



CRANBERRIES GALORE—Fresh from the bogs of Oregon and Washington cranberries galore await the imaginative cook to be used in ways like these: Pork Chops With Cranberry Stuffing; Fresh Cranberry-Pear Pie; Cranberry Cake with its equally delicious Cranberry Frosting; and a Cranberry-Walnut Sauce for "delicious" any main course. Recipes in our columns today.

Feeding the Family

ZOLITA VINCENT
Food Editor

Cranberries Bogged Down This Year For Second Largest Crop In History

The cranberry harvest is in, and this year it's a big and beautiful one: 132.8 million pounds, not quite as large as last year's but 10 per cent above average to make it the second largest crop in history. The cranberry bogs of the west coast as well as those of Cape Cod, New Jersey and Wisconsin have been or are being picked day by day to present the best of all cranberries to the consumer.

Traditionally cranberries were served only at Thanksgiving and Christmas dinner. Today fresh cranberries, in transparent bags and in window boxes can be lifted from the shopping cart right into the food freezer ready for use any time of the year without any further processing whatsoever. As a convenience food they can't be beat, just rinse them and they're ready for use in many imaginative ways like these:

Pork Chops with Cranberry Stuffing

For six servings of this delightfully flavored entree, read on.

- 6 1-inch thick loin pork chops
- 1/2 cup whole cranberries
- 3 slices day-old bread
- 2 tablespoons sugar
- 1 teaspoon salt
- 1/4 teaspoon grated orange rind
- 1/4 teaspoon poultry seasoning
- 1/4 cup chopped celery
- 1 tablespoon chopped parsley
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- Have butter cut pork chops 1 to 1 1/2 inches thick and make a pocket in each. Chop cranberries or put through a food chopper using a medium blade. Crumble bread; toast until golden brown in a moderate, 350 degree oven; add to cranberries along with sugar, one teaspoon salt, orange rind, poultry seasoning, celery and parsley; mix well. Spoon stuffing mixture into pockets of pork chops. Rub outside with additional salt and the black pepper. Brown on both sides in hot shortening or well salted heavy frying pan. Cover and bake in preheated moderate, 350 degree, oven for 30 minutes or until tender.

Cranberry-Pear Pie Is One to Delight the Eye

A lattice topped Cranberry-Pear Pie will not only delight the eye it will delight many and maid alike as it tantalizes after-dinner appetites. Recipe makes one nine-inch pie.

Using favorite recipe or mix, prepare an unbaked pastry for a two-crust nine-inch pie. Line pie tin or plate with one-half pastry dough rolled out to approximately one-eighth-inch thickness. Dot with butter or margarine. Roll remaining pastry one-eighth-inch thick, cut into one-half-inch wide strips ready to arrange over top of pie in lattice fashion, or simply roll out and leave ready to cover top of pie with solid pastry. If solid top crust is used, remember to prick top crust to allow steam to escape.

Place two cups fresh cranberries and one-third cup water into saucepan. Cover and cook six to eight minutes or just until cranberry skins pop. Add three tablespoons lard, one cup sugar, one-fourth teaspoon salt and three cups fresh diced pears (peeled or not, as you wish). Mix well and cool; pour into pastry shell, top as desired. Trim crust. Bake in a very hot, 450 degree, oven for 10 minutes. Reduce heat to moderate, 350 degrees and bake 30 minutes longer or until top has browned. Cool thoroughly before serving.

Cranberry Relish Sublime
Ready to compliment any main course from the holiday season right through the year is this easily accomplished

cranberry relish. Wash four cups (one pound) cranberries. Add one cup fresh or reconstituted orange juice. Cover and cook six to eight minutes or until cranberry skins pop. Add two cups sugar; mix well. Cool and stir in one-half cup of coarsely chopped walnuts. Recipe makes about one quart of relish.

Cranberry Cake with Cranberry Frosting

It isn't often that we run across a cake and frosting combination like this. The versatility of the cranberry shows up in the enticingly complimentary flavor difference of the cake and its unique frosting. Recipe makes two eight-inch layer cakes.

- 2 cups sifted all-purpose flour
- 1 1/2 teaspoons double-acting baking powder
- 1/2 teaspoon salt
- 1 1/2 cups coarsely chopped cranberries
- 1 1/2 cups sugar
- 1/2 teaspoon soda
- 1 1/2 teaspoons pure vanilla extract
- 1/2 cup shortening
- 1 tablespoon grated orange rind
- 2 eggs
- 2 egg yolks (whites to be used in Frosting)
- 3/4 cup milk

* Fresh Cranberry Frosting

Sift together flour, baking powder and salt. Set aside. Blend cranberries with one-third cup of the sugar. Set aside. Add soda and pure vanilla extract to shortening. Mix well. Gradually add remaining sugar and orange rind. Beat in whole eggs and egg yolks, one at a time. All flour mixture alternately with milk. Stir in cranberries. Grease two, round eight-inch layer cake pans. Line with circles of waxed paper, cut to fit bottom of pan and grease. Divide batter between the two pans. Bake in a preheated moderate, 375 degree oven 30 minutes or until a toothpick inserted in the center comes out clean. Cool in pans 10 minutes. Turn out onto wire racks to finish cooling. Spread Fresh Cranberry Frosting between layers and over top and sides of cake.

* Fresh Cranberry Frosting

Wash one-third cup fresh raw cranberries and place in small saucepan with one-third cup water. Cook only until skins burst, three to four minutes. Cool. Turn cranberries, one and one-half cups sugar, two egg whites and one-half teaspoon salt into top of a double boiler. Place over boiling water. Beat constantly until frosting thickens and holds its shape. Remove from boiling water. Add one-half teaspoon vanilla extract and continue beating until stiff enough to spread.

The Easy Batter-Way to Festive Christmas Breads

Oh, the marvelous aromas that come from Christmas baking... the spices of cinnamon, cloves and nutmeg fill the house with a special holiday warmth. Yeast breads made the batter-way are easier and faster than those made from a kneaded dough. It should, however, be recognized that batter-made breads and rolls usually have a more uneven shape and more pebbly surface than their kneaded baking-cousins.

Basic Butter Bread

Since this basic yeast batter dough is richer in sugar, eggs and shortening than kneaded bread, it is especially suited for the making of sweet rolls and coffee cakes such as the one suggested herewith.

1 package yeast, compressed or dry
1/4 cup water (lukewarm for compressed yeast, warm for dry)
1 cup milk

Gen. Walker To Appear Friday For Libel Suit

FORT WORTH, Tex. (UPI) — Former Maj. Gen. Edwin Walker's \$2 million libel suit against the Fort Worth Star-Telegram, WBAP radio-television and Associated Press will be dismissed Friday unless Walker appears in court, the judge warned Wednesday.

Judge Charles J. Murray's announcement drew no comment from Walker. The suit, filed Sept. 27, charged that an Associated Press report of his activities at Oxford, Miss., last year subjected him to public ridicule, hatred and contempt. He alleged the two local media used the dispatches.

Arrested During Riots
Walker was arrested during riots at the University of Mississippi and charged with insurrection, rebellion and seditious conspiracy. Charges were dropped when a grand jury refused to indict him.

The former general filed \$23 million in libel suits in eight states in connection with the Associated Press stories. Murray said Walker and his attorneys failed to appear Monday to give depositions in the case. Defense lawyers asked that the case be dropped and Murray said he would grant the motion if Walker failed to appear Friday.

Headache Said Great Joy Killer

NEW YORK (UPI) — Psychiatrists worry about holiday emotional outbursts they refer to as the "Christmas syndrome." The victims claim they hate Santa and all else connected with the holiday.

But a survey of family physicians points to the headache as the greatest joy killer.

Contrary to popular belief, the kinds of headache likely to disrupt festivities are not necessarily related to over-indulgence in food and drink. Most of the victims are women in the prime of life.

Physicians specializing in headache research collaborated for survey purposes with scientists in the laboratories of Sandoz Pharmaceuticals, Hanover, N.Y.

They reported that migraine and other vascular type headaches are the chief culprits. They classified them as follows: classic migraine, common migraine, menstrual migraine, cluster headache.

Practicing physicians cooperating in the research effort said the victims of migraine and similar headache have such a long acquaintance with severe pain they may attempt to take the holiday headache in stride, convinced that nothing can be done about it.

Something can be done, particularly in preventing headache onset, according to the researchers.

Avoidance of activities which cause anxiety and exhaustion are basic recommendations. Also there's now available a tablet, via doctor's prescription, for preventing recurrent migraine and other vascular headaches.

The tablet does not relieve pain, however, once it starts. As for holiday headaches resulting from too much of good things, even the scientists rely on aspirin and the ice pack.

Fire Discovered in Plane Undercarriage

DOUGLAS, Isle of Man (UPI) — Fire broke out Wednesday night in the undercarriage of a Cambrian Airways Viscount as it was taking off on a flight to Manchester, England.

The pilot braked the craft to a halt and the 27 passengers escaped uninjured.

- 1/4 cup shortening
- 1/4 cup sugar
- 1 teaspoon salt
- 2 eggs
- 3 1/2 cups sifted enriched flour (approximately)

Soften yeast in water. Heat milk and shortening until melted. (Do not boil.) Measure sugar and salt into large bowl. Add hot milk mixture and stir until sugar is dissolved. Cool to lukewarm. Add two cups flour; mix well. Stir in yeast and eggs. Beat well. Add enough more flour to make a thick batter. Beat thoroughly until smooth and elastic. Cover and let rise in warm place (70 to 85 degrees) until bubbly (about one hour.) Stir down. Shape dough into desired shape or shapes and let rise in warm place for 30 minutes. Bake in moderate, 375 degree, oven 20 to 30 minutes or until golden brown.

Candied Fruit Rolls

Follow Basic Recipe through stir down step. Then stir in 1/2 cup fruit (dried crushed pineapple, candied citron, cherries or orange rind; or seedless raisins). Drop batter by tablespoons into greased muffin cups, filling 3/4 full. Sprinkle with sugar, if desired. Let rise and bake as for Basic Recipe. Makes two dozen rolls.

CORROSION COSTS

CHICAGO (UPI) — The use of fiberglass linings for tanks and pipes can save millions of dollars in losses due to corrosion every day, Jack W. Runkle of Owens-Corning Fiberglass Corp. believes. He estimates industry's national corrosion loss at \$8 billion a year.

LEGAL NOTICES

NOTICE OF FINAL HEARING
Notice is hereby given that the undersigned, as Executor of the Estate of Joseph Peter Vachon, deceased, has filed his Final Account in the Circuit Court of the State of Oregon for Jackson County, Probate Department, and that the 30th day of December, 1963, at the hour of 12:00 o'clock in the afternoon of said day and the Courtroom of said Court have been appointed by said Court the time and place for "the hearing of objections thereto, and the setting thereof."

Dated and first published November 21, 1963.
Ben Day
Executor
Day and Courtwright
Attorneys for Estate

NOTICE TO CREDITORS
Notice is hereby given that Gene L. Brown has been appointed executor of the estate of Cecilia Kelly Burgram, deceased, and all persons having claims against said estate are notified to present the same, duly verified, to the undersigned executor or his attorney, R. Gene Smith, 207 Wing Building, Grants Pass, Oregon, on or before 30 days from December 12, 1963.

GENE L. BROWN
Executor of the Estate of Cecilia Kelly Burgram, deceased.

C-Card of Thanks

MY HEARTFELT THANKS TO all who extended comforting sympathy and help in our recent sorrow. For the beautiful services, flowers, offerings, and other kindnesses, we are deeply grateful.

The family of
Dr. G. A. Gitzert

LODGE NOTICES

Medford Lodge 103, AF & AM, One FC degree on Friday, Dec. 13 at 7:30 p.m.
Irvin Patten, WM

Reunions Chapter No. 68 O.E.S., Stated Communication, Thurs., Dec. 12, 8:00 p.m., Christmas Party.
Mae Pennington, W.M.

SPECIAL CLUB EVENTS

RUMMAGE — Clearance bag sale, 50c. Fehrl Bldg.

ST. PITT REBEKAH'S BAZAAR
Sat. 12:30 a. m. to Johnston Store, Medford Shopping Center.

HOLIDAY GOODIES
SAT. DEC. 11, 10 to 5
LEONARD ELECTRIC by the
Ruin Esther Unit WSG

MEETING FACILITIES & FLOOR SPACE for rent. Good for Rummage or Food Sales. Reasonable. 773-2093 evs.

PERSONAL

LADY to share home, near store, church. Write Tribune Box 3735

IF YOU assisted young woman in church Volkswagen on Thanksgiving morning, Tou Velle Bricks, please call 533-1987 morning.

Coins & Stamps, bought & sold.
FRANKSON COIN SHOP
13 N. Fir.
772-2859

CREDIT EQUITY, INC.

As a debt consolidation agency licensed & bonded by the State of Oregon with the purpose of planned debt reduction.
201 Medical Center Bldg.
33 N. CENTRAL 773-7103

ORDER NOW FOR CHRISTMAS

Knitted sweaters, suits, and Barbie clothes 482-2626

MAGGIE'S

Homemade Fruit Cake
Jelly & Fruit Syrup
4315 Hamrick Rd. Central Point
Ph. 664-3018

NEVER used anything like it. 50¢ any size of Blue Lustré for cleaning carpet, electric shampoos \$1 Johnson Paint Center.

WANTED — Working woman to share home in Central Point with working woman. \$25 plus half of utilities. 664-1206

BARBER doll clothes, hand made, reasonable. 535-4197

BUY A Knitting machine for Christmas. Knit with the speed of a hundred hands. Call 773-3382 for a demonstration by the Medford Knitting Machine Rep.

JACKSONVILLE MYRTLEWOOD SHOP now open. 209-1000

TRAILER SPACES FOR RENT. \$22.50 mo. 1st mo. FREE. Adults only. Storage space, cement patio, auto, laundry. Miss Pat's Mobile Villa. 4425 Jacksonville Hwy. 772-2323

ADORABLE hand made stuffed toys for sale. All types. 773-3382

AUTO INSURANCE PROBLEMS? If age, driving record, uninsured accident financial responsibility filing etc. is making it difficult for you to secure proper insurance, see us. Conventions monthly installment. Don Statton, Insuror, 1003 E. Main, Medford, 773-6658. Open Mon & Tues. 8:00-12:00

DRINKING YOUR PROBLEM? Contact A.A. Sun. 8 p.m. Thurs. 8:30, 404 Walnut. Ph. 472-3377

ANYONE having a drinking problem is welcome at the Medford Group of Alcoholics Anonymous 8:30 p.m. on Wednesdays, room of 217 N. Oakdale 773-4848. All-Anon Group every Tuesday.

GINGER AND KARLENE

Specialists in hair, face, fingernail care & permanents. New Prices. Free Appointments. Closed Mondays. 773-3139

FAXES TAPERED \$2. Cuffed \$1. Waists \$1. 772-2814

MERLE NORMAN Cosmetic Studio, 314 Folsom Bldg. 772-9511

LOST AND FOUND

These stray dogs are at the County Pound & will be held 5 days.

Males:
Black and tan mixed German Shepherd, Black and tan German Shepherd.

Females:
Black and tan mixed German Shepherd, Brown mixed Wire haired Terrier, Black and tan mixed Cocker, Fawn & black mixed breed.

LOST — Dec. 9, Phoenix area, Northwest Elkhead, Female, Gray, black, name Fraya. Reward \$55-4038.

FOUND — Ladies coin purse (identical) & key for ad. 772-2279

BEARD in restaurant, male Toy Poodle, 119 S. Main, Phoenix. 535-2077 or 778-2377.

MEDFORD MAIL TRIBUNE, MEDFORD, OREGON

5-INSTRUCTIONS

FREE HAIRCUTS by Beginners Fri. & Sat. Dec. 13th and 14th. Please make appointments. All work supervised. Medford Beauty School. Phone 772-6155.

10-WANTED MALE HELP

JUNIOR MERCHANTS
Ages 12 to 15
WANTED for
MEDFORD
JACKSONVILLE

The Mail Tribune needs Jr. Merchants to deliver papers in Jacksonville, Medford and Gold Hill. Apply person at Office or phone 772-6111.

MANAGEMENT TRAINING

LEADS TO EXECUTIVE CAREER IN FINANCE

Not an average "training program" — not an ordinary job. This unique Management Training Program follows a well-planned, comprehensive schedule that provides you the best opportunity to develop quickly into a responsible executive in finance — pays you full salary while you learn, with increases based on your rate of progress. Liberal salary, car allowance, all modern employe benefits.

HOUSEHOLD FINANCE CORP.
128 E. MAIN

10-WANTED MALE HELP
DRIVER SALESMAN
Wholesale & Retail

Recent high school graduate to learn household utensil business. \$455 guaranteed; bonus, commission and advancements. Must have car and be honorable. Call for appointments after 4 p.m. 773-2457.

DEPENDABLE Retired Man to handle in car helters. Part time work. Even. only. Apply Craterian Theater.

Klamath Falls General Motors Dealer Needs Office Manager. Must have previous GM experience.

Steady employment, good salary. Write qualifications in detail & telephone number for recontact to Mail Tribune Box 3982.

11-WANTED FEMALE HELP
WAITRESS Wanted—Must be neat & experienced. Apply in person, Sambo's, 1023 S. Riverside.

USHERETTES over 18. Part time work. Craterian Theater.

MATURE woman for care of two preschool children. Three to four days per wk. My home. 664-1589

12-MALE OR FEMALE HELP
Accountant

For Multi-Corporation concern based in Medford. Preferably with lumber background. Salary commensurate with experience. Our employees know of this advertisement. Please send resume of experience and education to —

TRIBUNE BOX 3723
Use Tribune Want Ads

10-WANTED MALE HELP

WANTED — Salesman with sales experience by leading Rubber Co. Salary plus commission. Please send resume to Tribune Box 3982.

13-WANTED SITUATIONS

CHILD care, excellent References 773-0726 or 483-4077

IRONING for work. 90 mothers. 90c hr. 772-7512

PRUNERS WANTED. Call Oscar Nordstrom. 773-2891

WANTED — married man with car for Fuller Brush Co. route. \$105 wk. guaranteed to start. 772-8034

FEAR Pruners wanted. Report to Webster Orchard on Coker Butte Rd. or call 772-7875

MAN for Watkins route. Comm. salary, too. If you can qualify. Apply Watkins, 1414 Stage Rd. S. 9 to 9:30 a.m. & 7 to 9:30 p.m.

FEAR pruners wanted, report to Sam's Valley Orchard, Ramsey Canyon Rd. or call 855-1017

13-WANTED SITUATIONS
HOUSEWORK — BY HOUR 855-1639

JANITOR work, caretaker, or yard work. 773-1979

BUILDING Maintenance or handyman. 664-1944

BABY SITTER. Experienced. Wilson School District. 772-8029.

Be modern with MOEN

FOR YEAR 'ROUND CONVENIENCE! MOEN DIALCET For Shower & Bath

Valley Plumbing, Inc.

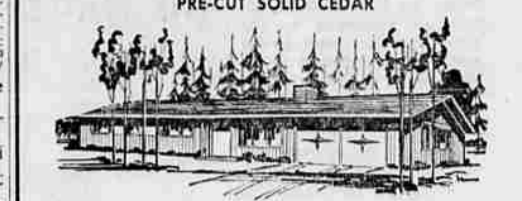
865 Stewart Avenue Phone 773-3102

13-WANTED SITUATIONS

ROOFING REPAIR Our Specialty 773-0726 or 483-4077

Custom-Planned Homes by CEDAR HOMES

PRE-CUT SOLID CEDAR



Now you can take advantage name a few—at no increase of FREE custom planning in price. Your new CEDAR HOME will be planned by HOME. Choose your own you to fit your needs and style of roof, windows, and tastes. All at tremendous interior paneling — just to savings!

3 Bedroom Homes Priced From \$4,595

Basic Pkg. Price, FOB Bellevue
Hundreds of Models To Choose From
Designed To Meet FHA Requirements

CEDAR HOMES

2511 - 116th N.E., Bellevue, Wash VA 2-2245

Send for FREE Brochure
Mail To: CEDAR HOMES, 2511 116th N.E., Bellevue, Wn.

Please send me free brochure
Please send me name of nearest Dealer
Name..... Address..... City..... State..... Phone.....
(c) 1963 Cedar Homes Mfg. Corp.



Like a LETTER from HOME — Every Day!

Subscribe this Christmas to the

MEDFORD MAIL TRIBUNE

for your
STUDENT SERVICEMAN RELATIVES FRIENDS

Low Cost Rates
One Year by Mail . \$18.00
6 Months by Mail . \$10.00
3 Months by Mail . \$5.00

THE MEDFORD MAIL TRIBUNE
33 No. Fir St.
Medford, Oregon
Enclosed is \$..... Send the Mail Tribune Daily and Sunday to:
Name.....
Address.....
City..... State.....
Remitter.....
Address.....
City.....



The subscriber will receive an attractive Gift Certificate if you wish.