

## Man Discharged For False Story About Beating

Portland — (UPI) — Tommie Buckner, 26, admitted to police Wednesday that his story of being beaten by two men was false and he was promptly fired from his job at the combination Oregonian-Oregon Journal.

Buckner told police Tuesday that two men broke into his home and slapped and threatened him. He admitted Wednesday he invented the story to solve his personal problems, according to Detective Sgt. John Fraser.

Publishers of the two newspapers, who have combined to publish joint editions during the current strike, said Buckner was discharged immediately from his job as a printer. They expressed shock that an employee should attempt to solve a purely personal problem in such a fashion.

**Blackens Eye**  
Sgt. Fraser said Buckner admitted breaking a window in the front door of his home, partially blackened his own eye and cut his face to make his story look authentic. Buckner signed a statement saying he had become concerned about the safety of his family when he was assigned to the night shift and sent them home to Oklahoma. He became homesick for them and Sgt. Fraser said Buckner hoped to use the newspapers for references so he could get an excuse to leave.

Police said Buckner admitted the hoax when confronted with information that his telephone number was too new to be known to other than a few persons.

The incident brought an exchange between the Inter-Union Strike Committee and publishers.

**Headline Hit**  
The unions said Buckner's arrest "exposed another attempt by the publishers of the Oregonian and Oregon Journal to smear newspaper unions with the 'goonism' label." They added "the alleged 'beating' of Buckner in his home Tuesday was given prominent Page 1 treatment plus a picture... Wednesday morning. A three-line 2-column headline stated: 'Strike Brings Man Beating in Own Home,' in an obvious attempt to tie the newspaper unions into the incident."

Publishers replied: "The Inter-Union Strike Committee has seized with transparent alacrity upon a false beat-up story to cover public reaction to the well-known and well-documented activities of the strikers and strike sympathizers."

"The charge of 'goonism' had no reference whatever to the hoax story of Tommie J. Buckner. It did relate to riotous intimidations and beatings which took place on sidewalks immediately outside the Oregonian building Saturday morning."

Meanwhile, Mayor Terry Schruink said he was determined to prevent further violence in connection with the strike, which started Nov. 10. He said he would call on sheriff's forces and state police if necessary.

## 92-Year-Old Man Saved from Train

Gladstone, Ore. — (UPI) — Fred Southworth, 92, was rescued Wednesday evening from railroad tracks shortly before a freight train went by.

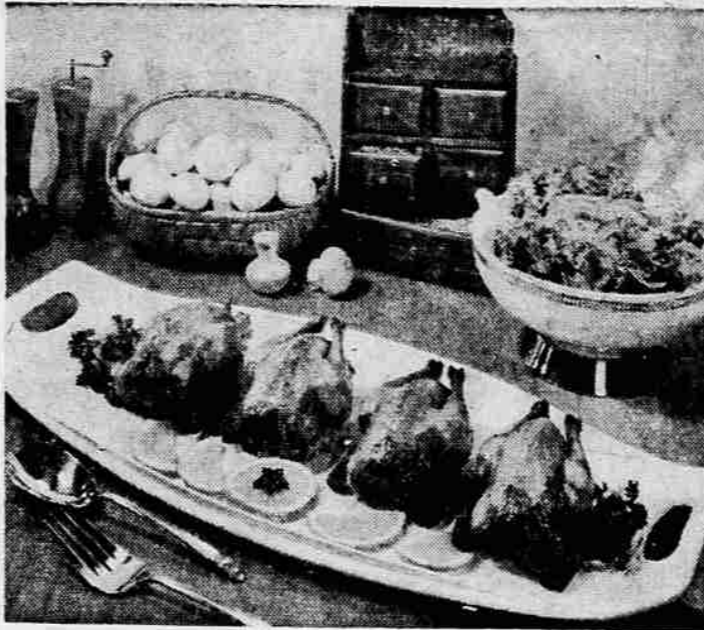
Police Chief William Lewis said he had been looking for Southworth since the elderly man was reported missing from a nursing home late in the afternoon. As he approached railroad tracks on Edgewater Road he heard a faint call for help and saw Southworth lying on the tracks.

Lewis dragged him from the tracks. He said Southworth apparently sat down and had then fallen over from exhaustion.

## 4-H Club News

**Culinary Cutes**  
Community service ideas were discussed at a meeting of the Culinary Cutes 4-H club Jan. 19 at Applegate school. Sandy Brewster gave a demonstration on how to make cole slaw.

**Silly Sealers**  
The Applegate food preservation meeting was held at the Applegate school Jan. 19, when the group went over their goals and Sandy Brewster gave a demonstration on making cole slaw.



**ROASTED IN PAIRS** — The miraculous broiler-fryer can be roasted in pairs, trios or quartettes like those shown above. Fresh mushroom stuffing makes them truly an epicurean treat.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

Cultivated mushrooms are a glamour food that lends rich flavor and goodness to many favorite dishes. Unique in appearance and substance, mushrooms are a delicious when eaten raw in dips or in salads, cooked as a vegetable, or in combination with other fine foods in soups, casseroles, poultry stuffings. Low in calories, too!

Prized in the Orient for centuries, once considered "fit only for royalty," mushrooms today are readily available the year 'round at modest cost. The past 20 years have seen phenomenal growth of the mushroom industry on the west coast so that today California is America's fourth largest mushroom - growing state, with Oregon production increasing right along.

**Mushroom Selection**  
In selecting mushrooms, size has no bearing on quality. It is best, however, to choose mushrooms of uniform size if you are planning to serve them whole. It is also easier to judge cooking time that way. If they are to be cut up, size does not matter.

Look for mushrooms which are fresh and firm and of good white color. Since they do not store well, even under refrigeration, it is use to plan to use them within a day or so after purchase.

A pound of mushrooms is ample for serving four persons as a vegetable.

**To Serve Raw**  
For a delightful, novel taste treat try mushrooms dipped into tangy spicy sauces. Wash (do not peel), then quarter whole mushrooms through stems. Chill in ice water and arrange in patterns on serving platter for parties, buffet, TV snacks. Holding stem "handle," dip cap ends into popular sour-cream-onion soup mix sauce, barbecue or cheese sauce. Dunk and enjoy.

Use sliced fresh mushrooms in salads, too.

**Mushroom Cooking**  
Cultivated mushrooms need not be peeled. They need only be washed gently and quickly under cold running water just before cooking. Remove less tender portions of stems and add them to the soup kettle. Cook them whole, sliced or chopped.

Mushrooms should be cooked over low heat and for a very short time. Overcooking or using too high a temperature toughens them.

**Saute Favored**  
Mushrooms are tremendously popular when saute'd like this for serving with steak, or on toast points as a luncheon specialty. Slice 1 pound fresh mushrooms through caps and stems. Melt 1/4 cup butter or margarine in skillet; add mushrooms; sprinkle lightly with salt. Saute over low heat, stirring often until mushrooms are lightly browned in their own juice. About 5 to 8 minutes.

**Canned Mushrooms**  
Readily available in several sizes, canned mushrooms can be used wherever fresh mushrooms are indicated. They come in whole caps, sliced, stems and pieces.

**Mushroom Appetizer**  
Highly prized is this recipe for pickled mushrooms. It calls for 1 pound small fresh mushrooms; makes 3 cupsful for offering as appetizer or relish.

Wash 1 pound small fresh mushrooms; leave whole and cook 10 minutes in boiling water with 1 teaspoon salt; drain. Add 2 tablespoons fresh lemon juice, 2/3 cup olive or salad oil, 1 clove garlic, split, 1/2 cup sliced celery, 2 tablespoons sliced stuffed olives, 2 tablespoons sliced ripe olives, 1 tablespoon chopped fresh parsley, 1 tablespoon capers, 1 teaspoon salt and 1 tablespoon wine vinegar.

Refrigerate several hours, overnight or several days.

**Stuff Broiler-Fryers**  
For a change and also a handsome display, roast two, three or four broiler-fryers for serving four, eight or twelve lucky persons.

## Eva Meyer Dies In Portland at 72

Portland — (UPI) — Funeral arrangements were being made today for Eva Chatfield Meyer, wife of Portland chain store owner Fred Meyer. She died Wednesday in a Portland hospital at age 72.

Mrs. Meyer was hospitalized 10 days ago and underwent major surgery a week ago. She took a turn for the worse and died about 11 a.m. Wednesday.

Mrs. Meyer was born in Muskegon, Mich., and moved to Portland in 1911. She married Fred Meyer 41 years ago. She had been secretary-treasurer of the Fred Meyer firm which now includes 16 stores and 10 bakeries plus other processing plants.

In 1949 she was named woman of the year by the Portland Woman's Forum.

**HONOR AUTHOR**  
Moscow — (UPI) — The village of Blizhne Pokorvsky near Gorky has named its library after American author Theodore Dreiser who visited the village in 1927, the official Tass news agency reported Wednesday.

The leek, national emblem of Wales and found growing wild in some parts of Canada, is a herb used for seasoning food.

3-4 pound broiler-fryer  
1/4 cup minced onion  
1/4 cup diced celery  
2 cups sliced mushrooms  
4 tablespoons butter or margarine  
4 cups day-old bread cubes  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon poultry seasoning or large pinch each of crumbled thyme, rosemary, marjoram and savory leaves  
1/2 to 1 cup broth, water or milk  
Salt for cavity

Cook onion, celery and mushrooms in butter over low heat, stirring occasionally until onion is soft but not browned. Meanwhile, blend seasonings with bread cubes; add onion, celery, mushrooms. Add more seasoning as desired.

After rubbing chicken cavity with salt, stuff wishbone and body cavities lightly, and we do mean lightly if you want a desirable light stuffing.

Truss chicken. Place breast side up on a rack in a shallow open pan. Brush skin with butter or margarine. Cover top of chicken with fat-moistened thin cloth or a loose cap of aluminum foil. Roast in a slow oven, 325 degrees, 2 to 3 hours. Do not sear. Do not add water. Do not cover.

Test for doneness: Leg moves easily in joint and drumstick meat feels soft when pressed between fingers.

**Halibut Baked in Sour Cream**  
West coasters rejoice in an abundance of flavorful halibut which is available both fresh and frozen; comes in steaks, fillets and baking-size pieces. For a real taste treat, serve this favorite fish with popular dairy sour cream. Six servings.

2 pounds halibut steaks or fillets, fresh or frozen  
1/2 cup flour  
1 1/2 teaspoons salt  
1 teaspoon paprika  
Dash pepper  
1/2 cup onion rings  
1/3 cup butter or other fat, melted  
1/2 teaspoon crushed sweet basil  
1 cup dairy sour cream  
1 tablespoon chopped parsley

Thaw fish, if frozen. Cut into serving-size portions and roll in flour seasoned with salt, paprika and pepper. Cook onion in butter until tender. Remove onion from pan and save. Place fish in pan and fry at moderate heat. When fish is brown on one side, turn carefully and brown the other side. Cooking time is approximately 10 minutes, depending on thickness of fish. Cover fish with onions, sweet basil and sour cream.

Cover and simmer 5 minutes or until fish flakes easily when tested with a fork. Garnish with parsley.

**Pickle Preference**  
America's favorite pickle is the dill. We eat an average of 4 1/2 pints of pickles per person every year; a total exceeding 1 1/2 million bushels of pickles.

Each pickle packer has his own formulas, often founded on the recipe of some excellent home cook or renowned chef. Stock up on your favorites, then try a new kind. It just might become a favorite.

**DRY DRINKERS**  
Apperley, England — (UPI) — Pub owner Tom Parker is making sure his customers stay dry. He's rowing them to and from his bar which is temporarily surrounded by a mile of floodwater.

Royce City, Tex. — (UPI) — The directors of the Royce City Cemetery association are sponsoring the city's 1960 homecoming.

## Fire Destroys Home Of Ex-Police Chief

Springfield, Ore. — (UPI) — Fire early today destroyed the residence of Earl Lentz, retired police chief of Santa Ana, Calif. Lentz said he had been offered more than \$40,000 for the residence, located at Jasper.

Lentz came here 16 years ago and bought a historic grist mill remodeling it into the home.

The fire broke out about 4 a.m.

## Rocket Plane to Be Turned Over

Washington — (UPI) — The first of three X-15 rocket planes designed to probe the fringes of space will be turned over to the government in the next "week or so."

Test pilot Scott Crossfield disclosed the delivery timetable Wednesday in a speech to the Aviation Writers association.

The X-15 is designed to carry a man to altitudes of 100 to 150 miles and at speeds of 4,000 to 4,500 miles an hour.

Crossfield is test pilot for North American Aviation Inc., the rocket plane builder.

The famous United Nations building was completed in 1952 at a cost of \$65 million.

## Judge Turns Down Divorce Application

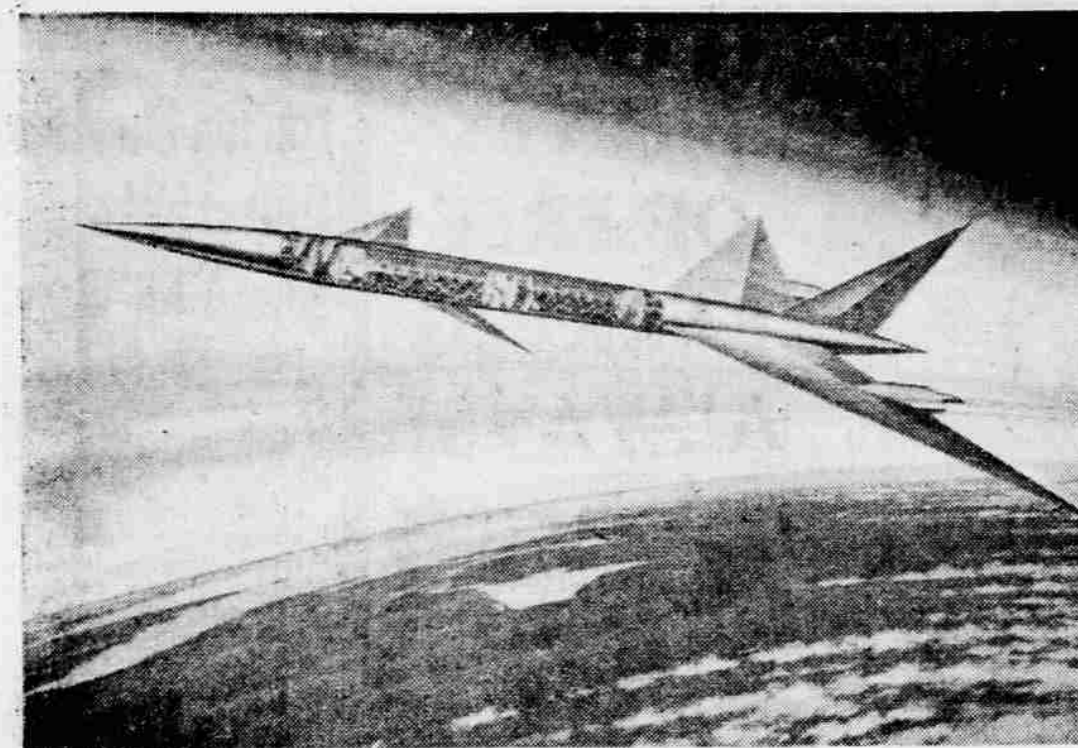
Tyler, Tex. — (UPI) — Judge Craven Beard Wednesday turned down Gerald Jones' application for divorce.

Jones, a dirt contractor, said his wife attended a Baptist church too much. The only complaint he had about his wife in 27 years of marriage, he said, was that she went to church "nearly every night" and wasn't home when he got off work.

Judge Beard, a Baptist deacon, said "I have no desire to set a new precedent in grounds for divorce."

The worst tornado in history blasted its way across Missouri, Illinois and Indiana in 1925, killing 689 persons and injuring 1,980,000.

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**NEW AIRLINER?**—This could be the shape of a 2,000 miles per hour airliner which Lockheed Aircraft Corporation officials believe will be in service within 10 years. This artist's drawing shows the passenger compartment forward of the delta wing's leading edge. Cruising altitude would be 70,000 feet or higher. In New York, Lockheed officials told Institute Aeronautical Science members the 250,000-pound steel airliner would require about \$160,000,000 to develop. On a 200-plane production schedule, the airliner would cost \$9,240,000 each. —(UPI Telephone)

## Joseph Knowland Ends 25 Years Of Service for California Parks

By PETER J. HAYES  
United Press International  
Oakland, Calif. — (UPI) — Joseph R. Knowland has ended nearly a quarter of a century's service on the state park commission during which he helped California establish one of the outstanding park systems in the nation.

What Knowland called his "labor of love" began in 1932 when he was first appointed to the commission. At that time California had 58 state park areas and attendance that year was about five million.

Last Jan. 15, when he retired from the commission, those 58 park areas had been expanded into full parks along with 99 others comprising 191 areas within the state. Fifty million persons visited the parks.

He served as chairman for 20 of his 24 years on the commission. He was not a member during the years 1939-43.

Actually the Alameda-born civic leader has been active in developing California recreation areas and preserving historical landmarks for half a century. He is senior past president of the Native Sons of the Golden West and author of "California, a landmark history."

**Warm Tribute**  
One of the warmest tributes accorded the Oakland Tribune publisher when he stepped down from the commission came from the San Francisco News-Call Bulletin. The paper said in an editorial:

"When Mr. Knowland went on the commission, its principal interest and great accomplishment lay in the preservation of redwood groves and wilderness areas."

"Mr. Knowland brought something new to the commission—a reverence for the past and a strong sense of California history. He was the guiding spirit in restoring the Russian settlement at Fort Ross in the north, Purisima Mission in the south, the mother lode country's old mining town of Columbia and others."

"He was the leader in putting up those historical markers you see along the highways and, in a sense, each is a monument to him."

In an interview with United Press International, Knowland in turn paid tribute to the efforts of state legislators, governors and park commissioners on behalf of state parks.

And he cited the fact that "California is very fortunate in its scenic beauty."

Looking back on his years on the commission, Knowland ticked off many projects in which he was particularly interested. In addition to those cited by the News-Call Bulletin, they included:

—Construction of a new Humboldt county highway that will be used by logging trucks and fast drivers so tourists may view the magnificent redwoods from the old highway more safely and comfortably.

—Restoration, or construction of replicas, of the 21 Franciscan missions, including two owned by the state—Purisima and Sonoma.

—Restoration of the plaza at Monterey custom house where the U.S. flag was first raised in California by Commodore Sloat in 1846—"the oldest and most important historical landmark in California."

—Acquisition by the state of the gold discovery town of Coloma.

—Asilomar Beach, only state park that is open all year around to organizations holding conventions and meetings.

What of Squaw Valley, in which the state has invested eight million dollars for the winter Olympics?

Knowland said there was a general feeling that the state should run it as a state park after the Olympics "if it can afford it."

"California is growing all the time, and skiers are coming all the time," he said. "I would think we could work out something eventually."

As for the future of the state park system as a whole, Knowland said "I think we should improve what we have and be a little bit careful about establishing new parks unless they are very outstanding."

"I have faith in California and think there are enough people interested in parks to do the right thing looking to future generations."

## Unions, Copper Company Reach Terms in Utah

Salt Lake City — (UPI) — Kennecott Copper Corp. and three holdout locals reached agreement on contract terms Wednesday night, paving the way for a return to work of 6,556 Utah workers.

The last three Utah locals to come to terms were Systems Federation No. 155, International Association of Machinists, and the Brotherhood of Locomotive Firemen and Enginemen.

The three accepted a 22.3 cent an hour wage and benefit package as offered by the company—the same accepted earlier by 17 other unions represented at Kennecott's Utah holdings.

A Kennecott spokesman said no workers would be recalled until the last three ratify the agreement just reached.

**No-Strike Clause**  
The no-strike clause, a stumbling block to settlement with the three, was compromised to labor's satisfaction by a clause stating they would not be required to cross picket lines put up by another union. The contract for all Utah locals at Kennecott forbids strikes during the term of the two-year contract.

The three locals represent 833 workers.

The costly strike began last Aug. 10. Kennecott computed the daily total loss to the community at \$338,187. Included in that figure is \$95,000 a day in lost wages.

**KILL 34 REBELS**  
Tokyo — (UPI) — Indonesian government troops killed 34 rebels, wounded two and captured 13 in mopping-up operations in the Padang-Lawas area of western Sumatra, the Pia news agency reported today.

## Quotes From the News

**United Press International**  
Denver — Mrs. Shirley Jean Havens, whose question to President Eisenhower was answered by the President in a speech Wednesday night, on why she wrote him: "My father has always told me that if you ever want a question answered, find someone who can answer it."

Chicago — Mountain climber Sir Edmund Hillary explaining why he would rather staff an expedition to the Himalaya mountains with married men: "Married men think of home and mom, but bachelors have more unsettling thoughts about women."

Dallas — Fred Fritz, Arizona cattleman, on why highways make cattle rustling easier than in the old days: "A rustler can pull up to a pasture, cut a few wires, and take the cattle away in a truck."

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