

### The Light Touch

## Saving the Vegetables from Winter's Icy Fingers Is the Job at Hand

By Maxine Buren  
Statesman Woman's Editor

Jack Frost has a way of coming quietly to the garden and merely touching lightly now and again. But his visits may destroy more than one realizes.

A few light frosts that "don't" mean anything, soon wilt leaves of warmth loving plants and start processes of disintegration of summer vegetables.

Looking into the garden we see that the begonias, which only a few days ago were handsome and proud, are now sad wilted things without petals or leaves. It's the same way with vegetables.

Summer squash is about at the end of its usefulness, tomatoes are close behind. Leafy greens that will not stand cold should be used as soon as possible.

The squash, which served so well throughout the summer, may

mean anything, soon wilt leaves be sliced, blanched, and put into the locker if you wish.

Tomatoes that have only a touch of color may ripen in a sunny window, those already ripe may be kept awhile in a cool place. Some women claim success in wrapping partially ripe tomatoes in newspaper and keeping in a cool but not freezing place. They bring them to a window to ripen when wanted.

The Italians, who raise the small cherry tomatoes, pull up the whole vine, hanging them from the rafters and allowing the to-

atoes to dry. They use them for gravies or to flavor soup.

Green peppers are easily spoiled by even light frosts. Better gather in all that are on the vines and store in a cool place, or do as some women are now doing, put them down in the freezer in brine.

We tried some last year and found that we preferred them cut in shreds to be used in flavoring, rather than frozen whole for baking. The latter took up too much room in the locker, though they seemed successful enough as to flavor and keeping qualities.

Let's look at what to do to use some of the vegetables that must be harvested.

To add variety to the summer squash fare, one might scoop out the center of rather large squash, filling the cavity with the same sort of mixture used in peppers. Usually a starchy food such as rice, crumbs or corn, is combined with meat and seasoned with tomatoes. Sprinkle the crumbs on the top, add dabs of butter and

bake in the oven until soft. A little water in the pan will help to steam the squash and make it tender.

Several leafy greens may be combined to make a vegetable of different flavor.

Tomatoes of course may be canned or used in innumerable meat dishes or vegetable combinations. The tomatoes provide flavor and moisture for casseroles, meat loaves, stews and soups. Either green or ripe tomatoes may be broiled or baked after being sprinkled with crumbs or cheese for interest.

Green peppers as we've said, may be frozen, and of course they, too, make flavor in meat dishes or gravies. Combined with sliced onion and sauteed in butter they may be creamed and served on toast or baked potatoes.

Look in your cook book for recipes — often the author will surprise you with ideas new to you, even though not necessarily a novelty.

## Halloween Party For Club Group

Mrs. Leo Johnson entertained the Salem Soroptomist club Wednesday evening with a ghost and witch party at her home on Rivercrest Drive. Assisting the hostess were Mrs. Donald Reinke, Mrs. Eva Rush and Miss Mary Brady. Autumn leaves and jack-o-lanterns provided the decorative note.

The diversion of the evening was spent playing games. A short meeting was held with president Mrs. Glenn McCormick presiding. The president Mrs. Walter Barsch and Mrs. Marie Ling gave reports on the northwest regional conference which they attended at Belingham, Washington.

Members present were Mrs. Glenn McCormick, Mrs. Abner Kline, Mrs. Ellen Gabriel, Mrs. Eleanor Barbour, Mrs. Nell Brannon, Mrs. Belle Brown, Mrs. E. H. Kennedy, Mrs. Winifred Petty-

John, Mrs. Walter Barsch, Mrs. Laura Pangle, Mrs. Marie Ling, Mrs. Henry Millie, Miss Irene deLisle and Miss Lena Blum. Special guests were Mrs. Jack Johnson and Mrs. Sylvia Shreeves. Farley Mogan will be the speaker at the next noon luncheon meeting, October 26, telling of his trip to Germany.

## Membership Group Feted

Mrs. Frank R. Kellogg entertained the membership committee of the Salem Memorial hospital auxiliary at a dessert luncheon Wednesday afternoon at the Marion hotel. Mrs. Howard Doak, secretary, reported a good response from the current membership drive and checks may be mailed to Mrs. Doak at route 3, box 640. Guests of Mrs. Kellogg were Mrs. E. B. Goeckner, Mrs. Malvin B. Rudd, Mrs. Lawrence A. Ball-

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## Preferential Tea Sunday


The Alpha Epsilon chapter of Beta Sigma Phi will hold a preferential tea on Sunday afternoon at the home of Mrs. J. N. Bishop, 460 Leslie st. The guests have been asked to call from 3 to 5 o'clock. New pledges are Mrs. Donald Stiffler, Mrs. James Marshall, Mrs. Joseph Craecroft, Mrs. Donald Costello, Mrs. Melvin Johnson,

mer, Mrs. A. J. Becker, Mrs. E. L. Gray, Mrs. William E. Healy, Mrs. Harold O. Schneider, Mrs. G. Cleo, Mrs. Eugene Anderson, Mrs. Jacob Foss, Mrs. P. C. Anderson, Mrs. Mike Steinbock, Mrs. Arthur Cole, Mrs. Howard Doak, Mrs. A. C. Haug and Mrs. M. E. Knickerbocker.

Miss Joan Kemmerer and Miss Cecelia Green. Transfers are Miss Joan McCarthy of Portland and Mrs. K. L. Forstrom from Enterprise.

Greeting the guests at the door will be Mrs. Eldon Lindhorst and Mrs. B. O. Bishop. Mrs. J. N. Bishop, the social director, and Miss Hazel Shutt, director, will pour with members of the chapter assisting.

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