

Foreign Station Buses Open Eyes Of Auto Manufacturers in U.S.

Many Uses Being Found for Small Car; Sales Soar

Detroit (UPI)—Foreign car companies sometimes "open the eyes" of U.S. auto firms to new areas of business.

Such is the case with the station bus—an offshoot of the compact car.

Volkswagen has been shipping station buses from Germany to the United States for several years and had the field pretty much to itself until last fall when Ford and Chevrolet became competitors.

The station bus is a multi-purpose vehicle.

It is being used as a pint-sized bus by parochial and nursery schools, as a mobile radio-television studio, as a mobile home by campers, as a mobile office, and simply as a large-family car.

Production Outstripped

Both Ford and Chevrolet report bustling sales. In fact, Chevrolet says orders for outstrip production.

The station buses built by Ford and Chevrolet are powered by the same engines which are found in their compact cars.

Ford, with its six-cylinder engine mounted in the front, has an eight-passenger capacity. The Chevrolet engine is rear-mounted and gives its station bus a nine-passenger capacity.

That Volkswagen pushed Ford and Chevrolet into the station bus field is obvious.

They recognized the market potential of the station bus soon after imports began arriving in the U.S. but were in no position to compete price-wise until they became established in the compact car field.

Chrysler Absent

The "Big Three" auto makers entered the compact car race in the 1960 model year and only Chrysler was absent from the station bus competition when 1961 models were introduced.

Low initial price, about on a par with the medium low-price regular-size car, and economy in operation were necessary to make Ford and Chevrolet competitive with Volkswagen in the station bus business.

They achieved both the desired price range and operating economy by employing many of the features of their CM economy by employing many of the features of their compact cars.

Both Ford and Chevrolet look upon station buses primarily as passenger-carrying vehicles.

But they stress in advertising that rear seats are removable and camping outfits are available at dealers which convert the station buses to mobile homes which sleep four comfortably.

The sleeping units are dual purpose since they serve as lawn furniture at campsites.

A number of contractors are using station buses as mobile offices, complete with plush carpeting and desks.

Ford and Chevrolet also recognize the potential of station buses as delivery units and workshops for repairs.

They offer companion vans for such purposes. The vans are identical to the station buses, except they are of the panel truck variety with no side windows.

For tart-sweet perfection, one-quarter cup brown or white sugar to each cup of rhubarb is about right. Taste for family preference as to sweetness.

A very thin lemon slice or two with or without a clove in the center is liked by many rhubarb fanciers.

Rhubarb Betty

Serve this Rhubarb Betty warm or with cream or half and half. For each four servings, was one-half pound of rhubarb and cut in one-half inch pieces. Combine with one cup day-old bread cubes, one-quarter cup sugar and a dash of cinnamon in a greased baking dish. Dot with two tablespoons butter; cover and bake at 350 degrees for 30 minutes. Uncover and bake 10 minutes longer to lightly brown top.

Artichoke Abundance

Artichokes, the flower of a thistle, have been eaten for at least 2500 years. They are easy to prepare and easy to eat once one learns how. Allow one per serving of if unusually large, cut in half lengthwise after cooking to make two servings. Size is not important to quality and flavor. Prepare just before cooking.

Cut one inch off tops, cutting straight across with sharp knife. Cut off stem about one inch from base leaving substantial stub. Pull off any loose leaves. Drop prepared artichokes into boiling salted water. Season by adding a small clove of garlic, one thick slice of lemon, one tablespoon olive or other salad oil for each artichoke. Add bay leaf, if desired. Cover and boil until leaf can be pulled easily from stalk or until stem can easily be pierced with a fork—30 to 45 minutes. Remove from water; drain, trim.

Serve Hot. Place hot artichoke upright on plate. Serve with side dish of hot melted butter, lemon butter or with mayonnaise for leaf dipping.

Serve Cold. As a salad, drain and chill cooked artichokes. Place upright on salad plate. Serve with mayonnaise blended with fresh lemon juice and prepared mustard. Westerners often serve artichokes as appetizer.

How to Eat. Pull off the leaves (petals) one by one and dip the base (the light colored end) into the sauce. Eat only the tender part of the leaf by drawing it between the teeth. Discard remaining tip. Continue until you come to fuzzy center of "choke". Remove the "choke" with a knife and fork and discard it. Cut remaining heart into bite-size pieces with a fork. Dip into sauce and eat with enjoyment.

Sandwich Spreads with Plentiful Peanut Butter

Peanut butter is especially plentiful right now; is an excellent buy. Peanuts and peanut butter rank at, or among the very top of all foods for such nutritional qualities as protein, food energy, fat, thiamine, phosphorus and niacin. Besides, people love peanut butter.

Here are peanut butter combinations that spread like a dream. Vary the bread for new interest, too. Prepare some of these combinations, cover, refrigerate and have on hand. Enough for eight sandwiches.

Peanut Butter-Orange. Combine one cup peanut butter, one-third cup orange juice and one-quarter cup raisins; blend until smooth.

Peanut Butter-Prune. Combine one-half cup peanut butter with two tablespoons orange marmalade, one-quarter cup prune juice and one-third cup plumped chopped prunes; blend well.

Peanut Butter-Bacon. Combine one-half cup peanut butter with one-quarter (about four cooked slices) minced crisp bacon.

Peanut Butter-Honey. Combine one-half cup peanut butter with 1½ tablespoons table-spoons honey and enough milk (about two tablespoons) for easy spreading.

Peanut-Ham. Combine one cup ground ham, one-half cup peanut butter and one-half cup finely chopped sweet pickle. Moisten with a little mayonnaise for easy spreading.

Sweet-Sour Chicken

Plentiful, bargain-priced chicken will give the family

much pleasure like this. Two fryer-broilers for eight general servings.

Combine one-third cup prepared mustard, one-half cup honey, two tablespoons lemon juice and one teaspoon salt. Pour mixture over two frying chickens that have been quartered and place in a large, shallow dish. Refrigerate about two hours, turning chicken several times. Drain excess sauce and save for basting. Boil or oven bake basting frequently with sauce.

NEW ASPARAGUS—Spring comes early to our part of the country as we revel in new season California asparagus; serve it with brand new sauces worthy of its epicurean goodness. Recipes for the pictured sauces are included in today's food columns.

to perfection in the Delta lands of the San Joaquin Valley starting now and running into late June with peak season in mid-April. It not only provides fine nutrition but gives a gourmet touch to menus.

Often dressed only with seasoned melted butter or with lemon butter, it also is superlative when accomplished by one or more of the three sauces we feature today.

Two pounds of fresh asparagus makes four to six servings. Asparagus quality is excellent. Wash, break off base and cook spears; covered, in one inch of boiling salted water for about 12 minutes or until lower stalk is barely tender when tested with a work. Lift asparagus from cooking water carefully so as not to break tips. Arrange in warmed serving dish and dress as desired.

Chef's Sauce. Blend one cup mayonnaise, one-third cup catsup, one teaspoon prepared mustard, one teaspoon horseradish and one-half cup dairy sour cream. Garnish with one tablespoon chopped green pepper or chives, if desired. Enough for two pounds asparagus.

Curry Sauce. Blend two tablespoons mayonnaise, one-half cup dairy sour cream, one tablespoon lemon juice, one-quarter teaspoon curry powder. Garnish with paprika.

Cheese Hollandaise. An unusual asparagus sauce is made by adding two eggs, one at a time, to eight-ounce package of cream cheese, blending thoroughly after each addition. Add two tablespoons lemon juice and one-quarter teaspoon salt. Place in top of a double boiler over hot water (not boiling). Cook, stirring constantly until the sauce is thick and fluffy. Pass with freshly cooked green asparagus.

Rosy Rhubarb Leads Spring Dessert Parade

Rhubarb, harbinger of spring, is increasing in supply right along but never tastes better than right now. Fresh field rhubarb reaches its peak in May and June. In the meantime the hot house variety, mostly from Washington, is rosy red, succulent, tender and wonderful. It shouldn't be necessary to peel it and take the color away.

Rhubarb Sauce

At any meal, rhubarb sauce is a welcome delight: as fruit at breakfast, as sauce with meat or poultry or as dessert at any time. Go easy on the sugar, easy on the cooking.

Today's rhubarb is naturally sweeter, requires 10 minutes or less of gentle simmering with practically not water... and no stirring, please.

Feeding the Family

By ZOLA VINCENT

Food Editor

New Season Asparagus, Thistle Flowers Beckon

"Come the Spring with all its splendor..." While the East sloshes around in winter slush, we west coasters rejoice in our lush land where spring comes early to our tables though the equinox is a month away. Even Hiawatha aided by Longfellow could not have dreamed of our area where all nature is burgeoning, promising abundance of beauty and of good things to eat.

There's increasing supply of tender green asparagus spears which never taste better than when the season is new and they're a bit expensive. Rhubarb as it unfurls its leaves of palest green on its spike of cherry red is a thing of beauty as well as a spring eating delight.

Food flowers that bloom in the spring are readily available. Artichokes are flower buds of a perfectly beautiful thistle. Cauliflower and broccoli are undeveloped buds of two favorite members of the cabbage family.

Asparagus Delights

California's asparagus grows

Ashland — The Ashland city council gave tentative approval to eight acres of the Bieber subdivision on Indiana st. at its meeting Tuesday night.

Final approval of the eight-acre section will be given when a formal plat is submitted to the county and city. Four land owners indicated they were ready to start construction of homes in the area immediately.

The council set a March 7 hearing for rezoning an area along Bear creek from residential to industrial. The zoning variance will allow Lininger Sand and Gravel company to take rock from the creek. The location is between Mountain ave. and Oak st.

The city planning commission has given its approval to the variance. The council recommended that the measure be referred back to the commission.

Present Proposal

Henry Anders presented a proposal calling for the city

to take over and maintain a mausoleum at the Mountain View cemetery. Anders said only a few relatives of deceased persons in the mausoleum remain. He indicated they would be willing to turn over about \$800 to the city for initial upkeep costs. The proposal was referred to the cemetery committee.

Anders also asked the council if it would be possible to sign a fire protection contract with the city for property he owns in the Bellview district. Bellview school and various lumber mills are the only ones having such contracts at the present time, Elmer Biegel, city superintendent said. Anders' request was referred to the fire protection committee. The council also instructed

George Leo Fulcher, Central Point, pleaded guilty in district court Tuesday afternoon to charges of petty larceny, and imposition of sentence was suspended for three years.

Original charge was burglary not in a dwelling, but this was reduced yesterday to petty larceny on motion by District Attorney Alan B. Holmes.

Fulcher was charged with entering a Central Point home Jan. 26, and taking a watch.

FOREST LAND

Forests cover almost one-third of Montana's area.

James Watt, a Scottish engineer, invented the steam engine in 1765.

New Subdivision Is Approved by Ashland Council

Ashland — The Ashland city council gave tentative approval to eight acres of the Bieber subdivision on Indiana st. at its meeting Tuesday night.

Final approval of the eight-acre section will be given when a formal plat is submitted to the county and city. Four land owners indicated they were ready to start construction of homes in the area immediately.

The council set a March 7 hearing for rezoning an area along Bear creek from residential to industrial. The zoning variance will allow Lininger Sand and Gravel company to take rock from the creek. The location is between Mountain ave. and Oak st.

The city planning commission has given its approval to the variance. The council recommended that the measure be referred back to the commission.

Present Proposal

Henry Anders presented a proposal calling for the city

to take over and maintain a mausoleum at the Mountain View cemetery. Anders said only a few relatives of deceased persons in the mausoleum remain. He indicated they would be willing to turn over about \$800 to the city for initial upkeep costs. The proposal was referred to the cemetery committee.

Anders also asked the council if it would be possible to sign a fire protection contract with the city for property he owns in the Bellview district. Bellview school and various lumber mills are the only ones having such contracts at the present time, Elmer Biegel, city superintendent said. Anders' request was referred to the fire protection committee. The council also instructed

George Leo Fulcher, Central Point, pleaded guilty in district court Tuesday afternoon to charges of petty larceny, and imposition of sentence was suspended for three years.

Original charge was burglary not in a dwelling, but this was reduced yesterday to petty larceny on motion by District Attorney Alan B. Holmes.

Fulcher was charged with entering a Central Point home Jan. 26, and taking a watch.

FOREST LAND

Forests cover almost one-third of Montana's area.

James Watt, a Scottish engineer, invented the steam engine in 1765.

Central Point Man Appears in Court

George Leo Fulcher, Central Point, pleaded guilty in district court Tuesday afternoon to charges of petty larceny, and imposition of sentence was suspended for three years.

Original charge was burglary not in a dwelling, but this was reduced yesterday to petty larceny on motion by District Attorney Alan B. Holmes.

Fulcher was charged with entering a Central Point home Jan. 26, and taking a watch.

FOREST LAND

Forests cover almost one-third of Montana's area.

James Watt, a Scottish engineer, invented the steam engine in 1765.

Biegel to obtain a list of relatives of people buried in the Hagadine cemetery and request these relatives to pay perpetual upkeep costs for the cemetery. The 14-acre cemetery will be maintained by the city.

FREE COUPON
Worth 100
FREE Thrifty Green Stamps

CLIP THIS COUPON AND REDEEM AT

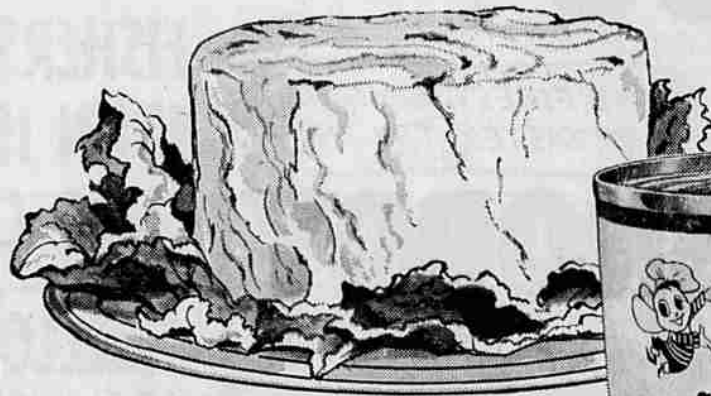
TOM THUMB MARKET

4 Corners Opposite Midway Auction

With any purchase. Offer good Thursday, Friday and Saturday, February 23, 24 and 25. (One coupon to a customer.)

Name

Address



BEST FOR OREGON'S MENUS

BUMBLE BEE Tuna, long a favorite product of Oregon, is also known all over the country as "the world's finest tuna." And for good reasons—it has clearer, cleaner color; firmer, smoother texture; al-

ways juicy, never dry; with the delicious, delicate flavor of fresh, prime quality tuna. To be sure you always buy the finest tuna packed, always buy BUMBLE BEE Brand Tuna!



BEST FOR OREGON'S DEVELOPMENT

Columbia River Packers Association, Inc. has contributed vigorously to Oregon's development for 61 years. Healthy continuous expansion to meet an ever-increasing consumer demand for BUMBLE

BEE Seafoods has provided steady employment for more and more of Oregon's citizens—and at the same time develops millions of dollars in new, taxable wealth in Oregon's economy.

50 FREE THRIFTY GREEN STAMPS

With Purchase of

1 lb. Nebergall's
FRANKS

49¢

at
Tom Thumb Mkt.

Table Rock Road at Vilas Road

50 FREE THRIFTY GREEN STAMPS

With Purchase of

5 gallons or More of Mobil Gas

at
Tom Thumb Mkt.

Table Rock Road at Vilas Road

50 FREE THRIFTY GREEN STAMPS

With Purchase of

5 Lb. Bag Friskies
DOG MEAL

59¢

at
Tom Thumb Mkt.

Table Rock Road at Vilas Road

50 FREE THRIFTY GREEN STAMPS

With Purchase of

5 Lb. ARIZONA
Bag NAVEL
ORANGES

59¢

at
Tom Thumb Mkt.

Table Rock Road at Vilas Road

Bumble Bee

COLUMBIA RIVER PACKERS ASSOCIATION, INC., ASTORIA, OREGON