

**TURKEY FOR HOLIDAY**—Turkey, roasted or rotisserie, will give pleasure to many over the Fourth of July week end. Indoors and outdoors, turkey insures bang-up eating at reasonable cost and comes in sizes to fit every family gathering.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

### Among Plentiful Foods Turkeys Are Tops

A long weekend ahead and the living is easy as we take to the road, the mountains, the beaches or other waterways... and to the backyard. And turkey is "the easiest". Looks like it is the least expensive too as turkey tops the list of plentiful according to U.S. Department of Agriculture — and our own Oregon turkey growers.

Quality is high and all sizes in ample supply. Turkeys today range from four pounds to 25 pounds. The heavier the bird, the lower the price per pound. They may be fried, broiled, barbecued, braised, roasted in whole or in part... or spit barbecued.

If roasting your turkey is an inside job and the day likely to be hot, you may prefer to do the roasting in the morning, then chill for serving cold in diverse ways. Everyone in our part of the country knows how to roast turkeys so we shall talk about the comparatively new art of spit barbecuing outdoors over coals or indoors in oven rotisseries.

### Spit Barbecuing

If barbecuing turkey outdoors on a spit, start fire early to have coals burning well for low steady heat. If barbecuing in an oven rotisserie, set oven at 350 degrees. It will take a little more than half as long to barbecue turkey over charcoal as it does to roast it in a regular oven set at 325 degrees.

Thaw hen turkey (11 to 15 pounds) thoroughly; wash and dry. Brush inside of bird with our Summer Marinating-Basting Sauce\*. Insert spit rod into center of neck slits; run it through body cavity parallel to backbone. Carve rod out just above tail. Insert spit fork into breast, other fork into tail; tighten screws with pliers.

Tie twine around turkey to hold wings close to body and the tail and legs together in back of spit so that thighs are not pressed against body and dark meat will cook faster. Check turkey for balance by rotating spit between palms. Insert thermometer in thickest portion of thigh being careful not to touch a bone.

Attach spit and brush bird with marinating-basting sauce. Start motor and barbecue until thermometer registers 180 degrees, basting frequently with sauce. If you've no thermometer, turkey is done when the thigh breaks easily from bird.

**Summer Marinating-Basting Sauce.** Combine one cup California Sauterne Wine with one-half cup peanut oil; add one-half cup soy sauce. This is an excellent marinade for all poultry.

### Picnic Pointers

**For Party Platters**  
When serving a large crowd, borrow three or four portable grills from your good neighbors who are elsewhere (or in your yard) to speed up cooking and keeping food hot. Each guest brings his own steak, chop, broiler - chicken half or other favored meat; cooks it his way over your glowing coals. Hostess supplies other foods and soft drinks.

Cover picnic tables with substantial wrapping paper thumb-tacked at corners. For decoration, use ready-pasted wallpaper trim, local fern or other greenery. Plenty of paper plates, cups, napkins, etcetera.

Butter all breads in kitchen to save bother. Wrap green onions, raw carrot strips, celery sticks, green pepper rings first in dampened paper towels; then in waxed paper, saran wrap or foil to keep them crisp until eating time.

Flat bottomed ice cream cones are perfect for the children; no leftovers.

A washbasin filled with ice and canned and bottled beverages is a great refreshment. Lemonade Traditional

Stocks of frozen lemon concentrate are reported large in our area. There's an abundance too of fresh California lemons and Florida limes for the making of refreshing beverages which have been popular since Yankee Doodle first was trotted on a horn. Most families keep a few cans at hand all summer long.

**Pink Lemonade.** A good combination is one can concentrate for lemonade, three cans (same can) of water; then fill lemonade can once with Boysenberry, strawberry, Loganberry or cranberry juice; stir well and pour over ice in glasses or pitcher.

**Party Punch for Bunch.** For 32 (four ounce) servings of fancy lemonade, combine four (six ounce) cans frozen concentrate for lemonade, two (12 ounce) cans Loganberry nectar. Just before serving, add two (28 ounce) bottles ginger ale and one (28 ounce) bottle sparkling water or club soda; pour over ice in punch bowl or pitchers.

**Lemonade Ice Cubes.** Freeze and keep on hand a supply of these for quick drinks of many kinds. Combine an equal amount of frozen concentrate for lemonade and an equal amount of water. For multi-colored cubes, add a bit of pure fruit coloring in desired color or colors. Pour into cube trays.

No one ever heard of a 4th of July celebration without potato salad and here is a very good one.

For each four servings, combine following vegetables in large bowl: four cups cooked, diced potato, one small onion, thinly sliced; six to eight radishes, thinly sliced, one - half cucumber, thinly sliced. Over all, pour one cup French dressing; add salt and pepper to taste; toss well. Serve well chilled on lettuce leaf or shredded lettuce.

**Baked Meat Pies.** Chilean Favorite  
One cannot write of Chilean food specialties right now without reflecting that foods from U.S. surplus stocks were made immediately available to Chilean (and Hawaiian) disaster victims under longstanding authorization. Agencies that handle distribution of donated foods under USDA's Direct Distribution Program made on-the-spot deliveries.

These Baked Empanadas (meat pies) are said to be Chile's favorite national recipe. They are pastry filled with meat, vegetables or shrimp; are delightful possibilities to offer those who are fond of rich and unusual foods. Often offered as appetizer though they're an excellent main dish. Recipe makes 16 empanadas.

4 cups flour  
3 eggs, lightly beaten  
2 cups finely chopped suet  
1 cup water  
1 tablespoon salt  
2 cups chopped onion  
2 pounds chopped beef or chicken, raw or cooked  
1/4 cup chopped sweet red pepper  
32 small stuffed olives  
1/2 cup raisins  
2 hard-cooked eggs, coarsely chopped

Combine flour, eggs and one cup suet. Stir in salted water until dough assumes a mass capable of being rolled into very thin sheets. Mix together the onions, meat, red pepper and second cup of suet in a skillet. Stir and fry until onions are tender.

Roll out the dough into very thin sheets and cut into five-inch squares for individual empanadas. Place a heaping tablespoon of onion and meat mixture, olives, a few raisins, and chopped egg on each square. Fold dough over meat and press edges together. Place on a baking pan and bake in a slow oven, 325 degrees, about 30 minutes. Sixteen empanadas.

## Finch's Lawyer Tangles With Trial Prosecutor

Los Angeles — Dr. R. Bernard Finch's attorney Wednesday raised strong objections when the prosecutor asked a prospective juror if she would be swayed by "well-placed tears."

Grant Cooper and the prosecutor, Joseph Powers, became involved in a heated exchange, and all 12 persons seated in the jury box were excused by Judge LeRoy Dawson for the duration of the argument.

Judith Dawson sustained objections by Cooper to the line of questioning of the prospective takers in the second Finch-Tregoff murder trial.

Questioning of prospective jurors resumes today with 12 persons — nine, women and three men — tentatively seated in the box.

A courtroom battle had been building between defense attorneys and Powers, with defense attorney Don Bringgold having the first brush with the new prosecutor.

Carole Tregoff, Finch's paramour and co-defendant accused of killing Barbara Jean Finch last July 19, lost her bid for a U. S. Supreme Court stay of her trial late Wednesday when Justice Hugo Black denied a motion that would have halted the case.

Miss Tregoff wanted the high court to review a decision of the California Supreme Court June 23 which denied her the right to challenge Judge Dawson on grounds of prejudice.

Black denied the motion in a brief order in Washington. If he had granted a stay, the U. S. Supreme Court would have reviewed the disqualification issue.

The first trial of the 43-year-old surgeon and his Auburn-haired paramour ended with a hung jury.

## Wall Street Chatter

New York — The action of the stock market so far favors a constructive point of view, according to Kenneth Ward of Hayden, Stone & Co. Here's why, he said: (1) History shows that market action follows a bullish trend until mid-summer, especially in a presidential election year. (2) Many individual stocks and groups have reached oversold areas which should hold through further market "adjustments." (3) Second quarter earnings reports may be better than expected, and (4) margins may be lowered.

Where were you when all this happened department: This week the highly speculative Fairchild Camera & Instrument hit an all-time peak of 200 1/2 against a low of 9 1/4 only two years ago.

Bache & Co. says the chart pattern for General Electric continues to reflect underlying strength. It regards the issue as attractive for short term accounts. Chartwise, Diamond National looks good, too.

Reynolds & Co. considers Servel, Inc. an interesting speculation because present indications suggest that net for the year will substantially exceed the \$1.25 per share reported in fiscal 1950. Because of its large tax-loss carry forward, Servel earnings will be tax-free for some time to come.

## Family Keeps First Accident in Family

St. Louis — Reed E. Very, a salesman of suburban Florissant, drove 3,800 miles a month for many years before he had his first accident.

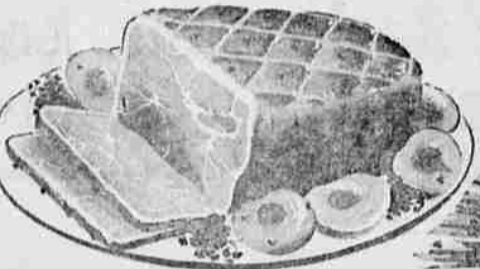
Very smashed into the rear of his own car, driven by his wife. She stopped suddenly and he couldn't.

Very was driving a company car to a garage and his wife was taking his car so that he'd have a ride home.

# HOLIDAY WEEKEND FOOD BUYS!

To Be Sure You Can Get Your Last Minute Needs, We're Open Till Midnight Every Day!

## Canned Picnics



Fully Cooked, Boneless and FAT FREE

Special \$1.98 each  
GROUND BEEF 3 lbs. \$1.39

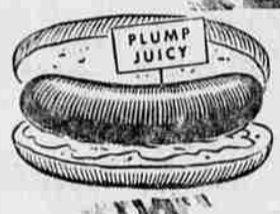
Fresh Fryers  
OK'S Famous 2 1/2 to 3 1/2 lb.  
No Chemicals Added  
\$1.19 each



OK has a fine selection of Choice Grade Steaks for your "cook-out." TOP SIRLOIN - RIB STEAK T-BONE - SIRLOIN TIP

## WIENERS

SKINLESS—Hormel's Pureta, Caveman, Cascade, Del Monte



2 pkgs. 89c

FROZEN LEMONADE 5 FOR \$1  
Tip Top Brand - 12-oz. Cans



Baked Beans 3 for 89c

B & M BROWN BREAD 4 1-lb. Cans \$1.00

RIPE OLIVES 4 cans \$1.00  
Wyandotte, Select Pitted or Medium Ripe

NEHI BEVERAGES 3 for 50c  
Full quart, Royal Crown, Orange, Root Beer and Strawberry Soda. Plus Deposit

SHASTA POP 6 can 39c  
In Cans, Assorted flavors

Chef Boy-Ar-Dee Spaghetti 7 cans \$1.00  
With Tomato Sauce and Cheese

COFFEE 2 lbs. \$1.17  
S&W Brand, Drip or Regular, 1 lb. 59c

## OK Super Market

OPEN TILL MIDNIGHT

7 DAYS A WEEK  
SILVER DOLLAR TRADING STAMPS

1202 NORTH RIVERSIDE

ZEE NAPKINS 80 Count 2 for 19c  
Pkgs.

PAPER PLATES 98c  
For that picnic. 70 9-in. Plates Plus Napkins

PORK & BEANS 3 for 69c  
Van Camp's, 2 1/2 Size Can

BATH SIZE SOAP 2 bars 27c  
Woodbury, 1/2 Price Sale

FLOUR, Pillsbury 10 lb. bag 98c

DILL PICKLES, Columbia 1/2-Gal. Jar 59c

NO LIMIT ON SPECIALS AT OK MARKET!

## Cantaloupe

Large "36 Size"

6 FOR \$1

Good Eating Indoors or Out!  
Take Plenty on That Picnic

Save Extra With SILVER DOLLAR STAMPS On Every Purchase

**WIN!!!** Reg. 69c Size Special 59c  
\$4200 Cruiser Outfit in BLUE BELL Potato Chips "Carry-All" Contest  
Try this size today!

ZUCCHINI Squash Green and Tender 2 LB S 2.19c

Lemons Large and Juicy 39c Doz.

CORN Fresh, Large Tender Ears 6 FOR 39c

LETTUCE Crisp and Fresh 2 Heads 25c

Red Radishes, Green Onions... 2 bunches 13c  
Nice Red Ripe Tomatoes, salad size and slicers - Romaine, Endive, Red Leaf, Cucumbers, Parsley for your salads, Cold Watermelons, Bing Cherries, Apricots, Peaches, Plums and Nectarines

BEWARE OF IMITATIONS LOOK FOR THE HAPPY LITTLE DOG

TOPS IN QUALITY! LOW IN PRICE!