



ARK USEFUL—Raymond H. Watt, who is totally blind, emerges from his doorway with his wife, Watt, of Fenton, Mo., decided to build the ark in the picture at right after a flood forced him and his wife from their home four years ago. With the help of his son he began building the houseboat about two years ago, making a sturdy raft which floats on 27 large oil drums. On top of the floating dock, Watt constructed a small plywood house and a greenhouse for just such an emergency as he is facing at present.

(UPI Telephoto)

Feeding the Family

By ZOLA VINCENT
Food Editor

We Suggest Fancy Desserts For Mother's Day

Most of us remember Mama as the cake baker and fancy dessert maker for special occasions ever since we could count candles. To be sure she did a lot of baking and dessert making on many a day throughout the year but it is the big beauties that we remember best; the special occasion creations.

This coming Sunday is the day we turn the tables and do the dessert for proper presentation to Mother with Love on her special day.

Members of the younger generation are likely to use one of the many fine certain-of-success cake mixes and of these, angel food cake mix is far and away the most popular.

Mother's Day Special

Traditionally a thing of beauty, the angel food cake is perhaps the most versatile of all. At this season of luscious strawberries, it is the perfect complement. It lends itself ideally to a whopping topping of coconut, too. We suggest tinting the coconut in Mother's favorite color or colors, perhaps to match her flowers or flowers centered in the cake itself.

Simply follow the expert's directions on the package of angel food cake mix. A ten inch tube pan is ideal though package will suggest other shapes and sizes for your consideration according to your needs and plans.

Cool cake upside down in pan which is propped up from the table. Then loosen cake from sides and center tube with knife and gently pull out cake. Frost top and sides with fluffy white frosting or with seven-minute frosting (recipe below) and sprinkle with tinted coconut while frosting is still soft.

Fluffy Frosting Mix. There are excellent instant fluffy frosting mixes on the market. Just follow package directions. Remember to keep cake covered to keep it fresh and the frosting soft and glossy.

Seven Minute Frosting. It is thought that everyone who bakes cakes knows how to make this famed white frosting but we repeat the recipe just in case you're new at cake frosting. Combine two eggs whites, unbeaten, 1 1/2 cups sugar, dash of salt, one-third cup water and two teaspoons light corn syrup in top of double boiler. Beat about one minute or until thoroughly mixed. Place over boiling water and beat constantly with sturdy egg beater (or at high speed on electric beater) seven minutes or until frosting stands in stiff peaks. Stir up from bottom and sides of pan occasionally. Remove from boiling water. For very smooth and satiny frosting, pour at once into a large bowl. Add one teaspoon pure vanilla and beat one minute or until thick enough to spread.

Tinted Coconut. Choose any color or colors of food coloring which is readily available in the extracts area at the super market. Place one teaspoon milk or water in bowl; add few drops of food coloring and mix well. Add 1 1/2 cups shredded coconut and toss with a fork until coconut is tinted throughout. Or place coconut in glass jar, filling jar not more than half full. Dilute coloring in the milk or water and sprinkle over coconut; cover jar and shake vigorously until coloring is evenly distributed.

Peanut Butter Spread. Here is a versatile spread for use as sweet sandwich filling, cup cake frosting or layer cake filling. Melt one cup semi-sweet chocolate morsels in top of double boiler; stir in three-fourths cup peanut butter, one-fourth cup honey and two tablespoons water; blend thoroughly. **Maple Rice Charlotte.** Those seeking a distinctively different dessert that is a snowy show-off will find it in this Maple Rice Charlotte with its aura of aristocracy in the delicate lady fingers that surround it. Here is a no-fail beauty complete with crunchy chopped pecans and fluffy whipped cream. Preparation in a spring pan means no fuss or muss. The molded dessert easily slips out in perfect form ready for a lofty pedestal or other fancy cake plate. Make ahead and chill until serving time. Cooked rice for recipes can be ever-ready by preparing extra when serving it at a previous meal.

2 cups cooked rice
1 can (large) evaporated milk
3/4 cup maple syrup
1/4 cup brown sugar, firmly packed
2 tablespoons butter
1/2 teaspoon maple flavoring
1/4 cup finely chopped pecans
1/2 pint whipping cream
2 tablespoons sugar
1/2 teaspoon vanilla extract
16 lady fingers from bakery

Grated coconut, toasted
In the top of a double boiler, combine rice, evaporated milk, maple syrup and brown sugar. Cover and simmer over hot water one hour until the mixture is thick and creamy. Stir frequently during last 20 minutes of cooking. Blend in butter, maple flavoring and pecans. Cool; cover and chill in refrigerator.

When mixture is cold, whip the cream. Flavor with sugar and vanilla. Fold two-thirds of the whipped cream into pudding mixture.
Split four lady fingers; cover the bottom of an eight-inch round spring-form pan. Split the remaining lady fingers and stand up around the sides. Spoon rice mixture into lady finger shell. Spread evenly, filling all crevices. Spoon remaining whipped cream around edge of pudding and sprinkle with toasted coconut. Makes 8 to 10 servings.

Plan Lasy, Relaxed Morning for Mother
Comic strips and cartoons to the contrary, it is possible to give Mother at least the morning off with breakfast in bed without making the kitchen a shambles. First off, she'd probably rather have a lazy day at home than to be carted off on some safari that some one else dreams up, something like making the rounds of the family. Let the family come to her; but not before 4 o'clock in the afternoon.

Late Breakfast. How about fixing up a late breakfast tray in her room or wherever she wants it. Fix any favored food — and plan a fresh complete copy of the Sunday paper. Not one with the sports section, funnies, magazine and society sections missing. What a change that would be. Also maybe a couple of brand new magazines she's hasn't seen.

For breakfast, something thoughtful, simple, satisfying. A container with plenty of freshly made coffee; cream and sugar alongside. A generous bowl of strawberries with cream or dairy sour cream alongside. Or a fragrant sweet-tasting cantaloupe half. Lightly scrambled eggs and hot, wrapped-in-a-napkin coffee cake or butter-dripping toasted English muffins. No big deal but lots of love.

Paralysed Peas
Sure to Please

Now is the season of fresh green peas. We suggest this family favorite served in a sauce dish; no chasing around a plate with a fork. To get garden peas at their sweetest, most flavorful stage, select large bright green pods that are well filled.

Place two pounds freshly shelled peas, four sprigs parsley, four lettuce leaves in a heavy saucepan with one teaspoon sugar and water to barely cover. Some like to add tiny cocktail size onions. Cook slowly, uncovered, about 25 minutes to reduce liquid. Remove greens but do not drain. Add two tablespoons butter, two tablespoons sweet or dairy sour cream, salt and pepper and reheat. Eat with much pleasure. Remember to repeat often.

MOTHER'S OWN DAY—Fancy desserts are the order of the day as we celebrate Mother's very own day. We suggest strawberry festival shortcake, maple rice charlotte and other glamorous desserts worthy of this and other special occasions.



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Court Records

CIRCUIT COURT
John E. Chastain, improper lane usage, \$15.
David N. Nelson, failure to display public utility commission permit, \$5.
Danny R. Andrews, speed contest, \$75.
LeRoy L. West, overlength load, \$15.
Ricardo J. Wolfe, angling in closed season, \$20.
Markey L. James, racing, \$75.
Harmon L. Harmon, violation of basic rule, \$10.
John E. Terry, violation of basic rule, \$10.
George P. Featherstone, inadequate brakes, \$5.
Clark W. Brown Jr., obstructed vision, \$5.
Edith M. Smith, failure to stop, \$75.
Johnny A. Burk, overlength, \$50.
Neil A. Lentin, overlength, \$36.
Ethel E. Von Stein, passing with insufficient clearance, \$10.
Arnold J. Fein, overlength load, \$15.
Theodore R. Mullin, obstructed vision, \$10.
Paul Inlon, no operator's license, \$5.
Ernest E. Peyton, driving while license suspended, \$150.
Ronald J. Betts, driving while license suspended, \$150.
Clarence E. Self, excessive noise, \$5.
John S. Caudill, obstructed vision, \$10.
Robert F. Pfaff, no operator's license, \$5.
Arla L. Baker, no operator's license, \$5.
James L. Nelson, improper muffler, \$10.

Joseph V. Whipple, failure to yield right of way, \$15.
Donald J. Lindsay, no operator's license, \$5.
Ferne L. Fields, overwidth load, \$12.
Charles R. Ellis, overlength, \$60.
Don E. Chadbourne, driving while encumbered, \$75.
Robert V. Haubensack, no operator's license, \$5.
Robert D. Francis, overlength, \$60.
Jerald Dee Brown, violation of basic rule, \$10.
Cecil W. Gardner, overlength, \$37.
Lyle E. Greenwood, no safety chain, \$15.
Craig J. Miller, obstructed vision, \$5.
Fred R. Kuest, failure to stop, \$15.
Kenneth E. Myers, violation of basic rule, \$20.
Foyce E. Crow, violation of basic rule, \$5.
Olive G. Walsh, failure to obey operating restrictions, \$75.
Paul J. Blair, violation of basic rule, \$15.
Merrill N. Ellis, improper wheel cover, \$10.
Richard F. Gravelle, overlength, \$20.
Lloyd A. Thornton, disobeyed stop sign, \$15.
James H. Corwin, failure to dim lights, \$75.
Ray Kennedy, failure to stop, \$15.
Albert F. Lange, failure to stop, \$15.
William M. Barton, failure to stop, \$15.
George F. Gasvett, overlength, \$25.
Lindsay E. Mullins, failure to stop, \$15.
Iver E. Bergen, inadequate brakes, \$10.
Robert V. Wagner, no safety chain, \$10.
Arnold W. Smith, obstructed vision, \$10.
John T. Gay, leaking-load, \$75.
Kenneth E. Kennedy, inadequate brakes, \$5.
George E. Cox, improper passing, \$10.
Paul A. Sinclair, leaving fish pole unattended, \$30.
Ruth C. Palmer, angling in closed season, \$30.
William D. Palmer, angling in closed season, \$30.

4-H News

Elk Trail Forestry Squirrels
The Elk - Trail Forestry Squirrels 4-H club held its April meeting at the home of Ila Moore.

The meeting was opened by the president, Roy Myers, and Sally Tucker lead the song, "Home on the Range." We had a test to see how much we knew about trees.
We had a visitor. Her name was Diane Lande, and she said she might join.
The meeting was closed and refreshments were served by Mrs. Mary Moore.

LaVone Myers, Reporter

GOOD OLD CHARLIE

Bridestowe, England — (UPI) — "Charlie was magnificent" said the team captain. "We wouldn't have won second if Charlie had stopped to pull them up." What Charlie Stevens did not pull up were his trousers, during the parish church bell-ringing contest.

MARRIAGE LICENSE APPLICATIONS
Dale Ernest Scott, 25 Greatham st., Ashland, and Beverly Ann Clark, same address.
John Raymond Genaw, Gold Hill, and Karen Lee Emmerich, 1818 Crown ave., Medford.
Donald Lee Gregory, 916 South Holly st., Medford, and Charlene Dee Bellows Quinlin, Prospect.

MEDFORD'S FINEST MEATS!

OREGON FOOD STORE'S

BEST MEAT BUYS!



Hearty up your meals with

ARMOUR STAR THICK-SLICED BACON

Flavor? It's laid on thick—with this country-style, thick-sliced bacon. Like all the bacon that wears the Armour Star, this is the bacon with the wide, sweet ribbons of lean. Just enough fat to it so it sizzles in the pan and never fries up dry. Fry some up, soon. Tickle those man-sized appetites with Armour Star Thick-Sliced Bacon.

2 LBS 98¢

HEN TURKEYS

U.S.D.A. Graded and Inspected — OVEN-READY
6 to 14-Lb. Average

37¢ lb.

FRYERS

SORAN'S JUMBO
Cut up Pan Ready

2 1/2 lb. Average

89¢ ea.

LEG O' PORK

Lean & Tender Fresh Shank Half

39¢ lb.

GROUND BEEF

For Mother's Day Bar-B-Que

39¢ lb.

3 LBS 98¢

SAUSAGE

Lean Country Style
29¢ lb.

3 LBS 79¢

CUBE STEAKS

Haley's Buttered BEEF or VEAL

4 LBS 59¢

OYSTERS

FRESH PACIFIC
FULL PINT JAR

59¢



WATERMELONS

GUARANTEED RED RIPE

5 1/2¢ lb.

LETTUCE

Extra Large Crisp Heads

10¢ each

GRAPEFRUIT

Sweet Texas Pinks

12 for \$1

CORN
Garden Fresh
Sweet & Tender

5 FOR 39¢

POTATOES
U.S. Number 1
Klamath Sandlands

10 LBS 49¢