

Hamburgers Good Food For Fourth

The Fourth of July officially heralds the picnic season—even though warm weather may have inspired families to hold earlier cookouts.

Ever since the summer day in 1904 when the hamburger sandwich made its debut at the St. Louis Fair, hamburgers and buns in all shapes and sizes have won the hearts and appetites of the American public, and hamburgers are one of the most popular menu items for picnics, patio suppers and other forms of outdoor cookery.

Regardless of shape, size or method of cooking, a true heavenly hamburger starts with fresh, lean ground beef, seasoned with salt, pepper and monosodium glutamate, and lightly tossed to mix in the seasonings. One teaspoon of monosodium glutamate per pound of meat emphasizes the robust beef flavor.

Hamburgers are traditionally round in shape, but there's no reason why they shouldn't be given a bit of variety. Try a Heavenly Hamburger Hero, for example, by teaming the meat with juicy tomatoes and crisp lettuce, sandwiching the whole business between halves of a loaf of crisp-crust French bread. Or shape hamburger meat into patties and serve on frankfurter rolls, topped with a thin slice of onion and a spot of catch-up.

A Big Burger is a huge plump patty containing a full pound of beef. Sauté or pan-broil, place between halves of a round loaf of bread, and cut into four generous wedges.

Heavenly Hamburgers can double as appetizers, too. Two-bite burgers, crowned with melted cheese and "conversation" canapes for any party. Top them with pickles or olives on toothpicks.

For Heavenly Hamburgers mix 1 pound ground beef, 1 teaspoon monosodium glutamate, 3/4 teaspoon salt and 1/4 teaspoon pepper. Break up meat with fork in mixing bowl, sprinkle monosodium glutamate, salt and pepper over entire surface of meat. Toss gently with fork to distribute seasoning. Yield, four servings.

For plain hamburgers shape meat mixture into 4 round patties. Brown quickly on both sides in preheated, ungreased skillet. Reduce heat and cook to desired doneness. Serve in split, toasted hamburger buns.

For Hero Burgers shape meat mixture into one large oblong patty to fit small loaf of French bread. Serve in French bread with lettuce and tomato slices.

For Big Burgers shape meat mixture into one large round patty. Cut large round bread in half crosswise; place cooked meat between halves. To serve cut in wedges. Top each wedge with pickle slice. Two-Bite Burgers are made by shaping meat mixture into miniature burgers. Cook about 1 minute on each side in pre-heated, ungreased skillet. Serve in small rolls topped with sweet gherkins or stuffed olives on toothpicks.

Rolls in 20 Minutes
Preheat the oven to 400 degrees. Combine 3 tablespoons butter, 1/3 cup brown sugar and 1/4 cup pecans and spread the mixture on the bottom of a well greased bread pan. Place Brown-N Serve dinner rolls, top down, over the nutty mixture. Bake in the preheated oven for 15 minutes. Let the rolls stand in the pan for a minute or two before inverting the pan. This, Margaret Spader, home service editor of the Gas Appliance Manufacturers association says, permits the sugar mixture to set so it won't run off when the pan is removed.



DITTO DRESSES—Like big sister, like little sister in these identical petite fashions by Votis. Taking a cue from the American flag, the crisp white cotton dresses are trimmed in red and blue. A reversed sailor collar with a knotted tie in back lends a nautical flavor to these smartly styled outfits.

Science Programs Stronger Speaker Tells Convention

St. Louis — School science programs, particularly those for gifted students, have been notably strengthened throughout the country in response to the post-Sputnik challenge.

Teachers here for the annual convention of the National Education Association have this on the authority of Margaret J. McKibben, assistant executive secretary for the National Science Teachers Association (NSTA). The NSTA is an NEA department.

Dr. McKibben has been engaged in an intensive survey of just what the schools have done to "beef up" their science courses. She has in preparation a report which deals in very specific terms with what selected schools throughout the country, to be named and identified in this matter.

The report itself, made possible by a grant from the Future Scientists of America Foundation, will not be published until fall, but Dr. McKibben is able to give the convention delegates an idea of what it will contain.

Courses Increase
She has found a marked growth of intensified science courses, both enriched and accelerated, in the junior and senior high schools. Academically talented students are selected for these courses on the basis of I.Q. scores, aptitude tests, scholastic records, and teacher evaluations.

Master Points Won by Players

Players competed for master points in Wednesday's meeting of Riverside Bridge club.

In the north-south section, high scores were won by Mrs. Fred Rehling and Mrs. C. L. Howard first; Mrs. Paul Hatton and Mrs. Glen Harrison tied with Mrs. F. R. Baker and Al Gillhouse for second and third.

East-west winners were Mrs. Del Davenport and Mrs. Sam Stinebaugh, Grants Pass, first; the Howard Boyds, second; Mrs. W. W. Stevenson and Roy Pruitt, third.

The club ordinarily meets in the home of Mrs. Paul Hatton, but since the Hattons are in Montana on a vacation trip, the club will meet at Girls Community club July 8 and 15.

Mrs. Gilhouse will direct the play.

Dance Planned At Grange Hall

Ashland — A square dance will be held Saturday, July 4, at Bellview Grange hall as part of the Ashland July Fourth celebration. Dancing will begin at 8:30 with Floyd Workman and Byron Dibble as callers.

Postlunch refreshments will be served.

Runstads Here

Mr. and Mrs. Harold Runstad of Seattle arrived in Medford last evening to spend the Fourth of July week end with Mr. and Mrs. John S. Day, and with the Runstad's son-in-law and daughter, Mr. and Mrs. John P. Day, Gold Rey. The Runstads will return north Monday.

OLIVE-CHEESE BALLS

New York —(UPI)— Make these olive-cheese balls a day ahead for best results. Soften 1/2 pound of cream cheese at room temperature and add enough heavy cream to make a thick spreading consistency. Using a teaspoon, mold cheese around small pimiento-stuffed olives, roll in finely-ground walnuts and refrigerate uncovered for 3 hours or overnight.

Before serving, slice each cheese ball in half with a sharp knife. Wipe the knife blade clean frequently so that the four colors don't smear.

Empty plastic pill bottles make handy containers for dressings, catsup and mustard in school lunch boxes. Wash well before converting bottles to food containers.

Characteristics of these new science courses are smaller classes, longer laboratory periods, and devices for extending the school program into after-school hours. This is done sometimes in the school, but after regular hours, sometimes in home projects, sometimes in the use of university or industrial facilities. Some high school students are using college text books and laboratory manuals.

Because the pressure to upgrade science teaching in the secondary schools began at the top and filtered down to the bottom, Dr. McKibben found the clearest current picture of recent trends in what has been happening in the senior high schools.

The most obvious change was in the increase in total time devoted to science, both in and out of school.

More "Doing"
Also, she observed, there is less "reading and talking" about science and more "doing." More time is being devoted to both individual and group experimentation. There are more entries in local and national competitions. Scientists are visiting classrooms and students are exploring outside science laboratories in the process of finding out about science and about careers in science.

Ability grouping is on the increase. One of the junior high schools studied by Dr. McKibben had split its general science course into no fewer than five "tracks" to accommodate students of varying ability in the subject.

She found a distinct movement away from science as part of a "core" program, with the new trend being for science standing on its own academic feet. At the same time the mathematics content of science is being stressed.

There are widespread efforts to strengthen the academic backgrounds of the science teachers themselves. This is being brought about by inservice programs, consultants, visiting scientists, and summer research experiences.

Centennial Operettas Announced

PORTLAND — Lighthearted and lively entertainment is promised Oregon Centennial visitors to Portland this summer with the announcement of a four-week repertory season of Gilbert and Sullivan operettas from July 23 to August 16.

This will be the first theater production of the Fine Arts committee of the Oregon Centennial to be performed in Portland. The New Savoy company of Reed college will open the series of sixteen performances with "The Mikado" on July 23; "Patience," July 24; "The Pirates of Penzance," July 25; and "Iolanthe," July 26.

The four favorites will be shown once every week during the four-week period. This will allow viewers and season ticket holders to see all four plays either during a single week or once a week during the month-long repertory run.

Lavish Scale
The productions will be on a lavish scale with a chorus of 40 supporting principals and an orchestra of 30 pieces under the direction of Herbert Gladstone, of Reed college, who is well known for his productions of these joyous operas.

An all-Oregon cast known throughout the years by Gilbert and Sullivan fans has been assembled and is now in rehearsal. Heading the list is Jean Handzlik, nationally famous contralto, who returned to Portland from summer stock in the East, to participate in this Centennial event. She will appear in such dramatic roles as those of Katsusha in the "Mikado," and the Fairy Queen in "Iolanthe." In the Martyn Green roles will be talented Fred White, of Palo Alto, California, who extended his vacation to take these comic roles.

Tickets may be purchased through Reed college, the Oregon Centennial Fine Arts commission at 1004 Failing building, the arena box office at the Portland Exposition grounds or the Multnomah County Centennial office on Broadway. Single admissions are \$3.50, \$2.50 and \$1.50; series are \$12.50, \$8.50 and \$5.00.

Pro Perfume

New York —(UPI)— "There's nothing I like better than to have a sweet-smelling dolly ride in my cab. What a relief from the exhaust fumes I breathe all day long."

That's what a taxi driver said when asked if perfume makes a woman more attractive to a man.



Mrs. Fred J. Connors, 38 North Oakdale avenue, is pictured aboard the S.S. Mariposa which sailed June 21 from San Francisco for a cruise through the South Pacific to Australia. Mrs. Connors teaches the fifth grade in Oak Grove school.

College Home Economist Gives Tips on Jam, Jelly

Corvallis — Sparkling jams and jellies made with Northwest fruits will "turn out" better if popular recipes are revised for local use, suggests an Oregon State college home economist.

Two of the main jelly-making ingredients, pectin and acid, are found in somewhat higher quantities in some Oregon fruits and need to be reduced in many recipes. When local homemakers use recipes written for a national audience, they are often disappointed in their results—firm jams and tough jellies—says Ruth Klippstein, extension nutritionist.

Before changing any recipes Mrs. Klippstein suggests first making a small "test" batch following the recipe. Then make changes needed. To "localize" a recipe, use about a third less pectin than recommended. For "high acid" berry jams and jellies, added lemon juice or other acid is usually not necessary. Improve berry jellies by substituting apple juice for one half of the berry juice called for in recipes. Highly prized for their "fruity" flavor and color, Oregon fruits are unique and somewhat variable in their acid content, she says.

Balance Needed
Successful jellymaking depends on a balance between the three jelly ingredients—pectin, acid and sugar. Fruit naturally contains some pectin, the substance that makes jellies "jell." Slightly underripe fruit contains more pectin than green fruit or fruit that is overmature, but lacks flavor of fully ripened fruit. Powdered or liquid pectin is added to shorten the cooking time, and to help "set" jams where fully ripened fruit is used.

Lemon juice or citric acid must be added to low-acid fruits, such as apricots, peach and plums so the pectin can "jell," the home economist advises.

Sugar helps preserve the jelly and adds flavor. Low calorie sweetness should not be substituted for sugar in most recipes.

To assure perfect preserves, follow recipes closely and avoid pitfalls listed. Jelly may be "cloudy" if mixture is poured into glasses too slowly, cooled before it was poured, or juice may not have been properly strained of all pulp. If jelly sets too fast, it may cloud, usually the result of using fruit that is too green.

Soft jelly may be caused by not using enough sugar, too much juice in the mixture, not enough acid, or making too much jelly at a time. Soft jelly can sometimes be made firmer, Mrs. Klippstein says. Measure 1 quart of jelly, add 4 teaspoons of pectin, 1/4 cup of water and 1/4 cup sugar. Boil 1/2 minute. Add 2 tablespoons of lemon juice, if more acid is needed.

Sirupy jelly—too little pectin, acid or sugar. Too much sugar can also cause sirupy jelly.

Bulletin Offered
Jellies that "weep" are usually caused by too much acid, by covering jelly with a thick paraffin layer or a fluctuation in storage temperature. To help prevent fruit from rising to the top in the finished jam, stir the mixture frequently five minutes after removing from the heat. Fruit absorbs some of the sugar so

Professional Status Sought For Teachers

St. Louis — Oregon educators here for the annual convention of the National Education Association are urging other convention delegates to consider the proposal that teaching be formally and legally recognized as a profession, with the right to license and police its own ranks.

C. W. Posey, of Portland, executive secretary of the Oregon Education association, who heads a delegation of 240 Oregon educators here for the convention, reported to NEA officials that the state has made much progress during the year in consolidating its school districts and strengthening the program for teacher certification through the imposition of higher standards.

The Oregon group includes 110 official delegates. The convention program is centered around the theme "Quality Teaching Opens Windows on the World."

National and international leaders in education addressed the convention, which continues through today. Charles H. Malik, president of the United Nations General Assembly and dean of graduate studies at the American University of Beirut, was to speak at the final convention session. The delegates also heard, among others, Mrs. Rollin Brown, formerly of Medford and now of Los Angeles, chairman, White House Conference on Children and Youth, 1960, and former president of the National Congress of Parents and Teachers; former Congressman Brooks Hays of Arkansas, past president of the Southern Baptist Convention, who spoke on integration from the viewpoint of a Southern moderate.

California Boy Here for Visit

Visiting relatives in the valley is James Gibbs, 10, Riverside, Calif. He will remain here for two months at the home of his grandparents, Mr. and Mrs. J. S. Gibbs, 1375 South Columbus avenue, and his father, James W. Gibbs.

The Gibbs family here drove to San Francisco this week where they met young James at the airport.

Soften a bit of creamed cheese with honey, and then add chopped nuts or raisins to it. This keeps well on a hike or camp-outing, and your sons and daughters will love it.

Maid Has 43-Piece Wardrobe

The "ensemble" look characterizes the 43-piece wardrobe of the 1959 Maid of Cotton, Miss Malinda Berry of Stillwater, Okla. Miss Berry's wardrobe, styled by top designers, includes sports, day and evening fashions, all of cotton.

In sportswear, the bathing suits are topped by short pullovers or beach skirts. Short, unbelted jackets come with the day dresses in cotton tweeds, satins and piques. Water-repellent rain and shine coats, ensembled with day dresses, are lined with the dress fabrics.

For evening, designers have paired date frocks with big, dramatic coats. Miss Berry reports that her pretty cotton fashions are "good travelers." Her year-around, all-occasion wardrobe was planned with wrinkle-resistant and minimum-care fabrics in mind.

After touring 29 cities in the United States and Canada, Miss Berry is visiting 14 places in Europe, Asia and the Far East this summer.



GOLD COAST—For after dark, Miss Malinda Berry, 1959 Maid of Cotton, chooses an elegantly styled dress and coat in a gold coast print of deep jewel tones. The dramatic kimono-leaved coat and softly gathered dress are Claire McCardell Clothes by Townley.

Coeds Qualify For Top Awards

Corvallis—Miss Norma Raydene Chisum and Miss Sheila G. Couey of Medford were two out of 46 coeds taking shorthand classes at Oregon State college who qualified for the National Certificate of Superior Merit, one of the top awards for shorthand proficiency.

They were also members of the 200-student OSC shorthand team that won first place this spring in the national Order of Gregg Artists competition for shorthand students. It was the second straight year that OSC had won the national honor.

List of winners of the Superior Merit Certificate was announced this week by the college.

Miss Chisum will be a senior next year. Her home address is 3960 Hilsinger road. Miss Couey, who will be a sophomore, lives at 1928 Stewart Avenue.

Student Chosen As Adviser for OSC Dormitory

Corvallis — Miss Beverly A. Burgoyne, Route 1, Box 234, Central Point, is one of 33 women students at Oregon State college selected to serve next year as new student advisers in the women's dormitories.

Miss Burgoyne will be a senior in the school of education. She said her husband noticed three years ago that Russian men "seemed to take pride in looking like bums." On the couple's recent visit, she said, at theaters and elsewhere it was "notable that the men accompanied by women were spruced up for the occasion."

Miss Knight said the Russian GUM Department Store "the Moscow version of Macy's"—looked like the week before Christmas; packed with people from morning to night.

The cosmetic counters, she added were jammed in every store in and out of Moscow that she visited. And she told this tale of a conversation with one Russian clerk to illustrate the feminine urge to pretty up.

The clerk asked her, "You have an Elizabeth Arden, yes?"

When Miss Knight agreed the U.S. did have an Elizabeth Arden cosmetic line, the clerk

Cherry-Berry Good Combination for Pie

To make a success of "cherry-berry pie," Margaret Spader, home service editor of the Gas Appliance Manufacturers association, suggests preheating the gas oven to 425 degrees. Make pastry for a 2-crust pie and line the pie pan. Add 2 cups pitted sweet cherries, 2 cups raspberries. Sprinkle 3/4 cup sugar mixed with 1/4 cup flour and 1/2 teaspoon cinnamon over the top of the fruit and dot with 2 tablespoons butter. Cover the top with pastry, seal the edges well and bake in a gas oven preheated to 425 degrees for 35-40 minutes or until the juice bubbles through the slits on top of the pie.

QUICK DISH

New York —(UPI)— A main dish that's ready in minutes is peas and tuna chowder. Drain (1 pound) can of peas, reserving liquid. Combine liquid with 1 quart milk and heat to just below boiling point over low heat. Add 1 (2 1/2-ounce) package of dehydrated tomato-vegetable soup mix, 1 (7-ounce) can of drained solid-pack tuna and 2 tablespoons of chopped chives. Cover. Cook over low heat 10 minutes, stirring frequently. Add peas, cook 5 minutes more and serve topped with grated Parmesan cheese. Serves 4.

Getting Ahead

Evanson —(UPI)— Pick the right books for hubby and you may nudge him closer to that big promotion, says Peter E. Siegle, a consulting psychologist.

For better or for worse, he reports, the little woman has a tremendous influence on her husband's reading tastes. During a survey, Siegle learned that many senior and junior executives tend to read haphazardly.

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Cosmetics More Popular With Women in Russia

By PATRICIA WIGGINS United Press International

Washington —(UPI)— The lady boss of the Passport Office thinks Soviet Premier Nikita Khrushchev and his boys won't be able to stop Russian women's urge for eye-shadow.

"It's contagious, and it is spreading," she said. Frances G. Knight said such feminine buying urges as she noticed on a recent unofficial trip to Russia may not be of "international importance." And she said "none of our diplomatic experts would give this a second thought."

But, she added, "I have a hunch that this is the type of thing Messrs. Khrushchev and Mikoyan cannot stop."

Miss Knight said in an interview that "times have changed" in Moscow since her husband (Wayne W. Parrish, editor and publisher of American Aviation Publications Inc.) was in the Soviet Union three years ago. Russian women, she said, are using perfume, powder and lipstick and wearing hats and dresses of color and "reasonably good texture" instead of drab blacks and dark colors.

"I imagine," she said, "that in the past few years as more consumer goods have begun to be available, the Russian wife-like wives all over the world—has said words to this effect: 'Ivan, tonight we go to the Ballet. I am wearing my velvet dress. You get a haircut, wash up, put on a clean shirt and tie. I don't want the neighbors talking about the way you look.'"

And Ivan, Miss Knight said, "like all wise husbands, has taken the hint."

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asked, "She makes an eye-shadow, yes?"
The girl then said that a customer once left a tiny box of eye-shadow behind with some of the product still in it. She told Miss Knight she used it and "everyone told her it was most becoming."
But, added Miss Knight, "there was no eye-shadow in the Soviet Union."
Miss Knight said people were buying in Russian department stores even though nylon stockings were selling at about \$4 a pair and dress materials ran about \$30 a yard.

She said she saw one woman swathed in a "black sack arrangement—a heavy black wool jacket, high black boots and a babushka over her head. The woman pulled out a roll of rubles which would choke a horse" to pay for some flimsy material she was buying for a dress.

Miss Knight's Russian guide explained that the purchase was probably a special occasion. "But they are beginning to expect the extras," Miss Knight added.

EGGPLANT PARMIGIANO
New York —(UPI)— Packaged spaghetti sauce mix is the key to short-cut eggplant parmigiano. Prepare mix using 1 (6-ounce) can tomato paste and 1 cup water. Omit oil. Peel 1 large or 2 small eggplants, cut into 1/2-inch slices, and brown in salad oil. Drain. Place half of sauce in shallow baking dish. Arrange eggplant on sauce, sprinkle with 3 tablespoons grated Parmesan cheese, and cover with remaining sauce. Top with 1/4-pound mozzarella cheese, thinly sliced. Bake in 375-degree oven 20 to 25 minutes. Serves 4 to 6.

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"What Young People Ask Me Most about RELIGION"
by Billy Graham
There is a growing tide of youthful concern about religion, says this noted evangelist. Here are his answers to questions from young people all over the world.
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