

# Kansas Woman Killed in Crash South of New Era

Oregon City—A Kansas mother was killed in a collision last night that injured 10 others on Highway 96E about half a mile south of New Era.

Mrs. Laura Belle Thompson, 39, of Lebo, Kan., was dead on arrival at Doctors hospital in Oregon City. Her husband, Ivan Thompson, 41, driver of their car, was taken to St. Vincent's hospital in Portland with his jaw and both legs fractured.

Both cars overturned and several passengers were thrown out. In the Thompson car were their 12-year-old twin children, Patrick and Patricia, and Floyd Robert, 18, Mason J. Branstetter, Barry Branstetter, 8, and Clara Branstetter, 4, all of Camas, Wash. They suffered mostly cuts and bruises, although Barry Branstetter's right arm was broken.

**Arm, Leg Broken**  
George Fisher, about 20, Portland, driver of the other car, suffered a broken leg and Harry Weldon Zearing, about 20, Portland, riding with him, suffered a broken arm.

Deputy Sheriff Tom Catforth said the cars collided in the Thompson lane of traffic. A witness, Edgar Tweed of Monitor, told the deputy sheriff that Fisher's car passed him in a four-lane section of the highway, which then narrowed to three lanes. As he rounded a curve, Tweed said he saw the Fisher car slide on the gravel shoulder, then shoot back across the highway and into the Thompson car.

The Thompsons were vacationing in Oregon, and were en route to Camas when the crash occurred.

**Six Escape Crash Of Navy Bomber**

Whidbey Island, Wash. — (U.P.) — A Navy reserve P-2V5F "Nep-tune" patrol bomber crashed on take-off at the Naval air station of Whidbey Island yesterday but all six crew members escaped with only minor injuries.

The plane veered out of control while traveling down the runway at about 85 miles an hour when the left jet engine failed. The pilot, Lt. Charles E. Erickson, Upland, Calif., said he lost nose wheel steering when the engine sputtered out.

The aircraft, powered by two jet engines and two piston engines, spun some 500 yards into a small marsh on the west side of the runway and burst into flames. The right wing was broken off.

Base officials said the crewmen were climbing out of the plane when a crash crew arrived with fire fighting equipment.

The plane was stationed at Sand Point Naval base at Seattle on a two weeks training mission from Los Alamitos, Calif. It was at the Whidbey base to load rockets for a practice rocket run in the Whidbey range.

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# Feeding the Family

By ZOLA VINCENT  
Food Editor

## Deep Dish Peach Pie

The time has come for a fresh peach pie and the best thickener we know about is quick-cooking tapioca. Same thing goes for berry pies, by the way. No pre-cooking, just mix the tapioca with the sugar and the fruit and pour mixture into an unlined pie shell and bake as usual. Easy as that.

For this deep dish peach pie, you need pastry for a mackerel pie for topping. In a mixing bowl, combine 1/2 tablespoons quick-cooking tapioca, one-fourth cup granulated sugar, one-half cup brown sugar, one-eighth teaspoon salt, four cups sliced fresh peaches and two tablespoons lemon juice.

Turn into a 9x12 inch or comparable size baking dish and with one tablespoon butter. Roll pastry for one crust into 11 inch square. Cut slits to permit steam to escape and adjust opening slits with knife. Press pastry to rim of dish. Bake in hot oven, 425 degrees, about 45 minutes. Serve warm. Some like to top cream or to top pie with soft vanilla ice cream.

**Apricot and Pudding**  
A fine way to use up some of those luscious apricots. This can be made a day ahead, keeps well. Surprise ingredient is soda crackers. Use 1 1/2 pounds of fresh apricots (three cups when cut up). Serve cold with whipped cream. Six servings of appetitive eating.

**Crumb Mix.** Melt one-third cup butter. Combine one cup coarsely crushed soda crackers, 1/4 cup single cracker crumbs, one cup shredded coconut, one-half cup beet or cane sugar, one-fourth cup brown sugar, firmly packed. Mix thoroughly with the melted butter. Set aside.

**Pudding Mix.** Beat together two egg yolks, five egg whites (later), one cup sugar, four tablespoons all-purpose flour and add three cups cut-up apricots. Cook

in double boiler over boiling water for 10 minutes, stirring constantly. Remove from heat, stir in two tablespoons butter. Cool. Stir in the two egg whites and fold into pudding mixture.

Spread half of the crumb mix in an eight-inch well buttered square pan. Pour in pudding mix. Sprinkle remaining crumb mix on top. Bake in slow oven, 325 degrees for 45 minutes.

**Seafood and Pickles**  
**Zesty Combination**  
Delicious cucumber pickles of all sizes, sweet, sour and dill enhance summer meals. The delicate flavors of different kinds of fish and shellfish blend well with the tang of pickles in ways like these:

Cut sweet pickles into small pieces and add to mayonnaise for quick tartar sauce to serve with fried, baked or broiled fish.

Garnish fish loaves and souffles with sliced dill pickles.

Add chopped sweet or sour pickles to tuna, salmon and other fish salads sandwich fillings.

Add chopped pickles to stuffing for baked fish or fish birds.

When you broil fish, sprinkle chopped pickle over top before sliding fish under broiler.

Garnish fish soups and chowders with sprinkling of minced pickles.

**Corr Chowder Mainstay**  
Here's an especially good corn chowder for a hot luncheon or supper mainstay. Made from freshly cooked corn or leftover corn from yesterday's cone. You can use leftover cooked ham or corned luncheon meat for the best or cane sugar, one-fourth cup brown sugar, firmly packed. Mix thoroughly with the melted butter. Set aside.

**Best Buys Listed Here**  
Make Easy Meal Planning  
Meal planners who scan these columns will find scores of suggestions for pleasing the family; all to be found in abundance at reasonable cost along with many genuine bargains. Nature is good to growers in our part of the country. Many of the items enjoyed now are grown locally; others travel fast from nearby states and are in local stores within hours of harvesting.

**Poultry.** Stewing chickens are bargain priced; so are broilers and fryers. Turkeys of all sizes are good buys. Put in freezer supplies if freezer space permits.

**Much Meat.** Plenty of beef with very low prices on all cuts that require long, slow cooking.

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**Much Meat.** Plenty of beef with very low prices on all cuts that require long, slow cooking.

Reason for this is popularity of tender cuts which cook quickly. Ground beef is bargain. Beef liver is an excellent item that should appear on tables more often. Plenty of onions available to go with liver and bacon. Lamb prices are down a little with breast of lamb at practically rock bottom for barbecuing or for oven braising to crispness with only salt and pepper added. Low cost spare ribs of pork will delight many a family, braised, barbecued, or stuffed with one of those packaged stuffings or with sauerkraut. Rabbits make good eating at very low cost.

**Fish and Shellfish.** Plenty of west coast caught fish, both fresh and frozen; flounder, sole, halibut, mackerel, rock bass, rockfish, salmon, sandbars, sea bass, shrimp, clams. Packaged frozen fish sticks, fish cakes, breaded shrimp, fillets and steaks are favored by many for quick fixing. Canned tuna is bargain priced. Keep plenty of lemons on hand.

**Vegetable Buys.** Celery of superb quality is practically a give-away. Cucumbers, large sweet bell peppers, cauliflower, lettuce, romaine, cabbage, radishes, green onions, carrots, dry onions, corn are low priced. So are all varieties of soft squash. More tomatoes coming.

**Fruit Buys.** Plenty of variety for enjoying fresh. Keep in touch with fruit men for best buying time for all home freezing, canning, jam and jelly making. Bananas, apricots, seedless grapes, small oranges, strawberries, Cantaloupe and watermelon for daily eating. Santa Rosa plums are a delight. Elberta peaches make marvelous desserts. First of the Gravenstein apples for green apple pie. Good bush berry variety but bargains unlikely.

**Uncooked Jam Proves Successful; Needs Refrigeration**  
The subject of uncooked jams has interest for many and here is a report on the subject as made recently by home economists of the U.S. Department of Agriculture who are especially interested in home utilization of our plentiful fruits.

Strawberries, raspberries, blackberries, blueberries and peaches proved successful for making uncooked jam with fruit pectin. This type of jam is very easy to make. It has flavor and color, spreads well.

It keeps in the refrigerator for a few months or in the freezer for as long as a year but because it is uncooked, it will not keep on the kitchen shelf. Too have jam at best, use promptly after opening the container.

Two points are made. If finished product is too firm when opened for serving, stirring will soften it. If it tends to separate,

stirring will blend it again.

**Jam Making**  
For jam of finest color and flavor, use fully ripe but sound fruit, sorted and washed.

Remove caps and stems from berries and peck and pits from peaches. Grind blueberries but crush other berries or peaches.

To make about nine six-ounce glasses of jam, use three cups

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MEDFORD (OREGON) MAIL TRIBUNE—SEVEN

crushed fruit. This takes about a quart of blueberries, 1 1/2 to two quarts of other berries or 2 1/2 pounds of peaches.

Add five cups sugar to three cups crushed fruit; mix well and allow to stand 20 minutes with occasional stirring. Dissolve one package powdered pectin in one cup water, bring to boil and boil 1 minute. Add the pectin solu-

tion to the fruit and sugar mixture and stir 2 minutes. Ladle jam into sterilized jelly glasses or the new wide-mouthed half-pint jars, filling to about a half inch of the rim. Cover and let stand until jellied which may take 24 to 48 hours. Then seal with hot paraffin and cover with metal lid. Put in freezer or refrigerator promptly.

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