



NEW FRIENDS MEET—Steve Pitts, right, and Ark... school. The boys met when Steve... a pup during a recess at a North Little Rock.

New Principal for St. Mary's

The Rev. John J. Keane is the new principal of St. Mary's High School here. He comes from Portland where he formerly was an instructor at Central Catholic High School.

Mr. Keane succeeds Sister Cecilia Mary, who has been transferred to the Fort Wright College of Holy Names, Spokane, Wash.

Most recently he has been an assistant pastor of Cathedral parish in Portland. He served as assistant pastor at St. Theresa parish before being assigned to the Cathedral.

Mr. Keane, who recently received a masters' degree in guidance counseling at University of Portland, attended Gonzaga Preparatory seminary at Mundeville, Ill. He also obtained a bachelor of arts degree in philosophy at St. Edwards seminary, Kenmore, Wash.

Enrollment is up. Student enrollment at the high school this fall totals 233 students, up 15 from last year.

New faculty members are Sister M. Catherine Ellen, Sister Consuela Maria, Sister M. Agnes Rita, Sister Martine Mary, and Brenda Malone.

Sister Mary Agatha, who has been at St. Mary's since 1961, has been appointed vice principal. Sister Sharon Marie, who has returned from a summer program in guidance at St. Thomas college, St. Paul, Minn., has been made director of guidance.

Student officers include Mike Soran, president; Mike Lafond, vice president; Pat Fellers, Ashland, secretary; and John Renshaw, treasurer. Class presidents include Jeff Randolph, senior; John Baker, junior; and Bill Reverman, sophomore. Freshman will choose their president later. Other organization leaders include Am-

ette Burich, National Honors society; Doug Yacon, Letterman; Martha Fitzpatrick, Ashland; Soledad; Judy Dunlevy, Pe club; Pat Thompson, Lancers; and Rick Rementeria, Gamma Sigma Gamma.

In 1958, he won the Borden award for his achievements in this research. He has been with the Agricultural Research Service of the USDA since 1937.

Dr. Manthel will address Oregon veterinarians during the three-day clinic which also will feature a dinner honoring past presidents of the OVMA as a highlight of the centennial year of organized veterinary medicine in the United States.

Of particular interest to the northwest livestock industry are the research efforts which have been conducted by Dr. Manthel in the control of Brucellosis, an infectious, widespread and costly disease affecting cattle, swine and goats.

Dr. Manthel was instrumental in developing a highly potent strain of brucellosis used in test vaccines and also helped to refine the famous Strain 19 vaccine, widely used to inoculate calves as a protection against the disease. Brucellosis formerly was known as "Bang's Disease."

The search planes spotted the wreckage on Houquette Mountain near the village of Ty, 40 miles west of Perpignan, near the French-Spanish border. It was still raining and a heavy fog blanketed the area.

It was the second major crash in Europe in the past two weeks. Last week, a Swissair jetliner crashed near Zurich, killing all 30 passengers and crew members.

The Viking, chartered by one of its "vacation package" tours, was reported missing shortly after midnight.

Storms Lash Region. It had taken off from Gatwick Airport shortly after 8 p.m. Wednesday and was last heard from by French traffic control about 30 minutes before it was scheduled to land at Perpignan.

Heavy storms were lashing the region — meteorologists at the airport said the weather was "incredibly bad."

Leading Veterinary To Speak in Medford During Conference

A leading veterinary scientist and director of the nation's research efforts in the identification, prevention, control and eradication of animal diseases, will be a major speaker at the annual fall clinic of the Oregon Veterinary Medical Association, Sept. 10-21 in Medford.

He is Dr. Chester A. Manthel, director of the National Animal Disease Laboratory of the U.S. department of agriculture at Ames, Iowa.

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DR. CHESTER A. MANTHEL To Speak in Medford

1,000 ELK PERMITS PORTLAND (UPI) — More than 4,000 elk hunt permits were issued by the Oregon Game Commission at a drawing here Tuesday. More than 18,000 hunters filed applications, and the odds against getting a permit in some areas were as high as seven to one, the commission said.

French Airliner On Vacation Tour Hits Mountain

PERPIGNAN, France (UPI)—A chartered twin-engine airliner carrying Britons on a curate Mediterranean vacation crashed into a mountain peak during a violent storm early today, killing all 49 persons aboard.

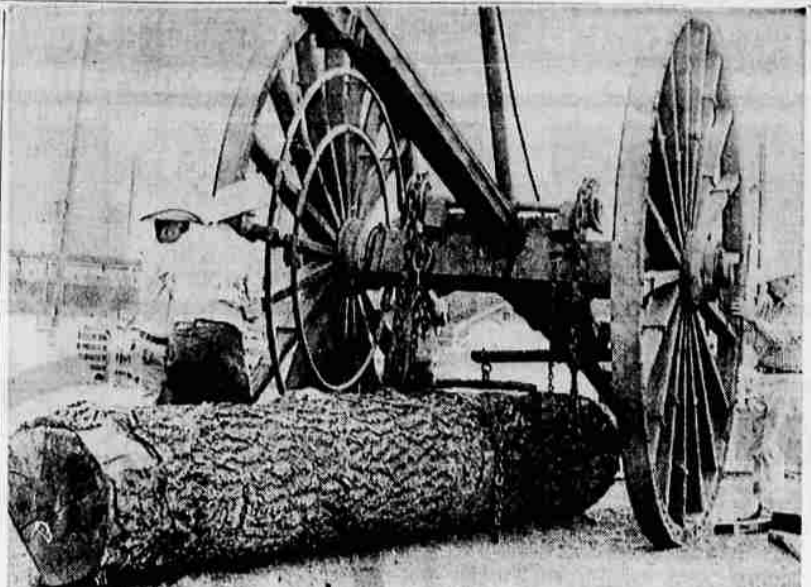
Parachutists who dropped at the crash site 2,400 feet up in the rugged Pyrenees Mountains — radioed that all 36 British tourists and the French crew of four were dead.

The parachutists dropped from helicopters dispatched after the Viking airliner, owned by the private French Airline Airmatic, was reported missing on a flight from London.

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LOG HAULER READY — An old-time big preparation for the Westward Ho parade at wheeled log hauler is rigged by crews in the Pendleton Roundup. (UPI)

Despite the weather, helicopters and planes went out shortly after dawn to search for the missing aircraft. The search was concentrated on the rugged Pyrenees, often shrouded by fogs and lashed by storms.

The coast guard once known as the revenue cutter service, was established in 1790 while the present U.S. navy did not follow until nine years later and was founded in 1799.

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Bob Hope Given Special Medal

WASHINGTON (UPI) — Globally traveled Bob Hope appeared on yet another stage Wednesday — the White House rose garden — and ended up with a gold medal and a new straight man, President Kennedy.

The Chief Executive presented Hope with a special gold medal authorized by Congress in recognition of his efforts over more than 20 years in staging shows for servicemen around the world.

The President signaled the start of the pup feed when he invited the more than 100 congressmen present to move in closer for a better look.

Hope Starts Firing "After all," he said with a grin, "this is one of the only bills we've gotten by lately. This touched a responsive chord in Hope, who then began firing a rapid string of jokes.

Hope said the medal would not explain why he was not in military service during World War II "but at least it'll show them which side I was on."

Hope made Sen. Stuart Symington (D-Mo.) the fall guy for some of his gags. He said Symington had been seeing off the Hope troupe on its round-the-world trips to entertain servicemen for many years. "It's been sort of a den mother to us," he said.

These nutrition-packed bars of sweetness will definitely help relieve a n c h b o x doldrums. They keep well when stored in an airtight container. Recipe makes about two dozen two-inch bars.

1/2 cup natural almonds (unblanched)

1 1/2 cups sifted all-purpose flour

1/2 teaspoon salt

1 teaspoon soda

1 teaspoon cinnamon

3/4 cup roasted diced almonds

1 cup brown sugar, packed

1/2 cup soft butter or margarine

Beat in egg and vanilla extract. Beat into wire rack to cool.

Here's a snappy tasting cheese spread for topping sandwiches, crackers or for stuffing celery. Recipe makes two cups. Combine two cups grated sharp Cheddar cheese; combine with six tablespoons half-and-half or light cream; mix well. Blend in half teaspoon ground ginger, half teaspoon salt, one-eighth teaspoon ground black pepper about 1/2 inches in diameter, wrap in waxed paper. Chill several hours or overnight. Cut into very thin slices and place on ungreased baking sheet. Bake in moderate, 350 degree, oven 10 to 12 minutes. Remove to wire rack to cool.

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Feeding the Family

By ZOLA VINCENT Food Editor

School bells are ringing and lunch boxes are swinging as children and a surprising number of adults head back to classrooms. It is likewise true that millions of American men and women wear earsets also carry their lunches from home every day. In all too many cases lunchbox monotony sets in; nighttime appetites lag with resultant mid-afternoon fatigue.

The sugar and spice goodness of a sweet-treat such as Almond Jam Bars and Almond Butter Scotch Wafers at luncheon plus a crumb mixture over top. Bake in moderate, 375 degree, oven 30 to 35 minutes. Top will be golden brown. Cool. Cut into two-inch squares.

Almond Butterscotch Wafers These thin, crispy, buttery wafers feature roasted diced almonds which are now packed in handy tins for easy use. Recipe makes about six dozen cookies.

1/2 cup (1 stick) butter or margarine

1/2 cup sugar

1/2 cup brown sugar, packed

1 egg

1/2 teaspoon pure vanilla extract

1 1/4 cups sifted all-purpose flour

1/2 teaspoon salt

1 teaspoon soda

1 teaspoon cinnamon

3/4 cup roasted diced almonds

1 cup brown sugar, packed

1/2 cup soft butter or margarine

Beat in egg and vanilla extract. Beat into wire rack to cool.

Here's a snappy tasting cheese spread for topping sandwiches, crackers or for stuffing celery. Recipe makes two cups. Combine two cups grated sharp Cheddar cheese; combine with six tablespoons half-and-half or light cream; mix well. Blend in half teaspoon ground ginger, half teaspoon salt, one-eighth teaspoon ground black pepper about 1/2 inches in diameter, wrap in waxed paper. Chill several hours or overnight. Cut into very thin slices and place on ungreased baking sheet. Bake in moderate, 350 degree, oven 10 to 12 minutes. Remove to wire rack to cool.

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SCHOOL STARTS SEP



PACKING LUNCHES—School buses are calling children back to school and mothers back to packing lunches — an integral part of which is a nutrition-packed "sweet ending." These almond jam bars are designed to be just that. The recipe is included in today's food column.

Sift flour, salt, soda and cinnamon together; blend into creamed mixture. Stir in almonds. Shape into long patties about 1 1/2 inches in diameter, wrap in waxed paper. Chill several hours or overnight. Cut into very thin slices and place on ungreased baking sheet. Bake in moderate, 350 degree, oven 10 to 12 minutes. Remove to wire rack to cool.

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