

## Fluoroscopic Use Curb Urged

Los Angeles—(Science Service)—Because it exposes the patient to as much as 1,000 times the radiation as standard X-ray film procedures, using a fluoroscope to diagnose heart disease is an unnecessary hazard.

Dr. Eliot Corday, cardiologist at the University of California at Los Angeles Medical School, has written an editorial in the American Journal of Cardiology pointing out that in most cases the X-ray film procedures furnish as much diagnostic information as the fluoroscopic examination. It also is a permanent record.

An average fluoroscopic examination in the doctor's office may expose the patient to from 10 to 37 roentgens (radiation units) as compared to 0.002 roentgens for film procedures. The National Bureau of Standards has set maximum permissible doses for patients under 18 at 1.5 roentgens per year and for those over 18 at five roentgens annually.

The solution to the entire problem may be very near, Dr. Corday observes. The technique of X-ray movies, technically known as image cinerentgenography, is now nearly perfected. This technique offers a minimum of radiation exposure, and the heart specialist can review the movies over and over without any exposure.

For the present time, to limit radiation exposure, he advises that the use of the fluoroscope be reserved for those patients revealing an abnormality on chest X-ray film.

About 2,000 different makes of automobiles were marketed in the U.S. before 1912, only a few surviving today.



MEETING IN COUNTY JAIL at Ventura, Calif., Mrs. Elizabeth Duncan kisses son, Frank Duncan, whose wife, Olga, she is accused of slaying. Two men she allegedly hired to do the killing will be tried with her.

## ILLINOIS VALLEY Scout Camp Planned

By RUTH RAUSCH

Cave Junction—An Illinois Valley Boy Scout camp will be established on the Illinois river at the site of the Swinging bridge and the Illinois River Falls, two major attractions of the valley.

A 106 acres, embracing a half mile of river frontage from the falls area down river, has been deeded to the Crater Lake Council of Boy Scouts by Mrs. Betty McCaleb on behalf of her late husband, Robinson E. McCaleb, who died March, 1958.

Crater Lake Council, in accepting the acreage, have indicated that the development of the camp will probably be done by the Explorer and Order of the Arrow groups with their leaders. A meeting of the council, which includes Josephine and Jackson counties in Oregon and Siskiyou county of California, has been called for Jan. 22 in Medford to discuss the plans for development of the area.

Jim Allen, supervisor of the Siskiyou Aerial project, has returned from two weeks in the Cleveland forest near San

Diego reseeded the 56,000 acre area damaged by the Stewart fire.

Mrs. Fred Salvage has returned home after an eight-day visit in Seattle with her brother and sister-in-law, Mr. and Mrs. J. F. Jamieson.

Illinois Valley Zulemia Daughters of the Nile will meet on Tuesday, Jan. 27, at the home of Mrs. Ivan Burr in Selma. Officers will be elected.

Reports have been made of valley residents receiving certificates and badges as honorary members of the Air Defense Team in recognition for their service in the Ground Observer Corps.

Commended for five years of service were Mrs. Irene McCasland, Mrs. Hugh White, Mrs. Elwood Hussey, Mrs. Blake Miller, Mrs. Lloyd Burnett, Mrs. Cecil Hathaway, Mrs. Raymond Heidenreich and Mrs. Art Kellert.

A birthday party honoring Albert Buntion on his 80th anniversary Sunday, Jan. 18, was arranged by his daughter,

## Feeding the Family

By ZOLA VINCENT  
Food Editor

### Creole Hamburger-Bean Pie Party-Size Main Dish

Next time you're called on to bring a hot dish for a pot luck dinner, we suggest this creole hamburger-bean pie with its happy combination of flavors and textures. The recipe will serve twelve generously. Calls for a three-quart casserole, however, two smaller ones will do just as well.

- 2 tablespoons fat
  - 1/2 cup minced onion
  - 2 tablespoons chopped green pepper
  - 1 pound ground beef
  - 1 (6-ounce) can tomato paste
  - 1 No. 2 1/2 can tomatoes (3 1/4 cups)
  - 1 No. 2 can strained beans (2 1/2 cups), drained
  - 1 teaspoon salt
  - 1/2 teaspoon garlic powder or 2 cloves garlic, minced
  - 1/2 teaspoon thyme
  - 1 teaspoon celery seed
  - 1/2 teaspoon pepper
  - 1 recipe for drop biscuits
- Melt fat in large saucepan; add onion, green pepper and meat. Saute until meat is lightly browned and onion and pepper barely tender. Add tomato paste, tomatoes, one-fourth cup bean liquor, and seasonings. Mix well and simmer for 20 minutes. Add drained beans; pour into a three-quart casserole. Drop biscuit dough by large spoonfuls over top of mixture. Bake in a hot oven (425 degrees) until biscuits are done. One or two cans of mushroom stems

Mrs. Amelia Dick, at the Buntion home on Allen Creek road in Grants Pass.

Guests were Mr. and Mrs. Doug Hanby and sons, Mike and Steven; and Mrs. Helen Royke of Cave Junction, Mrs. Frank Talbert, Mr. and Mrs. G. W. McLean and son, Doug, Mr. and Mrs. Joe Cooper, Mr. and Mrs. Bud Dick, Pam and David; and Mrs. Bob Wallace and children, Linda and Ber-

and pieces may be drained and added to this recipe, if desired.

### Spiced Fruits

For three cups of excellent relish for serving with meats or chicken we recommend this spiced fruit relish featuring plentiful canned fruit cocktail.

Drain juice from a No. 2 1/2 can fruit cocktail into saucepan; add one-fourth teaspoon dry mustard, one-eighth teaspoon ground cloves, one-eighth teaspoon cinnamon, and one tablespoon lemon juice. Boil just until reduced to one-half the original amount. Add fruit and heat thoroughly. Serve as suggested above.

### Seasoning Suggestions For Popular Pork Chops

Pork supplies are increasing right along. We can confidently look for pork specials and much of the new pork is leaner, thanks to increasing numbers of specially bred, "meat-type" hogs and the packers' practice of trimming excess fat.

When it comes to cooking pork chops, authorities on meat cookery frown on broiling, frying or grilling; advise that the most satisfactory way to cook them is by braising, which means moist cookery after browning.

Braising keeps pork chops tender, juicy and delicious with meat almost falling off the bone. When seasonings are added, the flavors cook right into the meat. Pork responds favorably to a wide range of seasonings. Here are a few suggestions.

As liquid use water, tomato juice, mixed vegetable juices, canned tomatoes, orange or pineapple juice, California Sauterine.

Sprinkle browned chops with marjoram, sage, curry, chili powder or thyme before adding liquid. Top each chop with a slice of onion.

Spread browned chops with thin barbecue sauce; add a little water to skillet bottom to prevent sticking.

Place apple slices on top of browned chops and sprinkle with sugar and some ground cloves. Add water.

Rub chops with cut cloves of garlic before browning; spoon a little soy sauce over them after they are browned. Add water.

Cook chops in commercial sour cream thinned with a little water; top chops with sliced green onions including tops.

### Salami Supper Dish

In a little hot fat, lightly brown one cup diced salami. Add two cups whole kernel corn, one-fourth cup finely chopped green pepper, one teaspoon prepared mustard and one can mushroom soup, undiluted. Mix well and simmer for 15 minutes. Serve over toast points.

### Canned Foods Lead Parade of Best Buys

Canned foods are among our most important convenience foods. The progressive canned foods industry gives us the magic key to a treasure chest of foods numbering beyond 1300 (everything from abalone to youngberry juice); the product of 2700 canneries putting up the harvest of more than 1 1/2 million acres of our best farm and orchard lands. There's a considerable pack, too, of fish seafoods, meat, poultry, milk and other staple foods essential to daily well-being.

January is a time for invoicing, for clearing out warehouses in preparation for new season packs; a time for "specializing" canned foods in stores; a time for knowing the personal satisfaction of kitchen pantry-stocking and money-saving. Canned foods keep indefinitely in a cool dry place.

Best buys are likely to be peas, tomatoes and tomato products, sauerkraut, a p p l e sauce, fruit cocktail, sliced pineapple and tuna. There are also excellent supplies of asparagus, green beans, beets, cranberry sauce, p e a c h e s, pears, plums, salmon and sardines.

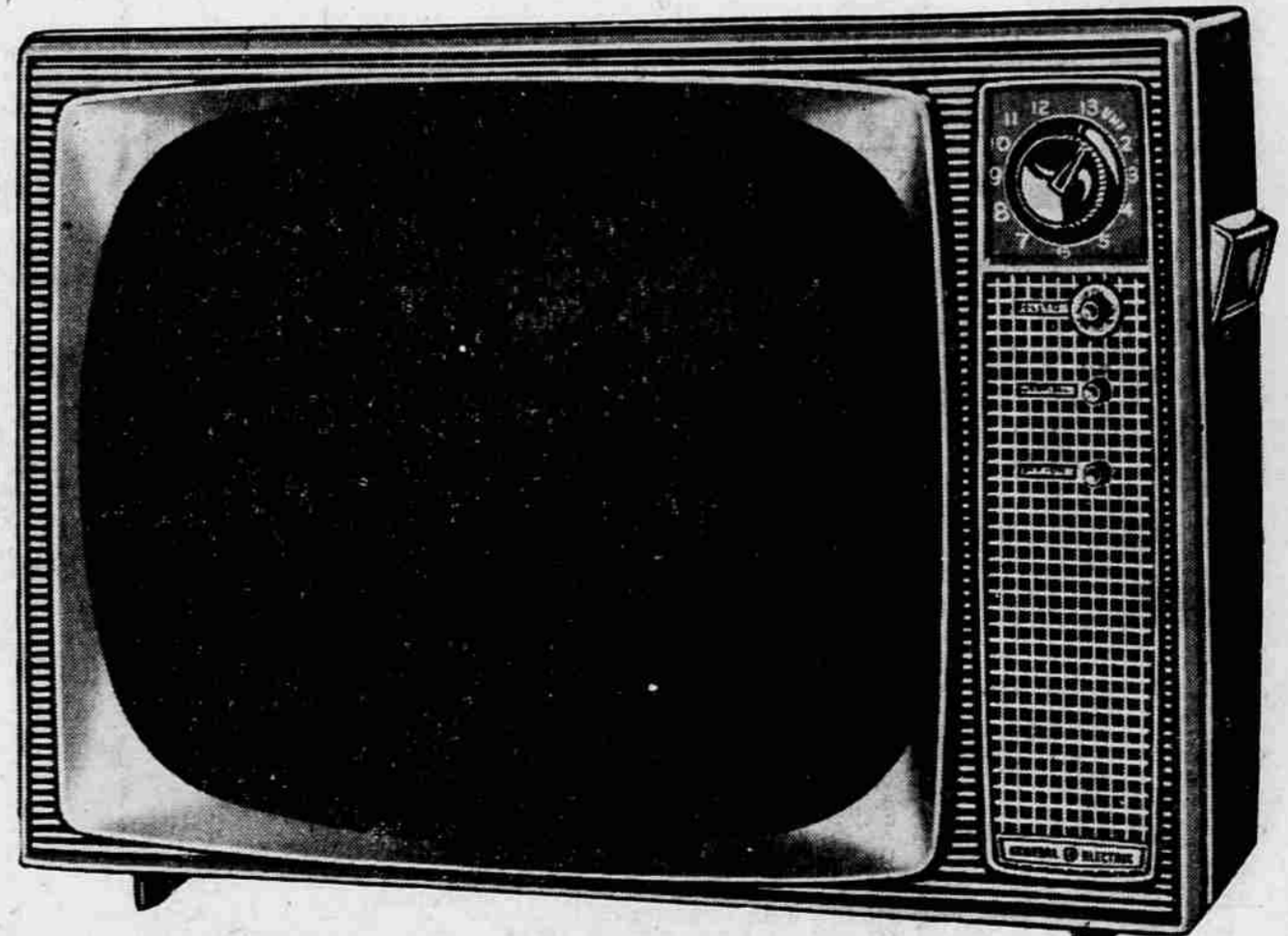
Read the Labels. Labels are the windows of the can; tell what is inside. Note ingredients and weight. Buy according to expected use, family favorites. Labels often suggest product uses, too; give new ideas for serving.

Best Vegetable Buys. A wide assortment of fresh vegetables continue coming into the markets. Bunched vegetables, beets, spinach and turnips, are in particularly good supply. Cabbage, cauliflower, celery, carrots, cucumbers, green peppers, lettuce, onions, winter squash and potatoes are among other top vegetable buys.

Fruit Department. Apples, including red and golden Delicious, Winesaps and Newtowns, are in abundance with correspondingly good prices. Winter pears are at their peak and should be enjoyed now. Avocados, tangerines, bapans, oranges and lemons are available at reasonable prices.

have portable television—can travel!

... and travel you can! Take your G-E into the den, to the patio, into the children's room. Anywhere you go you can take television entertainment—hours of laughter, suspense, thrills and news. Here is a TV that looks the way a TV set should look, performs like only a G-E can! Why don't you start enjoying matchless TV now—the General Electric way!



1959 General Electric "Designer-Series" TV 2172426

Model illustrated — "Barclay 21" with convenient lift handles — only \$259.95. (After small down payment, payments are only \$11.00 per month.) "Gramercy 17" from \$189.95 to \$219.95 (about \$9.00 per month after small down payment). And... at Home Appliance Co. the true value of your trade-in is subtracted from the low purchase price.

**HOME APPLIANCE CO.**  
YOUR GENERAL ELECTRIC DEALER  
115 EAST MAIN • MEDFORD

# Cadillac



Without Precedent...Even Among Cadillacs!

It has long been understood that the one true way to judge a Cadillac is to measure it against another Cadillac!

And yet, even this historic yardstick is not completely applicable for 1959. For this newest "car of cars" is without precedent—even among Cadillacs!

Standing regally at the curbside, in motion on the highway, or making its grand entrance at some distinguished event—its majestic new styling is always the subject of unstinted admiration.

Cadillac's new fabrics and leathers are breath-taking to behold... appointments are crafted with a jeweler's care... and its interiors are so spacious that entering and leaving are accomplished with wonderful ease and grace.

And the car is easy to handle, so obedient and responsive to the touch and so smooth and silken in action that

even the longest journey is a pleasure to anticipate—and a joy to recall.

Without precedent, did we say?

Well, we'll have to confess that there are some ways in which this new Cadillac is very much like its distinguished predecessors. There is the great quality of its craftsmanship, for instance... its remarkable dependability... and its extraordinary economy of ownership.

But with these happy exceptions, Cadillac for 1959 is clearly in a class all of its own!

So whether you are looking forward to your first Cadillac—or your fifth—or even your tenth—you have a great discovery ahead of you.

We suggest you visit your dealer soon for a personal demonstration of this brilliant new Cadillac.

VISIT YOUR LOCAL AUTHORIZED CADILLAC DEALER

**SKINNER-BUICK-CADILLAC**

143 S. RIVERSIDE • PHONE SP 2-6264

Every Window of Every Cadillac is Safety Plate Glass