just seasoned and braised in the oven. It also is very good like this:

3 pounds boneless breast of lamb
1 quart boiling water
1 tablespoon dill seeds
2 teaspoons salt
10 whole black peppercorns

Cut lamb into pieces as for stew. Add boiling water, dill seeds, salt and peppercorns. Cover tightly and simmer 1 1/2 hours or until lamb is tender. Remove meat from stock and keep warm. Strain stock and skim off fat. Use stock for sauce.

Dill Sauce. Melt 4 tablespoons butter; stir in five tablespoons flour, 1/2 teaspoon salt and a little pepper. Add 3 1/2 cupsful lamb stock gradually, stirring constantly until sauce thickens. Add two tablespoons sugar and one tablespoon vinegar. Reduce heat and simmer five minutes. Remove from heat. Beat three egg yolks slightly. Pour some of hot sauce into egg yolk mixture. Mix well and add to remainder of sauce. Cook two minutes. Pour sauce over hot lamb to serve. Plenty of white or brown rice!

Patio Salad Bowl. Another sensationally good lunch or supper salad meal needing only a hot bread, fruit and chilled beverage for summer satisfaction. For each four servings:

Combine 1/2 cup salad oil, 1/4 cup catsup, 1/4 cup wine vinegar, 1/2 teaspoon salt, 1/2 teaspoon worcestershire sauce, two whole cloves, one small onion, grated. Heat to blend flavors.

Tear one head lettuce into bite-size pieces in a large salad bowl. Crumble 1/4 cup blue cheese and two slices crisply cooked, crumbled bacon over lettuce. Toss salad with portion of the dressing. More in salad dressing bottle or sauceboat if wanted by some.

Food Budget

The average American spends more on food than any other single item in the budget. In 1956, food and tobacco made up 32 per cent of the total expenditures. And that reminds us that you may not be spending as much to feed your family as you think, if you base your estimate on money spent at the grocery store. How about those cigarette cartons? How about the items in the "liquid refreshments" department? Those cleaning brushes and cooking utensils? That magazine and the toy for Junior?

We challenge you to try this for a month or two! Be fair to your food budget! To get an accurate figure on what it cost your family to eat, you may have to subtract a lot of items as indicated above. When you check your purchases against your cash register stubs, mark through all non-food purchases. And be surprised! The total amount of money spent only for food may be very encouraging.

School Bus Drivers Attend Workshop at Hedrick Junior High

School bus drivers from Jackson county completed a two-day training workshop at Hedrick Junior High school yesterday, according to Alf B. Mekvold, county school superintendent.

He said the workshop was designed by Bruce Hitt, assistant county superintendent, and Ralph Matthews, supervisor of transportation for Medford public schools.

Purpose is to make the school bus drivers and school administrators aware of the problems of school bus transportation and some of the responsibilities of the school officials in connection with school transportation.

Heads Session

Heading the session were Harvey Wright and Ivan Luman from the Oregon state department of education, who stressed various causes of typical accidents in school buses and prevention of accidents. Yesterday, Harvey Spencer

FEAR RADIOACTIVE DUST

Tokyo — (UPI) — The Japanese group conducting surveys of the South Pacific for the International Geophysical Year said today it would send out no more ships until the United States halts its nuclear tests. It made its decision following the showering of two Japanese survey ships with radio-active dust after a U.S. test in the Bikini Atoll.

New Malagash salt field found in Nova Scotia was expected to end Canadian imports of salt from the Caribbean and Mediterranean areas.

Give it a try.

August Best Buys

The family platter continues to feature chickens; fryers, broilers, stewers, roasters, cut-up parts — all at truly bargain prices. Turkeys of all sizes are outstandingly good values for the making of several festive meals. Beef cuts for stewing and braising and a good hamburger meal now and then will prove budget aids. Look for ham and picnic specials. Frankfurters make many a fine meal. Good values in coast-caught fish for menu variety.

Dairy offerings remind us to put cottage cheese in the diet more often and to use protein-rich cheddar cheese for a satisfying, economical main dish. Large and medium eggs are good buys.

Fruit displays feature plentiful peaches, Gravenstein apples, avocados, bananas, grapes, nectarines, pineapples, cantaloupes, water melons; plums are going, pears are coming.

Vegetable variety is amazing; seemingly everything except parsnips. Quality was never better as fast transportation methods rush fresh produce from growing areas to consumers. Low prices mark beans, beets, cabbage, carrots, celery, cucumbers, cauliflower, squash varieties, onions of all kinds, lettuce, romaine, peas, green peppers, eggplant. Corn, of course! Fine firm tomatoes lower in cost. Potatoes being featured.

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of Market Insurance company, gave demonstrations of proper driving for bus drivers. Mekvold, Hitt, and Leonard Mayfield, Medford public school superintendent, spoke on driver responsibility and

Demonstrations, Lectures

Demonstrations and lectures on first aid were given by Frances Klink, supervisor, public health nursing, Jackson county health department, and

Ferd Moreno, safety representative, state industrial accident commission.

The superintendent said the workshop was well attended by insurance men, city and state public officials, and

school personnel.

The superintendent expressed hope that the workshop could become an annual event for drivers, and administrators, and said such training could do much to reduce acci-

dents in school transportation.

Similar workshops are being held throughout the state. Jackson county being the first to initiate such a driver training program, Mekvold said.



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