



THEY BELONG TOGETHER—Fresh peaches and spice cake just naturally belong together. Here we've topped a spice cake with sliced fresh peaches for a fine summer dessert. Many ways with season's abundance of fairest fresh fruits and other dessert delectables are included in today's food column.

Girl Remembers Fishing Trip Prior To Auto Accident

Salt Lake City — (U.P.) — Jean Margetts remembered yesterday that she had been fishing with her fiancé, Jim Hixon, June 24 but still could not voluntarily recall any details of an accident that night in which Hixon was killed and she was injured. The 18-year-old Sunnyvale, Calif. girl, who lay in the wreckage of an automobile on the Utah hillside for nine days after Hixon died, brought up Hixon's name for the first time yesterday since she was rescued July 3.

In conversation with her doctors at Latter-Day Saints hospital, she remembered some of the details of the fishing trip to Strawberry Reservoir that preceded the accident. Identifies Companion. A report from the hospital said that in the conversation, Miss Margetts several times used the pronoun "we."

Questioned as to who her companion was, Jean reportedly said "it was Jim."

However, she does not recall any incident relative to the automobile accident or her survival following the crash. A hospital spokesman added. As far as he knows, Miss Margetts does not yet realize Hixon is dead.

Miss Margetts, who suffered from exposure, starvation, dehydration and a pelvic fracture, was reported in "satisfactory condition." The hospital said she enjoyed a quiet night and slept well.

1 1/2 cups cider vinegar
5 cups beet or cane sugar
1 teaspoon mace
1/2 teaspoon each ginger and nutmeg

Cook peeled, quartered and pitted peaches with vinegar in 10 minutes preserving kettle about 10 minutes or until soft; press through colander or sieve; measure about 6 3/4 cups pulp back into kettle. Stir in sugar and spices thoroughly; bring quickly to a bubbling boil.

Reduce heat and cook about 15 minutes (or until thick heavy drops run together off clean metal spoon) stirring often. Remove from heat; skim. Pour into hot sterilized jars and seal at once. Makes about six half pints. Plentyful Plums

California is the largest producer of plums in the United States with Washington and Oregon also producing major crops. This year's crop is "way above the 10-year average. Of all stone fruits, plums have the largest number and greatest diversity of kinds and species, said to number over 2,000 varieties.

Fresh plums are excellent for eating out-of-hand. They have refreshing tart sweetness in pies, stewed fruit, preserves, jellies and jams. They're tasty in ice cream, in puddings and Bavarian cream; in cakes, tarts and pastries. They're canned, frozen and bottled into juice. They add handsome color note and distinctive flavor to fruit salad.

Plums and fresh prunes run 15 to 20 per pound. One and one-half to two pounds makes one quart of sauce. Refrigerate or hold in cool, dark, humid place. Use soon.

Plum Betty is a dessert delight to be served warm with slightly sweetened cream sprinkled with cinnamon. For each four servings, proceed like this: 2 1/2 cups coarse bread crumbs 8 red plums 1/4 cup chopped nuts 1/2 cup sugar 2 tablespoons butter Cream

Lightly toast crumbs in oven. Wash and cut up plums coarsely, discarding the pits. Sprinkle bottom of greased glass baking pan (3 1/2 x 7 1/2 x 2 1/2 inches or comparable size) with a layer of crumbs. Then arrange alternate layers of plums, nuts and crumbs sprinkling each layer with sugar until all is used. Finish with layer of crumbs on top. Dot with butter, bake uncovered in a moderate oven, 350 degrees for 30 minutes or until Betty is nicely browned. Serve warm as suggested above.

Ripe Plum Relish This ripe plum relish is so easily made, so satisfactory for offering with any meat, poultry. Use about two pounds fully ripe plums, sugar, vinegar and one-half bottle fruit pectin. To prepare fruit, pit but do not peel about two pounds fully ripe plums. Cut in pieces and chop fine. Add one-fourth to one teaspoon each of cinnamon, cloves and allspice according to family taste. Many like the fruit with teaspoons leveled, naturally. Measure 3 1/2 cups fruit into a very large saucepan. To make the relish add 6 1/2 cups sugar and one-half cup vinegar to spiced fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil and boil hard one minute, stirring constantly. Remove from heat and at once stir in bottled fruit pectin. Then stir and skim by turns for five minutes to cool slightly to prevent floating fruit. Ladle quickly into glasses. Paraffin at once. Makes about 10 six-ounce glasses.

They'll Do It Every Time

WHEN AMPHIBIA WAS A SECRETARY SHE BURNED WHEN SHE HAD TO RUN AN ERRAND FOR THE BOSS'S MISSUS....



By Jimmy Hatlo

SHE HOOKED A MEAL TICKET, HERSELF-- AND HE'S GOT A SECRETARY NOW!! LOOK WHO'S DOING WHAT TO WHOM!!



'Compensation Neurosis' Claimed Becoming Increasingly Common

BY DELOS SMITH
United Press Science Editor

New York — (U.P.) — All Americans ought to know that a well hidden neurotic disease is becoming increasingly common among them. To be forewarned could mean protection.

It is "compensation neurosis," to insurance companies it is an intensifying, king-size malaise. But psychiatrists see it as an unconscious drive in grown men to return to the passive bliss of their babyhoods.

Insurance companies won't talk about it. They're afraid talk might spread it. Doctors talk about it, naturally. They're expected to cure it, and once it gets going in an individual it's a stumper.

Newest Talking Authority The University of Texas school of medicine is the newest scientific authority to talk about it. Speaking to physicians generally, it said the reason for the increase is obvious. "Compensation" is more and more available.

It spoke specifically of accidents in industry but the disease develops out of other accidents, particularly automobile accidents. Industries and motor vehicles are insured and so is the source of "compensation."

"The patient with compensation neurosis genuinely believes that he is ill or disabled," said the authority. "He further believes the existence of his sickness to be incontestable, and that it is a result of a major or minor accident which he has received 'on the job.'"

Not True Motivation Oddly, the prospect of getting monetary compensation isn't always the true motivation. "The secondary gain of enforced dependency may often be the

Court To Rule on Owner Of Telephone Directories Boston — (U.P.) — Massachusetts' supreme court will be asked to answer this question: Does the telephone directory belong to the company or to the subscriber?

A superior court judge already has ruled that the directory belongs to the subscriber. The telephone company brought the court action in an effort to prevent subscribers from putting plastic covers on directories. The company contended that it owned the directories.

Storage of Seeds Declared Important Geneva, N. Y. — (U.P.) — The New York state agriculture experiment station at Cornell university says several factors must be taken into consideration when planting seeds left over from last year.

Whether or not such seeds produce a crop depends on the kind of seed, how it was produced, care in harvesting and handling, storage conditions and other factors must be considered.

The station points out that celery, lettuce, parsnip and onion seeds do not keep as well as bean, beet and tomato seeds. Seeds kept in a hot attic during summer are not likely to produce a crop. Seeds should be stored in a dry but cool spot to retain their vigor.

Volcanic 'Eruption' Hurts School Children Detroit — (U.P.) — Karl Kramer, fourth grade teacher at the Jackson school, was a little too realistic in showing his pupils how a volcano erupts. Kramer molded a miniature volcano out of clay and placed charcoal in the crater. He lit the charcoal and poured alcohol into the crater. Two pupils were burned in the ensuing eruption.

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Seoul Tearooms Favorite Spots To Cook Up Deals

Seoul — (U.P.) — If you're a stranger in town and you've got a hankering to buy the Han River bridge or compose a Korean hill-billy song, one of Seoul's 400-odd tearooms is the place to get started.

Nature by day and the electric company by night have a big say as to what quantity of illumination the tearooms will get. But only the customer decides how his favorite hangout should be decorated.

There are places for politicians, for merchants and for artists. They visit them regularly and often.

It is a flying guess that a whopping percentage of all the events which rock the city each year—assassinations, political maneuvers, top drawer business deals—are initially framed in the dimly lit tearooms.

Whiffs of steam from piping hot glasses of black tea, coils of cigarette smoke and fumes from potbelly oil stoves drift through the gloom like lonesome smog.

Huddled groups of men and a few women bunch around tiny tea tables in whispered secrecy. Off in an obscure corner, a phonograph of vintage circa 1930 drones out raspy records—sambas, Sibelius and swing.

Each room has about three plain-looking waitresses who lurk about in the semi-darkness taking orders and answering musical requests.

The hangouts, reminiscent of Hernando's Hideaway, have equally inviting names—Come and Go, Renaissance, Can-do, Town Star, My Heart, South Palace, Harmony of the East.

The Japanese started the tearoom system after World War I. At the end of the Korean war the tearooms began attracting a steady flow of customers.

With many homes badly damaged or completely leveled by the war, the tearooms became the living room for thousands of city dwellers who had no other place to entertain their friends and keep the gossip circuit alive.

It wasn't long before politicians began gathering in their own select spots, while artists, bankers, merchants, and others chose other tearooms catering to their own special likes.

No meals are served, only tea, coffee and sometimes mixed drinks. Few foreign faces are seen.



Feeding the Family

By ZOLA VINCENT
Food Editor

Apricots, Peaches, Plums
Berries Fill Markets

Oregon, California and Washington orchards, vines and bushes are laden with flavor-packed goodness that is being harvested at peak of perfection and rushed to our markets for eating fresh here and now. Much of this bounty is also being rushed into freezers, cans and glass jars for enjoyment throughout the year.

There are golden apricots, luscious peaches, plump plums and fresh prunes. There's an abundance of watermelons and watermelons with honeydews, honeyballs and other melon varieties increasing in supply right along. Thompson seedless grapes are heaped high in huge bunches of exceptional quality as a bumper crop is being harvested.

Bushberries, offered include the tremendously popular boysenberry along with youngberries, loganberries, raspberries, blueberries, huckleberries and blackberries. Strawberries, the only berry that wears a cup, are

still around with prices and quality variable.

Check with Fruit Man

If you're doing some of your own freezing, canning or glass-jarring, keep in constant touch with your local fruit man who is happy to advise you as to time to buy most advantageously. He too must handle fruit and fresh produce peaks, display, merchandise and move the crop quickly. Our best further advice is that you handle fruit or berries as quickly as possible after getting them home.

Golden Apricots

Apricot bougias are bending now with luscious apricots for eating out-of-hand. In fresh fruit salads, fruit dumplings, souffles and shirps. Many are going into apricot butter, preserves, conserve, jams. They're being canned and frozen, spiced and pickled.

Luscious Peaches

Peaches are our fourth most popular fruit, following apples, bananas and oranges. The west coast produces well above half the nation's total peach crop. A most versatile fruit, peaches are unsurpassed for eating out-of-hand. They're canned and frozen in tremendous quantities, go into bakery pies, cakes and tarts. They're popular for jellies, preserves, nectar and are enjoyed pickled. They're marketed in dried form besides making excellent brandies and cordials.

Peach Storage. Peaches should be stored in flat pan, one layer deep, in the refrigerator. Peel just before using. If they must stand, cover with orange, lemon or pineapple juice. Figure on one pound sliced peaches for two to three servings. Use any bruised fruit at once.

Spice Cake Gets Peach Sauce Topping

Here fresh peaches go into a delectable sauce for topping a tender spice cake made by the wonder-quick method with only one bowl for the mixing. Result looks like our picture today. The sauce, tarts-thickened is easy to make; a perfect accompaniment.

2 1/2 cups sifted cake flour
1 cup granulated sugar
1 teaspoon double-acting baking powder
1 teaspoon salt
3/4 teaspoon soda
3/4 teaspoon cinnamon
3/4 teaspoon cloves
1/2 cup shortening
2/3 cup firmly packed brown sugar
Sour milk or buttermilk*
2 eggs, unbeaten

*With vegetable shortening use 1 1/4 cups sour milk or buttermilk. With butter or margarine, use one cup plus two tablespoons sour milk or buttermilk.

Into sifter, measure sifted flour, sugar, baking powder, soda, salt and spices. Into mixing bowl, place shortening; stir just to soften. Bring in dry ingredients. Add brown sugar and one cup of the milk and mix until all flour is dampened. Then beat two minutes at a low speed of electric mixer or 300 vigorous strokes by hand.

Add eggs and remaining milk and beat one minute longer in mixer or 150 strokes by hand. Baking. Pour batter into two 9x9x2 inch pans which have been lined on bottoms with paper. Bake in moderate oven, 375 degrees, 25 to 30 minutes. Cool. Cut cake in squares. Serve with this sauce.

Fresh Peach Sauce. In a saucepan, combine two cups fresh sliced peaches and three-fourth cup sugar; let stand 15 minutes. Add 1 1/2 to two tablespoons quick-cooking tapioca, 1 1/2 cups water and a dash of salt. Cook and stir over medium heat mixture comes to a boil. Add lemon juice. Remove from heat. Cool 15 minutes; stir. Serve warm on Spice Cake.

Tangy Peach Catsup Not all peaches can be beauty winners and for those that aren't quite nice enough to go on the table or into canning jar or freezing package, forget their lack of perfection but capture their fine flavor for luscious accent with roast chicken, turkey, beef or pork.

4 pounds (about 12) freestone peaches, quartered and pitted.

Summer Days... Easy Days



When the mercury starts bubbling around 85° to 90°, it's a time to relax and take it easy. Careful mealtime planning during the summer months can afford that "vacation" leisure time. Mind you, this doesn't mean you have to sacrifice the taste appeal of your meals... quick-to-fix meals offer tasty and unique eating.

Wheat, one of nature's natural nutrient sources, can be used in flour or mix to make some very delightful and very easy treats. Of course, our own Oregon wheat assures you the finest tasting product.

Try serving meat loaf, potatoes, mixed vegetables, homemade biscuits and a tempting Baked Alaska dessert.

INDIVIDUAL BAKED ALASKA 1 pkg. sponge cake dessert cups 1 pint vanilla, strawberry or chocolate ice cream (4 your choice) 3 egg whites 1/2 teaspoon salt 6 tablespoons sugar

Place cake cups in a wooden bowl. Dip each cup with firm ice cream. Spread meringue over cups completely. Sprinkle with sugar. Bake in oven. Seal cups carefully to surface around base of each cup. In a medium saucepan, mix white sugar, egg whites, salt and sugar about 1/2 cup. Beat in mixer about 1/2 minute at a time, then until meringue is stiff and glossy. The meringue should hold a mound but still look moist. Bake "Alaska" in 450° oven until golden brown, about 5 minutes. Remove from bowl to serving plates.

Oh, Oregon wheat cakes make old-fashioned griddle cakes a perfect hurry-up supper or lunch-eon dish. Good for city folks, too. Served with ham or bacon, or used as a unique griddlecake sandwich base.

GRIDDLECAKE SANDWICH SUPPER 8 griddlecakes from your favorite recipe or package mix 1/2 pound sausage meat 1 can mushroom soup 3/4 cup water 1 cup shredded American cheese (about 1/2 pound)

Brown sausage in skillet and drain off fat. Chop finely. Stir in mushroom soup and water. Mix until well blended. Add shredded cheese and heat thoroughly, stirring occasionally. Use as a filling between griddlecakes and over the top.

Meals for summer should get special attention so that they will be well-balanced yet still be light enough to be enjoyable. Include generous portions of Oregon wheat foods. They are economical, easy to prepare and supply necessary B vitamins, minerals and protein.

OREGON WHEAT COMMISSION 305 S. W. 10th, PENDLETON, OREGON