

Oregon Supreme Court Decisions

Salem — Persons who live near publicly-owned airports, and are bothered by them, have been given greater license to sue for damages by the Oregon Supreme Court.

Voting 4-3, the court reversed a Multnomah County Circuit Court ruling. A new trial was ordered for Margaret K. Thornburg and other property owners near Portland international airport in their suit against the Port of Portland.

The port airport operates the airport. Property of the plaintiffs lies under glide paths at the airport. They claim damages because of the noise and vibration from planes, saying this constitutes the "taking" of their property.

Circuit Judge Paul R. Harris ordered the jury not to consider flights of over 500 feet a trespass, but only a nuisance.

The high court disagreed, and struck down the 500 foot rule as arbitrary.

Writing the majority opinion, Justice Alfred T. Goodwin said that when the government conducts an activity on its own land which is "sufficiently disturbing to the use and enjoyment of neighboring lands to amount to a taking thereof, then the public and not the subservient land owner should bear the cost of such public benefit."

The mere fact that air space may be in the public domain for navigational purposes does not necessarily mean that every use of the air space is free from liability, Goodwin said.

Justice William Perry wrote a dissent, saying there was no evidence that the flights over the land of the plaintiffs above the 500 foot level constituted a taking of the land. Perry also said flights over adjacent lands creating a noise nuisance cannot constitute a taking under the constitution.

Perry was joined by Chief Justice William McAllister and Justice George Rossman.

Other decisions included: William F. Stoneburner vs. Greyhound Corp., et al., appellants; appeal from Lane county; opinion by Justice Perry; Judge Roland K. Rodman reversed; personal injury action by Stoneburner, order for a new trial reversed with a verdict for Greyhound reinstated.

Decree Modified

Lucille Deaver Gonyea vs. Wilford H. Gonyea, appel-

lant; appeal from Lane county; opinion by Justice Rossman; Judge Ralph M. Holman affirmed; divorce decree modified.

Kern County Land Co., et al., appellants vs. Lake County; appeal from Lake county; opinion by Justice Kenneth O'Connell; Judge Charles H. Foster affirmed; suit over mineral rights, an order making the county owner of the mineral rights affirmed.

J. W. Gorman, et al vs. Edward F. Jones, et al., appellants; appeal from Douglas county; opinion by Justice O'Connell; Judge Charles S. Woodrich affirmed; right-of-way agreement suit, Gorman favored.

No Connection Seen In Double Murders

Portland — Sheriff's Capt. Gordon Auburn said Thursday he did not believe there was a link between a double slaying in British Columbia and the Peyton-Alan murder case here.

Auburn referred to the slaying of Les Dixon, Nanaimo, and his girl friend, Diane Phipps, both 19, last month in a lover's lane. The case was similar to the one here in which Larry Ralph Peyton, 19, Portland, was found stabbed to death in a lover's lane and the body of his girl friend, Beverly Ann Allan, 19, Port Townsend, Wash., was found six weeks later near the Sunset Highway.

Auburn said the Royal Canadian Mounted Police responded to an inquiry from the sheriff's office here about the case. "We don't believe, at the present time, that there's any connection," Auburn said. "Of course, we're still interested."

New York Daily News Resumes Publication

New York — The New York Daily News, the nation's largest circulation newspaper, rushed back into print today with nearly a full press run and a page one headline reading "We're Back In Business!"

An eight-day strike against the huge tabloid by 1,100 members of the American Newspaper Guild ended late Thursday when the workers ratified a new two year pact providing an average weekly pay increase of \$8 and other benefits. A contract was signed an hour later.

Feeding the Family

By ZOLA VINCENT
Food Editor

Tomato Tempters As Bumper Crop Moves In

Everyone is exclaiming over the size and beauty of tomatoes as abundance of extra good quality tomatoes are piled high in local markets. This sun-loving vegetable (although botanically it is classified as a fruit) comes in large and small varieties but it's the big sliceable beauties that predominate today.

Eat them fresh from the refrigerator, out-of-hand as you would an apple. Slice them, dice them for salads. Broil or simmer gently as a pleasantly tart hot vegetable. Cook them down into marmalades, relishes and all kinds of meat accompaniments.

And remember that there's nothing to compare with a thick slice of ripe tomato in a hearty sandwich. Here are some open-face tomato tempters.

Deviled Tomato Grill. For six servings, spread three 2½-ounce cans deviled ham completely over six slices bread. Top with a slice of tomato and sprinkle lightly with salt and black pepper. Place in broiler, four to five inches from source of heat and grill three minutes.

Tomato - Cheese Grill. For six sandwiches, place a slice of good old Cheddar cheese on each of six slices of bread. Cover with thick tomato slice and spread each evenly with mayonnaise. Place in broiler, four to five inches from heat and grill three or four minutes.

Spiced Dried Figs

The new crop of dried figs is of exceptional quality, plump and sweet. Figs add new flavor to many dishes; go into quick breads, salads, cookies and desserts. Today we suggest that you spice some as ideal accompaniment for pork, lamb or fish.

In a saucepan, place 20 dried figs, three cups water, one large lemon sliced thin, three-fourths cup sugar, two tablespoons cider vinegar, one teaspoon cloves, one teaspoon mace or nutmeg; cover and cook slowly 45 minutes or until figs are glazed. Add more water if needed but syrup should be thick. Serve warm or cold.

Party Pork Recipe

Here is a pork recipe planned for a party and that means 10 to 12 servings. However, it makes fine eating for the family on two different days and that seems a good idea. Lean, tender pork shoulder meat which is quite inexpensive, is cut into cubes and slowly cooked in a tomato and green pepper - flecked sauce. Consider corn bread with this. 3 pounds pork shoulder meat, cubed
1 tablespoon fat
2 medium onions, cut in chunks
2 green peppers, seeded and cut in chunks
1 clove garlic, minced
1 can (16-17 ounces) tomatoes
2 teaspoons each, vinegar and salt
½ teaspoon oregano
Pepper
2 tablespoons flour
¼ cup water
Brown pork cubes on all sides in hot fat. Remove meat from pan and brown onions, green peppers and garlic. Drain off excess fat if necessary; return meat and add tomatoes, vinegar, salt, oregano and pepper. Cover and

cook over low heat for one hour or until pork is tender. Thicken drippings with a paste made by blending flour and water.

Broiled Scallops

Treat the family to plentiful, sweet tasting scallops that are readily available fresh or frozen at surprisingly small cost. For six servings, 1½ pounds scallops
1½ pounds scallops
1/3 cup butter or margarine
Salt and pepper
Dash of paprika
2 tablespoons chopped parsley
Lemon butter*

Thaw scallops, if frozen. Remove any shell particles and wash. Cut large scallops in half. Place on a greased broiler pan. Combine butter, salt, pepper and paprika. Brush scallops with seasoned butter. Broil about three inches from source of heat for three to four minutes; turn carefully. Brush other side with seasoned butter; broil three to four minutes longer. Sprinkle with parsley. Serve with lemon butter made by combining three-fourths cup butter or margarine with three tablespoons lemon juice.

Survival Program

Recently there was quite a fuss about people who allegedly went "panic" shopping for food. This foods writer went out and took a look around; found more shoppers than usual, some buying more food than usual. No sign anywhere of hysteria; mostly families who had been reminded of what we've been telling them for at least 12 years. Everyone polite, letting shoppers with few items through check-out stands; people thinking mostly in terms of "the children" and what would be best for them.

In 1950, we said "Start your survival program today. Check your pantry at least once a month, preferably more often and rotate regularly. Bottled water must be changed every six weeks." We then listed the foods recommended for seven-day home food storage. We've repeated this good advice often through the years; repeat it again.

To estimate how much food you should buy for your family's seven-day home food storage, multiply the number

Stumbo Fined on Fishing Charge

Harry Warren Stumbo, 34, of Wolf Creek, who appeared in Jackson county circuit court Thursday morning on a charge of setting fire to forest land, also appeared in Josephine county circuit court the same day.

He had requested a circuit court trial in a case appealed from the lower court on a charge of fishing from a fish ladder.

He had been arrested by Oregon state police last spring.

Stumbo changed his plea to guilty after opening statements had been made in court yesterday. He was fined \$250 plus court costs and had imposition of sentence on ten days in the county jail suspended until the outcome of the Jackson county charge is learned. Acting Circuit Judge Ralph M. Holman, Oregon City, suspended the jail sentence on condition that Stumbo receives a prison sentence in Jackson county.

of people in your household by the amounts listed below. Amounts listed here are for one person for seven days. If children are young, amounts can be decreased by one-fourth. If children are infants, canned baby foods should be substituted for some of the other canned foods. Be sure to plan for old people or invalids.

Milk — One eight-quart package of nonfat dry milk, two 14½-ounce cans evaporated milk. **Juices** — One large can each of tomato juice, orange juice and grapefruit juice. **Fruits** — One can peaches, one can pears, one pound dried prunes or apricots. **Vegetables** — Two cans tomatoes, two cans peas, one can corn, one can green beans. **Soups** — Four cans assorted condensed soups. **Meat, meat substitutes** — One pound can beef stew, one pound can salmon or two seven-ounce cans tuna, one 15½-ounce can spaghetti and meat balls, one pound can baked beans, one jar cheese, one jar peanut butter. **Cereals** — Carton individual packages ready-to-eat cereal. **Crackers, Cookies** — One pound box. **Beverages** — One small jar instant coffee or instant tea or one pound package instant cocoa. **Soft drinks** — 12 bottles or cans.

4-H Club News

Desert Pegasus

The Eagle Point Desert Pegasus 4-H Horse club held their regular meeting Nov. 3 at the Community building. There were 14 members and three visitors present.

We decided to have a skating party Nov. 16 and Nov. 17 was the date set for clean-up day at the Community building.

Mr. Krambeal told the members how important it was that each one read and study the new booklet entitled "Horse Activities" that there

Trailways To End Crater Lake Service

Salem —(UPI)— Public Utility Commissioner Jonel C. Hill has authorized Pacific Trailways, Bend, to give up scheduled service over two parts of its route in Jefferson, Jackson and Klamath counties. Starting next Wednesday, Trailways will: Route all its buses over U.S.

Trailways To End Crater Lake Service

97 south of Madras, ending a run through Metolius and Culver. End service between Medford, Crater Lake and Klamath Falls. Crater Lake Lodge, Inc., a bus firm, has been hauling passengers between Medford, Crater Lake park and Klamath Falls since July, 1962.



ROGUE RIVER LODGE

Just 25 minutes from Medford on Crater Lake Hwy. 62

SERVING GOOD FOOD

and Your Favorite Refreshments

★ ON SATURDAYS ENJOY:—

Hal Grow on Electric Organ and Piano
Barney Beaton on Sax and Drums

Let Us Help You Plan Your Holiday Party
PHONE 878-2392 (Shady Cove)

The Country Jubilee BARN DANCE

Every Sat. Night at Rogue River VFW Hall
Dance 9 to 1 With

BILLY WADE

Canyon Recording Artist and the Whole Jubilee Gang

THE GROTTTO

10 N. Front — Across From 1st National Bank
Open Sunday — 11 A.M.

Serving

- Fried Chicken • Turkey
- Spaghetti & Meat Balls • Ham & Macaroni

Self Service Salad Bar
Hot Dishes Brought To Your Table

9:00 to 1:00

OASIS Ballroom

Eagle Point

JAY STOUGH & the DIXIE DRIFTERS

INVITE YOU

and yours to the best of a good time. We didn't plan it... our friends made it that way. Y'ALL COME!

Attention Eagles!

Veteran's Day Dance

SATURDAY, NOV. 10

Gene Low Music

Eagles and Guests Welcome

O.N.P.O. DELEGATES! GUESTS!

Visiting Elks and Guests Local Elks and Guests

FREE!

BRUCE B. MERRILL SHOW

- ✓ Impersonations
- ✓ Modern Jazz Dancing by Melinda
- ✓ "3 JOKERS" (Song Stylists)

FRIDAY, 11 P.M.
SATURDAY 10:30 and 12 P.M.

Saturday Only
(The Dolan Robert Quartet)

the ESQUIRE ROOM ELKS LODGE

The RIVERSIDE RESTAURANT

Extends An Invitation

to each of you... for a pleasant and stimulating evening of Dining, Football and Dancing... Support your team by attending the Annual Medford-Grants Pass football game... treat yourself to the famous Riverside Buffet before and after the game.

NEED ROOTING POWER? Prime Rib or one of the other Select Entrees on the Buffet Table should be your choice...

Do you enjoy a truly delicious salad? Cheese Cake? Our own recipe, of course... fast service, Courteous too!... Prices are moderate...

Dont forget Dining, Football and Dancing...

FRIDAY EVENING - NOVEMBER 9th

RIVERSIDE RESTAURANT

GRANTS PASS
Dancing from 9:00 P.M. to 11:00 P.M.
Friday and Saturday—Music is "Live"

NOW at the WOODEN SHOE

IN HOTEL HOLLAND

The

Dell Rich Trio

featuring sounds like Shearing, Art Van Damme and Martin Denny. Dell Rich at the organ. Many special effects built in. You can't believe there's only three people in a band that sounds so BIG. Featured in clubs across the country—Cockatoo Inn in L.A.; Surf Club, Corpus Christi; Riviera, Atlanta; etc.

Lovely Carol Atten

Sings the Songs You Like, Plays Vibes, Drums & Latin Bits

Bob Rodriguez

Is Featured Vocalist and Guitar Player—and GOOD.



SCHOOLS WILL OPEN SEPTEMBER 10. DRIVE CAREFULLY! MANY CHILDREN GO TO SCHOOL FOR THE FIRST TIME! DON'T LET IT BE THEIR LAST! YOUR CAUTION CAN SAVE A CHILD'S LIFE.

- BE ON THE ALERT when you are near a schoolbus. Of course, they have to obey all traffic rules! But, give schoolbusses a break anyway... they carry a priceless cargo!
- PARENTS! NEVER STOP TELLING children about the many traffic dangers! Only then can we hope to help reduce traffic fatalities! One out of seven fatalities involves a schoolchild! One out of ten fatal accidents is caused by a teen-age driver!
- DRIVERS! DON'T HURRY when you drive! We may as well face it! We cannot reduce traffic casualties unless we slow down! The lives of others are in the hands holding your steering wheel. The minute you may save, isn't worth the life of a schoolchild!
- HAVE YOUR CAR CHECKED by an expert! Any car that is not in perfect mechanical condition is a potential murder weapon! The few dollars you spend may save a life!

DRIVE WITH EXTRA CARE

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