



PLENTY OF PICKLES—No Pickle Pusses around when you serve handsome hamburgers like these with plenty of pickles on the side. And don't forget pickles inside, too.

Feeding the Family

By Zola Vincent
Food Editor

The Burger and Pickle Families Are Close Relatives

Meet the Burgers... our favorite food family. And wherever the Burgers go, there you will also find the Pickles. Here are folks, foods we mean, that have really grown and stepped up in prominence. They've made a big jump from the summertime roadside stands where only one kind of Burger, the hamburger, and one member of the Pickle family, the dill, first got their start.

Today, burgers and pickles appear together wherever food is served, the year around. There is no limit to the country and city cousins that have grown up in the past quarter century. Hamburgers and pickles appear in crowded picnic parks and at Hyde Park, Hamburgers are made of beef, pork, veal, lamb and occasionally even of ham. Combinations are as varied as the persons who make burgers. Then there are cheeseburgers, chickenburgers, turkeyburgers, and tunburgers.

No one ever heard of a burger without a pickle. There'd be no zest. To make a bad pun, any hostess would be in a pickle without a pickle to add crunchiness, flavor distinction and color interest to her burgers.

Pickles that appear constantly with burgers include every known variety. To name a few: plain dills, Kosher dills, garlic dills, hot dills, candied dill sticks, sweet and sweet mixed, sour and sour mixed, India or sweet relish, fresh cucumber slices, bread'n butter pickles,

sweet gherkins, cross-cut sweet, preserved sweet.

Beef Burgers Most Numerous
Let's talk about the most popular member of the family. The name "hamburger" usually refers to patties or to pre-ground beef displayed in the meat case. This may vary greatly in quality as you well know. "Ground round" indicates cut of meat used.

Fresh Ground Beef
You may choose hamburger, ground round or ask your meat man to grind shoulder (chuck), flank, sirloin tip or neck meat. If meat is lean, have 2 ounces of suet ground with each pound of meat. Have meat ground only once. Twice-ground meat is more compact. A pound is popularly supposed to serve four. The men and growing boys we know take more.

How To Store
Fresh ground beef may be made into patties (press between waxed papers) as soon as it is purchased. Place on waxed paper. Cover. Keep in refrigerator. Use within two days.

How To Cook
Ground beef may be made into thin patties and pan fried or into thick patties and broiled. It may be mixed with any desired seasonings before shaping into patties, or seasoned after cooking.

Unusual Ways With a Burger
Burgers in the picture are double-deckers. We sandwiched a layer of pickle relish in between two seasoned hamburger patties; pan-broiled as usual. Very Good.

Combine hamburger with a little pork sausage and one lightly beaten egg. Sandwich a medium thick apple slice between two hamburger patties; brown on both sides and finish cooking in moderate oven.

Super juicy are made by seasoning ground beef with salt and pepper, adding a little grated onion, onion juice or onion powder. Make patties about 3/4 inch thick; brown lightly in cast iron or heavy aluminum skillet. Turn heat down and cook until desired doneness. Arrange on hot buns and pour over hot mushroom sauce, tomato sauce or cream sauce to which peas have been added. Pickles on the side for crunchy zest.

Barbecue Special. Press uncooked, seasoned hamburger into very thin flat cakes between waxed paper. Sandwich raw onion mixed with steak sauce between two patties. Carry out to the barbecue and quickly broil on both sides. Serve as usual on large hot buns, split and buttered or mayonnaised. Pickle assortment with this.

Bake or Broil Bacon
Bounty: Don't Rush It
The budget meat buy now is bacon. Prices are the lowest in years. So low in fact that bacon and eggs may well be a breakfast duet often. They're a good team for luncheon and supper also.

Bacon doesn't like being hurried; resents it to the point of curling up and smoking. Both texture and flavor are easily ruined by rushing.

To Buy Bacon. Buy only enough bacon for a week. Flavor and aroma of bacon fade after one week in storage. Keep covered in refrigerator. Do not freeze bacon.

To Pan-fry Bacon. Put the slices in a cold pan over low

heat. Do not overcrowd the pan. Cook slowly and turn the slices just once. It takes 8 to 10 minutes to pan-fry bacon crisp. When done, drain on absorbent paper on a wire rack and keep warm until serving time.

To Bake Bacon. Place slices of bacon on a wire rack set in a dripping pan. Bake in a hot oven, 400 degrees, until bacon is at desired stage of crispness. It is not necessary to turn or to drain baked bacon. Takes 12 to 15 minutes.

To Broil Bacon. Place slices on a cold broiler rack. Broil about 3 inches from heating unit. Cook only 2 to 2 1/2 minutes to a side, turning slices once.

Bacon Drippings. Keep bacon drippings in a covered jar or can in a cool place. Use for pan-frying and seasoning vegetables. Or use in making griddle cakes or waffles. Use bacon drippings within two weeks for best flavor.

Leftover Bacon. We cannot imagine having any left over, but just in case... Use crumbled leftover (or made fresh, for that matter) bacon in scrambled eggs, muffins, waffles, baking powder biscuits, creamed potatoes, cooked corn, fluffed baked potatoes, lettuce salad, potato salad or in macaroni or rice casseroles. Use sliced chicken, veal or hard-cooked eggs.

Tomato Juice Pick-Up. Heat a can of tomato juice with a bay leaf, 2 or 3 whole allspice, some celery seed and garlic salt. A very nice first course.

It's Easy To Freeze and To Preserve Strawberries

A fine strawberry crop is being harvested. If you've not already lined up your supplies for home preserving or freezing (and plan to do any), now is the time to talk things over with your fruit man or other source of supply. To be sure there will be strawberries later, but prices will be seasonally higher.

Home Freezing Method
Strawberries may be successfully frozen whole, sliced, crushed, pureed or made into sparkling juice. Experts tell us that extra-good results may be obtained by slicing or crushing them, packing in sugar and then freezing.

Select only firm, red-ripe berries. After sorting, wash them, a few at a time, before hulling and then drain in a colander. Hull and slice. Sprinkle sugar on berries, allowing 3/4 cup to one quart (4 cups) sliced berries. To draw the juice, turn the fruit over and over using a big spoon.

Berries now are ready for packing in moisture-vapor-proof containers. Since the fruit will expand in freezing, allow one-half inch headspace in pint containers and one inch in quart containers. Be sure that juice covers all the fruit. Press berries down with spoon, if necessary.



IN CIRCUS MENAGERIE—"Little Bit," said to be the smallest baby elephant in captivity, is shown with her mother. Both are members of the menagerie of the Clyde Beatty circus which will give two performances in Medford next Tuesday, at 3 and 8 p.m. The Medford Lions club is sponsoring the circus this year.

There is no one metal which can be said to be the most durable. Steel, an alloy of iron with small amounts of carbon, is one of the most prominent of structural metals. In resistance to corrosion, copper is highly durable as is lead, gold, silver and platinum.

Salem (U.P.)—Warm weather has ripened Willamette valley strawberries, and growers sent out a call for more harvesters.

Pre-School Clinic Gold Hill, June 9

Gold Hill—A free health clinic for all pre-school children who will enter the first grade of the Gold Hill school in the fall will be held all day Monday, June 9, in the basement of the Community Methodist church. Hours will be 9:30 a.m. to 3 p.m. School Principal Robert Sage, reminds parents that the law requires children to have such an examination before entering school for the first time. Children not examined at this free clinic will have to be examined by a private physician at the expense of the parents.

Dr. A. Erin Merkel, county health officer, will conduct the clinic assisted by Mrs. Ethel Mae Kanelier, school health nurse. Mrs. Melford Hood will be in charge of registering and weighing the children, assisted by Mrs. Delos Walker and Mrs. Melvin Burnett.

Mrs. Hood states that cards are being sent to all parents of these pre-school children, but those who wish to make appointments may telephone her at 5-9022.

Wagner Creek Youth Club Planning Dance

Wagner Creek—The Wagner Creek Youth club will hold a hard times dance at the school on Wagner Creek road on Saturday, June 7, following a potluck supper at 6 p. m.

A prize will be given to the person wearing the "tackiest" costume, those in charge said. The public is welcome.

Use Mail Tribune Want Ads

School Budget Vote Set for District 6

Gold Hill—The annual school budget election for consolidated school district No. 6 will be held Monday, June 9. Election polls will be in Gold Hill and at Central Point.

Voters in the Gold Hill part of the district will vote in the gymnasium of the Gold Hill grade school, between 2 p.m. and 8 p.m.

The following Monday, June 16, a new director for the school district will be elected to replace Otto Bohnert, whose term is expiring. Polling places and voting hours will be the same as for the June 9 election.

Wisconsin leads all states in the sale of nonresident fishing licenses; Minnesota is second, Michigan third.—Sports Afield.

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NOTES FROM THE BEET SUGAR KITCHEN by Nancy Haven



FREE—Beet Sugar's new booklet—"Well Preserved"—a variety show of jams, jellies, preserves and relishes, starring surprise treats of uncooked jellies, frozen jams and garnishes. Helpful tips and charts, too. (Also still available—"Answers By The Canning Doctor"—56 pages on the "how to" of home-canning and freezing.) Send for your free copies now. Address below.

Apricot-Pineapple Conserve
The Beet Sugar aids flavor, helps preserve color, adds food energy.
3 lbs. (about 50 medium) apricots
1/2 cup (No. 1 flat can) crushed, drained pineapple
1 1/2 tps. finely grated lemon rind
11 cups Beet Sugar
1 1/2 cups coarsely chopped, blanched almonds, or 1/2 tsp. almond extract

Wash, pit and quarter unpeeled apricots. Measure 1 1/2 cups. Combine fruits, lemon rind and sugar in large preserving kettle; stir to blend in sugar. Bring to a rolling boil on high heat. Reduce heat; boil 20 minutes, or until two thick heavy drops run together off clean metal spoon (219° F.), stirring often. Remove from heat; skim. Stir in chopped nuts or almonds or flavoring. Pour into hot sterilized jars; seal at once. Makes about 7 pints.

Freezing Apricots
Freeze unpeeled halves in cold medium syrup made of 1 cup

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