



Small Worlds Around Us

By LYNN M. WATKINS

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Too Smart Monkey Found

The 'Punch Line Unfunny' Just because a small, seemingly intelligent monkey cannot figure out how a series of innocent looking wires can deliver such a spine-shattering wallop doesn't indicate dumbness on his part.

There are a great many humans that have never understood the principle of electricity either, and it would seem to be much more pertinent to people than to monkeys.

In most ways this small monkey was head and shoulders above the jungle-run of monkeys; he could figure out problems that would baffle most animals of his own kind. There was the instance when his owner discovered the little guy with his hands through the wire screen of his cage, fumbling with the lock that secured the cage door. The monkey had a short piece of wire and was obviously trying to pick the lock.

Too Smart

As monkeys come, this little guy was really too smart for his own good; his adventures into areas where monkeys shouldn't tread got him into all kinds of trouble. He caused his owner to wonder exactly what went on in that little, round, tennis ball sized head.

The little fellow lived the first years of his life in a

South American jungle. During that time he learned things a captive-born animal could never know. He learned how to live by his own resources. He must have been a source of inspiration to the other monkeys.

In his little, green jungle home he must have been a monkey intelligentsia. This background of learning served him well when he was captured and brought to the U. S. to become a household pet.

Smart Operator

His present owner, more or less familiar with monkey tricks, realized that this little guy was a pretty smart operator. This monkey often assumed a knowing expression, and a worldly wisdom, that indicated he had done a little serious thinking.

The monkey's owner often told his friends that he was amazed at the aptitude the animal displayed when faced with a problem, and how usually, he worked it out, and to his own benefit.

Then, one day the monkey's cleverness almost proved his undoing as it came near costing him his life and brought him face to face with something he couldn't understand. He figured out how to release the latch on his cage.

The door swung open, he was free. He dashed across the yard and climbed a tree. Once again he was in his natural element. He leaped from branch to branch in wild abandon; this was living.

Hurled Insults

For a brief spell the barking dog, under the tree he was in, bothered him. He soon realized the dog couldn't get up where he was, so he proceeded to hurl monkey insults at the animal. To show his disgust he leaped away into the upper branches and observed ahead of him a tall pole that supported three electric wires. This looked like fun. He raced for the pole, jumped from the tree and landed on the tip end of the pole. He decided to run along the top wire.

A few steps out from the pole he lost his balance. Holding onto the top wire, his body touched the wire below. The electric current, fortunately only a leakage, ran through him. He fell to the ground in an undignified heap.

He rubbed his stomach and shook his head in amazed disbelief. He looked up at the innocent looking wires. He would never be able to understand why things that looked so harmless could hand out such a stomach-scorching wallop.



HERO SANDWICHES - Little Leaguers are eager eaters. We make Hero sandwiches for our heroes of the sandlot and for the rooting section, too. Hot and satisfying chili con carne is spooned over cool slices of tomatoes resting on individual loaves of Italian bread - topped with crisp green pepper sliced. More about this dish is included in today's food columns

Feeding the Family

By ZOLA VINCENT
Food Editor

Hero Sandwiches For Sandlot Heroes

Home is just a filling station for the sandlot sluggers as "punch ball" is heard throughout the land. Playing to the grandstands and battling the ump take a lot out of a fellow whose legs are hollow to begin with. After the slide for home plate, comes the dash for the plate at home. Appetites are even more tremendous.

Our young athletes need sturdy fare. They're building bones, teeth, blood, muscles, sinew; need quantity as well as properly balanced variety of foods. The game takes a lot out of the rooting section too, to say nothing of the parents!

Sandwiches of heroic proportions and quantities of milk are appropriate offerings for the big leaguers of the future and for their screaming cohorts. Bakery departments at the super and bake shops have bagged individual loaves of the Italian bread which is ideal for "heroes".

We suggest pitchers of milk on the table; saves trips to the refrigerator. And stacks of sturdy paper cups. Paper plates, too, come to think of it.

Chili Heroes Pictured

Confidentially, these are equally high scorers for bowlers, basketballers and all others

who participate in sports activities, actively or as spectators.

For nine individual sandwiches, heat two 15 1/2-ounce cans chili without beans. Cut four or five medium size tomatoes into slices. Cut stem end off green peppers and remove seeds and membrane; cut slices or rings. Split nine small loaves of Italian bread (it comes in bags) lengthwise and toast lightly, if desired. Place tomato slices on bottoms of buttered or mayonnaised roll. Spoon over the heated chili and top with slices of green pepper. Cover with tops of bread loaves. Pickles on the side.

Pizza Heroes

Young western athletes think highly of pizza sauce; like famed Mozzarella cheese in combination with satisfying ground beef. All go into individual loaves of Italian bread. Figure on two pounds freshly ground beef, nine slices Mozzarella for nine generous loaves for satisfying nine ravenous appetites.

Preheat broiler. Mix two pounds ground beef with one-half cup pizza sauce from a 10 1/2-ounce can, together with one-half cup minced onion, 1 1/2 teaspoons salt, one-eighth teaspoon pepper. Split bread loaves lengthwise. Spread bottom half of each loaf with seasoned meat mixture, being sure to cover bread completely. Place meat-covered bread halves on broiler pan about five inches from heat. Broil six to eight minutes. Remove from heat.

Place slice of Mozzarella cheese on top of each meat half; return to broiler and heat until cheese melts. At same time, put top of individual loaves in broiler to toast lightly. Spread each toasted top half with remaining canned pizza sauce. Personally, we use two cans of pizza sauce though the average taste may prefer only one. Put on top of cheese-topped meat half for a hearty "hero".

Frensied Hot Dogs

Hot dogs are to the baseball, bowling and basketball crowd as popcorn is to circusgoers. Hot dogs with a relish are highly favored by hard-hitting, hard-running sports enthusiasts.

Grill franks and toast buns; pile them high. Offer an assortment of pickle relish, sauerkraut, ketchup, pickles, mustard relish. And remember the mayonnaise. Then, it's every man for himself.

Tuna Tempiers

Tuna is among top favorites for the making of hero sandwiches for huge appetites. So play it big. We use the long loaf of French or Italian bread here but you can use the packaged individual loaves if you like.

Cut loaf of French or Italian bread in half lengthwise. Spread bottom layer with tuna mixture combined two cans (6 1/2 or 7 ounce) tuna, one-half cup minced celery, one tablespoon minced onion, one teaspoon salt, one-eighth teaspoon pepper, one-half cup mayonnaise, two teaspoons lemon juice.

Slice stuffed olives over tuna spread; cover with tomato slices, onion rings pulled apart and maybe shredded lettuce. Spread top half of loaf generously with butter or mayonnaise. Top "hero" and cut slantwise for finger eating.

Other Filler-Uppers

The athletic activities crowd also favors such items as these as "filler-uppers": using any of the variety of big buns available; peanut butter, bacon and jelly; tuna salad with pickle relish; cheese with thinly sliced ham; chipped beef and egg salad;

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liverwort or braunschweiger, horseradish and bacon. Mugs of milk alongside.

Spiced Prunes

Spiced prunes for breakfast may be served in a variety of ways; with ham or bacon for instance. Or place spiced prunes in a glass bowl and circle with cream. Top hot or cold cereal with spiced prunes, adding a little of the juice along with the milk.

To spice prunes, simply pour boiling water over dried packaged prunes; add cloves and cinnamon stick; stir. Let stand 24 hours, stirring occasionally.

Cheese in Salad

Toss cheese slivers with mixed salad greens. Add them to citrus and other fruit salads for extra color, flavor, texture, nutrition.

Thailanders (Siamese)

Like Mild Chicken Curry Thailand (Siam) a Kingdom, covers an area of about 200,000 square miles, about three-fourths the size of Texas. It has a population esti-

ated at close to 23 million of which 90 per cent are natives. Religious census indicates that 95 per cent are Buddhist. About 90 per cent of the population work at agriculture. Rice is the principal crop, the staple food and the leading export. Other major crops include coconuts, corn, sesame, sugar cane and soybeans.

This chicken specialty of Thailanders is made with fresh coconut which is readily available in our markets and many readers will want to use it. However, you may use a package of coconut flakes if you wish. Six serving.

2 1/2 pounds chicken
1 whole fresh coconut or package coconut flakes
6 cups water
4 potatoes, pared
1 tablespoon curry powder
2 teaspoons salt
1 teaspoon sugar
1 teaspoon monosodium glutamate (Ac'cent)
Cut chicken into serving pieces. Break open the coco-

nut with a cleaver; remove meat from rind; grate or grind meat into a kettle (or use package of coconut flakes). Pour two cups water over coconut flakes; mash and squeeze. Drain off "cream" and save. Add two more cups of water, mash and squeeze flakes again, saving "cream." Repeat twice more using just one cup of water each time. This makes six cups of coconut "cream." Discard flakes.

Add chicken pieces and cut-up potatoes to coconut cream in the kettle. Simmer, uncovered, stirring gently, until coconut cream is reduced to about four cups (about one hour). Remove kettle from heat. Combine in saucepan, three tablespoons of liquid from the kettle with curry powder; stir and heat slowly. When the aroma "bursts out," stir into chicken mixture. Add salt, sugar and Ac'cent. Continue to cook gently about 10 minutes. Serve with snowy steamed rice.

Dennis the Menace



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JOIN THE FUN ...

ATTEND THE GALA

MISS ROGUE VALLEY PAGEANT

Who will be the next Miss Rogue Valley? See for yourself and take part in the event-packed pageant that selects the lucky girl from these candidates: Jackie Ayers, Medford; Judy DeHaven, White City; Diane Maddox, Jacksonville; Bobbie Gysin, Ashland; Dorothy Skolfield, Medford; Susan Cummings, Central Point; Deana Dean, Ashland; Ruth Byers, Medford; Lindsay Darnielle, Medford; and Joanne Callaghan, Eagle Point. See last year's Miss Rogue Valley and the current Miss Oregon, Marty Wyatt perform the very same dance that took her to the "Top Ten" at Atlantic City's Miss America Pageant!

Medford Senior High Auditorium
8 P.M., Saturday, May 18
Ticket Price \$1.50

The talent laden program includes such outstanding features as: "The Loveliest" from Crater High school providing musical entertainment; the wit and personality of Master of Ceremonies Hugh Jennings; the lyrical light opera singing of Diane Hunter; a special tribute to the Armed Forces; and, of course, the thrilling climax to the pageant - the announcement and coronation of this year's Miss Rogue Valley and her court. Make a date then, to join us Saturday and start another Rogue Valley girl on the road to the world's most coveted beauty title!

MISS ROGUE VALLEY PAGEANT

Sponsored by MEDFORD JAYCEES • Saturday, May 18