

OSC, Oregon Heads Feud Over Liberal Arts

Portland (UPI)—The presidents of Oregon State college and the University of Oregon are having a quiet but firm feud over liberal arts.

It began last spring, when OSC, for the first time, filed a demand for divisional majors in the liberal arts.

Dr. O. Meredith Wilson, Oregon president, spoke for an hour at a board of higher education hearing and voiced opposition by the university to granting a liberal arts degree at Oregon State.

Wilson said that if it is granted, "you will have before you our application for a major in engineering science." He called on the board to distinguish distinctly the special functions of each of the two major state schools.

Wilson said that Oregon State was misleading its students in the wording of OSC bulletins which could be interpreted that majors in liberal arts are available at the Corvallis school.

The problem of allocations, he said, would "be better solved by adjusting recruiting methods than by a change in allocations."

OSC President Dr. A. L. Strand, meanwhile, continued the Oregon State stand at the meeting. He said although OSC has the courses, it is the only state school unable to offer liberal arts degrees in the fields of humanities and social sciences.

The result of this, Strand said, is that many students complete their courses in lower division liberal arts and then have to choose a field they don't want, such as education, agriculture, or home economics, in order to graduate.

Machine Enemy Of Heart Disease

Washington (Science Service)—The nation's number one killer, heart disease, now has an enemy with a memory.

This enemy is an electronic computing machine that is capable of grinding out a correct diagnosis to the doctor of a patient with heart trouble.

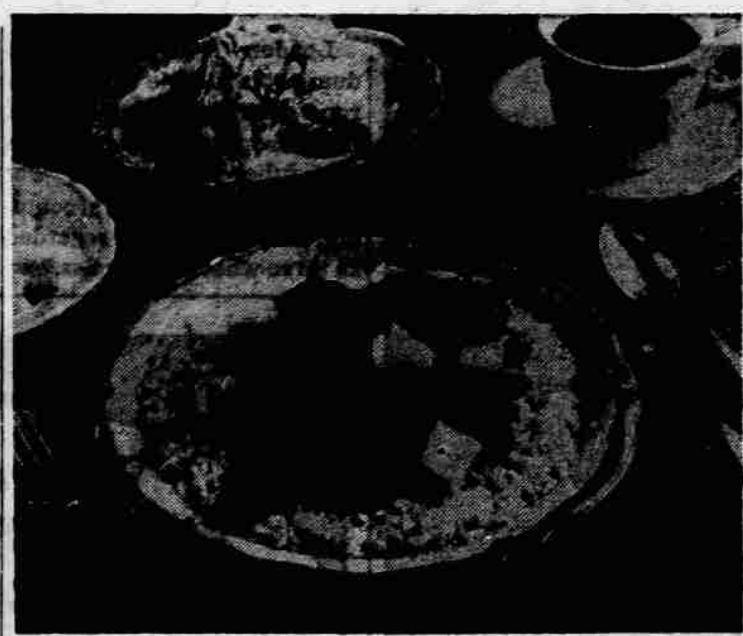
Usually, a heartbeat is recorded as a curve on a chart. Now, National Bureau of Standards scientists Leonard Taback, Ethel Marden, and Dr. H. L. Mason, cooperating with Drs. Hubert V. Pipberger and Edward D. Freis of Washington's Mt. Alto Veterans Administration Hospital, have developed a system by which these curves can be converted into numbers, fed to a computer, and analyzed. The final product of the machine is a diagnosis of the heart ailment.

The machine could also keep the records of hundreds of patients' heartbeats in its "memory." As the doctor finds new patients, their heartbeats could be compared with the records of both normal and abnormal heartbeats by simply feeding the machine sets of numbers. Currently, most physicians must pore through hundreds of records of heartbeats, comparing them by eye-sight. The computer system is designed to give a more objective comparison in addition to reducing the amount of handling of data.

"This Is My Dino"

By Jeanne Martin

When hubby brings friends along on the honeymoon, manages to overshoot the family budget with a mink or two and practices neatness by shoving clothes under beds, the ideal of "wedded bliss" becomes somewhat elusive. Dean Martin's wife, in the second installment of a three part series, tells how she learned to cope with these and other problems in the



MEAL AROUND LAMB—No question about it! Better meals build better families. And lamb growers will tell you that you can build many a fine meal around lamb; for instance, this fruited cubed shoulder of lamb. Meal preparations with lamb is discussed in today's food column.

Feeding the Family

By ZOLA VINCENT
Food Editor

Better Meals Build Better Families

Following our first gasp for air, we start demanding food, and that demand continues until the roll is called up yonder. First thing a homemaker thinks of on awakening is "what am I going to feed the family?"

And where does she find, week in and week out, pertinent, authoritative news of regional, seasonal foods to satisfy these demands? Answer her questions? Build better meals for better families? Help avoid meal monotony? We don't want to sound stuffy, but no other media can make this statement. She finds it all right here in the columns of this newspaper.

We found out a long time ago that more women remember a foods picture on page 11 than remember that international figure on page one; that many men readers pick out recipes; that the market column is of paramount interest. The majority think that the foods editor is a better than average shopper, that the foods editor is on a par with the best cook anywhere.

At the management level, as the public relations folks say, this newspaper recognizes an editorial responsibility to the reader, to the general health and well-being of the community... and to the agricultural economy of our state.

Avoid Meal Monotony
Some regard mealtime merely as an occasion for refueling. Our readers, we are confident, were born with a feel and a flair for food combinations; regard the making of menus and the serving of good meals as an art, look forward to pleasurable Oh's and Ah's from admiring family and friends.

Variety is perhaps the most desirable and most difficult of menu qualities to achieve. In these columns we avoid menu monotony, challenge readers to try new recipes, accept new ideas, make the most of the foods abundant in a land favored by the elemental gods.

**Never a Dull Meal
Depends on Variety**
As recently as 1947 a popular cookbook editor wrote "The daily menus (in this book) have been dated so they can be used year after year." Twelve years later, food variety is so great that many of our meals are planned as we push the cart through the supermarket.

Nutritionists have engraved

on our minds "nutrients essential to good health and to be eaten daily fall into four groups; the milk group, meat group, vegetable-fruit group, bread-cereals group," and that's easy to remember.

Now let's get on with meeting and mastering today's daily challenge of "Better meals build better families."

Balance Good
An "adequate" diet has replaced the "balanced" diet, but it's a good cook who balances light and heavy foods, hot and cold foods, textures that intrigue, flavors and aromas that entice, color combinations that appeal and even shapes that vary.

Flexibility Essential
Meal planning depends a bit on what's in the refrigerator, vegetable bin and fruit basket; on who's coming to lunch, dinner or supper; on whether you can cash a check or lug the stuff home.

Where will you find help on all this? In the advertisements and food columns of your daily newspaper! **Lamb Gets in Meal Planning Limelight**

Whether the publicists for the American Lamb Council planned it that way or not, lamb gets in our meal planning spotlight as newspapers tell readers that "better meals build better families" because this is also National Lamb Week... and westerners eat more lamb than anybody.

Lamb fits the menu in any season and for any meal; is easily and completely digested; is tender. Practically every cut may be roasted, broiled or pan broiled.

Care and Cooking
Lamb needs special care before and after it is cooked. Remove fresh lamb from store wrapper and wipe off the surface. Store the meat in the coldest part of refrigerator loosely covered with wax paper. Use soon. Store cooked lamb in covered container.

Cook gravies and fat immediately after meal to prevent spoilage. Lamb should always be cooked at low temperatures regardless of cooking method used, and the experts say that 300 degrees is right for roasting.

Lamb and Fruit
Pentiful, sweet-tasting, economical shoulder of lamb is superlative when cooked with pineapple chunks and dried apricots, served with rice and a lettuce salad.

1 1/2 pounds cubed shoulder of lamb
1 cup chopped onions
2 tablespoons all-purpose flour
1/2 teaspoon allspice
1 1/2 teaspoon salt
1/4 teaspoon pepper
1 1-pound 4-ounce can pineapple chunks
1/4 cup vinegar
1 cup dried apricots

Cook lamb and onion in small amount of cooking oil over low heat until lamb is browned on all sides. Remove lamb. Add flour, allspice, salt and pepper to juices in pan; mix well. Drain pineapple and reserve syrup. Add vinegar, pineapple syrup and apricots to flour mixture; blend thoroughly. Return lamb to pan. Cover and cook over low heat one hour, stirring occasionally. If more liquid is needed add small amount of water. Add pineapple, cover and cook over low heat for 10 minutes.

Eat a Better Breakfast.
Get a Better Report Card
Whether you're looking for "A's" on the children's school report card or a promotion for the man who brings home the bacon, breakfast is mighty important.

Educators, nutritionists and most parents agree that an adequate breakfast with time enough to enjoy it is of paramount importance to growing boys and girls.

Up to Parents
Excuses, Excuses! "Not hungry" and "did not have enough time" are the reasons given for not eating breakfast by too large a percentage of students. The important re-

Russia Ahead in Science Data Use

New York (Science Service)—Russia is outpacing the United States in putting new scientific findings to work.

In the U.S., the flow of new scientific findings to industry "now runs like molasses," Fenton B. Turck, consulting engineer, New York City, said in inaugurating a special American Society of Mechanical Engineers program pledged to move new-found laboratory facts quickly "to the factory floor."

"Half the billions we pour into scientific research are wasted until we discover how to shorten the science pipeline to the American people," Turck said.

Among things now awaiting exploitation, he said, are the "wonder metals" of cadmium, magnesium, barium, titanium and beryllium.

In the past, the U.S. industrial lead over Europe stemmed from the comparatively free interchange of scientific and technological information, Turck said, whereas now, "the controlled economy countries are doing us one better."

To reduce the time-lag between discovery and application, Turck will call upon the industry, education, engineering and research foundations for suggestions.

sponsibility of an adequate breakfast and time enough to eat it rests squarely on Mother's shoulders. If mother is "too busy right now" and Dad is dashing, can daughter and son be blamed for slighting breakfast?

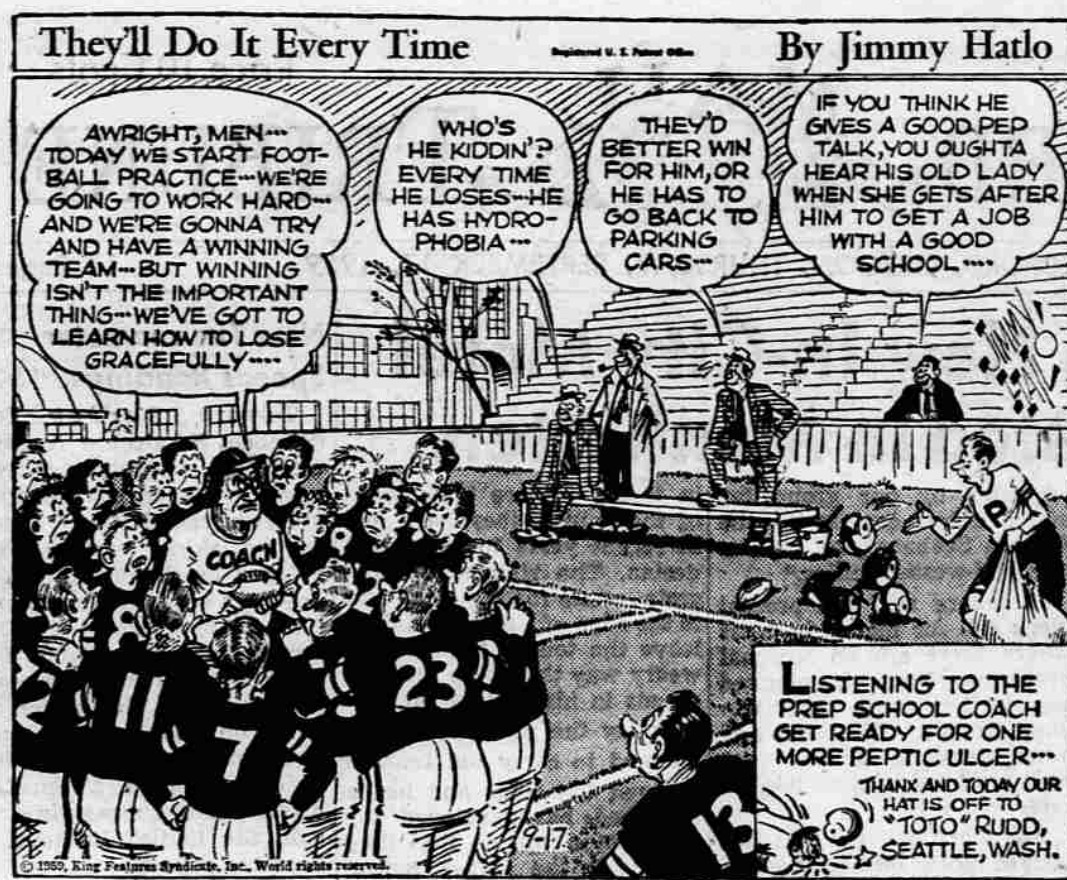
It is up to parents to set a good example. And that is our back-to-school lecture on the day's assignment... "Better meals build better families."

Basic Breakfast
Follow this basic breakfast pattern for a few mornings. It gets easier as time goes by. The rewards are many and accumulative in new vim and vigor, pep and energy.

Start with fruit or juice, preferably citrus or tomato; hot or ready-to-eat cereal of the whole grain, enriched or restored variety (there are 70 of them in your favorite market), milk on cereal and also as a beverage. Add enriched bread, muffins, rolls, pancakes, waffles or other bread with butter or margarine. This breakfast provides one-fourth to one-third of the day's food requirements for most persons.

Husky appetites of our future baseball and football players demand additions of breakfast meats and/or eggs. Milk is an absolute essential; can be offered in many ways.

Cereal Speed-Up
There's nothing in Amy Vanderbilt's book that says that ready-to-eat cereal shouldn't be served right at the table alongside a pitcher of milk with children and parents picking their favorites and re-filling bowls as appetites demand. Put them all on a tray for easy transportation to and from table.



Forest Killing Was of Little Concern to Pioneers of State

Corvallis—Surrounded by vast forest stands and faced with the task of clearing land for homes and farms, early Oregon settlers believed there surely "must be enough timber here to serve man forever."

With little market for logs, the killing of forests whether by insects, fire, or disease was of little concern at first.

It wasn't until the turn of the century that some far-sighted citizens became aware that the timber resources were not inexhaustible and the conservation movement began.

It was about that time also that the "tree bugs" were recognized as a serious menace to forest stands. In 1910, some northeastern Oregon timber owners became alarmed at the bark beetle outbreaks and requested federal aid. This was the first control program against beetles—worst forest enemy insect.

The tremendous toll that forest insects are taking today and complexity of control are outlined in a new book being prepared by two Oregon State college forest entomologists, Dr. W. J. Cham-

berlin and Dr. Julius A. Rudinsky.

Last year in the United States, forest insects killed enough timber to build 600,000 five-room houses, five or six times as much timber as lost to forest fires. The insects killed one-fourth as much pulpwood as consumed in the manufacture of the nation's newspapers. Added losses were caused by insect infestations which did not kill trees outright, but slowed growth and deformed trees.

Oregon, as the nation's number one forestry state, is among hardest hit.

Bark Beetles
Bark beetles have infested some 6,000,000 acres of Douglas fir forests. The balsam woolly aphid, in epidemic stage last year, has infested more than 250,000 acres of true firs in western Oregon and Washington. The western pine beetle riddled ponderosa pine stands to the extent of 6,000,000 board feet from 1931 to 1942.

Control of the forest insects is complicated by several things. One is that the Northwest's great, continuous stands of the same kind of trees are highly susceptible to spread of an insect over a tremendous area.

Chemical control programs that have worked wonders on farm crops are vastly more complex on forests because of the tree size and great areas involved. Aerial chemical control is effective in checking such pests as the spruce budworm but will not get at the beetles under the tree bark.

Systemic Insecticides
New systemic insecticides that are absorbed into the plant and circulated throughout the tree show greatest promise for control of sucking and gnawing insects, according to Dr. Rudinsky. Much research will be needed

Portland Hotel To Be State's Tallest

Portland (UPI)—The new Hilton hotel here will rise 22 stories and will be Oregon's tallest building.

Officials of the Hilton hotel chain have revealed that five stories would be added to the originally-planned 17-story structure. Cost will be about \$10 million.

Completion is expected in the latter part of 1961. The hotel will be constructed on property between Taylor and Salmon sts. near Broadway.

Court Records

MUNICIPAL COURT

Raymond Vincent Gossman, disobeyed traffic signal, \$10.
Dwaine Alan Dolan, disobeyed traffic signal, \$10.
Ovetis Roland Holmes, violation of basic rule, \$10.
William Doyle Pennington, excessive noise, \$5.
Bernice Gardner Kunzman, failure to yield right of way, \$25.
Judy Ann Cooper, disobeyed traffic signal, \$5.
Mae Bollinger, failure to yield right of way, \$25.
Clifford Travis, following too close, \$25.
Paul W. Parren, violation of basic rule, \$20.
Robert Ann Woeckel, no operator's license, \$5; following too close, \$25.
Jerry Craig Winetrot, operating on wrong side of street, \$25.
Ruben Broadbeck, violation of basic rule, \$10.
David D. Mansfield, one headlight, \$10.
Duan Leslie Chaney, violation of basic rule, \$10.
Robert Dwayne Garrison, disobeyed traffic signal, \$10.
Clair Frank Varney, violation of basic rule, \$10.
Joseph Daniel Hoffer, failure to yield right of way, \$25.
Joseph Daniel Nell, violation of basic rule, \$10.

DISTRICT COURT

Boyd A. Hampton, violation of basic rule, \$15.
Lula E. Ellis, overweight, \$15.
Frank P. Armstrong, overload, \$11.
Richard L. Atkin, overload, \$59.
overload, \$117.
Leland A. Jasin, failure to operate on the right side, \$15.
Thomas E. Spitz, failure to stop, \$10.
Billie L. Milton, failure to obey driving restrictions, \$10.
Fred V. Seely, violation of basic rule, \$15.
Daniel L. Price, violation of basic rule, \$15.
Alfred J. Ray, overload, \$147.
David R. Clement, overload, \$39.
Travis E. Moore, no operator's license, \$10.
Beverly Wilson, overweight, \$15.
Kenneth E. Dalley, violation of basic rule, \$15.
Ronald R. Caperna, failure to stop, \$10.
Dick D. Sherman, passing with

insufficient clearance, \$15.

Charles Bowe, failure to operate on the right side, \$15; failure to leave name at accident, \$50.
Sanford S. Younce, failure to operate on the right side, \$15.
Donald A. Dutton, passing with insufficient clearance, \$15.
James A. Dale, improper muffler, \$15.
Kenneth A. Edwards, drunk in a public place, \$30.
Floyd V. Palmer, failure to dim lights, \$7.50.
Larry W. Graham, loaning operator's license, \$25.
Vernon Caldwell, failure to stop, \$10.
Donald G. Davey, violation of basic rule, \$15.
George Chin, violation of basic rule, \$15.
Carlos W. Allen, failure to stop, \$10.

CIRCUIT COURT

Oscar H. Bengtson vs. Alice L. Bengtson, divorce complaint.
Marion Louise Owen vs. Wesley E. Owen Jr., divorce decree.
Donna I. Hughes vs. LeRoy D. Hughes, divorce decree.
Helen Grafton Hulst vs. Ralph E. Hulst, divorce decree.
Gwendolyn M. Cox vs. Charlie O. Cox, divorce decree.
Laura E. Miller vs. James W. Miller, divorce decree.
Earnest M. Allen vs. Zetta Jewel Allen, divorce decree.

MARRIAGE LICENSE APPLICATIONS

Ronald George Kaer, 818 Sherman st., Medford, and Roseline Rauna Pruitt, 410 Hamilton st., Medford.
Robert Edward Strode, Riddle, and Judith Corinne Alisch, Grants Pass.
Ronald Francis Singler, 417 1/2 Fairmont st., Medford, and Corrine June Yocum, 709 Dakota ave., Medford.
Evelyn Dale Nickle, general delivery, Gold Hill, and Beverly Jean Smith, route 1, box 31, Rogue River.
Jack Lee Martin, 1604 Ashland ave., Medford, and Cherie Dawn Whitfield, 13 Eighth st., Ashland.

Family Fellowship Night Is Scheduled

Gold Hill—A family fellowship night will be held at the Gold Hill Community Methodist church Friday, Sept. 18, beginning with a potluck supper at 6:30 p.m. in the dining room. All members and friends of the church are invited.

The Rev. James F. Eubanks, Jr. pastor, said a program is planned, and those attending will have an opportunity to inspect the new oil furnace, which was recently installed.



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oranges
in that
little
can?

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LOCKER BEEF ON APPROVED CREDIT
CUT AND WRAPPED — QUICK FROZEN
Half Beef lb. **47¢**
1/4 FRONT...41c lb. — 1/4 HIND...59c lb.

• 25-lb. Beef Roast • 8-lb. Pork Roast
• 10-lb. Short Ribs • 10-lb. Pork Chops
• 20-lb. Ground Beef • 5-lb. Pork Steak
• 5-lb. Boneless Steak • 6-lb. Ham
• 10-lb. Rib Steak • 8-lb. Fryer
• 10-lb. Round Steak • 37-lb. Pork & Fowl \$19.88
• 3-lb. Cube Steak

\$67.98

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