



SON SHOT DOWN—Mr. and Mrs. J. A. McKone, of Tonsanox, Kan., parents of Air Force 1st Lt. John McKone being held by the Russians on spy charges, look at a portrait of their son. McKone was a crew member of the RB-47 shot down by the Russians near the Kola peninsula. (UPI Telephoto)

### Weather Variations Reviewed in New OSC Publication

Corvallis - Oregon's weather records and meteorological services. Author is Dr. Fred W. Decker, associate professor of physics and chairman of the atmospheric science branch in OSC Science Research Institute. Hottest days on record in Oregon came in 1898 when the temperature soared to 119 at Pendleton and Prineville, the booklet notes. Lowest was 54 below in 1933 at Ukiah and Seneca. Vaisetz holds the record for most precipitation in a year - 168.88 inches in 1937.

### Physician Urges Study of TB as Cancer Treatment

Baltimore, Md., (Science Service)-It may be that tuberculosis could be used as a "treatment" for cancer. No one is making definite statements, but Dr. Louis Pelner of Swedish Hospital in Brooklyn, N.Y., believes the possibilities of using artificially induced bacterial infections such as tuberculosis should be studied.

The idea of using one disease to fight another is not new. The fever of malaria has been used to "burn up" syphilis parasites. In 1891, Dr. W. B. Coley tried to produce erysipelas, an infection with Streptococcus pyogenes, in ten patients with inoperable cancer. But the procedure was difficult and dangerous so he began to experiment with mixed bacterial toxins.

Patients are still alive who have recovered from inoperable sarcomas after having been treated with a toxin mixture by Dr. Coley. Dr. Pelner asserted here in the Journal of the American Geriatrics Society.

Improvement Shown In 1916, Dr. W. M. Dabney gave tuberculin to seven cancer patients. One showed "remarkable" improvement, which continued after three months of tuberculin therapy, and another showed "unexpected improvement."

"Unfortunately," Dr. Pelner states, "no further follow-up was undertaken, so the final outcome of this form of therapy is unknown."

Another report in the Journal states that more new cases of pulmonary tuberculosis are now being found in persons past 50 than in any other age group. Dr. Harry B. Greenberg, instructor in medicine at Tulane University, New Orleans, La., says active tuberculosis in the aged often is obscured by other old-age symptoms, such as chronic bronchitis or cardiovascular disease. Often it is discovered only when a younger member of the family gets the disease, and a search is made for the source. Resistance to TB is decreased in old age; therefore, the death rate is higher. Because the disease runs a milder, less explosive course in the elderly, it may be overlooked as the cause of death, which may be attributed instead to a degenerative disease.

### Feeding the Family

By ZOLA VINCENT  
Food Editor

**Midsummer Cantaloupes Bring Fine Flavor**  
Midsummer cantaloupes are pouring into local markets and this bounty will continue throughout August. The San Joaquin districts of California supply about 75 per cent of the nation's cantaloupes during the peak months of July and August. Their full field-fresh flavor is hand picked when they are vine-ripe. Meat is deep apricot color, often called "pink." Texture is firm yet tender. They're notably in calories. The cantaloupe is a versatile fruit for enjoyment morning, noon and far into the night. Despite anything we say, most of them will be enjoyed "straight" on the half shell or quarter moon with salt, salt and pepper, lemon or lime wedges, according to individual preference. We won't even argue the point of chilled versus room temperature. Each has its advocates.

Other favored ways include cantaloupe in salads, centered with ice cream or cottage cheese, filled with other fruits and berries. **Cantaloupe Cascade** For a completely satisfying as well as handsome luncheon or supper main dish, serve cantaloupe rings with rosy chunks of cooked ham combined with chopped celery, green pepper, parsley and dairy sour cream; easily prepared like this for six servings: 2 cups diced cooked ham 1/4 cup chopped green pepper 1/4 cup sliced celery 1/2 cup dairy sour cream 1 teaspoon fresh lemon juice 1/2 teaspoon salt 1 large California cantaloupe Salad greens Chopped parsley Combine ham, green pepper and celery. Blend dairy sour cream, lemon juice and salt; pour over ham mixture and mix lightly. To make cantaloupe rings, cut cantaloupe into crosswise slices. Remove seeds and trim off rind. Arrange rings on salad greens; fill centers with ham mixture. Garnish with finely chopped parsley.

**Hot Bread Deluxe** Here is a hot bread of exceptional flavor and texture interest; ideal for serving with summer salads. Fresh California dates combine with a biscuit mix and are in the oven in a matter of minutes. Recipe makes eight large, satisfying scones. 2/3 cup pitted and sliced fresh California dates 2 cups biscuit mix 2 tablespoons sugar 1 egg 1/2 cup milk Sugar Combine sliced dates with biscuit mix and two tablespoons sugar. Beat egg lightly and combine with milk; stir into dry mixture. Divide dough in two; pat each half into a circle about seven inches across. Sprinkle tops with sugar. Cut each round into quarters and place on greased baking sheet. Bake in very hot oven, 450 degrees, about 12 minutes. Serve hot with generous pats of butter.

**Pot Roast Flip** A bay leaf, added to pot roast at the beginning of the cooking period, gives excellent flavor to the meat. Want more flavor? Add some pickling spices. **Picadillo Cubano Elaborate Hash** The Cubans call this a hash. We might say that they make a hash of other things, but we will forego political asides since food is our concern. This is the most elaborate hash that has come under our practiced eye, and it makes very good eating. Six servings. 1 pound ground beef 3/4 pound pork, finely ground 2 teaspoons salt 1/2 teaspoon black pepper

**Quick Spaghetti Sauce** To make a good spaghetti sauce quickly, combine an eight-ounce can Spanish-style tomato sauce, one tablespoon each of instant minced onion and parsley flakes, one bay leaf and one-eighth teaspoon garlic powder. Cook until bubbly; pour liberally over hot cooked spaghetti. **Season of Delight In Sweet Cherries** Sweet, juicy, large, meaty, luscious, wonderful - these are some of the appropriate adjectives that come to mind when we think of those cherries piled high in local store displays. Our coast is the country's leading area for growing sweet cherries which have such a regrettably short season. Easterners grow the sour cherries which come along later. On the market now and through August, more than a third of the crop comes to market in July. Sweet cherries are superb for eating out-of-hand. They go into salads, pies, tarts, cobblers, cakes, ice cream, puddings. They're popular for jams, preserves. Highly perishable, sweet cherries should be kept under refrigeration, served "as is" cold or used very soon. **Sweet Cherry Jam** This popular sweetstuff takes four cups (two pounds) prepared fruit, one-fourth cup lemon juice, seven cups (three pounds) sugar and a bottle of liquid pectin which insures successful jamming. Makes about 11 six-ounce glasses. To Prepare Fruit. Stem and pit two pounds fully ripe cherries. Use a fresh stub pen point in holder for pitting cherries if you've no cherry pitter handy. Chop cherries fine; measure four cups into large saucepan; add one-quarter cup lemon juice. To Make Jam. Add seven cups sugar to fruit in saucepan and mix well. Place over high heat; bring to full rolling boil and boil hard one minute, stirring constantly. Remove from heat and at once stir in one bottle liquid pectin. Stir and skim by turns for five minutes to cool slightly, to prevent floating fruit. Ladle quickly into sterilized glasses. Paraffin at once. **Jam Memo.** If you like stronger cherry flavor, add one-quarter teaspoon almond extract before lading into glasses. If you want to use this recipe later for sour cherries, simply omit lemon juice. If you prefer conserve to jam, simply add 1 1/2 cups seeded cut-up raisins and/or cup chopped almonds.

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CANTALOUPE FILLING—Midsummer cantaloupes are exceptionally good buys because the seed cavity is small and the flesh is thick and richly flavored. In the above photo cantaloupe rings are filled with salad concocted of rosy chunks of ham, seasonal vegetables and dairy sour cream.

### Peru Calls for Parley to Study Russ Interference

Washington - AP - Peru Wednesday sought a meeting of the 21 American foreign ministers to see if Russia's interference in the U.S.-Cuban crisis is posing a collective threat to the hemisphere. The United States and several of the other Latin American nations were expected to support the move. Authoritative sources told United Press International the Peruvian request was being forwarded to the Council of the Organization of American States (OAS). They expect the United States to the United Nations. Its main charge is economic aggression. Latin Americans are dis-

pected a council meeting on the matter Friday. The letter requesting a special meeting of the council was understood to have been prepared by Peruvian Ambassador Juan Bautista De Lavalle, considered an "elder statesman" of the OAS and one of its most distinguished jurists. Numerous Latin American delegations immediately requested instructions from their governments. **Versions Conflicting** Reports of the Peruvian action conflicted with other versions that the United States wanted to seize the initiative in bringing the case before the inter-American organization. But late today the state department said "no final decision" had been made. Cuba, in an open effort to seek Communist-bloc support, has shunned the OAS and taken its complaints against

turbed by this development, and the fact that Russia has been seeking to exploit the U.S.-Cuban dispute for propaganda purposes.

**WE GOOFED**

Quality Market has also signed contracts with the Meat Cutters Union Local 503 for the past 20 years.

## COOK IN... ...COOK OUT

# MID-SUMMER SPECIALS

## Beef Roast 45<sup>c</sup> lb

USDA Choice, Well Trimmed Center Cut Chuck

Lean Small Size (Barbecue Special) **Spare Ribs** LB. 49<sup>c</sup>

(Barbecue Special) U.S.D.A. Choice Boneless Cross Rib or Rump Well Aged—Well Trimmed **Beef Roast** LB. 89<sup>c</sup>

Mild Cheddar **CHEESE** LB. 49<sup>c</sup>

Swift's Premium - Limit 2 lbs. **Sliced Bacon** LB. 55<sup>c</sup>

(Barbecue Special) Extra Lean **Ground Beef** 3 lbs. 1<sup>29</sup>

ALL MEATS GUARANTEED At MATLACK'S

<b>Potato Chips</b>	Nalleys Reg. 69c	Triple Pack	49 <sup>c</sup> Save 20c
<b>Mayonnaise</b>	Best Foods	Qt. Jar	49 <sup>c</sup> Save 20c
<b>Shortening</b>	Cream Flake	3-lb. Tin	49 <sup>c</sup> Save 20c
<b>Pineapple Juice</b>	Cottage	46 oz. tin	4 for \$1 <sup>00</sup> Save 24c
<b>Green Beans</b>	Willamette	303 tin	7 for \$1 <sup>00</sup> Save 22c
<b>Toilet Tissue</b>	Waldorf	4-roll pack	3 for \$1 <sup>00</sup> Save 23c
<b>OLIVES</b>	Wyandotte Med.	7 oz. tin	4 for \$1 <sup>00</sup>
<b>PICKLES</b>	Nalley's Whole Dills	24 oz. jar	2 jars 69 <sup>c</sup>
<b>Salad Mustard</b>	French's	6 oz. jar	2 for 25 <sup>c</sup>

### Canning Supplies

**Pectin** M.C.P. pkg. 10/100 SAVE 45c

**Kerr** Quart size Regular Jars doz. 1<sup>29</sup> SAVE 20c

**Kerr** Quart size Wide Mouth Jars doz. 1<sup>49</sup> SAVE 20c

# Matlack's SUPER MARKET

West Main at Ross Lane

**TIPTOP FROZEN Lemonade**

6-oz. Tins

## 10 for \$1<sup>00</sup>

SAVE 20c

All us cats love **Dr. Ross' cat foods**

Made to pamper your cat... they're not just flavors they're the real thing.

- LIVER 'n MEAT
- KIDNEY 'n MEAT
- CHICKEN
- MEATY MIX
- CHOPPED FISH

### Local Youth Bound Over to Jury

Marvin Lee Hamilton, 17, of 895 Gibbon rd., has been bound over to the grand jury on charges of burglary, the district attorney's office said. Following a juvenile court hearing Friday, Hamilton was remanded to circuit court for a preliminary hearing. Hamilton was arrested with Theodore Leonard Jones, 19, of Chaparral st., who also was charged with burglary not in a dwelling. The two are charged with the burglary of a lumber company in Central Point June 29.

**Blue Ribbon MALT EXTRACT**  
IT'S PURE

the added touch of perfection AT YOUR GROCER