

Board Listens To Copco, PG&E

San Francisco UPB — The State Water Rights Board listened to opposing power companies express their views on the controversial McCloud River project.

Attorney for Pacific Gas & Electric cross-examined witnesses from the California Oregon Power Co. in the opening of hearing that will continue for several days.

Both companies oppose each other's plans to secure water rights on the north-eastern California river for a planned series of power projects on the river.

Phillip G. Humphreys, answering P G & E queries about where Copco would get water for power generation during a critically low year, told the board that his company has an exchange agreement with Bonneville Power Administration to buy power when either need it.

He admitted however, that Bonneville is obligated to satisfy its own customers demands before supplying power to Copco.

STORED WHEAT STUDIED
Fort Collins, Colo. — UPB — A research project here has proved that bread made from wheat stored up to 33 years can still make for pretty fair eating.

Tests by the U. S. Department of Agriculture and Colorado State university showed that their thiamin and protein content of such bread was comparable to that made from freshly harvested wheat.



DESSERT OFFERING—Arrange plentiful fruits as dessert offering of unusual beauty and variety; peach slices, melon wedges, berries, grape clusters with center bowls of raspberry sauce and toasted coconut for spooning over. Lazy Susan or your very biggest plate, pater or tray.

Sand and Gravel Dispute Settled

Corvallis—UPB—A labor dispute between sand and gravel companies in their area since May 11 has been settled with two companies signing contracts with the teamsters union, it was reported here Wednesday.

Corvallis Sand and Gravel company signed first with the union over the week end. John Gallagher Jr., head of the firm, said his company was the first to be struck and the other employers of the association retaliated against the Union by saying a strike against one was a strike against all.

John Ash Jr., head of Builders Supply company the other firm here involved in the dispute, said he was forced to sign Tuesday when pickets continued at his plant while his competitors were back at work.

Salem firms who are members of the employers group were understood to be still unsigned.

About two of seven auto drivers in the U.S. have been given police tags for one or another kind of traffic violations over recent years.

Feeding the Family

By ZOLA VINCENT
Food Editor

Fruits Fill Markets; Offer Good Eating

Catch your share of the passing parade of plentiful, full flavored, western grown, fresh fruits and melons. Enjoy apricots, peaches, plums, nectarines and other orchard delights that are the envy of the entire U.S.A.; sun-ripened and rushed to local markets at their peak of perfection.

Plan to capture their distinctive goodness in jams, jellies, preserves. Many varieties lend themselves ideally to home freezing and canning for later eating pleasure.

Cantaloupe bounty peaks in July, watermelons throughout July and August. Honeydews and Cranshaws offer rare eating pleasure with lemon and lime wedges on the side.

Fresh Apricots

This year's apricot crop is double last years which we well remember was a very small crop with this year's crop big enough to brag about, being 10 per cent above the average year. Apricots peak in July, will be available until mid-August.

Fine for eating out of hand, apricots are good in fresh fruit salads; fruit cocktails, served with cream, in shortcakes, upside-down cakes, pies, dumplings, souffles and whips. Make apricot butter, preserves, conserve jam; can stew them with or without pits. Puree apricots for a beverage. Spice them and pickle them.

Apricot Fritters

Unusual, certain-to-be praised fresh fruit dessert. Dust finished product with powdered sugar. For de luxe treatment, serve them with sour cream.

Beat two eggs until very light. Add one cup sifted flour, one-eighth teaspoon salt, one tablespoon salad oil. Beat in to teaspoons lemon juice and enough cold water to make a batter like heavy cream. Dust apricot halves with flour and dip in batter. Fry in deep fat, drain and dust with powdered sugar. Top with tart jelly, serve with fruit sauce or sour cream.

Peach Bonanza Brings Popular Freestones

Our freestone peach crop promises to be 30 per cent above the average; considerably more than last year's. Peaches will peak in July, be readily available through August. Most families prefer well-fleshed peaches for all purposes. These are the Red Havens, the Elberta, J. H. Hale and Rio Osa gems which follow each other in the market. Right now early Elbertas are arriving in abundance.

Enjoy freestones out of hand, with cream and sugar and with sour cream. They're fine for pies, wonderful in cakes and tarts. They're good jellied, preserved and pickled. Peach nectar is highly regarded. Peach ice cream is a dream.

Peach Tips

For easy peeling, dip peaches in boiling water for a minute or two, then dip quickly in cold water. Skins will slip off easily.

A pinch of salt adds to the flavor of cooked peaches. Cooking peaches in light simple syrup makes them firm.

Unripe peaches should be ripened at room temperature. Store ripe peaches on cold-dish shelf in refrigerator.

Use citrus fruit juice to keep peeled and cut peaches from darkening.

Fruit Dessert Deluxe Gets Special Topping

A dessert de luxe to delight family and friends is an arrangement of any flavored seasonal fruits, berries and/or melon a lazy susan or on your very biggest plate, tray or platter with center dishes (or side dishes) of raspberry sauce and toasted or untoasted coconut for spooning over individual fruit choices.

Toasted coconut is easily done by spreading coconut thinly in shallow baking pan, toasting in moderate oven, 350 degrees, five to seven minutes, stirring or shaking pan often to toast evenly. For raspberry sauce, simply crush fresh raspberries using a little powdered sugar if you like.

Plentiful Plums

Make Fine Eating
The Santa Rosa plum is a fruit of rare rich tart sweetness and we rejoice in a bumper crop. Excellent for eating out-of-hand, they are good in pies, served as stewed fruit, in puddings, Bavarian creams;

Money Received From State Alcohol Tax

The county has received \$7,854.86 as its quarterly payment of its share of the state alcoholic beverage tax, according to County Treasurer Karl Janouch.

The money received yesterday will be designated for the county relief fund which includes the county welfare and indigent relief fund. The payment covers April, May and June.

fine in cakes, tarts and pastries. They make good preserves, jellies and jams; get canned, frozen and juiced. Plums add a delightful color note when cut in sections and tossed in fruit salads.

Plum Betty

Lightly toast 2½ cups coarse bread crumbs in oven. Wash and cut up eight or nine plums coarsely, discarding the pits. Sprinkle greased glass baking pan (3½ x 7½ x 2½ inches) with a layer of crumbs. Then arrange alternate layers of plums and chopped nuts (using one-fourth cup chopped nuts) and crumbs sprinkling each layer with sugar until one-half cup sugar is used. Finish with a layer of crumbs. Dot generously with butter! Bake uncovered in a moderate, 350 degree, oven for 20 minutes or until betty is nicely browned. Serve warm with slightly sweetened cream sprinkled with cinnamon. Four servings.

Cook-Out Pointers

One pot meals, stews and skillet dinners are easy and wonderfully good.

Take along fruits, carrot sticks, celery, other vegetables for finger eating.

Save utensils by roasting corn in husks, broiling franks or kabobs on sticks, baking or heating breads or rolls in aluminum foil.

Remember to take pot holders, a can opener, long-handled forks and spoons and tongs for lifting hot things from grill or coals.

If traveling far to your cook-out, buy perishables like milk, butter and eggs somewhere near the campsite.

Use such timesavers as canned and dehydrated foods like instant fluffy potatoes and minute rice.

Beets and Greens

Vegetable Treat

Choose a bunch of small beets with fresh tops, planning on combining nicely seasoned, diced beets with beet greens for a genuine taste treat.

1 bunch small beets with fresh tops
Boiling water to cover
1 tablespoon bacon fat
2 strips crisp bacon, crumbled
1 teaspoon salt
½ teaspoon sugar
½ teaspoon ground black pepper

1 teaspoon fresh lemon juice
Cut off beet tops leaving one inch attached to prevent beets bleeding. Scrub beets well. Do not peel. Cook 30 to 40 minutes in boiling salted water to cover. Shortly before beets are done, wash beet tops. Cook beet tops with only water clinging to leaves after washing, in a covered saucepan over low heat 10 minutes or until tender.

Remove skins from beets while under cold running water briefly and chop into coarse pieces. Add to the cooked beet tops along with remaining ingredients. Six generous servings.

Sixteen From Area Join Army in June

Fifteen men and one woman enlisted in the Army through the Medford recruiting office during June, according to Master Sgt. Warren M. Long, Army recruiter.

Medford enlistees are Robert A. Ashton, Allen R. Cone, Phillip W. Morgan, Stephen R. Fabrick, Marcus E. Norton, James E. Robinson, John A. Howard, Laval A. Meunier, and Douglas R. Doe.

Others are Daniel J. Goddard, Talent; Robert L. Wade, Eagle Point; Kenneth R. Rhyners, Lyle B. Miller, and Max D. Clifton, Grants Pass; James C. Wilson, Williams; and Melvina J. Steward, Wolf Creek.

People in a dozen countries of Europe, Asia, and Africa are taking a census of storks in order to provide information for a united drive to help storks build up their dwindling numbers.

For Half-Sizes



9012
SIZES
14½-24½

by Marianne Martin

Light, lovely in a handkerchief sheer, carefree dacton or afternoons silk. Use jeweled buttons to point up the cool and pretty neckline. Tomorrow's pattern: Misses' dress.

Printed Pattern 9012: Half Sizes 14½, 16½, 18½, 20½, 22½, 24½. Size 16½ requires 3½ yards 35-inch fabric.

Printed directions on each pattern part. Easier, accurate.

Send Fifty cents (coins) for this pattern—add 10 cents for each pattern for first-class mailing. Send to Marianne Martin, Medford Mail Tribune, Pattern Dept., 232 West 18th St., New York 11, N. Y. Print plainly NAME, ADDRESS SIZE and STYLE NUMBER.

Prospect Plans Hillbilly Jamboree

Prospect — Plans for the ninth annual Hillbilly Jamboree to be held July 25 in Prospect are nearing completion, according to Mrs. Archie McKillop, chairman.

Activities already scheduled start with a parade at 9:30 a.m. and end with a dance, following the queen coronation at 8:30 p.m., and a midnight breakfast.

Included in the day's festivities will be contests for Centennial dress, beards, rolling pin throwing, sack races, axe throwing, needle-in-the-hay-stack hunt, watermelon eating, and 'coon hunts. Entertainment chairmen are Everett Shafer and Bud Maxwell.

Six girls are queen contestants for the jamboree. All from Prospect, they are Sharon Owens, 17; Linda Parton, 14; Roma Shafer, 18; Eldonna Bean, 16; Shirley Bedingfield, 16; and Donna Ellis, 15.

Other members of the jamboree committee are Don Andresen, dance chairman; Ralph dresen, dance chairman; Ralph Goode and Gene Burrill, maintenance chairmen; and Mrs. Elmer Goodman and Mrs. Ray Maurer, publicity chairmen.

Mrs. Don Andresen will supervise the queen's coronation.

FIND ANCIENT ANCHOR

Gloucester, Mass. — UPB — A 1,250-pound granite and wood anchor, found recently at the bottom of Gloucester's inner harbor, may have been used by early English explorers,

MAIL TRIBUNE, Medford, Or.

Thursday, July 9, 1959
marine historians theorize. These explorers used this harbor as a base as early as 1624.

JELLIED FRESH FRUIT FOR SHORTCAKE

MADE WITH M. C. P. "LOW SUGAR" PECTIN
Jellied Fresh Fruits Will Not Soak Into Shortcake

One Recipe for All Fruits Without Cooking

PREPARATION OF FRUIT: Wash thoroughly. Hull and crush berries. Grind tree fruits.

1. Measure 2 cups crushed or ground fruit and 1 cup M.C.P. "Low Sugar" Liquid Pectin into kettle. Mix well.
2. Add 2 cups sugar; blend mixture thoroughly to dissolve sugar.
3. Some tart fruits, such as Red Raspberries and Loganberries, may be tart enough to jell the fruit, but other fruits will need lemon juice. The amount of lemon juice to add ranges from ¼ cup to ½ cup, depending upon the kind of fruit being used.
4. First, try adding ¼ cup lemon juice, mix well. If texture and tartness suit you, do not add more lemon juice. If jellied fruit is not firm enough, then add ¼ cup more lemon juice; but no fruit will need more than ½ cup lemon juice for this basic recipe.
5. The fruit will jell immediately when the proper amount of lemon juice is added and it is then ready for use on shortcake, or if you want to keep it for future use, it will keep for weeks stored in refrigerator same as milk.

"Jellied Fresh Fruits" can be frozen in regular freezing containers for long storage. When thawed out, jellied fruit will retain its perfect texture and fresh fruit flavor.

The above recipe will make 2½ lbs. of "Jellied Fresh Fruit." This recipe may be doubled, tripled, etc., by multiplying all the ingredients by the same number.

Get M.C.P. "Low Sugar" Pectin at your grocers now.

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Catsup Snider's 20-oz. 4/1.00

Grapefruit Juice Royal Club No. 2 8/1.00

Green Beans Rose Cut No. 303 8/1.00

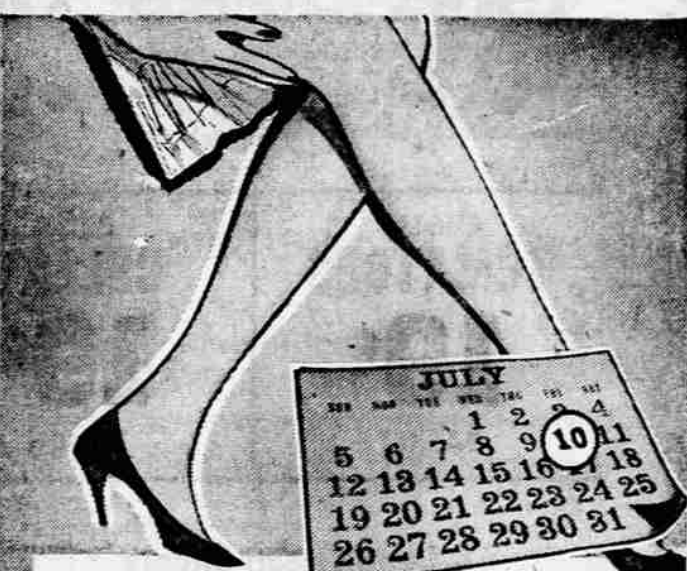
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PRIZE-WINNING RECIPE . . . CLIP AND SAVE!

FRUIT-FILLED SPRITZ

Senior Winner by Mrs. Donald Fish, Sr., Vancouver, Washington

- BAKE at 375° for 12 to 15 minutes. Add . . . the dry ingredients gradually; mix thoroughly. Chill dough about 2 hours. Using saw-toothed (spritz) plate, press dough through cookie press in strips across ungreased baking sheet.
- MAKES about 6½ dozen cookies.
- Sift together . . . 4 cups sifted Pillsbury's BEST All-Purpose Flour
½ teaspoon soda
½ teaspoon salt
- Cream . . . 1 cup butter or margarine
Gradually add 1 cup sugar and ½ cup firmly packed brown sugar, creamed well.
- Spread . . . each strip with filling. Press second strip of dough over filling to form bar.
- Bake . . . in a moderate oven (375°) 12 to 15 minutes until golden brown. Cut into 2-inch bars immediately.
- Blend in . . . 3 unbeaten eggs
½ teaspoon vanilla and ½ teaspoon almond extract. Beat well.

Adapted by Ann Pillsbury

FRUIT NUT FILLING

Combine in saucepan 1 cup water, ½ cup sugar, 1¼ cup dates — cut into small pieces, add 2 teaspoons grated orange rind. Cook over medium heat, stirring constantly until thick. Cool. Stir in ½ cup finely chopped candied cherries, ½ cup chopped, shredded (or flaked) coconut and 1 cup finely chopped nuts.

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