

# Feeding the Family

By ZOLA VINCENT  
Food Editor

## Onion Pie for Meats

Popular with Belgians, Tarte a l'Oignon is Belgian for Onion Pie for Meats. Perhaps we should have chosen Belgian endive which is also called Chicon de Bruxelles; a green vegetable praised as a tonic food and appetite stimulator. Belgians serve endive simply as a vegetable, add it to salads. But back to our onion pie for serving with meats, egg dishes or green salad. Six servings.

**Crust.** To make crust, rub 3 1/2 tablespoons lard (shortening, butter or margarine) with fingertips into one cup flour being careful not to use whole palm of hand. Add one-quarter teaspoon salt and blend in 2 1/2 to 3 tablespoons water (more, if needed). Roll out thin and line a well-greased and floured eight-inch layer cake pan. Allow a rim to stand over and make a neat pinched edge. The crust must be very thin and should be handled as little as possible.

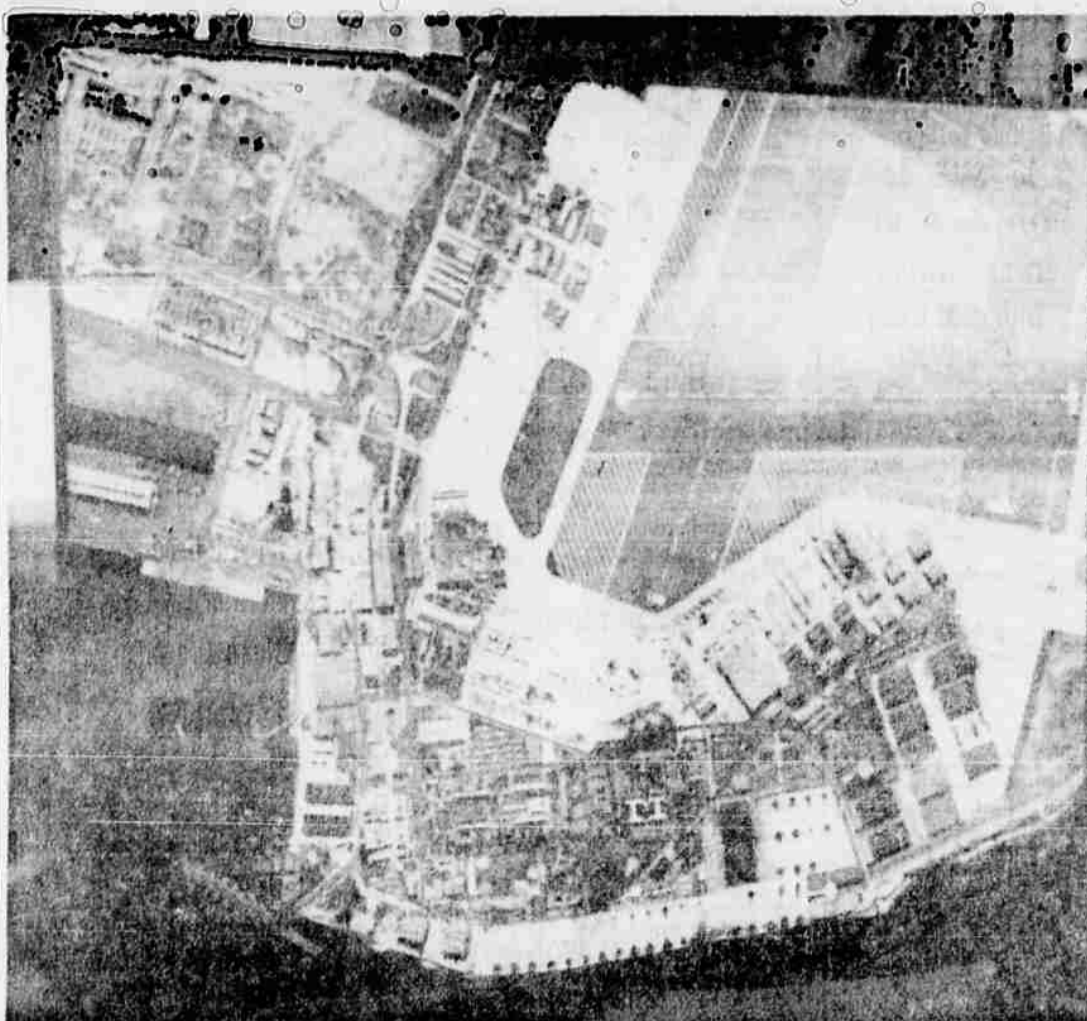
**Filling.** To make filling, melt one-third cup butter in pan; sauté 1 1/2 cups (three large) onion, chopped fine,

stirring until light golden brown. Sprinkle three tablespoons flour over this, stirring continually, and thin out gradually with seven-eighths cup cream to a smooth paste. Keep on adding cream until all is used up. Season and when all is thickened, pull pan to the side of the fire and carefully stir in 2 small, well beaten eggs. Fill into crust and bake in hot oven, 400 degrees, 25 to 30 minutes. Serve immediately.

## Laguna Salad Gets Sour Cream Dressing.

For a colorful, unusual color slaw, toss together three cups shredded cabbage, one-half cup diced celery, one-half cup shredded carrot and one cup dairy sour cream dressing and serve crisp and cold on leaves of iceberg lettuce.

Our favorite sour cream dressing is made like this: Beat together one cup dairy sour cream, two tablespoons vinegar, one tablespoon fresh lemon juice, one tablespoon finely minced green onions, one-half teaspoon salt, five tablespoons sugar, dash of pepper. This dressing is also



**AERIAL PHOTO**—This aerial photograph, used by President Eisenhower during his report to the nation Wednesday, shows what could be accomplished through his proposed "open skies" aerial inspection plan to protect

excellent with mixed greens, Toss-Your-Own Citrus Salad Is Welcome Party Mansuerv

Step right up and take your choice—and for choice salads include plenty of juicy orange slices or sections and fresh grapefruit sections. Pair them with miscellaneous greens, tangy cheese strips, oil and vinegar, salt and pepper. Add

a dish full of olives and/or other suggestions indicated here.

Set out an array of salad makers and let your guests choose their own combinations. A fine conversation piece because some will toss their salads and others will make "arrangements". Some will dress and season subtly

while others will toss a bit of everything in or on theirs. Greens are many right now; lettuce, chicory, watercress, romaine, endive. Bowls might contain cooked shrimp, cheese slices, slivered tongue, salami, or your choice of other delicatessen or canned luncheon meats. Offer a tray of carrot sticks, small green onions, celery curls, green pep-

per rings and of course onion rings. You might consider the makings of a fruit salad; perhaps pineapple wedges, banana slices, strawberries, papaya, avocado, strawberries along with orange and grapefruit sections. It would seem a good idea to offer a ready-made tart French dressing and some mayonnaise as well as the oil and vinegar cruet.

**Frankfurter Feasts**  
Good old frankfurters may be simmered, grilled, broiled or campfire grilled. They're fine eating in buns, sandwiches, salads; as appetizers, in soup, with beans, with cheese sauce.

**Frank Quails** are about as satisfying as anything you can think up. Silt franks lengthwise. Fill with a stick of sharp cheese. Wrap each frank, spiral fashion, with a slice of bacon, fastening each end with a toothpick. Broil them until bacon is crisp and cheese is melted or bake in a hot oven, 425 degrees, about 15 minutes. These may be grilled or baked over a campfire, too.

**Stock Up for Memorial Day Week End - Spotlight On Picnic Supplies**  
With the three day Memorial Day week end just ahead, grocers will be spotlighting picnic and barbecue supplies as well as paper products to help make for easy enjoyment of the holiday. A supply of convenience foods, frozen, canned and packaged, will help keep Mother out of the kitchen. Shop early in the week, early in the day. Be ready for whatever the fates

provide; a quick picnic in your own or some one else's backyard, a barbecue or Dutch treat party.

Picnic must include potato chips, corn chips, an assortment of pickles with lots of dills, mustard, hamburger and frankfurter buns, rye and other specialty breads, mayonnaise. Put in ample supplies of regular and/or instant tea and coffee, sodas, ginger ale and other soft drinks. Canned or frozen lemonade and other fruit drinks are handy to use. Cold cuts, cheeses, canned meats with appropriate relishes are family-favored sandwich makings.

**Saled Bowl Makings.** Lettuce, romaine, curly endive will be the base of many a fine tossed salad. In addition for a do-it-yourself vegetable salad, you might have on hand a selection of tomatoes (both regular and tiny), cucumbers, radishes, green onions, green pepper and carrots. Cabbage for an elegant cole slaw. And, of course, potatoes, onions, eggs and extra mayonnaise for one mammoth potato salad with some left over.

**Fruits and Melons.** Fruits are in fine array for salad making or enjoying each "as is." Strawberries are reaching their prime. Cantaloupe and watermelon quantity and quality are improving right along. Avocados, apples, bananas, grapefruit, oranges and lemons are in good supply.

The cherry season is under way.

**Poultry Buys.** Broiler fivers are in excellent supply. Turkeys for a crowd or for several days of family eating are a best buy. Remember though, at this season of the year they are frozen unless specially ordered, so allow for thawing time.

Other good buys include pork and its attendant products... bacon, sausage, ham and other processed delicacies.

## Two Accidents Are Reported to Police

Two minor traffic accidents were reported to Medford police Wednesday, neither of them resulting in any injuries. Vehicles operated by Mary Jane Casterline, 38, of 45 South Modoc ave., and Paul Raldo Heitmeier Jr., 30, Portland, collided about 10:35 a.m. at the intersection of Main and Almond sts.

No citations were issued. A car operated by Arnold Henry Zempel, 48, of 1002 Murray st., and a vehicle driven by John Edwin Harper, 51, of 716 East Jackson st., collided about 11:55 a.m. at the intersection of Main and Ivy sts. Damage was minor and no citations were issued, police said.

## Italians Spend Little for Books

Rome—(UPI)—If two Italians out of 1,000 buy a book—it's a best-seller. Recent statistics show that the average amount an Italian spends on books every year is about \$1.60. School textbooks account for about half of this amount. About 32 cents goes for criminal stories, comics and scandal books.

That leaves only 48 cents a year average on books of some literary value. While best-sellers rarely sell more than 100,000 copies—two for every 1,000 Italians—more than 10,000 new books are printed in Italy every year, most of them at a net loss.

## Sentence Delayed by Demands of Business

Tulsa, Okla.—District Judge Raymond W. Graham sentenced William Carey to 30 days in jail for drunk driving. As Carey was leaving in the custody of the sheriff, he suddenly remembered he had a truck full of fresh vegetables sitting somewhere in Louisiana.

He called this to the attention of Judge Graham, who released him to go sell his vegetables before returning to the pokey.

### NEW HOURS

EFFECTIVE IMMEDIATELY

**8:30 A.M.**  
TO  
**9:00 P.M.**

**Closed Sundays**

## NOW LOOK WHAT CORVAIR'S GONE AND DONE!

The same Corvair that tallied a thumping 27.03 miles per gallon\* in the Mobilgas Economy Run... went right on to climb Pikes Peak earlier in the spring than any car has ever tried!

We wanted to show you what the fabulous traction of Corvair's rear-engine design and the sure-footedness of four-wheel independent suspension really mean. So the identical Economy Run car went right on to 14,110-foot Pikes Peak—and right up to the top of that savage mountain, on April 15, still deep in winter's snow and ice. No other car—even specially equipped—had ever been able to conquer that nightmare alpine road so early in the spring. But Corvair (with United States Auto Club officials aboard to certify that not one nut or bolt was changed) purred right to the summit without chains or even snow tires! That just underscores the fact that Corvair is totally unique. But you'll find that out the first five minutes you're at the wheel!

\*With professional steering assistance. See dealer for details. \*EPA mileage run from Los Angeles to Minneapolis.

See The Chevy Show In color Sundays NBC-TV—the Pat Boone Chevy Showroom weekly Aug....

**NOTICE!**

### GOVERNMENT SURPLUS HOMES . . .

This is the last and final group of these homes to be offered for public sale.

**Two \$1995.00 Bed.**

Houses are essentially complete with all exterior and interior walls and ceiling panels, all plumbing fixtures, fittings, and piping, windows, doors, electrical, fixtures, roof trusses, flooring, etc. Ideal for home, cabin, or rental unit. These homes are government maintained.

**No Down Payment**

For those who can qualify, 100% financing can be arranged.

**Monthly Payments Lower Than Rent!**

Monthly payments can be as low as \$44.00 per month.

**Free Delivery!**

House delivered, ready for assembly free to your lot within 50 miles of Medford.

**Limited Supply!**

Only a few of these homes are left and will be sold on a first come first served basis.

**Call, Write, Phone**

Lance Dawson, Project Representative in Medford for few days beginning Saturday, May 28, at Crater Inn Motel, 701 S. Riverside Ave., 10 A.M. to 5 P.M., including Sunday. Phone SP 2-2671.



LET US HONOR ALL THE BRAVE MEN WHO GAVE THEIR LIVES FOR OUR COUNTRY'S FREEDOM!

## PUBLIC Military Dedication

ARMED SERVICES PLAQUES

Hillcrest Memorial Park

Sunday, May 29, 2 p.m.

**MILITARY ADVISOR**  
Capt. Woodie B. Martin, Regular Army Advisor

**COLOR GUARD**  
Ashland National Guard

**MASTER OF CEREMONIES**  
Otto Ewaldsen, Lieutenant Colonel, U.S. Army Reserve

**RAISING THE COLORS**  
Captain Gordon C. Hays, Commanding Officer, Headquarters Battery, 2nd Gun Battalion, 249 Artillery

**INVOCATION**  
Father William J. Walsh, Lieutenant Col, U.S. Army Retired

**ACCEPTANCE OF PLAQUES**  
ARMY—Lieutenant Colonel Donald B. Whalin, Commanding Officer Hq. and Hq. Det., 382nd Q.M. Battalion and Sgt. Franklin L. Laswell  
MARINE CORPS—Major Robert Rix, U.S.M.C. Reserve and Master Sgt. William A. Rayner Jr., U.S.M.C.  
NAVY—Lieutenant Richard A. Schuchard, Commanding Officer Naval Reserve, Electronic Division 1305 and Chief M. J. Emmerich, Navy Recruiter  
AIR FORCE—Lt. Col. Edward B. Jacobson, U.S. Air Force Reserve and S/Sgt. William T. Schulz

**ADDRESS**  
Brigadier General William H. Prentice

**FLAG TO HALF MAST**  
Captain Gordon C. Hays

**FIRING SQUAD**  
Ashland National Guard

**TAPS**  
Bob Heide and Ray Smith, Medford Senior High school

**FLAG TO FULL MAST**  
Captain Gordon C. Hays

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