



Small Worlds Around Us

By Lynn M. Watkins

The Most Unpopular Animal? Perhaps the Pocket Gopher

Always this little character works in the dark; I don't know what he can see, if anything, and I can't for the life of me understand what fun he gets out of living, but he continues to survive, constantly piling up silly hillocks of loose dirt on front lawns, along the roadsides, and in vacant fields.

He is the "pouched rodent," the so-called pocket gopher; the little ground squirrel who never climbs a tree. He has a ferocious countenance and silly pouches in his cheeks which he uses to transport dirt from below ground up to the surface.

Digging Makes Nuisance

He is about as unpopular as any animal in the United States. It's his everlasting digging, digging, digging that makes him such a nuisance—that and his appetite for the tender roots of trees and plants. Constantly he tunnels through the earth, searching for plant roots, and coming to the surface occasionally to empty his cheek pouches.

Even then, however, he seldom if ever, appears, he just hangs low in the tunnel and throws the dirt up onto the surface in mounds commonly called "gopher knolls." As soon as he has piled up the earth he is carrying he ducks back underground and digs on.

The home-owner who prides himself on a well-kept lawn, hates this little ground squirrel, as does the fruit grower. He's a little animal, not over 10 inches long, with a short tail. But he is built like a wrestler; short, stout neck and powerful forearms. The legs are short, but are armed with long, sharp, very

powerful claws. The body is a dark, chestnut brown color; the fur is short but surprisingly soft and luxuriant. The ears are small, but the head is broad and blunt. The eyes are very small and squinty.

Digs With Teeth

The pocket gopher digs with his sharp, incisor teeth as well as with the front feet. He has about as villainous a looking face as any animal in the world. Maybe that is one reason why he, or his mate, never appear above ground; they would probably scare one another.

Man condemns the pocket gopher for the harm he does, but at the same time has made its life easier by killing off the badgers which were the pocket gopher's most dangerous and relentless enemy.

Many fields, roadsides, lawns and wide stretches of open prairie country, often are dotted with countless little hillocks of loose earth, signifying the work of these little rodents. For such tiny animals, who are so seldom seen, they surely get around; and they do all their traveling underground.

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Ashland Youth Gets Suspended Sentence

William Jess Knight, 18, of 875 Rock st., Ashland, pleaded guilty in district court Tuesday to charges of petty larceny and was given a six months suspended sentence.

He and two other Ashland teenagers, both under 18 years of age, were charged with taking gasoline from county road repair equipment on the Dead Indian rd. March 23. The other youths have been transferred to juvenile court.



A MAIN DISH—This spring salad, featuring chicken and tangy American Blue cheese for added flavor and texture appeal, is sturdy enough for a luncheon main dish. This recipe and other suggestions for using Blue cheese are included in today's food columns.

Feeding the Family

By ZOLA VINCENT
Food Editor

American Blue Cheese Brings Refreshing Change to Menus

American Blue cheese has been giving a lift to tired menus for a long time now. Its fragrance and tanginess have kept it high on the popularity lists as an appetizer and dessert cheese. The addition of its unique piquant flavor to vegetable salads, many gelatin and fruit salads, and, of course, salad dressings will give a spring-time lift to many menus.

Blue cheese combined with sour cream is considered tops by many for topping baked potatoes; and, if you haven't topped hamburgers for broiling with it, you've been missing some elegant eating. Spread Blue cheese on hot buttered toast for a snack-time treat beyond compare. Or make a sandwich of apple slices with Blue cheese for the filling.

Chicken and Blue Cheese Salad

This is a two-way salad in that one can serve it as a salad tray with the ingredients arranged separately and served with a sour cream dressing or as a tossed salad adding the Blue cheese to the dressing. Either way you'll find it superlative eating.

- 2 cups diced cooked chicken
- 1/2 cup chopped celery
- 2 hard-cooked eggs, sliced
- 2 medium-sized cucumber, sliced
- 1 cup torn water cress
- 1/2 cup crumbled American Blue cheese (about 3 ounces)
- 2 medium-sized tomatoes, cut in wedges
- Crisp lettuce leaves
- 1/2 cup French dressing
- 1/2 cup commercial sour cream
- Salt and pepper to taste

Arrange chicken, celery, eggs, cucumber (we leave ours unpeeled, incidentally), water cress, cheese and tomato wedges on bed of lettuce leaves. Chill. Combine remaining ingredients; mix well. Add dressing just before serving.

If you prefer to toss this salad, dice the hard-cooked eggs, the cucumber and the tomatoes. Combine the chicken, celery, eggs, cucumber, water cress and tomatoes. Mix the cheese with the French dressing and pour to taste. Add serving time gently toss chicken mixture with dressing and arrange on bed of lettuce leaves.

Favorite Blue Cheese Spread
For many years now this has been our favorite blue cheese spread not only when used as an appetizer with crackers or ginger snaps as the carriers, but also for spreading on lamb chops, steaks or hamburgers for the last few seconds of broiling.

Blend one part crumbled American Blue cheese with two parts softened butter and a dash or two of Worcestershire sauce. Cream together until smooth.

Garlic Loaves Hot Spread
Crackers with this mixture and top with the thinnest possible slices of garlic for a real taste treat.

Blue Cheese Dressing Recipe
This is one of the most often asked for salad dressing recipes we have published, as we feel it bears repeating.

Mash one-quarter pound Blue cheese. Add two tablespoons lemon juice, one-half to three-quarters cup mayonnaise, one tablespoon minced chives or onion, dash of Worcestershire sauce and salt and freshly ground black pepper to taste. Beat until fluffy. If it seems too stiff, add a table-

spoon or so of half and half and stir well. Serve on wedges of chilled lettuce, in tossed salads or on fruit salads.

Cheese Storage
All cheese should be kept refrigerated. It may be kept in a covered container, wrapped in metal foil, waxed or cellophane paper, or in its original container if pre-packaged. Cottage cheese should be kept tightly covered to retain its moisture. Cheese absorbs other flavors easily. Cheese should never be frozen.

Creamy Cocoa Cake

Commercial, fluffy sour cream adds its special flavor and texture goodness to this so light, so easy, two-layer cocoa cake. It is particularly elegant when frosted with a snowy white seven-minute type frosting with melted dark chocolate swirled on the top and down the sides.

- 1/2 cup cocoa
- 1/3 cup boiling water
- 2/3 cup commercial sour cream
- 2/3 cup butter
- 2 cups sifted cake flour
- 1/2 teaspoon soda
- 1 teaspoon salt
- 1 1/2 teaspoon baking powder
- 1 2/3 cups sugar
- 3 eggs, unbeaten
- 1 1/2 teaspoons vanilla

Mix cocoa and boiling water together to form a smooth paste. Cool to lukewarm; add sour cream and mix until well blended. Cream butter thoroughly in mixing bowl. Sift dry ingredients into bowl, add eggs, vanilla and half the cocoa mixture. Stir until all flour is dampened. Then beat 150 strokes by hand or one minute with electric beater at low speed. Scrape bowl and spoon or beater often during mixing. Count only actual strokes or time. Add remaining half of cocoa mixture. Beat 300 strokes by hand or two minutes with electric beater at low speed, scraping bowl and spoon or beater often.

Pour batter in two deep nine-inch cake pans that have been greased, wax-paper lined and greased. Bake in moderate oven, 350 degrees for 20 minutes or until cake just pulls away from the sides of the pan. Turn out on cake racks; remove paper. Turn right side up and let cool. Frost as desired.

Wine-Baked Ham
Wine-baked ham is a wonderful treat. During the last 30 minutes of baking, increase the oven temperature to 375 degrees. Score top of ham and stick with cloves. Spread with a mixture of one cup brown sugar mixed with two tablespoons cornstarch. Baste with two cups California Burgundy or Claret. If baking half a ham or a small canned ham, cut recipe in half.

Green Bean and Ham Soup Served on Carried Rice
The subtle curry flavor of the rice is one of the secrets to this easy-to-do green bean and ham supper dish. Two of our most popular convenience foods, packaged pre-cooked rice and quick-frozen green beans are the keynotes to the ease of preparation.

- 1 1/2 cups (8-ounce package) packaged pre-cooked rice
- 1/2 teaspoon curry powder
- 1/4 teaspoon salt
- Pepper
- 1/2 cups boiling water

We Give GREEN STAMPS
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Main and Central

- 2 tablespoons butter
- 1 package (10 ounces) quick-frozen French style green beans
- 2 cups vegetable liquid and chicken bouillon
- 2 tablespoons finely chopped onion
- 1 cup cooked ham (cut in strips)
- 1/4 cup butter
- 2 tablespoons flour

Add packaged pre-cooked rice, curry powder, salt and pepper to boiling water in saucepan. Mix just to moisten all rice. Cover and remove from heat. Let stand 13 minutes, then add the two tablespoons of butter, mixing lightly with a fork.

Cook beans as directed on package. Drain, reserving liquid; add chicken bouillon or broth to make two cups. Sauté onion and ham strips in one-quarter cup butter; add flour and blend. Add liquid gradually; cook until thickened, stirring constantly. Add cooked beans and heat thoroughly. Serve over the rice. Makes four generous servings.

Broiled Olive Tomato Sandwiches

With broiler sandwiches becoming more popular by the minute, you'll be more than delighted with these Broiled Olive Tomato Sandwiches.

Mix three-quarters cup chopped ripe olives with 1 1/2 cups grated cheddar cheese, one-third cup mayonnaise, one teaspoon Worcestershire sauce, one teaspoon prepared

GOLD HILL 4-H Leaders Needed

By MRS. CLYDE KELL
Gold Hill—Miss Mary Lou Garner, Jackson county 4-H club agent, said that women are needed in Gold Hill to teach first and second year 4-H sewing projects. Women who are interested are requested to contact Miss Garner at the courthouse in Medford.

A smorgasbord dinner will be served Saturday, April 11, between 4:30 and 8 p.m. in the diningroom at the Gold Hill Grange hall. The dinner will include turkey, ham, meatballs, chili beans, salads and desserts. Mrs. Harriett Elliott, publicity chairman for the dinner, said.

The Woman's Society of the Gold Hill Community Methodist church is sponsoring the dinner to raise funds for the budget.

Another fund raising event is scheduled for Saturday, April 11, at 7:15 p.m. in the Hanby school gymnasium, when a movie entitled "Long, Long, Trailer" with Lucille

Ball and Desi Arnez will be shown. Miss Carol White, secretary of the eighth grade class said that proceeds from the show will be used to finance the annual eighth grade field trip.

Mrs. Leonard McMahan was hostess at her home on Sardine creek recently when several women met to assist her with arrangements for the Gold Hill PTA variety show which will be presented in the Hanby school gymnasium Saturday, April 18, at 8 p.m.

Mrs. McMahan is ways and means chairman for the unit. Others working with her on this committee for the show include Mrs. Kenneth Fluck, Edsel White, Mrs. Ogden Kellogg, and Mrs. Georgia Wilson.

The Gold Hill Health unit will meet at the home of Mrs. Paul Molloy on Second ave. in Gold Hill, Tuesday, April 7, at 1 p.m., Mrs. Ted Schoenmann, president of the unit, said. Cohostesses will be Mrs. Wilmer Bailey and Mrs. Roy Cameron.

W. T. "Bill" Fasel

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Approximately nine and a quarter million patients were admitted to hospitals in the United States in 1937. In 1957 the figure was a record 23 million.

The Marine Corps celebrates its birthday on Nov. 10, the date in 1775 when the Continental Congress authorized raising the first two battalions of Marines.

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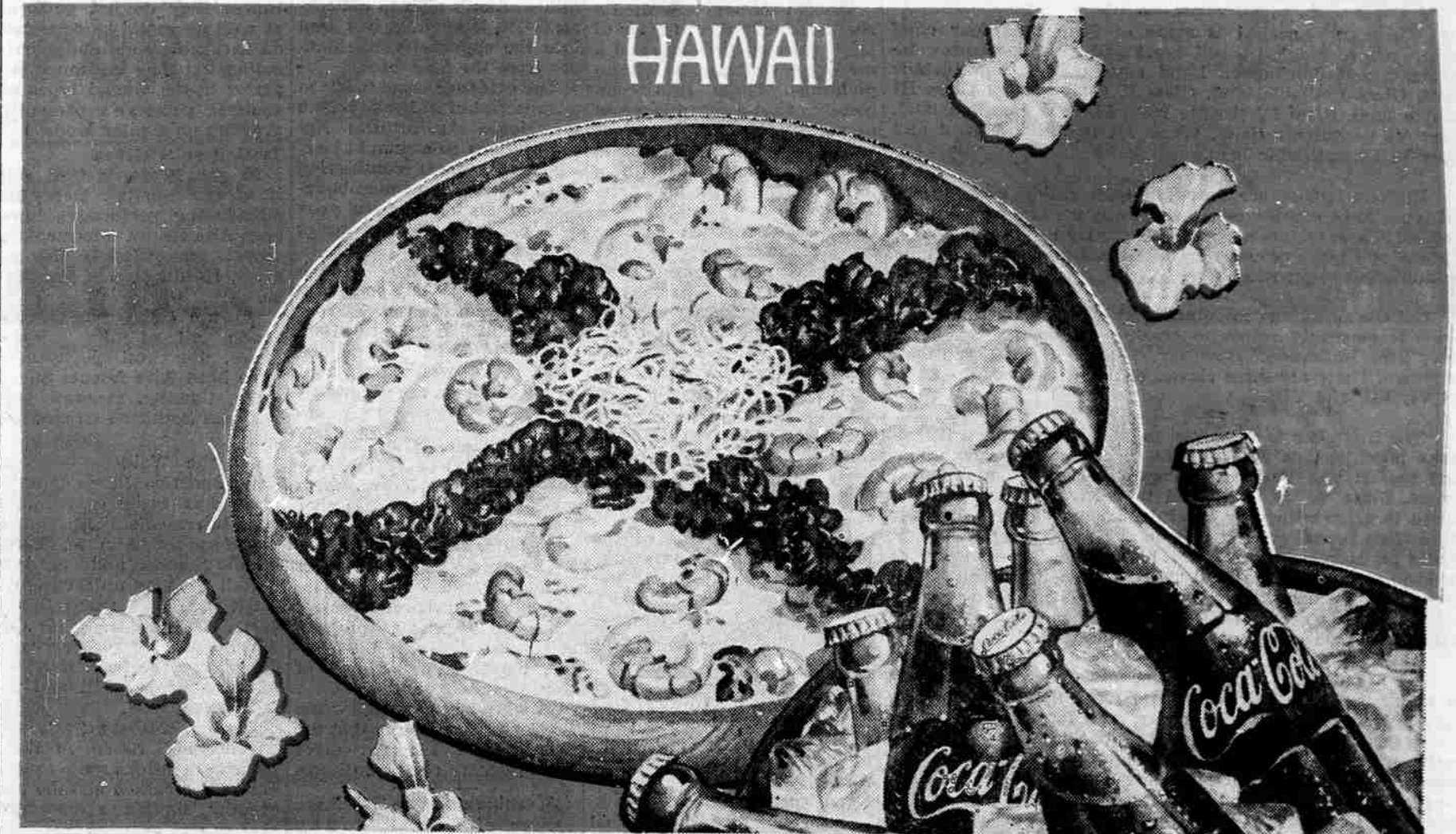
Friday - Saturday - Sunday

April 10-11-12



Cook's Cruise with Coke!

Delight guests with delicious dishes from abroad—served with Coca-Cola, the world-wide favorite!



HAWAII—Aloha Casserole (Shrimp and spinach casserole). To 2 cans condensed cream of mushroom soup add 1 cup sour cream, 1 cup sliced mushrooms, 1/2 cup grated Parmesan cheese, 1/2 tsp. dry mustard. Heat, then stir in 2 cups cooked shrimp. Layer in serving dish with 1 lb. cooked spinach. Garnish with toasted coconut. Serves 6. This is really special served with the cold crisp taste of Coke that so deeply satisfies.



MEXICO—Chili con Carne Mexicali (Chili beans with corn). Mix 1 can chili con carne with 2 cups whole kernel corn, 1 cup water, sliced ripe olives. Alternate chili mixture with corn chips in greased casserole. Bake in 350° oven 30 min. Serve with Coke—the delicious refreshment that brings out flavor.



SWEDEN—Smorgasbord Sandwich (Boiled beef sandwich). On buttered bread, put a slice of boiled beef, top with tomato slices, shredded horseradish, pickle relish. Serve with sparkling ice-cold Coca-Cola. The cheerful lift of Coke is so bright and truly, it makes the whole meal much more fun.

Serve big King Size Coke... lasts the whole meal through!

(CLIP ALONG DOTTED LINE)

COOK'S CRUISE SHOPPING LIST	
2 cans condensed cream of mushroom soup	2 cups whole kernel corn
1 cup sour cream	1 cup water
1 cup sliced mushrooms	1 cup sliced ripe olives
1/2 cup grated Parmesan cheese	1/2 tsp. dry mustard
1 lb. cooked spinach	2 cups cooked shrimp
1/2 cup sour cream	1 cup water
1/2 cup sliced mushrooms	1/2 cup grated Parmesan cheese
1/2 tsp. dry mustard	1 lb. cooked spinach
2 cups cooked shrimp	2 cups whole kernel corn
1 cup water	1 cup sliced ripe olives
1 cup sliced mushrooms	1/2 cup sour cream
1/2 cup grated Parmesan cheese	1/2 tsp. dry mustard
1 lb. cooked spinach	2 cups cooked shrimp



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