

Feeding the Family

By ZOLA VINCENT
Food Editor

Lemon Tricks For Meat Spark-Up

There's an abundance of thin, smooth skinned, juicy lemons, California and Arizona grown, for adding flavor interest and zest to meats in many ways as well as for serving along with fish and shellfish.

Spark up flavor of sandwich spreads with squeeze of fresh lemon juice.

Fresh lemon is especially good with lamb or veal. Just before serving either lamb or veal, pour melted lemon-butter over roast or chops, using lemon and butter fifty-fifty.

Fresh lemon juice works wonders in tenderizing tough cuts of meat; cut down on cooking time, too. Just baste or marinate with lemon juice.

Pep up taste of your favorite stew with few teaspoons of fresh lemon juice.

Meat salads and sandwich fillings have delicious flavor with lemon mayonnaise.

Croquettes and meat loaves step out of the ordinary with fresh lemon juice.

For more delicious beef pot roast, drop in several slices of lemon while cooking.

Any barbecue sauce takes on extra zest with fresh lemon juice.

Fried Zucchini

Wash one pound zucchini or summer squash (available the year 'round). Do not peel. Cut into one-eighth slice-wide slices; dip in milk and then lightly in flour. Fry in deep hot fat, 375 degrees, until golden brown. Drain on paper towels. Sprinkle with mixture of salt, ground black pepper and paprika. Six to eight servings.

Pancake Parade

From silver dollar size to plate size, pancakes are being dolled up with pretty fancy trimmings. Our choice topping for the week is made like this: Cream one stick of butter until very fluffy; blend in one-third cup maple syrup and one-third cup chopped raisins.

Gourmet Duckling

Duckling is a delight at this time of year. Weighing four to five pounds, dressed weight, succulent ducklings should be roasted at 325 degrees, stuffed or unstuffed. For average duckling, allow 1 1/2 to 2 hours or about 18 minutes per pound for medium doneness. For very well done, roast about 25 minutes per dressed weight pound.

Gourmet Duckling. Plan this fine treat for your next dinner party. Marinate cut-up duckling overnight in red wine and bay leaves. Brown quickly in butter or salad oil, then place in casserole with small whole onions and sliced mushrooms. Dust with salt and pepper; cover and simmer about two hours. Serve with wild rice or the new combination of brown and wild rice which costs about half as much.

Duckling and Sour Cream

For a meal destined to draw sighs of contentment, try this: Cut up and salt and pepper duckling; bake at 325 degrees for 1 1/2 hours and serve with warmed dairy sour cream and chopped chives. Men will be back for seconds.

Duckling Barbecue

Here is a simple but elegant idea for dinner. Bake well-browned duckling pieces in a casserole with any favored barbecue sauce; cover and cook at 350 degrees for about 1 1/2 hours or until tender. Cornbread squares perfect with this.

Nutty Peas

For a vegetable dish that is different, combine one-fourth cup melted butter or margarine with one-fourth cup flour in saucepan. Drain liquid from one one-pound can peas and add it with two tablespoons milk to mixture; cook until thickened, stirring constantly. Add one-half teaspoon salt, one cup grated American cheese, one-fourth cup chopped nuts and the peas; heat thoroughly. Serve at once. Makes six servings.

SOC, Tourism Given Attention by C of C During Past Year

Ashland—Southern Oregon college and tourism were the two areas given the most attention by the Ashland Chamber of Commerce during 1962. President Bill Patton reported Tuesday.

At their weekly luncheon meeting at the Mark Antony hotel, chamber members heard year-end reports from Patton and Velma Jones, chamber secretary. Mrs. Jones gave the financial report.

During 1962, Patton reported, the chamber, through a subsidiary the Southern Oregon Faculty Associates (SOFA), sponsored a tour of western Oregon by two representatives of Southern Oregon college.

The representatives conducted meetings throughout the western part of the state to interest prospective college students in attending Southern Oregon.

Enrollment increases. As a result, the fall enrollment at the college increased by 310 more students than had been anticipated, and Dr. Elmo Stevenson, college president, estimated that because of this extra increase, approximately half a million dollars of additional income will come into the Ashland area this school year.

In the area of tourism, the Ashland chamber booted a tourist information booth during the summer of 1962. Patton noted, which served approximately 2,000 autos, carrying about 6,500 persons.

Many travelers who would have driven straight through Ashland stayed over because of the booth, Patton said.

The chamber of commerce office had a record number of visitors during 1962, and the office and booth between them handed out or mailed out some 50,000 pieces of literature.

Part in Advertising. Patton also mentioned Ashland's part in the Jackson and Josephine county cooperative advertising program for the second straight year. During 1962 the Ashland chamber received 2,244 cards as a result of the cooperative advertising project, compared to 1,378 in 1961.

Flue Fire. Medford firemen were summoned about 5:30 p.m. yesterday when a flue fire occurred at the home of Mrs. Evelyn Keener, 702 South Modoc ave. A report of smoke was investigated about 10 p.m. at the residence of Mrs. Juanita Huckaba, 102 Almond st. Firemen said there was no fire and they were unable to find the cause of the smoke.

To Speak. The Rev. Ivan Correll, Spokane, Wash., minister of the Christian church, will speak at 7:30 o'clock tonight at the First Assembly of God church, 1108 West Main st., and Thursday at the Four-square Gospel church, Grants Pass. Mr. Correll spoke Monday at the meeting of the Rogue Valley chapter of the Full Gospel Business Men's Fellowship International in Grants Pass. Last night he spoke at the Central Point Pentecostal Church of God.

In Hospital. Mrs. Jean Whaley, Happy Camp, was flown by Mercy Flights, Inc., to Medford Saturday and taken to Crater Osteopathic hospital, Central Point, for medical treatment. She was the 1,512th patient flown by Mercy Flights.

Meeting Set. A meeting of the Downtown Medford Merchants association will be held at 10 a.m. Thursday at the Jackson House, according to Mrs. Phil Brainard, chairman of the association. Principal item of business at the meeting, Mrs. Brainard said, will be to discuss a promotional sale among downtown merchants on George Washington's birthday, Feb. 22.

Return. Mr. and Mrs. Frank Cardoza of Hornbrook and Mrs. Cardoza's sister, Mrs. Mary Jo Brayton, of Yreka, have returned from North Dakota, where they were called by the death of Mrs. Cardoza's father, Joseph Klinkhammer, at Cogswell, N.D. The party left Jan. 1.

Over-the-Counter Western Stocks

Stock	Bid	Asked
Bank of America	58 1/2	61 1/2
Cal Pac Oil	18 1/2	19 1/2
Com Freight	13 1/2	14 1/2
Cyprus Mines	23	24 1/2
Granite S & L	24 1/2	25 1/2
First National Bank	60	63 1/2
Jantzen	24 1/2	25 1/2
Northern Knudsen	39	39 1/2
Mult Kennels	4	4 1/2
NW Natural Gas	32 1/2	34 1/2
Oregon Metallurgical	1 1/2	1 3/4
PP&L	26 1/2	28 1/2
Rockwell	27 1/2	28 1/2
U. S. National Bank	68 1/2	71 1/2
United Utah	33 1/2	35 1/2
West Coast Tel	20 1/2	21 1/2
Weyerhaeuser	24 1/2	25 1/2

Neon quotations on selected stocks:

Stock	Bid	Asked
Fund	12 1/4	13 1/2
Bullock	10 1/2	11 1/2
Chemical Fund	10 1/2	11 1/2
Colonial Fund	10 1/2	11 1/2
Eaton Howard Stk	13 1/2	14 1/2
Fidelity	14 1/2	15 1/2
Fundamental	11 1/2	12 1/2
Group Sec-Avia-Elec	6 1/2	7 1/2
Group Sec-Corn Stk	3 1/2	4 1/2
Group Sec-Petr	11 1/2	12 1/2
Hamilton C7	4 1/2	5 1/2
Keystone B-3	15 1/2	16 1/2
Keystone B-4	9 1/2	10 1/2
Keystone K-2	4 1/2	5 1/2
Keystone S-1	20 1/2	21 1/2
Keystone S-2	12 1/2	13 1/2
Keystone S-3	13 1/2	14 1/2
Keystone S-4	4 1/2	5 1/2
Nass Inv Growth	7 1/2	8 1/2
National Growth	7 1/2	8 1/2
Stocks	17 1/2	18 1/2
W. S. Elec	7 1/2	8 1/2
United Accum	13 1/2	14 1/2
United Canada	17 1/2	18 1/2
United Continental	9 1/2	10 1/2
United Income	11 1/2	12 1/2
United Science	6 1/2	7 1/2
Value Line	3 1/2	4 1/2
Variable	6 1/2	7 1/2
Wellington	14 1/2	15 1/2

When you think of SHOPPING CENTERS... Think of TRAVIS & HARRY'S

The Medford Shopping Center is the second largest in area of any Shopping Center in the State of Oregon. Yes, the Medford Shopping Center is the one with both a present and a future... and right in the middle of it.

TRAVIS & HARRY'S COFFEE SHOP
IN THE MEDFORD SHOPPING CENTER

OBITUARIES

MRS. ILO B. HALE

Funeral services for Mrs. Ilo B. Hale, Central Valley, Calif., who died Monday, will be held at 1:30 p.m. Friday in the Chapel in the Trees Mortuary in Siskiyou Memorial park. Funeral arrangements are entrusted to Siskiyou Funeral Service directors.

ERIC C. BARBER

Eric C. Barber died this morning at the Veterans Administration Domitory, White City. Funeral arrangements will be announced by Perl Funeral home.

JOE S. FOSSER

Joe S. Fossier, 70, of 1111 North Riverside ave., Medford, died this morning at a local hospital. Funeral arrangements will be announced by Perl Funeral home.

RUSSELL C. SIMMONS

Funeral services for Russell C. Simmons, 53, of 1020 East Jackson st., Medford, who died Sunday, will be held at 10:30 a.m. Friday in the Chapel in the Trees Mortuary in Siskiyou Memorial park.

The Rev. Fredrick R. Evans of the First Christian Church of Medford will officiate. Private interment will follow in Siskiyou Memorial park.

Mr. Simmons was born April 19, 1909, in Mankato, Kan. On June 18, 1943, in Las Vegas, Nev., he was married to Miss Jean Johnson, who survives.

He was a member of the First Christian Church of Medford and a member of BPOE 1168 of Medford.

He owned and operated the Holly Cafe in Medford from 1944 until 1962. Since that time he opened, and operated Russ's Cafe at 213 West Main st., Medford.

Mr. Simmons has been a resident of this community for the past 18 years.

Survivors besides his wife, include two daughters, Nancy Simmons and Carol Simmons, at home; his father, Clarence Simmons, Burroak, Kan.; two brothers, John Simmons, Salinas, Kan., and Lester Simmons, Kansas City, Kan.

Funeral arrangements are entrusted to Siskiyou Funeral Service directors of Chapel in the Trees Mortuary.

Weather

Medford - Generally fair and smoky through Thursday, except for patchy morning valley fog. Low tonight 30-35. High Thursday 42-48.

Western Oregon - Fog or low clouds through Thursday with a little night and morning drizzle except mostly fair extreme south interior and fair afternoons along south coast. Little temperature change. Low tonight 40-45, except extreme south interior. High 38-48.

Northern California - Fair tonight and Thursday, but patches of fog on coast. Little temperature change.

LOCAL DATA
TEMPERATURE: Mean yesterday 29, below normal 8.
Record high this date 62 in 1944.
Record low this date 13 in 1949.
PRECIPITATION: None.
Total this month 08 in. 1.46 in. below normal.
Total since Sept. 1 16.16 in. 6.10 in. above normal.
HUMIDITY: Lowest yesterday 67%, highest this a.m. 96%.

CITY	High	Low
Brookings	37	32
Crater Lake	44	19
Grants Pass	45	21
Howard Prairie	42	15
Klamath Falls	42	11
Medford	43	18
Portland	46	36
Seaside	42	38
Spokane	33	27
Yakima	40	22
Eureka	46	29
Red Bluff	59	27
Sacramento	57	33
San Francisco	65	45
Los Angeles	69	45
Phoenix	59	29
Denver	39	14
Chicago	35	11
Miami Beach	79	63
New York	35	17
Washington, D.C.	38	22

FIVE-DAY FORECAST (through Jan. 21):
Western Oregon - Western Washington - Temperatures averaging below normal and precipitation light. High temperatures 32-44 and low 23-28.
Northern California - Rain likely during week end or early next week. Temperatures rising to above normal during week end.

LOCALS

X-Ray Clinic

The chest x-ray clinic at Sacred Heart hospital will be open Thursday, Jan. 17, from 2 to 5 p.m., according to the Jackson County Tuberculosis and Health association, which sponsors the clinic.

Watch Lost

Inez Ilene Cherry, 2170 Buena Vista dr., reported to Medford city police Tuesday that she lost a wristwatch valued at \$700 at the Medford Shopping Center, according to reports. Mrs. Cherry said the loss occurred sometime between 4:40 and 5:20 p.m. She said the wristwatch was 23 jewels and was set with diamonds and rubies.

Business Name

The business name Pete's Texaco Service has been assumed by L. P. Soots, 931 Alta st., at 1207 Court st., according to records in the Jackson county recorder's office. The name Reliable Cleaners was retired by Terry P. Shepard and assumed by Clark C. Mears, 1826 West Main st.

Into Custody

Frederick Lee John, 32, of 2641 Connell ave., was taken into custody by Medford police Tuesday on a warrant from the sheriff's office in Portland. John was wanted on a contempt charge in circuit court. He was lodged in Jackson county jail, police said.

Flue Fire

Medford firemen were summoned about 5:30 p.m. yesterday when a flue fire occurred at the home of Mrs. Evelyn Keener, 702 South Modoc ave. A report of smoke was investigated about 10 p.m. at the residence of Mrs. Juanita Huckaba, 102 Almond st. Firemen said there was no fire and they were unable to find the cause of the smoke.

To Speak

The Rev. Ivan Correll, Spokane, Wash., minister of the Christian church, will speak at 7:30 o'clock tonight at the First Assembly of God church, 1108 West Main st., and Thursday at the Four-square Gospel church, Grants Pass. Mr. Correll spoke Monday at the meeting of the Rogue Valley chapter of the Full Gospel Business Men's Fellowship International in Grants Pass. Last night he spoke at the Central Point Pentecostal Church of God.

In Hospital

Mrs. Jean Whaley, Happy Camp, was flown by Mercy Flights, Inc., to Medford Saturday and taken to Crater Osteopathic hospital, Central Point, for medical treatment. She was the 1,512th patient flown by Mercy Flights.

Meeting Set

A meeting of the Downtown Medford Merchants association will be held at 10 a.m. Thursday at the Jackson House, according to Mrs. Phil Brainard, chairman of the association. Principal item of business at the meeting, Mrs. Brainard said, will be to discuss a promotional sale among downtown merchants on George Washington's birthday, Feb. 22.

Return

Mr. and Mrs. Frank Cardoza of Hornbrook and Mrs. Cardoza's sister, Mrs. Mary Jo Brayton, of Yreka, have returned from North Dakota, where they were called by the death of Mrs. Cardoza's father, Joseph Klinkhammer, at Cogswell, N.D. The party left Jan. 1.

Portland Livestock

Portland - (UPI) - USDA - Cattle 400. Standard heifers 19-21.50; standard cows 18 utility dairy bred 12-15.50; cutter 12; good feeder steers 20-22; good heifers 21-21.50.
Calves 75. Good choice vealers 31-32; individual choice 210 lb. 33; Standard 24-23.
Hogs 250. U. S. 2 and 3 grade 18.50.
Sheep 250. Mostly choice 93 lb. woolled slaughter lambs 19.

Indulge Yourself in Authentic Latin Flavor

Indulge Yourself in Authentic Latin Flavor

DARDANELLE'S MEXICAN FOODS FIESTA

Featuring Bolichi \$3 Per Person Complete

Buccaneer Beef Roast (Stuffed with Chorizo)

Naturally... Tacos, Burritos, Enchiladas, Tamales, etc. - and all the salads

Both the Usual and Unusual

Friday - Jan. 18th Only
5 to 12 p.m.
Drinks & Dancing 'til 2:30 a.m.
Interstate 5 at Gold Hill Junction

4-H NEWS

Pins and Pans

The Pins and Pans 4-H club made toothbrush cases on sewing machines at a meeting at the home of Mrs. Arnold Paradis Jan. 12.

The next meeting will be held Jan. 26 at the home of Mrs. Joe Petrusich. This will be a cooking session. Julie Newdall, Reporter.

Portland Produce

Portland - (UPI) - Dairy market: Eggs - To retailers: AA extra large 47-53c; AA large 44-51c; A large 43-49c; AA medium 42-48c; A medium 39-46c; AA small 37-43c; cartons 1-3 higher.

Butter - To retailers: AA and A prices 65c; carton 1c higher; B prices 65c.

Cheese (medium cured) - To retailers: 40c - 42c; processed American 5-10 lb. loaf 43-45c.

Portland (UPI) - Dressed chickens: No. 1 grade dressed to retailers: Fryers, whole drawn 33-35c; cut-up 30-32c; hens 30-32c; whole drawn 21-23c; light type hens, cut-up 24-26c; heavy whole 36-38c lb.

Court Records

JUSTICE COURT
ASHLAND DISTRICT
Mary A. Besselvre, failure to dim headlights, \$10.
Donald H. Compton, overload, \$20.
Raymond C. Barnett, overload, \$40.
Charles G. Kelly, no operator's license, \$5.
Patricia J. Dillstrom, violation of basic rule, \$20.
Ois B. McDonald, violation of basic rule, \$10.
Norman M. McFadden, violation of basic rule, \$25.
Arthur W. Gripp, no muffler, \$10.
John W. Mills, no lights, \$10.
Cecil E. Woods, no operator's license, \$5.
Beverly M. Havlich, expired operator's license, \$5.
Richard A. Barker, violation of basic rule, \$10.
Richard A. Jaenicke, violation of basic rule, \$10.
Lavene B. Dixon, violation of basic rule, \$25.
Charles M. Barrett, disobeyed stop sign, \$15.
Charles M. Mills, no PUC permit, \$100.
Clyde N. Caton, improper change of lanes, \$10.
Raymond E. Reed, no operator's license, \$5.
Dixie L. Burich, failure to dim headlights, \$15.
Bobby L. Georgianni, violation of basic rule, \$25.
Robert G. Scoville, improper change of lanes, \$10.
Dean H. Gradwell, violation of basic rule, \$25.
Raymond E. Brookway, overload, \$40.
Leo H. Leikaine, no PUC permit, \$100.
Steven A. Schofield, overload, \$20.
Delmas S. Orr, no PUC permit, \$100.
Wallace A. West, expired operator's license, \$5.
Fitzhugh L. Brewer, violation of basic rule, \$10.

Medford Municipal Court

May Ann Cook, disobeyed traffic signal, \$10.
Robert H. Farnsworth, driving with suspended operator's license, \$100.
William Simpson Richey, failure to yield, \$10.
Rolen William Rosecrans, disobeyed traffic signal, \$10.
Ketta B. Bergman, disobeyed traffic signal, \$10.
Ruben Gary Strong, violation of basic rule, \$10.
Tom David Laurance, failure to display headlights, \$5.
Richard Edward Dadey, disobeyed traffic signal, \$5.
Gordon Walter Hillis Jr., defective equipment, \$10 suspended.
Oliver John Moore, violation of basic rule, \$10.
Lola Chioe Nelson, disobeyed traffic signal, \$10.
Gwendolyn Lynn Gilmore, driving with obstructed vision, \$10.

Circuit Court

Marilyn Kay Stowell vs. Harry Stowell, divorce decrees.
George Lee Winger vs. Gerald LeRoy Winger, divorce decrees.
Mary Jo Lehman vs. Jerry Glenn Lehman, divorce decrees.
Michela Sue Dalbec vs. Gene Arlo Dalbec, divorce decrees.
Arielen Nelson vs. Richard D. Nelson, divorce decrees.
Arlene Emma Day vs. Albert Nation Day, divorce decrees.
Marion Ann Laumann vs. Jerry S. Laumann, divorce decrees.

Marriage License Applications

Peter Arnold Nightingale, 704 Indiana st., Ashland, and Merry Madelyn Cameron, 357 Vista st., Ashland.
Dorothy Henry Gormley, 434 SW G st., Grants Pass, and Charlotte Darlene Jones, 314 South 1 st., Grants Pass.
Raymond Lewis Thompson, 410 Rose st., Phoenix, and Frances Louise Stout, 43 North Columbus st., Medford.
Rollen Dean Watson, 2478 Stearns Way, Medford, and Donna Lou Shore, 1309 Locust st., Medford.
Loyle Edward Luneford, route 2, box 205A, Medford, and Marlene Lois Pech, box 320, Lake Creek.

Accident Occurred

The accident occurred when one of the cars swerved to avoid a deer.
Cars driven by Harry Ward Finch, 34, of 842 West McAndrews rd., and Lorenzell Dow Webster, 58, of 64 Orr dr., Central Point, collided on Table Rock rd. near Four Corners yesterday, officers said.

A pickup truck driven by William E. Caldwell, 46, of 403 Second st., Phoenix, and a car driven by Julie Terrens Harris, 66, of Yreka, Calif., were involved in an accident yesterday at the north edge of Phoenix on Highway 99.

Subscribers

To report improper or non-delivery of the Mail Tribune in Medford, phone 772-3141; Ashland call at 416 Bridge st.; or Victoria 2-2898 before 6:45 p.m. daily and 10:30 a.m. Sunday. If regular delivery arrives shortly after you call, please notify office, thus eliminating special messenger service.

Future Soldier Will Like Chow, Science Claims

By JOSEPH L. MYLER
Washington - (UPI) - Hardly a veteran now alive will believe it.

Nevertheless, scientists say the combat soldier of tomorrow will not only eat his chow but like it too.

There is no readily accessible record heretofore of foot soldiers, who since the beginning of human warfare, ever had anything civil to say about their rations.

But listen to these words from a recent report of the National Academy of Sciences:

"The foods for tomorrow's combat soldier, sailor, and airman will look better, taste better, smell better, and be better preserved; will be more acceptable, more edible, more digestible, more nutritious, more easily delivered and issued, and more easily prepared for consumption; and may even cost less than military foods of the past.

"Equally important, they will also generate and maintain a high level of well-being and combat effectiveness in the fighting man."

The report published by the academy was written by Frank R. Fisher, Executive Secretary of the Advisory Board on Quartermaster Research and Development. He said a tremendous amount of work has been done to make better and more appetizing eatables available for the soldier in the field.

Meals for the fighting man of tomorrow will come in three categories: ready-to-eat; heat-and-eat; and ready-to-cook. Which a soldier gets will depend on how closely engaged he is with the enemy.

Thanks to improved drying and heat or radiation preserving methods, some 44 foods have been developed for eating in the field without fuss or preparation. From this group alone you could make a menu, say, of tomato juice, cream of onion soup, chicken with mushrooms, spinach, cabbage slaw and strawberries.

About 67 food items also have been developed for use in a family of 21 quick-serve meals of the heat-and-eat variety. In the ready-to-cook department, prefabricated meals have been invented to serve 25 men at a time.

In all cases the soldier gets beef, pork, ham, turkey and other meats plus a large variety of vegetables and fruits in forms he can recognize by sight as well as taste or aroma.

Gone are the "unidentifiable bars or hashes" of yore. Gone also, to judge by Fisher's report, are the tin plates in which bobs of mashed (powdered) potato and ice cream floated together in a sea of gravy.

Among the first "convenience foods" for armies was bread, made by the Egyptians about 5,000 years ago. Less than 200 years ago the Napoleonic Wars produced canned foods. In the U. S. Civil War soldiers received uncooked foods which they had to prepare themselves.

World War I brought hard-tack and bully beef. Military staples of World War II included "spam," artificial butter and powdered eggs and potatoes.

Fisher, a writer of considerable restraint, noted that the rations of these past world wars are "often recalled by the respective veterans... in a derogatory manner."

By contrast, he said, the tasty rations being prepared for the army of tomorrow will be "very acceptable." He said they will bring about "the maxim