

PLANT MOVED — The new Silica plant owned by F. I. Bristol, Grants Pass, is located on Rivers rd. just west of Gold Hill. The plant was recently moved from Rogue River to the new site. It was formerly located in the middle of Pacific freeway right-of-way.

Feeding the Family

By ZOLA VINCENT
Food Editor

Danish Menu Items Served Food Editors

When it comes to superlative food, served in dramatic fashion, we know of none that surpasses that of Denmark. Again the Danish Information Office in cooperation with the "Denmark in U.S.A." Committee played host to newspaper food editors with the most lavish array of food seen since the last time the Danes arranged a "banquet" for our pleasure.

It happened in the Sert room of the Waldorf-Astoria. At each place was a leather-bound menu offering choice of 50 numbered delicacies; each with corresponding number at the sumptuous tables. Here we name a few of them, giving you ideas for utilizing some of Denmark's fine foods at your own table.

—Orange Herring in orange marinade, decorated with slices of orange.
—Shrimp cocktail in a marinade flavored with tomato and white wine.
—Salmon decorated with hard-cooked eggs, Danish caviar, truffles and aspic.
—Smoked fresh Salmon with cold scrambled eggs.
—Greenland Halibut, stuffed with force-fish, pimento, truffles and aspic.
—Danish Caviar with lemon and toast.
—Danish Brook Trout with dill and mushroom dressing.
—Curry Salad; egg, tomato, herring, tongue in curry mayonnaise.
—Herring Salad; beet, cucumber, hearing and apples in pickled beet sauce.
—Grapefruit Lobster Salad served in grapefruit halves.
—Roast Duck with apples, prunes and red cabbage.
—Chicken in aspic with livermousse, cherries and pineapple.

—Danish Canadian Bacon with livermousse, peas and pimento.
—Roast Pork with crackling and red cabbage.
—Roast Beef garnished with horseradish, pickles and tartar sauce.
—Sirloin Steak a la Copenhagen, baked in a pastry.
—And 34 other gourmet foods with uncounted assortments of pastries, canapes, Danish open-faced sandwiches, cheeses... and an abundance of the country's distinctive Akvavit, Beers and Cherry Herring.

Green Tomato and Green Grape Chutney
Here the distinctive taste and texture of green tomatoes combines with green seedless grapes, apples, onions and raisins in a chutney that is certain to cause every woman who tastes it to ask for the recipe. Try it once and you'll make extra batches to take to hostesses; put some by for the holiday season. Recipe makes four half-pint jars.

2 pounds green tomatoes (4 medium)
4 medium tart apples
2/3 cup chopped onion
2 1/2 cups dark brown sugar
2 cups cider vinegar
1 cup seedless raisins
1/2 teaspoon salt
1/2 teaspoon crumbled dried red pepper
1 tablespoon mustard seed
1 teaspoon powdered dry mustard
2 teaspoons ground ginger
2 cups green seedless grapes
Wash and slice tomatoes. Put in a five-quart saucepan. Peel and dice apples and add along with the next five ingredients. Mix well and cook over medium heat until thickened; about one hour. Add spices and grapes about 30 minutes before cooking time is up. Pack in hot sterilized jars. Seal at once.

These cheeses and fruits team up for snacks, desserts, cheese trays. Slices of American, Muenster and/or Swiss; wedges of Camembert of Brie, Gouda or Edam, Gruyere, Bleu or Requefort, cubes of Cream of Neuchatel. With any of these serve pears, apple slices, grapes, honey dew melon on fingers, orange sections, pineapple spears. Dip cut fruit in lemon juice to prevent darkening. Include nuts, dates, figs on your deluxe cheese trays.

Bay Leaf Uses
The aromatic leaf of the laurel tree adds interesting flavor to gravies, stews, meats, seafoods and vegetables. Drop a bay leaf in the water in which potatoes are being boiled; cook it with the stewed tomatoes, and in jellied consommé or madrilene.

Quality Birds, Berries Move to Market
We continue to talk turkey and to talk fryer-broilers because they will continue plentiful and of high quality at reasonable prices for months to come. Traditionally, cranberries are teamed with turkey and in recent years, we've found their distinctive flavor and texture also superlative with other poultry, with veal and even with fish.

It is exciting news that the biggest cranberry crop on record, forecast at 1,288,500 barrels, is now moving to market. Fresh, tasty, conveniently packaged in one-pound cellophane bags and see-through cartons, cranberries will be going into menus at all times of day and in new ways. Unlike many fruits, these fresh wholesome berries are low priced at the very beginning of the season.

Use fresh cranberries for topping vegetable and fruit salads. Float them on cream soups. Put cranberries in fresh fruit compotes with table grapes and diced apples. Use halved, quartered or diced fresh cranberries in cole slaw, in molded salads and atop sherbets. Stir them into gravy. Stir them into hot breads, muffins, waffles, pancakes, sandwich fillings. And Oh! yes — how about cranberry sauce, jelly and relish?

Other Meats There's an unusually good supply of tender, high quality beef for roasts and steaks in addition to the thrifty pot-roasting and stewing cuts. There's more lamb and veal at slightly lower prices. Good buys in pork; fresh, cured and canned.

Fish and Shellfish Mighty good eating in Dungeness crabs, cod, fish sticks, halibut, oysters, rockfish, salmon, scallops and shrimp. Remember extra lemons for these!

Vegetable Abundance Green beans; cabbage, carrots, celery, cauliflower, corn, cucumbers, lettuce, green and dry onions, lettuce, radishes, peppers, potatoes, tomatoes, hard and soft squash, spinach, sweet potatoes.

Fruit, Melons Apples in increasing winter variety, bananas, cranberries, grapes, pears, limes, honeydew melons, casabas and Persian melons, small oranges.

Cheese Festival The big merchandising push on cheese reminds us to put this fine, high protein dairy product in our menus more often; keep plenty on hand for snacking.

will be the football game at 1:30 p. m. when Coach Akin's Red Raiders meet the Eastern Oregon College of Education Mounties. Half-time entertainment will include a review of the queen and her court.

After the football game, the alumni will be hosted by Sigma Epsilon Pi at the annual Alumni Tea in the Britt Student center.

Music by the Corsairs of Los Angeles, who recently finished a four-month engagement at the Royal Hawaiian hotel in Honolulu, will fill the ballroom at 9 p. m. as a bigger and better homecoming reaches its climax.

Registration of all SOC alumni will take place throughout the weekend at all events.

Homecoming Plans At Southern Oregon Well Under Way

Ashland-Promising to be a "bigger and better" Homecoming for Southern Oregon college students and alumni is this year's "Big Pow Wow." Students have worked hard and well on their respective committees, according to co-chairmen, Darlene Brophy and David Maxwell.

Events scheduled Oct. 28-29 include an all-campus variety show at 8 p. m. Friday followed by a bonfire and rally after which many of the organizations will finish up their floats for Saturday morning's parade at 10:30 a. m.

To be featured in the parade will be outstanding bands of the area who were invited by Alumni President Adele Sheldon, Ashland, to play. Appearing will be members of the band at Phoenix-Talent, Eagle Point, Crater High, and Yreka, Calif.

A queen and princess will decorate the scene during the week end after their crowning at an assembly Oct. 26. Hopefuls for the queen's court and scepter are Marilyn Mooney, Sylvia Yell, Medford; Pearl Hasegawa, Hawaii; Sally Groves, Portland; and Joan Houston, Trail. The girls were nominated by campus groups and final selection of the court was made by the SOC football team. The queen will be chosen by the popular vote of the student body prior to the assembly.

Highlighting the weekend

PROP SPEED
Los Angeles—The tips of a propeller at top speed often surpass the speed of sound.

The orange, white and blue colors of the official flag of New York City are those of the flag the Netherlands had in 1626.

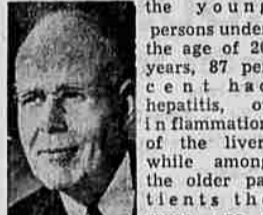
Comice Pears
Wonderful Eating but do not quality for our gift boxes.
\$1.25 Per Lug
Week Days and Sundays — 8 a.m. to 5 p.m.
BEAR CREEK ORCHARDS
2 Miles South on Highway 99

The Medical Roundup

by *Walter Talbot*
Emeritus Consultant in Medicine
Mayo Clinic
Emeritus Professor of Medicine
Mayo Clinic
(Register and Tribune Syndicate, 1960)

The Causes of Jaundice

Dr. Carl H. Greene a while ago studied 928 jaundiced patients in a hospital. Among the young persons under the age of 20 years, 87 per cent had hepatitis, or inflammation of the liver, while among the older patients the cause was a surgical condition such as gallstones or occasionally cancer, in 80 per cent of the men and in 95 per cent of the women. In persons who have had severe hepatitis or who have been alcoholic, the hepatitis may be followed by a cirrhosis, or atrophy and hardening of the liver. In the older patients quite a few of the men and a few of the women had cancer of the head of the pancreas, or of the liver.



DR. ALVARO

When the head of the pancreas enlarges, it tends to block the duct that carries bile from the liver to the bowel, and this causes jaundice. Usually, cancer of the liver is secondary to cancer of the bowel or stomach or gall-bladder. Inflammation of the gallbladder with stones is found most often in middle-aged or elderly women. In some of them the diagnosis is easy because they have had attacks of severe pain in the upper right side of the abdomen. Cancer and cirrhosis are found more often in men than in women.

When jaundice comes to a man or woman who, some time before, has had gallstones removed, the physician will fear that stones were left in the common duct which leads from the liver to the small bowel. Often an ex-

pert in this field of medicine can quickly tell what is causing the jaundice, from the age and appearance and sex of the person, the history, the presence or absence of pain and the results of a number of tests, such as one which shows how much bile there is in the blood and whether this amount is tending to remain constant or to go up or down. X-ray tests may show stones in the gallbladder, or in the common duct. It is important to make the correct diagnosis so that the surgeon will operate only on those persons who can be helped by an operation.

Help For Alcoholics
In recent years, some of America's great corporations have been helping the alcoholics they have among their workers. As Dr. C. Anthony D'Alonzo says in his book, "The Drinking Problem," the company doctors soon recognize the man who is becoming an alcoholic.

He misses days from work—usually Mondays; he slows up in his grooming; he may become poor—his clothes will not be clean and pressed—he may not be well-shaved, and he may become irritable.

Then the Company may send him to AA, or to their psychiatrist. According to Dr. D'Alonzo, AA is much more successful with these men than is a psychiatrist, often because an alcoholic will refuse to listen to a man who wasn't once an alcoholic. The alcoholic will say to the always-sober doctor, "What do you know about the hell I am going through?" Two out of three of the men generally get much better; only the man who refuses treatment and thinks he does not need help has to be fired.

Two Receive Incentive Awards

Ross A. Youngblood, district manager of the Medford district office of the bureau of land management, has announced that the area incentive awards committee has granted cash awards to two local employees.

Letters of congratulation from James F. Doyle, area administrator, and the checks were presented to them.

Frederick E. Wolf, forester, received a \$15 cash award for the suggestion of a protective device for securing the tail block to live trees on high-level logging sales operations.

Wolf has been employed by the bureau for three years and has been assigned to the Medford office since March of this year. He has a bachelor's degree in forestry from the University of Washington and he also attended Montana State college and Centralia Junior college.

Mrs. Bertie P. Thurston, statistical clerk, received a cash award of \$10 for her suggestion for simplifying the reporting of the amount of board feet in the report on results of timber sales. She attended Oregon State college and the University of California.

Relatives of Local Residents Rescued

Three persons with relations in Medford were rescued by the U.S. Coast Guard this week after being lost in the fog on an 18-foot cabin cruiser for three days.

Rescued were Mrs. Elma Oliver, 64, and her two grandsons, Bob Oliver, 19, and Fred Oliver, 13. The younger Olivers are nephews of Mr. and Mrs. James Lillie, of Medford.

Mrs. Oliver and the two youths became lost in the fog after they departed from the Davidson logging camp at Marguerite bay en route to Ketchikan, Alaska. Mrs. Oliver, when rescued, was suffering from exposure and was taken to the Ketchikan general hospital.

PLAY RADIO BINGO
Monday through Friday, 1:30 till 2 p.m.
on
★ KWIN RADIO 1400 on your dial ★
\$10 PROGRESSIVE JACKPOT EACH DAY

Bingo Cards May Be Obtained at the Following Sponsors:

- FARMER'S MARKET CAFE, TALENT
- EASTSIDE PHARMACY, ASHLAND
- WALT YOUNG MEDFORD STATIONERY, MEDFORD
- BAUDER HARDWARE & APPLIANCE CO., ASHLAND
- SINGER SEWING MACHINE CO., MEDFORD
- GLEASON SPORTING GOODS, CENTRAL POINT
- ALEXANDER HARDWARE & IMPLEMENT CO., CENTRAL POINT
- EAST SIDE ABATTOIR, ASHLAND
- CRYSTAL WHITE LAUNDRY & DRY CLEANING, MEDFORD
- GEORGE & RAE'S RICHMAID ICE CREAM, ASHLAND
- CLAY'S SHELL SERVICE, MEDFORD
- HAMBY'S DRIVE IN MARKET, ASHLAND
- POSTAL REXALL DRUG, CENTRAL POINT
- TY'S SHELL SERVICE, TALENT

You MUST Be 18 Years or Over To Be Eligible To Pick Up Cards and Play Radio Bingo

16" Cedar Slab & Rough Blocks
LARGE Economy Load **\$12**
Phone SP 3-6185
J & S Wood Service

House Party
No one's ever sure just what will happen when Art Linkletter chats with those uninhibited, hilarious youngsters! You'll enjoy all of the fun features and surprises of this lively daytime hit. Be listening every weekday on CBS Radio.

Mon.-Fri., 2:05 pm DIAL 1230
KYJC Radio

Weldon Subdivision
0.9 Mile From Matlack's Market On Ross Lane

Open House
Today in Medford's Newest Subdivision

- CITY WATER
- PAVED STREETS

32 LOTS
To Choose From
Priced From
\$1,300

Select Your Lot Now For Your Future Dream Home!

3 New Homes Now Under Construction
Open For Your Inspection!
PRICED FROM \$12,900⁰⁰ to \$14,500⁰⁰
3% Down Payment... 25 and 30 Year FHA Loans

BROOKS CONSTRUCTION
Phone SP 2-5209