

St. Louis Seeks Consolidation Of City, County Government

By LEO SOROKA
United Press International
St. Louis — The "Show Me" state might place a government consolidation proposal on the ballot. If adopted, the method used could be the guide for other long-sought government mergers where.

The controversial issue involves the biggest city in Missouri, St. Louis. The city is "hungry" for St. Louis county land.

Former president Harry Truman doesn't live anywhere near St. Louis or St. Louis county, yet he'll be able to cast a vote on the consolidation issue from his Independence, Mo., precinct.

The St. Louis Post-Dispatch says: "St. Louis was separated from the county in 1875 by a state constitutional amendment. What is so unfair about using that method to consolidate the two entities?"

Truman says the trouble began when "the people of St. Louis didn't want to be with us country folks and built a fence around the city." Ever since then, he said in answer to a UPI question, city folk "have been trying to tear down that fence."

Plans Made

At least three plans in succeeding years have been made to bring city and county together. All failed. The new plan aimed at merging under

a borough system is being sought by amending the state constitution.

A group of city and county residents has organized the Missouri Committee for the Borough Plan to Reunite St. Louis. Once the proposal is on the election ballot in November, voters from all over the state will be able to determine the fate of the city and county.

Opponents of the plan have commented that it is "a most outrageous denial of the democratic processes, a dictatorial approach to local government."

Charles P. Orchard, a leader in a consolidation movement here three years ago, says of the present plan: "To place our economic, social and political future in the hands of voters in the Ozark Hills and elsewhere in the state is something I cannot possibly reconcile with my beliefs."

The proposed constitutional amendment calls for creation of a new political subdivision of Missouri to be known as the Municipal County of St. Louis.

Charles F. Vatterott Jr., chairman of the plan, says it will take an amendment to the Constitution to restore unity "from the crazy-quilt pattern of governments" surrounding the city.

If approved, a year of transition would precede the con-

solidation. Mayors of the consolidating governmental bodies and members of the various city, town and village legislative bodies all will go out of office.

Economic reasons are given by unification sponsors, who say failure to provide a single government is a major factor in the community's lag behind competing metropolitan areas. Attorney James S. McClellan, a vice chairman in the merger plan, says "changing the status quo always involves agony."

"Most of the agony," he said, "is coming from officeholders who think their authority is being impinged upon."

County Supervisor James H. McNary has described the plan as a "metro monster" which would kill community life in the county.

St. Louis County councilman Edward E. Murphy Jr. said some features of the proposed Borough plan were desirable, but he said these could be achieved by other means instead of creating a "governmental monstrosity."

Criticism Voted

Not all county government leaders oppose the plan. Mayor Paul T. Koenig of Crestwood said the plan "has some interesting possibilities." But he criticized the statewide vote.

Dean Hiram H. Lesar of the Washington University School of Law said of the plan: "It is inconceivable that one government is more efficient than 115 governments."

William R. Bascom, vice president of Granite City Steel Co., and former mayor of Ladue, in the county, said "multiplicity of governmental structures has been a deterrent to industrial development here for the last 25 years."

Proponents also point to the national prestige of consolidation. The last census showed the city's population at 750,026, the county's at 703,532. Combined they would give the city a population of almost 1.5 million and an area of 558 square miles, making St. Louis the sixth largest in the country in area.

Sisters-Eugene Route Approved

Salem — UPI — State Highway Engineer Forrest Cooper said Wednesday a rerouting of U.S. Highway 126 has been approved, providing an all-weather highway for the route between Sisters and Eugene.

The new route has been approved by the American Association of State Highway Officials.

It will reroute the U.S. 126 designation from Sisters westerly over the Santiam Highway, making it concurrent with Highway 20. Then it will head south at the Clear Lake cutoff to Belknap Springs, where it will rejoin the McKenzie Highway—the present U.S. 126—and continue into Eugene.



SUMMER SATISFACTION — We put midsummer cantaloupes in a glittering ring of lime-flavored gelatin and serve it with lemon-rind sprinkled, lightly sweetened dairy sour cream. Fried chicken, hot or cold, heaped high, completes this picture of summer satisfaction.

Feeding the Family

By ZOLA VINCENT

Food Editor

The 1962 California midsummer cantaloupe crop is likely to top 8 million crates of luscious golden goodness. It is headed toward a peak right now. Midsummer cantaloupes average mostly 36 to the crate though there are some smaller ones that go 45 to a crate. So there's plenty of cause for rejoicing in good cantaloupe eating ahead throughout summer and well into the fall.

Harvest of Washington state cantaloupes is just beginning, will "peak" end of August. Oregon cantaloupe season really gets under way early in August, continues at a fast trot through September and well into October.

Cantaloupes are harvested when fully ripe and ready to leave the vine at a touch. Their stem is always clean.

With the exception of a very small quantity of cantaloupes that go into a mixed melon frozen pack, cantaloupes are used almost exclusively in the fresh state. It is likely that most of them will be served with salt or pepper, sugar, lemon or lime juice, though they are superlative in combination with any number of fruits, berries and with other melon varieties. A half cantaloupe makes a natural bowl for berries or ice cream.

Calories-Vitamins
Cantaloupes have very few calories. Half an average-size midsummer cantaloupe contains but 35 to 40 calories. Vitamins? Yes. Generous quantities of pro vitamin A and ascorbic acid.

Chill or No Chill
To chill or not to chill is a moot question. Some folks feel that the superb flavor of cantaloupes is best enjoyed when served at room temperature. These who prefer "refreshment," like to serve cantaloupes well chilled. Perhaps some of each?

Cantaloupe Glitter
Ring is Pictured
Ways with cantaloupes are many. As breakfast fruit, as an appetizer, salad, garnish for sandwiches, as a dessert. Cantaloupe halves often house curried chicken, cubed lamb in a sweet-sour sauce, sherried veal, lobster Newburg or other main course specialty.

Today, we combine cantaloupe with other fruits, mold it handsomely, serve it with a distinctive dairy sour cream dressing. Eight to 10 servings. 2 pkgs. lime flavor gelatin

Thomas Scoffs at Broadcast Offer

Washington — UPI — Norman Thomas, the six-time Socialist candidate for president, scoffed today at the broadcasting industry's offer to donate valuable air time to political debates this fall.

The offer is of dubious value, Thomas said, because the two rich major parties who need it least would be the chief beneficiaries.

Often it is the third party or independent candidate in a state or district who discusses the really meaningful issues, Thomas said.

Thomas told the Senate Communications Subcommittee that the basic need in broadcasting is a new approach to political debate, not simply a suspension of the so-called equal time rule.

Spokesmen for the industry have urged repeal on the ground that "equal time" restricts their freedom to stage, among other things, local editions of the 1960 "great debates."

2 1/4 cups boiling water
1/2 cup lemon juice
8 fresh mint leaves, optional
1 cup chilled ginger ale
1 midsummer cantaloupe
1 small avocado
1 cup strawberries
1 cup dairy sour cream
1 tablespoon sugar
1/2 teaspoon grated lemon rind

Dissolve gelatin in boiling water. Add lemon juice and mint leaves. Cool and discard mint. Add ginger ale. Cut cantaloupe into halves; scoop out seeds; cut off rind. Cut five slices for top of mold. (top when turned out, that is)

With a French ball cutter or half teaspoon measure, make balls for garnish; dice remaining cantaloupe. Cut avocado into halves; remove seed and skin. Cut five thin

Grange News

Sams Valley Grange
The Sams Valley Grange will hold its annual picnic Saturday, July 14, at 6 p.m. at TouVelle State park. In case of thunderstorms, the picnic will be cancelled and the regular meeting will be held at the Grange hall at 8 p.m.

Lecturer Victor Croxton will have charge of the program.



CHOSEN Angel LaRosa, 18, of Sepulveda, Calif., was chosen winner of the Miss Mt. Baldy title in a beauty contest judged by members of the press, radio and television. (UPI)

Astronaut Grounded By Heart Flutter

Washington — UPI — The space agency has permanently grounded Mercury astronaut Donald K. (Deke) Slayton, 39, because of a persistent heart flutter.

Edwards Air Force Base, Calif. — UPI — The steel-nerved test pilots who fly the X-15 rocket plane not only are expert flyers but they are aerological engineers.

slices for decoration; dice remaining avocado.

Arrange cantaloupe and avocado slices and a few strawberries in bottom ring mold in pretty pattern. Set with a thin film of gelatin.

Slice remaining strawberries and add to gelatin with diced fruit using a total of four cups fruit. Spoon into mold. Chill until firm. Unmold onto serving plate. Garnish with cantaloupe balls. Combine dairy sour cream with sugar; sprinkle with grated lemon rind and serve with salad.

Fried Chicken, Hot or Cold Superlative Summer Eating
There's an abundance of poultry at bargain prices. There are many personal notions as to the way to fry chicken but everyone agrees that fried chicken, hot or cold, is superlative feasting.

We suggest piling fried chicken high, fresh from the fryer, one day with plenty left over for serving cold another day. Perhaps with bread, butter and cucumber sandwiches.

Country Fried. Dip cut-up table dressed fryers in flour seasoned with two teaspoons salt and one-eighth teaspoon pepper and fry in a hot frying pan with one-half inch hot fat using shortening, cooking oil, lard or half lard and butter. Brown slowly and thoroughly, then turn heat low and continue frying for 35 to 60 minutes depending on size of pieces.

Coating Variations. A mixture of cornmeal and flour, fine bread crumbs, corn flake crumbs or a thin batter may be preferred to flour as a coating.

Deep Fat Fried. Parboil pieces of frying chicken for 10 minutes in salted water, drain, dip in any of the above coatings and deep-fat fry in hot fat at 350 degrees for 10 minutes or until evenly browned. Drain before serving.

Oven Fried. Brown chicken as for country fried; then transfer to casserole, cover and finish cooking in 325 degree oven for one hour.

Chicken Barbecue. Follow directions for Oven Fried above but baste with barbecue sauce made by simmering together the following items: one teaspoon salt, one-half teaspoon pepper, one tablespoon paprika, one tablespoon sugar, one clove garlic, cut-up, one cup catsup, one medium onion, finely chopped, one-half cup water, one-half cup lemon juice, one tablespoon Worcestershire sauce, one-fourth cup butter or margarine.

Whole or Pieces
Fryer-broilers may be purchased whole, cut-up or by parts. The packaged cut-up chicken offers not only choice meaty parts such as breast

and drumsticks but also back wings, etcetera. These cost considerably less per pound than when buying "pieces."

On the other hand, you may be willing to pay more for choice meaty pieces if you're cooking in a hurry, preparing a party dish or suiting family preferences for "light or dark."

Berry Roll Is Very Good

This berry roll is superb made with any seasonal berries or combination of berries, simply laundered properly and folded into whipped cream or dairy sour cream; then rolled into warm roll made according to these easy directions:

Beat four eggs until thick; add one cup sugar, five tablespoons water, one teaspoon vanilla. Sift one cup sifted flour, one-fourth teaspoon each salt and baking powder; fold into beaten eggs. Pour into lightly greased jelly roll pan. Bake at 375 degrees for

12 to 15 minutes. Remove from pan; roll while warm, using foil or waxed paper. Cool; unroll; spread with whipped cream or dairy sour cream and berry combination. Reroll and chill until serving time.

Now Is Time for Really Good Loaf

Here is a meat loaf that leaves a little time for more loafing the next day since it makes 10 servings; is equally good hot or cold. You'll want mustard pickles with this.

Combine two cups fine soft bread crumbs, one egg slightly beaten, two pounds ground uncooked ham, one cup buttermilk, one teaspoon prepared horseradish and mix well. Add salt if ham is not very salty.

Pack into greased loaf pan, pressing well into corners. Bake at moderate, 375 degree, oven about 1 1/4 hours. Might good in sandwiches, too!

Raspberry Sauce
Now that red raspberries

are ripening, consider this simplest of all sauces for topping custard, puddings, pound cake, angel food cake or ice cream.

Simply crush fresh raspberries using a little powdered sugar if you like, though often berries are quite sweet enough. As a matter of fact, other berries or mixed berries are equally good as sauce for "soft" desserts.

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COLLEGE 'EXPERIMENT' — His head jutting out just above the back of a desk in a chemistry class at North Carolina State College at Raleigh, eight-year-old Henry Rich glances away from the blackboard long enough to answer a question. He is a special student taking college chemistry. He is called an "experiment" by college officials. (UPI)

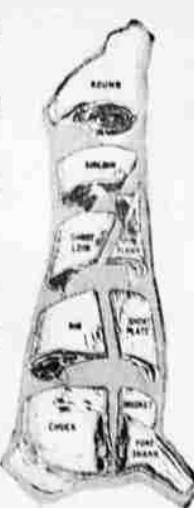
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