

Hillsboro - (UP) - A two-car head-on crash on the Sunset highway about 22 miles west of here early Saturday injured 10 people, two of them seriously.

Man and Space

'Spectacular' Said Being Overworked At Cape Canaveral

By ALVIN B. WEBB JR.

Cape Canaveral - (UP) - A bit of scientific trickery seems suspiciously afoot these days. It concerns that familiar creature called the "space spectacular."

"Spectacular" is a good, colorful word. It also is perhaps the most overworked word of the space age - and there is a hint that it is being used where the less appetizing term "stunt" might be more appropriate.

The case in point is the federal space agency's spectacular (that word again) announcement recently that it would use the new Saturn "super-rocket" to place a pair of nine-ton satellites into orbit this year.

The shots were promptly billed as this nation's "most spectacular" space ventures of this year - by no less than the National Aeronautics and Space Council headed by Vice President Lyndon B. Johnson.

It is quite true that these will be far and away the largest satellites ever launched by the United States. But there is more here than immediately meets the eye.

The first of these giant satellites will weigh in at 18,000 pounds - of which 9,000 pounds will consist impurely of Cape Canaveral tap water. In fact, the only useful item in the whole bulk will probably be a tape recorder with a human voice announcing in parrot fashion something to the effect that "I am in orbit... I am in orbit..."

These two shots will be milestones, but to concentrate on the satellites alone will be to lose their true significance - the first two-stage shots of the mighty rocket that will send teams of astronauts into earth orbits for rehearsals of moon flights.

Billing such satellites as "spectaculars" is a mild form of deception that has been practiced by both sides virtually since the start of the space race.

Lunik-2, the Soviet probe of 1959 that struck the moon, was a "spectacular" whose real scientific value still remains open to question. The Soviets probably reaped little knowledge, although they gathered in a bumper crop of

good publicity. America's famed Atlas "10-B" shot of late 1958 was also a case of using "spectacular" where "stunt" was probably more appropriate. The Atlas shot into orbit, and jubilant scientists promptly proclaimed the advent of the "four-ton satellite" era.

The fact that most of the satellite was useless Atlas tankage and that the only valuable item aboard was a small tape recorder with a Christmas message from President Eisenhower was blithely passed over.

But again, it was a tremendous propaganda bonus. Doubtless the United States needs such a "bonus" again this year. This is a time in which old programs are "phasing out" and new ones still are getting ready. America's space shot schedule is slender.

Hard-core scientists and technicians deplore the "spectacular" label on their endeavors, but they are willing to admit privately that it does create a "good atmosphere."

Particularly when it comes to prying money out of an impressionable Congress.

Local Group Plans To Attend Meeting

George Geissel, president of the Jackson county chapter of the Oregon Restaurant and Beverage association, has announced that a delegation of local food and beverage service operators will attend the fifth annual convention in Gearhart April 28 to May 1.

In addition to electing officers for the coming year, the delegates will hear a number of speakers and participate in a panel discussion covering new equipment and techniques in restaurant operation. Merit awards also will be presented.

Speakers will include Professor Joseph T. Bradley, head of the school of hotel and restaurant management, Washington State university, and Father Don Murray, director and founder of the Sky Ranch for Boys, Buffalo, S.D.

Feeding the Family

By ZOLA VINCENT Food Editor

For Plentiful Lamb Roast

Since we are rejoicing in seasonal abundance of lamb which is available at considerably less than usual prices, we suggest some seasonings for lamb roast. Cuts best for roasting are leg of lamb, crown of lamb, shoulder of lamb, cushion of lamb, shoulder of lamb, boned and rolled.

Garlic - With tip of knife, make five or six slashes in roast. Insert small slivers of garlic. Or rub garlic salt into surface of lamb before placing roast in oven.

Mint - Spread roast lamb with mint jelly before roast is taken to the table.

Spices - Rub the lamb roast thoroughly with a cut clove of garlic. Combine one teaspoon dry mustard, one teaspoon chili powder and one tablespoon paprika. Rub this mixture thoroughly into the roast before placing it in the oven.

Herbs - Marjoram, thyme or rosemary may be rubbed into the roast before roasting.

Garnishes - Sauces - Mint sauce may be purchased, ready made or use fresh mint leaves. Mint jelly is a splendid accompaniment for lamb. Serve a spoonful of jelly in half a canned peach or pear, on a slice of orange, a slice of canned pineapple or candied apple ring. Mint jelly may be served in cups of half lemon rinds. Allow a jelly topped fruit for each service.

Veal Variations - Season veal steaks or chops with salt, pepper and paprika, if desired. Cover with protective coating of flour, cornmeal or fine cracker crumbs or dip the meat into beaten egg mixed with two tablespoons milk, then dip into fine cracker or bread crumbs. Heat two to four tablespoons of fat in a skillet; brown the coated chops slowly until a golden brown on both sides, being careful not to burn. Add one-half cup water, milk, tomato or fruit juice. Cover and simmer on surface heat or in a moderate oven, 350 degrees, until fork-tender.

Plentiful Pork Hawaiian Style - There's plenty of pork for cooking in the style made and favored by the residents of our 50th state. Island pork is a specialty of Hawaii. It is served in a variety of de-

licious dishes - as cosmopolitan as the population of that beautiful state.

Pork Chops - Honolulu pork chops are shoulder or loin chops which have been brushed with soy sauce, sprinkled with ground ginger and peppered and browned in a little fat in a skillet before being covered and cooked over low heat for 30 minutes. The chops are served on a heated platter with a garnish of glazed pineapple chunks, sauteed in pork drippings mixed with brown sugar.

Steak Waikiki - Ham steak Waikiki is a cured ham steak browned in a heated skillet and simmered with pineapple slices, toasted almonds, honey, orange juice and crushed pineapple in a covered skillet until ham is tender (about 30 minutes).

Chinese Pork - Sweet and sour spareribs are a favorite of the Chinese of Hawaii. For a flavorful entree or appetizer, browned spareribs are simmered in a heated blend of ginger, salt, pepper, sugar, vinegar and soy sauce and topped with onion and orange slices.

Spicy Pears - We are fortunate in that winter pears of excellent quality are still available. They're superlative fixed like this. Place pared and cored pear quarters in a baking dish. Combine one cup thawed orange juice concentrate, one-third cup sugar, one tablespoon lemon juice, one small stick cinnamon, four whole cloves, a dash of ground mace and one of salt. Bring to a simmer and pour over pears.

Cover dish and bake 20-30 minutes at 350 degrees. Remove cover and bake 10 minutes more or until pears are tender. Let pears cool in pan. Serve chilled - but not too cold.

Meat, Dairy Products - Now that we've stopped reeling from the impact of April 15, day of many (happy?) returns, and have resolved to make our money, if any, go further in the future, meat and dairy industries help come to our rescue with the famous by noted in a very long time.

A look at the ads in this newspaper and at displays in local markets cause us to realize that we won't have to give up meat. Prices on many cuts of beef, pork, both fresh and cured, and on lamb are very reassuring. So make the most of protein-rich meat which comes in infinite variety of cuts.

Poultry too continues in good supply, attractive to budgeteers.

Dairy Products - Our area is blessed with fine dairylands which insure always the freshest of milk and dairy products in great variety. Now our milk-giving critters are at their busiest working up to peak production in May and June as usual. Cottage cheese and dairy sour cream have joined the refrigerator specials in our refrigerators as staples along with fluid milk and butter. Butter-milk might well give drinking pleasure more often as well as going into butter-milk pancakes and other specialties.

Cheddar cheese is often specialized inviting the enjoyment of rarebits, fondues, macaroni and cheese and other popular dishes. Eggs continue in very good supply to help producers and consumers celebrate abundance of this valuable commodity.

Fish and shellfish - prominently displayed in unusual variety include cod, Dungeness crabs, fish sticks and portions, flounder, sole, oysters, lobsters, sablefish, halibut, rockfish and salmon; all at reasonable cost. Be sure to have plenty of lemons on hand.

Plentiful Staples - The list of "abundance" foods includes attractive buys in fluid milk, peanuts and peanut products, potatoes, canned freestone peaches, eggs, canned ripe olives, tuna, sardines, applesauce.

Produce Bins - feature apples, avocados, grapefruit, winter pears, oranges, bananas. Strawberries are increasing in supply right along. Vegetable displays offer good quality asparagus, broccoli, cabbage, topped carrots, celery, cauliflower, greens, onions.

SPEED-UP URGED - Salem - (UP) - A memorial asking Congress to speed up opening of a water pollution control center at Oregon State university by a year and a half was approved Saturday by the Oregon House.

ICE CREAM	DUTCH QUEEN	1/2 Gal.	69 ^c
PEARS	Finest Quality		19 ^c
MARGARINE	Beaver Creek Bartlett Halves	No. 2 1/2 Tin	2 29 ^c
SALAD OIL	Famous Foods	2 lbs.	39 ^c
SPAGHETTI	Western Chef	Quart	10 ^c
KIDNEY BEANS	W/Sauce, Chef Boy-ar-dee	15-Oz. Tin	10 ^c
CHILI BEANS	Dennison's	15-Oz. Tin	10 ^c
PRUNE JUICE	W/Gravy, Dennison's	15-Oz. Tin	39 ^c
SALAD DRESSING	Del Monte	Quart	39 ^c
Dog Food	Cottage	Quart	18 99 ^c
	Delight Tall Tin		for



Westgate Bakery

Donuts	Glazed or Sugared	Doz.	49 ^c	Dinner Rolls	8-In Foil Pan	19 ^c
Limpa Rye Bread		15-Oz.	29 ^c	Applesauce Loaf Cake		33 ^c

CORNED BEEF	SKINLESS FRANKS	CHUCK STEAK	GROUND BEEF
Boneless-Lean and so nice for a cold day	Real Tasty	U.S.D.A. Choice Real nice to Swiss or Barbecue	Oregon Food Stores Famous Lean Quality
59 ^c lb.	10 to a Pkg. 29 ^c pkg.	49 ^c lb.	3 LBS \$1

WESTGATE VARIETY ONLY

FEATHER DUSTERS	Reg. \$1.19 79^c
BLANKETS	Reg. \$12.95 \$6.87
72 x 90 St. Mary's Quality Solid Colors or Prints	
MATS	Reg. \$2.98 99^c

ORANGES	Large Sweet Juicy Navels	2 lbs. 27 ^c
Zucchini	Fresh Tender Green Squash	19 ^c lb.
Cucumbers	Long Green Slicers	10 ^c ea.
Asparagus	Young Tender Spears	2 lbs. 29 ^c

Prices Effective Through Wednesday

We Reserve The Right To Limit Quantities

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 MEDFORD-13th and Central
 ASHLAND-Gateway Shop. Center

We Reserve The Right To Limit
 Prices Effective Thru Wednesday, April 24, 1963

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