

Airborne Platoon from Oregon Planned by Army

The United States Army Recruiting Main Station at 425 SW Taylor st., Portland, has received permission to enlist an Oregon Airborne Platoon of 25 men, Lt. Col. Arthur G. May has announced.

The advantage of this type of enlistment, Colonel May said, is that it enables the men to enlist together at the same time. They will take their basic training together at Fort Ord and their airborne training together at Ft. Benning, Ga. Airborne qualified soldiers draw an extra \$55 per month.

Persons in this area wishing additional information regarding the enlistment are asked to contact the U.S. Army recruiter in the Medford Post office building.

Recent enlistments in the U.S. Army's "Choose it Yourself" program have been announced by the recruiting station in Medford. The list includes the following men from Jackson and Josephine counties, who are now

undergoing basic training at Fort Ord:
Donald W. Atkinson, 220 Laurel st., electronic equipment repair; Gerald R. O'Brien, 325 E. 1st st., air defense command; Roger G. Dyke, 21 South Keeneway dr., medical care and treatment; Leonard J. McNew, 215 Laurel st., overseas assignment (Europe); Thomas M. Darling, route 4, administration school; and Terry Miller, 124 Stark st., administration school, all of Medford.

Listed from Ashland are Larry Padra, 1955 Highway 66, overseas assignment (Europe); William E. Lively Jr., 445 Wilson rd., engineer equipment maintenance school; David Colwell, 147 Laurel st., overseas assignment (artillery, Europe); and Terry E. Vent, Southern Oregon college, medical care and treatment school.

Other enlistments include Louis Maudlin, 5921 South Pacific Highway, Phoenix, aircraft maintenance school; Michael Kearns, P. O. Box 482, Talent, regular army; Burrell G. McCall, P. O. Box 192, Gold Hill, engineer maintenance school; Jerry D. Smith, Prospect, regular army, transportation school; Gary Stafford, 1556 Rounds ave., Grants Pass., automotive mechanics school.

Enlisting here from other counties were Danny Mathews, Coos Bay, automotive mechanics school, and Royce A. Daugherty, Madras, Ore., airborne jump school, special forces.

MIXUP IN MILAN
MILAN, Italy (UPI)—Milan businesswoman Mrs. Vincenza Gurecchia Thursday asked the courts to seize all copies of the telephone directory here because the number listed for her firm belongs to a rival.



DADDY EXCITED—TV personality Andy Williams got so excited over the birth of a daughter to his wife, Claudine, that he gave actress Lee Remick, left, a whole handful of cigars. The baby, their first, was born this week. (UPI)

Feeding the Family

ZOLITA VINCENT
Food Editor

Ways With Steak

Ways with steaks are many and varied. Here are two most often served in the Vincent household.

Lemon-Seasoned Steak. Sprinkle bottom of frying pan lavishly with salt. Heat until a sprinkling of water spatters. Brown steak over high heat on both sides, turning only once, until desired doneness. Remove to warm plate. Add four to six tablespoons of butter and juice of one lemon to juices in pan. Simmer, stirring constantly, until the thickness of steak sauce. Pour over steak. Serve at once.

Cheese Steak. Choose imported Roquefort, west coast Langlois or blue cheese; mash and add Worcestershire to taste. Broil steak. Just before it reaches desired doneness spread cheese mixture over top; sprinkle with freshly ground black pepper, return to broiler just until cheese is melted.

Fresh Crab Buffet Plate
The west coast is famous for its Dungeness crab . . . and one of the most delightful ways to present it to luncheon or supper guests is as the focal point of this buffet plate.

Clean and crack crab or have your meatman do it for you. Place cracked crab in the center of a large chilled plate. Surround crab with slices of avocado, fresh grapefruit sections, thin slices of purple or white onions and tiny tomatoes or tomato slices.

Serve with a choice of mayonnaise, lightly salted and whipped dairy sour cream, and thousand island dressing. The only difficulty is in making the decision as to which dressing goes best with which of the other wonderful flavors on the buffet plate. Garlicked French bread is an ideal accompaniment. Plenty of paper napkins handy.

Chicken Tarragon Succulent Dining

Aromatic tarragon combined with white wine makes this chicken main dish one that will long be remembered and frequently repeated. Its perfectly flavored light gravy goes best over fluffy hot rice well sprinkled with chopped green onions or chives. This recipe is for eight servings of truly succulent dining. Broccoli or asparagus Hollandaise are favorite vegetable accompaniments.

8 chicken drumsticks or thighs
4 whole chicken breasts, cut in halves
1/2 cup (1 stick) butter
1 1/2 to 2 cups sauterne or other white wine
2 tablespoons tarragon, crumbled

Salt and pepper, to taste
Melt butter in frying pan; add chicken pieces and brown thoroughly over medium heat. Cover and let simmer gently 10 minutes. Add crumbled tarragon to white wine. Pour over chicken and continue cooking 15 to 20 minutes or until tender. Remove chicken to warm platter; pour gravy into sauce boat for spooning over hot chive-sprinkled rice.

Citrus Fruit Dessert Choice

One of the simplest of all dessert choices is also one that brings raves from guests who taste it for the first time. A light ending for dinner or as a dessert and coffee conclusion to an evening of cards, its just right tartness can't be beat. The daily-fresh bottled citrus fruits available in most markets are

the perfect solution to not having to peel and segment same. Chill a selection of citrus fruit segments. Spoon into sherbet or other attractive dessert dishes. Top with generous dollop of dairy sour cream. A cookie or two on the side and that is all there is to it.

Poultry, Lamb, Beef, Seafood Headliners

Broilers, fryers and stewing hens continue to top lists of best buys as Autumn rolls in. Turkeys of all sizes are excellent values; provide good eating in many ways. Price trend on eggs is seasonably upward. It will pay to look for specials in eggs as well as in other foods.

Lamb and beef supplies are increasing right along bringing prices down a bit on choice and good grades for braising, stewing and pot roasting; right where the best values always are found; same high quality protein and good flavor but cuts that require longer, slower cooking.

Fish Story. Fine fishing in the super market with exceptional variety in fresh, frozen and canned items. Consider fish sticks, cod, flounder, halibut, rockfish, salmon, sea bass. Spiny lobster and shrimp, too, invite menu variety. Tuna, top sandwich favorite, is a fine value; seems a good idea to have half a dozen cans handy.

Fruit Displays. The Late, Late Show of Summer Produce is on the fruit stands. Harvest of extra-late nectarines, peaches and plums continues. Summer varieties of avocados are on the wane, as are tender delicious figs. Melons, those cool delights, are beyond their peak of abundance but good ones of all kinds are still available. Apples from the Pacific Northwest are piling high alongside earlier California varieties. Beautiful clusters of grapes in all their lovely colors and types are in excellent supply. Pomegranates have put in their annual appearance. Citrus fruits continue to be a good buy.

Vegetable choice is practically unlimited. We mention these as menu reminders. Artichokes, green beans, peas, cabbage, carrots, cauliflower, celery, corn, cucumbers, several lettuce varieties, green onions, radishes, dry onions, potatoes, squash varieties. Tomatoes of excellent quality. New season sweet potatoes and winter squash beckon.

College-Level Courses Offered in Medford

Three college-level evening courses will be held in Medford this fall, offered by the division of continuing education of the Oregon state system of higher education.

The classes, each of which offers three college credits in education, will all be held at Medford High School. They include Modern Philosophies of Education (G) (Ed 445), Administration of Special Education (G) (Ed 471), and School Buildings (Ed 576). Instructors will be faculty members of the University of Oregon.

COFFEE SHOPS RAPPED
TOKYO (UPI)—The Japan public safety commission said today that the country's 8,000 all-night coffee shops are hangouts for juvenile delinquents and recommended that they be closed.



SEES VICTORY—Former U. S. Sen. William F. Knowland, shown at a press conference in San Francisco, says he believes Arizona Sen. Barry Goldwater should enter California's 1964 presidential primary and could win it by more than 500,000 votes. (UPI)

Officers Tour Area Schools This Week

Three area law enforcement officers have been touring schools in Medford and Jackson county for the last two weeks presenting safety talks to the youngsters.

Speaking to student assemblies in 14 different elementary schools were Deputy Sheriff Buford Johnson and Medford Patrolmen Robert Allen and George Lucas.

In their talks, the officers stressed that "police are your friends," that youngsters should not associate with strangers, the necessity of and rules for bicycle safety, as well as suggestions for pedestrian safety.

The first talk was given Sept. 12 at Howard school, and the annual program was concluded today with a presentation at Hoover school.

The programs were carried out through the combined cooperation of city and county schools, the Jackson county sheriff's office, and the Medford police department.

'COPTER REMOVAL ASKED
TOKYO (UPI)—Communist North Viet Nam has requested the international commission to "compel" South Viet Nam to withdraw 40 U.S. turbo-prop helicopters because they were brought in "illegally," New China News Agency reported in a dispatch from Hanoi monitored here.

ALL OVER A GIRL
ANNEMASSE, France (UPI)—Vincenzo Corriano was charged with assault Thursday for biting off the right ear of Hans Baeriswyl in a fight over a girl.

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Small Worlds Around Us

By LYNN M. WATKINS
(Register and Tribune Syndicate, 1963)

Colorful Bumblebee Lives Short But Very Busy Life
There's a gay adventurer, armed with a flashing saber and wearing a bright colored sash, who pursues his rollicking way across the summer landscape, that very few people really know — the bumblebee. If ever an insect could be credited with having a personality, that insect would certainly be one. He's about the most interesting little vagabond you'll ever meet, and wherever flowers bloom, there he will be. This colorful little character has habits which are unbug-like, as he himself is unlike any other insect.

Although he is a common occupant of fields and meadows, not too much is actually known about the life history of this happy wanderer. The bumblebee is the largest member of the bee family, and the one about which we know the least, probably because bumblebee honey is of no commercial importance; neither does this insect offer any threat to man's food supply. Of course, some people are stung by this busy pollen gatherer, but usually it is the human's fault.

Single Survivor
Bumblebees live underground, in small colonies, one member of which, the queen, being the only survivor from one year to the next. It is she who has the responsibility of beginning a new swarm in the year which is to come. By that time all her former associates are gone; gone a long time before the time for the next egg laying.

Bumblebees have fur-covered bodies; soft, silky fur, with about the same texture as a lady would demand in a fur coat. All female bumblebees sit on their eggs until they hatch. To make it all the more ridiculous, the mother bee covers her new born with her body, just like a brooding hen. Unlike the honeybee that only

gathers nectar or pollen on a single trip, the bumblebee gathers both at the same time. It is this yellow, golden pollen which will form an edible mass, on which the baby bees will feed, that was so thoughtfully provided by mother bee.

The bee larvae will eat the nectar-pollen cake, and a few days later will build about themselves a silken cocoon. Later they emerge, little gray colored bumblebees, who will scamper under the furry underside of mother bee. Two days later bright orange bands will appear on the tiny gray bodies, and the young ones are ready for their short life in the summer sun.

To die is the unhappy fate of all living creatures; the bumblebee hastens the end by working itself to death. Willingly they labor from dawn to dark; even at night if there is a moon.

A few short weeks and the wings are ragged and torn. The bright colors have faded. The jaunty little vagabond has had its fling. All bumblebees, except the queen, die before they are six months old.

During their short life they are gay and happy, with dapper coats. They seem always very sure of themselves and aware of their own importance. And they are important; without the help of the bumblebee there would be no red clover.

Their home life has always been a secret, because they are savage in the protection of their home; they have powerful stingers, and can defend themselves against most any adversary.

But what a hopeless life: they work themselves to death just so another generation can follow, only to repeat the process, six months later. But, in that short six months, they have had all the instinctive knowledge possessed by all the millions of generations of bumblebees that have come and gone.



SCHOOLS ARE NOW OPEN - MANY CHILDREN ARE ATTENDING FOR THE FIRST TIME! DON'T LET IT BE THEIR LAST! YOUR CAUTION CAN SAVE A CHILD'S LIFE . . . SO PLEASE . . .

DRIVE-- SAFETY

- **DRIVE CAREFULLY** around schools and playgrounds! Be on the lookout for children when they walk to and from school! Your vacation from school children is over now!
- **BE ON THE ALERT** when you are near a school-bus. Of course, they have to obey all traffic rules! But, give schoolbuses a break anyway . . . they carry a priceless cargo!
- **PARENTS! NEVER STOP TELLING** children about the many traffic dangers! Only then can we hope to help reduce traffic fatalities! One out of seven fatalities involves a schoolchild! One out of ten fatal accidents is caused by a teen-age driver!
- **DRIVERS! DON'T HURRY** when you drive! We may as well face it! We cannot reduce traffic casualties unless we slow down! The lives of others are in the hands holding your steering wheel. The minute you may save, isn't worth the life of a schoolchild!
- **HAVE YOUR CAR CHECKED** by an expert! Any car that is not in perfect mechanical condition is a potential murder weapon! The few dollars you spend may save a life!

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