



POPULAR ON MENUS—Coast-caught halibut, abundant both fresh and frozen, is popular on menus as Fish and Seafood Month is observed. Here is broiled halibut, given an added zest with mushroom mustard. Other good ways with this versatile fish are included in today's food columns.

Few Damaged Trees May Be Saved, OSU Department Notes

Corvallis — Some trees damaged by recent storms may be saved; others should be removed immediately for safety's sake, according to Donald J. Martel, head of the landscape architecture department at Oregon State University.

Martel's suggestion is to first inspect standing trees to see if any broken branches remain, and inspect them closely to see weaknesses such as cracked branches. Remove all cracked and broken branches before worrying about debris on the ground, he said. Pedestrians and small children playing around the yard can be seriously injured by falling branches.

Root damage to the tree may show up in several forms. Look for evidence of the tree separating from the ground. If the separation is severe, particularly in a big old tree, chances are the root system has been damaged and it's best to remove the tree.

Evidence of Root Damage
If the ground has heaved on the windward side of the tree, this is more evidence of root damage. If the tree is too large to brace, 1 to 2 feet in diameter, it should be removed, he said.

Small ornamental or fruit trees such as flowering plums, quince or crabapple that have been tipped may have a "fighting chance" but no guarantee of survival if

straightened and braced, he continued. He suggested securely tying and bracing the tree in at least three directions and leaving it that way four to six years.

Some damage may not show up until next summer when dead branches or other signs of injury appear. A tree three to four inches in diameter may be braced with 2 by 4's temporarily until cables can be set in permanently. The lean indicates the root system was strong and well developed enough to withstand quite a force. However, a leaning tree will never straighten itself — it will have to be braced for several years.

Branch damage should be taken care of immediately, Martel said. Remove all broken branches with a clean cut flush with the trunk of the tree or a main branch. Do not leave a stub, he emphasized. A stub will not heal and will become diseased. Paint the cut with tree paint until it is healed to protect against disease and insect damage.

If tops have broken out of big trees such as Douglas fir or pines, the appearance is permanently damaged but there's probably no immediate danger of anything else happening. The tree will never develop a strong central leader again, Martel said.

If a fracture has occurred in a large branch, it may create other weaknesses in the tree, and the owner may want to consider removal. Another strong wind may topple the tree in its weakened condition, he noted. Bracing the upper branches with cables is a job for an expert, but it may prevent branch loss in future storms.

Court Records

DISTRICT COURT

John Ellis Wolfe, violation of basic rule, \$25.

Bonnie Allen Sullivan, shooting from highway, \$15.

Richard Eugene McQueen, disobeyed stop sign, \$7.50.

Harold Richard Albert, disobeyed stop sign, \$7.50.

Marvin Stanley Cook, overload, \$12.

Eugene Frank Norton, failure to tag deer, \$15.

Robert Ray Talbott, overload, \$17.

Henry Harold Rowell, expired license, \$5.

Marjorie Ann Saxbury, no operator's license, \$5.

Dan John Scott, improper passing, \$20.

Glenn Marshall Wade, no clearance lights, \$10.

Dane Allen Snyder, no vehicle license, \$5.

Milo Mattox, overweight load, \$15.

Bob Glenn Kimmel, overweight load, \$15.

John Lester Prettyman, disobeyed stop sign, \$7.50.

Allen Elliott White, violation of basic rule, \$10.

Sidney Ronald Mackinnon, no vehicle license, \$2.50.

Robert Ross Bibey, violation of basic rule, \$15.

Douglas McArthur Houghton, allowing unlicensed operator to drive, \$15.

Charles Joseph Ogaza, violation of basic rule, \$10.

Edward Lee Hodges, no vehicle license, \$5.

Dale Leroy Morgan, no muffler, \$5.

CIRCUIT COURT

Elmer A. Keston vs. Linda K. Keston, divorce decree.

Doris Marple vs. Lauren D. Marple, divorce complaint.

Marjorie S. Sage vs. James Wilford Sage, divorce complaint.

Loye Louise Kirk vs. Lester Lee Kirk, divorce complaint.

Karen Ethel Shreve vs. Lloyd Alan Shreve, divorce complaint.

MEDFORD MUNICIPAL COURT

Richard Earl Garvin, violation of basic rule, \$10.

Grace Robinson, disobeyed stop sign, \$10.

Valeria Lenora Casey, disobeyed traffic signal, \$10.

Gary Robert Waller, disobeyed stop sign, \$10.

Helet Mae Fagnone, failure to yield right of way to traffic on a through street, \$25.

Arlene Lee Carter, violation of basic rule, \$25, suspended on condition work in the library.

MARRIAGE LICENSE APPLICATIONS

Bernard Lee Nork, box 97, Shady Cove, and Susan Marguerite Chubb, Shady Cove.

James Larry Malone, box 84, Gold Hill, and Sherry Annette Malone, 2894 Orchard Home dr., Medford.

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Feeding the Family

By ZOLA VINCENT
Food Editor

Abundance of Halibut Puts It in Menus

One of the long-time favorites among fishes enjoyed by those who live along the Pacific coast, our coast-caught halibut is now shipped to all parts of the United States. Most of the halibut eaten by Americans today is caught in western waters from Alaska to northern California... to the tune of 65 million pounds estimated as this year's "catch."

International conservation laws govern the season when the big flat fish can be caught. Fresh halibut is now in many markets but the season for fresh will soon be over; then the prized steaks and fillets will be fresh-frozen. Same quality. Same goodness rushed by freezer cars to local markets. These recipes are certain to please the family.

Broiled Halibut With Mushroom Mustard

We pictured this along with the ingredients that make it so good. For six servings, you'll need two pounds halibut steaks (fresh or frozen), salt and pepper, one-fourth cup melted butter or margarine. Fresh mushrooms are plentiful if you prefer them to canned.

If halibut is frozen, let partially thaw on the refrigerator shelf or at room temperature (about 30 minutes). Preheat broiler. Sprinkle with salt and pepper.

Place on well greased broiler pan about three inches from source of heat. Brush with melted butter or margarine and broil 10 minutes or until slightly brown. Turn, brush other side with butter and broil 5 to 10 minutes longer or until fish flakes easily when tested with a fork. For fresh halibut, broil five to eight minutes on each side.

Serve with lemon wedges and top with Mushroom Mustard.

Mushroom Mustard. Melt two tablespoons butter, margarine in skillet. Sauté one-half pound sliced fresh mushrooms (or one six-ounce can, drained), and one-half medium onion, chopped (or one teaspoon instant onion), seven minutes. In saucepan melt three tablespoons butter; add three tablespoons flour and blend. While on low flame, stir in one cup milk and one cup heavy cream (one-half pint). Season with one-fourth teaspoon cayenne pepper, salt and pepper. Heat until nicely thickened. Remove from heat and slowly add one egg yolk, well beaten, stirring constantly. Add one tablespoon or more prepared mustard, sautéed mushrooms and onions; mix well. Serve over broiled halibut steaks for genuine treat.

For a many tangy sauce, use hot mustard or one tablespoon dry mustard dissolved in one tablespoon warm water.

Broil Fish With Halibut

Broiled fish make an attractive accompaniment and add their own distinctive flavor to broiled halibut steaks. Little preparation is necessary. Simply split bananas and slice oranges. Broil fish as suggested above.

When you turn the halibut to broil the second side, arrange bananas around the edges of the broiler pan and top each halibut steak with one or two orange slices.

When fish is fully cooked, the fruits will be beautifully browned. Allow one or more orange slices and half banana for each serving.

Here's a real quick halibut trick. After halibut has been broiled, sprinkle it with your favorite grated cheese and brown briefly under broiler.

Spareribs and Kraut

Pork is a bit lower in price right now and spareribs are especially so. Fanciers of pork ribs and sauerkraut are many among the men. Serve this with cornbread or corn muffins, maybe made from a mix. For each four generous servings:

Place two pounds spareribs and one-half cup water in a pan and cover; simmer gently for two hours. Add one quart or a No. 2½ can sauerkraut and cook for 15 to 20 minutes longer. Many cooks add a few whole cloves to the sauerkraut before cooking. This would be very good served with potatoes boiled in their jackets for a change.

Here's mushroom magic — an unusual vegetable dish certain to get talked about favorably. Mushrooms are plentiful. Use a pound of them and combine with thinly sliced onions like this — for five servings.

Wash one pound fresh mushrooms (do not peel); cut into quarters. If mushrooms are large, leave whole if small. Peel three small white onions and cut into thin slices. Sauté in one tablespoon of butter or margarine until limp. Add mushrooms and one tablespoon water; cover and cook over medium heat

five minutes or until done. Season with salt and freshly ground pepper.

This is an excellent relish for serving with any poultry, pork, lamb or egg dish. Combine two cups canned apple sauce with one cup canned

whole cranberry sauce, two teaspoons grated orange rind, two tablespoons sugar and one-third to two-thirds cup toasted almonds. Mix well; chill. Makes about three cups.

Golden Potatoes

To give fluffly mashed potatoes golden glow to harmonize with Autumn colorings, add tiny pinch of turmeric to taste along with other seasonings.

Ways to Dress Up Autumn Vegetables

Nutritionists remind us that vegetables are among the foods needed every day by young, middle aged and oldsters alike. One or more servings of either white or sweet potatoes and at least two servings of green or yellow vegetables, one of which should be uncooked, are highly recommended. Here are some new ways to add interest and flavor.

To seasoned spinach, add crumbled crisp bacon and top

with yellow and white fluff of hard-cooked egg put through a sieve.

To fresh, canned or frozen peas, add chopped parsley, chives or mint are added to the butter sauce.

Autumn vegetables such as parsnips, turnips, carrots or onions are easily glazed in brown sugar and butter or a brown sugar syrup.

To sweet potatoes that have been cooked and riced, add drained crushed pineapple; or

with butter or margarine, sprinkle with sugar and brown lightly.

Over casserole dishes, sprinkle chopped nut meats or crumbled corn flakes.

Combine diced beets, freshly cooked or canned, with dairy sour cream; season, then cover with grated cheese and broil until cheese melts.

Combine red cabbage, shredded and cooked, with stewed tart unpeeled red apples. Season to taste with

salt and lemon juice. For an economical, tasty and satisfying casserole, combine a one-pound can red kidney beans with No. 2 can tomatoes or stewed tomatoes, one-half cup chopped green pepper, two tablespoons instant minced onion and salt along with freshly ground pepper to taste. Turn into casserole. Top with bacon strips and bake in a moderate oven, 350 degrees, 30 minutes or until bacon is crisp.

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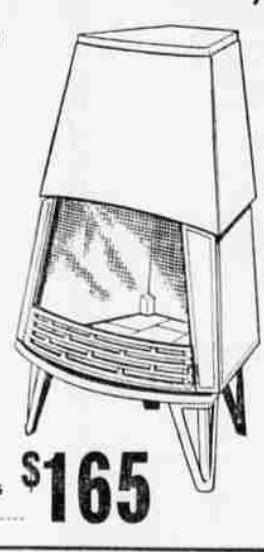
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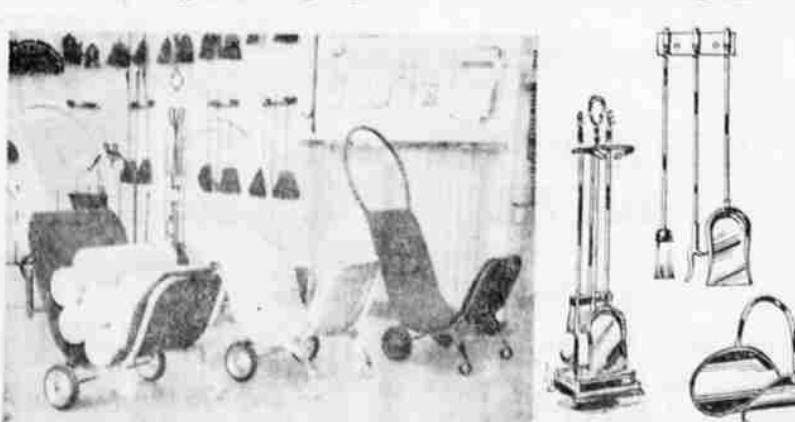
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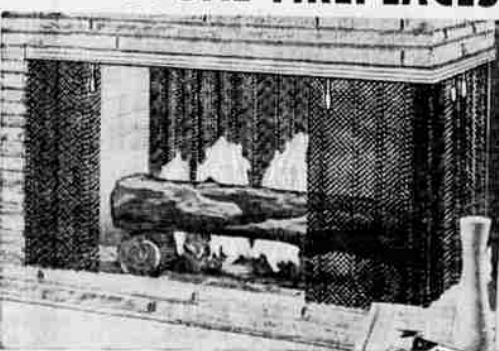
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