

**They'll Do It Every Time** By Jimmy Hatlo

THE ACTS YOU HIRED CAN'T GET HERE—BIGDOME BROUGHT EIGHT EXTRA GUESTS—THE ORCHESTRA GOT ANOTHER JOB—THEY GOTTA SCRAM AT ELEVEN—

LOOK, FUTELESS—YOU'RE CHAIRMAN OF THIS THING—WE GOT A SURLY WAITER—MY WIFE COMPLAINED ABOUT THE LOBSTER AND HE INSULTED HER—WELL—WHAT ARE YOU GOING TO DO ABOUT IT?

POOR FUTELESS—HE AIN'T GOT ENOUGH HEADACHES RUNNING THIS OFFICE BRAWL—ANGLEWORM WANTS TO PROMOTE A BOUT FOR HIM—

RUNNIN' THIS WINGDOME MAKES FUTEY FEEL LIKE AN EXECUTIVE—THE REST OF THE TIME HE'S JUST ONE OF THE HIRED HANDS—

LAST YEAR ANGLE KICKED BECAUSE HIS TABLE WAS WAY OUT IN LEFT FIELD—THIS TIME HE'S SORE BECAUSE IT'S RIGHT NEXT TO THE DRUMMER—

AND ALL NEXT WEEK BIGDOME WILL BE TELLING HIM HOW THE PARTY SHOULD BEEN RUN—

THANK AND A TIP OF THE HATLO HAT TO BUD ME CRANOR, CANTON, OHIO

4-3

**Feeding the Family**

By ZOLA VINCENT  
Food Editor

**Chicken with Wine Delectable Dining**  
Economical chicken takes on party airs when served with a creamy wine sauce. This recipe is for just one chicken so double it or triple it according to needs.

- 1 fresh or frozen frying chicken, cut in pieces
- 1/4 cup butter
- 1 small clove garlic, minced
- 1 green onion, chopped
- 1 teaspoon salt
- Pepper
- 1/2 cup Burgundy wine
- 1/2 cup dry white wine
- 1 tablespoon flour
- 2 egg yolks
- 1 cup light cream

If frozen chicken is used: thaw. Separate pieces of chicken and dry well. Melt butter in skillet. Add garlic and onion. Then add chicken and brown quickly on all sides. Sprinkle chicken with salt and pepper. Pour in wines, cover and simmer 45 minutes to one hour. Remove chicken to hot platter and keep warm.

Combine flour, egg yolks, and cream; blend until smooth with a rotary beater. Add all at once to wine mixture and bring just to a boil, stirring constantly. Strain or not as you wish and pour over chicken. Serve at once.

Hearty, flavormore gelatin salads like this tuna-celery combination are a welcome addition to luncheon and supper menus. Recipe makes eight generous servings.

- 2 envelopes unflavored gelatine

- 1/4 cup cold water
- 2 cans (2 1/2 cups) condensed cream of celery soup
- 1 7-ounce can tuna, flaked
- 1 cup chopped celery
- 1/2 cup mayonnaise
- 1/4 cup sliced stuffed olives
- 1 tablespoon lemon juice

Softened gelatine in cold water; set container of gelatine in a pan of boiling water until gelatine is dissolved. Combine gelatine, soup, tuna and remaining ingredients. Rinse a 1 1/2 quart mold with cold water, pour in salad and chill until firm. Unmold and serve on watercress or other salad greens. Garnish with lemon slice.

**Let Children Help Make These Cup Cakes**

How often do you answer that eager, young appeal with a real opportunity to pitch in and help? Wise mothers who would like to have children grow up enjoying baking and cooking will encourage them now. Then it is Daddy's privilege to praise profusely. Few things influence little girls so much as Papa's approval. Recipe makes two dozen cup cakes.

- 2 cups sifted cake flour
- 3 teaspoons baking powder
- 1/2 cup butter or margarine
- 1/2 cup sugar
- 1/2 cup light corn syrup
- 2 eggs
- 1/3 cup milk
- 1 teaspoon vanilla

Heat oven to 350 degrees (moderate). Butter or oil two dozen medium size muffin molds. Sift cake flour, baking powder and salt into a bowl. In another bowl, using a spoon or fork, cream the butter or margarine until soft. Slowly add the sugar and continue to cream. When butter and sugar are a smooth blend, add corn syrup gradually and beat thoroughly. Add eggs one at a time, beating well after each addition. Add flour mixture and milk alternately beginning and ending with flour. Add vanilla. Pour into muffin tins and bake for about 20 minutes or until the cakes shrink slightly from

sides of pans. Spread with this simple frosting:

- Simple Frosting.** Cream two tablespoons butter until soft. Add one cup sifted confectioners sugar gradually, stirring constantly. As mixture thickens, stir in three to four teaspoons milk and one-half teaspoon vanilla. Add small amount of coloring of any desired color.

**Faces.** Perhaps the children would like to make faces on the frosting with currants, small pieces of nut meats or cut-up gum drops.

**Maple Syrup Baked Apples.** Good "winter" apples stay in the markets until almost summer, and it's a good thing, too, for there's nothing like a baked apple to fill in the gaps of a menu. Next time we suggest you core the apple and fill the cavity with brown sugar and coarsely chopped walnuts. Baste with maple syrup during baking.

**Spring Vegetables.** Pork. Eggs. Vegetables from A to Z are yours for the choosing from colorful vegetable displays at your favorite market. For those who can't immediately think what the "A" and "Z" vegetables we have in mind are, they're artichokes and zucchini squash. However, it is true that they are not the best buys, although both are available at reasonable prices.

Best vegetable buys right now are tender, sweet, golden carrots to be bought in bunches by the pound or topped and packaged in cellophane bags; top quality asparagus, celery, lettuce, spinach and both green and white onions. Long white and russet potatoes are bargain priced. New potato supplies are increasing. Fresh green peas are wonderfully good and well worth the effort or shelling. Cabbage, cauliflower, radishes and cucumbers are reasonably priced. Rhubarb supplies are good. Warm weather encourages salad menus; a wide selection of greens are available.

**Meat Department.** Pork is most attractively priced item here. Plenty of good sausage, bacon and ham for making extra good breakfasts. Loin cuts (chops and roasts), spare ribs and shoulders are well priced. New crop lamb is increasing in supply, but more reasonable prices mark the older heavier lambs. Beef continues about the same. Best buys in steaming cuts and in ground meat for patties, meat loaves and meat sauces.

**Eggs and Poultry.** Happily for family food-shoppers the plentiful egg story continues. A surplus of chickens, particularly broilers and fryers, make prices so low as to make their purchase practically mandatory. Turkeys, too, are going at very good prices. If you have a freezer, now is a good time to stock up. Watch our ads for specials.

**Fish and Shellfish.** Frozen halibut and sole are plentiful with good supplies of rockfish, salmon, crab, oyster and shrimp among local favorites. Fillets and fish sticks are readily available; quickly prepared at moderate cost. Canned tuna, salmon and both California and Maine sardines are in good supply.

Fruit buys are seasonally limited. Most abundant and of excellent quality are oranges and grapefruit. Apples, avocados, bananas and lemons are moderately priced. Not so inexpensive watermelons, cantaloupes and strawberries are putting in an appearance.

**JACKSONVILLE Pre-School Clinic Set**

By BETTY HOSKINS  
Jacksonville - A pre-school clinic will be held in the primary school building Thursday, April 9, from 9:15 a.m. to noon and 1:00 to 3:30 p.m. Those children who plan to enter the first grade in September are eligible to attend. Immunizations will be offered. Dr. A. E. Merkel, county health physician, will be the examining doctor.

It is asked that each first grade child receive a physical examination at the clinic or from his own physician before entering school.

The Rev. and Mrs. Elwood Irby of the Jacksonville Assembly of God church accompanied by Mr. Irby's parents, Mr. and Mrs. W. L. Irby, of Longview, Wash., returned here from a recent trip to Mexico City where they visited missionaries.

Easter vacation guests at the home of the Rev. and Mrs. Elwood Irby this week are Mrs. Irby's parents, Mr. and Mrs. Robert Agnew, of Vancouver, B.C.

**Positions Open for Civil Service Jobs**

Engineers, electronic scientists, metallurgists and physicists are needed at Redstone Arsenal, Ala., the United States civil service commission has announced.

Full information regarding the positions may be obtained from L. B. Nelson at the Medford post office.

awards were presented: gold and silver arrows to Curtis Greenbacher; silver arrow and year star to Charles Logan; gold arrow and two silver stars to Billy Ray King; bear badge, gold arrow and denner badge to Bill Hinkle; assistant denner badge to Patrick Swanson.

After awards were presented, a skit was put on by Den I. Canadian Facts were related by Den 4. The Barnburg cup was awarded to Den 4. Refreshments served by Den 4 mothers.

Those interested in submitting historical re-print material or pictures for the jubilee newspaper, to be called the Gold Rush Gazette, may send information to the Gold Rush Gazette temporary headquarters, 1230 Court st., Medford, according to Scotty Matheny and Russ Jamison, assigned to newspaper project.

The committee said material would be returned if accompanied by a stamped, self-addressed envelope. This is to be a souvenir newspaper to help publicize Jacksonville for the centennial year and to focus attention on the jubilee celebration to be held Aug. 1 and 2.

Publication date for this newspaper has been tentatively set for late April. Funds raised by advertising and sales of it to be used for restoring the U. S. Hotel, pioneer landmark on Main st., Jacksonville.

Mr. and Mrs. Edwin Wall returned home recently from their winter-long trip, going from here to Yuma, Ariz., and visiting points of interest between.

Celebrating their 10th wedding anniversary, Mr. and Mrs. Jess Barnes of Ashland were dinner guests at the Edwin Wall home March 27. Also guests were Mr. and Mrs. J. L. Cook, new residents here.

Mr. and Mrs. Edwin Wall also celebrated their 10th wedding anniversary on Easter Sunday having dinner with a group of friends.

Mr. and Mrs. Earl Stevens and son, Larry, spent the Spring vacation holidays at the home of their son-in-law and daughter, Mr. and Mrs. Larry Crenshaw of Lebanon. While there, they also visited Crenshaw's parents at Scio. Upon returning here they spent two days visiting another son-in-law and daughter, Mr. and Mrs. L. L. Hard on the Applegate.

Mrs. Cora Rankin of Silverton, Ore., is a guest of her sister, Mrs. Walter Blair this week. Expected guests at the Walter Blair home are Mr. and Mrs. M. R. Johnston of San Francisco. Johnston is retiring and they plan to build a home on their Applegate Ranch. Mrs. Johnston is Mrs. Blair's daughter.

Mrs. Jean Hewlett and daughter, Hollie, spent the Easter holiday in Yreka, Calif., at the home of an aunt and uncle, Mr. and Mrs. Art Henig.

Mrs. Fay Peters reported that her daughter, Mavis, who is enrolled at the Arizona State university at Tempe, was given an exemption in English for the second semester. She was one of 26 freshmen. There are 2,800 freshmen-enrolled.

Police Chief Frank Carter announced this week that all dogs must be tied or otherwise

confined to their own yards until Aug. 1. At the first offense a warning will be issued, the second a \$5 fine, third offense a \$10 fine and the fourth time the dog will be taken to the dog pound. Carter said this means the dogs are to be tied both day

and night and that the ruling will be strictly enforced.

Carter also issued a warning that defacing federal property in the post office is a federal offense and that those responsible for writing on the desks can be punished.

**SHETLAND STUD SERVICE**  
For Any Occasion  
225 Ross Lane or  
Phone SP 3-3457

**Medford Stationery**  
Will Be  
**CLOSED**  
**Saturday** April 4th  
For Our Annual  
**INVENTORY**  
WALT YOUNG'S  
*Medford Stationery*  
210 E. Main • SP 2-6780

**CUSTOM KILLING**  
CLEAN - RELIABLE  
at Your Place and  
Delivery to Your Locker  
Aging room available. Expert cutting, wrapping & marking of your meat for locker or home freezer.  
PHONE SP 2-6719  
**MEDFORD ICE & STORAGE CO.**

**GENERAL ELECTRIC**  
Deluxe  
**DRYER**  
1959  
Slightly Used  
Has New Warranty  
**\$20 OFF**  
Reg. Price for New G-E Dryer  
Hurry! There's Only One!  
**Saturday and Monday Only**  
at the  
**BARGAIN STORE**  
303 S. FRONT STREET

**CLOGSTON'S**  
Metal  
Weather Stripping  
and Screens  
• Estimates Gladly •  
Phone SP 3-1014 Evenings

**COME ON IN!**  
It's Your Chevrolet Dealer's 2nd Annual  
**SPRING SALES SPECTACULAR!**

The Bel Air 2-Door Sedan—unmistakably '59 in every modern line.

**SPECTACULAR DEALS NOW!**  
**SPECTACULAR SELECTION NOW!**  
**FAST APPRAISAL AND DELIVERY NOW!**  
**TRADE AND SAVE NOW!**

The happiest part of the Sales Spectacular is the kind of car your money buys. Every Chevy shares a lean and lively Slimline look, with plenty of room and a ride that's right for the roads you drive. You can choose from a long list of power teams, including a new 6 with up to 10% greater gas economy. There's a rugged Safety-Girder frame and bigger, safer brakes. But come in and take a good, close look at all of Chevrolet's features, right away.

come in and pick your favorite Chevy!

Here's Chevy's lowest priced 4-Door Wagon—the Brookwood!

This El Camino—like all Chevrolets—has a share in the savings.

The sprightly, sporty Impala Convertible gives a flair to your fun.

Spectacular hardtop! It's Chevrolet's 1959 Impala Sport Coupe.

**CHEVROLET**  
The car that's wanted for all its worth.

For a "Spring Sales Spectacular" deal see your local authorized Chevrolet dealer!

**COURTESY CHEVROLET**  
9th at BARTLETT MEDFORD SP 2-6115