

Man and Space

America's All-Out Campaign for Man On Moon Dampened

By ALVIN B. WEBB JR. CAPE CANAVERAL (UPI) — "Racing to the moon, high up in the midnight sky..."

But probably not for long. America's bid for manned conquest of space, which has borrowed the moon as a sort of "carrot-on-a-stick" incentive approach, is headed for a major shake-up — or "reorientation," as they say — of programs and personnel.

The carrot suddenly lost its taste appeal. Congress, which overwhelmingly endorsed President Kennedy's decision 2 1/2 years ago to make the landing of the first astronauts on the moon a "national goal," has stopped writing blank checks for space research. This year's budget was cut by \$500 million.

The President, who had said "We possess all the resources and talents necessary," indicated some second thoughts of his own with a dramatic proposal in September that the United States and the Soviet Union journey jointly to the moon.

Khrushchev Won't Bite Soviet Premier Nikita Khrushchev jerked the rug from under the whole \$40 billion works by stating rather jovially that Russia wasn't interested in competing, a good wish the United States "good luck."

If, as some have claimed, Khrushchev's real intent was to lure America into a sense of lunar disinterest, he is off to a good start. Moon racing now seems as faddish as goldfish-swallowing and hula-hooping.

Insiders privately concede that neither the Kennedy administration nor the National Aeronautics and Space Administration can depend much longer on holding up the moon as the prize for space mastery. The public apparently isn't buying — particularly at \$40 billion.

The months ahead are expected to see a slow but detectable withdrawal by the United States from plans for an all-out, manned assault on the moon — a strategic retreat, as the Marines would have it, or an attack in another direction.

The question is, which direction? Most Likely Move The most likely appears to be a shift toward manned space

stations in orbit around earth, the type of program the Soviet Union has said over and over again it is pursuing.

Some of America's top scientists in the federal space agency have admitted off the record that manned space stations would have been a more logical approach in the first place. But present U.S. plans place that sort of program in the "post-lunar" phase — meaning after 1970.

Russia is an odds-on favorite to establish a small space station in orbit around earth by 1965.

Another "reorientation" in the U.S. space program is expected to be a revamping of NASA leadership. James E. Webb is considered on his way out as the space agency's administrator, possibly before the next session of Congress.

Bitter Several Times Webb, an ebullient North Carolinian with a penchant for organizational genius, grabbed a tiger by the tail when he took over the job of leading the nation's fastest growing federal agency under President Kennedy. He has been bitten several times, not of his own fault.

Webb was caught short when the President made his proposal for a joint American-Soviet lunar expedition. Then along came Khrushchev's "withdrawal" to shoot the props from under Webb's gallant bid to prevent a reduction in his proposed \$5.7 billion space budget.

Not the least of the burgeoning problems inside the U.S. space effort is the rift between NASA headquarters in Washington and its Manned Spacecraft Center in Houston, Tex. Houston personnel have been shuffled and reshuffled in attempts to gain better coordination between the two.

Meanwhile, the space agency has become aware that money is getting tight. Last week, it decided to save \$50 billion — and possibly save off further budgetary cuts — by eliminating four Apollo earth-orbiting shots from its manned spaceflight schedule.

Its major task now appears to be in finding a method to recapture public fervor for the national space program. The one ground rule is that the word "moon" is out — for the time being, at least.



"BACK TO BAKING"—These lemon-glazed buns are perfect "kaf-fee klatch" gems for welcoming neighbors or friends from further away when they drop in for a chat.

Feeding the Family

ZOLITA VINCENT Food Editor

Lemon Glazed Buns Point Up Baking Days "Back to baking" is the trend today and no wonder with all the good things that are to be had from a basic yeast bread foundation.

There's hardly a nicer way to welcome new and old neighbors or friends from farther away than with a fragrant batch of Lemon-Glazed Buns and cups of steaming coffee for kaffee klatching over. So easy to do and it's fun, too, to re-discover how much pleasure there is in yeast-baking.

Ingredients: 2 1/2 cups milk, 1/2 cup sugar, 1 teaspoon salt, 1/2 cup butter or margarine, 1/2 cup warm water, 2 packages or cakes active dry or compressed yeast, 2 teaspoons grated lemon rind, 1/4 teaspoon nutmeg, 3 cups unsifted flour.

Lemon Filling: Scald milk; stir in sugar, salt and butter or margarine; cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble in yeast; stir until dissolved.

Turn dough out onto lightly floured board. Knead until smooth and elastic. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 1/2 hours.

Meanwhile, make Lemon Filling and let cool. Turn dough out onto floured board. Divide in half. Pat out half of dough into rectangle 4 1/2 x 10 inches. Cut dough lengthwise into half-inch strips.

Place one strip several times; twist each end on greased baking sheet and coil strip, tucking free end under. Repeat with second half of dough. Brush tops of buns with melted butter or margarine; sprinkle lightly with sugar. Cover. Let rise in warm place free from draft until double in bulk, about 30 minutes.

Spoon Lemon Filling onto each roll, spreading lightly to cover entire top. Bake in moderate, 375 degree, oven about 15-20 minutes, or until done. Makes 1 1/2 dozen.

Lemon Filling: In double boiler top, combine two egg yolks with one-third cup sugar, two teaspoons grated lemon rind, the juice of one lemon, one tablespoon butter or margarine and a dash of salt. Cook over boiling water, stirring constantly, until thickened and smooth. Cool.

Whitefish with Sour Cream: Flour fillet whitefish; season with salt and pepper. Heat two tablespoons butter in flame-proof casserole and brown the fish. Cover with dairy sour cream and bake in moderate, 350 degree, oven 15 to 20 minutes or until fish flakes easily with a fork.

Easy Does It Try this so-easy-to-do frozen dessert. Just combine two cups

Rexall Drug Store Contributes to Group Central Rexall Drug, corner of Main St. and Central Ave., Medford, this week contributed money from a one-cent sale to the Muscular Dystrophy Association.

During the annual Rexall one-cent sale, Ed Hall of Central Rexall Drug, contributed each cent taken in the sale to the association.

Tranquilizers Aid Mental Patients NEW YORK (UPI) — The increasing use of tranquilizing drugs is largely responsible for the reduction in the number of mental patients, figures of the National Institute of Health indicate.

At the end of 1962, there were 519,948 mental hospital patients, down from 650,000 in 1956 and 2.2 per cent less than in 1961.

whipped dairy sour cream with two cups any variety of well-sweetened fresh, canned or frozen fruit. Freeze in refrigerator tray until firm.

Scalloped Potatoes and Pork Chop With Milk Evaporated milk, one of the most nutritious and handy-to-use kinds of milk, adds its smooth goodness to this scalloped potato and pork chop bake.

Ingredients: 2 tablespoons butter, 4 thick pork chops, 2 teaspoons salt, Pepper, 1 can (10 1/2 ounces) condensed cream of mushroom soup, 1 tall can (1 1/2 cups) evaporated milk, 3/4 cup water, 4 1/2 cups thinly sliced raw potatoes, 1/2 cup sliced green onions.

Melt butter in electric skillet at 340 degrees. Sprinkle pork chops with one teaspoon of salt and one-quarter teaspoon pepper. Place pork chops in pan and brown well on both sides.

While chops are browning, make a sauce by combining the mushroom soup, evaporated milk, water, the remaining one teaspoon salt and a dash of pepper. Remove browned chops from skillet (it saves a dish to lift them out onto a piece of aluminum foil); reduce heat to 240 degrees.

Place a layer of potatoes, a scattering of onion, then sauce alternately in the skillet until all is used, ending with the sauce. Place pork chops on top. Cover and bake in skillet at 240 degrees (or on low flame) until potatoes are tender, about 40 minutes. This can be baked in a 350 degree oven.

Take Time to Give Snacks Relaxed Partytime Feeling Snacks, after-school or late in the evening, should be times of relaxation and refreshment. A few seconds out to make snacks attractive to the eye as well as to the palate will go a long way toward creating the desired atmosphere.

Milk shakes become glamour items as well as energy givers when served in pretty frosted glasses. Garnish with bits of mint, maraschino cherries, orange slices or whipping cream.

Sandwiches cut in unusual shapes or in easy-to-handle finger strips suddenly become items of greater-than-usual interest... and don't take a bit longer.

Lime Flip If you are a limeade fan but would like a little more nourishment, this novel variation on that popular drink should fill the bill. All this and light on the calories too. It gets its delightful tang from dairy-fresh buttermilk. When served with finger sandwiches filled with Cottage Cheese Nut Spread\* it becomes a snack to be remembered... and repeated.

Ingredients: 6 tablespoons fresh lime juice, 1/4 cup sugar, Dash salt, Green food coloring, 6 cups buttermilk (1 1/2 quarts), Fresh mint sprigs.

Combine all ingredients except mint and shake well. Pour into chilled glasses and top with sprigs of mint. Makes six eight-ounce servings.

Cottage Cheese Nut Spread: Blend one cup creamed cottage cheese with two tablespoons cream to spreading consistency. Add one-half teaspoon salt, one teaspoon onion juice and one-quarter cup chopped nuts. Spread between thin slices of buttered rye or whole wheat bread.

2,030 Overnight Campers Use Lake Site Campgrounds

ASHLAND — More than 2,000 overnight campers made use of the 12 campsites at Emigrant Lake last summer, Nell Ledward, county parks and recreation director, told the Ashland Chamber of Commerce Tuesday.

The figure was 2,030 to be exact, he said. This compared with about 200 the year before, when there were no improved campsites at the lake.

Because of the apparent demand for campsites, 18 more will be installed in time for next year's season, Ledward said. The lake seems to have a special appeal for persons who live in climates which are more moist than that of the Rogue Valley, he explained.

Among the visitors last summer were families from the Oregon Coast and the rainy areas of Washington, many of whom spent as long as two or three weeks at Emigrant.

There is also a demand for a group picnic area that can be reserved in advance, Ledward said. As a result, one is now being created.

Expanded Film Rental Service Is Available

CORVALLIS — An expanded film rental service to individuals, schools and organizations throughout the western states has been announced by the Oregon State System of Higher Education.

Through its educational film library in Corvallis, the State System is making about 4,000 different educational films available for rental in the west. The service is handled by the Division of Continuing Education.

The State System operation reserved in advance, Ledward said. As a result, one is now being created.

In other portions of his talk, Ledward touched on a variety of topics, including plans for the Agate Dam and Reservoir; the new county park site on the Rogue River; the possibility of making a park out of the gravel pits near the Talent interchange of Interstate 5; and the proposed youth work program in county parks which the parks and recreation commission has asked the county court to consider.

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LARSON APPLIANCE CO. Offers This Advice To All Women Who Have Had This Experience. Remember? The weather forecast was sort of uncertain, but you decided to wash anyway. And by the time the clothes were ready for the line, brother, there it was; rain, a cold wet river of rain, or maybe it was driving snow with flakes big as a quarter and the temperature dropping below freezing. And all you could do was watch in helpless frustration, temper rising, with a shapeless lump of wet clothes in a basket for company and consolation. It happened before; it will happen again and again. Our advice: save wear and tear on your disposition, save yourself all the work and worry of line drying simply by making your own ideal drying weather. MAYTAG Electronic Control DRYER. Only MAYTAG actually "feels" the clothes and shuts itself off at the exact moment they are dry... Clothes need less ironing because wrinkles are never baked in. Seventy-two moisture sensitive "fingers" constantly "feel" the clothes as they tumble through the Maytag drying chamber. When they feel just right, dry but not stiff and harsh, the electronic control turns off the heat and clothes are dried better than outdoors. Maytag features electronically controlled cycles for Regular Fabric, Wash and Wear, and Damp Dry. MODEL DE-701. BIG CAPACITY... HIGH SPEED... LOW HEAT. MAYTAG Halo-of-Heat DRYER. Fully automatic with flexible control and simple push-button temperature selectors. \$187. Plus FREE 16-Pc. Queen Marie Bonus Gift Sheet & Towel Set Value \$24.95. If you purchase and install a new FLAMELESS ELECTRIC DRYER between October 14 and December 14 from Larson Appliance, your local Cal/Ore Electrical League Dealer. Larson Appliance Co. "Medford's Home Laundry Specialists" 406 East Main Phone 772-5302