



VICTORY PARADE—Japanese students march through Tokyo's Ginza st. hand-in-hand in a "victory parade" after the government announced postponement of President

Eisenhower's visit to Japan. Blocked traffic can be seen in the background. (UPI Radiotelephoto)

New Therapy Can Correct Food Aversion

London—(Science Service)—A new treatment has been found for anorexia nervosa, a condition in which patients refuse to eat because they believe it is harmful.

Drs. Peter J. Dally and William Sargent of St. Thomas's hospital here report that their method has been tried by other hospitals and is more effective than any other treatment used previously. The suggested procedure is to use large doses of chlorpromazine with modified insulin treatment carried to the point of sweating and drowsiness. The patient is kept in bed until his weight is nearly back to normal, the physicians report in the British Medical Journal.

Anorexia nervosa has been something of a puzzle to physicians and psychiatrists since it was first described in 1874. Although some psychiatrists believe that patients must be slightly schizophrenic others consider the condition a hysterical manifestation.

Patients are usually emaciated and may have been on a starvation diet of fewer than 1,000 calories per day for many months. Women are afflicted more often than men. Under psychoanalysis some women have indicated that they feared they would become pregnant if they ate. In most cases of anorexia nervosa in women, menstruation ceases.



AUTOMATIC—Pvt. Roger Higgins, route 1, box 314, Central Point, is shown operating an automatic rifle during the annual 15-day encampment of the 41st infantry division at Ft. Lewis, Wash. Higgins is a member of Medford's Company E, Second Battle Group, 186th Infantry. Highlight of the summer camp, at which more than 7,000 Oregon and Washington guardsmen are taking part, was the Governor's day review Saturday.

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Anchorage, Alaska - (UPI) - Alaska District office here. Some 51 Air Force projects will total an estimated \$30, nearly \$35 million, according to the U.S. Army Engineers, 175,000 and five Army projects will cost \$3,940,000.

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Feeding the Family

By ZOLA VINCENT
Food Editor

Father and The Boys Like Devil's Food Cake

Man and boy, the masculine contingent, goes for chocolate cake in a big way. They even like chocolate frosted chocolate cake. That's why we baked this Devil's Food Cake for Father's Day. It's made with sour milk or buttermilk, like this for nine inch layers. Or use one of the popular devil's food or chocolate cake mixes. Or buy one at your favorite bakery.

- 2 cups sifted cake flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup (1 cube) butter
- 1 1/2 cups sugar
- 1 teaspoon pure vanilla
- 3 eggs, separated
- 2 squares unsweetened chocolate, melted
- 1 cup sour milk or buttermilk

Sift together flour, soda and salt. Cream butter until soft and smooth; gradually add sugar, beating until fluffy. Beat in vanilla and well-beaten egg yolks, then chocolate. Add flour alternately with sour milk or buttermilk; fold in stiffly beaten egg whites. Bake in two nine-inch layer tins in 350 degree oven, 30 minutes.

Chocolate Frosting. Use one of the several excellent chocolate frosting mixes or make one like this. Here is a rich, creamy fudge-like frosting that spreads easily.

Combine seven ounces semi-sweet chocolate and four tablespoons strong coffee; melt over low heat, stirring constantly. Add two tablespoons rum and cool. Beat three egg yolks well. Boil three-fourths cup corn syrup until it forms a thread when dropped from a fork. Pour slowly on the egg yolks, beating constantly. Continue beating with rotary beater until very stiff. Add 1 1/2 cups sweet butter, creamed, and the cooled chocolate; blend well.

Add chopped nuts if you like, or make fancy arrangement of nut halves on top.

Golden Carrots
Sauté whole parboiled carrots in butter; add light brown sugar, a pinch each of ginger and powdered dry mustard. Toss in skillet until well coated and tender. Garnish with finely chopped parsley.

Father Has Special Way With a Chicken

Lucky is the woman who has a man around the house who likes to cook. Our father of any year insists that he knows his way around a good thing when he sees one and chickens are his specialty. Says he "you've graduated from the hamburger and hot dog class, brother, when you tackle broilers, fryers and roasting chickens." He further asserts:

To barbecue broiler halves, well done, outdoors, will take about one hour over glowing coals. To prepare, rub broiler-fryer halves with lemon, cut garlic, then with salad oil. Sprinkle with salt and place on grill about four inches above glowing coals. Cook cut-side down until fairly well done inside, then turn and brown the skin side. Brush frequently with melted butter, oil or herb-flavored barbecue sauce while cooking. Sprinkle with salt, pepper and paprika and serve with final dot of butter on each piece. No kibitzing here.

Corn Over Coals Or In Oven Foiled Again

There'll probably be as much off the cob as on the cob while the family butters-up Father along with the corn on his very own day. The best eating corn-on-the-cob today is likely to be foil wrapped and baked over charcoal or in the oven if its handier.

For super corn, just husk it and place on good sized squares of aluminum foil. Brush with melted butter or margarine, sprinkle with salt and pepper or brush with Tabasco butter, herb-seasoned butter or softened butter with a light sprinkling of one of the distinctive salad dressing mixes.

Wrap each ear in aluminum foil, twisting ends to secure. Cook on grate over fire about 25 minutes, turning frequently. Use foil which cools quickly to hold corn while eating. Oven roasting takes the same length of time in a 425 degree oven.

Suddenly It's Summer; Market Bins Piled High

Last week we were talking about citrus fruits, bananas, avocados and pineapples. Suddenly it's summer as we make our rounds and discover the glory of golden apricots, big and beautiful Bing cherries, Tartarians and Royal Ann cherries of such short season.

There are black seedless grapes, Cardinals and the newly heralded Perlettes that are zooming in popularity as growers increase acreage.

Early varieties of peaches, luscious and ripening right along, are perfect for eating fresh, superlative with cream, sour cream or soft ice cream. Soon they'll be common enough for incorporating in pies, cakes, tarts and other dessert specialties.

Berries Beckon. Suddenly the glorious Boysenberries, Olallieberries, Loganberries and raspberries have appeared alongside the strawberries. They'll never taste better than right now, simply sugared with sweet cream, dairy sour cream or heaped with whipped cream. On the other hand, a few berries will go a long way in cobblers, puddings, tarts, muffins or stewed with other fruits. Perfect suicing for ice cream, too.

Early season plums are arriving in several varieties. Their refreshing tart sweetness encourages out-of-hand

Priest Attends Annual Retreat

The Very Rev. Carl Mal, pastor of Sacred Heart Catholic church, was at Mt. Angel Abbey last week attending the first session of the annual retreat for priests of the Portland archdiocese.

About 90 priests of the archdiocese and Archbishop Edward D. Howard are in attendance at this week's retreat. A second session will begin June 20 for another 65 archdiocesan priests and for Bishop Francis P. Leipzig and the priests of the Baker diocese.

The Rev. William McLeod and the Rev. John Ilg, assistant priests of the local parish, will attend the second week of retreat exercises. The retreat this year is being conducted by the Rev. S. W. Oberhouser, CPPS, of the Precious Blood Mission House in Woodside, Calif. Each session is for five days. Closing service this week is a mass for the deceased clergy of the Portland archdiocese and the second retreat week will end with a mass for the deceased clergy of the Baker diocese.

It is mandatory that all secular priests participate in an annual retreat, it was explained.

A WHAT?

London—(UPI)—A British firm has come up with an idea for a truck that flies. It's been named the "Flying Pig." Bristol Slicker Engines have submitted their idea to the Ministry of Aviation to meet military needs for machines that can take off and land vertically. A cross between a truck and a helicopter, and powered by jet engines, it would skim down the road and be able to rise vertically to the height of 15,000 feet and cruise at 230 miles an hour.

Meat Bounty. Cantaloupes are firmly ensconced for a long season as crop peaks move northward throughout the summer. There are handsome Cranshaws and honeydews for enjoyment as quick and tasty breakfast and snacking fruit, for incorporating in salads, desserts.

Best Buys Listed

Broiler-fryers are on menus at least once a week as cost remains low. Consider cold fried chicken with cucumber sandwiches. Turkeys in all sizes make good eating at small cost.

All cuts of beef will be popular this week-end as we celebrate Father's Day and pamper him with steaks. Hamburgers for the small fry who prefer it that way. Comparable buys however in both pork and lamb if Father fancies these meats.

Vegetable bins offer everything except possibly parsnips and pumpkins.



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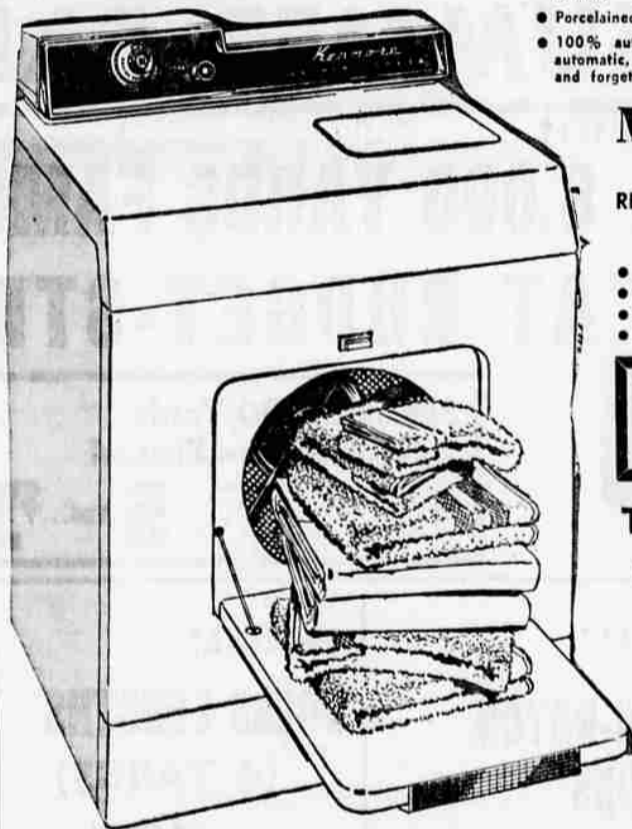
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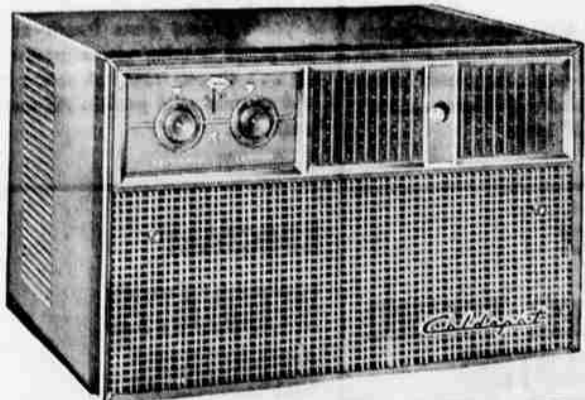
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