

Feeding the Family

By Zola Vincent
Food Editor

Here's a Dreamy Pink and Cream Chiffon Pie Easy to Make
We seldom get "dreamy" about a dessert, but this two tone chiffon pie is one of those out-of-this-world desserts that every good cook likes to make "a production of" once in a while. Actually, in case you are interested in knowing how recipes evolve, we started out to make a pink and white chiffon pie and chose Rose (pronounced rosary) wine for its beautiful rose color and delightful aroma and we turned easily to frozen lemonade for the lemon part.

We invited people in to view and sample the pie and some one asked how cranberry juice or cranberry sauce would work for the pink part and we said we'd find out. So we did. It worked beautifully after a few test runs which is the way a recipe gets "perfected" to the point where we are sure any reader can make it successfully. First, bake a deep 9 or 10 inch pastry shell in your deepest round pan because this pie has two high layers. Since this pie is both deep and rich, it will serve eight.

Lemonade Chiffon Layer
The lemonade part is the same for both the hose (rosary) and the cranberry sauce topping. Frozen lemonade which is pure California lemon juice with sugar added has the full flavor and juice sacs of fresh lemon juice. One 6-ounce can is just right for this.

1 can frozen concentrate for lemonade
Dash salt
3 egg yolks
1 tablespoon (1 envelope) unflavored gelatin
3/4 cup cold water
3 egg whites, stiffly beaten
3/4 cup sugar

Combine the concentrate for lemonade (undiluted), salt and egg yolks and beat until thick. Cook in double boiler until mixture coats spoon. Remove from heat. Add gelatin softened in cold water; stir until gelatin dissolves. Chill until partially set. Slowly beat the sugar into the egg whites. Fold into the lemonade custard and pour into baked pie shell, filling shell only half full. Chill until firm.

Rose Wine Layer
1/2 cup milk
1/2 cup sugar
Dash salt
3 egg yolks
1 tablespoon (1 envelope) unflavored gelatin
3/4 cup cold water
1/2 cup Rose wine
3 stiffly beaten egg whites
3/4 cup sugar

Combine milk, sugar, salt and egg yolks and beat until thick. Cook in double boiler until mixture coats spoon. Remove from heat. Add gelatin softened in water; stir until gelatin dissolves. Add wine. Chill until partially set. Slowly beat the sugar into the egg whites. Fold into wine custard and pour on top of chilled lemonade layer in pie shell. Chill until firm. Garnish with whipped cream.

Cranberry Layer
Or if you prefer to make the cranberry layer, proceed like this using 1 can jellied or whole cranberry sauce which is plentiful and reasonable in price.

1 tablespoon (1 envelope) unflavored gelatin
3/4 cup cold water
1 can cranberry sauce, jellied or whole
2 tablespoons canned or frozen lemon juice, undiluted
2 egg whites
2 tablespoons sugar
teaspoon salt

Dissolve gelatin in cold water in a custard cup, place cup in boiling water until gelatin dissolves. Crush cranberry sauce with fork; add lemon juice and gelatin and chill until it starts to set. Whip egg whites until stiff and add sugar. Fold into gelatin mixture and pour in pie shell on top of chilled lemonade layer. Garnish if you like with whipped cream border design.

Ginger Bit Cookies
Fine for school and for after-school snacks with a glass of milk, orange juice or lemonade. Excellent party cookies for accompanying tea or coffee at

Tele-fun
by Warren Goodrich



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mealtime, for serving mid-afternoon or during evening.
1/4 cup sugar
1-3 cup shortening
1/2 cup molasses
1-3 cup coffee, hot or cold
1 1/4 cups sifted enriched flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon cloves
1 box or 1 cup chocolate bits
Mix and sift flour, baking soda, salt and spices. Cream shortening and sugar until light and fluffy. Combine molasses and coffee. Add sifted dry ingredients alternately with molasses mixture to creamed mixture, blending well. Stir in chocolate bits. Drop from teaspoon on well-greased sheet. Spread each cookie with top of spoon. Bake in 350 degree oven, about 12 minutes.

Oysters and Bacon
Such Good Eating

Now that oyster season is advancing, we find excellent quality oysters at moderate prices for the making of stews, creaming on toast, scalloping, frying or for fixing like this:
Large oysters
Sliced bacon
Hot, buttered toast
Salt, Pepper
Tartar Sauce
Lemon and Paprika

Select large fresh oysters, drain and wrap each with a strip of bacon; fasten bacon in place with toothpick. Sprinkle each with paprika, salt and pepper and grill under broiler heat till the bacon is well browned. Serve two on a round of hot buttered toast. Sprinkle with paprika. Tartar sauce on the side, if you like, and certainly plenty of lemon wedges handy.

Plentiful Oregon Lamb
We have today a letter from the Lamb Promotion Committee of the Oregon Wool Growers Association and they tell us that there is plenty of good quality Oregon lamb on meat counters at prices about 1-3 less than they were a year ago.

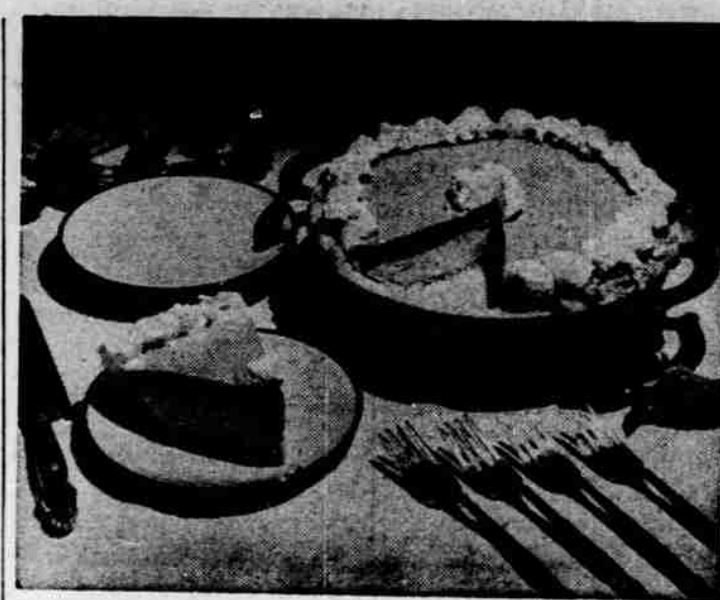
There's further good news for consumers in the fact that lamb prices will continue to fit into any family budget. For economy and satisfaction in perfect roasts, delicious lamb chops, savory stews... order lamb.

Lamb should be served either hot or cold, never lukewarm.

A leg of lamb will cook more quickly and keep its shape better if the fell, that thin paper-like covering is left on during the cooking.

Lamb chops are at their best when cooked just short of well done, slightly pink throughout. Lamb roasts too are considered superior by many when medium well done.

Allow 10 to 15 minutes longer per pound for roasting boned cuts than those with bones in. Many assume that bones-in take longer but it doesn't work that way.



TWO-TONE CHIFFON PIE—First we made this shimmering two-tone chiffon pie with rosy (rosary) wine and frozen lemonade; then we perfected the recipe using cranberry sauce for the pink part. Whichever way you make it, (or both), it is truly wonderful. Details are in today's food columns.

Sour cream gives zestful flavor to lamb gravy.

A clove of garlic (or more) tucked into the joint of a leg of lamb adds flavor interest.

Mint leaves make an attractive garnish and a pleasant flavor accompaniment for lamb. When you stuff a boned shoulder how about adding some chopped mint leaves to the stuffing?

Lamb makes a tasty stew because its flavor blends well with all vegetables.

Pears, pineapple and peaches are a treat when browned right in the pan with lamb.

Lamb and green peas are considered a perfect combination... but so are lamb and green beans, spinach, cauliflower, Brussels sprouts or broccoli.

And of course lamb and mint jelly go together like Martin and Lewis.

LEGAL NOTICES
NOTICE OF FILING
FINAL ACCOUNT
IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR JACKSON COUNTY PROBATE DEPARTMENT
In the Matter of the Estate of Edward Goehring, deceased.
NOTICE IS HEREBY GIVEN that the undersigned has filed his Final Account and Report in the above entitled estate, and that by order of the Circuit Court in and for Jackson County, Oregon, Probate Department, a hearing upon the same has been set for Friday, October 30, 1953, in the Circuit Court Room at the Court House in Medford, Jackson County, Oregon, at the hour of 9:30 o'clock A. M.

All persons having objections thereto are hereby notified to present the same on or before such time. Date of first publication of this notice is October 1, 1953.
Neola Goehring, Administratrix.
Roberts, Kellington & Branchfield, Attorneys for Administratrix.

NOTICE TO CREDITORS
Notice is hereby given that I have been appointed by the Circuit Court of Jackson County, Oregon, Executor of the Will of William Douglas Steadman, deceased, and have qualified. All persons having claims against the estate of said decedent are hereby notified to present them, with proper vouchers verified, to me at the office of Skyrman, Ouellette & Heisel, attorneys for said Executor, at Room 418, Medical Center Building in Medford, Oregon, within six months from the date of this notice.

Dated and first published October 1, 1953.
Robert D. Steadman, Executor.

NOTICE OF HEARING ON FINAL ACCOUNT
No. 8819
IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR JACKSON COUNTY PROBATE DEPARTMENT
In the Matter of the Estate of EARL A. LINTZ, deceased.
Notice is hereby given that the undersigned has filed his final account and report in the above entitled estate and that by an order of the Circuit Court of the State of Oregon for Jackson County, Probate Department, a hearing upon the same has been set for the 26th day of October, 1953, in the Circuit Court Room in the Jackson County Court House in Medford, Oregon, at the hour of 10:00 o'clock a.m.

All persons having objections thereto are hereby notified to present the same on or before such time. Date of first publication of this notice is September 24, 1953.
Thad W. Hatten, Administrator of the Estate of Earl A. Lintz, deceased.
McAllister, Duncan & Brophy, Attorneys for Administrator.

NOTICE OF HEARING ON FINAL ACCOUNT
No. 8819
IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR JACKSON COUNTY PROBATE DEPARTMENT
In the Matter of the Estate of POCAHONTAS H. COKER, deceased.
Notice is hereby given that the undersigned has filed her final account and report in the above entitled estate and that by an order of the Circuit Court of the State of Oregon for Jackson County, Probate Department, a hearing upon the same has been set for the 10th day of October,

1953, in the Circuit Court Room in the Jackson County Courthouse in Medford, Oregon, at the hour of 10:00 o'clock a.m.

All persons having objections thereto are hereby notified to present the same on or before such time. Date of first publication of this notice is September 24, 1953.
Thad W. Hatten, Administrator of the Estate of Earl A. Lintz, deceased.
McAllister, Duncan & Brophy, Attorneys for Administrator.

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1953, in the Circuit Court Room in the Jackson County Courthouse in Medford, Oregon, at the hour of 10:00 o'clock a.m.

All persons having objections thereto are hereby notified to present the same on or before such time. Date of first publication of this notice is September 10, 1953.
Beulah H. Richardson, Executrix of the Estate of Pocahontas H. Coker, deceased.
McAllister, Duncan & Brophy, Attorneys for Executrix.

Thursday, October 1, 1953

MEDFORD (OREGON) MAIL TRIBUNE—THREE

FISH APLENTY

Gloucester, Mass. — (U.P.) — To help handle the catch of Gloucester's huge fishing fleet, a new cold storage plant has been built here with a capacity of 4,000,000 pounds.

DeWitt, N.Y. — (U.P.) — Two-year-old Susan Harris proudly displayed an array of 20 "honey scars" to her playmates. But, getting them wasn't so easy. The tot, attired only in shorts, was attacked by a swarm of bees in the garden of her home.

HEART IN HIS WC 3K

Fort Worth, Tex. — (U.P.) — Officer Edd Ruckman, of the stolen livestock detail of the Fort Worth police department, reported theft of a horse from his pasture near town. He was assigned to the case.

FALL GARDEN SALE

Easy Terms!

ROTO-TILLER NEW Now \$279.00 Reg. \$316.00	Howard Rotovator NEW Now \$299.00 Reg. \$335.00	Windolph Tiller NEW Now \$149.00 Reg. \$199.00
ROTO-HOE NEW Now \$119.00 Reg. \$134.00	CHOREMASTER TILLERS NEW With Extensions and Wheels Now \$146.00 Reg. \$165.00	WINDOLPH NEW Without Motor Now \$79.00

Easy Terms!

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Cooper Clipper NEW With Old Mower Now \$114.00 Reg. \$139.00	Cooper Clipper NEW With Old Mower Now \$119.00 Reg. \$144.00	Lawn SWEEPER NEW 30 Inches. Now \$38.50 Reg. \$44.50

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USED M-E TILLER — 3 HP '53 MODEL — Used Very Little Now \$199.00	'53 HOWARD ROTOVATOR Demonstrator—Not Over 15 Hours—New \$335.00 Now \$249.00

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