

Feeding the Family

By ZOLA VINCENT
Food Editor

Resolve Now to be a Better Buyer; Here Are Ways to Help Budget

Happy and Prosperous New Year! Budget-minded cooks recovering from holiday food bill (and other) buying binges will find many economy-wise suggestions here today. If ever, this is the month for making the most of "best buys," a time for using up those gift perishables and for pantry cleaning-out and straightening-up.

Watch this newspaper's food advertisements and also look for store specials in mass displays. It's inventory time in many stores; a time for making room for new season packs.

Quantity buying of non-perishables means savings of both time and money. Check storage space.

Quality buying is important thing to watch. Choose the best foods for the use you have in mind. Fancy fruits if you're displaying them; other grades for ingredit purposes.

Be a label reader. Manufacturers and processors of food are doing a wonderfully fine job of providing descriptive material, important information on packages, cans, etc. Read these; compare prices and servings, grades and ways and preparation, suggestions for use.

Be a weight watcher and scale scanner. Note the price per pound and order by weight. Do not say "give me 25 cents worth." Note weight on your side of the scale. Take your time and compute the price. Never accept a price or weight called while the scale is still in motion. You can't always judge contents by size of package so look for a statement (required by law) of quantity of package contents.

Compare advertised prices with those marked on the packages. Take your time. Count your change. Be sure you get all items paid for. Salespeople and "checkers" are human, too. We've always found them glad to make any adjustments.

Fare These Well in '56
With These Abundant Foods
Plenty of food available, both fresh and in storage for the new year. Demand for processed food is upward. Reasons for this shift is that processors are doing an increasingly good job of providing ready-to-cook foods at reasonable cost coupled with better

distribution methods. Frozen poultry, meat, pies of many different kinds, fruits and vegetables are increasingly popular. We're eating more canned foods, too. Buy in quantity when advantageous.

Plenty of Meat
Beef, particularly the higher quality cuts, is in heavy supply in our area and is being featured by many markets. We're now eating 81 pounds of beef per person per year. Braising and stewing cuts (pot roasts, flank steaks, short ribs, brisket and stew meat) are fine budget items. Low cost pork makes mighty good eating. Try fresh pork shoulder and perhaps pork sausages for breakfast more often. Good lamb buys, too.

Poultry Prospects
"Plentiful," "record" and "near-record" are words applying to both chicken and turkey and happily likely to remain so. Egg prospects are about the same.

Dairy Data
Milk production is at record levels assuring also plenty of cheeses of all kinds.

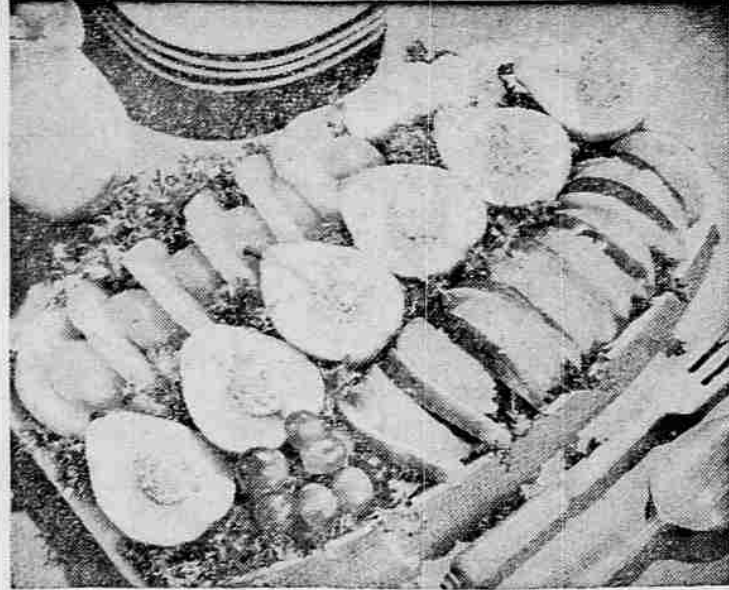
Fruit Supplies
Canned, frozen and dried fruit continue plentiful and right now there's also plenty of fresh California Newtown apples, Washington red Delicious and yellow Delicious, winter pears, several grape varieties, navel oranges, tangerines.

Vegetable Variety
Plenty of frozen and canned vegetables at reasonable cost. Watch for canned goods specials (buy the dozen) throughout January. Fresh vegetables will continue to depend somewhat on the weather but today's markets offer plenty of artichokes, cauliflower, celery, lettuce, mushrooms, potatoes, dry onions, spinach, broccoli, Bell peppers, squash.

Other Items
Large carryover stocks of food grains assure abundance of cereal products. Plenty of edible vegetable oils which are used to make margarine, shortening, mayonnaise, salad dressings, and cooking oils.

Coffee situation is likely to remain about the same; a little more coffee available but no promise of retail prices changing materially.

Winter Pears are Flavor-Packed For Any-Time Eating
Rich tasting Winter pears,



FRUIT SALADS—Now is fine time to get back to good vitamin-rich fruit salads after all that rich holiday food. Today's food columns offer suggestions for your share of the luscious winter pears and other fine fruits.

mainly of the Bosc and d'Anjou varieties are plentiful; make fine eating in any fruit salad combination; are unsurpassed for out-of-hand eating anytime, day or night. A truly western fruit right from the orchards of California, Oregon, and Washington where this season's crop ran around 7,000,000 bushels which is considerably over average. Plenty of them now because the crop matured later than usual.

The Bosc is large, long-necked, tapering, rich flavored with skin green and brown to golden russet and fresh white with a slightly acid flavor.

The d'Anjou, which stores well, is a larger pear, oval to globular in shape, greenish yellow in color, often shaded with crimson. Flesh is white, highly perfumed and of good flavor.

The Comice is the big, plump, yellow pear with crimson shading, fine juicy flesh. Perhaps the sweetest of all pears, the Comice must be handled with special care.

Imperial Salad Platter
We've pictured a fruit salad arrangement just to attract your attention. Arrange any fresh or canned fruit combination you have at hand. No need to make them all look alike. Wash, halve, and core three fresh Anjou or Bosc pears. Cut three slices of pineapple in half. Sprinkle pineapple juice from can over cut pears to prevent darkening. Wash and slice red apple, leaving skin on. Peel, core and slice one banana and cover with pineapple juice.

On large platter, arrange bed of salad greens. Through center, place pear halves. Top each with cream cheese ball made by softening cheese with juice from pineapple slices. Roll cheese balls in chopped nuts if you like. On one side of pear halves, arrange sections from one pink range alternate slices of apple grapefruit flanked by some red grapes. On opposite side, place pineapple slices alternately with apricot or other canned fruit halves; garnish with banana slices. Serve with this or any flavored fruit salad dressing: **Lemon French Dressing**
Mix following ingredients in jar with tight lid for thorough shaking.
1/2 cup lemon juice,
1/2 cup salad oil
1/2 teaspoon paprika
1/4 teaspoon dry mustard
2 tablespoons honey
Makes about one cup. Shake thoroughly before using.

Onion Pizza
Dry onions are a real bargain. Try them combined with cheese in this popular pizza. Melt three tablespoons butter over moderate heat. Add three cups thinly sliced onions. Cook, covered, about 15 minutes, stirring occasionally. Add two teaspoons kitchen bouquet, one-half teaspoon salt and one-eighth teaspoon thyme. Mix well. Cut two tablespoons fat into one cup biscuit mix until mixture resembles coarse meal. Add about one-third cup milk to moisten the dough.
Roll out on lightly floured board to form a nine-inch circle. Transfer to a cookie sheet or pat over: bottom of greased nine

inch pie plate. Spread onions over biscuit dough in even layer. Arrange one-fourth pound American (or Mozzarella) cheese, very thinly sliced over onions. Bake in 425 degree oven until biscuit crust is browned and done, about 20 minutes. Serve hot, cut in wedges. Four generous servings for a main dish.

Turkey Chowder
Turkey left over? Maybe a cup or so. Here's main dish to make six generous servings. So good! Chop two slices bacon and fry over low heat. When part of fat has cooked out, add one-fourth cup chopped onion and continue cooking until onion is soft, bacon brown. Meanwhile cook one cup diced celery, two cups cubed potatoes, in two cups turkey broth (or make with chicken bouillon cubes) until the vegetables are tender. Add one cup or more of cooked diced turkey or chicken, one cup whole kernel corn, two tablespoons chopped parsley, cooked bacon, onion, two tablespoons chopped parsley. Blend two tablespoons flour with one cup milk; stir into mixture and cook about 10 minutes longer, stirring occasionally. Season to taste with salt and pepper.

Sparkling Chicken Salad
A party or family treat that is easily done, quickly made using left-over diced cooked chicken or turkey. Six servings.
Soften one envelope unflavored gelatin in one-half cup cold water, dissolving thoroughly. Stir in one can, (1 1/4 cups) condensed consommé and two tablespoons lemon juice. Cool until consommé begins to thicken.

fold-in one-half cup or more diced cooked chicken, one-half minced cucumber, two tablespoons sliced stuffed olives. Pour into one-quart mold. Chill until firm. Unmold and serve on crisp salad greens.

All Hurry Indoors
As the midnight approaches, everybody hurries indoors for they would be tempting fate with their lives if they didn't. Certainly on my street I saw many a soul on foot. Even the famous cats of Rome seem to have gone under cover.

Never have I experienced a revolution, but I can now imagine one. Surely from five minutes to 12, until 10 after, is the nearest thing to a revolution — except for the accompaniment of laughter and song.

I must confess that after a glass of wine — to wish continued blessings to my loved ones far away and peace for the world — the glass I held was also hurled into space. I'm not one for being frugal when "good luck" is the motive.

Prefers Unexpected
My evening otherwise began as usual with only a couple of friends because I have never cared for a planned hour in which I must be hilarious. I prefer the impromptu, the unexpected. Often in the past, I have been alone taking the arrival of the new year in sober contemplation, which one can only do alone, or with a couple of very understanding friends.

Then when the new year was about a half hour old, I would have friends dropping in — a kitchen party was my favorite, with the smell of coffee permeating the air — and one or two musicians with soothing instruments. As my friends arrived from their various private or public parties, I'd get all the tidbits of news this way, my New Year's Eve was one of complete pleasure without any of the pain.

Grandfather Watch
Omaha — (U.P.) — When Gen. Albert Wedemeyer visited the city hall here recently he received a watch which was of special interest and significance to him. The watch, a gold stem-winder, belonged to the general's grandfather, Michael F. Coady, a north Omaha pioneer.

Thursday, January 5, 1956

MEDFORD (OREGON) MAIL TRIBUNE—THREE

Gloria Swanson Finds New Year's in Rome Outdoes America's Fourth of July

By GLORIA SWANSON
Written for United Press

Rome — (U.P.) — Four of July in America is a sissy affair compared to Rome seeing the old year out and the new one in.

Firecrackers and bombs precede glasses and bottles (empty, I presume) and crockery and china (chipped, I hope) flying out of windows at the witching hour. As I cautiously poked my head out of my front window I saw a piece of furniture tumbling through the air.

The street below was a mess of broken glass and debris. I suppose these discarded things are saved all year round just for this moment of "off with the old and on with the new." All Hurray Indoors

As the midnight approaches, everybody hurries indoors for they would be tempting fate with their lives if they didn't. Certainly on my street I saw many a soul on foot. Even the famous cats of Rome seem to have gone under cover.

Never have I experienced a revolution, but I can now imagine one. Surely from five minutes to 12, until 10 after, is the nearest thing to a revolution — except for the accompaniment of laughter and song.

I should have brought this new wrinkle to Rome. Instead I decided to see what new adventure they would offer to go with their fireworks. Painstakingly, I became another sardine in a night club with a silly paper hat on — entangled in streamers — and, I'm ashamed to say, blowing a horn.

New Year's Day I made my brightest resolution — never again to let my curiosity take me out on New Year's Eve!

My evening otherwise began as usual with only a couple of friends because I have never cared for a planned hour in which I must be hilarious. I prefer the impromptu, the unexpected. Often in the past, I have been alone taking the arrival of the new year in sober contemplation, which one can only do alone, or with a couple of very understanding friends.

Then when the new year was about a half hour old, I would have friends dropping in — a kitchen party was my favorite, with the smell of coffee permeating the air — and one or two musicians with soothing instruments. As my friends arrived from their various private or public parties, I'd get all the tidbits of news this way, my New Year's Eve was one of complete pleasure without any of the pain.

My evening otherwise began as usual with only a couple of friends because I have never cared for a planned hour in which I must be hilarious. I prefer the impromptu, the unexpected. Often in the past, I have been alone taking the arrival of the new year in sober contemplation, which one can only do alone, or with a couple of very understanding friends.

Then when the new year was about a half hour old, I would have friends dropping in — a kitchen party was my favorite, with the smell of coffee permeating the air — and one or two musicians with soothing instruments. As my friends arrived from their various private or public parties, I'd get all the tidbits of news this way, my New Year's Eve was one of complete pleasure without any of the pain.

My evening otherwise began as usual with only a couple of friends because I have never cared for a planned hour in which I must be hilarious. I prefer the impromptu, the unexpected. Often in the past, I have been alone taking the arrival of the new year in sober contemplation, which one can only do alone, or with a couple of very understanding friends.

Then when the new year was about a half hour old, I would have friends dropping in — a kitchen party was my favorite, with the smell of coffee permeating the air — and one or two musicians with soothing instruments. As my friends arrived from their various private or public parties, I'd get all the tidbits of news this way, my New Year's Eve was one of complete pleasure without any of the pain.

Then when the new year was about a half hour old, I would have friends dropping in — a kitchen party was my favorite, with the smell of coffee permeating the air — and one or two musicians with soothing instruments. As my friends arrived from their various private or public parties, I'd get all the tidbits of news this way, my New Year's Eve was one of complete pleasure without any of the pain.

PICTURE TUBES REJUVENATED

Is your picture tube dull and weak? Most picture tubes can be restored to original brightness at only a fraction of the cost of replacement. For further information CALL

Electronic Service
18 N. GRAPE PH. 3-1971

BOULEVARD MARKET

Jack and Mollie Young Proprietors

842 SISKIYOU BOULEVARD—PHONE 7041

ASHLAND, OREGON

Open 8 A.M. to 8 P.M. — Seven Days a Week

We Give and Redeem Gold Arrow Stamps

SHOP HERE FOR WEEKLY SPECIALS



NALLEY'S 15-oz. Cans 2 FOR
CHILI con CARNE 45¢

Giant Size **FAB** Kind to Hands **59¢** Per Pkg.
Whiter Washes Without Bleaching

STANDBY **CATSUP 5 For \$1.00**

HUNT'S CORN No. 2 1/2 Size 2 FOR **47¢**
Whole Kernel or Cream Style
No. 300 SIZE **7 For \$1.00**

GRAPEFRUIT Ripe and Juicy 8-lb. Mesh Bag **45¢**

LETTUCE Garden Fresh per pound **10¢**
CABBAGE Solid Heads Per Pound **5¢**

CLOROX-clean linens are extra fresh and clean... even when dried indoors!

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

Yes, Clorox always gives you a cleaner wash that smells cleaner, too... rain or shine! Clorox makes white cottons and linens whiter, fast colors brighter... removes dinginess, stains, scorch and mildew. And remember, too, no other home laundering product equals Clorox in germ-killing efficiency!

Use Clorox with confidence for laundering your finest cottons and guest linens... for Clorox is extra gentle. Made by an exclusive patented formula, it's free from caustic. Also Clorox, a liquid, contains no gritty particles to damage your wash, washer or dryer.

A CLOROX-clean house is a pleasure... and a safety measure!

When you use Clorox in routine house cleaning, you make your home a pleasanter, safer place for your family. For, while Clorox is getting rid of stains and unpleasant odors, it helps get rid of germs. Read the label for directions on a wealth of ways Clorox saves time and work for housewives every day.

You get all these benefits in a Clorox-clean wash!

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!