

Capitol Memo

By Zan Stark



Middle-Aged Said Behind Traffic Toll

SALEM (UPI)—It is the complacent middle-aged driver with years of motoring experience who is writing a bloody record of tragedy on Oregon's highways this year.

This is the startling conclusion drawn by officials who are trying to find the "why" behind this year's record traffic death toll.

Traffic Safety Director Howard Eddy said "we're not getting our message across to the already driving individuals."

Statistics show the grizzly jump in the death toll is not the

result of wild-eyed youngsters, or the over-65 group.

Statistics also show that complacency mixed with speed is the recipe for death.

"A greater impact speed in collisions has occurred this year," Eddy said.

But Eddy is quick to point out there is no simple answer to the problem.

As of Dec. 16, the death toll this year was 527. The previous record of 492 was set in 1959, and last year's toll was 465.

The death rate, which zoomed to frightening heights earlier this year, has been slowing down in recent months.

Last December, for example, 48 persons were killed on the highways. But as of Dec. 16 this year 13 had died, compared with 24 for the first 13 days of last December.

Officials fear the total may top 550 before the year ends.

Traffic volume is up 4 per cent. The accident rate is up 4 per cent. The death rate is up 16 per cent.

To put it another way, last year 5.25 persons died for every 100-million miles of highway travel in Oregon. This year the rate is 5.83.

Eddy said "driver education is paying off," and added that statistics prove the value of high school driver training programs.

He said speed appears to be the basic element in this year's record toll, "and I'm not talking about the 90 mile per hour wildman."

"It's just that cars are going faster when they collide. People lack knowledge of what are safe speeds under certain conditions," Eddy explained.

ported that nearly 30 per cent of the traffic deaths this year involved persons thrown from their cars at the time of impact. It added many of these lives would have been saved by seat belts.

Eddy said there had been 45,400 accidents as of Dec. 13 this year, compared with 43,800 at this time last year.

About the final days of this year, Eddy could only comment, "caution, holiday ahead."

Grants Pass Police Arrest Juveniles

GRANTS PASS — Because of some quick action by a Grants Pass policeman, two Portland juveniles were taken into custody here Tuesday morning minutes after a theft from a local service station and minutes before the car they were driving was reported taken from Sweet Home.

Officer James Duncan, newest member of the Grants Pass Police force, was in a car patrolling his pre-dawn beat when he saw a car headed north on Sixth Street, a one-way street carrying southbound traffic from Interstate 5.

At the same instant he received a call from the city police station that a car of the same description had just filled up at a local service station and left without paying. Notifying the police station, Duncan gave chase and stopped the car just as it reached the freeway and City Police Sgt. Gerald Hemphill arrived at the scene.

As the suspects were being placed in the police car, another message came over its radio — the vehicle they were driving had just been reported stolen from Sweet Home. Suspects were taken to Josephine County jail to await action, and the stolen vehicle was taken to the city police station.



HOLIDAY BAKING — Tree trimming time is here, and with it the traditional baking of gay Christmas cookies in their myriad holiday forms of bells, trees, boots, wreaths, Santas, reindeer and other appropriate motifs. Cookie recipes and other holiday cooking suggestions in our columns today.

Feeding the Family

ZOLITA VINCENT
Food Editor

Christmas Cookies Prettier, Tastier Than Ever

Christmas cookies this year should be prettier and tastier than ever, and with comparably little effort on the part of today's modern homemaker. With cookie mixes, easy-to-do-butter cookie recipes, push-button decorating tubes filled with colorful frostings, red and green maraschino cherries for cutting into fanciful shapes or for simply chopping and sprinkling over freshly baked and frosted cookies, sugar sparkles and other festive Christmas-type decorations, cookie-making takes on an allure for even the most novice of cooks.

Call in the whole family during cookie-baking time, the results may not be completely professional, but you and the youngsters will have had a lot of fun.

Jam-Filled Kipfels

Tender Flaky Morsels

If ever there were tender flaky morsels of goodness to tempt mere mortals, here they are. Jam-filled Kipfels are made with a butter and cream cheese pastry of almost incomparable tenderness. The pastry can, of course, be used in all the many ways of pastry. Recipe makes approximately 32 crescent-shaped goodies. Pastry will keep well several days in the refrigerator.

1 cup (2 sticks) butter at room temperature
1/2 teaspoon salt
1 8-ounce package cream cheese
1 tablespoon dairy sour cream
2 cups sifted flour
Apricot or raspberry jam
Cream butter together with salt, cream cheese and dairy sour cream. Sift in flour; mix and knead until quite smooth (a small additional amount of flour may be needed). Gather dough into a ball, wrap in waxed paper and chill at least three hours.

Divide pastry into four parts; shape each into a ball. Roll out very thin. Cut in four-inch squares. Each ball of dough should make eight squares. Spread each square with one rounded teaspoon raspberry or apricot jam. Roll squares from corner to corner; shape into crescents; seal both ends. Place on greased baking sheet; bake 20 to 25 minutes in moderately hot, 400 degree, oven. Cool on rack.

Nutmeg Cut-out Cookies

Sift together 1 3/4 cups sifted all-purpose flour, two teaspoons double-acting baking powder and one-fourth teaspoon salt. Set aside to use later. Blend together one-half cup (one stick) softened butter, 3/4 teaspoon ground nutmeg and one cup sugar. Beat in one egg. Stir in flour mixture.

Chill dough overnight or several hours or until stiff enough to roll. Roll one-half the dough at a time to 1/16 inch thickness on a lightly floured board. Shape as desired with cookie cutters. Place on ungreased cookie sheets. Decorate before baking as desired with colored sugar, raisins, almonds or pecans. Or wait and decorate with Butter Frosting after baking. Bake in a preheated moderate, 375 degree, oven 10 to 12 minutes or until lightly browned at edges.

Butter Frosting. Mix one-half cup (one stick) butter until fluffy. Add two cups sifted confectioners' sugar alternately with one to two tablespoons milk or light cream, mixing well after each addition, until desired consistency. Add one-half teaspoon vanilla or almond extract as desired.

Famed Colonial Recipe

Eggnog for a Crowd

If you enjoy the satisfaction of making your own holiday eggnog, we remind you of this famed Colonial Eggnog which has been favored for generations. Recipe makes 3 1/2 quarts of eggnog or enough for 30 half-

cup (four-ounce) portions.

Blend one-half cup sugar with 10 beaten egg yolks in top of double boiler. Slowly stir in one quart scalded milk. Cook over hot water, stirring constantly, until mixture coats spoon. Remove from heat; cool; stir; then cover and chill thoroughly.

Add one-half teaspoon salt to 10 egg whites; beat until stiff. Fold in one-fourth cup sugar gradually. Whip one cup (one-half pint) heavy cream. Fold egg whites and whipped cream into cooked mixture separately. Add one-half cup brandy and one-fourth cup light rum. Chill several hours. Pour into pre-chilled punch bowl; sprinkle with nutmeg.

Additional brandy or rum may be added at serving time. Many westerners prefer Bourbon as the additional "spirits."

Eggnog Frozen Custard

Dairy eggnog that comes in quarts from your milkman or from refrigerated dairy foods section at the super market freezes well for serving as it comes from the freezing tray; but more often is used to make this Eggnog Frozen Custard. To serve, garnish with nutmeg or top with whipped cream swirl 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 with nutmeg and place in freezing compartment of refrigerator. Stir frequently until mixture holds its shape, then freeze until firm. A dessert de luxe.

Variety of Sauces

Top Holiday Pies

Brandied Hard Sauce. Blend one-fourth cup (one-half stick) butter or margarine with three-fourths cup confectioners' sugar. When creamy, add one-half teaspoon vanilla extract, one-eighth teaspoon nutmeg and two teaspoons brandy. Spread out on a plate and chill. To serve: cut into squares and serve with mince, apple or pumpkin pie. Makes three-fourths cup sauce.

Date Cheese Topping. Combine one three-ounce package cream cheese, one-fourth cup orange juice, one-fourth cup chopped, pitted dates, one-half teaspoon confectioners' sugar and one teaspoon grated orange rind. Beat until fluffy. Serve with custard or pumpkin pie. Recipe makes two-thirds cup topping.

Molasses Hard Sauce. Blend one-fourth cup (one-half stick) butter or margarine and three-fourths cup sifted confectioners' sugar together. When creamy, add one-eighth teaspoon nutmeg and one and one-half tablespoons unsulphured molasses. Spread out on a plate and chill. To serve: cut into squares and serve with pumpkin or custard pie. Recipe makes three-fourths cup hard sauce.

Fresh Orange Whip. Combine one-half cup heavy cream, whipped, with one-half cup fresh orange sections. Serve with custard or pumpkin pie. Recipe makes one cup of whip.

Molasses Whip Topping. Fold one and one-half tablespoons dark molasses into one-half cup whipping cream, whipped. Serve with pumpkin or custard pie. Recipe makes 1 cup topping.

Appetizer or Salad

Both handsome and satisfying as appetizer or as main dish salad is the combination of plentiful avocados and plentiful pink grapefruit. Fill avocado halves with pink grapefruit segments, or pink grapefruit half shells with avocado balls and grapefruit segments. Pass a French dressing.

Advance Trip to Hawaii Planned By Trade Mission

A representative of the Portland Commission of Public Docks will make an advance trip to Hawaii Dec. 16 to 20 to secure the cooperation of Hawaiian officials for the proposed Oregon trade mission to be conducted there.

A letter from the Association of Oregon Counties indicated that a trade mission would follow on Feb. 9. One Oregon representative would be financed by the Oregon counties. Representatives of various business firms and various public officials interested would have to finance their own trips, the letter explained.

Exact financial and other details will have to be worked out after the December exploratory trip, the letter stated.

Purpose of Mission

Primary purpose of the trade mission is to establish contact between Oregon firms and Hawaiian businessmen. Considerable enthusiasm has greeted the tentative plans so far, it was noted at a luncheon meeting Dec. 11 of the Oregon Trades Commission.

The Jackson County Court has appointed County Trade Commissioner Russell Hogue, Medford Corporation; Glenn Harrison, Bear Creek Orchards; Gerald McGrew, McGrew Lumber Company; Martin Grier, Applegate cattleman; and Shelby Tuttle, executive secretary for the Medford Pear Shippers and Fruit Growers League.

The AOC letter was in answer to a telephoned request for additional information made by County Commissioner Edwin Taylor who is in charge of the local trade project. During a Dec. 10 meeting with the County Court interested businessmen had asked for more definite information.

Santa Plans Trip To Montague Tonight

MONTAGUE—Santa Claus is coming to Montague at 7:30 o'clock tonight to climax the annual community Christmas party at the auditorium sponsored by the Parent Teachers Association. Mrs. Vera Clement is the program chairman.

The school band will play several selections of Christmas music under the direction of Dan Soars, who will also lead the community singing.

The school glee club will sing a number of selections and the Little Shasta School children will put on a skit under the direction of their teacher, Mrs. Paul Weddle. Students of Alice See's Dancing School will do a few numbers.

Deviations will be led by Mrs. Marjory Bowen of the Family Fellowship Church, the Rev. Elmer Adams of the First Baptist Church, and the Rev. Donald Donahue of the Yreka Methodist Church, who also serves the same church in Montague.

Santa Claus will distribute sacks of Christmas treats which have been financed by the volunteer fire department.

Unmanned Satellite Launched by Russia

MOSCOW (UPI)—The Soviet Union today launched another unmanned satellite.

The official Soviet news agency Tass said "Cosmos 24" carries scientific instruments which will continue space research in accordance with the program announced last March 16.

It was the 16th satellite launched by the Soviets this year, including two manned space ships.



WILL SEE CHRISTMAS — Little Vicki Wray of Bolling Green, S. C., will get to see Christmas after all. Doctors at Duke University Hospital in Durham, N. C., have postponed, at least until after Christmas, an operation which would leave her totally blind. Her right eye was removed last year, her left was to be removed because of a malignant tumor. (UPI)

Training Area Plan To Be Discussed at Meeting in Medford

A proposal to group several counties into regions or training areas, advanced by the Advisory Board on Police Standards and Training, will be presented here Tuesday, Jan. 7, J. Bardell Purcell, advisory board chairman, announced today.

A meeting to discuss the proposal and name a council for the region of Josephine, Jackson and Klamath Counties, will be conducted by Ralph Miles, assistant special agent of the FBI, in the Assembly Room of the Jackson County Courthouse. It is scheduled for 2 p.m. Attendance will be all chiefs of police, sheriffs and district attorneys.

"It is the desire of the Advisory Board on Police Standards and Training to further increase local participation in the planning and conducting of training programs throughout the state," Purcell explained in announcing the meeting.

"We believe that grouping several counties into regions or training areas, each to be represented by a coordinating council, would be beneficial to this program," Purcell said.

Last Du Pont Brother Dies

WILMINGTON, Del. (UPI)—Irene du Pont, 86, last survivor of the three brothers who led the DuPont Co. to its pre-eminent position in the chemical industry, died at her home today.

Du Pont had been ill for some time at his home at Grannogue just outside Wilmington. During Du Pont's lifetime E. I. du Pont de Nemours & Co. became the world's largest diversified chemical firm. At the time du Pont, great grandson of the founder of the firm, it was a relatively small Delaware concern engaged exclusively in the manufacture of explosives.

Oregon Supreme Court Decisions

SALEM (UPI)—An insurance company must make personal visits if necessary in efforts to assure that parties involved in the trial of an accident case appear in court, the Oregon Supreme court ruled Wednesday.

In a 4-3 split decision, the high court upheld a ruling from George R. Duncan which required Farmers Insurance Exchange to pay \$1,075 to the State Farm Mutual Automobile Insurance Co., which provided insurance for O.A. Sjolund, one of the drivers involved in an auto collision.

At the lower court trial, the other driver failed to appear in court, and the verdict was directed against him.

State Farm Mutual paid Sjolund, and attempted to recover from the Farmers Insurance Exchange. When Farmers refused to pay, the case went to court.

Should Convince

In a dissenting opinion in which Chief Justice William McAllister and Justice George Rossman concurred, Justice William C. Perry said the majority seemed to conclude in the words "due diligence" the thought that the company must personally contact the insured and convince him he must cooperate. They felt the company's attempts to contact the insured by mail was sufficient diligence, and pointed out the company could not properly present its defense without the insured's testimony.

Reversed and remanded for a new trial was a decision by Douglas County Circuit Judge Charles S. Woodrich that released the General Insurance Company from some of its obligations to pay Lefty Ladd and Earl Morley for damage to a building they owned that resulted from the 1959 Roseburg blast.

The company thought certain walls of the building could be salvaged, and Ladd and Morley agreed to accept \$3,900 at a later date for replacement of the walls if they could not pass inspection.

Demanded Payment

Ladd and Morley subsequently demanded payment of the \$3,900, but the company contended the period of limitations as provided in the policy had expired, and the case was dismissed by the lower court.

The high court ruled that Ladd and Morley were entitled to a new trial of their demand for the \$3,900.

The Supreme Court upheld an order by Marion County Circuit Court Judge George Jones sustaining an order of the public utility commissioner granting authority to Portland Motor Transport and Widing Transportation, Inc., to transport bulk petroleum products from the Eugene area. Granting the authority had been opposed by several other trucking firms.

Also upheld was an order of Washington County Circuit Court Judge Glen Heiber which changed the custody of two minor children from a divorced mother, Nancy J. Sullivan, to their father, Gerald A. Sullivan.

Both the trial and Supreme Courts agreed with the father's charges that after the entry of the divorce decree, the mother pursued a course "of gross moral misconduct in the home in which she and the children were living."

Boundary Changes Approved

The Supreme Court approved the boundary changes of Walla Walla County School District No. 7.

The action reversed a ruling by Walla Walla County Circuit Judge W. F. Brownlow. The high court ordered the lower court to dismiss the petition for review it had upheld.

The lower court had declared the boundary changes invalid. The trial court had held that the school board did not make the findings of fact required by statute as the basis for its action, and ruled the board did not have jurisdiction to change the school district's boundaries.

The high court held that adversary hearings in proceedings to fix school district boundaries were not necessary.

"Residents and taxpayers do not have any personal or property rights in a particular school district boundary arrangement, which are entitled to be asserted in adversary proceedings in frustration of the school board's effort to carry out its policy-making function," the Supreme Court ruled.

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