

Feeding the Family

By ZOLA VINCENT
Food Editor

Autumn Apples Unsurpassed For Eating, Salad, Dessert

Sixty million apple trees are busy turning out Autumn's new bright, irresistible, fragrant, crisp and delicious apples for our enjoyment. There are few if any eating delights to surpass sinking one's teeth into an apple so crisp it crackles and so tender it melts in the mouth.

The State of Washington takes vast and proper pride in the fact that it produces about one-third of all the apples grown in America. There's something special about the way nature's elements combine in ideal soils and brisk climate to make northwestern Pacific slopes ideal for apple growing.

California and Oregon also grow some mighty fine apples, but both states bow to the superior quantity and variety coming from "America's Apple Bowl." Six of the country's leading varieties are grown in Washington State.

Jonathan—The early harvest Jonathan is brilliant red, crisp and juicy. Rated America's most popular all-purpose apple for fresh fruit eating, cooking, baking and other apple treats.

Delicious. A glowing red apple that is tender, fine-grained, juicy. Chosen by homemakers as top favorite for out-of-hand eating, in refreshing salads, etc. The red Delicious is a broad-shouldered apple which tapers to five rounded points at the blossom end. Now plentiful.

Golden Delicious. Bright yellow with thin green specks. Fragrant, crisp, tender. An excellent all-purpose apple. Now plentiful.

Rome Beauty. Yellow or green, mottled with red, carmine-striped. Fine, aromatic flavor; king of the bakers.

Winesap. Deep glossy red, crisp, juicy and of distinctive spicy flavor. Excellent all-purpose for eating, cooking, baking. Available late December to June.

Yellow Newtown. This green yellow to bright yellow apple of distinctive flavor comes along in January and stays with us until June because of its exceptional keeping qualities.

Selection and Storing. In selecting apples try to get those that have good color for their variety and are firm to the touch. Big apples tend to mature more rapidly than the smaller ones.

In handling apples remember that warm temperatures hasten the ripening process and cause apples to rapidly lose their crispness and tangy flavor. Keep refrigerator supplies in the refrigerator or some equally cool spot and they'll be at their best when you're ready for them.

New Ways With Apples. For a salad of distinction try this "dressed" Waldorf. Combine two cups diced unpeeled red Delicious apples, one cup halved and seeded purple grapes, one cup chopped celery and one-half cup chopped walnuts. Add chopped celery last to prevent the celery "weeping". Serve with mayonnaise, cooked dressing or fruit salad dressing.

To potato salad add chopped unpeeled red apple for a surprise flavor treat.

Cottage cheese gains a brisk lively texture and flavor when served with wedges of tender, juicy, unpeeled red apples.

Cole slaw makers will find new taste delight simply by adding unpeeled diced red apple bits.

Crab, shrimp or tuna salad has new color, texture and taste interest with apple added.

Ham and apple salad makes a main dish. Core four to six unpeeled red Delicious apples and dice them. Sprinkle well with one-fourth cup lemon juice. Combine with four cups diced cooked ham, two cups diced celery and two-thirds cup mayonnaise or salad dressing and mix lightly. Arrange on crisp greens. Enough for eight servings.

Mashed Potato Surprise

New and inviting is combination of grated fresh red apples with whipped potatoes. Select red Delicious and plan about half an apple per serving. Core, peel and grate apples. Add to mashed potatoes. Maybe a pinch of cinnamon and a little extra milk to make smooth and creamy. Salt and pepper as usual.

Ideas for Halloween Fun

For Parties and Tricksters

Fill a high basket or bowl with polished red apples; have handy plenty of walnuts, almonds, soft shell pecans and filberts; a whopping big bowl of freshly popped corn and perhaps a bowl of raisins, and a gallon or so of chilled cider. . . and you've got yourself a fine party with practically no effort. Plenty of paper napkins for "toting."

The foregoing refreshments will satisfactorily take care of a planned party and also the family hand-outs for the giggling happy trick-or-treaters who seem to love collecting food.

A jack-o-lantern in the window can be either real or a paper product. Any of the many Halloween symbols on the front door weirdly welcome the costumed wayfarer; let him know there's a kindred "spirit" inside, adds to the fun for all the family.

Doughnut Dunks. Easy to do. Heat plain bake-shop or home-made doughnuts in hot oven, 400 degrees, about five minutes or until heated through. Serve with bowls of powdered sugar along with spiced sugar made by mixing one teaspoon cinnamon and one-half cup powdered sugar.

Orange Jack-O-Lanterns. Cut off top of an orange, scoop out center (save it for salads or ambrosia), cut out the face and place a small candle in each orange shell. Hold candle in place with half toothpick sticking through the end of the candle through bottom of the orange. Leave room dimly lighted and effect will be appropriately weird.

Cider Delights. Cider as it comes from the tub, but chilled. Perhaps it cannot be improved upon. Nature does a mighty fine job on it. However, if you want a cider punch, mix one quart cider and three-fourths cup lemon juice. Sweeten to taste; strain into a punch bowl over large piece of ice. Just before serving, add one quart charged water.

Hot spiced cider looks even more intriguing with a slice of orange or lemon which has been notched around edge to give cartwheel effect and has clove stuck in center. For a hot cider, boil one quart cider and spices (two whole allspice, two whole cloves in a spice bag) five minutes. Remove spice bag and add one cup sugar; boil five minutes more. Stir or muddle briefly with cinnamon sticks. Serve hot. Fix this before guests arrive and

keep hot over hot water until serving time.

Plenty of Tree Nuts. For Making Good Things

This year's tree nut crop is tremendous in three important kinds. The almond crop of 97,000,000 pounds is the largest on record; the walnut crop of 161,000,000 pounds ranks third largest and filberts also are having their third largest crop of nearly 20,000,000 pounds.

California produces the almonds, Oregon and California produce the walnuts and Washington and Oregon produce the filberts which of course are the popular cultivated hazelnuts of the Pacific Northwest.

Nut Bread Loaf. A delight beyond words. Use almonds, walnuts or filberts; perhaps one variety one time, another the next for entirely different but satisfying results.

1/2 cup shortening
1/2 cup sugar
1/2 cup corn syrup or honey
1 egg
2 cups sifted enriched flour
3 teaspoons baking powder
1 teaspoon salt
3/4 cup milk
1 cup chopped nuts.
Cream shortening and sugar; add syrup and mix thoroughly. Add egg, beating well. Sift together flour, baking powder and salt. Add to creamed mixture alternately with milk. Add nuts. Bake in greased loaf pan in moderate, 350 degree oven, 1 1/4 hours. Makes one super loaf.

Almond Raisin Spread. Combine plentiful almonds with plentiful raisins in this sandwich which is good open-face as well as sandwiched. Wonderful for school or after school. Good for tea parties, too. Chop one-half cup unbleached almonds; rinse, drain and slice one-half cup seedless raisins. Combine with one package cream cheese (three ounce), two tablespoons mayonnaise, drop or two of tabasco sauce, salt to taste and sufficient cream to give spreading consistency; stir until well blended. Makes about one cup of spread.

Toasting Filberts. For extra full rich flavor, toast nuts before chopping. Place shelled nuts in a shallow pan. Heat in oven at 250 degrees for 15 to 20 minutes. The brown skin encasing the nut may be rubbed off if desired. Toasting not only accents the flavor but makes the nut more crunchy.

Jacksonville Police Offer Voter Transport

Jacksonville — The Jacksonville police chief will offer transportation to and from the polls for voters without transportation, according to Mayor A. C. Van Galder.

The election is next Tuesday. Residents of Precinct 65 will vote at the U. S. hotel and those in Precinct 66 at the city hall.

BETTER MOVE

New Haven, Conn. — (U.P.) — Civil Defense Director Robert Corley said there was one glaring defect discovered as a result of an air raid test. They found that CD headquarters was one of the most vulnerable targets in the city.

Court Records

POLICE COURT
Anne Darlene Vail, failure to stop at red light, \$5.
Falls Grant King, failure to yield right of way, \$10.

DISTRICT COURT
Kernit S. Mast, void foreign license, \$5.
Donald P. Parker, failure to yield right of way, \$10.
Daniel W. Faver, failure to stop at stop sign, \$10; overweight, \$10.
Robert J. Blank, overweight, \$10.
Ray W. Couser, overweight, \$17.50.
Robert E. Beare, overweight, \$260.
Harry A. Mitchell, no oversize permit, \$10; overweight, \$82.
Willard C. St. Arnold, 42, route 1, box 96, Central Point, creating a disturbance while intoxicated, \$30.
Robert W. Kezer, failure to obey traffic signal, \$7.50.
Cloud L. Donner, failure to stop at stop sign, \$10.
Kenneth L. Tucker, no operator's license, \$5.
Lee Roy Kizer, following too close, \$10.
George T. Russell, defective muffler, \$10.
Samuel C. Hatfield, failure to operate on right side of highway, \$7.50.

CIRCUIT COURT
Wynetta C. Sablin vs. Oscar E. Sablin, divorce decree.
Ruby Arlene Steen Hagg vs. Herbert Hoover Hagg, divorce complaint.
Geraldine Gray vs. Dennis Gray, divorce decree.
Barbara J. Waterbury vs. John R. Waterbury, divorce complaint.

MARRIAGE LICENSE APPLICATION
Herman Neil Hurd, 54, Phoenix, and Myrtle Pauline Kinsey, 53, 220 South Grape st.

Dead line Sunday. Classified is at noon Saturday; 10 a.m. Monday for Monday; other days \$30 previous day.



HALLOWEEN APPLE FUN — Crisp, fragrant, delicious apples are piling high in market bins and fruit dishes for all the family to enjoy. Above, twins John and Jean discuss Halloween apple fun while munching red Delicious apples and packing same in their school lunches.

Around Hollywood

By ALINE MOSBY
United Press Correspondent

Hollywood — (U.P.) — Fred Astaire, 54, as lean, young-looking and debonair as ever, is dancing in his 28th picture today, but between scenes there are tears in his eyes.

The slender star, for 20 years the most famous and highest paid tap dancer in the world, started an unusual musical version of the classic, "Daddy Long Legs" with French ballet star Leslie Caron at 20th Century Fox studio.

But Fred's familiar turns in his top hat, white tie and tails are done in the "show must go on" tradition.

Wife Died

Last month his wife for 21 years, Phyllis, died at the age of 46.

"When I thought she'd still be in the hospital I told the studio I wouldn't do the picture, because she was my life and I had to be with her," he explained.

"Then they closed everything up at home and it was over."

"I told the studio to get a singer for the role and re-write the story. But they'd been planning on this for a year, and Leslie had other commitments. The film had to be done. So I'm here," he said with a smile, "because they closed in on me."

Astaire's marriage never made the headlines because it was a happy, lasting one. The couple married in 1933 and lived quietly here with their three children. They never were apart one day of their married life.

One of their interests was race horses.

"I still have two horses that I'll race this year," he said.

"The horses were such a part of our personal life."

"My wife was 46," he said, "but she was as young and pretty and graceful as the day I met her."

No Retirement

Astaire said he has no plans as yet to retire from dancing, "and when I do, I'm not going to tell anybody." His first "retirement" didn't stick.

"Six years ago I said I'd quit and I got into all sorts of trouble," he said. "Frankly, I quit after 'Blue Skies' because I didn't want to do the picture MGM had for me. I was tired of playing the character who chases after girls."

"I stayed away two years. Then Gene Kelly hurt his foot and asked me to take over 'East-er Parade.' It was a good idea to quit for a while. It brought back my enthusiasm."

Gold Hill

Gold Hill — The annual student body elections were held last week at Gold Hill school, the following being elected: President, Leo Gilman; vice-president, Terry Cooper; secretary, Ruth White; treasurer, Charles Turner. Student government is conducted by these officers with the help of the student council. Student council members are elected by each room, to represent them at council meetings.

Children recently elected are: Miss Klocker's room, John Danville; Mrs. Brannock's room, Denise McLoughlin and Philip Van Horn; Mrs. von Buskirk's room, Ogden Kellogg and Jenneth Kendall; Mrs. West's room, Rick Lester and Joyce Dye; Mr. Robert's room, Ronald Beman and Jimmy Berg; Mrs. Brownlee's room, Vickie Lester and Donald Fisher; Mrs. Jacobson's room, Terry Cooper and Daleen Clement; Mr. Griffith's room, Glen Taylor and Virginia Monday.

A concert by the Rogue River high school band was presented October 21 for the Gold Hill school in the gym. The varied program was well received by students and teachers.

Children of Mrs. Toner's room and Mrs. von Buskirk's room made articles for exhibit at the recent annual teacher's conference held in Medford. Mrs. Toner's exhibit was a toy train made entirely of boxes and spools and demonstrated a science unit on "wheels." Mrs. von Buskirk's children made a covered wagon and some devices showing the use of pulleys, also for a science unit.

Halloween decorations are present in all the rooms in preparation for the annual costume parade, Friday, October 29, at 1:45. Following the parade, room parties will be held.

Sympathy of all teachers and students of Gold Hill school is extended to Linda Bowen, fifth grade, who sustained a back injury in a fall from a tree near her home last week. Linda is still under hospital treatment.

Mr. and Mrs. Wilbur Martin drove to Tacoma, Wash. and brought back his sister, Mrs. Ella McCubbin who will visit at their home for a few months before returning to her home in Lintlaw, Sask. Canada.

Sgt. and Mrs. Richard Abbott and small daughter Debra Joy have left for Bremerton, Wash. where he will be stationed until the end of his enlistment in January. Mrs. Abbott is the daughter of Mr. and Mrs. John Cogswell.

Angus Todd has sold his home in Gold Hill to Mr. and Mrs. H. Mott, parents of Mrs. William Dungey. They are originally from Oxnard, Calif.

Mr. and Mrs. John Cogswell have returned from a vacation trip to Eastern Oregon on down to Reno and into California as far as Red Bluff.

The annual Halloween party for the teachers, sponsored by the Odd Fellows lodge, will be held at 8 o'clock tonight at the lodge hall. All ladies attending are asked to bring pies. Prizes will be awarded for the best costume.

Past Noble Grands club met October 21 at the home of Mrs. Paul Thompson with Mrs. Tom Smith as co-hostess. Business meeting was presided over by president Mrs. Melford Hood with Mrs. Tom Smith in charge of the program. Next meeting will be an afternoon affair starting at 2 p.m., the date will be announced later, the place being the home of Mrs. Joe Lewis.

Mrs. J. Les Grafis will have charge of the program.

my enthusiasm.

"Of course, I know I can't go on dancing forever," he added. "When I do quit this I may go into the production end. I don't think the public would accept me in a non-dancing role."

Thursday, October 28, 1934

MEDFORD (OREGON) MAIL TRIBUNE—THREE

Voting Machine To Be Used in Lane County

Eugene — (U.P.) — Oregon will have one voting machine in operation at the general election next week. It will be set up in one small precinct in Lane county and an election board will be on hand as well as a technician on a standby basis.

Authorization for the use of voting machines was passed by the 1933 Legislature but Lane

county was the only one to invest in the devices so far. The devices have become commonplace in other parts of the country.

The valley of the Red river of the north has a slope of only one foot per mile from its sides to the center, and from the south to the north.

REPORT ON REPORTS

Manchester, N.H. — (U.P.) — The statistical services office at Grenier Air Force Base, which handles some 500 reports a month, added another one today. It was titled "A report on the number of man hours expended on a report on the necessity and value of reports made to the Air Force".

Dead line for Sunday. Classified is at noon Saturday.

THE OREGON STATE FISH COMMISSION

says:

"If this bill (No. 7) is passed, even the people who wrote it will come to hate it"



This bill, designed to save salmon in coastal streams for a few, instead sounds the death knell for thousands of salmon and for Oregon State Fish Commission's salmon conservation and propagation program in coastal streams. The commission calls it "disastrous" and predicts, if passed, it will mean no salmon for anybody.

VOTE 7 X NO

If this bill passes it means this:

- ★ Loss of over \$3,200,000 from our economy in payrolls.
- ★ Loss of 37% (at least) of our salmon resource.
- ★ Loss of employment for a minimum of 1,860 people.
- ★ Destruction of work done to save salmon in coastal streams.

VOTE 7 x NO

Ad. Adv. Oregon Salmon Conservation League, Frank L. Moore, Chairman, Rt. 1, Box 200, Bendon, Oregon

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Cooked Ready to Eat

39^c lb.

CRISP

Carrots

3 bunches 25^c

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Peaches

Sliced or Halves

4^{2 1/2} Cans \$1

Margarine

Swanson

5 Lbs. \$1

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4th and Front, Medford

JOWL

BACON

with that smokey flavor

29^c lb.