

Peach Meringue Pudding



Peach Meringue Pudding is a dessert innovation sure to become a family favorite.

The sky's the limit to the variety of foods homemakers can serve these days. Enjoy the thrill of "discovery" by introducing your family to new food horizons. Peach Meringue Pudding is a fine dish to start your adventure. It combines fine noodles with a creamy, custard sauce. Serve it soon and bring sunshine to winter meals.

Arrange sweet, sliced peaches in the bottom of a baking dish. Pour the noodle-custard mixture over the fruit and top with fluffy meringue and a light sprinkling of coconut. Then bake to golden-brown beauty.

Once you discover how truly good noodle desserts can be, you'll want to try Peach Meringue Pudding using other fruits, too. Looking to spring, how about a Strawberry Meringue Pudding?

Peach Meringue Pudding is a time-saving, oven-to-table food. You'll welcome the economy of Peach Meringue Pudding, too. And when you serve this tempting dessert, you're contributing to family nutrition as well as providing a taste-treat.

PEACH MERINGUE PUDDING

1 can (1 pound 13 ounces) sliced peaches (2 cups) 1/2 cup sugar
1 1/2 cups milk 2 egg yolks
1/4 cup sugar 1 teaspoon vanilla extract

Drain peaches and arrange in bottom of greased 8-inch baking dish. Scald milk in saucepan. Add sugar, salt and noodles. Cook over very low heat until noodles are tender, stirring frequently, about 4 to 5 minutes. Beat egg yolks. Stir quickly into noodle mixture and cook about 2 minutes longer, stirring constantly. Add vanilla extract. Spread mixture over peaches. Cool. Top with meringue and sprinkle with coconut. Bake in moderate oven (350°F.) 15 minutes.

Meringue
2 egg whites 1/4 cup sugar
Dash salt 1/4 cup shredded coconut
1/2 teaspoon vanilla extract

Beat egg whites with salt and vanilla until foamy. Gradually add sugar and continue beating until stiff but not dry. Spread over pudding, sprinkle with coconut and bake. Makes 6 to 8 servings.

Eagle Point

Eagle Point — Mr. and Mrs. Floyd Bubb, former residents of Eagle Point, and former owners of the Brownsboro store, visited two days this week with friends and relatives in the Eagle Point area.

Mrs. J. E. Olsen, Eagle Point, is visiting her daughters, Mrs. Dick Gerts and Mrs. Bill Lacy, at Colfax and Ellensburg, Wash. She expects to return to her home Sunday.

Mrs. Chuck Sturgill, Ashland, and her three sons, are visiting her parents, Mr. and Mrs. Ed Chamberlain. Mrs. Sturgill plans to be in Eagle Point for several days.

Mr. and Mrs. John Mock, Gro-More Village, have sold their home north of Eagle Point and will move to Medford temporarily. Sale of their home was handled by Darling Real Estate.

Mr. and Mrs. Ed Gray and their two daughters have moved into their new home, which they purchased recently.

Gold Hill

Gold Hill—Gold Hill Hobby club has postponed the meeting planned for March 25 and will have it instead on April 8 at the home of Meta Lotz on east Evans creek.

The well baby clinic scheduled to be held in Gold Hill, March 22 has been postponed indefinitely.

Mr. and Mrs. John Cogswell of Cogswell's Market, Gold Hill, have returned from a business and pleasure trip to California where they visited their daughter and family, Mr. and Mrs. Richard Abbott at Chula Vista where they are making their new home. They also visited relatives at Downey, Long Beach and Los Angeles. Returning by way of Oakland they visited brothers of both Mr. and Mrs. Cogswell.

Keep America Beautiful, anti-litter organization, reports that after each major holiday it costs the nation about \$5,000,000 to tidy up the mess left by litterbugs.

Feeding the Family

By ZOLA VINCENT
Food Editor

Potatoes Long Have Been Pets on Menus

Potatoes have been pets on menus since long before the Irish came to our shores. But patience can be tried by too many potatoes served too many times in the same old way. So bow out the boiled and mashed and try this Irish trick called Potato O'Brien.

3 cups diced cooked potatoes
2 tablespoons minced pimientos
2 tablespoons minced green pepper
2 tablespoons minced onion
3 tablespoons melted fat
Salt and pepper

Select four or five medium size, uniform potatoes; scrub, wash, rinse, and pare before or after cooking. Cover whole potatoes with boiling salted water and cook, covered 25 to 40 minutes or until just tender. Drain. Peel if boiled with jackets and place uncovered in warm place to dry out. Cut in half inch cubes. Combine all ingredients and add to fat in heavy frying pan; sprinkle with salt and pepper and saute until delicately browned, stirring occasionally.

Avocados Make Fine Salads for Week End

There's a lot of green, pear-shaped fruit on the market now—avocados are a fine seasonal fruit just asking to be used in week end salads.

Slices of avocado make a good showing of green color when arranged in overlapping rows; or alternate avocado slices and grapefruit halves on a bed of shredded lettuce.

Avocado half-shells filled with green pickle relish go well with macaroni dishes and most casseroles. Or serve the peeled halved fruit upside down to show off its green color and perhaps slip a bit of mixed fruit or chicken or tuna salad under the seed cup. Or simply offer avocado halves in the shell with salt and lemon or pass a tart French dressing.

Green Fruit Punch

Here's a fine refreshing, satisfying economical drink to put punch in the party. Combine one cup sugar and one cup water and boil five minutes. Cool and add juice of six oranges, juice of six lemons; chill. Just before serving add green vegetable coloring to desired tone. Add one quart chilled ginger ale. Makes about two quarts; 12 or so servings.

Spring Tonic Rarebit For Family or Company

Here is an excellent luncheon or supper dish packed with vitamins and minerals; tasty and attractive. An extra special family meal or a party specialty certain to prove popular. Six servings.

1 tablespoon butter
1 pound American cheese
2 teaspoons dry mustard
2 teaspoons worcestershire salt
2-3 cup tomato juice
2 egg yolks, well beaten
1 bunch freshly cooked broccoli
6 slices enriched bread
Softened butter
Melt butter in top of double

boiler or heavy saucepan. Add cheese and seasonings. Heat slowly until cheese melts, stirring frequently. Gradually add tomato juice and continue cooking, stirring until blended. Add beaten egg and cook until mixture has thickened—about three minutes. Toast the enriched bread and spread slices with softened butter. Arrange hot broccoli on slices of toast and dust lightly with pepper. Pour cheese mixture over all.

Rhubarb Orange Pie
Brown sugar and orange

flavor give this pie new flavor delight; calls for lattice top. Use any favored pie crust recipe or one of the popular pie crust mixes. Roll out pastry for nine inch crust, allowing three-fourths inch overlap to make a good seal for edge of pie. Roll out remaining pastry and cut in one-half strips.

Filling. Combine four cups (1 3/4 pounds) rhubarb cut in one-inch pieces, one orange peeled and cut in pieces, three-fourths cup brown sugar (packed), three-fourth cup granulated sugar, one-fourth teaspoon nutmeg and one-third cup flour. Place fruit mixture in unbaked pie shell. Pour one-third cup melted butter over all.

Top with pastry strips woven

over top of filled pie. Press ends to bottom crust. Fold over three-fourth inch overlap of bottom crust over the top crust. Flute with finger tips. Bake in hot oven, 425 degrees, 40 to 45 minutes.

Plenty of Pork, Beef, Fish, Make March Meal Planning Easy

Pork seems to be big meat new for spring. Prices on many cuts are down including bacon and sausage for the making of extra good breakfasts as well as other mealtime cuts. Best buys are pork shoulder (butt) roasts and steaks, chop suey meat, pork hocks, ham shanks and picnics. Beef continues unusually plentiful with pot roasts, beef stew meat and ground beef bargains.

Fish and Shellfish. Lenten spotlight is on plentiful fish in great variety with quality excellent and prices quite reasonable.

Fresh fillets include true cod, rockfish, Pacific sole, sea bass. Frozen fresh fish offerings include cod, haddock and ocean perch. Pan-readies include Eureka rex sole, sandabs, Columbia River smelts, Idaho brook trout. Steak and baking fish headliner is northern halibut at lowest price in years. Other good choices are Chinook salmon, steelhead salmon, ling cod, sea bass, yellow pike, lake whitefish.

Canned tuna is a good buy. Among shellfish, there are both eastern and western oysters, fresh Dungeness crab (peak of season), eastern and western scallops. Plenty of fresh and

Friday, March 18, 1955

MEDFORD (OREGON) MAIL TRIBUNE—THREE

Nationalist's Quemoy Positions Shelled

Taipei, Formosa—(U.P.)—Communist artillery on Amoy shelled Nationalist Chinese positions on Little Quemoy Island yesterday, but caused no damage.

The Nationalist Military Information Service reported the Reds fired 14 rounds from big guns without effect.

The shelling was the only incident to break an otherwise quiet day along the 150-mile island front in the Formosa Strait.

Las Vegas—(U.P.)—A minor earth tremor which lasted less than 30 seconds shook the city Wednesday night.



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CORN MUFFIN VARIATION

New York—(U.P.)—Corn muffin tip: Make the batter from a mix according to package directions, folding in a can of whole kernel corn. Spread in a greased square pan and dot the top with half spoonfuls of deviled ham. Bake as directed. Cut in squares and serve hot or cold.

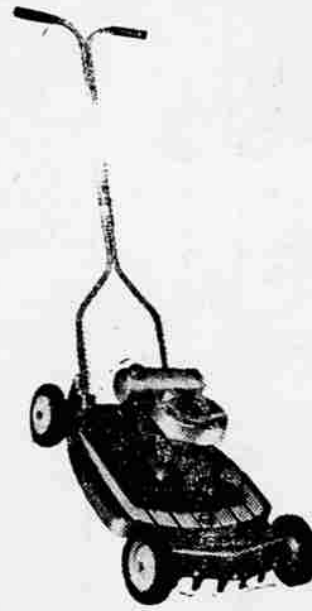


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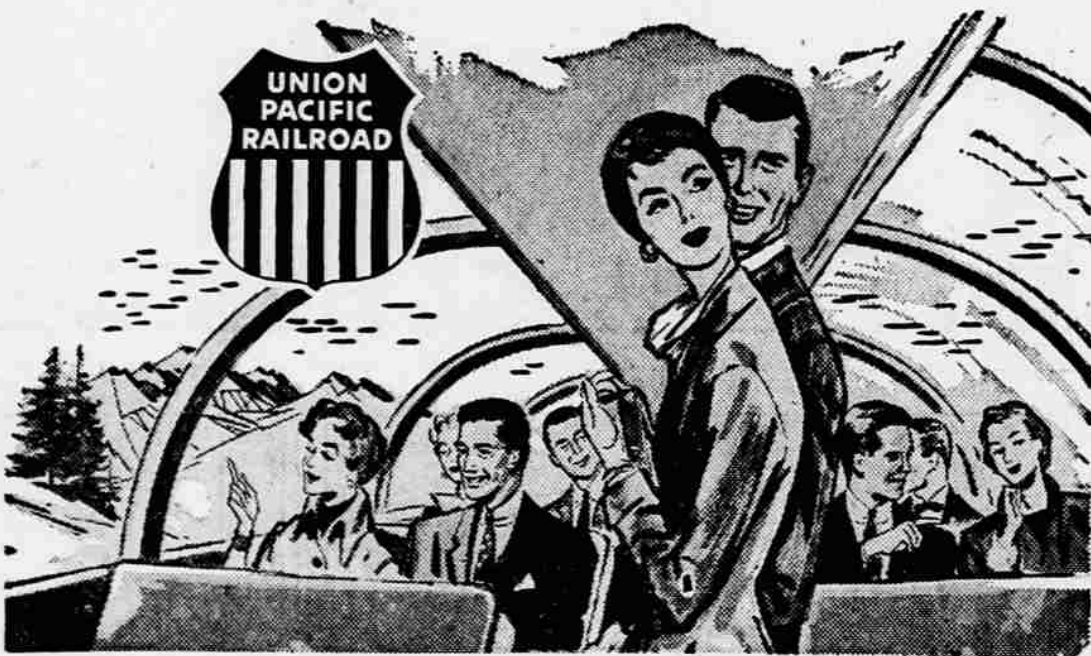


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