

Shakespearean Festival Plans "Evening's Revels"

Ashland—Perhaps the most unusual offering of the Oregon Shakespearean festival season will be presented Sunday evening, August 23, when all of the festival's music groups appear in a program called "An Evening's Revels."

The program, written by Philip Hanson of the directorial staff, is best described as an Elizabethan musical revue.

Taking lines from over 20 Elizabethan plays, including a number by Shakespeare, the actor-director put together a program which will be staged as an evening's entertainment in the manor house of an Elizabethan lord. Various musical groups, the Elizabethan dancers, and vocal and instrumental soloists entertain the lord and his guests following a banquet.

Appearing on the program will be the madrigal singers, the string quartet and the recorder group as well as the soloists.

The madrigal singers are Helen Davies, Anne Lawder, Joyce Womack, Clara Daniels, Patricia Saunders, Elizabeth Walker, Dolores Gottfried, and Judy Chavez; Jim Baker, William Ball, Nicholas Probst, Edmund Chavez, Dennis Cassidy, Jon Marr Stark and Brad Curtis.

In the string quartet are Richard D. Werner, Harlaale Wilson, Maureen Rice, and Bernard Windt. Appearing with the string group in several numbers will be Mainer Hines, flutist, and Lenore Brown, oboist.

The recorder group includes Brad Curtis, Elizabeth Walker, Judy Chavez, Betty Pinnock, Bernard Windt, Peter Windt, Mrs. Louise Windt, Cora Mason, Fred Shepherd, and June Penzer.

Vocal soloists will be Helen Davies and Brad Curtis, and Miss Davies and Elizabeth Walker singing a duet.

The festival's music program is directed by Bernard Windt, and Angus Bownner and Philip Hanson will direct "An Evening's Revels." The dances will be staged by William Ball.

Playing the manor lord will be Richard Graham, with Clara Daniels as his lady.

Tickets for the concert may be purchased at the theater box office in Ashland and at Swem's book and gift shop in Medford.

Leaves

Miss Rachel Nunley, Greenville, S. C., sister of Walter Nunley, Jackson county district attorney, left to return home this morning after a three week visit with her brother.

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Shady Cove Groups Announce Dinner

Shady Cove—Steelhead post and auxiliary, Veterans of Foreign Wars, will meet Friday, August 21, at the Shady Cove VFW hall at 7 p.m. A potluck dinner will be served.

It is explained that the groups had been holding social meetings the third Friday of each month but that due to the pressure of business, it has been found necessary to change the social meetings of the future to business sessions preceded by a potluck dinner. Auxiliary members will serve the dinners.

Family at Camp White As Guest of Manager

Camp White—Mrs. John K. Ricker, daughter-in-law of Domestic Manager Eugene K. Ricker, and her three children Sharon 5, Ricky 4, and Eugene Kimball 2, are visiting here. Their home is at Camas, Wash., and they came here with Manager Ricker when he returned from a recent Seattle conference.

Capt. John K. Ricker, the manager's son, is now in Korea with the Army. He expects to go to Japan in May, 1954, at which time his family will move across the Pacific to be with him.

Californians Leave After Visit in City

Leaving the first of the week were Mr. and Mrs. J. L. Headlee, Arcata, Calif., parents of Mrs. Forrest C. Chapman, 429 West twelfth street, and who visited the Chapmans. Also at the Chapman home for the week end were Clayton Maxam, Grants Pass; Jack Berry, Selma, Ore., and Mr. and Mrs. Earl Sharp, Los Angeles.

Phoenix Neighbors Plan Picnic Tonight

Phoenix—Neighbors of Woodcraft of Phoenix will meet at the Chester Parker home tonight at 7 o'clock for a picnic supper. Members attending are asked to take a hot dish, salad or dessert, table service and card table.

The picnic will replace the usual monthly social meeting of the group.

CAIFNDAR

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 8 a.m. of the day of publication and for week day news is 5 p.m. the day before publication.

Thursday

6:30 p. m.—Mistletoe camp. RNA, Mrs. W. H. Arnold, Arnold lane.

7:30 p. m.—Blue Star Mothers Chapter 2, Girls Community club.



PARFAITS EASY TO MAKE—Reading from left to right are Butterscotch Chocolate Parfait, Maple Walnut Parfait, Chocolate Graham Parfait and Melba Crunch Parfait, all so easy to make, so good to look at. Recipes are included in today's food feature.

Feeding the Family

By Zola Vincent
Food Editor

Make Perfect Parfaits

Can Be Made in Many Ways

Countless and delectable are the dessert variations of our "basic" parfait recipe. It requires only some nabisco cookies, a half pint of whipping cream and some fruit or berry sauce—plus an egg white if desired for extending the cream. This smooth rich dessert is quickly made and then combined right in whatever individual glass serving dishes you have on hand.

We pictured four combinations and give you ways of making these and others.

Basic Parfait Recipe

1/2 pint (1 cup) whipping cream
1 1/2 cups nabisco cookie crumbs
1 cup, more or less, fruit or fruit sauce

*If whipping cream cost seems high and you'd like to increase this inexpensively, beat 1 egg white stiff and gradually beat in 2 tablespoons sugar. Then fold into whipped cream. Whip cream stiff enough to hold shape. Flavor with vanilla and sugar if desired. To combine ingredients, select 6 individual glass dessert, sherbet or parfait dishes. Into each put alternate layers of nabisco cookie crumbs, whipped cream and fruit or fruit or berry sauce. Top each with more cookie crumbs, fruit, nuts or other garnish. Let stand in refrigerator to chill until ready to use.

Butterscotch Chocolate Parfait

Whip 1 cup heavy cream until stiff; flavor with vanilla. Use egg white and sugar as indicated above if you wish, folding it into the whipped cream. In 6 glasses, alternate layers of chocolate wafer crumbs made from 19 chocolate wafers (1 1/2 cups crumbs), 1 cup canned butterscotch sauce and the cream mixture. Garnish with chocolate cookie crumbs.

Maple Walnut Parfait

Follow above recipe using raspberry syrup for the sauce and 19 vanilla cookies for the crumbs. Garnish with walnut meats. Chill in glasses in refrigerator.

Chocolate Graham Parfait

Follow above recipe using chocolate syrup for the sauce and 18 graham crackers for the crumbs. Garnish with chocolate pieces. Chill in glasses.

Melba Crunch Parfait

Follow above recipe using raspberry syrup for the sauce and 18 butter flavored cookies for the crumbs. Garnish with raspberry sauce.

Ginger Ambrosia Parfait

Put 2 bananas sliced lengthwise in 1/4 cup orange juice. Whip 1 cup heavy cream until stiff; flavor with vanilla. Arrange banana slices up right around inside of 6 parfait glasses. Alternate layers of crumbs made from 21 or so old-fashioned ginger snaps, 1/4 cup shredded coconut and cream mixture. Garnish with banana slices rolled in cookie crumbs.

Green Apple Betty With Confetti Sauce

Plentiful, wonderful, rare and delicious Gravenstein apples are now arriving in markets in good supply for making many mouth-watering good green apple pies, cakes, puddings, cobbler and fragrant homemade applesauce. Read this and we think you'll make it also.

2 cups graham cracker crumbs
3 tablespoons melted butter
4 green Gravenstein apples, pared, cored and sliced
1/2 teaspoon grated lemon peel
1 tablespoon lemon juice
1/2 cup brown sugar
1/3 cup hot water

Combine graham cracker crumbs and butter. Place one-third of the crumbs in the bot-

tom of a greased baking dish. Arrange one-half the sliced apples over the crumbs and sprinkle with half of the lemon juice, grated lemon peel and sugar. Add second layer of crumbs, remaining apples, lemon peel, juice and sugar. Cover with remaining crumbs. Pour hot water over all. Bake in moderate oven, 375 degrees until apples are tender, about 40 minutes.

Confetti Sauce

Serve warm with Confetti Sauce made by creaming together 1/2 cup butter and 2 cups powdered sugar. Blend in 1 teaspoon vanilla, 1/4 cup currants and 1/4 cup finely chopped candied fruit or small gumdrops cut up with scissors.

Quick Review of Cooking Ways For Abundant, Bargain-Priced Beef

Everyone is urged to enjoy beef more often because of its exceptional abundance. All kinds of beef will continue plentiful as producers market increased numbers of cattle from herds which were expanded from 1949 to 1952.

Cut and quality should be selected to suit intended use in order to get the very most for your money. While higher qualities are best for steaks and roasts, lower grades are satisfactory in many ways. Both offer the same nutritive values.

Standing Rib Roast, Tender

juicy meat, well fattened or marbled and containing the rib bones. Layer of fat on outside surface. Cooking method: Roast.

Roasted Rib Roast. Same cut as standing rib with bones removed. Shaped into roll and tied with layer of fat outside. Cooking method: Roast.

Chuck Roast, Bone-in. Juicy, well-flavored meat. Both the blade bone pot roast and the arm bone cut contain a moderate amount of bone and fat. Cooking method: Braise which means pot roast.

Rump Roast. Triangular piece of meat, sold either bone-in or boneless. Juicy, tender, moderate amount of fat. Cooking method: (Braise) (pot roast).

Club Steak. From rib end of short loin. Triangular in shape, smaller than the T-bone and with little or no tenderloin. Cooking method: Broil or pan-broil.

T-Bone Steak. Adjoins the club steak, but is larger and includes some tenderloin. From center section of short loin. Identified by the T-shaped bone. Well marbled. Cooking method: Broil or pan-broil.

Porterhouse Steak. From sirloin end of the short loin, the tenderest section of the side. Fine grained, well marbled with a characteristic portion of fat. Includes large portion of tenderloin. Cooking method: Broil or pan-broil.

Sirloin Steak. From loin end. Sirloin steaks vary in size, shape and bone size. The wedge-bone steak is largest. Others are round-bone, pin-bone, double-bone steaks. Cooking method: Broil or pan-broil.

Round Steak. Obtained from the leg. Practically all lean meat. Oval in shape with small round bone. Cooking method: Braise or grind with suet for patties or loaves.

Chuck Steak. From shoulder section of beef. Round-bone or blade-bone steaks. Muscles are small and run in different directions. Cooking method: Braise.

Flank Steak. A lean, flat mus-

Thursday, August 20, 1953

MEDFORD (OREGON) MAIL TRIBUNE—FIVE

cle with no bone; meat fibers running lengthwise. Only one in a side of beef. Cooking method: Score on both sides. Usually stuffed and baked covered or braised as steak.

Ground Beef. May come from the chuck, neck, brisket, plate or shank. Flank and heel of round frequently are also ground. Cooking method: Patties, broil or pan-broil. Loaves, bake.

Stew Meat. Beef steaks may be made from chuck, shank, flank, neck, brisket or heel of round. Cooking method: Slow, gentle simmering in water or other liquid. May be browned first in fat.

Short Ribs. These are cut from the ends of the ribs and plate. Contain layers of lean and fat with the flat rib bone. Cooking method: Braise.

Brisket. Layers of fat and lean with some bone. Frequently cured (corned beef). Cooking method: Simmer slowly in water until tender.

Plate. Layers of fat and lean with ends of rib bones. Cooking method: Simmer slowly in water until tender.

Heart. Weighs 3 to 3 1/2 pounds. Very little waste. Cooking method: Simmer slowly in water until tender or braise with or without stuffing.

Tongue. Fresh or cured and smoked. Weighs 2 to 5 pounds. High percentage of lean meat. Cooking method: Simmer slowly in water until tender. Skin, slice, serve hot or cold.

Oxtails. Well-flavored, considerable bone. Cooking method: Separate at joints. For soups, simmer small joints slowly in water. Braise large joints.

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