

Lon Skinner Elected Head of Crater Lions

Lon Skinner was elected president of the Crater Lions club at a dinner meeting at the Rogue Valley Country club recently.

Others elected were Cliff McGinty, first vice president; Wayne Safley, second vice president; Abb Gressert, third vice president; Harv Breese, secretary; Sherrill Doty, treasurer; Dic Walsh, tail twister; Dick Hawkins, lion tamer; and Swede Larson, and Dr. Jack Ingram, first and second directors, respectively.

The state convention will be held in Portland June 18 through 20, with 15 members from the Crater club planning to attend. Dave Irving, local member, is a candidate for district governor. Election will be held at the state meet.

About one-half the U. S. wood harvest comes from privately-owned lands.

McLEOD Family Has Dinner Party

CAROLINE L. HARDING McLeod - Mr. and Mrs. Dale Chapman gave a family dinner party at their home Sunday, May 24, having the Chapman family and the Rev. and Mrs. Bruce McHenry as guests.

The Rev. and Mrs. McHenry are the parents of Mrs. Dale Chapman and are leaving for Sand Point, Idaho, where the Rev. McHenry has a church.

Mrs. Dolph Larson, who was confined in the Osteopathic hospital for a while has returned to the home of Mrs. Bob Vincent while convalescing.

Mrs. Ralph Goode is a patient in a local hospital in Medford.

Recent guests at the home of Mr. and Mrs. Robert Chamberlain were Mrs. Goldie High of San Jose, Calif., and Mrs. Zelia Heben of Santa Clara. Mrs. High is the former

Board's Findings to Be Given at Meeting

Grants Pass - Malcolm H. Karr, basin investigation engineer for the State Water Resources board, will report on the board's findings concerning the Rogue River basin at a public meeting in Grants Pass June 10.

Franklin J. Smith, president of the Dam Believers, said Karr was invited to speak in Grants Pass because of his impressive report at a legislative hearing in March.

He made a similar report in Medford earlier this spring.

of Mr. and Mrs. Vic Chapman.

Mrs. George Hubbard held the Prospect Lions Auxiliary meeting at her home Thursday evening, May 21, with President Velma Chapman presiding.

Plans for the coming Lions convention in Portland June 17 to 20 were discussed. Lions and Auxiliary will have a joint installation with a supper Wednesday evening June 10 in the community hall.

Larry Sheehan of Rogue River, governor of District E, will install the new officers of the Lions club and Mrs. Dan Dwyer of Medford will install new officers of the auxiliary.

Coal ash is alkaline and tests show it is also highly corrosive.

Mrs. Caroline Harding was a guest recently at the home

Feeding the Family

By ZOLA VINCENT
Food Editor

Hawaiian Barbecued Chicken for Week End

Can't think of a better way to plan for the Memorial Day week end ahead than to get the shopping done early, avoid last minute waiting in line at the cash register.

With broiler-fryers on everybody's best buy list, why not plan another celebration welcoming our 50th state; say Aloha to guests, welcoming them with traditional Islands good eating items like these: Barbecued chicken, spicy pineapple relish and bananas baked in their skins.

For last word in modern touches, why not put in a supply of handsome and appropriate Tropicana paper plates. Decorated with a colorful bamboo-like design, the Bondware plates are plastic-coated so that hot or juicy foods won't leak through.

Barbecued Chicken
Broiler-fryers are sprinkled with Ac'cent and then brushed with barbecue sauce. Pure monosodium glutamate is an old Hawaiian trick for bringing out all the natural flavor of foods; a notion we borrowed from the Orient. Polynesians have used it in nearly all their cooking for centuries.

With broiler-fryers it is easy to estimate portions since half a large one is ample for all except growing boys and your guess is as good as ours on their capacity. Six to 12 servings here depending on broiler size.

3 broiler fryers, halved or quartered
3 teaspoons Ac'cent
Salt and pepper
1/4 cup lemon or lime juice
1 1/2 tablespoons soy sauce
1/2 cup salad oil

Sprinkle each chicken with one teaspoon Ac'cent, salt and pepper. Combine remaining ingredients. Use to barbecue chicken according to following directions. Serve with pineapple relish.

Outdoor Grill. Place chicken, skin side up on grate, set 6 to 12 inches from heat. Brush chicken with salad oil mixture. Cook slowly until tender, turning and basting occasionally. Allow 1 to 1 1/2 hours total cooking time. To test for doneness, leg should twist easily out of thigh joint

Pineapple Relish

A super accompaniment for broiler-fryers. We ate so much sampling it that we immediately made another batch. Recipe gives you 1 1/2 cups.

1 can (9 ounces) crushed pineapple
2 tablespoons sugar
1 tablespoon vinegar
1 tablespoon soy sauce
1 tablespoon prepared mustard
1/4 teaspoon ginger
1/2 teaspoon salt

Combine all ingredients in saucepan. Place over medium heat, stirring constantly; bring to boil. Simmer two minutes. Expect compliments.

Bake Bananas
Another Island touch! Bake bananas in their skins along with the broilers. Just remove an inch-wide strip of peel from each banana, brush the open portion with butter and sprinkle lightly with salt. Then wrap the whole thing in aluminum foil. Put on grill about 20 minutes before chicken is done.

Frankly Delicious Holiday Franks
These are ideal for the casual feeding of family and friends over the week end ahead and throughout the summer. Idea originated with some teen-agers we know and if anyone knows good ways with franks, it's teen-agers.

Slit a frank, stuff it, bake it. 10 frankfurters (about 1 pound)
1/2 cup catsup
1/4 cup minced black olives
1 teaspoon oregano
2 cups sifted flour
1 teaspoon salt
1/2 cup shortening
1/3 cup grated cheese
1/3 cup cold water

Slit each frankfurter lengthwise but do not cut through. Fill opening with mixture of catsup, olives and oregano. Sift flour and salt; add shortening and cut into flour until mixture resembles corn meal.

Add cheese and mix lightly. Add water, sprinkling it over one portion of the dough at a time and blending in gently with a fork. Shape into a ball; divide into two parts. Roll each part in a rectangle one-eighth inch thick. Cut each part into five rectangles large enough to enclose a frank. Place frank on a section of dough, fold ends over, bring sides of dough together. Pinch pastry together at top.

Bake on a greased baking sheet at 425 degrees, 20 minutes. Serve immediately. Five servings.

Coleslaw Pacifica
Thinking of the week end, how about a good big bowl of this fruited coleslaw, ready and waiting? Six servings.

Combine one quart green shredded cabbage, two cups orange chunks (those good new Valencias), one-fourth cup chopped parsley, one tablespoon lemon juice, one-half cup mayonnaise or sour cream or some of both, one teaspoon salt, one-eighth teaspoon pepper. Toss well.

Strawberry Shortcake Sensation Made with Popular Sour Cream
Strawberry shortcake is almost certain to appear on the menu over this week-end. Here we put it together with sour cream and cream cheese. Rich and wonderful. If you prefer, use sweet cream with a pinch of mace. Six servings.

2 cups sifted all-purpose flour
3 teaspoons double-acting baking powder
3/4 teaspoon salt
1/4 cup sugar
3-ounce package cream cheese
2 tablespoons butter or margarine
1 egg, beaten
About **1/2** cup milk
1 quart fresh strawberries
1/3 cup sour cream
2 tablespoons sugar

Sift together the first four ingredients. Add cream cheese and butter or margarine and cut in with a pastry blender or two knives until the mixture resembles coarse meal. Pour beaten egg into a measuring cup. Add milk to make three-fourths cup. Gradually stir in the flour mixture. Knead dough about 20 seconds. Pat half the dough into a greased, round eight-inch layer cake pan. Brush surface with melted butter or

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margarine. Pat remaining half of dough over the top.

Bake in a preheated very hot oven, 450 degrees, 20 minutes or until done. Turn out on cooling rack. When cold, split layers and place one on a large serving plate.

Wash, hull and slice strawberries. Add sugar and let stand 10 minutes. Spoon between and over shortcake layers. Top with sour cream sweetened with two table-spoons sugar... or with sweet cream with dash of mace added.

For new flavor interest for corn-on-the-cob or other hot cooked vegetable, measure one teaspoon instant minced

Mental Health Group Sets Benefit Dance

A benefit dance for the Mental Health association of Oregon will be held Friday, May 29, at 9:30 p.m. in the Pioneer room of the Jackson hotel.

The event will conclude the local fund drive of the association May 25-29. The public is invited.

onion into one tablespoon water and let stand five minutes; blend onion and water with one-half cup soft butter, one tablespoon chopped parsley.

The hardest chrome steel is used for anti-friction ball and roller bearings which must withstand load capacities up to as much as 200 tons.

EX-NEWSMAN DIES

Whittier, Calif.—(UPI)—J. Clem Arnold, rancher and former newspaper business manager, died Wednesday at his home. He was 85. Arnold, son of B. F. Arnold who founded several early-day California newspapers, worked as business manager of the old Berkeley Gazette and later held the same position at the Los Angeles Herald and the Los Angeles Express before their merger.

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