



AFTER THE STORM—Admiral Wolfgang Larrazabal, provisional president of Venezuela, talks into a microphone as he addresses a crowd assembled on the street below, outside the presidential palace in Caracas. Larrazabal urged the crowd to clear the area around the palace and the nearby military police barracks. The military police barracks had been the focal point of an abortive coup against Larrazabal. Civilians and naval personnel stormed the barracks, in fighting which killed at least 23 persons, and crushed the uprising. Note navy bodyguard at right, holding weapon.

Is That So?

By OLGA BURNS

When a robin on the lawn cocks his head briefly, then plunges his beak into the grass and hauls out a worm with a tremendous effort, he isn't showing off. In fact, he's doing just what the situation requires.

He cocks his head to listen for the earthworm, and why he braces himself to haul is because the worm is so strong.



Whether worms talk or not, I don't know, nor does anyone else. But they do make a noise. You can prove it for yourself. Put a dozen or so of the bigger ones in a glass jar, cover them with a little earth,

then throw a cloth over it and sit quietly and listen. After a while—probably not more than an hour or so—you'll hear a sound like water dripping from a faucet. That will be the worms.

As for their strength, they have plenty. The fact that they uproot small plants and grasses clearly indicates something of a problem for the robins, especially with the larger night-crawlers. The worm exerts his strength by hooking his tail into his burrow while he wraps his tongue around the plant. His tail gives him the needed purchase.

The worm uses the plant for food, hauling it away to his underground burrow. They eat soil, of course, but actually that is only incidental to their quest for organic matter most of which they find on the surface at night.

Sensitive Creatures
Eyeless and earless though they are, they are such sensitive creatures that locating food is no problem. Indeed, they are almost complete receiving sets for vibrations. They even sense the wind blowing—which they dislike—and so stay below on windy nights.

However, if it's a windy night and you want bait for fishing next day, there are ways of bringing them to the surface. One is to sprinkle the ground with water. That brings them up because they dislike water intensely, which is the reason why so many are found on the ground after a rain.

Another method is to stamp on the ground or beat it with a plank. Or even stick a stake in the earth and rub it with a board. The vibrations offend the worms and so they come to the surface.

If they don't appear—as they didn't once when we rubbed the stake with a board—it may be that the vibrations drive them the other way. Sometimes they are known to go six feet down.

(Released by The 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 observation, the best nature observation, or the best question on nature and wildlife, a 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 friendly letters. Please address your letter to: Is That So? c/o Medford Mail Tribune, Box 1069, San Francisco, Calif.

Motorists Warned On School Bus Law

Salem—(UPI)—Drivers should not depend entirely upon stop arms on school buses for indication that they are loading or unloading children, the Motor Vehicle Department has warned.

Under new rules, a number of buses are using red flasher lights in place of the stop arm to indicate loading or unloading of passengers, the department said.

The department also reminded drivers that Oregon bus stop law requires that on a two-lane highway, all traffic must stop when meeting or overtaking a school bus which is stopped to load or unload children.

On highways which have three or more lanes, vehicles must stop only if they are traveling in the same direction as the bus.

Vehicles must not proceed as long as any children are leaving the bus or crossing a street or highway.

Nation's Railroads Get Rate Increase

Washington—(UPI)—The Interstate Commerce Commission has authorized a permanent increase of 2.3 per cent in certain freight rates and rail charges by the nation's railroads.

The increases, mainly for services performed for shippers, are effective Sept. 15. Last February the ICC gave the railroads a tentative freight rate boost of about 2 per cent. But it suspended other proposed rail charges pending an investigation.

Today's decision is expected to result in increased line-haul revenue for the railroads of about \$173,500,000 annually if applied to both interstate and intrastate traffic.

The ICC also authorized new or higher rail charges which it figures will bring in an additional revenue of 30 million dollars.

HAS INQUISITIVE MIND
Decatur, Ill.—(UPI)—Robert West, 7, was the center of attention in his second grade class Wednesday. Robert stuck his finger in a hole in the top of his metal desk. The teacher had to call firemen to cut him loose.

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Feeding the Family

By ZOLA VINCENT
Food Editor

Vary the Spread

On Your Daily Bread

Many families are in a rut serving the same bread and spread at every meal. It's so easy to vary both. Bakeshops offer vast variety in loaf breads and in bun breads. Try a new one each day for a month or so and you'll never go back to bread and spread monotony. Here are several new notions:

Curry Spread. This we like on hot white or brown toast. Blend two tablespoons butter or margarine, one-half teaspoon lemon juice and one-eighth teaspoon curry powder for six slices.

Garlic Italian Bread. Slice loaf diagonally not quite through, leaving bottom crust intact. Brush crust and slices with soft butter or margarine to which a dash of finely chopped garlic clove or garlic powder has been added. Wrap in aluminum foil and heat in moderate oven, 350 degrees, 20 minutes. Bring to table hot.

Toasted Cheese Rolls. Blend one-fourth cup (one-half pint) butter or margarine with one-half cup grated American cheddar cheese. Cut six frankfurter rolls in half and spread with cheese mixture. Toast rolls in broiler.

Tomato Rarebit Stays

Top Family Favorite

Top favorite in many families is this tomato rarebit sandwich that has everything! Easy to make, it comes bubbling hot to the lunch or supper table.

For each serving, use one slice bread, toasted on one side only. Slice of cheddar cheese goes on untoasted side, followed by a large thick slice of tomato. Now cut a bacon slice in two and criss-cross on tomato. Slip into broiler on baking sheet or square of aluminum foil; broil a very few minutes until bacon is crisp and golden, cheese slightly melted, tomato tender. Many prefer to place the cheese slice on top of the tomato and others of our acquaintance spread the toast with mayonnaise.

Spareribs Baked in Sweet-Sour Cherry Sauce

Spareribs baked in a sweet-sour cherry sauce is a dish of real merit, a recipe to be cherished and repeated. Select meaty loin ribs with liberal strips of the lean meat. The cherry sauce lends tempting color as well as flavor interest to the dish. To complete the eye appeal, serve atop mounds of snowy rice.

Four to six servings.
2 pieces pork spareribs
1 tablespoon fat
1 No. 2 can pie cherries
¼ teaspoon ground cloves
1 clove garlic, crushed
¼ cup brown sugar, firmly packed
¼ teaspoon dry mustard
½ teaspoon salt
2 tablespoons flour
3 tablespoons vinegar
1 cup water

Cut spareribs into three-rib portions. Brown in hot fat in a skillet. Remove ribs and keep hot. Drain cherries. Pour cherry juice into skillet. Add cloves, garlic, brown sugar, mustard, salt, flour, vinegar and water. Stir and cook until sauce is smooth and thick.

Return ribs to skillet. Add cherries; cover and cook slowly on surface heat or in a moderate oven, 350 degrees, 1½ hours, basting occasionally with sauce.

DOESN'T EXPECT WAR

San Francisco—(UPI)—Felixberto Serrano, Philippine secretary of state, said Wednesday he believes the present Far East crisis will not erupt into a general war.

NAUTILUS SKIPPER RESTS

Bakerville, Tenn.—(UPI)—Nautilus skipper Cmdr. William Anderson is "taking it easy" at the home of his parents after a whirlwind tour of personal appearances in his home state.

Leftover ears of corn make good eating like this or cook corn on the cob especially for the occasion. Cut cooked corn from cob, enough to make 3½ cups. Cook three-fourth cup shredded green pepper in three tablespoons butter for five minutes. Add cooked cut corn, three tablespoons chopped pimiento, one-half teaspoon salt, dash of pepper and cook 10 minutes longer, stirring lightly with fork. Serve at once. Six to eight servings.

Handle With Care. Fish is very tender. Cook only until it flakes with a fork. Most fish are lean so baste with melted fat during baking or broiling. Raw frozen fillets and steaks can be cooked without thawing but you have to allow them a little more cooking time.

Peaches, Pears, Prunes Perfect for Eating Fresh
Peaches for canning and for "putting up" in spicy, aromatic preserves and conserves as well as for current

enjoyment fill the markets. Our Bartlett pear crop is a good-sized one; bigger than last year and we rejoice. The versatility of this buttery smooth fruit makes it an all-time favorite for eating out-of-hand, for easy salads and luscious desserts. Many Bartletts will be canned too for enjoyment later.

Our silvery purple, fresh Italian prunes are in the market for all sorts of eating pleasure; a little earlier than usual. Enjoy them out-of-hand, in salads, desserts. They are one of the easiest of all fruits to can or freeze as no peeling is necessary. They make superlative jam, jelly, preserves and butter with aromatic spices added.

Best Buys

Meat supplies are increasing right along and the law of supply and demand continues to operate. The more meat, the lower the prices. All cuts of beef are a bit lower with our good friends the braising, stewing and pot roasting cuts the best buys, as always.

Pork, both fresh and smoked cuts are seasonally lower bringing pleasure to those who think pork ideal in colder weather. Maybe bacon will

come out of the stratosphere soon.

Lamb is a fine, distinctively flavored meat that deserves more frequent appearance on our menus. Breast of lamb for braising and lamb chops for stewing give the same fine flavor as the (much) more expensive lamb chops. Try lambburgers!

Poultry. Whole frying chickens are genuine bargains, cut-up pan-readies only slightly higher. Turkeys continue to be specialized as new season turkey comes to market. The bigger the turkey, the better the buy.

Fruit Displays. Along with peaches, pears and Italian prunes, there's increasing variety in grapes and melon selection is at its peak for variety with quality high.

Vegetable Abundance. Look for it and you'll find it. Potatoes are very low priced. If you're putting up tomatoes, better do them right now.

St. Helens—(UPI)—The Columbia county sheriff's office has reported that state cattle brand inspectors had impounded 13 head of cattle with Klamath county brands at a ranch west of Rainier. No charges have been filed in connection with the case.

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