

toes are now available in many markets.

**Ice Cold Lemonade**  
New think icy cold lemonade the most refreshing of all summer beverages. Whether made fresh or from a lemonade concentrate, here are dress-ups for additional pleasure.

A tablespoon crushed berries turns lemonade into a luscious pink color. For sweetening, try using honey in place of sugar in your standard lemonade.

A light frosty soda is yours in a minute when you substitute carbonated water for tap water in lemonade and add your favorite ice cream.

Top off regular lemonade with a delicious sherbet for a delectable sparkling float.

## Medford Teacher Attends Workshop in Los Angeles

"Newspapers as living textbooks in school classrooms" is the general theme of a workshop now being conducted at the University of California, Los Angeles.

The conference sponsored by the American Society of Newspaper Publishers, began July 28 and ends Aug. 9.

The 38 delegates attending this year's UCLA conference are individually sponsored by newspaper publishers. A stressed has been the fact that newspapers can materially help to solve the problem of keeping classrooms up to date.

Participants state that they have been impressed by the use of newspapers in subject areas other than English, journalism, and social studies. Newspapers are today being extensively used also in mathematics, art, home-making, and many other fields, delegates learned.

The UCLA workshop is one of three now being conducted yearly in the United States and Canada.

**GOP SELECTS HOTEL**  
San Francisco—The Fairmont hotel was officially selected by Republicans Wednesday for their headquarters during the 1964 nominating convention, to be held at the Cow Palace.

**USE OF NECTARINES**—Nectarines, fresh in markets now and into September, go into handsome, versatile dishes like these. Begin the day with a breakfast of smoky sausage nectarine saute. The blue-cheese and nectarine salad and compote are equally flavorematic main additions. Recipes are

## Feeding the Family

By ZOLA VINCENT  
Food Editor

**Editor's note:** Foods editor Zola Vincent is on vacation. During her absence her column is being prepared by her daughter Zolita Vincent.

**Fruit of Ancient Worlds**  
Revolutionized for Consumer Nectarines, one of the world's most ancient, prized and perishable fruits, are now available fresh in markets from late June into September. Though their origin is shrouded in mystery, they apparently grew in China centuries before the time of Christ. Caravans brought them to the Near East where they flourished in fabled Persian gardens as an exotic delicacy. Eventually this succulent fruit found its way to the New World.

Through their long history nectarines were highly perishable until shortly after World War II when horticulturists began to revolutionize the nectarine's perishable quality with the development of new varieties thus making this fruit more available yet maintaining and even improving on its delicate beauty and succulence.

**Old Wives' Tale Refuted.**  
Even though authorities continue to discredit the "old wives' tale" that nectarines are a cross between peaches and plums some people continue to think they are. The important truth is that today's nectarine is a fruit unto itself. Never fuzzy, it always has a smooth, almost silky skin, usually of high-colored red and gold.

**Sausage-Nectarine Saute**  
Nectarines sauteed with smoky precooked sausage links in a spicy sauce are a breakfast treat well worth many repeats. Recipe is for four servings; double easily for party brunch.

1 pound butter or margarine  
1 pound precooked smoke sausage links  
3 fresh nectarines  
2 tablespoons lemon juice  
2 tablespoons brown sugar  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground cardamom or ginger  
Melt butter in heavy frying pan. Add sausage links and cook until heated through. Slice unpeeled nectarines (their skin is tender and sweet). Add to sausage with lemon juice, brown sugar, cinnamon and cardamom or ginger. Cook 5 to 10 minutes, turning occasionally, until nectarines are hot and sausage well glazed. Serve at once.

**Fresh Nectarines Complete**  
Now is the hour to enjoy this delectable combination of nectarines, fresh or frozen raspberries and cantaloupe topped with a gingery whipped cream dressing.

Slice three or four fresh nectarines, enough to make two cups; combine with one cup fresh or one 16-ounce package frozen raspberries and one cup cantaloupe balls. Spoon into six serving dishes; combine one-half cup whipping cream, two tablespoons powdered sugar and a dash of salt; whip until stiff. Fold in two tablespoons frozen lemonade concentrate and one tablespoon finely chopped crystallized ginger; dollop on top of fruit. Makes six servings.

**Nectarine-Avocado Salad**  
A taste-treat if there ever was one.

Slice two or three fresh nectarines. Cut one avocado lengthwise into halves; remove seed and skin; cut into lengthwise wedges. Sprinkle with lemon juice. Cut one-half onion into rings. Divide and arrange nectarines, avocado and onion on salad greens for six portions. Combine one package blue cheese dressing, one package three-fourths cup dairy sour cream or mayonnaise. Serve with salad. Makes six servings.

**Summertime is Time To Add Toing Cookies**  
Sticky, sticky, keep bounding their mothers to let

**Lean and Tender**  
ARMOUR HAM



ARMOUR HAM  
47¢  
SHANK HAM 1 lb. 47¢

ARMOUR STAR HAMS are slowly and carefully sugar-cured and smoked to give them a distinctively different flavor... a flavor certain to please your family.

ARMOUR STAR HAMS are slowly and carefully sugar-cured and smoked to give them a distinctively different flavor... a flavor certain to please your family.

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**Nestle's Morsels**  
Chocolate bits... 12-oz. pkgs. 2 for 65¢

**Tomato Catsup**  
Dundee Brand  
12-oz. Bottle 11¢

**"IT'S CARNIVAL TIME!"**  
ON OUR BIG LOT!

ROBERT'S AMUSEMENT RIDES  
Thursday, Friday, Saturday, Sunday, August 8, 9, 10, 11  
\*Tickets 1/2 Price \*Present Your Cash Register Slip and Get 2 Tickets for 25¢

**GOOD FOR FREE RIDE!**  
ON ANY ROBERT'S AMUSEMENT RIDE  
AUGUST 8, 9, 10, 11, IN OUR PARKING LOT  
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Stewart and King

Try these on your Bar-B-Cue

**PIGGLY WIGGLY**

Say Goodbye to Budget Blues with EXTRA Savings  
**BUDGET BUYS**  
plus S & W GREEN STAMPS  
★ FAST FINE SERVICE  
★ TOP QUALITY FOODS

- Armour Star Hams Meaty upper hams... lb. 53¢
- Ham Center Slices Armour Star... lb. 89¢
- Armour Star Franks "Open-fire" flavor, 12-oz. pkg. 43¢
- Rainbow Trout 3 for 69¢
- Oregon Shrimp For cocktails or salads... 8-oz. pkg. 79¢
- Reser's Salads Assorted varieties, 35¢ each 2 cartons 69¢
- Cheese Slices American, Swiss or Pimiento 3 8-oz. pkgs. \$1.00
- Mild Cheddar Cheese Whole milk... lb. 59¢
- Beef Cube Steaks U.S.D.A. Choice or Swift's Premium... lb. \$1.19

Gold Hill  
**Elberta Peaches**  
Fancy quality Freestone Peaches 25¢ each  
No. 2 1/2 pints 59¢  
Plus S & W Green Stamps

**Brentwood Ice Cream**  
Vanilla, Chocolate, Strawberry  
1/2 Gal. 49¢

- REGULAR 39¢ WORKMAN SHRIMP
- Gulf Belle Shrimp 2 4 1/2-oz. tins 59¢
- 35¢ EACH... SWIFT'S PREM.
- Luncheon Meat 3 12-oz. tins \$1.00
- NORTHERN BATHROOM TISSUE 4-roll package 35¢
- SUNSHINE Krispy Crackers 2-lb. package 57¢
- CUP CUSTARD VARIETY Sunshine Cookies 1-lb. package 49¢

## Quotes From the News

By UNITED PRESS INTERNATIONAL  
New York—Mober Albert Anastasia, quoted when he ordered the killing of Arnold Schuster, the man who had turned in Willie Sutton.  
"I hate squealers. Hit this guy."  
Oroville, Calif.—A construction foreman here, whose men have been frantically digging for gold during long hours evenings and week ends.  
"You can't stop 'em."  
Ottis AFB, Mass.—The Rev. John Scabbell, asked for a description of Patrick Bouvier Kennedy, newest addition to the first family.  
"They all look like Winston Churchill."  
Nashville, Tenn.—John Tipton of Nashville Electric Service, explaining what happened to a pigeon which lighted on a high voltage wire, causing a 12-minute long city-wide power shutdown:  
"There's probably nothing but a few feathers left."

## Balance-of-Payments Deficit Easier To Record Than Control

Washington—(CQ)—Like the weather, politicians in Washington like to talk about the balance-of-payments problem, but none know quite what to do about it. Few really understand it.

The payments deficit—resulting from an imbalance in the international dollar flow—has plagued both the Eisenhower and Kennedy Administrations. Various remedies have been attempted, but with unimpressive results. As a result, the payments deficit acts as a damper in the formulation of other economic policy. In the eyes of some American solvers.

Simply stated, the problem is that the U.S. spends more abroad for imports, travel, investment and government outlays than the rest of the world spends here. Broken into its separate elements, the problem is much more complicated. Taking trade alone, for example, the U.S. has a payments surplus. It exports more than it imports, by the impressive sum of \$4.8 billion. That many more dollars flow into the country as a result of trade than flow out.

In many other categories—particularly foreign military and economic aid and private investment—the dollar flow is reversed: billions more go out than come in. The end product is the balance-of-payments deficit, currently running upwards of \$3 billion a year.

Limits on Action  
Although the payments deficit has been a continuing worry since 1958, there are limitations on what the government can do about it. International payments are the product of countless transactions involving decisions by businesses, consumers, tourists and investors—as well as governments. Short of imposing drastic restrictions on individual economic freedom, the government can go only so far in influencing the private decisions that help make up the international payments account.

Moreover, heavy restrictions might be unwise. If the government barred imports of iron ore (a dollar-loss item), this could deprive manufacturers of the wherewithal for making exports of steel (a dollar-gain item). If it forced short-term lending abroad (a dollar loss until the loan is repaid) this would deprive foreigners of a chief means of financing the purchase of U.S. goods.

As a matter of fact, in 1962 American investors received \$3.3 billion more as income from investments abroad than foreigners received from investments in the U.S.—a hefty addition to the plus side in the payments balance sheet. And the investment itself does not mean a permanent dollar loss; someday it can be sold for a dollar gain, while providing dividends in the meantime.

Government Spending  
In its own actions, the government is as inhibited by conflicting objectives as it is in dealing with private capital flows. A foreign aid grant (dollar outflow) often is used for the purchase of U.S. goods (dollar inflow). Furthermore, the government, under both Democratic and Republican administration, has sought to provide aid (dollar outflow) to a number of nations as a means of national policy. Other national policies include maintenance of adequate defense expenditures (more than \$2 billion yearly in dollar outflow) and continuing expansion of the world economic system and world trade. Here the dollar is relied on heavily for currency reserves and as the principal means of trade financing.

Policy-makers do not feel these objectives can be sacrificed in order to obtain a strict payments accounting. Instead, the emphasis has been placed on promotion of counter-measures which increase the dollar inflow: sale of exports, encouragement of travel in the U.S. by foreigners, a "Buy American" policy for foreign aid goods, enactment of legislation to curb the dollar drain of overseas "tax" havens and other measures.

The trouble is, these measures have not done the trick. The payments deficit is running at \$3.2 billion for 1963, up a billion dollars from 1962.

Long-range efficacy of either measure in solving the international problem remains to be demonstrated. Some economists feel the current U.S. deficit will work itself out in four or five years, but that more basic inadequacies will remain. Others believe that the U.S. lift its head and the international monetary mechanism. They urge that the U.S. lift its head and the international monetary mechanism. They urge that the U.S. lift its head and the international monetary mechanism.

**Salmon**  
Fresh salmon from the blue Pacific  
Sliced, lb. 89¢  
Half or Whole... lb. 89¢  
**Spareribs**  
Lean and meaty country style pork spareribs.  
lb. 45¢

**PIGGLY WIGGLY**

**Full-Cut Round STEAK**  
U.S.D.A. Choice or Swift's Premium full-cut round steak cut from lean, aged beef. Serve with baked potatoes and onion rings.  
lb. 75¢

**Boneless Top Round** U.S.D.A. Choice or Swift's Premium... lb. 98¢  
**Boneless Top Sirloin** U.S.D.A. Choice or Swift's Premium... lb. \$1.39  
**Lean Chuck Steak** U.S.D.A. Choice or Swift's Premium... lb. 69¢  
**Tender T-Bone Steak** U.S.D.A. Choice or Swift's Premium... lb. \$1.19  
**Lean Rump Roast** U.S.D.A. Choice or Swift's Premium... lb. 79¢  
**Boneless Chuck Roast** U.S.D.A. Choice or Swift's Premium... lb. 79¢  
**Blade Cut Pot Roast** U.S.D.A. Choice or Swift's Premium... lb. 69¢  
**Beef Short Ribs** U.S.D.A. Choice or Swift's Premium... lb. 39¢  
**Fresh Ground Round** U.S.D.A. Choice or Swift's Premium... lb. 69¢

**FOLGER'S COFFEE**  
2-lb. tin 97¢  
1-lb. Tin 49¢

**Blue Bonnet MARGARINE**  
1-lb. package 25¢  
**5 lbs. \$1.00**

**CANTALOUPE**  
Vine Ripped  
Arizona Cantaloupe 9¢  
Sweet Thompson Seedless GRAPES... lb. 19¢  
Santa Rosa PLUMS... lb. 19¢  
Crisp-Fresh CARROTS Bulk 3 lbs. 25¢  
Fresh, Local Sweet Corn Grown 6 ears 29¢

**TOMATOES**  
Large Slicing Size—Vine Ripped... lb. 19¢

**Mayonnaise**  
Nalley's creamy mayonnaise for summer salads  
Quart jar 29¢

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Save as You Spend With S & W GREEN STAMPS  
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Fancy quality Freestone Peaches 25¢ each  
No. 2 1/2 pints 59¢  
Plus S & W Green Stamps

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Vanilla, Chocolate, Strawberry  
1/2 Gal. 49¢

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Nalley's creamy mayonnaise for summer salads  
Quart jar 29¢

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Fresh, Local Sweet Corn Grown 6 ears 29¢

**TOMATOES**  
Large Slicing Size—Vine Ripped... lb. 19¢

**Two Crushed In Escalator**  
Camden, N.J. (AP)—A Garden State Park employee and his 10-year-old daughter were crushed to death in an escalator Wednesday as he showed the child around the race track in nearby Cherry Hill Township.

The victims, John F. Sweeney, 36, Maple Shade, and his daughter, Margaret, were killed in the mezzanine of the clubhouse section after riding the escalator up from the ground floor.

Camden County Coroner Jules Shasshauser said the girl fell head first into an opening at the top of the moving stairs where a floor plate had been removed by the owners to make adjustments. The workman was away at the time the Sweeneys took a picnic.

Her father went into the opening first in an attempt to rescue her. His body was pulled into the mechanism and he was crushed to death.

Ronald Gold, a neighbor of Sweeney's who was with them, became hysterical after the mishap and fled. Police began a search for him.

Sweeney's wife, Mrs. Sweeney, 36, Maple Shade, the couple had another daughter, Claudia, and a son, Patrick.

**Dr. Ross MEAT FLAVOR DOG FOOD**  
more meat  
more flavors

**TAX COLLECTIONS UP**  
Washington—(AP)—Tax collections during fiscal 1963 reached an estimated record high of \$105.8 billion, the Internal Revenue Service said Wednesday.