



PLUM KUCHEN—Enjoy the refreshing tart sweetness of plentiful plums in this Plum Kuchen which is equally delicious hot or cold with whipped cream or soft ice cream. This and other fine ideas for seasonal fruits are included in today's food columns.

Inches and press to shape of pan. Brush with egg white mixed with water. Arrange plums attractively on top of cake. Sprinkle with sugar and cinnamon; dot with butter. Bake at 375 degrees for 20 minutes. Heat jelly until melted. Brush over plums. Return cake to oven for 10 minutes until crust is golden. Family and friends will thoroughly enjoy.

Tasty Plum Jam
This tart and tasty plum jam is luscious with everything from your toast in the morning to special party buffet offerings with cheese and crackers.
Wash and pit plums figuring on four cups pitted and chopped plums for each batch using 3 1/2 cups sugar. Put plums through food chopper, using coarse blade. Mix plum pulp and sugar. Let stand one hour. Cook until thick, using low fire and stirring frequently. Seal in hot sterilized glasses or pint jars.

Pleasant Peaches Go Into Upside-down Cakes
Try some of your share of those luscious Elberta peaches in this praise-worthy dessert which is quickly made using a package of white, yellow or spice cake mix. Use five or six peaches, dependent on size. Top with whipped cream or soft vanilla ice cream. Good plain, too!

Fresh peaches
4 tablespoons butter
1/2 cup brown sugar, firmly packed
1/2 cup pecan or walnut halves
1 package white, yellow or spice cake mix
Melt butter or margarine in 10-inch cake pan. Add brown sugar, spreading over surface of pan. Arrange peach slices, using five or six peaches, in sugar and butter mixture. For additional flavor add pecan or walnut halves between fruit slices. Prepare cake mix according to directions. Pour over fruit mixture. Bake in moderate oven, 350 degrees, 45 to 50 minutes. Do not remove from pan for a few minutes to allow sugar mixture to blend with cake. Invert on serving dish.

Frank, Bean, Corn Bake
Fine, fast and satisfying casserole for those who like frankfurters and baked beans and that includes just about everybody, especially growing boys.
Cut one pound frankfurters in one-half inch pieces and mix with two one-pound cans baked beans, one-half cup tomato juice, one small onion, diced. Place in rectangular baking dish. Prepare one package corn bread mix according to package directions or make one recipe for corn bread; drop by large spoonfuls over frank and bean mixture. Bake in 425 degree oven, 25 minutes or until corn bread is browned and baked. Six servings.

Cool Off with Chilled Soup
Chilled soup enjoys increasing popularity as more people try it. Whether you chill consommé or bouillon in the can in the refrigerator or serve it "over ice," it is cooling, refreshing.
Chilled consommé is a favorite. This amber clear broth becomes jellied and glistening after a few hours or so stay in the refrigerator. Pour or spoon consommé (or other chilled soups) into frosty bowls or cups. Garnish with lemon wedges, whipped cream, sour cream, chopped pimiento, chopped parsley, grated cheese or radish slices.

Jellied Madrilens. Buy this canned or make your own. For each three servings, soften three-fourth teaspoon unflavored gelatin in one tablespoon cold water. Heat one-half cup tomato juice to boiling; dissolve gelatin in it. Add to one can condensed consommé (undiluted) and chill until firm. Stir once or twice while chilling. Garnish as suggested for consommé.

Seafood Bisque. Flakes of lobster, crab or shrimp swimming in a delicate cream using canned condensed clam chowder as a base is easily fixed like this. Combine one can condensed clam chowder, two-third cup water, one-fourth cup finely chopped onion and simmer, covered, five minutes. Force through a sieve. Add one cup flaked cooked or canned lobster, crab or shrimp; mix well. Chill thoroughly. Serve with garnish of minced chives or parsley. Four servings.

Eggplant Fritters
Eggplant fritters are extra special for serving with creamed chicken. Peel and slice one medium eggplant. Cook in boiling salted water until soft. Drain, cool and mash with potato masher or pastry blender. Add one egg, unheated; beat well with spoon. Mix and sift one-third cup sifted flour, one-fourth teaspoon baking powder, salt and pepper. Add to first mixture and mix well. Fry in butter, oil or shortening until browned on both sides. Six fritters.

Baked Tomatoes
Those big beefsteak tomatoes that are coming in abundantly now are ideal for this. Cut each unpeeled tomato in half crosswise; sprinkle cut surfaces with a little sugar, salt, pepper, butter and minced onion. Place in greased baking dish and bake at 350 degrees for 20 minutes or until heated through and lightly browned. Allow one-half tomato per serving.

The composer of "Carry Me Back to Old Virginia"—James A. Bland—was born in Flushing, N.Y.



HOME FOLK
Carbondale, Ill. — (U.P.) — The student body at Southern Illinois University is pretty much a home-grown group. Less than five per cent of the 5,027 students enrolled in the spring term are from out-of-state. The non-Illinois students came to SIU from 29 states, Alaska, Hawaii and 21 foreign countries.

LEGAL NOTICES
UNITED STATES DEPARTMENT OF THE INTERIOR, Bureau of Land Management, Land Office, 1001 N.E. Lloyd Boulevard, Portland 14, Oregon, July 12, 1956. Notice is hereby given that on December 16, 1955, Eagle Point Irrigation District, Eagle Point, Oregon, filed application Oregon 04833 under the act of July 31, 1929 (35 Stat. 1144), to select W1/2NW1/4, two unnumbered lots, 32.20 acres, E1/2NW1/4, sec. 10, T. 41 S., R. 4 E., W.M. 16329 acres, in exchange for W.M. Oregon, 80 acres. This notice is for the purpose of allowing all persons having bona fide objections to the proposed exchange an opportunity to file their objections in this office within 45 days from the date of first publication, together with evidence that a copy of such objections has been served on the applicant. Pierce M. Rice, Manager. First publication July 19, 1956.

NOTICE OF HEARING ON FINAL ACCOUNT
IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR THE COUNTY OF JACKSON, PROBATE DEPARTMENT
S. A. NYE, also known as STEPHEN A. NYE, Deceased.
Notice is hereby given that the undersigned has filed his final account and report in the above entitled estate and that by an order of the Circuit Court of the State of Oregon for Jackson County, Probate Department, a hearing upon the same has been set for the 26th day of August, 1956, in the Circuit Court Room in the Jackson County Court House in Medford, Oregon, at the hour of 10:00 o'clock a.m.
All persons having objections thereto are hereby notified to present the same on or before such time.
Date of first publication of this notice is July 19, 1956.
Stephen G. Nye, Executor
McAllister, Duncan & Brophy
Attorneys for Executor

Kansas Democrats Eye Absentee Vote

Topeka, Kan. — (U.P.) — Democratic candidates for the Kansas gubernatorial nomination, Harry H. Woodring and George Docking, may very likely have to wait until Aug. 21 to find out which candidate won Tuesday's primary election.

Unofficial tabulations were nearly finished but it appeared the race might depend upon the instate absentee votes. The official totals will determine whether Woodring, former secretary of war, or Docking, the Lawrence bank president, will run against the GOP's choice, Warren W. Shaw, in November. Pete Riley, state election official, said absentee votes will be counted next Tuesday. The total vote must be verified in the office of the secretary of state by Aug. 21, then certified by the state canvassing board here on Aug. 28.

LEGAL NOTICES
NOTICE No. 9859
IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR THE COUNTY OF JACKSON
In the Matter of the Estate of ARTHUR REGINALD ROWLEY, Deceased.
NOTICE IS HEREBY GIVEN that the undersigned administrator of the above estate has filed herein his final report and account and that Monday, August 20, 1956, at 9:30 o'clock A.M., at the Circuit Court in the County Courthouse in the City of Medford, Jackson County, Oregon, has been fixed by the above named Court as the time and place for hearing objections to said final report and account and for the examination and allowance thereof.
Dated and first published this 19 day of July, 1956.
Thomas J. Reeder
Administrator

Natural Gas Due In Portland Aug. 27

Portland — (U.P.) — Natural gas is scheduled to be in Portland for distribution Aug. 27. Richard D. Ricketts, president of Fish Northwest Constructors Inc., agent for the Pacific Northwest Pipeline Corporation, told the Portland Kiwanis club that the builders of the pipeline reaching from Colorado to Portland expect to have natural gas on Sauvie island, ready for distribution by Portland Gas & Coke Company, on that date. He said the "Gas is in the line to beyond Baker," and the pipe is solid, all linked up, from the Lewis river north of the Columbia river toward Puget sound.

Georgia Pacific Contracts Approved

Coos Bay — (U.P.) — Members of local 7-116 International Woodworkers of America have voted to accept mill and woods contracts offered by Georgia Pacific, new owner of properties previously operated by Coos Bay Lumber Company. The members' action apparently clears the way for union contract signings between the huge corporation and about a thousand of its employees in the Coos Bay area. Substantially, the union will have the same contracts with Georgia Pacific that it had with Coos Bay, union and industry sources here said.

Feeding the Family

By ZOLA VINCENT
Food Editor

Northwest plums Wonderful When Eaten Out-of-Hand

Botanically plums and prunes belong to the same species. The use of the term "plum" and "prune" dates back for several centuries. "Plum" is Anglo-Saxon and "prune" is French. Originally they doubtless were synonymous. Today, a prune is a variety of plum which can be dried without fermenting when the pit is left in.

Fresh prunes, as compared with plums, have firmer flesh, higher sugar content and frequently higher acid content. A ripe fresh prune can be separated from the pit like a freestone peach but a plum cannot be opened this way.

Of all the stone fruits, plums have the largest number and greatest diversity of kinds and species; are grown in almost every corner of the country. However, commercial growing of plums is largely concentrated in California and Michigan and of prunes in Idaho, Washington, Oregon and California.

Plums and fresh prunes are excellent eaten out-of-hand. They have refreshing tart-sweetness; make good pies, stewed fruit, preserves, jams. They're tasty in ice cream, in puddings and Bavarian creams, in cakes, tarts and pastries. They're canned or frozen and prunes are made into juice. Many like them cut in sections in fresh fruit salads.

Fresh Plum Sauce
This delicious sauce has many uses. Serve it with plum cottage pudding, on pound cake cut into thick slices, cup custard, vanilla ice cream or wedges of anglefood cake.
3 pounds fresh plums
1/4 cup water
1 cup sugar
1 tablespoon cornstarch
1/4 teaspoon salt
1/4 teaspoon cinnamon
1 tablespoon butter
Cut plums into eighths; save

out one cupful. Place remaining plums in saucepan, cover with water. Cook ten minutes with cover on. Mix together sugar, cornstarch, salt and cinnamon. Add to plum sauce. Return to heat and continue cooking while stirring until sauce is clear, about five minutes. Add butter and balance of sliced plums. Serve hot or cold.

Plum Kuchen Pictured
This Plum Kuchen which we have pictured is a dessert beauty offering 10 or more generous servings; is equally good warm or cold, plain or topped with whipped cream or soft ice cream.

1/2 cup milk
1/2 cup sugar
1 teaspoon salt
1/3 cup shortening
1/2 cup warm, not hot, water (lukewarm for compressed yeast)
2 packages or cakes yeast, active dry or compressed
2 egg yolks, beaten
4 1/2 cups flour (about)
1 egg white, slightly beaten
1 tablespoon water
3 pounds plums, cut in quarters
3/4 cup sugar
1 teaspoon cinnamon
3 tablespoons butter
1/3 cup apple jelly

Scald milk; stir in sugar, salt and shortening. Cool to lukewarm. Measure water into a large mixing bowl (warm, not hot, for active dry yeast; lukewarm for compressed yeast). Sprinkle or crumble in yeast. Stir until dissolved. Add lukewarm milk mixture, then beaten egg yolks. Stir in half the flour and beat thoroughly. Blend in remaining flour to form a soft dough. Turn out on floured board and knead until smooth and elastic.

Place in greased bowl; grease top of dough. Cover; let rise in warm place, free from draft, until doubled in bulk, about one hour. Punch down; place on greased jelly roll pan 10 1/2 x 15

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