

Feeding the Family

By ZOLA VINCENT
Food Editor

Scalloped Vegetables Are Fine Summer Fare

One can scallop practically any of the fresh vegetables available in the markets and that goes also for practically any combination of fresh vegetables. Come to think of it, scalloped mixed vegetables is a mighty fine way to use up any and all cooked vegetables to be found lurking in the refrigerator.

Just add a pound of sliced zucchini, a can of garbanzo or red kidney beans, a can of cooked onions or hominy to your leftovers, season well and serve with distinction.

The French say "au gratin." We say "scalloped." Materials are the same as for creamed vegetables. Stock may be used instead of milk in the sauce. Or tomatoes instead of a cream sauce. Vegetables are very versatile.

Arrange in a greased baking dish a layer of sliced or diced or whole small vegetables, a layer of sauce. Repeat until all is used. Sauce on top.

Cover with buttered crumbs or crumbled cornflakes. Bake in moderate, 350 degree, oven, 15 to 25 minutes. Or bake in individual dishes or ramekins 12 to 15 minutes.

Variations: Grated or thinly sliced cheese is a popular addition. Always watch a scalloped dish to see that it doesn't get too dry. Hot water, hot milk, hot sauce or tomatoes may be added when necessary.

Scalloped Potatoes

While hot, pour creamed potatoes (many prefer them with lots of thinly sliced onion added) — and so we do; add or top with grated cheddar cheese. Ten minutes in oven is about right.

Scalloped Tomatoes

No sauce is needed for scalloped tomatoes. Top three cups tomato pulp (cut up or chopped fresh tomatoes), and two cups buttered crumbs, 1½ teaspoons salt, one tablespoon sugar, dash of pepper. Cover for first 15 minutes. Bake 30 to 40 minutes. One to two tablespoons of chopped chives and minced green pepper or pimiento are good additions to this.

Famed Chocolate Refrigerator Cake

This delicious chocolate refrigerator dessert couldn't be simpler and is truly a triumph at dinner. Ground meat gives it a subtle goodness for this golden piece enhances both chocolate and cream.

8 ounce package thin chocolate wafers

2 cups whipping cream
1½ cups confectioners' sugar
1½ teaspoon ground meat

Chocolate decorations

Whip one cup cream with two tablespoons confectioners' sugar and one-fourth teaspoon ground meat. Spread generously on chocolate wafers; standing wafers on end to form a roll. Chill for two to three hours.

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roll with more mace-flavored whipped cream using remainder. Decorate with chocolate decorations which are available at any market. Slice diagonally to serve. Makes about six servings.

Put Up Peach Or Apricot Jam

Pleasant peaches and apricots inspire us to easily and quickly "put up" a few glasses of jam. Follow simple directions carefully and be proud of results. Fruit must be finely sliced, mashed or ground to obtain enough liquid to dissolve the pectin.

Combine two cups mashed or finely cut fresh peaches or apricots, four cups of sugar and one teaspoon powdered citric acid. Let stand about 20 minutes, stirring occasionally. Stir one package powdered pectin into one cup water; bring to boil and boil rapidly for one minute, stirring constantly. Remove from heat.

Add the fruit and stir about two minutes. Pour into sterilized jelly glasses. Cover and let stand at room temperature 24 to 48 hours or until jelled. Seal with paraffin and store in freezer, or it will keep several weeks in refrigerator. Makes six glasses.

Coupons and Stamps Help Shrewd Shoppers

In the final analysis, the high or low cost of eating (not to be confused with the high cost of living — which includes motorcars, mortgage money, cigarettes and bathing caps) depends on the ingenuity and resourcefulness of the individual shopper.

Week end specials are one important way to get more groceries for your money and this is achieved simply by watching this newspaper's grocery advertisements and looking for the "specials" piled high in conspicuous places in every super market.

Deals with cents-off offer real savings. Packages down the super market aisle, plainly marked, offer reductions of several cents. You can buy combinations or different products, usually related items, packaged together at a lower price than when bought individually. There are special prices on bigger quantities of the same product (3 for 29c, 7 for \$1, and so on). Then there are free goods with the purchase of a product and this often represents real savings.

Purpose of all this is to get you acquainted with the product so that you'll come back for more, buy it time and again.

Coupons are a big thing. Millions of coupons are delivered regularly by food and grocery manufacturers to consumers; often represent big savings. Same reason — get you acquainted with the product.

Trading Stamps. About 40 million families save trading stamps. The majority of these shoppers save more than one kind of stamp. It is estimated that \$720 million will be spent by trading stamp companies in buying merchandise to exchange for stamps in 1962.

July Plentiful

Staple items among current food bargains include eggs, cottage cheese, cheddar cheese, peanut butter, canned apple sauce, canned tuna, frozen orange juice, vegetable fats, oils.

Meat bargains include broiler-fryers, stewing chickens, turkeys, economy cuts of beef and lamb. Hamburgers, hot dogs and cold cuts are economical, satisfying.

Every known fresh fruit and vegetable, excepting possibly persimmons, is available; of excellent quality. Fish featured includes salmon, halibut, sea bass and scallops.



GUTTED SCHOOL BUS — A fireman in Berlin, N. Y., inspects the gutted remains of a school bus which was the distance of three football fields away from a propane gas truck explosion Wednesday. The blast, in which two persons died, leveled 11 homes, a church and a garage. (UPI)

2 One-Car Crashes Checked by Police

Two one-car accidents were reported to Oregon state police here Sunday, but neither one resulted in any injuries.

At 6 a.m., a car operated by Donald Dale Jones, 21, of 235 Laurel st., Central Point, was traveling south on Highway 99 through Phoenix when it hit a traffic divider at the south end of town. The vehicle slid across the highway, according to police reports, and hit a post.

The car's left front and rear fenders were damaged extensively.

At 12:15 p.m. Sunday a trailer was demolished when it overturned on Highway 62 near Ginko rd., in the Prospect area. The trailer was being pulled by a car owned by Emerson Perry Black, 67, of Grants Pass, police said.

According to state police, Black was northbound on Highway 62 when he attempted to pass him. Black then swung back into his own lane, causing the house trailer to tip over.

Park Event Planned By Master Masons

All Master Masons are invited to the 14th annual outdoor communication of the Klamath Falls Masonic lodge at Crater Lake National park on Saturday, Aug. 4, according to W. L. Whytal, of the Klamath Falls lodge.

The first section will be held at 10 a.m. (PDT), Warren lodge, Jacksonville, will put on the second section. A steward's lunch will be served between sections. A dinner will be served at 5 p.m. The Jackson County Shrine Club Chanters will entertain.

The 1961 meeting drew more than 300 Masons from 15 states and Canada, it was reported. Twenty-seven Oregon and 42 California lodges were represented.

Signs will mark the route to the meeting, or National Park Service personnel may be asked for directions. Whytal said.

Librarian Dies

Arlington—Mrs. Lillian Elizabeth Snell Wheelerhouse, Arlington city librarian and former postmistress, died here Saturday, She was 84.

Survivors include three daughters, seven grandchildren and nine great grandchildren. Funeral services were scheduled for Tuesday.

Foreign Briefs

PHOTOGRAPHIC EXHIBITION CITES TAYLOR
Tokyo—UPI—The Communist radio Hanoi claimed today that a photographic exhibition in the North Vietnamese capital shows Gen. Maxwell Taylor, new chairman of the Joint Chiefs of Staff, "illegally" entering the demilitarized zone between North and South Viet Nam.

The exhibition is entitled "The Struggle for Viet Nam's Reunification," the broadcast said.

RESTRAINT ASKED ON SEX LIFE

Hong Kong—UPI—Communist China is urging its citizens to "restrain . . . your sexual life" in efforts to control the population growth.

A recent issue of the Peiping Daily Worker indicated the government is placing new emphasis on birth control amid estimates the country's population has reached more than 700 million.

TYPHOON MOVES TOWARD OKINAWA

Tokyo—UPI—Typhoon Nora moved toward Okinawa today with center winds of 75 miles an hour.

The typhoon was located 345 miles south-southeast of Okinawa this afternoon, moving northwest at 12 miles an hour.

By Tuesday afternoon the storm was expected to be centered about 171 miles south-southeast of Okinawa.

Shortages Found in Government-Owned Storage Warehouses

Washington—UPI—The Agriculture Department said today investigators have uncovered shortages of more than one million bushels of government-owned corn and soybeans stored in commercial warehouses.

The shortages may grow. As of May 31, there were more than 1.6 billion bushels of corn and 77 million bushels of soybeans stored under either government ownership or as security for price support loans to farmers. There also were more than 1.2 billion bushels of wheat in storage.

Protected by Bond

The government is protected by a liability bond on all stored commodities.

The shortages were uncovered in Michigan, Ohio, Iowa, and Illinois. Court action has been taken to appoint receivers to take control of the short warehouses and issue restraining orders against further shipments of grain by the warehousemen.

The Agriculture Department said other measured shortage cases were under investigation, but specific action had not been taken.

The department said "some what more than normal instances of shortages" of government-owned grain were turned up during the recent heavy reduction in its commercially stored grain stocks.

Weather

Medford and vicinity: Fair tonight and Tuesday. Scattered evening thundershowers over Cascades and Siskiyou. Low tonight 55-60. High Tuesday 100.

Western Oregon: Generally fair through Tuesday, except for low clouds along coast with some fog and a little drizzle night and morning and patchy low clouds northern interior. A few isolated thunderstorms southern mountains this afternoon. Little change in temperature. Low tonight 48-58. High Tuesday 82-88 north, 100 in south interior, 80-85 along coast.

Northern California: Fair tonight and Tuesday, except scattered thundershowers in high mountains and fog and low overcast along coast. Little temperature change.

TEMPERATURE: Mean yesterday 79, above normal 5.

Record high this date 103 in 1939.

Record low this date 46 in 1917.

RECIPIENT: None.

Total this month: Trace, 37 in below normal.

Total since Sept. 1 15.38 in, 2.37 in below normal.

HUMIDITY: Lowest yesterday 18, highest this a.m. 87.

CITY High Low

Brookings 59 30

Grants Pass 97 34

Howard Prairie 86 47

Klamath Falls 86 38

MEDFORD 100 57

Portland 84 58

Seattle 81 54

Spokane 96 64

Yakima 96 38

Eureka 56 51

Red Bluff 90 49

Sacramento 91 55

San Francisco 80 54

Los Angeles 81 40

Phoenix 107 76

Denver 88 57

Chicago 60 63

Miami Beach 89 81

New York 63 65

Washington, D.C. 73 68

FIVE-DAY FORECAST (Through Aug. 4):

Western Oregon—Western Washington—Little if any precipitation, except a little drizzle along immediate coast. Temperatures averaging above to much above normal.

Maximum mostly in 80s in western Washington, and upper 80s and 90s in western Oregon. Minimums mostly in 50s.

Northern California—No precipitation except scattered thundershowers at times in high mountains. Temperatures near normal.

Portland Livestock

Portland—(UPI)—USDA—Cattle 1,300. Good to choice slaughter steers 18.50-22.25, good to choice slaughter heifers 23.25; cows standard 18-20; utility 12-16; canner-cutters 10-14.

Calves 250. Choice vealers 300-300 lb. 26-27; medium and good feeders 22-25; choice to 27.

Hogs 500. No. 1 and 2 180-230 barrows and gilts 20.50-21; sows No. 1 and 2 270 lb. 12-30; No. 1, 2 and 3 3.65-3.70 lb. 12-14.30.

Sheep 2,000. Choice and prime spring slaughter lambs 18.50-19.50; near 10 lb. 19.75; good and mixed good and choice 16-20 lb. 16-18.50; feeders choice and fancy 14-15; good and choice 10-14.

Portland Produce

Portland—(UPI)—Dairy market: Eggs—75 retailers. AA large 40-42c; A large 38-42c; AA medium 44-46c; A medium 42-44c; small 24-26c; cartons 1-3c higher.

Butter—To retailers: AA and A prime 67c; cartons 1c higher; 8c prints 66c.

Cheese—Medium curd—To retailers: 47-48c; processed American 3-10 lb. loaf, 45-46c.

Portland—(UPI)—Dressed chickens—No. 1 grade dressed to retailers 22-25c; whole drawn, 25-30c lb.; cut-up, 30-42c lb.; hens, light type, whole drawn, 23-25c lb.; light type hens, cut-up, 26-34c lb.; heavy whole 36-38c lb.

Cottage Grove Fire Destroys Box Cars

Cottage Grove—A fire blazed on hobo destroyed five box cars and threatened two tank cars in the railroad yards here Saturday night.

Trainmen pulled two tank cars containing gasoline and propane gas to safety with a diesel engine.

Cottage Grove firemen controlled the blaze after about two hours.

Oregon Liquor Sales Climb To Record High

Portland—UPI—The Oregon Liquor Commission said today that liquor sales in stores and agencies in the state climbed to a record high in the 1961-62 fiscal year.

The commission said the sales were \$31,799,022, an increase of \$1,740,094 or 3.48 per cent over the previous fiscal year.

The gain was attributed to an increase in prices.

BOARD TO MEET

Salem—UPI—The newly formed delivery committee to the Oregon Board of Control's real health division will hold its first meeting Wednesday in the capitol.

OBITUARIES

MRS. MONA TETREAULT

Mrs. Mona Tetreault, Jacksonville, wife of R. J. Tetreault, died Sunday evening. Funeral arrangements are entrusted to Siskiyou Funeral service directors of the Chapel in the Trees Mortuary.

ELEANOR BOUSSUM

Mrs. Eleanor Boussum, of Medford, died Sunday in a local rest home. Funeral arrangements will be announced by Conger-Morris funeral directors, of Medford.

EARL GREEN

Earl Green, of Rogue River, died Sunday in a Portland hospital. Funeral arrangements will be announced by Conger-Morris funeral directors.

EDITH CULLOP

Ashland—Edith Cullop, 41, died this morning in Ashland General hospital. She made her home at 579 Litway st., Ashland.

Mrs. Cullop was born Oct. 4, 1920. She is survived by her husband, Woodrow Cullop, and two children.

Funeral arrangements will be announced by Litwiller's Funeral home, Ashland.

JOHN BRINER

Ashland—John Lyle Briner, 72, died Saturday at his home, 784 A st., Ashland.

Funeral services will be held Tuesday, July 31, at 10:30 a.m. in Litwiller's Mountain View chapel, with the Rev. Wendell Herbison officiating.

The body will lie in state until the time of the funeral and interment will be in the Stearns cemetery in Talent.

Mr. Briner was born July 7, 1890, in Perrydale, Ore. He lived in the Rogue valley for 70 years.

He was married to Alta Scott in Yreka, Calif., in August, 1918. Survivors include Mrs. Briner, a daughter, Mrs. Richard Ditsworth, Talent; a sister, Mrs. Elfa Long, Talent; and three grandchildren, Norman and Wayne Ditsworth, both with the U.S. Navy; and Glenda Ditsworth, Talent.

LAURA MCCALL

Ashland—Mrs. Laura McCall, of Ashland, died Sunday at the home of her granddaughter, Mrs. Martin Ruddock, Klamath Falls. The body will be forwarded by Conger-Morris, funeral directors, to her home in Mankato, Minn., for services and interment.

Mrs. McCall was born Aug. 22, 1878, in Mankato, Minn. Her husband, William, preceded her in death in 1956.

For the past ten years she had made her home with her daughter