

Ethel Barrymore Death Mourned by Theatrical World

Hollywood—UPI—Stars of the theatrical world today mourned the death of Ethel Barrymore, the last of America's royal family of the theater.

Miss Barrymore, who would have been 80 Aug. 15, died at her Beverly Hills home in her sleep Thursday from a heart ailment. She had been stricken for about a year.

Tentative funeral plans called for Roman Catholic services Sunday or Monday with burial at Calvary Cemetery in the same crypt with the remains of John and Lionel Barrymore.

Lights Dimmed
In New York, the lights of the Ethel Barrymore Theatre were dimmed for five minutes before the start of an evening performance Thursday night.

"She was one of the most beautiful women of the theater," said Billie Burke, widow of showman Florenz Ziegfeld and a longtime film actress.

"I have been through a lot together. I have always been devoted to her, and so was I."

The first lady of the American theater is gone," said Charles Brackett, prominent movie producer. "Her accomplishment of stage and screen was glorious, and her contribution to life was even greater."

Actress Weeps
Actor-singer Frank Sinatra said "I don't know what to say. She was a great lady."

Broadway actress Judith Anderson wept when she learned the news.

"There is a new star in the sky . . . and the glory of the heavens is my infinite sorrow," she quoted.

Miss Barrymore's last professional appearance was in a 1957 TV spectacular. Her son, Samuel Colt, was at her bedside when she died as was her nurse, Anna Albert.

Miss Barrymore was born Aug. 15, 1879, in Philadelphia, the child of a theatrical family. Her father was Maurice Barrymore and her mother Georgianna Drew Barrymore. They headed a stock company. Her uncle was theater immortal John Drew.

U.S. agriculture uses more electric power in a year than the cities of Chicago, Detroit, Houston, Baltimore and Boston combined.



"DOWN WITH TV!"—About 200 students walked out of classrooms at Compton College, in Compton, Calif., in protest against classes conducted by television. Hanging from rain gutter in center background is a dummy, "Mr. TV."

Feeding the Family

By ZOLA VINCENT
Food Editor

Blueberry Puddings

Serve Warm with Cream

Blueberries, aristocrat of the huckleberries, are a treat beyond comparison. It has been said that no one can describe the taste of a blueberry and we agree. We know only that they're a treat in any form — raw with sugar and cream; in jam, stewed, or in pie, pudding, shortcake, tarts and breakfast rolls.

They're good combined with other fruits and berries; wonderful sauced over vanilla ice cream. Here we put them in a pudding.

2 cups blueberries
2/3 cup sugar
1/4 teaspoon salt
1/3 cup flour
1 1/2 cups milk
3 eggs
1 teaspoon vanilla

Put the blueberries in six greased individual baking dishes and sprinkle with one-third cup of the sugar. Mix the remaining one-third cup of sugar with the salt and flour in a double boiler and stir in the milk gradually. Cook, stirring constantly, until thickened.

Beat the egg yolks until thick and stir the hot mixture into them gradually. Cool to lukewarm and add the vanilla. Fold in the stiffly beaten egg whites and pour over the berries.

Cantaloupe Capers

To store those fine, fragrant, sweet-tasting cantaloupes, wash, dry well and refrigerate, wrapped in foil, film wrap or brown paper bags.

Serve your cantaloupe well chilled but do not dilute the delicious flavor by filling the center with ice cubes. Serve cantaloupe peeled and in half moon slices, diced or in melon balls for a change. Lemon and lime wedges on the side.

Dessert Salad

Of Pure Delight
Fresh peach halves with orange segments, seasonal berries and a cream cheese topping. Pass a French or fruit salad dressing, if your like.

6 fresh peach halves
6 fresh green grapes
1 cup raspberries or other seasonal berries
1 to 2 tablespoons milk
2 3-ounce packages cream cheese

Dip peach halves in diluted lemon juice to prevent browning. Arrange peach halves and orange segments on greens and garnish with berries.

Add the milk to the cream cheese gradually and beat with a spoon until fluffy. Add a few grains of salt, if desired. Put a spoonful of cheese on each salad. Perhaps you'd like crackers on the side with this. We would.

Boysenberries with Orange Custard

We said Boysenberries, but you can use any of the seasonal bush berries. Youngberries, Loganberries, raspberries or the new Olallies, in this superlative dessert that combines berries with orange custard sauce.

2 cups berries.
2 eggs
1/2 cup sugar
1/4 cup lukewarm milk
1/4 cup fresh orange juice
2 tablespoons fresh lemon juice
1 tablespoon grated orange rind

Prepare and wash berries. Store in refrigerator.

Beat eggs in upper part of double boiler until thick and lemon colored. Beat in sugar, grated rind and milk. Place over barely simmering water and stir until mixture thickens. Remove from fire and stir in orange and lemon juices. Strain if desired. Cool. Serve chilled over berries arranged in dessert dishes.

Choose Father's Favorite Steak for Barbecuing

It's a safe bet that papa will enjoy being pampered with a steak, with beef or pork ribs for barbecuing or with stacks of friend chicken. Consider also a thick slice of ham for his breakfast.

Then you'll want the makings for a handsome cheese cake or a strawberry shortcake — or both; one for Saturday and one for Sunday. How about peaches with plenty of half and half? If he fancies apple pie beyond anything, bake a frozen apple pie for serving a la mode or with cheese broiled on top.

Don't overlook corn on the cob, fresh from the husks and quickly cooked. Father also likes baked potatoes piled high with sour cream and chives. Many a man goes in a big way for beans, oven-baked for hours with salt pork in a molasses-tomato sauce.

Chances are that his first preference would be for Caesar salad or cole slaw, so put

Reservists Take Training Sessions

Seaman Apprentices Don MacKintosh, Phoenix, and Bob Harkey, Ashland, members of Naval Reserve Electronics division of Medford, left recently for 24 weeks of accelerated training duty at class "A" Naval schools in California.

Another man, Seaman Recruit Larry Hansen, Medford, has completed the indoctrination phase of accelerated boot training duty at San Diego. After eight weeks he will be advanced to seaman apprentice, by-passing nine months required advancement time, according to R. A. Schuchard, Medford, division commanding officer.

MacKintosh has enrolled at radioman's school, Treasure Island, while Harkey will undergo extensive training at electronic technicians school, San Diego.

Both men will return to their unit as qualified seaman strikers in their respective rates.

Hansen is expected to return home in August.

Schuchard announced that several specially authorized pay billets remain open for men between 17 and 18 1/2 years of age. Otherwise, he said, the local naval reserve division is now at full strength.

in plenty of salad making stuff. When it comes to beverages, well, you know best.

Best Buys

We keep right on saying it — fryers, chicken for stewing, turkeys are big bargains in fine eating in ways beyond numbering. Eggs are super abundant, prices very low. Milk in all its many forms is a good buy the year round with June specials on cheddar cheese, ice cream and the many imitation ice creams. Keep cottage cheese on hand.

Sorry we can't offer you bargain beef but we suggest that you keep an eye open for possible "specials," good values in pork spareribs, smoked pork, frankfurters.

Vegetables. Plenty of beans, beets, broccoli, green and red cabbage, carrots, cauliflower, celery, corn, cucumbers, eggplant, lettuce, onions, hard, soft and Italian squash peppers, potatoes, sweet potatoes, tomatoes. Lettuce, romaine, chicory, endive are of exceptional quality; use them in combination. Green onions and radishes for joining celery hearts and green pepper silvers in the relish dish.

Fruit, Berries, Melons. Avocados, bananas, lemons, Valencia oranges, pineapples, grapefruit, Winesap apples are the old standbys. All varieties of bush berries increasing in supply right along. Cantaloupes and watermelons lead melon parade.

Court Records

DISTRICT COURT
Earl P. Dillaree, violation of basic rule, \$15.
John H. Van Kulman, failure to make traffic stop, \$10.
Thomas E. Spatz, failure to make traffic stop, \$10.
Gary L. Simmonds, violation of basic rule, \$15.
Richard J. Graham, violation of basic rule, \$15.
Elizabeth S. Carpenter, failure to make traffic stop, \$10.
Joan D. Gehrig, no public utilities commission permit, \$15.
Leo F. Larson, no operator's license, \$10.
Adelbert Numover, failure to stop, \$10.
Richard T. Castelaw, overload, \$201.
Noian J. Roby, failure to stop, \$10.
David E. McClurg, improper muffler, \$5.
Harold Knips, leaking and sitting load, \$10.
Roy A. Rodgers, overweight, \$5.
Harold L. Harris, overweight, \$10; overload, \$145.

CIRCUIT COURT
Earle M. Swift vs. Esther Swift, divorce complaint.
Mabel Hopkins vs. Leonard Hopkins, divorce decree.
Laura E. Miller vs. James W. Miller, divorce complaint.

MARRIAGE LICENSE APPLICATIONS
Terrance Lemont Miller, 609 West Eighth, st., Medford, and Susan Lial Campbell, 714 West 11th st., Medford.
John Laverne Surgeon, route 1, Eagle Point, and Mary Kay John-

Bureau Announces Sale of Timber

A total of 3,561,000 board feet of timber will be sold at oral auction by the bureau of land management at 10:30 a.m. Thursday, July 9, at the BLM office, South Riverside ave., at Barnett rd.

All the timber is in Jackson county. Species include douglas fir, ponderosa pine, sugar pine, incense cedar and white fir. Total appraised price is \$86,966.40.

son, 3267 Delta Waters rd., Medford.
Robert Leroy Abel, San Francisco, Calif., and Nancy Louise Bessette, box 622, Medford.
Thomas Lee Williams, Grants Pass, and Merrill Christine Hultin, Coquille, Ore.

Richard Brian Schauble, post office box 6, Shady Cove, and Sandra Jean Farlow, 1013 West Ninth st., Medford.
Carl Eugene Anderson, and Bonnie Jean Brydon, both of 2108 Barnett rd., Medford.
William Charles Seymour, 435 Fairview rd., Ashland, and Gwendolyn Chapman, 114 Granite st., Ashland.

Roy James Vincent, route 2, box 463, Gold Hill, and Penny Karen Taylor, route 2, box 286, Central Point.

Senate Expected To Restore Funds Slashed by House

Washington—UPI—A Republican member of the Senate Foreign Relations Committee forecast today the Senate would restore some of the \$366,800,000 slashed from President Eisenhower's foreign aid program by the House.

Sen. Bourke B. Hickenlooper (R-Iowa) said the \$3,542,600,000 House-passed measure "is undoubtedly too much of a cut" for Eisenhower's proposal.

The House approved the aid authorization bill Thursday by a 271 to 142 vote. The deepest cut was a \$160 million reduction in military aid

which Eisenhower has decreed.

The Senate Foreign Relations Committee has approved a \$4,100,000,000 aid bill, about \$200 million more than the President requested for the fiscal year starting July 1.

The aid bill, which merely would authorize the program but not put up the actual cash, was not expected to reach the Senate floor before late next week.

Administration supporters in the House made no effort to restore cuts in the president's program voted by the House Foreign Affairs Committee.

The only change made on the House floor in the bill drafted by the committee was removal of an extra \$100 million for the Development Loan Fund which Eisenhower had not sought. This was done on a non-record 164-86 vote.

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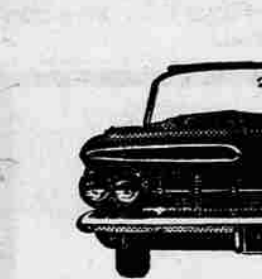
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Anyone who's shopped around knows the leading low-priced three are only a few dollars apart on cost. But when you start figuring what you get for your money Chevy widens the gap in a hurry. Look over the accompanying list of Chevrolet exclusives, then make a conservative estimate of how much they're worth to you. We'll leave it to your own arithmetic. How long would the other two be in the low-price field if they gave you what Chevy does?



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BIGGEST BRAKES IN THE FIELD Chevy's new Safety-Master brakes are built for up to two-thirds longer lining life. And you actually get more lining area than on many heavier, higher priced cars. How much is this extra margin of safety worth to you?

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HIGHER RESALE VALUE Your Chevy's worth more now—and it'll be worth more when you trade it. A look at last year's used car prices* shows Chevrolet averaged up to \$128 more than comparable models of the "other two."

*Based on official Guide Book figures of the National Automobile Dealers Association, industry-wide source of used car prices.

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