

New Development Aids Construction

Buffalo, N. Y. — (UPI) — National Gypsum Co. has developed two new products it says "could revolutionize the yearly cycle of heavy construction."

Dean D. Crandell, vice president in charge of research for the firm, noted that in the past when concrete was poured at temperatures below 40 degrees "it usually failed to develop satisfactory setting action or performance."

National Gypsum's new products — Thermoform and Thermo-slab — are made of special insulating materials, described as inexpensive and re-usable, and are placed over freshly poured concrete. They are said to permit the concrete to harden properly by keeping in the heat.

The company said Thermoform is for walls and Thermo-slab for concrete floors. Both will be on the market before the end of 1960.

Early Snowfall Not Winter Indicator

Washington (Science Service) — The early fall snowstorm that dumped more than 14 inches of snow on the Denver, Colo., area during the past week need not mean that certain areas of the nation might be in for an early or especially severe winter.

It is still too early to predict what the winter holds in store for most areas of the United States, Jerome Namias, head of the U.S. Weather Bureau's extended forecast section here, told Science Service.

Early wintry storms at this time of the year, he said, do not necessarily set the pattern for the winter weather. Experience has shown that there is often a large departure from the over-all weather pattern during October and November.



'FOREIGN' DISHES—Food favorites of other nations made with American convenience items was recurrent theme of newspaper food editors' conference. New cookbook session introduced many elegant "foreign" dishes including this famed Sukiyaki with packaged pre-cooked rice.

Near-Above Normal Temperatures Seen Along West Coast

Suitland, Md. (Science Service) — Above normal temperatures for states east of the Appalachian mountains during October have been forecast here by the U.S. weather bureau.

The 30-day outlook calls for temperatures to average below seasonal normals over the western three-fourths of the nation, except for near to above normal along the west coast and in the Gulf states.

Precipitation, which can be snow at this time of year as the Denver area has painfully learned, is expected to exceed normal over most of the nation east of the continental divide, except for near normal amount over the upper Mississippi valley and the



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Good HOT! Spicy tamales is best when plump kernels of Walla Walla corn carry the flavor of your favorite topping.

Good COLD! Make a Mexican corn salad the easy way—start with Walla Walla corn dressed in french dressing with chopped onion, pimento and green pepper. Chill and serve plenty!

with Walla Walla whole kernel or cream style corn.

BETTER MEALS BUILD BETTER FAMILIES

Feeding the Family

By ZOLA VINCENT
Food Editor

Conference Spotlight On Foreign Dishes

A commingling of international food favorites and American convenience foods was noted early in the newspaper food editors conference recently concluded in Chicago. "Gourmet" was a word heard often, second only to "convenience" in frequency.

The 17th conference of food editors of leading daily newspapers of the United States and Canada (we used to say "the United States, Alaska, Hawaii and Canada") was noteworthy from beginning to end. Sponsored by American Association of Newspaper Representatives, the 150 food editors heard from spokesmen for many of America's leading manufacturers and processors of quality foods; all with messages of more products, greater convenience, new packaging, more variety.

Early in the conference, industry spokesmen urged that families try out new dishes; enjoy a meal of another country perhaps once a week. Besides the week was done, a dozen host companies had presented a galaxy of foreign dishes, each made with American convenience foods.

Gourmet seasonings, the gourmet look, gourmet packaging, gourmet cooks and gourmet recipes were rampant. Two of the country's leading producers of spices, herbs and extracts introduced "Gourmet Lines" in new containers "in response to the homemakers' fast awakening interest in the art of seasoning and a desire to display them in her kitchen."

McCormick and Company (Schilling in the West) is fast packaging their 80 spice items in a graceful container with a square-based cylindrical jar that is flared octagonally at the waist. Convenience is provided by a shaker fitment that snaps over the rim of the jar; can be lifted off for spooning, then snapped on again. They announced recent newcomers to their gourmet line as powdered mushrooms, orange peel, lemon peel, charcoal seasoning and hickory smoked salt.

French's new "Gourmet line" consists of 38 seasonings packaged in amber colored glass containers shaped like apothecary jars. Shelf life of seasonings in jars is up to double that of spices packed in cans and cartons. New French items include cracked black pepper, minced green onion, gourmet garlic and onion salt of stronger flavor.

Many readers have told us that they love hearing about food conference parties, others just want the recipes. So here are a few of the many choice foreign, gourmet, convenient recipes:

Port of Spain Dressing
A crisp salad dressing for a crisp collection of salad greens is enlivened, given new distinction with Angostura bitters; one of score of delights enjoyed at the Angostura-Wupperman party in Chicago.

1/2 teaspoon salt
1/4 teaspoon sugar
1/4 teaspoon paprika
1/2 cup salad oil
2 tablespoons lemon juice
1/2 teaspoon Angostura
1 tablespoon minced onion
1 tablespoon minced green pepper
1 tablespoon minced celery
Combine salt, sugar and paprika. Add salad oil and blend. Add lemon juice, Angostura, onion, green pepper and celery and beat well.

Smokehouse-Fresh Bacon

Extra lean bacon, newly packaged in four separate serving units per pound, was presented by Armour and Company at a "Country Fare" breakfast in Chicago. The breakfast board also featured slices of pork sausage with a touch of maple sugar, scrambled eggs, American frien potatoes and a dozen other goodies.

Sukiyaki Among Elegant Dishes in New Cookbook.

Elegant in a single word describes everything about the soon-to-be-released General Foods Kitchens Cookbook. Synonyms for "elegant" are graceful, well-made, refined, polished, accomplished, fine, handsome, neat, chaste, polite, genteel, courtly and fashionable. Take your pick. They all apply.

Presentation of the cookbook, pride of the women of General Foods, was elegantly made during the recent newspaper food editors conference. While 150 food editors admired, the charms of the many facets of the book were worthily displayed along with many handsome recipe results.

The book brings a new concept to cookbook making for busy, modern cooks and hostesses who are increasingly looking for aids to graceful living while dealing with mundane problems of feeding the family on a budget.

Coming soon to local bookstores, the General Foods Kitchens Cookbook is in two editions: Regular with washable 4-color cover and jacket for \$4.95 and de luxe which is a book to be treasured for life, and a wedding gift if ever we've seen one, at \$7.50.

Japanese Sukiyaki
We chose this recipe because of rapidly increasing popularity of Sukiyaki, best known of Japanese dishes. Usually prepared at the table, it can also be brought to the table in a skillet in which it is kitchen-prepared.

Recipe is for four servings because that is the number most likely to fit into your very biggest skillet.

Modern, convenience note, of course is the accompaniment of packaged pre-cooked rice which is ready in five minutes, insuring perfect rice every time by following simplest of directions.

1 medium onion, thinly sliced (1/2 cup)
1/4 cup butter
1 pound beef sirloin cut in thin narrow strips
Salt and pepper
1/2 pound fresh mushrooms, thinly sliced or 1 can (4 oz.) sliced mushrooms
1/2 cup sliced celery
1 can bean sprouts, drained
1/4 cup water chestnuts, thinly sliced, optional
2 tablespoons soy sauce
1/2 pound (2 cups) fresh spinach
1 beef bouillon cube
1 1/2 cups hot water
1 1/2 cups packaged pre-cooked rice
1/2 cup chopped scallions
Sauté onion in butter in a large skillet until transparent. Season beef with salt and pepper. Add to onion and cook until browned on all sides. Stir in mushrooms, celery, bean sprouts, water chestnuts and soy sauce. Cook 5 to 10 minutes. Then add spinach or watercress; cook two minutes.

Rice Cookery. Meanwhile, dissolve the bouillon cube in hot water in a saucepan. Stir in rice. Pour into center of ingredients in skillet. Sprinkle scallions over other ingredients. Cover and let simmer over low heat five minutes. Do not over cook. Serve with additional soy sauce. Makes four servings.

We may have discarded the sack look in clothes, but the "bag look" in frozen foods is just coming into its own, the National Association of Frozen Food Packers told food editors. Heat-in bag dishes, ready for the table in minutes come in see-through polyethylene and in foil.

Some frozen food packers have been bringing out frozen-cooked vegetables with butter and seasonings in single-serving bags. Still another Bag feature pointed up at the conference is the appearance in frozen food departments of uncooked vegetables and berries in the larger size pour-out bags.

Frozen food packers are confident that the bag look and convenience are here to stay.

Kitchen Counters At Wrong Height

Amherst, Mass. — (UPI) — University of Massachusetts extension home management specialists say many of today's kitchen counters are not at a comfortable height for the daily jobs performed.

"Although most women prefer variable heights," said Verda M. Dale, "most sinks are too low for comfortable working conditions." The right height for the bottom of the sink can be determined by standing erect and placing the palm of the hand flat in the bottom of the sink.

Most sinks will be six or eight inches deep, so this means that the counters on each side will be the same height as the top of the sink, about 36 to 40 inches. The lower area for mixing food should be between 32 to 34 inches high.

Mass Spectrometers To Measure Exosphere

Monrovia, Calif. — (Science Service) — Two pint-sized mass spectrometers will analyze and measure the exosphere, the outer layer of the atmosphere, from a 35-inch satellite to be launched in 1961. Developed by Consolidated Systems, a subsidiary of Consolidated Electric Dynamics corporation, the mass spectrometers will be only one-half cubic foot in size and weigh no more than 12 pounds. Mass spectrometers used in the petroleum industry weigh four tons and fill a small room. Consolidated Systems said.

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Baby Food Gerber's Strained	12 tins	

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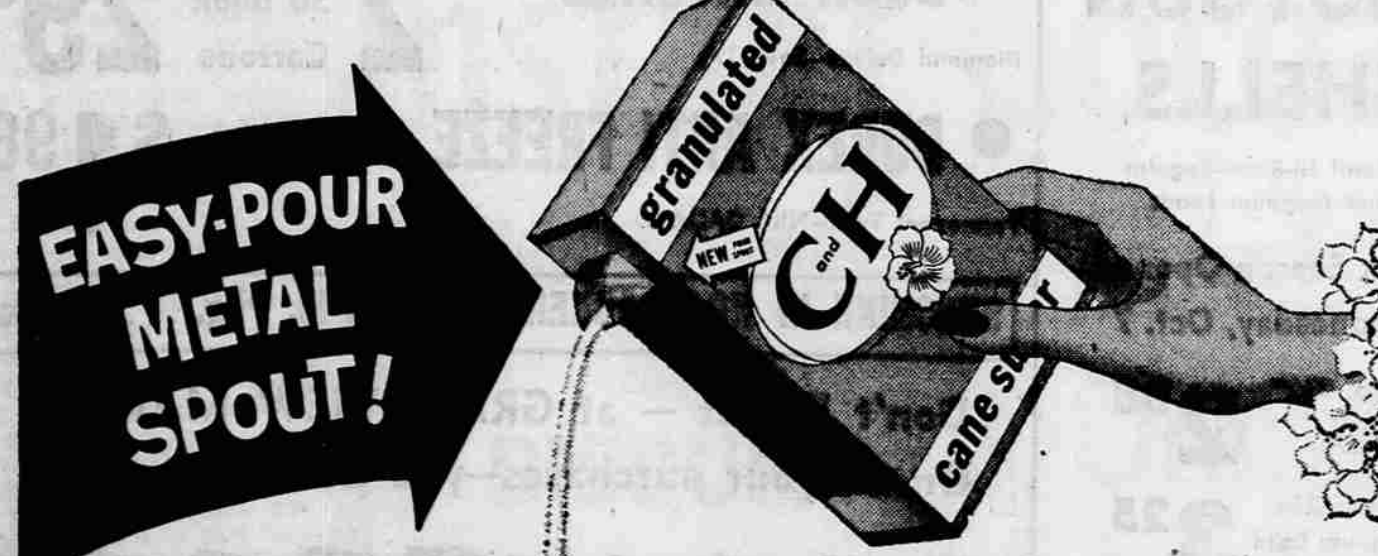
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Black Plastic Used To Control Weeds

Washington — (UPI) — Lengths of black plastic material can be used by home gardeners as a soil cover or mulch to control weeds, says the U.S. Department of Agriculture.

The plastic laid on the soil around plants shuts out sunlight and thus prevents most weeds from growing. It also helps keep the soil moist and loose, promoting plant growth, report scientists at USDA's Agricultural Research service.