

# Feeding the Family

By ZOLA VINCENT  
Food Editor

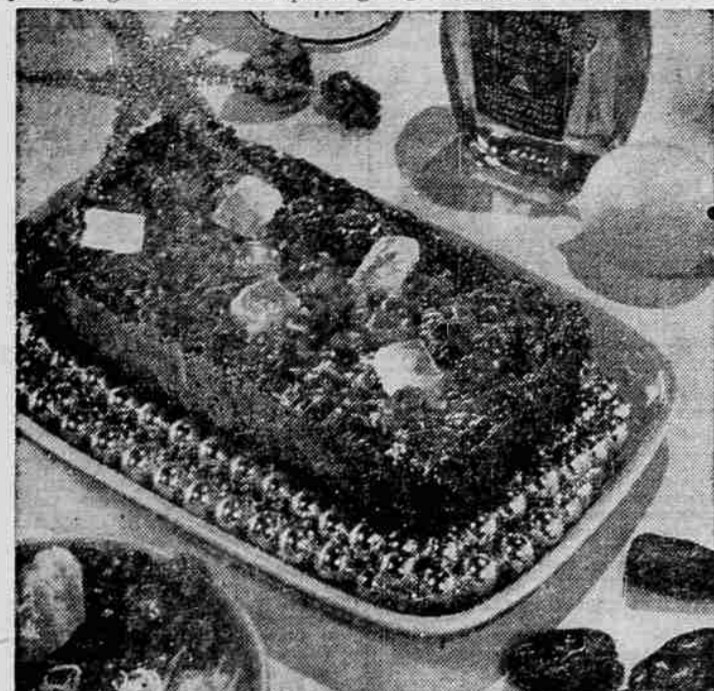
## Honey, Fruits and Nuts Holiday Go-Togethers

Fruit cakes, breads and cookies using dried, glazed or fresh fruits, or a combination of the three have been a part of traditional holiday feasting for much longer than any of us can remember.

Sun-dried fruits were discovered by early Egyptians to have wonderful keeping qualities and a sweetness never before experienced. Techniques for drying, packaging and transporting

ages of individual fruits or already cut-up combined for easy fruit cake and other dessert making. A natural, of course, for decorating cakes and other holiday goodies.

The "nut-bowl" with accompanying nut-cracker is a familiar sight particularly this time of year. We are most fortunate in having a wide variety of seasonal nuts for use in "sweet-cooking," for stuffings, salads, as garnishes or just plain crackling and eating. Take your choice



**FRUIT CAKE GIFT**—Can't think of a sweeter gift! For home enjoyment and gifts for a favored few friends or good neighbors, this honey-date-nut fruit cake is a honey of an idea. Let the children help with the making. Many good fruit, nut and honey suggestions are included in today's food columns.

have improved vastly, but the principle, discovered so long ago, remains the same. The most popular of today's dried fruits are apricots, prunes, apples, figs, pears, peaches, currents and raisins.

Dates, rich in energy-giving sugar plus protein and minerals, have been a staple food in many parts of the world since before our recorded Biblical times. It is still not uncommon, particularly in Arabia, for people to exist for months on a diet of dates and milk. Dried they have excellent keeping qualities. However, in the United States fresh dates are preferred and most of our commercial crop comes from California's Coachella Valley, the date-growing center of the United States. They are packed fresh and clean according to Government regulations, while imported dates must be pasteurized. Nowadays fresh dates may even be purchased pitted and rolled in rice flour for easy handling.

of Brazils, walnuts, almonds, filberts, peanuts, pecans or chestnuts. Once shelled, untreated nuts become quite perishable and to maintain their peak of flavor and texture should be placed in tightly covered containers and stored in the refrigerator or at least a cool dark place.

Honey is nature's own sweetener. Among our earliest known sweet recipes we find combinations of honey, fruit and nuts. Honey comes in different flavors dependent upon the floral source used by the honey bee. Perfect when spread or poured over all forms of bread, hot or cold; a real treat on cereals; and when used in cooking it adds a distinctive flavor all its own. Honey keeps well when stored tightly covered in a dry place. Do not refrigerate. If it should crystallize, simply heat it slowly over warm water and it will return to its liquid state.

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**A Few Do's for Superior Fruit Cakes**

Long slow baking is of primary importance to the success of your fruit cake. Fruit cakes have long been noted for their keeping qualities and in fact are best when given time to age. Many people feel that it takes at least four weeks or longer for a fruit cake to develop its full richness of flavor and texture. Others, however, find just a few days satisfactory. 'Tis a matter of taste.

The important thing to remember for proper aging is that fruit cakes must be thoroughly cooled before being wrapped snugly in wax paper or metal foil and stored in airtight containers. They also freeze well with the aging process continuing. You might keep this in mind if you have some left over that you would like to save for eating later in the year. When your fruit cake has "aged," decorate with a simple sugar glaze and an arrangement of glazed fruits and halves or slivers of your favorite nuts.

For smooth, attractive, easy to handle servings, chill cake thoroughly before cutting into thin slices with a chilled knife.

there's only one  
**SKIPPY**

BEWARE OF IMITATIONS  
LOOK FOR THE HAPPY LITTLE DOG

**TOPS IN QUALITY!  
LOW IN PRICE**

**HOUSE PARTY**

Surprise!  
And fun galore with that liveliest Art (Linkletter).

**KYJC**

Monday-Friday, 3:00 p.m.  
Dial 1230 • CBS Radio

**Honey-Date-Nut Fruit Cake**  
One of Ease and Distinction

This fruit cake is the one shown in our picture. It uses honey for a just-right flavor note. Easier to make than the heavier fruit cakes, it still retains the advantages of keeping ability and distinctive flavor.

1 15-ounce can (sweetened condensed milk not evaporated)

1/4 cup honey

1 tablespoon lemon juice, sherry or brandy

1 package (14-ounces) dates, pitted and diced

2 cup coconut (8-ounces) finely cut

1/2 cup walnuts, chopped

1/2 cup candied cherries and pineapple, diced

Combine condensed milk, honey and your choice of lemon juice, sherry or brandy in a large mixing bowl. When well-blended, add dates, coconut, walnuts, candied fruit. Mix thoroughly. Line a 9x5x3 inch loaf pan with wax paper, oil well. Pack fruit cake mixture in pan.

Bake in moderate oven (325 degrees) for one to 1 1/4 hours or until toothpick inserted in center comes out clean. Place on wrack and cool for five minutes. Remove from pan, take off paper. Flavor improves with aging. For best cutting results, place in refrigerator until really cold, then slice with a chilled knife.

**Spiced Dried Fruits**  
Use your favorite dried fruit or combination of fruits for this

## On The Side

By E. V. Durling

(Distributed by King Features Syndicate, Inc.)

Give me, instead of beauty's bust  
A tender heart, a loyal mind.  
Which will temptation I could trust  
Yet never linked with error find.  
One in whose gentle bosom I  
Could pour my secret heart of woes.  
Like the care burdened honey fly,  
That hides his murmurs in the rose.

—George Darley.

There is no such thing as this time as a "Titian blonde." The hair coloring of the blondes portrayed by the great Venetian was achieved by a secret mixture of paints the artist never revealed. Titian lived to be 99 and was active until almost the end. That was in a period when the male life expectancy was around 31 years. Have never noted Titian's diet or manner of living discussed. What was the secret of his longevity? While it probably wasn't his interest in blondes that prolonged his days, that might have helped.

**Asking**  
Queries from clients. Q. How do you pronounce the name of Fouquet's restaurant on the Champs Elysee, Paris? It is pronounced both "Fook-ey" and "Fook-kay." However, "Fook-kay" is correct. . . . Q. So you know everything. Tell us if a man bet all the tea in China against all the coffee in Java, what odds would he be given, if any? A. Your query baffles me. In fact, it knocks me back on my heels. Still I never said I knew everything, only nearly everything. . . . Q. Has there ever been another star of the opera as small as Lily Pons? A. Emma Trentini was only five feet. Lily is smaller than that but not much.

**Checking**  
How talented are you as a checker-upper? The following poem includes every letter of the alphabet but one. If you can say what the missing letter is in 30 seconds or less you qualify as a Grade A checker-upper!

Mix fruits together by lifting from bottom of bowl with a large spoon or broad mixing fork. Pour batter over fruits and mix thoroughly. Turn into pan which has been lined with 2 thicknesses of greased brown paper and 1 of greased wax paper. Recipe will fill 1 large tube pan or two 9 1/2 x 5 1/4 x 2 3/4 inch loaf pans or the equivalent. Pack batter down lightly. Bake in slow oven (275 degrees) for three to 3 1/2 hours, with a shallow pan of hot water in bottom of oven. When done, cool completely, wrap properly and store for aging. Makes 6 1/2 to seven pounds of fruit cake.

A jovial swain should not complain  
Of any buxom fair  
Who mocks his pain and thinks it gain  
To quip his awkward air.  
Horses and Women

The first short skirts worn by women in this country in the 20th century were six inches above the ground. That was in 1906. The shortest the skirt has been in the 20th century is 28 inches above the ground. That was in 1929.

**Passing By**  
Baron Long, Distinguished Pacific coast inn-keeper. A man of over six feet himself, Baron has a sympathetic attitude toward lengthy fellows. So his Biltmore Hotel in Los Angeles features beds that are eight feet long. Frank Shellenback, Great major league twirler and pitching coach of the New York Giants. Frank is the father of eight children. Pitchers are the most prolific papas among the ballplayers but I don't know why.

**Asides**  
One distinguished physician continues to maintain the best treatment for a common cold is aspirin and a "night cap" of bourbon. . . . How is your coed daughter getting along with her mathematics? Ask her what the answer to the following problem is: "A frog in a well 42 feet deep jumps up three feet each day and then falls back two feet. In how many days will he be out of the well?"

**Briefly**  
At this time the world's three most reliable and useful units of currency are the Swiss franc, the Venezuelan bolivar and the United States dollar. . . . Am

Thursday, December 1, 1955

MEDFORD (OREGON) MAIL TRIBUNE—SEVEN

## Loss of GM Franchise Told To Subcommittee

Washington—U.P.—A Missouri auto dealer testified yesterday that General Motors Corp. refused to renew his franchise because he was not selling enough cars.

The dealer, J. Ed Travis Jr., St. Charles, Mo., was the first of a dozen former GM dealers scheduled to testify today and tomorrow before the Senate Monopoly Subcommittee which is investigating General Motors.

Travis testified that GM officials visited him last June and notified him that his franchise would not be renewed Oct. 31. "I was so struck dumb I didn't know what to say," Travis testified. He said that he had handled Buicks and GMC trucks at St. Charles since 1920 and Pontiacs since 1933.

He said the Buick zone manager had pressured him to try to sell more Buicks at a lower unit profit. The Buick official also suggested that Travis make up any reductions of profit on auto sales by selling more extras for the cars and by doing more major tune-ups, instead of minor service jobs in his repair shop, the witness said.

asked who introduced the song "A Pink Cocktail for a Blue Lady." It was Carl Brisson. . . . To refer to a feminine singer as a "nightingale" is wrong. Very wrong. It is the male nightingale that sings. His song is for the purpose of courting the female of the species.

The busiest railroad route outside the United States is the Paris-Lyons main line in France.

## Grange

Central Point Grange Officers for Central Point Grange will be installed at Central Point Dec. 18 at 1:30 p.m. They are: Master, Harold Gebhard; overseer, Velda Mang; lecturer, Delmar Smith; steward, Otto Neidermeyer; assistant steward, Chester Wendt; lady assistant, Anna Wendt; chaplain, Margaret Wilson; treasurer, Nyla Kuest; secretary, Lucille Gebhard; gatekeeper, Fred Kuest; Ceres, Dorothea Straus; Pomona, Ruby Brown, and Flora, Eudora Bohnert.

Next regular meeting of Central Point Grange will be Dec. 2.

Dead line for Sunday Classified is at noon Saturday

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Big Fresh Cake AND Special Active Dry

Delivered  
FRESH by BORDEN  
Pacific Cheese Division

**Crack in on these FOOD BUYS**  
from Paulsen's  
**THRIFT MARKET**  
CENTRAL POINT

CHET'S BEEF or CHICKEN  
**FROZEN PIES**  
2 for 49¢

**SNOWDRIFT**  
3-LB. Can 79¢

**WESSON OIL** QUART SIZE  
GIANT YELLOW ZEE  
59¢

**Pop Corn** 2 LBS 29¢  
**Napkins** 2 FOR 25¢

SNOW WHITE  
**Cauliflower** 15¢ ea.

BARBARA LEE  
**GRAPEFRUIT**  
8 lb. MESH BAG  
59¢

DOUBLE RED  
Delicious  
**APPLES**  
40-lb. Box  
\$2.98

OREGON SLICED  
**BACON**  
39¢ lb.

LEAN BLADE CUT  
**PORK STEAK**  
39¢ lb.

CHOICE  
**BEEF ROAST**  
43¢ lb.

**LARD**  
2 lbs. . . 29¢  
4 lbs. . . 57¢

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**THRIFT MARKET**  
CENTRAL POINT'S MOST COMPLETE SHOPPING CENTER  
We Reserve the Right to Limit Quantities  
PRICES GOOD FRIDAY AND SATURDAY ONLY  
Lots of Free Parking Space

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**CLOROX makes linens more than white... it makes them sanitary, too!**

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It's easy to make your bathroom as fresh and safe as your Clorox-clean guest towels! For, used in routine cleaning, Clorox removes stains and odors from porcelain, tile and linoleum without scrubbing. And Clorox provides a type of disinfection recommended by public health authorities. See label directions for these and many other uses.

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1. Snowy-white linens... Clorox removes gray and yellow dinginess.
2. Bright fast colors... Clorox removes dulling film.
3. Lovely-looking linens... Clorox removes ugly stains, even scorch and mildew.
4. Fresh, clean-smelling linens... Clorox deodorizes.
5. Sanitary linens... Clorox is the most efficient germ-killer of its kind.

**When it's CLOROX-clean... it's SAFER for family health!**