

# Feeding the Family

By ZOLA VINCENT  
Food Editor

## Chicken In Every Patio As Summer Season Starts

Four hundred years ago, King Henry IV of France made news by proclaiming that there should be a chicken in every pot. (Bet you thought it was President Roosevelt who made this memorable statement.) Chicken is still news but times have changed. Were good King Henry on hand today, his slo-

gan undoubtedly would be "A chicken in every patio." It's a simple matter to produce a charming outdoor meal, the kind of meal at which the hostess can be as relaxed as her guests by doing everything the easy way. The hostess gets ahead of the game by having things set in advance.

First she chooses plastic coated paper products in one

2 MAIL TRIBUNE, Medford, Or.  
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of the many available cheerful, colorful patterns like our weather vane in the picture today. These resist both heat and moisture; come in all practical sizes for pleasurable picnicking outdoors or indoors, and for quick disposability. Plenty of paper napkins handy.

Cranberry relish molds, perfect partners for barbecued chicken are made the day before, ready to unmold on pineapple slices. Brownie gems, ideal for outside informality, are baked when

convenient by a younger member of the family. The barbecue sauce, quantities of it, is ready for marinating chickens and/or for basting.

With the children in mind, our beverage is a quick chocolate punch, 10 servings in a big pitcher. You may also want assorted canned or bottled carbonated beverages led in a big tub nearby.

**Barbecued Chicken**  
The barbecue sauce requires nothing more than mixing the ingredients. It is a middle of the road sauce, containing unsulphured molasses, contracting with lemon juice and dry mustard. Marinate the chicken or place them on the grill "as is" and start basting about five minutes after cooking time begins.

We recommend seasoning with Ac'cent, which is short for monosodium glutamate, to bring out their delicate flavor. Turn and baste frequently. Tell his highness, the host, to pay attention to his barbecuing for best results. He'll get no compliments for underdone or scorched chicken. Recipe is for 8 servings; better plan on two servings for the hungrier members of the group.

2 broiler-fryers, cut in quarters  
2 teaspoons Ac'cent  
1/2 cup cooking oil  
1/2 cup lemon juice or vinegar  
1/4 cup unsulphured molasses  
1/4 cup water  
1 tablespoon salt  
1/2 teaspoon pepper  
1 teaspoon dry mustard  
1 teaspoon paprika  
1 tablespoon minced onion  
Sprinkle each chicken quarter with 1/4 teaspoon of the Ac'cent (monosodium glutamate). Place chicken, skin side up, on grate set 12 inches or more from heat. Combine remaining ingredients. Brush chicken with barbecue sauce. Cook slowly until tender, turning and brushing with sauce frequently. Allow 1 to 1 1/4 hours total cooking time. To test for doneness, leg should twist easily out of thigh joint and pieces should be fork tender.

**Brownie Gems**  
These Brownie Gems, cupcakes that suit outdoor informality, may also be prepared conveniently ahead of time. Made with semi-sweet chocolate morsels, they have a rich chocolate flavor and agreeably chewy consistency favored by everyone. Recipe is planned for three dozen gems so you'd better borrow small muffin pans or plan on several batches.

1 8-ounce package (1 cup) semi-sweet chocolate morsels  
1/3 cup butter  
1/2 cup sugar  
2 eggs  
1 teaspoon vanilla  
1/2 cup sifted all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1/2 cup finely chopped nuts  
Put semi-sweet chocolate morsels and butter in top of double boiler. Heat until melted and mix until smooth. Remove from heat. Add sugar; mix thoroughly. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Sift together flour, baking powder and salt; add to chocolate mixture and mix until blended. Stir in nuts.

Turn into small muffin pans. Bake in a moderate oven, 375 degrees, 10 minutes. Cool five minutes; remove from pan. Frost, if desired, with chocolate or vanilla confectioners' sugar frosting.

**Quick Chocolate Punch**  
A pitcher of milk is a must at every picnic where there are children. Today we "chocolate flavor" the milk like this. Empty one can (one-half pound) quick chocolate flavored mix into a large pitcher. Gradually stir in one-half cup cold milk; blend until smooth. Stir in additional seven cups cold milk. Ten servings.

**Corn on Cob Bake**  
Corn on the cob is increasing in supply right along. Consider this for indoor or outdoor home enjoyment; for taking to picnic grounds or elsewhere.  
Soak unhusked ears of corn in cold water about 15 minutes. Then put them in a Dutch oven, cover tightly and bake in a hot oven, 425 degrees, for 30 minutes. If they're going places, wrap covered pan in several layers of newspaper and carry along. Plenty of butter in a covered jar. Remember the salt and pepper.

**Spiced Sugars**  
Here's a good way to vary the flavor of breakfast cereals.

Sift together one-fourth cup granulated or powdered sugar and one-fourth teaspoon powdered mace for serving on either hot or ready-to-eat cereal. Or combine one-fourth cup sugar and one-fourth teaspoon cinnamon or nutmeg; or try one-eighth teaspoon ginger.



**UN HEARS GROMYKO** — Soviet Foreign Minister Andrei Gromyko, left, addressing the 11-member Security Council, demands that the U.N. condemn the U2 spy flights of the United States as aggression. Shown listening to the speech is U.S. ambassador to the U.N. Henry Cabot Lodge, right. —(UPI Telephoto)

# Encouraging Signs Seen in American Ties With Japan

Editor's note: The following dispatch was written by Joseph C. Grew, U.S. ambassador to Japan at the outbreak of World War II, in connection with the 100th anniversary of U.S.-Japanese relations being commemorated this month.

By **JOSEPH C. GREW**  
Former U.S. Ambassador to Japan  
(Written for United Press International)

The celebration of the centennial of United States-Japanese relations should be an occasion for reviewing the lessons of these first 100 years and considering how we may avoid repeating the mistakes of that history.

There are encouraging signs as the second century of our relations begins that both Americans and Japanese have learned one of the great lessons. This is that nations cannot live in isolation, cannot long escape the necessity of cooperation or the penalties of failure to cooperate.

We appear to be applying that lesson today as we embark on a sound course of building lasting, mutual cooperation between the two great powers of the Pacific. This is a course that was open to us, but tragically missed, a generation ago. This is the course that offers the best hope of peace and progress.

**Diary Note Pertinent**  
Shortly before my departure from Japan in 1942, I wrote in my diary some reflections on the lessons which the failure of pre-war policies should have taught us. This diary note may be pertinent today. I wrote:

History is properly based upon facts and upon such contemporary comments as may tend to clarify these facts. Yet a study of history is futile unless, from the lessons of history, mankind derives constructive guidance in the art of statesmanship.

The rapidly accelerating progress in certain phases of civilization, notably in science, economics, communication and transit, has rendered national isolationism an anachronism.

The nations of the world have become so closely interrelated and knitted together that, as frequently stated by

our government in recent years, any war between any two or more nations disturbs a delicately balanced world economy and is, therefore, of concern to all nations. For that reason our government has consistently manifested its concern in situations in various parts of the world which threatened to, or did in fact, lead to war.

The right to intervene morally or physically in such situations carries with it, however, a corollary in the way of an obligation: We cannot logically on the one hand exercise the right of intervention, morally or physically, in situations between other nations which might lead to war on the ground that our national interests are affected thereby, while on the other hand manifesting indifference to the conditions creating such situations.

**Not a Theory**  
It is a fact and not a theory that the nations are today interdependent: In a world so closely integrated as it is today, the policies and actions of every nation carry consequences which reach the world's continents. We cannot permit nations to seize and pre-empt by the processes of conquest areas whose resources should be available to all.

Nevertheless, so long as any nation follows policies designed exclusively for the protection and furtherance of its own interests and is not solicitous to assist in resolving the problems of other nations whose well-being is equally necessary for the operation of a world economy such as we have today, just so long will the progress of civilization and the welfare of mankind be retarded through unnecessary and futile wars.

In the world of today and tomorrow, no nation can afford simply to "mind its own business," for the problems of its neighbors, all its neighbors, must inevitably become an important part of its business, and sound statesmanship must recognize that the practical logic of "splendid isolationism," or bloc isolationism, has gone forever.

# U2 Spy Flights Should Continue, Scientists Agree

Washington—(Science Service) — America's top science executives generally agree that the U2 spy flight was justified and recommend that this type of flight be continued, a telegram and telephone poll discloses.

Began immediately after the U.S. announcement that the U2 was a spy plane, the poll by Science Service revealed that 71 per cent of those responding favored the flight and believed such flights should continue.

Most of the poll was conducted before President Eisenhower announced that the U2 flights over Russia would be abandoned.

The scientists were asked to answer simply yes or no to this question: Was the U2 flight justified and should these espionage flights continue? Many of the scientists, however, added their reasons:

"If Russia were an honorable country the answer would be 'no'. But since they are so unwilling to let our people travel over their air, the answer is 'yes,' in the interest of self-preservation."

Another scientist answered, "Military intelligence is the foundation of defense. Therefore, no nation can, without peril, neglect any ingenious method for gaining information about possible dangers. Espionage is an unpleasant but vital chore until man has conquered the threat of war."

Among those responding with no definite statement, this honest answer from an important physician was typical in attitude: "I haven't the faintest idea." Those polled were all non-governmental scientists. They were all major officials of medical, scientific and engineering organizations.

Many of these officials must deal with officials from all over the world. Many have traveled extensively. Less than one per cent of those answering opposed the spy flights or thought they should be discontinued.

Approximately 28 per cent of the answers were noncommittal or indefinite. All the scientists were guaranteed anonymity.

**COED'S COMMANDMENT**  
Dallas, Tex.—(UPI)—SMU Prof. Lon Tinkle said that in comparing the Ten Commandments with the five precepts of Buddhism during a lecture this semester he mentioned the fifth was "do not be unchaste." When he asked for the fifth Buddhist precept on a final exam this week, one young lady wrote, "Do not be unchaste."

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## Finch-Tregoff Trial Delayed

San Francisco—(AP)—The California Supreme Court Wednesday ordered a delay in the Finch-Tregoff murder trial, set to start today, so it can consider whether Superior Judge LeRoy Dawson should be disqualified.

The big court said the question would be heard at Los Angeles June 13. The action had the effect of delaying the second trial of the two lovers at least that long.

Dr. R. Bernard Finch, 43, and Carole Tregoff, 23, are accused of slaying the wealthy physician's estranged wife. They were brought to trial but the proceedings were declared a mistrial March 12 because the jurors were unable to come to a unanimous decision.