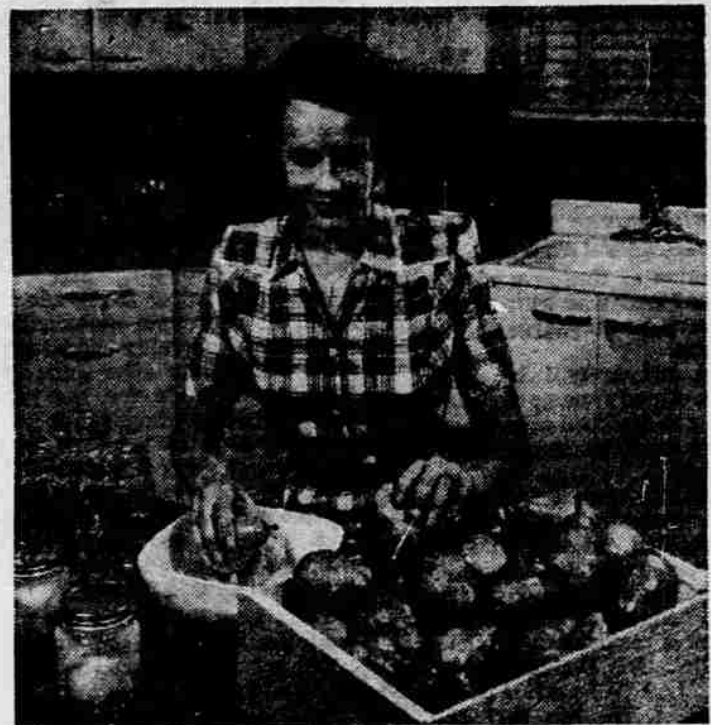




PEARS ON MARKET — Pacific Coast orchards are pouring their bounty of luscious Bartlett pears into local markets. They are unsurpassed for eating out-of-hand, in fruit cups, salads, desserts. Pear canning and freezing are discussed by Zola Vincent, author of Feeding the Family.

Feeding the Family

By Zola Vincent
Food Editor

Luscious Pears Top List Of August Plentifuls

Plenty of fresh Bartlett pears bring refreshing goodness for eating out-of-hand from early morning until bedtime. Versatile pears fit into any menu.

Bartlett pears are the best for canning. New freezing methods are also given here. Give your family a treat by keeping pears on hand now; canning, freezing and making spicy pear butter or preserved pears for winter eating.

This year's crop is only average in size, but much more fruit than usual will be marketed fresh because canners are taking less, due to tremendous storage stocks.

Flavorful Best

Bartletts are at their flavorful best when they are fully ripe. Like all pears and unlike peaches, they ripen best off the trees. Good pears to ripen at home is a cool basement. Warm kitchen or sunny window sill is not good! Bartletts are ripe when the skin has a yellow tinge replacing the green and the pear yields to gentle pressure of the hand. After pears have been ripened, place them in the refrigerator to chill for maximum eating-out-of-hand pleasure.

Pears in Salads

Next to eating out-of-hand, fresh pears are most popular in salads. Use them alone, with cottage cheese, balls of cream cheese or combine with any and all available fresh or canned fruits. For a surprise delight, delicious salads can be made by using minced chicken, crab or turkey with pears.

Pears, Baked, Broiled. Next time you bake, broil or glaze pears, try molasses, honey or brown sugar and spices, singly or in combination. Serve them warm or fix anytime and chill them in the refrigerator for serving cold. Ever try a smooth custard sauce over cooked pears? Worth doing.

Pears and Cream for breakfast is a delightful dish, with or without cereals.

Pear - Cheese - Cracker Tray

Here you have a sophisticated dessert that needs little preparation. Offer guests and family a tray with an arrangement of chilled fresh Bartletts accom-

panied by a cheese dip or cheese assortment and a variety of crackers. Good dip combines soft cream cheese and blue cheese seasoned with salt, paprika and lemon juice or Worcestershire sauce.

Canning Pears Easy

The cold pack method is the most satisfactory for canning Bartlett pears. Wash, peel, halve and core the ripe pears. If quantity is prepared at one time, place in water to which a small amount of salt or vinegar has been added.

Pack into clean, hot jars. Cover the pears with a medium syrup made of 1 cup sugar to 2 cups water, allowing 1/2 inch head space in top of the jar. Work out air bubbles with a silver knife.

Adjust lids according to the manufacturers' instructions. Process the fruit in boiling water bath, timing it for 20 minutes after the water returns to boiling. On removing jars from canner, separate them well for quick cooling, allowing 3 to 4 inches between jars. If heat is held in jars too long, pears may be overcooked causing them to take on a pinkish tinge.

Freezing Pears: New Method

Bartlett pears in your home freezer will give you fresh fragrant pears well into winter for a method has been found for freezing pears. The method is quite different from that used for other fruits so follow carefully. After pears are washed, peeled and cored, they are dipped into boiling 40 per cent syrup for 1 to 2 minutes, then chilled. The pears (slices, quarters or halves), are then packed into freezer containers and covered with cold 40 per cent syrup to which ascorbic acid has been added, using 1/4 teaspoon to each cup of cold syrup. Place pad of locker paper in top of container to hold fruit under syrup. Seal and freeze.

Forty per cent syrup is made in proportion of 1 cup sugar to 1 1/4 cups water.

Gravenstein Apples

Gravenstein apples are in bountiful supply right now, right this minute and they'll soon be gone so grab them and enjoy them while ye may for

their season is short. Any Gravenstein grower will tell you that no finer apple grows.

Strictly a summer apple, the Gravenstein is greenish yellow, overlaid with stripes of light and dark red. It is medium to large, firm, crisp, moderately juicy, medium acid and is good for eating fresh and in salads, and is a really first class cooker.

Long Time No Pie

It's been three months since we've seen apple pies and here are Gravensteins to change that. Many say that summer apples make the best apple pie in the world. We want to remind you, however, to go easy on the spices with summer apples. They have enough flavor to stand up and be recognized without bolstering by cinnamon and such. Maybe a little more sugar.

Saucest Applesauce

Tart summer apples make the sauciest applesauce. And the easiest, since they cook to the right consistency without straining. Use only a little water since they're quite juicy. Now's the time to can some for next winter's applesauce cakes and to serve for dessert with cookies. Add a little vanilla or almond extract to dessert applesauce.

Family Favorite Dessert

For a dessert certain to please the family and call for encores, add 3 beaten egg yolks and a little grated lemon rind to 3 cups sweetened applesauce. Top with a meringue made of the egg whites, stiffly beaten, and to which six tablespoons of sugar has been added. Bake in a baking dish set in hot water for 15 minutes at 325 degrees. Good for company, too.

Relish Bowl. When you don't have time to make a salad for dinner, let a relish bowl take over. Pieces of crisp celery, little green onions, shiny ripe olives and carrot sticks are all you'll need for an attractive and colorful arrangement.

Reminders For Smooth Jam Sessions

Organize first. To make your home-preserving easier, surer and safer, check supplies and condition of jars, lids, paraffin, etcetera. Read recipe through and assemble everything before starting. All measurements are level. Use standard measuring cups and spoons. Arrange for storage space in a cool, dark, dry place where temperature is constant.

Sterilize! A must! Wash jars and glasses with soap and water; rinse in hot water. Put them in a large container. It need not be deep if jars are placed on sides. Cover with fresh water; boil 10 to 15 minutes. Add lids. Leave over low heat, until needed; drain; fill jars and glasses while hot.

Time-Temper Savers. No spills with a large preserving kettle. Use at least a 3-quart size; shallow and wide-bottomed so contents can reach a full, rolling boil fast. Rapid cooking helps preserve flavor and color. No burns with a long-handled wooden spoon for stirring and metal tongs for handling hot jars.

No guess. When done, two thick, heavy drops run together off a clean, metal spoon. A candy-jelly thermometer is an aid; works together with the traditional jelly spoon test. Finished temperature for jellies is 219 degrees to 221 degrees at sea level.

Prepared Pectin. Liquid or powdered fruit pectin may be used in any jelly, jam or preserves. Shorter boiling time is required and while more sugar is used, the quantity of jelly is proportionately greater. Be sure to follow manufacturers' directions exactly.

Paraffin. First, melt paraffin over hot water (tin can is fine); pour into a metal spoon placed close to surface of jelly, letting it overflow into surface of the jelly into a thin layer, about 1/8 inch thick. When set, prick any bubbles and pour a second 1/2 inch thick paraffin layer. Slightly tip and swirl glass to seal edge.

Labeling. Label at once with name of product and date. Spare your tongue. Run gummed label over ice cube or wet cloth.

Gift Glasses. Looking ahead to the holidays and to delighting relatives or dear friends with home-made sweetstuffs, use cheese glasses or any pretty reusable such as inexpensive sherbet or other fancy glasses or cups. Add a monogram in label.

● Get this helpful New Washing Soda at your grocer's. Look for the blue box with the red circle.



OFFICIALLY ACCREDITED representative of California State Fair, Elsie, world's foremost cow, will tour northern California cities and return to Sacramento in time for Fair, August 28 to Sept. 7. Milkmaid Terry Vasquez has a hand in commissioning Elsie as special State Fair representative. (International)

Around Hollywood

By ALINE MOSBY
United Press Correspondent

Hollywood — (U.P.) — At last somebody's given one of those wild Hollywood parties that your mother always warned you about.

This soiree was tossed in honor of Marilyn Monroe by a n d leader Ray Anthony, to plug a song he's "introducing," called "Marilyn." The cocktail party featured:

A girl with the lowest cut dress in Hollywood history who announced she was out to take the whistles away from Marilyn; a man who jumped into the swimming pool with all his clothes on;

A helicopter that almost landed in the pool, too, nearly demolishing 19 highballs, plus the people holding them, in the process.

Miss Cleavage of 1952 is Gloria Balth, who made starlets in Bikini bathing suits and burlesque queens in tassels look like school girls swathed to the neck.

Neckline Cut Sideways Gloria made an entrance in a gray dress, clinging, with a neckline that was cut not only too low but sideways, too. Several newsmen who studied this phen-

omelon announced it was an astounding feat in dress engineering.

Miss Pall, a leggy blonde who used to be a New York model, carefully licked her bright lips and explained it this way:

"There's no difference between me and Marilyn except luck. With a little luck I could be where she is. I came to this party to see what would happen when I walked in."

"Marilyn," she giggled, "turned all different colors."

"I made this dress myself," she added. "But I ran out of material!"

Marilyn arrived in a tight red dress, not quite so low-cut while Mickey Rooney played the drums.

Two members of the Hollywood press arrived by helicopter. They said they wanted to get aerial views of Misses Monroe and Pall. The machine landed on the lawn. The propeller breeze swept two umbrellas, some chairs and several drinks into the swimming pool.

The pilot later confessed he almost tipped into the pool. He said he might have killed a few people.

The man who did tip into the pool was a member of the Hollywood press, and had best be left anonymous. He did a fine sidestroke among flowers, spelling "Marilyn," that floated on the pool. His wife says that's the last Hollywood party he'll ever get to.

Civil Defense Topic Of Friday Meeting

Civilian defense will be the main topic of discussion during a meeting Friday night at 8:30 o'clock in the Roxey Ann Grange hall, according to Col. Charles E. Stafford, county CD director. The general public is invited to the meeting which will feature movies and a discussion of all phases of CD.

Conduction of the meeting will

Steady Employment Increase Continues Korean Combat Pay To Be Distributed

Employment continued its steady seasonal increase during July according to the monthly report of John J. Patton, manager of the Medford office of the state unemployment compensation commission.

Employment in this area has been high, he said, throughout the month. The group of unemployed persons is largely made up of new arrivals who have not yet become established in the community. The usual influx of new residents was increased by persons leaving the California earthquake area.

Labor shortages in a few skilled occupations are already appearing, but they are not yet serious. A general labor shortage of labor in practically all fields of employment is expected every August with the start of the fruit harvest.

Peak local employment is expected in September.

A new pay act provides for a month for members of the service in the Korean combat zone, according to the Medford office of the veterans administration.

To be entitled to combat pay during a month the service member must have been subjected to hostile fire for at least six days during the month. If he receives special pay or incentive for hazardous duty he is not entitled to combat pay.

The department of defense will soon distribute claim forms on which veterans may apply for combat pay. Claims should not be submitted until the appropriate forms are available.

The Grange

Gold Hill Grange
About 50 members and guests gathered at the Gold Hill Grange hall for a picnic Sunday. It was announced that ladies are to bring cakes for the August 7 meeting when third and fourth degrees will be given. Ice cream will be furnished by the Grange.

Mrs. John Runyon and daughter Nancy of Central Point and their guest, Carol Reif of Los Robles, Calif., were guests of Mr. and Mrs. Ralph Wigle. The

Roseburg — (U.P.) — Barbara Peterson, a 17-year-old blue-eyed Roseburg brunette, has been named queen of the Douglas county centennial celebration to be held over the Labor day week-end.

Runyans have just started a Christian church in the old Grange hall, now the music school and home of Mr. and Mrs. Swann. Mr. and Mrs. Norman Bruce and son and Mrs. Anna McCormick, Los Angeles, were guests of Mrs. John Bruce.

Regular Grange will meet at 8:30 p.m.
Dead line Sunday Classifieds is at noon Saturdays.

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