

They'll Do It Every Time By Jimmy Hatlo



WONDERING IF THE FOR-FREE ENTERTAINMENT IS ON THE UP AND UP....

The Sun Came Out

Fire-Damaged Las Vegas Newspaper Turned Rapidly To Substitution

LAS VEGAS, Nev. (UPI) — There's an old saying down the street that no matter what happens, "The Sun is going to come out every morning." Whoever came up with that motto for the Las Vegas Sun in years gone by couldn't have realized how true it was, or how much work it would be to make the slogan come true. At 4:45 a.m. Nov. 20, an air conditioning unit above the newsroom exploded and a pre-dawn fire swept through the building, destroying the plant of one of this city's two daily newspapers. Damage was set at \$1.5 million. Just about all that remained at 900 South Main St. were 200 employees wondering about how the Sun was going to come out the next morning. The blaze had come just as the last copies of the final edition had been loaded aboard the circulation trucks. All Hands Help Executive editor Bryn Armstrong, still clad in his pajamas; managing editor Noel Greenwood and assistant to the publisher Ruth Deskin, carted what was unchartered to Mrs. Deskin's home where a temporary newsroom was set up in the garage. A darkroom was established (and still remains) in the home of another staffer. That night, the Sun rolled off the presses of the Las Vegas Review-Journal—24 pages, under the banner, "We Wuz Burned Out." The newsroom stayed in the garage (with one telephone) for a few days until it was moved into a tin circulation building across the alley from the burned-out plant. Carpenters worked around the clock to insulate the walls and to build "mess hall" type tables for the newsies. H. M. (Hank) Greenspun, Sun publisher, was in Geneva, Switzerland, when word of the fire came. He flew back and, after walking through the ruins, held a brief staff meeting. "There's going to be a paper every day," he said. "And the Sun will be bigger and better than ever before." The paper rolled off the Review-Journal Press for nearly a week. Then the press run was switched to the Indio, Calif. Daily News—almost 300 miles away—and the present "airborne edition" came to life. Takes to Air A chartered four-engine airplane flew to Indio from here every evening with news copy and page dummies, then flew back again with copies of the Sun for home delivery. Job shops in Palm Springs, Indio, Banning and other California cities were pressed into service, as were those here and in Phoenix, Ariz. For 10 days it went on, the paper slowly climbing back toward its prefire position. Fifty per cent of the complaints telephoned into the newsroom from subscribers decried the lack of a comic page. Then, on Dec. 6, the Sun was printed in the Los Angeles suburb of Vernon at the Southwest Wave Publishing Co. plant. The press was bigger and the Sun the following Sunday hit the street with 56 pages—a lot closer to the usual 106 pages than the first "after the fire" edition of 24. "We're doing very well," says Armstrong, who came here earlier this year from the Reno Gazette. "The big thing right now is getting back to size as soon as possible. "We're concentrating on getting back to local news and right now we're running about even and still climbing." Big Move Next The next step will be a move from the tin circulation shed into a soon-to-be-completed building nearby which had been designed to expand the paper. Now it will house the entire operation except for a press room. The "airborne edition" will continue, perhaps for a number of months, until a new press can be installed. "The fire might slow us down for a couple of days," added Greenspun, "but we've survived greater onslaughts than fire and this isn't stop us for long." As a matter of fact, the fire didn't stop them at all. Armstrong, too, has survived greater problems. In 1960 The Gazette press room flooded and, when the power failed, water began to rise at an alarming rate. Armstrong ordered a hasty retreat to a nearby job shop and ran off a four-page flier, complete with a story of the flood. Since the fire, Armstrong has had time only to change from his pajamas into street clothes and to marvel at the performance of his staff. Commented one public relations man: "This looks like a front line Stars and Stripes operation during the war."

Feeding the Family

ZOLITA VINCENT Food Editor

Sherried Walnuts Nutcracker Sweet Rich and sweet morsels with an elusive flavor of Sherry wine, that's these sherried walnuts for giving and for keeping. They're coated with a mixture of brown sugar, corn syrup and California sherry; then rolled in granulated sugar. No cooking. Just toss nutmeats lightly in mixture and roll them in sugar. Fill a candy dish for Sonny's teacher; a measuring cup or set of molds for a neighbor; a tobacco jar for grandpa; a vase for a garden enthusiast; or a recipe box, with recipe, for someone else. Tuck some of these into pretty boxes for tree gifts for surprise callers. Recipe makes about four cups. 1 1/2 cups brown sugar (packed) 1/4 teaspoon salt 1/4 cup California Sherry wine 2 tablespoons light corn syrup 3 cups walnut halves Granulated sugar Blend brown sugar, salt, Sherry and corn syrup. Stir in walnut halves, mixing well until coated. Drop walnut halves into granulated sugar and roll around until they have absorbed as much sugar as possible. Place on waxed paper to dry.

Date-Nut Roll This festive date-nut roll is easily and quickly made. Leave it in one or more log rolls for giving or later cutting, or roll and cut into individual pieces. 1/2 teaspoon salt 1 egg white About 3 1/2 cups sifted confectioners' sugar 1 tablespoon butter 1 teaspoon pure vanilla extract 1/2 pitted dates, finely chopped 1/2 cup chopped pecans or walnuts Add salt to egg white and beat only until foamy. Gradually add one cup confectioners' sugar. Add butter and pure vanilla; beat well. Stir in rest of sugar; mix well. Turn onto a board sprinkled lightly with confectioners' sugar. Knead in chopped dates; form into two rolls, two inches in diameter. Roll in chopped nuts. Wrap in waxed paper and chill. Cut into 1/2-inch slices when cold. Makes one and one-half dozen pieces.

Dairy Eggnog Big Boon To Holiday Party Givers Long ago and far away in Merrie Olde England, eggnog was served only before breakfast and again before dinner on Christmas day. That of course was long before dairy eggnog was readily available at local supermarkets or left at door by accommodating milkman as requested. Today, dairy eggnog skillfully blends milk, cream, eggs and flavoring; is chilled, ready and waiting in the refrigerator for offering callers at all times of day or night as well as for planned parties. It comes in easily stored, convenient quart containers. It keeps well. Freezes well, too.

Eggnog Serving Dairy eggnog is ready for serving "as is," half and half with milk or a wide variety of carbonated beverages (children love black cherry) and for adding "spirits" according to inclination. Rich and satisfying, eggnog should be served only with thin slices of fruit cake and traditionally with salted almonds. Never serve eggnog with canapes or other fancy foods; it's just too, too much.

Frozen Eggnog Using dairy eggnog, we make a rich and wonderful eggnog frozen custard like this, garnish it with nutmeg or top with whipped cream and chocolate shavings. Beat one egg white until frothy. Gradually beat in one-fourth cup sugar a tablespoon at a time. Beat until stiff. Fold into two cups dairy eggnog; then fold in one cup whipping cream that has been whipped. Pour into a refrigerator tray that has been lined with waxed paper or aluminum foil. Sprinkle lightly with nutmeg. Place in freezing compartment of refrigerator and freeze until firm. Garnish as suggested above.

Toasted Nuts Place shelled nut kernels in a shallow pan in a slow, 300 degree, oven 20 to 30 minutes. Stir occasionally. Add one teaspoon butter for each cup of nut kernels. Remove from oven and add one-half teaspoon salt for each cup of nutmeats.

Hawaiian Beef Shoppers Special This busy day special will give pleasure hot and you'll be mighty lucky if some is left over for slicing cold. Recipe makes eight servings.

School News

Griffin Creek School

Griffin Creek School will present its annual Christmas program at 8 p.m. Dec. 19. Children in grades four, five, and six will participate. It is a religious program entitled "And It Came To Pass..." On Wednesday, Dec. 18, there will be a full dress rehearsal at 9:30 a.m. Parents and friends unable to attend the evening performance are invited to attend the dress rehearsal. On Dec. 20 room Christmas parties will be held. Santa will visit and students will exchange small gifts. School will be dismissed one hour earlier than usual. Mrs. Mary Overstreet's room learned about the sinking of the ship "Tonquin." The name of the man who sent the Tonquin out was John Jacob Astor. Mrs. Linda Sieg and Mrs. Mariece Lindsay's third graders have completed their first arithmetic workbooks. Most of the children have passed the Krause-Weber physical fitness tests. The social studies classes have been studying about transportation. The children have been interested in drawing pictures of different types of transportation. The children have also made a travel dictionary. In science we have been studying about birds. Each boy

and girl has made a bird book with colored pictures of many different birds. Mrs. Dorothy Tollefson's second grade class has been learning about the Pilgrims. We also made paper mache heads for Halloween. We have been studying about various kinds of clouds. Mrs. Edith Arnold's room has a display of the various clouds using colored paints and cotton. There are 21 children in Mrs. Ruth Gilbertson's first grade room, 9 girls and 12 boys. They read about Alice and Jerry and Dick and Jane. They are learning to count together. They know how to make the letters in the alphabet and are learning what sounds the letters make. We are learning Christmas songs and decorating our room. We have been collecting

canned or packaged foods for the Red Cross Christmas baskets. Many of the primary grades have been making large murals to be used to decorate the White City Domiciliary.



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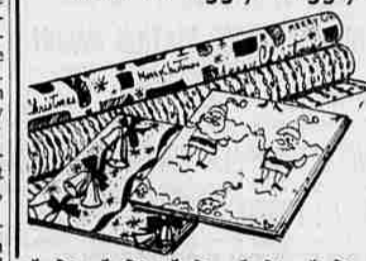
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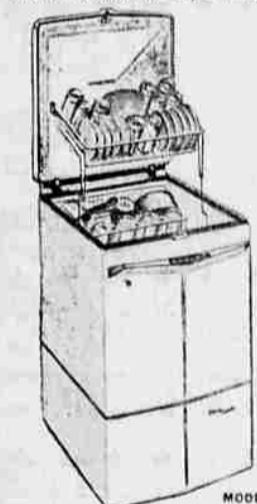
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Merry Christmas...Merry Christmas...

Weyerhaeuser Fills Two Posts

COOS BAY (UPI) —Weyerhaeuser Co. Thursday announced the appointments of Art Smyth as community relations manager and Dean Hignbotham as log coordinator here. Smyth, branch forester for the wood products firm since 1955, succeeds R. A. Jordan, who resigned in June to become a member of the Oregon Industrial Accident Commission. Hignbotham, assistant branch manager, will take over a newly-created position with duties which include supervising the branch's log and stumpage sales and coordinating delivery of logs to Weyerhaeuser's manufacturing plants in the region.

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