

## Backstairs: Ike Angry at Newsmen

By MERRIMAN SMITH  
UPI White House Reporter  
Augusta, Ga.—UPI—Backstairs at the White House, the news photographers seldom have seen President Eisenhower as openly angry as he was here the other day. It was the day he conferred with the high command of the Defense Department on next year's military budget. The President and Defense Secretary Neil H. McElroy were walking from the President's office to the trophy room of the Augusta National Golf Club where the main meeting was to be held.

When the President saw the newsmen start to snap pictures of him walking with McElroy, Eisenhower swore audibly to the secretary, "you'd think those blankety blank men would have enough pictures of me by now."

Then, when the President discovered that arrangements had been made to make a group picture of the Defense

Department conferees inside the trophy room, he hit the ceiling.

He said that under no condition would the cameramen be permitted to step inside the club building.

The photographers had no choice but to stand there and take Eisenhower's displeasure full blast, this despite the fact that it was a member of the President's own staff who made arrangements for shooting the pictures inside.

The cameramen were told when to be at the club, where to set up lights for the television movie cameras and where to place the cameras.

When Eisenhower said curtly, "I'm not going to have them in the club," the newsmen quickly dissembled their hand cameras and made pictures of the group standing outside the building.

These photographers are not particularly delicate or unduly sensitive people. Neither are they completely insensitive. As far as the Washington men are concerned, there is no known instance of any cameramen trying to invade the President's privacy at the Augusta National. They go inside the club only on invitation.

Thus, it seems only natural that they should be puzzled by the President's outbursts and scowls in their direction, and all over something a member of his own staff had arranged, apparently in the blissful belief that this was the way Eisenhower would want it.

A President is only human in complaining occasionally about the incessant demands for more and more newspaper coverage. But a President might find his own life a bit more comfortable if he realized that constant photographic attention really reflects the constant desire of

the American public to see, read and hear more and more about the man in the White House.

Among Mrs. Eisenhower's gifts on her 63rd birthday was a rare first edition of "Ben Hur," the fabulous 19th century novel by Lew Wallace which recently was made into another major movie.

And in a completely unrelated development but brought to mind by the Roman Empire background of "Ben Hur," a traveller well known to the White House some time ago sent back to a friend at 1600 Pennsylvania Avenue a postcard from Rome showing the huge Coliseum.

Across the top of the heroic old structure was penciled a crude scoreboard showing "Lions 6, Christians 0."

## Trades Council Removes Pickets

Portland—UPI—After one day of walking, pickets from the Building Trades Council were removed from the Portland Zoo.

They appeared in a dispute over an artist hired to decorate a wall near the entrance. The Tile Setter's Union said the artist's assistant was not getting union scale.

Ralph Holm, spokesman for the union, said no agreement had been reached with Willard Martin, Springfield, but that the union had simply decided to remove the pickets.

Martin earlier told the union that his assistant was an artist like himself and a friend who was getting paid nothing.

## 4-H Club News

**Willing Workers**  
Central Point—Plans for a Christmas party Tuesday, Dec. 8, were made by members of the Willing Workers sewing club at a meeting Nov. 10 in the home of Mrs. John Anhorn. President Judy Franke was in charge.

Each member is to bring canned food to the party.

Mrs. Anhorn served refreshments following games. Nancy Frick, News Reporter

The number of milk cows in the United States has decreased in recent years but milk production has increased.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

**Now Is Time to Enjoy Bounty of Vegetables**  
Mid-November finds vegetable bins piled high with the Fall season's bounty of root vegetables of distinctive flavor. Such good things as turnips, rutabagas, kohlrabi, parsnips, celery root, anise (fennel or finocchio) open up a whole new world of good eating. Many cooks have noted that these vegetables are hard to fix or that the family won't like them. Actually, they're easy to fix and the family just might be crazy about them.

Other roots of distinction at this season include yams and sweet potatoes. Then there is the ubiquitous onion and garlic family without which much cooking would indeed be dull. White potatoes and carrots are indispensable roots found in menus almost daily.

The big cabbage family is also at its best. There's white cabbage, red cabbage, Savoy and Chinese or celery cabbage with such flavorful cousins as cauliflower, Brussels sprouts and broccoli beckoning.

No one can omit the galaxy of winter squashes from a roll-call of this kind. Predominant right now are banana squash, Hubbard squash and the variously called acorn, Des Moines, table queen or Danish.

**All Western Grown**  
These and every other known vegetable are grown right here in our part of the country where soil, sun and rain have conspired for centuries to produce superior vegetables for enjoying fresh, canned and frozen.

**Anise, Raw or Cooked**  
Various called fennel, finocchio or anise, this interesting bulb may be served like celery. Cut heads in quarters or eighths, or scrape the bulb, slice thin and use in salads.

For cooking, scrape the bulb and cut bulb and stalk into one-inch slices. Cook, covered in small amount of boiling salted water 15 to 20 minutes or until just tender. Serve hot seasoned with salt, pepper, melted butter or margarine and fresh lemon juice.

**Celery Root Treat**  
Many regard celery root (celeriac) highly raw as a relish when simply pared, sliced very thin and seasoned with salt, pepper and vinegar.

For cooking, buy 1 1/2 pounds of celery root for 4 servings. Choose firm, crisp roots. Cut away leaves and, rott fibers. Scrub well but do

not peel before cooking. Cook, covered in boiling salted water until tender, from 40 to 50 minutes. Peel the cooked root. Slice and serve hot with melted butter or margarine and pepper or serve with a smooth cream sauce or Hollandaise sauce.

**Kohlrabi Cooking**  
Allow one medium-size kohlrabi per person. Look for small or medium size kohlrabi with fresh tops. Remove leaves; pare and cut into cubes or slices. Cook, covered, in small amount of boiling salted water until tender, about 25 minutes.

Serve hot, seasoned with pepper and melted butter or with a smooth cream sauce.

**Try Parsnips**  
Buy 1 1/2 pounds for four servings, figuring on two parsnips per person. Buy smooth, firm parsnips, small to medium in size. Scrape or peel. Leave whole or cut into halves, quarters or slices. Cook, covered in small amount of boiling salted water until tender, about 30 minutes.

Season with salt, pepper and melted butter and serve hot with a generous sprinkling of minced parsley.

Parsnips may also be sliced and glazed like sweet potatoes, pan-fried, creamed or French fried.

**Rah for Rutabagas and Turnip Treats**  
Rutabagas and turnips which are relatives are sadly neglected in menu planning and it seems too bad because they have genuine character and distinctive flavor. Give the family new flavor treats by fixing these fine roots in any of these delicious ways:

Turnips and rutabagas must be peeled before cooking, unlike most other roots. Scrub them, peel them as thinly as possible and cut in large pieces if they are to be mashed or dice them if they are to be creamed or prepared in similar fashion.

Cook in large quantity of boiling salted water, uncovered until tender. Young turnips will cook tender in 20 to 30 minutes; older roots take longer. Drain off liquor, mash the vegetables and season with salt, pepper and butter or margarine.

**Bake Them Whole.** Turnips and rutabagas are good baked just like potatoes.

**Casserole Bake.** Peel thinly and slice turnips or rutabagas one-fourth inch thick; arrange in layers in greased casserole and dot each layer with butter or margarine. Sprinkle with salt and pepper. Cover and bake in 450 degree oven for 45 minutes. Or if oven is set at lower temperature for another dish, bake turnips longer time until tender.

**Other Ways.** Turnips and rutabagas make an admirable addition to stews and soups, enhancing flavor of the dish while improving their own flavor. They may also be served in fritters, in puddings and pancakes. Try them fried, glazed or added to casserole dishes.

**Beets with Greens**  
Beets are sold in bunches with tops on; tops should be fresh and green, beets smooth, clean and firm. Both beets and tops are good raw when finely shredded and added to salads.

For cooking, buy two bunches for four servings. Cut off all but about two inches of tops, saving tops. Wash well. Cook whole beets covered in boiling salted water to cover, until tender, 30 to 45 minutes. Drain. Pour cold water over and rub off beet skins. Serve small beets whole; slice or dice large ones. Reheat with butter, salt, pepper, lemon juice.

Cook beet greens 5 to 15 minutes depending on size. Serve separately, combine with other cooking greens or chop and add to diced cooked beets.

**Fresh Winter Pears for 'Round the Clock Eating**  
From nearby orchards come juicy, delicious fresh winter pears for superb eating 'round the clock. Mostly they'll be eaten out-of-hand for sheer pleasure. They're wonderful too for baking, broiling, salad making and in other ways indicated here.

The Bosc pear is the one with the slender tapering neck. It is firm fleshed, comes in cinnamon color flecked with gold. Fine eating fresh, it also goes to the head of the class for delicious cooked pear treats. For baking, Bosc pears have no peer. Good too



**BRUSSELS SPROUTS, CHICKEN**—California-grown Brussels sprouts combine with plentiful chicken in a savory sauce for serving at the family table or for offering from a party buffet. Fluffy snowy rice is an ideal accompaniment.

in salads, casseroles and other baked desserts.

The Anjou is most familiar of the winter season pears. Squatter in shape than the Bosc, it has a clear green skin, smooth and unblushing. Anjous are perfect for out-of-hand eating and salads.

The Comice, arriving in time for Thanksgiving, is famous for size, quality and beauty. It is fine-grained, buttery and juicy; has sweet perfumed flavor.

Broil the Bosc. To broil Bosc pears, cut them in halves and remove the cores. Place the cut side up on the broiler pan. Brush with melted butter and sprinkle with sugar and a bit of cinnamon. Broil until tender—8 to 10 minutes. When done, fill core cavities with mint jelly, if desired. Super at breakfast with crisp bacon; perfect with any meat or poultry.

**Chicken and Brussels Sprouts in Savory Sauce**

Brussels sprouts, fresh and frozen, are finding their way into many menus as November sees peak of west coast's harvest which accounts for 85 per cent of all Brussels sprouts grown in this country. Many favor them simply steamed using very little water and seasoned to taste. A dash of nutmeg enhances. Here we combine cooked

chicken slivers (canned or freshly stewed chicken) with sprouts in a delightfully seasoned sauce. Serve this with steamed rice. Eight servings.

2 10-ounce packages frozen Brussels sprouts or 1 1/2 pounds freshly cooked 1/2 cup butter or margarine 1/2 cup chopped onion 1/2 cup all-purpose flour 1 cup milk 2 cups chicken stock or made with 2 chicken bouillon cubes 3 cups cooked chicken cut in strips 1/2 cup sliced canned pimientos Salt and pepper Cooked rice

Cook Brussels sprouts as directed on frozen foods package or, if fresh sprouts are used, cook them covered in one inch of boiling salted water only until tender, about eight to 10 minutes. Drain if necessary.

Melt butter or margarine; add onions and cook over low heat five minutes. Add flour and blend. Gradually add milk and stock or bouillon and cook over low heat, stirring constantly, until thickened. Add Brussels sprouts, chicken, pimientos and salt and pepper. Cook over low heat, stirring occasionally, 10 minutes. Serve with fluffy rice.

## 77 Alarms Answered By Fire Department

The Medford city fire department responded to 77 alarms in October and the rural fire district responded to 6, according to the monthly report.

The majority of the alarms were grass or trash fires, numbering 22. Dwellings were the second largest source of fires in October, numbering 21.

## Jupiter Missile Fired In Test In Florida

Cape Canaveral, Fla.—UPI—The workhorse Jupiter IRBM rumbled over the Atlantic to its 18th test flight success Wednesday night, enhancing its role as a three-in-one military and space missile.

The Army Ballistic Missile Agency, which developed the Jupiter as the first completely successfully launched U. S. IRBM 2 1/2 years ago, said Wednesday night's shot was programmed for "less than maximum range" of about 1,700 miles.

Included in the total are 26 miscellaneous alarms where there were no fires.

Only one dwelling fire was reported in the rural fire district in October and 3 grass and trash fires were reported.

The city fire marshal made 63 inspections in October including 24 businesses and 21 inspections in schools. A total of 79 orders or recommendations were issued on removal of fire hazards, and 92 fire hazards were removed. Fire permits issued in October totaled 953.

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**BLM Asks for Bids For Reforestation**  
Portland—UPI—The bureau of land management Thursday asked bids on aerial seeding by helicopter of 8,092 acres of Oregon-California federal forest land in the districts of Salem, Eugene, Roseburg and Coos Bay.

The project is part of the fiscal 1960 O&C reforestation program.

The BLM said more information on the contract could be obtained from managers of districts named.

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