

Feeding the Family

By ZOLA VINCENT
Food Editor

Spiced Pears Fine With Pork And With Plentiful Lamb

So many good things available and ready to choose from. There are fine winter pears in fresh fruit displays and there are plenty of Bartlett's available in cans; all from our own western orchards.

There's plenty of lamb from western ranges and a good supply of pork at modest cost. Spiced pears are the perfect complement for both lamb and pork. So let's fix some.

Spiced Canned Pears

Here spices, cinnamon and cloves with the added tang of lemon juice enhance the natural sweetness and preserve all the distinctive pear flavor for which pears from Pacific Coast orchards are famous. These make good salad, too!

- 1 No. 2½ can pears
- Juice from the pears
- ½ cup lemon juice
- 1 stick cinnamon or ½ teaspoon ground cinnamon
- 8 whole cloves

Heat fruit with lemon juice. Add spices and simmer three minutes. Pour over pears. Let stand overnight in refrigerator. Six servings.

Pork Kabobs (Pictured)

A handsome as well as satisfying main dish of plentiful pork chops with stuffing enhanced by western grown filberts.

- 6 pork chops
- 2 cups fresh bread cubes, toasted
- 3 tablespoons diced onions
- 3 tablespoons diced celery
- 3 tablespoons butter
- ½ teaspoon salt
- ½ teaspoon poultry seasoning
- 1 beaten egg
- Hot water to moisten bread
- ½ cup chopped filberts

Brown pork chops lightly on both sides. Melt butter in frying pan and cook onions and celery until golden brown. Combine with bread; add beaten egg and enough hot water to moisten bread. Add poultry seasoning and nuts. (If you're fresh out of filberts, you certainly can use other nuts or even mixed nuts.) Put between layers of pork chops on long skewers. Bake in 350 degree oven for 1 hour. And be sure to serve with the spiced pears.

Spiced Pear Juice

Ever wonder what to do with the pear juice when you take the pear halves from the can for salads or for broiling or for dessert? Here are good ideas.

The remaining pear juice is ideal in combination with other fruit juices for dinner cocktail or breakfast eye opener.

The children will delight in frozen pear juice cubes made right in the ice cube tray in the refrigerator.

Frozen pear juice cubes are a good idea for the punch bowl. Tint red or green, if you like. Gay cubes add flavor as well as conversational interest!

Pacific Fried Oysters

Whether you buy them fresh, frozen or in the can, Pacific oysters make a fine quick lunch or supper dish. Plenty of lemon wedges on the side. Crisp, hot buttered toast with.

- 2 pints or 4 cans oysters
- 6 tablespoons butter

Place oysters in one or two cold pans on top of stove. Cook slowly over low heat until all moisture is gone. Then place butter in pan and continue to fry slowly, turning often for a beautiful golden brown. Remember that Pacific oysters require longer cooking. In fact, you can't overcook them.

Big Push on Western Lamb Means Good Eating, Low Cost

Now is the time to give the family its fill of wonderful, flavorful western lamb. Looks as though the biggest lamb crop ever is moving toward the consumer. And that means very reasonable prices!

To many meal planners, lamb means loin and rib chops and legs of lamb. It so happens however that the lamb has many other fine parts that make mighty good eating and that cost considerably less than the popular hind quarters. Some cuts are big bargains.

The lamb shoulder offers all kinds of possibilities. It can be boned, rolled and stuffed with any favored dressing. Or it may be served square-cut with the bone in. Chops can be cut from the shoulder first with ample meat left for roasting.

Lamb Shanks, which means the front legs, are another good buy; just as tender and flavorful as fancy chops. Lamb ribslets cost only a few cents a pound; are popular with barbecuers.

Lamb steaks and ground lamb burgers offer further good ideas at very low cost and braised lamb breast is the bargain of the year and makes very good eating.

Lamb Broiler Meal

Lamb patties, cooked potato halves and canned pear halves make a very good broiler meal. Combine one pound ground lamb, one teaspoon salt, one-half cup top milk and form into six patties half an inch thick. Place on heated broiler rack. Place six cooked potato halves on rack. Brush with melted butter. Place broiler pan so top of patties are three inches from heat source. Broil about five minutes or until patties are well browned. Turn.

Place six canned pear halves brushed with butter on rack. Continue broiling 5 to 10 minutes or until meat, potatoes and pears are browned. Fill hollow of pears with dab of red jelly or cranberry relish. Arrange on hot platter and serve at once.

Fruit Salad Dressing
It's different! It's good! Grate rind from one orange and one lemon so you have one tablespoon of rind. Combine with juice from both fruits, one-half cup honey and one beaten egg. Cook and stir until mixture thickens slightly. Cool. Use any fruit combination.

Cheese Custard Pie With Baked Tomatoes—Bananas

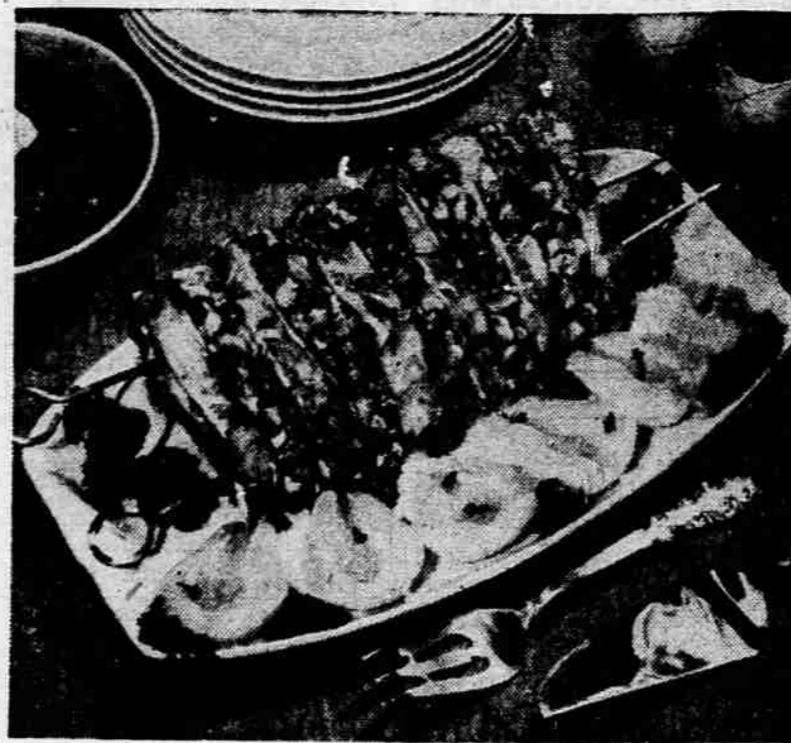
The baked cheese custard is so good. We mention the tomatoes and bananas in the headline because they go so perfectly with the cheese dish; look so handsome when served and taste so good in combination. A hearty luncheon or supper specialty for family and friends. Six servings.

- 5 eggs, separated
- 1 cup cottage cheese
- 1 cup light cream
- 1 teaspoon celery flakes, crumbled
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 tablespoons melted butter
- 1 baked 9-inch pastry shell

Add egg yolks to cottage cheese. Beat with rotary beater until blended and cheese curds are very fine. Add cream, celery flakes, salt, pepper and melted butter. Beat well with rotary beater until thoroughly blended. Beat egg whites until stiff but not dry. Lightly fold into cheese mixture. Pour into pastry shell and put in hot oven, 450 degrees for 10 minutes. Reduce heat to moderate, 350 degrees, and continue baking for 20-25 minutes or until a knife come out clean when inserted in center. Serve hot garnished with hard-cooked egg cut in six sections and arranged wheel-spoke-wise.

Baked Tomatoes and Banana

Cut three tomatoes in half cross-wise. Top each half with a diagonal slice of banana. Brush gently with mixture of one teaspoon melted butter and one tablespoon lemon juice. Bake in hot oven (same as for cheese custard pie) 450 degrees for 10 minutes. Reduce heat to moderate, 350 degrees, and continue



PEARS IDEAL—Spiced Pacific coast pears make a perfect accompaniment for this unusual Pork Kabob with stuffing of filbert dressing and are ideal with plentiful western lamb fixed practically any way.

Burmese Studies Forestry Practices

Seattle, Wash. — (U.P.) — A Burmese named U Anug Baw visited these parts in an effort to determine whether bulldozers and donkey engines can replace elephant power in the teak-wood forest along the Road to Mandalay.

U Anug Baw is studying Pacific Northwest forestry practices under sponsorship of the United Nations. He is a member of the Burma State Timber Board and hopes to find an effective method of changing his country's teak logging industry from elephant to mechanical power.

Not that he is knocking elephants. They make very good beasts of burden in the jungle. They can find their own food, can be trained almost to think for themselves, cost only about \$2,000 apiece and don't require spare parts.

But two-thirds of Burma's elephant population was destroyed during World War II, and there just aren't enough elephants to go around in that land where the dawn comes up like thunder.

"Burma now has about 1,800 elephants," he said. "About half of these are owned by the government."

A good elephant can pull up to five tons of lumber, Baw said. The elephants pull the teak along the ground.

They are trained when they are five or six years old and work until they are about 55. They are able to do an elephant-size job of work when they reach 18 years of age.

baking for about 15 minutes.

Perfect ending for a festive dinner. Use plentiful oranges and grapefruit with seasonal grapes, crunchiness of almonds, distinction of brandy. Six servings.

Pare four large oranges and two large grapefruit with knife, carefully removing all white pulp. Cut into sections on either side of membranes and lift sections out whole. Heap grapes in center of bowl. Circle with oranges and grapefruit sections and sprinkle with one-fourth cup blanched almonds. Dissolve two tablespoons sugar in juice from sectioning process and add three tablespoons brandy. Pour over fruit and chill for several hours.

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Mosquito Bite Launches Program

Chicago — (U.P.) — A single mosquito that bit a three-year-old girl launched a project that is expected to kill off millions of the insects.

The single mosquito bite resulted in a new mosquito-abatement district expected to begin operations in 1955 in a South-side area covering 350 square miles and embracing 759,000 persons living in more than 40 municipalities.

The project had its beginning 15 years ago when the three-year-old girl suffered paralyzing encephalitis which doctors blamed on the bite of a mosquito.

Her health was restored slowly and painfully, but her father, who asked that his identity be undisclosed, became interested in the subject of mosquito control and began enlisting the aid of civil bodies.

Association Formed

Aiding him was Mrs. Phyllis Cowan, who entertained various civic organizations in her home along with municipal, township and district county officials until their cooperation had been won.

From this war formed the South Cook County Mosquito Abatement Association with an assessed tax valuation of \$1,200,000. It is expected to spend nearly \$270,000 annually to fight mosquitoes.

Voters of the area approved the proposition creating the district in the election of Nov. 4, 1952 and the Cook County court appointed five trustees as the "body politic and corporate" of the agency.

Lt. Col. Jay Buchannon, a veteran of public health campaigns in Korea and Indo-China, will act as engineer and manager of the district.

Meanwhile, the father who started the whole thing said his daughter is "now a fine, healthy young lady of 18, ready to graduate from high school," who can see the tangible results of the illness she once suffered as result of a mosquito bite.

COLOR TROUBLE

Farmington, Me. — (U.P.) — Roy E. Hobbs, 65, went into the woods wearing a bright red hat with matching coat and pants. But it wasn't enough. Another deer hunter coming through a thicket shot and hit Hobbs in the arm after spotting a "brown object." It was the hunter's glove.

Studies have revealed that wearing "different" clothes often does permanent damage to children's personalities. It makes them so self-conscious that they develop inferiority complexes which affect everything they do.

Your son is at an age at which being "different" is a source of real concern. I am sure he realizes that the other boys see that he is wearing "school clothes" to church and that many of the parents discuss this at home, in front of the children, wondering whether you are too poor to buy your son clothes. These boys will let him know, sooner or later, how they feel about the matter.

If your husband refuses to give you money for the children's clothes, open a charge account in a store and buy them. When he gets the bills, he will then have to decide whether he has enough money to hunt or not.

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Thursday, January 13, 1955

MEDFORD (OREGON) MAIL TRIBUNE—THREE



PLANS TO REOPEN Peress case is announced by Senator Joseph McCarthy following release of 10,000-word document sent to Congress by Army Secretary Robert Stevens (right) in response to congressional demands for new look at Peress case. Lt. Gen. Walter L. Weibel (left) is named in report as officer who ordered honorable discharge of Major Irving Peress. (International)

March Draft Call Issued for 11,000 Men

Washington — (U.P.) — The Defense Department has issued a March draft call for 11,000 men, all for the Army.

as for February and is in line with reduced calls brought about by recent decisions to cut the size of the Army to 1,025,000 men by mid-1956.

The call for March is the same

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