



FOR EASTER SLICING—Here savory tender-meated roast turkey is ready for Easter Sunday slicing. We serve it with a zesty sauce that features crisp Washington apples shredded into dairy sour cream. Superlative eating for several days is assured when you buy the big economy size turkey.

Feeding the Family

By ZOLA VINCENT
Food Editor

Best Dressed Easter Tables Will Wear Roast Turkey

Turkey is a show-off. Turkey is festive. Turkey knows no season nowadays; is very likely to steal the show when it appears on Easter table or buffet. Turkey is versatile; is equally at home for very formal occasions and for the less formal family togetherness shared at this season.

And where are the very best turkeys grown? Right here in our state where the industry has been making giant strides in recent years. Furthermore, turkey is economical; well within anybody's budget. It comes in all one shape but in all sizes, whole or cut-up to suit individual needs. But our excitement today is about the regal roast and exciting new fixings.

We made a picture of our savory brown roasted turkey with a sensational new sauce

that combines dairy sour cream, freshly grated apple and prepared horseradish for spooning over turkey, fresh from the oven, or cold.

Also accompanying the handsome turkey are individual servings of vegetable-flaked rice (recipe below), buttered green beans with toasted almonds, whole cranberry sauce, hot cheese rolls, milk for the grownups; milk for the youngsters; and that increasingly often includes grownups.

For dessert, optivate all with a moist but light sponge cake with scoops of Neapolitan ice cream with its color-tones veing with table flowers and feminine guests Easter finery.

Brand New Sauce
Core and pare three crisp Washington State apples; shred them directly into two cups dairy sour cream using coarse side of grater. Add

two or three tablespoons prepared horseradish to taste. Cook one cup processed white rice as directed on package adding one medium carrot, grated. When rice is done, stir in one tablespoon butter and two tablespoons frozen or fresh chopped chives. Gently pack into four to six small buttered custard dishes; let stand about one minute, then invert onto heated serving plate. An ice cream scoop will do this quickly, if you have such a scoop.

Turkey Roasting
We contend that everybody in our part of the country knows how to roast turkey. Actually, there's nothing simpler. Leave un-stuffed and rub inside with salt or stuff it with any favored stuffing. Truss, brush entire bird with shortening, oil, butter or margarine. Roast at a low temperature, 300 or 325 (no more) according to chart below. Cover with loose sheet of aluminum foil or a piece of cheese cloth dipped in fat during roasting period.

Four to six pounds, two to 2 1/2 hours; six to eight pounds, 2 1/2 to three hours; 8 to 12 pounds, three to 3 1/2 hours; 12 to 16 pounds, 3 1/2 to four hours; all at 325 degrees. Now, note this: The bigger the bird, the lower the temperature, 16 to 20 pound birds take 300 degrees four to 4 1/2 hours; 20 to 22 pound birds, 4 1/2 to five hours.

If you like birds not too moist, and we do, lengthen roasting 15 to 30 minutes depending on size of bird.

Happy Easter Eating!

Cascaraes Are Fun To Make and Break

Again we remind you how to make cascaraes (pronounced Kaska-ron-ys); those empty eggshells that are so easy to do; so much fun for children to fill with confetti; to decorate beautifully; to throw casually at unsuspecting persons. Use them first for Easter decoration then let 'em fly. They're so fragile that it is best to decorate them with decals or paste-ons rather than risking a dye bath.

Gently chip flat end of uncooked egg until there is a hole about an eighth of an inch across. Puncture the more pointed end with an ice pick. Blow through the smaller hole until the egg is forced out of the larger hole. After drying a short time the smaller hole is sealed with tape or a bit of colored paper. Confetti is poured into larger hole which is then sealed. Have fun! Use shell contents for any usual purpose.

What To Do With All Those Hard-cooked Eggs

If the Easter bunny has gotten a bit glib depositing all those colorful eggs around the house and/or environs, you'll be looking for ways to "make the most of them" before their newness wears off. Remember that cooked eggs are highly perishable; should be refrigerated as soon as you can snatch them safely from the baskets of small fry. Use them up very soon.

Here is a quick review of the most popular uses for hard-cooked eggs.

Deviled eggs with a host of variations.

Creamed eggs on toast for breakfast or lunch, with or without chunks of ham.

Egg salad sandwiches. Incorporated in meat loaves. Arrange eggs in center of meat loaf before baking.

Eggs pickled in cider vinegar and beet juices with pickling spices.

Slice or grate hard-cooked eggs in salads and as garnish for hot vegetables.

Ways with Baked Ham Today and Tomorrow

Many an Easter table will wear a handsome baked ham; traditional Easter fare with many families. Here, too, there are several days of good eating. Ham, hot from the oven today, in sandwiches tomorrow, perhaps in a Ham and Mushroom casserole, and or as an elegant Orange Ham Slice. Here are two choice recipes to delight homemakers who find themselves in the leftover ham category.

Ham and Mushroom Casserole
This casserole is ideal for the end of a busy day. Pre-

pare it in the morning; heat and serve in the evening. This is a flavorful hearty main dish. Recipe for six servings.
1 1/2 cups diced leftover ham
4 ounces uncooked noodles, cooked
2 cups medium white sauce
1 cup diced Cheddar cheese
2 tablespoons butter
1 tablespoon grated or instant onion
2 stalks celery, sliced
1 can (3 ounces) mushroom stems and pieces
Buttered crumbs

Drain cooked noodles. Make your own or use canned white sauce; season to taste. Add diced cheese to white sauce; stir until cheese is melted. Sauté onion, celery and drained mushrooms in butter, add to white sauce. Stir in noodles and ham. Salt and pepper to taste and turn into a greased baking dish. Cover with buttered crumbs. Bake in moderately hot, 375 degree, oven 30 minutes or until crumbs are brown.

Orange Ham Slice

This is simple and tasty; is appropriate for breakfast, lunch or dinner.

Cut a slice of ham one to 1 1/2 inches thick. Place in baking dish. Combine three tablespoons brown sugar with 1 1/2 teaspoons grated orange rind, one fourth cup orange juice, 1 1/2 teaspoons prepared mustard. Pour over ham. Surround ham with sections from one to two oranges. Cook in slow, 325 degree, oven about 20 minutes basting occasionally with sauce.

Physical Exams Set For First Graders

Central Point — Physical examinations for children who will enter the first grade next fall will be given at Jewett Elementary school April 25 and 26.

Children who are entering school for the first time should present evidence of having had a physical examination and as an aid to parents in obtaining the examination, the Jackson county health department conducts pre-school clinics the spring preceding fall enrollment.

Dr. A. Erin Merkel, county health officer, will give the examinations. Parents of children who will attend Central Point schools may call Normandy 4-2740 between noon and 4 p.m. on week days for appointments and information.



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Your Money's Worth

By SYLVIA PORTER
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DEPRESSION WOULD FOLLOW ANOTHER INFLATION

The steel industry's unsuccessful attempt to raise steel prices raises the fundamental question: what would happen to us if another spiral of prices and wages did get under way? Before writing one more line, let me emphasize that the considered, cold-blooded judgment of respected experts in Washington and Wall Street is that another inflation spiral will not occur in the foreseeable future. There is no evidence that we're about to take off on a boom again. On the contrary, our key problems are a sluggish rate of economic growth and a high rate of unemployment. The President has won an historic victory in forcing Big Steel to retreat and the danger of a reawakened inflation psychology appears slim.

But what if this conservative, unemotional appraisal of the price-wage outlook is wrong? What if some other new unanticipated event sets the stage for a new series of price increases?

What would happen then would be: A temporary inflation which, while short-lived, would do enormous damage.

Then a recession, the fifth of the post-World War II periods and probably the most severe since the depression 1930s.

A business crash—and not the new inflationary cycle that the headlines were emphasizing — was the fear of thoughtful observers during the chaotic two days when steel was raising prices.

Minutes after U.S. Steel's New York economist I telephone went to the heart of the matter with this comment:

"American industry has to price more consumers into the markets rather than more consumers out of them. If the pricing-out is to be the pattern, we're in for the worst deflation in a generation."

Why would recession be the outcome of a renewed price-wage spiral now? There are two reasons and here they are.

First, the great forces which are operating today to curb our economic growth would gain in intensity.

Competition from attractively priced, quality foreign imports would dig deeper into the domestic markets of U.S. producers and take away their customers abroad as well.

As buyers of made-in-U.S. products turned to other sources, the sales of our manufacturers would dwindle, their jobs rolls would shrink, bankruptcies would soar, the result would be depression. There's no fooling about this. We could get away with a price-wage spiral in the 1940s and early 1950s, for we were the world's top producer, we had virtually no competition, customers all over the globe were begging for what we turned out at prices we asked. But we can't get away with it any longer. We simply can't.

Second, a new price upswing would compel the Federal Reserve System to clamp down on credit again in order to fight the inflation. It would have to put on the credit brakes, for it has the responsibility of using its powers to protect the integrity of the U.S. dollar. It would have to act aggressively on this front to avert a run on our dollar by foreign creditors who finally would be utterly disillusioned about our ability to put and keep our financial house in order.

The outcome of shrinking markets for our goods and a tight control on borrowing could only be—depression.

The combination of circumstances then would be enough to terrify anyone: a business slump, a huge deficit in the federal budget due to higher prices for defense hardware and the sliding tax take, a rising deficit in our accounts with other nations too, due to declining exports and rising imports; the U.S. dollar under relentless attack.

We must not permit it to happen, regardless of what events encourage it. What has just occurred in steel gives me even more confidence than I had—and I had plenty—that we won't permit it.

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