



Oregon Guard Plane Crashes

Boise — (AP) — An Oregon Air National Guard jet crashed and burned southwest of Boise Wednesday shortly after the pilot and radar observer bailed to safety.

First Lt. Walter W. Fellman Jr., 28, Salem, the pilot, and J. R. Alley, 22, Oswego, the radar observer, escaped injury, according to their commanding officer, Maj. Merl Jarboe.

Jarboe said that the men bailed out of the F-89 twin-jet Scorpion about 2 a.m. today after an electrical failure caused smoke in the cockpit and loss of power to the aircraft.

Fellman and Alley realized that they couldn't make it back to the field, said Jarboe, and they jumped to safety. The plane crashed and burned about seven miles southwest of Boise.

Fellman and Alley were on a scramble alert when the incident occurred.

The Oregon and Washington Air National Guard are currently undergoing two weeks of summer training at Gowen field at Boise.

LABOR DAY MENU—Barbecued, pan fried or oven baked, there's bound to be chickens or turkey on your Labor Day week end menus. Certain to be corn on the cob, baked potatoes and generous salads, too. New ways with old favorites are included in today's food columns.

Feeding the Family

By ZOLA VINCENT
Food Editor

Easy Ways with Menu Gives Mother Holiday from Labor

Like many a week end planner, we went through the usual routine of what to have on hand for "over Labor Day" and wound up concluding that nothing surpasses plenty of chicken either hot or cold or hot one day and cold another. Whether we're cooking and/or eating outdoors or indoors, barbecuing, pan frying or oven baking, chicken is one of the easiest meats to prepare. Same thing goes for turkey! Easy on the budget, too.

Of course there'll be sweet tasting corn on the cob, cooked three minutes in boiling water, roasted over coals or aluminum foil and grilled. There'll be baked potatoes offered with plenty of butter, with sour cream and chives and/or cheese sauce for superlative eating.

A different salad every day with dressings as varied as the salad ingredients; French dressings, mayonnaise, cooked dressings and sour cream varied with anchovies, avocado, cream cheese, blue cheese, chili sauce, Roquefort, cucumber, egg, onion, mustard, pimiento, relish, and many other savory ingredients; all enhanced with spices and herbs.

Bottled dressings and salad dressing mixes are tremendously popular; come in infinite variety.

Seasoned Butters For Grilled Chicken

Every west coaster knows how to fry, barbecue and bake chicken and cut up turkey, so we're just going to give you some new notions for seasoning and grilling them indoors or outdoors.

Many find outdoor or indoor grilled chicken perfection by treating chicken halves with a seasoned butter and sealing in heavy duty aluminum foil, browning and basting for the last few minutes of cooking. Any extra seasoned butter is brushed on French bread and toasted. Here are seasonings for one cup butter:

— Four tablespoons soy sauce, four tablespoons minced onion, one-half cup grated Parmesan cheese.

— Two teaspoons curry powder, six tablespoons minced dried onion, eight slices lemon.

— Two teaspoons dried marjoram, two teaspoons dried thyme, six tablespoons minced dried onion, eight slices lemon.

Salt chicken halves thoroughly using about one teaspoon for each half fryer. Spread seasoned butter all over chicken. Wrap each half fryer in heavy duty aluminum foil, sealing all edges air tight. Place on grill about five inches above hot coals or in 450 degree oven and cook 20 minutes. Remove chicken from foil, baste and brown.

Picnic Carrot Slaw

Here fresh, crisp, golden carrots take place of customary cabbage. Combine 1½ cups grated carrots, two-thirds cup seedless raisins,

one-half cup chopped celery. Combine one-half cup sour cream, one-half teaspoon salt, one teaspoon sugar, one tablespoon lemon juice, dash of ground cloves. Mix sour cream dressing with first ingredients, blend. Chill thoroughly.

Patio Holiday Salad
You get eight servings from this extraordinary good combination of apple sauce, diced celery and pimiento molded in lemon flavored gelatin. Serve with cottage cheese.

Dissolve one package lemon flavored gelatin in one cup boiling water; add 1½ teaspoons grated lemon rind, two tablespoons lemon juice, dash of salt, mix. Add two cups canned apple sauce, one cup diced celery, one-fourth cup diced pimiento; mix well. Pour into five cup mold. Chill until set. Serve with two pints cottage cheese.

Take It Easy With Cold Cuts
Cold cuts, those handy, ready-to-serve sausage meats, are indispensable at all times of the year, but they really come into their own in summer vacation time and over long week ends when quick and easy meals are in order.

Mother gives herself time off by offering a satisfying platter of cold cuts along with potato chips, sliced tomatoes or a tossed salad, fresh fruit and cookies; letting the family "feed themselves". Good fare for parties, too.

Great Variety. Hams and picnics come fully cooked, ready to eat; are sold whole, half or sliced. May be glazed and fruit decorated. Cooked boned ham, usually called "boiled ham" is sold sliced.

Meat loaves are baked, cooked, seasoned with a variety of flavors; are sold by piece or slices. Bologna and other items like minced ham, chopped cured pork are sold by piece or sliced.

Salami, garlic - flavored, may be smoked or unsmoked; is sold by piece or sliced thin. Then there's cooked salami, cervelat, liver sausage, braunschweiger which is the finest type liver sausage, smoked.

Jellied meats, corned beef, tongue, Souse, head cheese and other offer further variety.

Try Arrangements. Buy enough meat to make an attractive service of three or more kinds. Allow two to three ounces per serving. Leftovers are easily used in sandwiches, salads and combination dishes. Plan variety in texture, in colors, in shapes, and in flavors (ham, beef, liver, combination meats and smoked, spicy, tart, garlic, et cetera. Cut larger slices in two so that each guest may have some of each meat. Keep cold and covered until serving time.

Fancy Stuff. Garnishes may be placed in the center, at the ends or sides of the platter (radishes, olives, pickles, sliced cucumbers or tomatoes, tomato wedges, pickled fruits). Roll balls of cream or smoked cheese in chopped parsley or nuts. Offer cheese

Indian Health Officer Selected

Portland — (AP) — Appointment of Dr. Robert L. Zobel as medical officer in the Portland office of the Bureau of Indian Health was announced Wednesday by the Public Health Service.

Dr. Zobel will be in charge of the medical care and public health services for about 31,000 Indians in Oregon, Washington and Idaho. Facilities include health centers on reservations, a clinic and infirmary at Chemawa Indian School at Chemawa, Ore., a 300-bed tuberculosis hospital at Tacoma, and a 30-bed hospital at Nespelem, Wash. The new officer succeeds Dr. Ruth E. Dunham who took a position in Washington, D. C.

spreads in tomato or green pepper cups.

Pointers for Outdoor Eaters
Refrigerate perishables until you're ready to leave the house. Eat as soon as possible after you reach picnic area.

Avoid cream - filled cakes and pies which bacteria love. Plain loaf cakes and cookies are better.

Use aluminum foil, waxed paper or other airtight wrapping to protect food. Have extra aluminum foil on hand for cooking foods or keeping things warm over hot coals.

For most outdoor cookery, be sure you have a bed of hot coals, not flame or thick smoke.

Before setting skillet over open campfire, rub it underside with bar soap and it will wash more easily later.

Don't overlook "tuck-in" materials; crisp relishes, dried fruit, salted nuts, marshmallows, hard candies, cookies.

Quick Cake Frosting
Instead of making fancy frostings for cakes, use this simple trick. Bake your favorite chocolate cake, from cookbook or a packaged mix, in an eight or nine inch square pan. Spread the top of the warm cake with one-fourth cup soft butter or margarine blended with one-half cup brown sugar, one-third cup chopped walnuts or other nut meats and three tablespoons cream. Place about three inches under broiler until mixture bubbles. Ideal for leaving in the pan and carrying along.

Seascape Salad
This unusual and delightful salad combines plentiful crisp and cool lettuce, luscious red tomatoes with canned sardines which are nutritious, delicious and so economical.

Tear one head lettuce into bite - size pieces in a large bowl. Add one small onion, finely chopped; six radishes, sliced; one-half cucumber, sliced; one can sardines, cut into thirds; two tomatoes, quartered. Toss lightly with any favored French dressing. A few whole sardines makes it heartier, more attractive, too.

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