

They'll Do It Every Time

By Jimmy Hatlo

BULLGRABBY IS A BIG SPENDER... HE ALWAYS GOES FIRST CLASS... MONEY NO OBJECT...

BUT IN SOME THINGS HE'S VERY ECONOMICAL... LIKE RAZOR BLADES, PER EXAMPLE...



Small Worlds Around Us

By LYNN M. WATKINS

(Register and Tribune Syndicate, 1963)

Want a Real Taste? Eat Old-Fashioned 'Possum'

According to the older cookbooks, the proper preparation and cooking of an opossum was a venture in specialization not to be undertaken lightly by amateur cooks. To do it right one had to adhere strictly to a ritualistic formula, otherwise the peculiarly flavored meat of this marsupial would not acquire its supreme perfection. The recipe followed by those that understood the niceties of 'possum cooking assured roast opossum of the highest degree of deliciousness.

The newer cookbooks overlook this wild delicacy. Apparently this typically southern dish is on its way out.

Today the art of opossum cooking has but few advocates. Even the occasional cookbook that mentions this animal fails to tell all the minute details the older cooks claimed were necessary if the final result was to be a golden brown opossum that activated the taste buds of all those who looked forward to this delicacy.

Much More Involved Peculiar, too, that the old method was much more involved than was the preparation of meat, fish or fowl.

The old recipe didn't overlook or leave out a single detail. One especially pertinent advised the cook to "first secure the opossum." This obviously was of major importance.

Even then, however, there were some tricky details to be taken into consideration. The animal wasn't in shape to be dressed or cooked until it had been hung for two days. The reason for this 48-hour delay seemingly was a minor detail not explained. It would seem, looking back at

it from the distance of three or four decades, that at the end of two days, if the weather was warm, the carcass would be in a tender state of near purification. This aging evidently lent a certain degree of flavor impossible to duplicate with any seasoning.

At the end of the two day wait, the animal was dunked in boiling water and left there for a few minutes. It still was intact, legs, head and insides all in place. Then with a scraper, or a dull knife, the hair was scraped off. The directions were explicit regarding the hair removal, so as not to break the skin.

Insides Removed Once the carcass was clean shaven and carefully rinsed to remove any stray hairs, the insides were removed and the inside of the carcass washed and dried. Some of the older cooks suggested that the tail, head and feet were better left on. This must have been a throwback to the roast pig with the head intact and the ear of corn in the mouth.

After being washed, the roasting pan and covered with cold water in which a cupful of salt had been added. It was allowed to stand over night.

The following morning the salt water was poured off and the stuffing of bread crumbs, finely chopped onions and diced opossum liver, was introduced. The animal was then sewed and placed in an oven. Basting was important as the opossum was supposed to be fat and there was a generous amount of the melted fat to do the basting.

The result was a golden brown opossum, served with plentiful quantities of yams or sweet potatoes. To those who followed directions and knew their 'possum cooking, this was supposed to be the supreme equivalent to "eating high on the hog." Or would you rather have a pot roast of beef?

Court Records

DISTRICT COURT John Mathis, violation of basic rule, \$25. Lynn Lyman Daly, exceeding daily bag limit, \$30. Wyrissa June King, no operator's license, \$5. Donald Glen Olin, no operator's license, \$5. John Butler Childs, no vehicle license, \$5. Charles Elden Trent, obstructed vision, \$10. Dawn Leslie Choney, truck speeding, \$10. Theodore Ralph Market Jr., violation of basic rule, \$15. John M. McCabe, overwidth load, \$5. Helen Marie Peterson, angling without license, \$25. Ronald Meredith Makina, no license, \$5. Paul Dee Mitchell, stop sign violation, \$7.50. Andrew E. Stevens, operating as real estate broker without license, \$25. Harold Boyd Looper, violation of basic rule, \$10. L. D. Goodrich, disobeyed stop sign, \$10. Maria Richard DeSpain, no clearance light, \$20. Abner Clark, angling without license, \$25. Myrtle S. McCullough, violation of basic rule, \$25. Allen John Hartung, violation of basic rule, \$25. James Linder Frink, overload, \$12. Anthony Lee Goztyla, driving while encumbered, \$15. Ernest Harrison Hornbuckle, disobeyed stop sign, \$15. Donna Lorraine LaBrom, no operator's license, \$5. Douglas Joan Van Dyck, violation of basic rule, \$25. Paul Deaver Bray, no vehicle license, \$5. Hazel Grace Hackworth, disobeyed stop sign, \$5. Howard James Jackson, violation of basic rule, \$10. Florence Agnes Marshall, no vehicle license, \$5. James Ellis Davis, obstructed vision, \$10. Louise Fay McGonagle, no operator's license, \$5. Jackie Lee Davis, disobeyed stop sign, \$15. Anne Heaton Duncan, no operator's license, \$5. William Lee Dolmage, exceeding declared weight, \$25. Edwin Everett Minnick, failure to operate on right side of highway, \$15. Adolph Carl Ulrich, overweight, \$10. Betty Wilson, vagrancy, \$50. Roger Leon Steward, disobeyed stop sign, \$25. Helen Agnes Jones, violation of basic rule, \$10. Harvey Ellwood Hansberger, disobeyed stop sign, \$15. Thomas Givings Beames, violation of basic rule, \$15. James William Barnard, no vehicle license, \$5. Dale Robert Matheny, violation of basic rule, \$10. Ray Edred Vogel, no safety chains, \$10. Rodney O. Silvers, violation of basic rule, \$10. Frank Edwards Keese, violation of basic rule, \$10. Edward Henry Coleman, violation of basic rule, \$10.

CIRCUIT COURT Janyce Jeanne Rodenmayer vs. Jerry Louy Rodenmayer, divorce complaint. Luis Medina vs. Kathleen M. Medina, divorce complaint. Rob Schipper vs. Lynn Louise Schipper, divorce complaint.

Linfield College Lists New Major

McMinnville - Linfield college has announced a new major in medical technology in the science division of the college. Dr. W. W. Dolan, academic dean, says that the program as approved by Linfield and Good Samaritan hospital, Portland, calls for three years of study at Linfield and one year at Good Samaritan hospital. Upon successfully completing this program of study, the student may receive the bachelor of science degree from Linfield with a major in medical technology.

Feeding the Family

By ZOLA VINCENT Food Editor

Rhubarb Pudding

Is Rare Treat Dessert will be the highlight of the meal when you make this Cinnamon Rhubarb Pudding. Serve it warm or cold, topped with whipped cream for something really elegant.

- 4 cups thinly sliced, unpeeled fresh rhubarb
1 cup sugar
1 1/2 teaspoons cornstarch
1 teaspoon ground cinnamon
3/4 teaspoon salt
2 tablespoons butter

Cottage Pudding Batter\* Whipped cream, optional. Turn rhubarb into a buttered six-cup casserole. Combine sugar, cornstarch, cinnamon and salt. Sprinkle over rhubarb; dot with butter. Top with Cottage Pudding Batter\*.

\*Cottage Pudding Batter. Gradually blend two-third cup sugar and one-third cup shortening. Beat in one large egg. Sift together 1 1/4 cups sifted all-purpose flour, one-half teaspoon salt, two teaspoons double-acting baking powder. Add alternately with one-fourth cup milk. Beat batter one-half minute. Proceed as above.

Fine Fish Dish A hearty, satisfying fish dish is quickly achieved when you top cold salmon, (poached in the piece or in slices) with this egg and dairy sour cream sauce. This is good, too, on canned salmon or canned albacore tuna.

Simply add two chopped hard-cooked eggs to one cup of dairy sour cream and two tablespoons lemon juice, salt and pepper to taste. If you fancy capers, by all means add them.

Party Date Salad

Luscious Frozen Item Not only sliced fresh dates from the California desert but also diced orange and pitted cherries go into this party date salad that is chilled. It may be served either as elegant salad course or as dessert. We choose to offer it as dessert for eight servings galore.

- 1 cup fresh California dates
1 Bounce can light cherries, 1 large orange
2 eggs
1/2 cup currant jelly
2 tablespoons lemon juice
1 cup whipping cream
3 to 4 drops red food coloring.

Lettuce. Slice dates. Drain and pit cherries. Pare, section and dice orange. Beat eggs lightly; add jelly and lemon juice and beat until smooth. Place over hot water; cook and stir until thickened. Remove from heat and cool.

Whip cream and fold into mixture. Tint light pink with food coloring. Fold in fruits and turn into refrigerator tray. Place in freezing compartment with control set at lowest temperature. Freeze until firm. Reset temperature control to normal. Cut into squares and serve on lettuce leaf or shredded lettuce. Caraway-Onion Crisps One of the beauties of these Caraway-Onion Crisps is that

these appetizers are so easy to prepare for the oven, thanks to the convenience of the instant minced onion. Crackers with this spread taste almost like flaky pastry when served warm.

Blend one cup grated sharp American cheese with one-half cup mayonnaise, one-half teaspoon salt, one teaspoon caraway seeds, one tablespoon instant minced onion and one teaspoon Worcestershire sauce. Spread over crackers. Arrange on baking sheet and heat in 400 degree (hot) oven until topping melts and puffs - about five minutes. Serve warm. Two dozen appetizers.

Meat Good Investment Seek and ye shall find very good buys in economy cuts of beef for long, slow cooking. Try one of the tenderizers on "choice" beef instead of the higher priced "prime" and chances are the family won't even notice the difference in tenderness. Good fresh pork buys include steak, blade, kidney, spare ribs, hocks. Best buys in cured pork are among the boneless shoulder butts, picnic, ham shanks.

There's a seasonal abundance of good quality lamb at reasonable cost. All cuts for stewing and braising are genuine bargains. Try veal for a change. It is seasonally a good buy. Fancy cuts of lamb and beef are being spealed. Watch for these and put whatever futures you can find space for in the freezer because meat prices aren't likely to be so low in the months to come.

Poultry: Broiler - fryers continue good eating at modest cost. If family is small, chicken and even turkey parts often provide best eating at reasonable cost.

Dairy Products. We're going into season of greatest abundance of milk and that means also cream, dairy sour cream, buttermilk, cottage cheese, cheddar and great variety in natural and processed cheeses.

Fish and Shellfish. Vary menus. Fresh salmon and Dungeness crabs are special treats right now. Plenty of cod, fish sticks, halibut, rockfish, flounder, sole and shrimp. If your "compleat angler" hasn't brought home trout, you can catch them in local markets in the frozen food section. Remember the lemons to go with the fish.

Fruit Displays. Apples of good quality are available and a few winter pears are still to be found. Plenty of avocados, bananas, grapefruit, oranges. Strawberries are increasing in supply right along. There are pineapples and papaya from Hawaii.

Vegetable Bins. Here are artichokes, asparagus, cabbage, topped carrots, celery, greens, lettuce, dry yellow onions, Italian squash, sweet potatoes. Potatoes are in super-abundance.

Graduation Listed At Mt. Angel College

Mt. Angel - Graduation exercises will be held at Mt. Angel college May 26 at 2 p.m. in the college auditorium.

The commencement exercises will top a week-long line of activities for the graduates. Events included a farewell banquet, baccalaureate mass on May 26 at 9 a.m. and a senior breakfast following the mass. During breakfast the graduates will become members of the Alumni association.

Featured speaker at the commencement will be Father Alcuin Heibel, former dean of Mt. Angel Normal school. He is currently pastor at St. Joseph's church, Portland.

Flare 'n' Flattery



9328 SIZES 10-18 by Marian Martin

Swing out on sunny days in a bare-armed beauty with a lovely spin to its box-pleat skirt. Sew it in gay polka dots, print, solid cotton.

Printed Pattern 9328: Misses' Sizes 10, 12, 14, 16, 18. Size 16 requires 4 yards 45-inch fabric.

FIFTY CENTS in coins for this pattern—add 15 cents for each pattern for first-class mailing and special handling. Send to Marian Martin, Medford Mail Tribune Pattern Dept., 232 West 18th St., New York 11, N.Y. Print plainly NAME, ADDRESS with SIZE and STYLE NUMBER. FREE OFFER! Coupon in Summer Pattern Catalog for one pattern free — anyone you choose from 300 design ideas. Send 50c now for catalog.

CANCELS APPEARANCE Paris - (AP) - Composer Igor Stravinsky has canceled a planned appearance in Bergen, Norway, because he is "tired," a spokesman said here Monday.

SKY JOBS

The Commercial Airlines need young men and women today for JET AGE expansion. High paying positions as HOSTESS, RESERVATIONIST, COMMUNICATIONIST, and PASSENGER AGENT offer opportunity to meet celebrities and FREE TRAVEL to interesting places. High School graduates, see if you can qualify. For full information mail coupon. Box 7122, Portland 10, Oregon.

Form for Weaver Airline Personnel Training. Includes fields for Name, Address, City, Education, Home Phone, Bus. Phone, Hrs. I work, and ORT-62.

Newest Pillows



7269 by Alice Brooks

Smocked pillows—easy and fast to do! Use velveteen, corduroy, heavy cotton, silk.

New smocked pillows—they are smocked on the wrong side of fabric. Pattern 7269: transfer; directions 12 1/2 in. round, 12 square, 13 1/2 bolster.

THIRTY-FIVE CENTS (coins) for this pattern—add 15 cents for each pattern for first-class mailing and special handling. Send to Alice Brooks, Medford Mail Tribune, Needlecraft Dept., P. O. Box 163, Old Chelsea Station, New York 11, N.Y. Print plainly NAME, ADDRESS, PATTERN NUMBER.

1963's Biggest Needlecraft Show stars smocked accessories—it's our new Needlecraft Catalog! Plus over 200 fresh-to-you designs to knit, crochet, sew, weave, embroider, quilt. Plus free pattern. Send 25c now!

Custom Corrugated Steel Or Aluminum



the LONG and SHORT of it

2 1/2 inch Corrugated Double V Corr - 3V Crimp, from 3' to any length. Aluminum or Galvanized Steel. This is the service you have been waiting for. No matter what odd size you may want, it is readily available to you now. Think what this means to you. NO COSTLY END LAPPING. EASE OF INSTALLATION SAVES INSTALLATION AND MATERIAL DOLLARS. IMPROVES BUILDING APPEARANCE. IMPROVES QUALITY OF CONSTRUCTION.



HUBBARD BROS., Inc.

Main and Riverside Phone 773-7777

Advertisement for Ramblers. Includes text: 'Now you get extra savings during RAMBLER'S TRADE PARADE'. Features a large image of a dark-colored station wagon. Text below the car: 'America's Best-Selling 6-Cylinder Wagon. Hidden compartment under rear cargo floor is standard on Classic 770 wagon above. 198-hp V-8 also available.'

Advertisement for Ramblers detailing car models and prices. Includes text: 'SEE WHY MORE THAN 2,000,000 OWNERS HAVE SWITCHED TO RAMBLER!'. Lists models: 'America's lowest-priced car, bar none. Yet this American 220 Two-Door Sedan is chock-full of extra-value features.' Price: \$40.34 per month. 'Room for six 6-footers. It's the Classic 550 Two-Door Sedan. 33,000-mile chassis lubrication, 4,000-mile oil changes.' Price: \$44.91 per month. 'Lowest-priced, smartest convertible with power top standard. Overhead Valve Six is the proved economy king.' Price: \$51.22 per month. 'ONLY RAMBLER—NO OTHER CAR AT ANY PRICE—GIVES YOU ALL THESE EXTRA-VALUE FEATURES'. Lists features: 'Tight, rattle-free Advanced Single-Unit construction', 'Deep-Dip rustproofing right up to the roof line', 'Double-Safety Brake System', 'Self-Adjusting Brakes', 'Rustproofed Ceramic-Armored muffler and tailpipe', 'Design and engineering leadership that won the Motor Trend Magazine "Car of the Year" Award', 'Most miles per gallon of all cars in all classes—1963 Pure Oil Economy Trials, 1963 Mobil Economy Run (American 440)'. Includes text: 'More than 2,000,000 smart car buyers have switched to Rambler—switched by the hundreds of thousands from the other most popular makes. And they're still making this smart switch—at a faster pace than ever. Come in and see why. See how you get a better car at bigger savings during the Trade Parade to Rambler.' 'ATTENTION! If you own a '59, '60, '61 Ford, Chevy, Plymouth, or any year Rambler YOU MAY HAVE ALREADY WON \$10,000 or one of thousands of other prizes in Rambler's \$1,000,000 Prize Giveaway. Check your car's serial number at your Rambler dealer. It may be a big winner. Sorry, offer void in Conn., Fla., N. J., Wisc., and wherever else prohibited by federal, state or local regulations. In these areas, see your Rambler dealer for other special offer.'

\*Monthly payments based on manufacturer's suggested retail prices for models shown. 1/4 down payment and a 36-month contract with normal carrying charges, all federal taxes paid. Does not include optional equipment, transportation, insurance, state and local taxes, if any. HURRY! ONLY A FEW MORE SHOPPING DAYS FOR SPECIAL MAY SAVINGS ON RAMBLER 6R OR V-8 LEA MOTORS, 211 North Bartlett

Advertisement for Hubbard Bros. Includes text: 'CHECK THE SAVE ITEMS at HUBBARD BROS. SALE ENDS MAY 25th' with a checkmark icon.