

# Chrysler Employees Faced With Bleak Christmas Under Regulation

Detroit - Christmas will be comparatively bleak for the families of administrative personnel of the auto companies this year.

All of the auto companies have sent out special memorandums advising their employees that company policies forbid acceptance of any gifts of more than nominal value from any of the companies doing business with their employer.

**Result of Controversy**  
The renewed emphasis on this policy obviously is a result of the controversy over conflicts of interest at Chrysler Corp. earlier this year, which ultimately led to the forced resignation of former Chrysler president William C. Newberg.

One Chrysler purchasing department employee said: "Last year it took me about 2 1/2 hours just to open all the gifts I received from various supplier companies. But this year I can't accept anything more than a cigarette lighter or a fountain pen. It's going to seem awfully different when we open our gifts on Christmas."

Like the other companies, Chrysler sent a "reminder" of its policy in this regard to all employees and all vendors dealing with the company.

**Cooperative Basis**  
The memorandum, signed by Chrysler board chairman and president L. L. Colbert, said: "We believe that buyer-seller relations should be on a friendly and cooperative basis. But we feel the acceptance of gifts or favors beyond advertising novelties of nominal value (so-called remembrance advertising) may be subject to misinterpretation."

"Therefore, our policy, which is in effect at Christmas time and throughout the year, is that our employees are not to accept gifts or favors of any kind beyond such remembrance advertising from those with whom the corporation does business."

"If any gift beyond remembrance advertising is received by any employee of Chrysler Corp. it will be returned to the sender or will be donated to some charitable organization. Only in this way can we avoid the consequences that will result for both parties if the policy is violated."

Although the "consequences" were not specifically stated, employees were given to understand that it meant dismissal for them and the loss of Chrysler's business for the supplier.

A Chrysler spokesman said circulation of a memorandum to this effect was a regular procedure at Chrysler but he admitted that the last time it was done was in 1956.

Ford, General Motors, American Motors and Studebaker-Packard circulated similar memorandums this year. Some of these companies said they circulated similar mem-

orandums just before Christmas every year but others admitted that there was more emphasis on the policy of not accepting gifts from supplier companies this year.

"The guys at Chrysler aren't the only ones who are going to be hurt at Christmas by the Newberg affair," an employee of one of the other auto companies said. "I may have to buy my own liquor next year and I'll probably even have to go out and get my own turkey for Christmas dinner. I haven't bought liquor or a Christmas turkey in over five years."



**NO BAKE FRUIT CAKE**—Here is a rich and delectable fruit cake that requires no baking and can be made speedily in any size and shape for home enjoyment throughout the holiday season and for family giving. The recipe makes 2 1/2 pounds.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

**No-Bake Fruit Cakes Given Top Billing**  
If you've dallied too long with your dreams of delighting friends, relatives and good neighbors with fruit cake, confections and other sweetstuffs made by your own loving hands, do not despair. We've come to the rescue with recipes quite as good and quite as exciting that can be done in double-quick time.

Make these No-Bake Fruit Cakes and store in the refrigerator wrapped in Saran or aluminum foil until ready for holiday wrap "as is" or for presentation on a bread board, cake plate or other fancy container. Children will love helping with this project.

Recipe makes about 2 1/2 pounds for packing in pans in any desired shape or shape or for making small balls, long log rolls or other fancy shapes. We use the fine-grated coconut along with all those good coast-grown fruits and nuts.

1/2 cup evaporated milk  
2 cups miniature marshmallows  
3 tablespoons orange juice  
3 1/2 cups graham cracker crumbs  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/4 cup dark seedless raisins  
1/4 cup finely cut California dates  
1/2 cup chopped candied fruits  
1/2 cup chopped walnuts  
1 cup fine-grated coconut

**Flavored Coconut.** Place 1 1/2 cups shredded coconut in a bowl and sprinkle with the grated rind of one orange (about 2 1/4 teaspoons) or the grated rind of one lemon (about one teaspoon). Rub with a wooden spoon until coconut is evenly tinted. Lime rind, good, too.

**Tinted Coconut.** Place one teaspoon milk or water in bowl; add few drops (watch it!) vegetable coloring and mix well. Add coconut and toss with a fork until coconut is tinted throughout. Divide coconut and tint half red, half green. For third color use some white.

**Toasted Coconut.** Spread coconut thinly in shallow baking pan; place in moderate oven (350 degrees) and toast five to seven minutes or until delicately browned. Stir coconut or shake pan often to toast evenly.

**Christmas Peels**  
**Have Great Appeal**  
Peel is something more than the sound of Christmas chimes when it is crystallized orange peel deluxe made like this and cut into fancy shapes with tiny cutters and then sprinkled with colored sugar or fancy decorations. Glamorous snack! Delightful gift!

Cut the peel from six navel oranges; then cut into small star, tree, bell or other fancy shapes. If you have no small cutters, make a pasteboard pattern and cut around it with scissors or sharp pointed knife. Place these designs plus all leftover strips, into saucepan and cover with cold water.

Bring to a boil and boil five minutes; drain and repeat three times to prevent bitterness. Drain water and add two cups brown sugar, one cup water, two tablespoons corn syrup. Boil gently, stirring constantly until syrup is thick and almost absorbed by peel. Drain on waxed paper and roll in sugar or other decorations to be found in cake decorating section of all grocery stores.

**Raisin Chutney Will Enhance Holiday Meals**  
For keeping or gifting, this raisin chutney goes with any kind of meat or poultry. It is ideal with all curried dishes. A real joy to have on hand for enhancing meals.

1 cup light or dark raisins  
4 medium-size cooking apples  
3 medium-size tomatoes  
1 lemon  
1/4 cup instant minced onion  
1/8 teaspoon garlic powder  
3 tablespoons chopped candied ginger  
1 tablespoon mustard seed  
1 tablespoon salt  
1/2 teaspoon cayenne pepper  
2 cups brown sugar, firmly packed  
1 cup cider vinegar  
Rinse and drain raisins. Pare, core and dice apples. Peel tomatoes and dice. Cut lemon into thin slices. Combine with remaining ingredients and cook over low heat about 45 minutes or until mixture is syrupy; cool. Makes about three half-pints.

**Food Storage Hints**  
**Handy During Holidays**  
Holidays coming on week-ends this year are likely to tax our food storage facilities to the limit; so they must be used to the very best advantage. These actually are year-

## Artificial Mother Rewards Ducklings

Washington—(Science Service)—Sight of an artificial substitute mother can be used in place of food or water as a reward when teaching ducklings, Dr. Neil Peterson, Harvard University psychologist, reported in Science.

He found that after ducklings had learned to follow a moving yellow cylinder during the impressionable early hours of life, a type of learning called imprinting, they could be taught to peck on a Plexiglas key when rewarded by a sight of the yellow cylinder "mother."

In one experiment, the ducklings were rewarded after ten pecks when the key was lighted. In a second experiment the key was dark and the ducklings were rewarded only after they had not pecked at the key for a minute. After four hours of training on these two experiments, the ducklings learned to peck at the key only when it was lighted and stay away from it when it was dark.

round rules but perhaps the reminders will be helpful.

As a matter of fact, we mention this because we saw a post-Thanksgiving refrigerator that was so jam-packed there was no room for cold air to circulate—and the owner wondered why the food wasn't cold. She said she hadn't realized that it was necessary for cold air to circulate when we tactfully (we hope) mentioned this little item.

Remove paper coverings from all food except packaged frozen food. Paper acts as insulation and prevents cold from reaching the food. All meat and fish should be loosely covered with waxed paper and placed directly below the freezing compartment.

Do not prepare salads too far in advance. They lose crispness and attractiveness. Fish, chicken and turkey salads should not be prepared until practically ready to serve.

Perishables to be kept at moderate 40 to 45 degrees, temperature with high humidity (85 to 90 per cent) should be placed in covered compartment or in moisture-proof bags.

Wash lettuce, celery, endive before placing in compartment; also spinach, kale and other greens. Excess water should be removed by draining before placing in compartment.

Line bottom and sides of an 8x4x3 inch loaf pan or a nine-inch layer pan with waxed paper and set aside. You may prefer other shape and size. Combine evaporated milk, marshmallows and orange juice in a small bowl and let stand until needed.

In a large bowl, combine graham cracker crumbs and spices and mix well. Add fruit, nuts and coconut. Mix well; then add liquid mixture. Mix with hands until all is moist and sticky. Press firmly into lined pan or pans. If desired, press sliced fruit into top for any desired decoration. Cover tightly with waxed paper or foil. Chill about two days before slicing. Store in cool place.

**Cake Variations**  
—Substitute two tablespoons brandy and one tablespoon molasses for the orange juice. Use 3 1/2 cups gingersnap crumbs in place of the graham cracker crumbs.  
—Substitute three tablespoons apple juice and one teaspoon rum extract for the orange juice. Use 3 1/2 cups vanilla wafer crumbs in place of the graham cracker crumbs.

**Fancy Coconut for All Kinds of Goodies**  
Snowy white coconut as it comes from package or can is a mighty pretty thing for topping puddings, cakes, pies, other desserts and candies. It reacts beautifully to spicing, tinting and flavoring too—in ways like these:

**Spiced Coconut.** Sprinkle one-fourth teaspoon ground nutmeg, cinnamon or mace or one-eighth teaspoon ground cloves over one cup coconut; toss with fork for a minute until spice is well distributed. Makes one cup.

1 cup evaporated milk  
2 cups miniature marshmallows  
3 tablespoons orange juice  
3 1/2 cups graham cracker crumbs  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/4 cup dark seedless raisins  
1/4 cup finely cut California dates  
1/2 cup chopped candied fruits  
1/2 cup chopped walnuts  
1 cup fine-grated coconut

**A—Too Late To Classify**  
EQUITY \$75 — 1960 Buick Special 4-dr hardtop. Balance \$720. 313 Apple St. After 3 p.m. All day Saturday.

**FOR SALE**—Double bed with box springs & mattress & 2 single beds with springs. Large wood range & other furniture. SP 2-4667.

**FOR SALE**—Silhouette Exerciser Lounge ideal for reducing, relaxing. Will sacrifice. \$150. SP-2-2480.

**A—Too Late To Classify**  
CHRISTMAS SALE—DEC 9 Christmas Wreaths, Bazaar Articles, Toys & all kinds of Holiday Baked Foods & Candies. Also, some used items. 9 to 5 Annex, R.L.D.S. Church 10th & Ivy St.

**"LO-HEET"**  
Christmas Gifts for the Kitchen: Stainless Steel, Beautiful specialties. Also, Health Way 3-ply cookware, waterless, greaseless. See to appreciate Call Mgr. for information, Sales & Service. Call SP 2-2463

**A—Too Late To Classify**  
Inventory reduction sale through Dec 31: Pabeo 3-lb. roofing, net \$8 a square, cash and carry. 2x6 T&G \$30 per M; 1x8 & 10" reaso. \$35 per M. PHOENIX WHITE CITY Ashland

**PLANER BLOC**  
Big double loads 2 foot Summer prices MEDFORD FUEL SP 2-2111

**Big Green Fir Slabs**  
SUMMER PRICES S & H GREEN STAMPS MEDFORD FUEL SP 2-2111

### Use Tribune Want Ads

### CLASSIFIED AD DIRECTORY

PERSONAL	
Lodge Notices	1
Special Club Events	4
Personal	5
Lost and Found	6
Institutions	7
Wanted Male Help	10
Wanted Female Help	11
Male or Female Help	12
Wanted Situations	13
Wanted Miscellaneous	14
Financial & Loans	18
REAL ESTATE	
For Rent Houses	20
For Rent Apartments	21
For Rent Furnished Rooms	11
For Rent Rooms	23
For Rent Miscellaneous	24
Wanted To Rent	25
Medford Realty Board	30
For Sale Real Estate	31
Business Opportunities	32
Wanted Real Estate	33
FOR SALE MISCELLANEOUS	
Building Supplies	40
Appliances	41
Furniture	42
Musical Equip., Radio, TV	43
Sports and Hobbies	44
Miscellaneous	45
Dogs and Pets	50
Poultry	51
Livestock	52
Wanted Livestock	53
Hay, Grain and Feed	54
Fruits & Vegetables	55
Automotive & Equipment	
Machinery and Tractors	60
Logging Equipment	61
Equipment for Rent	62
Trailers	70
Parts and Accessories	71
Cycles and Scooters	72
Cars and Trucks	73
UNCLASSIFIED COPY	
Too Late to Classify	A
Business Directory	B
Card of Thanks	C

**Classified Rates**  
1 day per word ..... \$6  
2 days per word ..... \$8  
3 days per word ..... \$10  
4 days per word ..... \$12  
5 days per word ..... \$14  
By Line Per Month \$2.25

(Minimum First Issue 50c)  
Business Directory

Each line per month ..... \$1.75  
Minimum per month ..... \$3.25

Dead Line on Classified Ads 5:30 p.m. for following day, except 10 a.m. for Monday; for Sunday noon Saturday

Dead Line on Display Classified Ads—10:00 A.M. Saturday for Sunday and Monday 3 P.M. the day before publication for Tues. through Fri.

**APPROVED CREDIT CHARGES BILLED BY THE LINE**

**LEGAL NOTICES**  
**NOTICE OF HEARING**  
The State Industrial Accident Commission, pursuant to ORS 654.025, hereby gives notice that a public hearing to consider adoption of revision of the Safety Code for Ladders and Scaffolds will be held in room 18, State Office Building, 4400 S.W. 5th Avenue, Portland at 10 A.M., Friday, December 16, 1960. Copies of the proposed revision may be obtained by request to the Commission, Salem.

# Announcing

to the People of the Rogue River Valley...

## MONTGOMERY'S

OF ASHLAND

### Is Now Under New Ownership and Management!

Mr. and Mrs. Rileous Jones, new owners... and residents of Ashland the past four years as owners of the "Half Circle 'A' Cottages," and Mr. D. E. "Spence" Spencer, new manager, formerly with Montgomerys,

# Welcome

you to come in, get acquainted and look over their complete new stock of quality home furnishings and appliances. Make Montgomery's your Home Furnishing Headquarters.

**COMPLETE REMODELING TO BEGIN IMMEDIATELY**  
To Serve the Needs of the Entire Rogue Valley Trade Area!

## MONTGOMERY'S

OF ASHLAND

1640 Hiway 66 — Ashland, Oregon  
3 Blocks From Southern Oregon College

YOUR MEDFORD MAIL TRIBUNE BRINGS YOU

## Winter Carnival

OF READING FUN

IN THE COLORFUL PAGES OF *Family Weekly* EVERY WEEKEND IN DECEMBER

HERE'S JUST A MINT OF WHAT'S IN THE WORKS AT FAMILY WEEKLY MAGAZINE TO ENTERTAIN YOU IN THE DECEMBER 11th ISSUE...

- ★ "BIBLE CAN SOLVE YOUR PROBLEMS" by Billy Graham. He tells how the Scriptures still hold the answers to man's problems.
- ★ "THE ROLE I MOST WANT TO PLAY—MOTHER", about Marilyn Monroe, by Peet I. Oppenheimer... Marilyn Monroe has some very definite ideas about how a mother should raise her children.
- ★ "HOW HUMAN IS THE PORPOISE?" by Jack Ryan. Scientists are beginning to suspect that this creature might be smart enough to think and speak!
- ★ "PRINCE KARIM—THE WORLD'S MOST ELIGIBLE BACHELOR" by Geoffrey Bocca. Aga Khan IV faces a romantic problem his father never had...
- ★ "AND THEN FOR DESSERT..." by Melanie DeProft—Original kitchen-tested recipes... Here are memorable creations in chocolate, coffee flavoring, spices and candied fruits to give your holiday meals an exquisite climax!

THESE TOP-RIGHT ARTICLES ARE DESIGNED WITH YOU IN MIND AND THEY'LL BE COMING TO YOU DECEMBER 11th IN DRAMATIC COLORGRAVURE THROUGH THE PAGES OF FAMILY WEEKLY

with your  
**Medford Mail Tribune**