

New Drug Said To Ease Sunburn

Philadelphia—(Science Service)—A new cortisone-like drug has been developed that may bring relief from pain and discomfort to many persons who have suffered severe sunburn reactions after initial or prolonged exposure to the summer sun.

Known as triamcinolone, the drug was administered orally every six hours to 14 severely sunburned persons by Drs. Milton M. Cahn and Edwin J. Levy of the University of Pennsylvania School of Medicine here.

Nine of those treated obtained complete relief within 24 hours. Four others were more severe cases, with swelling of the face, hands and feet, and required 42 hours of therapy before complete relief was obtained.

The doctors reported that the drug caused no relapses or side effects, but cautioned against careless use because of the possible danger involved should severe stress be experienced shortly afterward, such as emergency surgery. Tolerance to stress, such as is experienced in surgery, is reduced considerably in some patients after having received cortico-steroid therapy.

Employment Up Over Million

Washington—(UPI)—Employment rose by more than one million last month to a May record of 66,016,000, the government reported. Unemployment dropped by 238,000 to 3,389,000.

The unemployment figure was the lowest in 18 months. The government attributed the drop in joblessness mainly to recalls of factory workers to their jobs.

Secretary of Commerce Lewis L. Strauss and Secretary of Labor James P. Mitchell said the 1,004,000 rise in employment was caused by an unusually large pick up in non-farm jobs as well as a further seasonal gain in agriculture.

The May record figure compared with the old time high of 67,221,000 set in July, 1957.

The first steam locomotive to operate commercially in the U.S. was the Stourbridge Lion which was imported from England in 1829.



PIE POPULARITY—Corn meal pies enjoy tremendous popularity because of their versatility. Today's food columns suggest four fillings that make fine eating and will enhance your reputation when you take one to a no-host party.

Outdoor Air Cleaned By Trees, Shrubs, Lawns

Corvallis—Did you ever think of a tree as a giant vacuum cleaner? Just as a vacuum cleaner swoops up household dust, outdoor air is cleaned as trees, shrubs and lawns breathe carbon dioxide and change it to oxygen.

R. Ralph Clark, Oregon State college extension horticulturist, pointed out that as motor driven machines increase it is important to plant more greenery to reduce noise and counteract carbon dioxide given off by machines.

In cities and towns where the greatest build up of machinery exists, residents are failing to plant trees and shrubs and maintain large lawn areas, he maintains. Before it is too late, Clark believes something should be done about the problem.

Estimates suggest planting a dozen trees to offset carbon dioxide from each car, and 100 trees for each bus or large truck. This is practically impossible in large cities, but downtown parks and sidewalk plantings of trees and shrubs help relieve the situation.

Trees and lawns are important to farm home owners as well as city dwellers, he emphasized, for they decrease the effect of dust as well as taking up carbon dioxide and reducing noise. Planted along highways, trees make driving more pleasant for they also relieve monotony and lessen fatigue.

Telephone Network To Bring Graduation

The largest telephone network ever set up for a closed circuit loudspeaker broadcast will bring the graduation ceremonies at Mooseheart, Ill., to 15 Moose lodges in Oregon Sunday, June 14.

The broadcast is scheduled at noon at the Medford lodge, 11 Newtown st. Telephone company officials said the hookup would feed the event at Mooseheart, the organization's national home for children, to more than 300 points throughout the United States.

Mooseheart is one of the major philanthropic activities of the Moose organization. Six Oregon youngsters are residents there at the present time, but none are members of this year's graduating class.

Feeding the Family

By ZOLA VINCENT
Food Editor

Main Dish Pies Perfect For Family Enjoyment

The season of "you bring your favorite casserole and Ginnie will make her (husband's) favorite salad and Kay has promised to make a short-cake" or words to that effect is here; the truly fun time when friends and family share in the food preparation as well as in the eating.

When it comes to casseroling or baking meat pies, the Mexican influence is very strong, certain to be popular with everyone. The enriched granules of corn meal and a desirable crunchiness to the crust as well as enhance the flavor of the filling.

Busy cooks delight in a main dish pie for it means that most of the meal is tucked safely away in the oven or that the crust is ready for a hot filling—all with a minimum of effort. Since variety is the spice of life, we offer four fillings that recently went on parties after having been home-tested and applauded enthusiastically.

Three get the oven treatment; one is a surprise salad; all get the corn meal crust.

Corn Meal Crust

So easy. Sift together one-third cup enriched corn meal, one cup sifted enriched flour, one-half teaspoon salt. Cut in one-fourth cup shortening until mixture resembles coarse crumbs. Add four to five tablespoons water, a tablespoon at a time, stirring lightly until pastry can be formed into ball.

Turn out on lightly floured board or canvas; let stand about five minutes. Roll dough to form a 12-inch circle; fit loosely into nine-inch pie plate. Fold edge under; flute. Prick bottom and sides. Bake in preheated oven, 450 degrees, 12 to 15 minutes. Fill as desired; at home or at the party. Six servings.

Chili Filling

2 tablespoons butter or margarine
1 cup finely chopped onion
Two 1-pound cans corned beef hash
2 teaspoons chili powder
One 8-ounce can tomato sauce
Dash of pepper
One 10-ounce pkg. frozen lima beans, cooked
Melt butter in frying pan. Add onions; cook until tender. Add corned beef hash, chili powder, tomato sauce, Worcestershire sauce and pepper. Mix thoroughly; cook over low heat for 30 minutes. Add lima beans, mixing thoroughly. Heat 10 more minutes. To serve fill baked pie shell with hot corned beef mixture; cut pie in wedges.

Crab Meat Pie

Another distinctive filling for those who like crabmeat; perfect for a Friday menu. Here the filling goes into the pie shell (recipe above) before baking.
3 cups flaked crabmeat
½ cup chili sauce
1 teaspoon lemon juice
1½ teaspoons horseradish
1½ teaspoons finely chopped onion
¼ teaspoon Worcestershire sauce
¼ cup butter or margarine
¼ cup flour
½ teaspoon salt
Dash of pepper
1 cup milk
1 cup grated Cheddar cheese

Heat oven to moderate 375 degrees. Prepare pie crust as for Corned Beef Chili Pie, but fill with crabmeat filling before baking.
For filling, combine crab meat, chili sauce, lemon juice, horseradish, onion and Worcestershire sauce. Mix thoroughly. Melt butter; add flour, salt and pepper. Blend well. Cook until bubbly. Add milk gradually, stirring constantly.

Add grated cheese and continue cooking over low heat until sauce thickens, stirring constantly. Pour over crabmeat mixture; carefully blend together. Pour into unbaked pie shell.

Bake in preheated oven, 375 degrees, 40 to 50 minutes. Allow to stand about 15 minutes before serving. Cut into wedges.

Onion Pie

Prepare pie crust as indicated above but do not prick shell. Bake in preheated oven, 450 degrees for 10 minutes; proceed as below.

2 tablespoons butter or margarine
2 cups thinly sliced onions
4 eggs
1½ cups milk
1 teaspoon salt
Dash of pepper
½ teaspoon oregano
Heat oven to very hot, 450 degrees. Prepare pie crust as for Corned Beef Chili Pie but do not prick shell. Bake in preheated oven, 450 degrees, for 10 minutes.

While pie is baking, prepare filling. Melt butter; add onions and cook until transparent but not brown. Beat eggs; add milk, salt, pepper and oregano. Place cooked onions in hot pie shell; pour in egg and milk mixture, re-

skillet corn bread, cracklin bread, hush puppies, spoon bread, corn pone and hoe cake.

Tamale pies and corn meal pie crusts are favorites of southwesterners. They don't really care whether the corn meal is yellow or white; just reach for the package on the shelf marked "corn meal" and enjoy it.

Curried Fish Sauce
What we mean of course is a curried sauce for fish. West coasters increasingly enjoy a curry sauce with fish and shellfish. Here's the best one we've encountered.

Melt two tablespoons butter or margarine; add one-half cup chopped onion and cook until onion is soft. Add two or three tablespoons curry powder and stir to blend. Add one cup chicken broth (can be made with chicken bouillon cube) and one-half cup heavy cream. Cook, stirring frequently until thickened. Stir in six tablespoons lemon juice. Strain through fine strainer.

Add one-half cup finely chopped blanched almonds; reheat. Makes 1 cup sauce.
Cabbage Care
Cabbage is a good source of important vitamin C. From one-half cup raw or cooked cabbage you get about one-third of the vitamin C recommended for the day.
Slice cabbage with a sharp knife. Studies show that some vitamin C may be lost if the leaves are bruised during cutting. Cut cabbage should be stored covered in refrigerator until ready to use. Add salad dressing just before serving to keep it crisp. Cook cabbage quickly, about seven minutes.

Yellow Versus White Corn Meal
When it comes to corn meal, northerners are likely to say "golden, sweet and cake-like"; "Snow white, no sugar and usually baked in a cast iron skillet" say the southerners. This argument has been going on a long time.

Northerners are likely to like corn meal in muffins, Johnny cake, Indian pudding, scrapple and brown bread. Southerners are mad about

Plywood Group Elects Officers

Gearhart—(UPI)—C. H. Bacon Jr., executive vice president of the Simpson Timber company, Seattle, was elected president of the Douglas Fir Plywood association at its annual meeting here.

Other officers include John Martinson, Puget Sound Plywood Inc., Tacoma, vice president; A. P. Stinchfield, Menasha Plywood Corp., North Bend, Ore.; secretary, and Corydon Wagner Jr., St. Paul and Tacoma Lumber Co., Tacoma, treasurer.

Trustees elected included T. L. Bently, Anacortes, Wash.; V. K. Wright, McMinn-

More than 300 fir plywood manufacturers from Oregon, Washington and California attended the convention.

Fishhooks made of nickel alloys are as strong as steel, and do not rust even in salt water.

The average length of a truck trip in the United States is 10.1 miles, according to the U.S. Bureau of Public Roads.

State Senator to Face Jury Trial

Salem—(UPI)—State Sen. Richard Groener, (D-Milwaukie) will face a jury trial June 23 in Marion County District Court on a speeding charge leveled against him during the recent legislative session. Groener, 42, has been a frequent critic of the state police. He pleaded innocent to the charge in a letter to the court Tuesday.

Groener is charged with going 70 miles an hour in a 20-mile school zone at Hayesville, just north of here, April 3.

He was stopped by State Police Officer Malcolm Clark, but was not arrested because he had immunity during the legislative session.

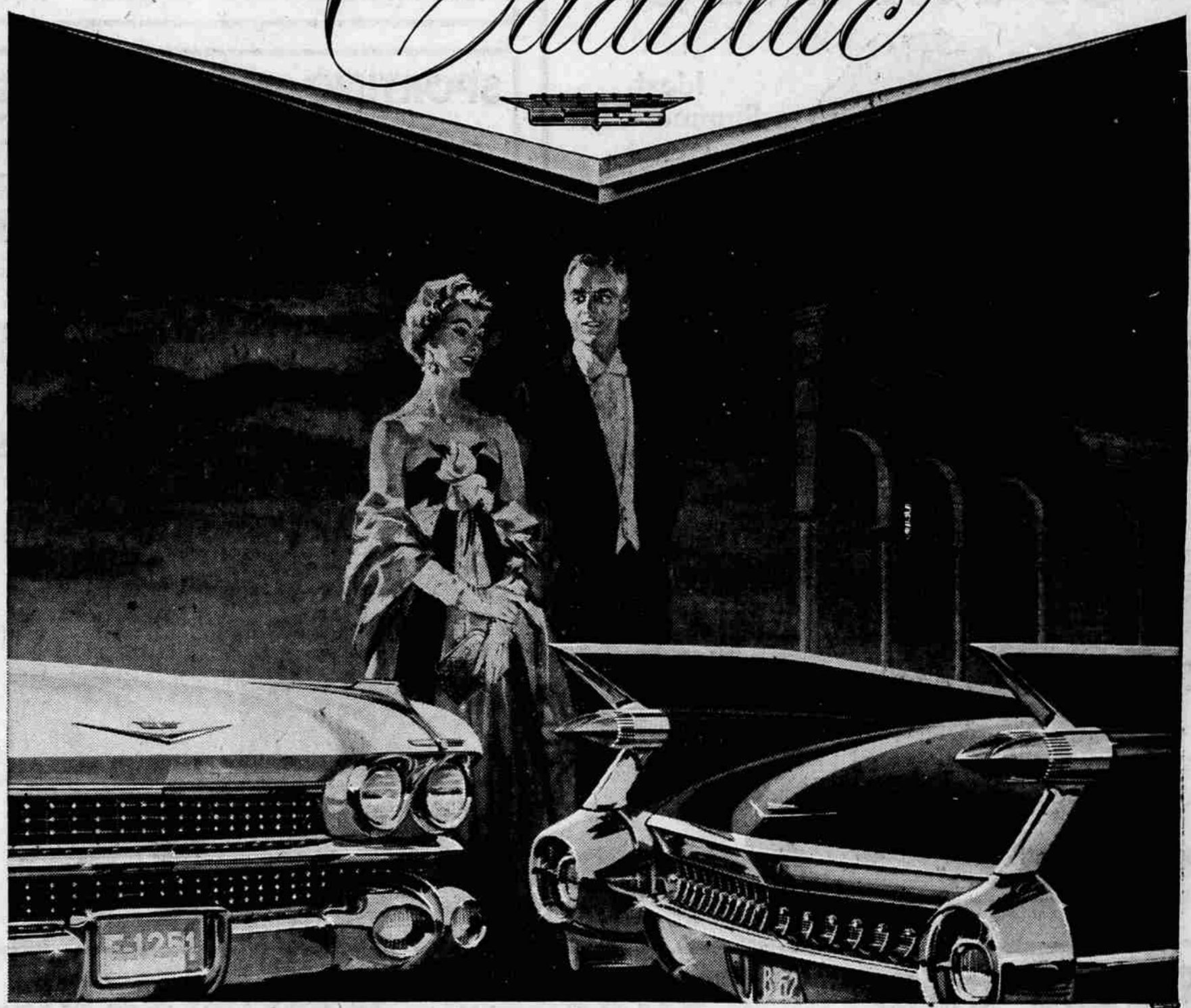
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