

Colorado Couple Married Saturday At Gregory Home

Mrs. Myrtle Howard and Clarence Hagens, visitors from Colorado, were married at the home of the bride's brother, Joe H. Gregory, 17 Kenwood avenue, Saturday, August 8, at 3 p.m. The Rev. H. W. Harshman of First Methodist church, officiated.

The bride wore a white blue afternoon dress with navy accessories, and a corsage of red rose buds. The couple was attended by Mr. and Mrs. Gregory, who later honored them at a wedding dinner at Mon Desir Inn.

Following a visit to Crater Lake National park, the Redwoods, and a coastal trip to Victoria, B.C., the couple will reside in Pueblo, Colo., where Mr. Hagens is employed at the Colorado Fuel and Iron corporation.

Eagle Point Group Meets in Medford

A meeting of Eagle Point Lions club auxiliary was held at the Medford hotel Monday, August 10.

Thirteen members and five guests were present for the session. Among the guests was Mrs. Neal Ballard, Reno, Nev., who was formerly a resident of Eagle Point.

Mrs. James Clarke, the new president, announced chairman of committees to serve the coming year. They are constitution and by-laws, Mrs. Vern Bonebrake, Mrs. Willard Cave and Mrs. Clarence Davies; membership, Mrs. Minnie White; attendance, Mrs. James Wallis; ways and means, Mrs. J. E. Olsen; sunshine, Mrs. Josephine Holmes, welfare, Mrs. Jerry Bosbey, reservation, Mrs. L. J. Clave; historian, Mrs. Mark Hoeft.

A group of teen-agers accompanied by Mrs. Ed Gray presented a round table discussion on teen-age problems.

The next board meeting of the auxiliary will be August 24, at the home of Mrs. L. J. Clave at 7:30 p.m. The next regular meeting will be September 14 at Dead Indian Soda Springs lodge. Husbands will be guests at the dinner meeting.

Research shows that foods keep best and retain superior quality when frozen quickly at about 20° below zero and then stored at zero. Freezing in tin is faster than many other packaging materials because the metal has greater cold conductivity and the round shape permits free circulation of air around the containers.

Society

Pocahontas Lodge To Hold Card Party

Pocahontas lodge will hold a card party Friday, August 14, in Redman hall following the regular session of the order. The lodge session is set for 8 p.m. and will be conducted by Mrs. Margaret Davis, pocahontas.

Mrs. Carl Ludwig, chairman of the social committee, is planning the card party.



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Guest Describes European Tour For Stamp Club

Miss Mary Elizabeth Pierce provided the program for the last meeting of Southern Oregon Stamp club, at Girls Community club telling of the recent trip she made to North Africa and Europe with her parents, Mr. and Mrs. A. C. Pierce.

Miss Pierce showed picture slides of the places the Pierces visited, and displayed an album of stamps and foreign covers purchased on the trip.

Also on display was a British "Union Jack" acquired by Loren Leach while attending the Boy Scout jamboree at Irvine ranch in California.

Miss Pierce opened her talk by showing pictures of the Canary islands, and of Casablanca in French Morocco. The Pierces visited the hotel in Casablanca where President Roosevelt and Prime Minister Churchill held some of their meetings during World War II, and also visited Medina, a walled city within a walled city. Miss Pierce also described their stops in Algiers, Sicily and Italy, saying they found Pompeii particularly interesting. Pompeii, buried by Mt. Vesuvius in 79 AD, is now about two-thirds uncovered, the speaker said.

The speaker talked of Monte Carlo, the Balearic islands off the coast of Spain, and Lisbon, where the family witnessed a bull fight. Miss Pierce described their stay in Paris, where her father attended the Rotary international convention, and a trip to England.

Miss Pierce said one of the most interesting parts of the trip was seeing the coronation parade in London. The family had seats in Whitehall Gardens, opposite Downing street. Every one had to be in their seats by 6 a.m., she said, so the family got up at 3 a.m. Spectators sat all day in the rain, she reported, and the parade started by their observation point beginning about 3 p.m. with the queen's carriage passing about 3:30 p.m. Spectators left their seats about 5 p.m.

The resignation of Quentin Bailey as treasurer was accepted, since Mr. Bailey has been transferred to Portland. Mrs. Mabel Houck was elected to replace him.

At the close of the meeting Frank L. Applegate read a poem called "The One Dollar Omaha" which he had written and which was published in the New York Philatelist for June, 1932.

Guests were Miss Pierce, her mother, Loren Leach, Mary Lee and Nicky de Place and Mrs. Wallace E. Haskins.

Woodcraft Neighbors Hold Picnic Meeting In Watson Gardens

A picnic meeting of Chrysanthemum circle, Neighbors of Woodcraft, was held Monday evening at the home of Mr. and Mrs. George L. Watson, 1121 West Tenth street.

Tables were placed in the garden. Following dinner, a short business session was held and plans were made for a second picnic. It will be held at Touville park August 23, Sunday, at 2 p.m. Members are to take their own picnic lunches and table service.

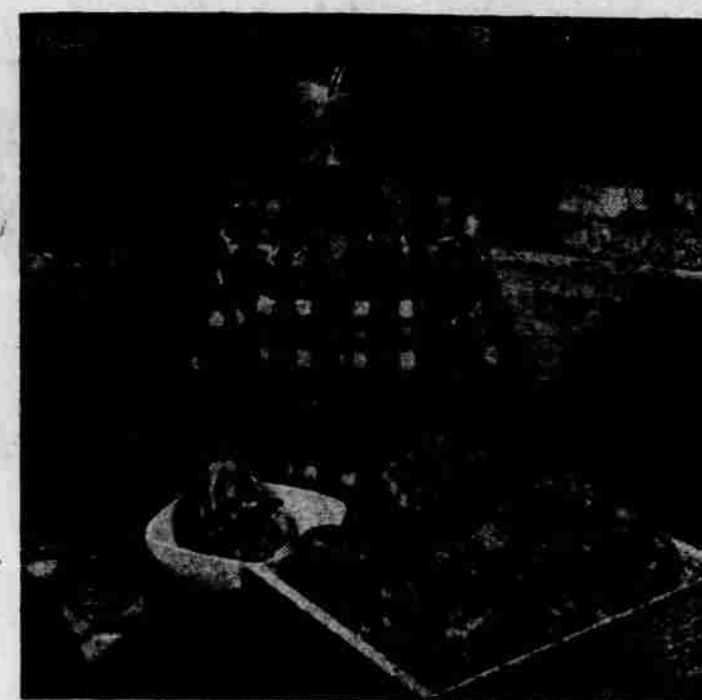
The evening was concluded with a showing of colored slides of scenes in Canada, Yellowstone National park and the Oregon coast. The group also watched a television program.

CALENDAR

Calendar notices and news for the society section of The Mail Tribune must be submitted in writing and deadline for the Sunday edition is 1 p.m. Friday. Deadline for the weekly calendar is 9 a.m. of the day of publication, and for week day news is 5 p.m. the day before publication.

Wednesday 7 p.m. — Women's Missionary society, Phoenix Presbyterian church lawn.

Thursday 12 noon — Woman's Christian Temperance union, Dr. Bert Elliott home.



BARTLETT'S 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 in today's food feature.

Feeding the Family

By Zola Vincent
Food Editor

Luscious Pears Top List Of August Plentiful

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 place 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 accompanied 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 ½ 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 pears 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 ¼ teaspoon to each cup of cold syrup. Place ped 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 1½ cups water.

Plentiful Oregon Pears Good In Ways Like These

Fresh Oregon pears are plentiful and increasing in supply right along. Pears, unlike most other fruits are picked when they have reached a designated maturity, then allowed to ripen off the tree. When ripened under ideal conditions the juice of the pear becomes abundant, the flavor delicate and aroma fragrant.

If pears are not ripe when purchased, they may be ripened in a few days by leaving them in a cool place or at normal room temperature. After ripening, pears should be kept in refrigerator until ready to use.

Chilled ripe pears add a cool and refreshing touch to a luncheon plate. Bartlett pears make many a fine dessert, get themselves canned, make good pear honey, pear jam and if you've not made pear relish, now is the time to try our Piquant Pear Relish recipe.

Piquant Pear Relish

Wash 6 fresh Bartlett pears, 4 freestone peaches, 4 medium tomatoes, 1 medium onion, 1 medium green pepper. Peel fruit and vegetables. Remove stones or cores. Finely chop fruits and vegetables. Combine in saucepan with ¼ cup sugar, ¼ cup lemon juice, 2 teaspoons salt, ¼ teaspoon cayenne, ¼ teaspoon cloves, ¼ teaspoon cinnamon; mix thoroughly. Cook about 45 minutes or until of desired consistency, stirring frequently. Makes 6 half pints.

Pear Pineapple Crisp

You serve this warm or cold with whipped cream or ice cream. Six servings. Combine 4 cups fresh pear slices, 1 8-ounce can crushed pineapple and 1 tablespoon lemon juice. Mix 1 cup sugar, ¾ cup flour and 1 teaspoon cinnamon; cut in 1/3 cup butter or margarine. Put half of pear mixture in 8-inch baking pan. Sprinkle half the sugar mixture over it. Put in remaining pears and top with rest of sugar mixture. Bake in 375 degrees over for 35 to 45 minutes.

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