

8 A White House Bill For Electricity Up \$6,000 Yearly

Washington — UPI — The White House electric bill has gone up \$6,000 a year. Two of the reasons: more people going through it and more people living in it.

Regional Director T. Sutton Jett of the National Park Service told a House Appropriations subcommittee in testimony made public today that there were several reasons for the bigger bill.

First, he said, the White House is open to the public for longer hours than before and the air conditioning is drawing more current than ever before.

Finally, he added, "Also, the family is somewhat larger than the previous family."

Too Many Plumbers

The subcommittee did not ask whether Caroline and John Kennedy Jr. were forgetting to turn off the lights, but Rep. John R. Pillion (R-N.Y.) wanted to know why the White House had to have four plumbers on the payroll.

"Well, with the heating and air-conditioning equipment in the building, sir, 20 bathrooms..." Jett began.

Pillion interrupted: "I don't expect 20 bathrooms to break down all at one time. I suppose it would be only one at a time and one plumber can do it."

Newspaper Ownership Hearings To Resume

Washington — UPI — Congressional hearings on newspaper and radio-television ownership will resume Tuesday.

Chairman Emanuel Celler (D-N.Y.) said Wednesday witnesses before his Judiciary antitrust subcommittee will include Hearst Corp. representatives; Lee Loevinger, assistant attorney general in charge of antitrust matters; and Samuel Shulman of the General Accounting Office.

SAFETY CONFERENCE

Washington — UPI — President Kennedy is "deeply concerned" that job accidents caused twice as much lost work time as strikes in 1962 and has ordered a conference here June 23-25 on occupational safety.

THURSDAY, APRIL 4, 1963

MEDFORD MAIL TRIBUNE, MEDFORD, OREGON



TALKED THINGS OVER—President Kennedy refused to go into details of the meeting but told reporters that he and the President had really gotten down to the "guts of things." (UPI)

Religion in America

Church Conference Solidifies Work of Inter-Religious Groups

Editor's note: Louis Cassels, UPI writer on religion, is ill. During his absence, substitutes for his weekly column, "Religion in America," are being written by leading clergymen of various faiths.

By THE REV. JOHN F. CRONIN, S.S.,
Assistant Director
National Action Department
National Catholic Welfare Conf.

Most of the participants in the National Conference on Religion and Race, held in Chicago last January, called it historic. It was unique as a massive and joint religious effort to face one of the grave moral problems of our nation. But it may also be remembered for a largely unforeseen by-product, namely, its impact on religious unity and harmony in the United States.

The fact that 700 of the nation's top religious leaders

gathered under the same roof for four days was in itself significant. But even more impressive was the manner of their meeting and the results that followed. There was a unity at the conference that is difficult to describe. Delegates with impressive titles and high prestige in their own church or synagogue circles submerged themselves as workers for a cause.

In a typical work group the presiding officer was a Catholic archbishop. The main paper was delivered by a nationally prominent Jewish rabbi. The chief resource person was a renowned Protestant expert in race relations. Many members of the work group never met before. Yet they worked together with the smoothness of a championship football team.

Or we might examine a typical follow-up program. In

Kansas City, Mo., a Catholic interracial council was formed as a result of the Chicago conference. Its first business was to hear a report of the conference, given by the Rev. Kenneth Waterman, pastor of the First Presbyterian Church in Kansas City. Incidents such as this were duplicated in more than a score of major cities across the nation.

Of course, the Chicago conference did not create the religious good will so evident in our country today. But it does suggest a valuable method for deepening and solidifying inter-religious contacts. What is needed is the confronting of some urgent problem of civic morality, on which the religious community can achieve a united front. It should be a problem which is best met by combined effort, not by separate or even co-ordinated action.

Under those circumstances, an inter-religious program is natural. And what is natural is usually most successful. The joint desire to achieve results brings about harmony in a way that rarely can be achieved by programs that seem artificial and forced. It is very much like ordinary friendships. These are usually formed by persons who work together in something that offers a real challenge. They rarely result from charm clubs or lonely-hearts associations.

These points are made with no intention to downgrade the value or need for direct dialogue on religious differences. Such discussions have proved their value in Europe, and are beginning to flourish in the United States. But, rightly or wrongly, the average churchgoer is somewhat timid about initiating or participating in ecumenical meetings. But he often is eager to bring the impact of his beliefs into some of the critical problems that affect his family and community.

For example, many parents may have an uneasy feeling that they are not offering proper standards of guidance and control for adolescent youngsters. Yet they face the terrible pressure toward conformity — how can they be different from other parents in the community?

One answer is to find out what other parents really think. Often they may find unsuspected allies, not only in their own church, but in other religious groups. It could well be possible to use this very trend toward conformity, by making the general standard one of wholesome guidance and restraint.

Race relations is but one of the vital moral problems that affect the American family today. Do our youth and our country need a domestic service corps or its equivalent? Are we encouraging wholesome standards in films, television, and reading? What can religious groups do jointly to combat the rising trends toward youthful delinquency? Can our major faiths work more closely together for peace and world unity?

There are more than enough challenges to the religious conscience of America. Many times we are weak in meeting these issues because we fail to work together or, even worse, find ourselves at cross purposes because of misunderstanding and suspicion.

Needed inter-religious action in areas of family and civic morality can bring about a great change in our religious climate. It would not, by itself, remove all aloofness and differences. But it would add immeasurably to the moral strength of our nation. And it would leave a lasting heritage of religious harmony.

Feeding the Family

By ZOLA VINCENT
Food Editor

Biggest Lamb Crop Cause for Rejoicing

Westerners like lamb more than people of other areas; perhaps because we grow a great deal of it. Lamb growers happily report a record crop of Spring lamb. Lamb used to be considered a seasonal treat but this is no longer the case. It is readily available the year 'round but more abundant at some periods than others.

This year's super abundance of lamb is starting now to put in an appearance; will increase right along until late Autumn. In case you wondered as we did, it seems that climatic conditions are responsible for the varying production season. We had assumed that all lambs arrived in early Spring and simply became older, meatier as the year advanced. Actually "genuine Spring lambs" are available from different areas throughout the year. But it will never taste better than right now.

Lamb Cookery. Most cuts of lamb are tender so they are usually cooked by dry heat. Legs, loins, shoulders and racks may be roasted. Steaks and loin, rib and shoulder chops may be broiled, panbroiled or griddle broiled. Shoulder chops are often exceptionally good when braised. Lamb burgers enjoy increasing popularity. All cuts of lamb, regardless of cookery method, should be cooked at low temperatures for best results.

Lamb Care. Store lamb, wrapped loosely in coldest part of refrigerator. Frozen lamb may be defrosted during cooking, at room temperature or in refrigerator if time permits; should be cooked immediately.

Crown Roast of Lamb Served With Mint Sauce

Most elegant of lamb roasts, is the crown roast which we pictured. In ordering, and it is a good idea to order ahead, allow two or more ribs per serving and ask that ends of rib bones be "frenched" (meat removed from ends of rib bones) and that bones be cracked at bottom if you're going to shape it yourself. Also ask that lean trimmings be ground for use in stuffing.

In carving, our favorite host serves a double rib and a single rib to the women assembled, a double rib and two single ribs to the men assembled at the dinner table. Very generous and no requests for second helpings. A rack of lamb averages eight single chops; therefore three racks will serve six to eight persons generously or 12 servings of two ribs if a stuffing such as suggested here fills the "crown" or is made separately.

1 5-pound crown roast of lamb
1/2 cup melted butter or margarine
1 cup water
1 8-ounce package bread stuffing mix
1 egg, beaten
2 cups finely chopped celery
1 cup chopped onions
1/2 cup chopped parsley
Ground trimmings, if any
Sprinkle crown roast all over with salt and pepper. Garlic salt may be used if desired (we do). Combine butter or margarine, water and packaged bread stuffing mix; add egg, celery, onions and parsley along with ground lamb trimmings, if any. Fill crown roast with mixture or wrap stuffing in heavy aluminum foil using drugstore wrap to keep stuffing moist, placing it in separate shallow pan.

In either case, place ribs down in uncovered shallow pan in 300 degree oven for approximately 2 1/2 hours or until meat thermometer registers 172 degrees for medium done, 180 degrees for well done.

If lamb and stuffing are roasted separately, remove lamb from oven about one-half hour before done; pour fat from pan; remove stuffing from foil and fill cavity. Return to oven and finish roasting.

For handsome presentation, top rib bones with paper.

Kennedy Signs First Tax Relief Measure

Washington — UPI — President Kennedy Wednesday signed the first tax relief bill of 1963. It allows working mothers deserted by their husbands to deduct as much as \$600 from their income tax return to cover the expense of having someone look after their children while they work.

MOON FLIGHTS ROUTINE

Tuscaloosa, Ala. — UPI — A space agency official said Wednesday the 1970s will bring flights to the moon on a "routine" basis and Mars will become the new threshold for astronauts.

fills, with stuffed olives, whole mushrooms or small fruits for extra special touch.

Mint Sauce. Combine one tablespoon cornstarch, one-half cup sugar, slowly stir in 1 1/2 cups water. Add one-quarter cup chopped fresh mint or four tablespoons dehydrated mint flakes and a few drops of green food coloring; cook over low heat, stirring constantly until thickened and clear. Stir in one tablespoon lemon juice. Pass in sauceboat with lamb.

Boned, Rolled and Glazed Lamb Shoulder

The full, fine, tempting taste of lamb is as much a part of this economical lamb shoulder as is found in fancy chops or leg of lamb.

Place one boned shoulder of lamb, rolled and tied, on rack in shallow roasting pan. Bake in slow oven, 300 degrees, 2 1/2 to 3 hours. At end of first hour, combine two tablespoons all-purpose flour, one teaspoon salt, one-quarter teaspoon pepper, three-quarter cup current jelly and one-quarter cup water; blend and dry on lamb.

If you want vegetables with the lamb, at this point also arrange vegetables on rack with lamb, using eight medium-size carrots that have been cut in half and 16 small white onions (you can get them canned). Bake vegetables occasionally during cooking period.

Traditional Leg of Lamb

Roast leg of lamb is a tempting treat that is traditional and will grace many tables on Easter Sunday. Here we give it an orange-mint glaze. Total roasting time is 3 to 3 1/2 hours.

Place five-pound leg of lamb on rack in roasting pan. Sprinkle with salt, pepper and a bit of rosemary. Roast in slow oven, 300 degrees, 2 1/2 hours. Pour one-half cup orange juice over lamb; sprinkle generously with one-half



SUPERB EATING—Now is the time to take it on the lamb, as one of our biggest lamb crops looms. Lamb makes superb eating whether you roast this Crown Roast of Lamb extravaganza or choose an economical cut such as a boned shoulder roast. Ways with seasonal lamb are included in today's food columns.

cup (or four tablespoons dehydrated) mint flakes. Bake 30 minutes to one hour longer or until meat thermometer registers 170 to 180 degrees depending upon desired degree of doneness. Baste lamb frequently during roasting period. Garnish with additional fresh mint, if desired or pass mint jelly.

More Ways With Plentiful Versatile Fryer-Broilers

Last week in this column we featured chicken recipes as favored in many countries. Here are more shorthand guides to superb chicken dishes known the world over; dishes that adapt to perfection for American tables. You'll want to add this to your collection by scotch-taping in cookbook or inside pantry door for imaginative cookery.

India. Chicken Kundo. Cut-up chicken is sauteed with buttermilk, almonds, cashews.

Indonesia. Nasi Goreng is cut-up chicken fried with rice, shrimp, crabmeat, peanut butter and hot spices. It is served with side dishes similar to curry condiments.

Italy. Chicken Cacciatora is cut-up chicken simmered with

tomatoes, garlic and mashed anchovies.

Italy. Chicken Tettazzini is diced cooked chicken combined with spaghetti and a cream sauce. Dish is topped with grated cheese, then baked.

Mexico. Chicken Enchiladas. Here tortillas, thin Mexican pancakes, are stuffed with a mixture of chicken, peppers, raisins and olives. Tortillas are fried, served with a sauce of tomatoes, onions, green peppers. Dish is garnished with minced lettuce.

Middle East. Roast Chicken with Sweet Stuffing. Roast chicken is stuffed with chopped hard-cooked eggs, pistachio nuts, raisins, spices. **Russia.** Chicken Potajski. Chicken is ground and combined with bread crumbs, butter and cream. Mixture is formed into cutlets and sauteed in butter.

Spain. Arroz con Pollo. Chicken is baked with saffron-flavored rice, olives, tomatoes, peas and pimiento.

Trinidad. Chicken Pelau. Cut-up chicken is simmered in stock with onions, tomatoes and rice, topped with chopped ripe olives.

DEDICATES ANNIVERSARY
Geneva — UPI — The World Health Organization will dedicate its 18th anniversary April 7 to the UN Freedom from Hunger campaign, it was announced Wednesday.

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