



VIEW OF DAM—This is an artist's view of the Oroville dam and spillway on the Feather river in California. The dam will rise 735 feet from the river bottom and will be the highest dam in the United States. It will be the key to California's multi-billion dollar water development program. (UPI)

Pre-Registration Program Planned

Eugene—A pre-registration program, designed to reduce the usual fall term registration rush and assist new students with advising and orientation problems, will be inaugurated at the University of Oregon this summer.

The "Summer Advising and Counseling Program" will make it possible to advise and counsel incoming freshmen in much smaller groups and give more attention to individual students than in the usual fall term. Freshman Orientation Week.

This summer's program will consist of two three-day sessions, the first on Aug. 12-14, and the second on Aug. 16-18.

The program, which will be on a pilot basis this year and held for two groups of selected entering students, will contain not more than 300 students in each group.

J. Spencer Carlson, director of the University Counseling Center, said that the counseling center has been mailing applications to those students who have already received notice of admission to the university, but requests for entrance into the summer program will now be accepted from those students who have completed their College Board entrance tests, but have not yet received notice of admission from the university.

Feeding the Family

By ZOLA VINCENT
Food Editor

Abundance of Luscious Nectarines in Markets

Ever on the alert for exciting news of what's going on in the fruit and vegetable world, both underground and among the tree tops, we spy and report that nectarines are taking consumers by storm as they fill counter displays of local markets; are welcomed by enthusiastic consumers.

Origin of nectarines may be lost to antiquity but today's sleuthing reveals that California and southern Oregon horticulturists have developed a fancy fruit of unprecedented beauty and succulence.

Delicate white-fleshed old nectarine varieties have been replaced almost completely by new varieties with much firmer, golden meat. They're larger in size too with high-colored skins of red and gold. Hand-picked at their prime, mature nectarines are meticulously graded, sized, packed, inspected, shipped speedily to nearby markets.

To Peel or Not?
Because nectarines have good-tasting skins, smooth and fuzzless, you don't need to peel them for out-of-hand eating or for most ingredient uses. However if you do want to peel them and retain the rosy "blush," cover with boiling water for no more than a minute and the skin will strip off easily.

Old-Fashioned Way With New-Fashioned Nectarine Pie
We tried many ways with nectarines — and then we made a pie. No doubt about it, nectarine pie is superb. So we took its picture as encouragement for you to go and do likewise — make a nectarine pie, that is.

This makes six servings if unaccompanied; eight, if served with ice cream, whipped cream, dairy sour cream or wedges of cheddar cheese.

Unbaked pastry for double crust 9-inch pie:
6 to 8 nectarines
2 tablespoons cornstarch
¼ cup sugar
1½ teaspoons pumpkin pie spice
¼ teaspoon salt
1 teaspoon grated lemon rind
1 tablespoon lemon juice
¼ cup butter or margarine
Vanilla ice cream or other accompaniment.

Prepare pastry for double crust nine-inch pie using favorite recipe or pie crust mix. Blanch nectarines in boiling water one minute. Peel and slice to make one quart. Combine cornstarch, sugar, pumpkin pie spice, salt and lemon rind. Mix lightly with nectarines then turn into pie shell.

Drizzle lemon juice over top and dot with butter. Arrange top crust over pie; crimp edges to seal well.

Bake in 400 degree (hot) oven 30 minutes. Reduce temperature and bake at 350 degrees (moderate) oven 30 minutes or longer. Makes six to eight servings dependent on accompaniments suggested above.

Many Ways With Versatile Nectarines

— To your favorite tossed green salad, add unpeeled slices of nectarines. Lovely to look at, delicious to eat.

— Unpeeled sliced or diced nectarines, gently sweetened with honey, make wonderful topping for tapioca pudding or vanilla ice cream.

Bavarian cream is a delightful summer dessert. It is more exciting when diced nectarines are folded into the mixture.

— Deep dish nectarine pie, served hot, with a rum butter sauce impresses guests beyond measure.

— Single layer white or gold cake becomes doubly interesting when crowned with diced nectarines folded into whipped cream sweetened with brown sugar.

— Chicken with a summer look. Brown chicken in butter, add sliced celery, sliced fresh nectarines, cream and salt to taste. Simmer until chicken is tender.

— Chicken salad, deftly seasoned with curry tastes remarkably good when diced nectarines are added.

— Cold cuts accompanied with unpeeled slices of nectarines drizzled with lemon juice and served with a dollop of dairy sour cream are cold cuts long to be remembered.

Avocado Creme

Avocado creme is a treat when served as dessert or when served in sherbet glasses with lamb, turkey or game.

Peel and remove seed from two medium-sized avocados; force pulp through sieve; add one-fourth cup honey, one-fourth teaspoon salt, one-fourth teaspoon celery salt, and one-third cup lime juice; blend well.

Pour into freezing tray of refrigerator with temperature at coldest point. Freeze 2 to 4 hours or until firm, stirring once during freezing.

Cantaloupe-Grape Cup

Combine 1½ cups of diced fresh midsummer cantaloupes, 1½ cups green seedless grapes, three tablespoons fresh lemon juice and two tablespoons sugar in a mixing bowl. Toss lightly and chill. Serve as dessert garnished with fresh mint and cantaloupe balls. Five to six servings.

Thrifty Lamb Kebabs Make Fine Eating

Western lamb growers assure us that there's a goodly supply of delicious lamb with special emphasis on the breast of lamb, lamb shoulder and other economy cuts at very low prices.

Here's a way to fix lamb shoulder and please the family. A pound and a half makes six kebabs for four servings if there's a man around the house. If you have not a handful of metal skewers in the kitchen drawer, now is a good time to get some. Inexpensive—and you will find many uses for them.

1½ pounds boneless lamb shoulder, cut up

1½ cup French dressing

1 clove garlic

1½ pound button mushrooms

4 slices bacon

Salt and pepper

Trim lamb and cut into 1-inch cubes. Pour French dressing over lamb; add split clove of garlic unless dressing already has garlic. Let stand one hour. Wash mushroom caps or use canned (four ounce size). Cut bacon in one-inch pieces.

Alternate lamb, bacon and mushrooms on metal skewers. Allow space between for thorough cooking. Season with salt and pepper. Broil slowly over glowing coals or in broiler, three inches from source of heat, for 15 minutes. Turn to brown evenly.

Cheers for Cherries

Enjoy cherries now for soon their season will be waning. At present, the three varieties mostly available are the ebony red Bing, the crimson Lambert and the Royal Anne with its coat of cream with a rosy blush (though these are becoming scarce).

Enjoy cherries out-of-hand, in salads, cooked in pies, tarts, cakes, jellies, jams, preserves, sauces, pickle and candies. They are used in ice cream, puddings and other desserts and in fruit cups.

Clusters of sweet cherries surrounding a mound of snowy white cottage cheese make an inviting, satisfying salad.

Local Man Sentenced To County Jail Term

James Wilmer O'Neill, 1251 Thomas rd., Medford, was sentenced to 90 days in the Jackson county jail on charges of drawing a bank check with insufficient funds. District Court Judge L. L. Sawyer said today.

O'Neill pleaded guilty to issuing a bad check for \$20 to a Medford market June 6.

COMPLETES TRAINING

Seaman Recruit Floyd V. Bell, son of Mr. and Mrs. Darrell A. Bell, 4149 South Pacific highway, recently completed recruit training at the Naval Training Center, Great Lakes, Ill.

CHECK OUT WITH MORE FOR LESS!

Margarine Swift's Award Lb. **29¢**



Swift's Canned **Whole Chicken** **89¢** Can



Jewel **Salad Oil** 24-oz. Family Size Bottle **3 FOR 1.00**

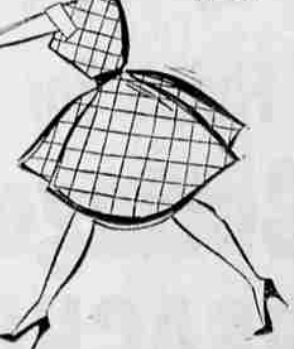
Maxwell House—Reg. or Drip **COFFEE** 2 lb. tin **97¢**

Maxwell House **INSTANT COFFEE** 10-oz. Jar **1.49**

DELICIOUS DRESSINGS



Mazola 3 for 1.00



Swift's CHICKEN STEW With DUMPLINGS 24 Oz. Can **59¢**

S&W Fresh CUCUMBER PICKLES 12 Oz. Jar **19¢**

Vim Tablets Giant 40 Count **55¢**

Nu Soft **FABRIC SOFTNER** Pint Bottle **29¢**

Lipton's **TEA BAGS** 48 Count **55¢**

STRAUSS CHOICE MEATS

Ocean Silvers—Whole or Head Half **Salmon** lb. **59¢**

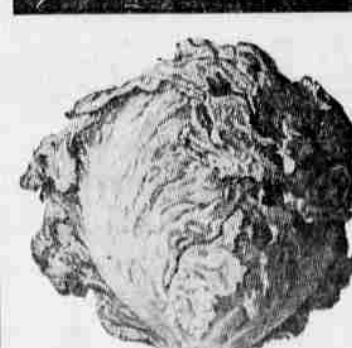
Randy's Beef or Veal **Cube Steaks** 10 for **98¢**

Morrell's Eastern Cure—Sliced **Smoked Beef** 3 pkgs. **89¢**

Ground Lamb Only **Lamb Patties** lb. **19¢**

Caveman Brand **Bologna** By the piece lb. **39¢**

Treet Luncheon Meat 12 oz. can **39¢**



LETTUCE LARGE SOLID HEADS **10¢** ea.

CANTALOUPE Sweet and Ripe lb. **6¢**
TOMATOES Red Ripe Nice and Firm lb. **19¢**

SEEDLESS GRAPES **19¢** lb.

CABBAGE Solid Heads **5¢** lb.

Thrift Market
PAULSEN & GATES
Prices Effective Thurs., Fri. and Sat.
Limit Rights Reserved
LOTS OF FREE PARKING
126 East Pine
CENTRAL POINT

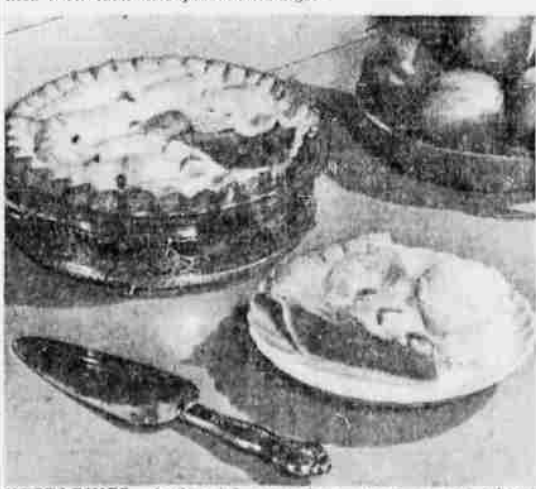


NEW! Borden's SAFFLOWER MARGARINE

made with 100% safflower oil*

LOWEST IN SATURATED FATS

of all margarine oils



NECTARINES—Ambrosial nectarines, peerless and plentiful, are coming to market for enjoyment out-of-hand and in myriad other ways including making of this tempting pie. Ways with nectarines are included in today's food columns.

Dr. Ross MEAT FLAVOR DOG FOOD
more meat
more flavors