



BARTLETT PEARS LUSCIOUS—Our far-famed Bartlett pears are luscious for eating out-of-hand anytime. They're fine chilled, halved or sliced as salad course with any favored dressing; praiseworthy in desserts like the Pudding De-Lish shown in the picture. Recipes are included in today's food feature.

Feeding the Family

By ZOLA VINCENT
Food Editor

Plentiful, Mellow Bartlett Pears Move To Market

The west coast states have been growing superior pears ever since the Franciscan Fathers harvested the first crop from seeds carried from the old world as early as 1750. Today, around 90 per cent of all pears grown commercially in the United States are produced in California, Oregon and Washington and the world knows that "pears from the Medford area" are unsurpassed for luscious goodness. Bartletts now and the distinguished Bosc, Comice and Anjou later in the year.

Bartletts are at their flavorful best when they are fully ripe. For use right away, pick out some that are golden-yellow. Chill before serving. For later use, pick out those that are still green and firm to the touch. Pears should be left at room temperature to ripen, then stored in refrigerator so they will be refreshingly cool when served.

Ways With Pears
Fine when chilled and eaten out-of-hand. Bartletts also may be stewed, baked, fried, pickled, glazed; used in jellies, jams, marmalades and baked goods. They are canned in great quantities and some are dried. Bart-

letts are the only pears that can be frozen. Bartlett pears are good in fresh fruit salads with peaches, prunes, melons and grapes or berries in season.

Core them and top with mint ice or sherbet. Top them with ice cream for sundaes.

Superb as dessert with cheese slices on the side.

For delectable salad, arrange cottage cheese mound on pear halves or slices and sprinkle with bits of candied ginger.

Brush pears with butter, sprinkle with brown sugar and broil until glazed; for serving with meat... or as dessert, top that matter.

De-Lish Pear Pudding
Will Win Prizes
The De-Lish pear pudding pictured makes marvelous eating when served warm, either freshly baked or reheated and served with the simple but superb pudding sauce recipe given here. So easy to do. So good. Eight servings to please family and friends.

1/4 cup soft butter or margarine
3/4 cup sugar
1 egg, unbeaten
2 ripe Bartlett pears
1 cup sifted flour
1/2 teaspoon salt
1 teaspoon soda
1 teaspoon cinnamon

1/4 teaspoon nutmeg
1/2 cup chopper walnuts
Cream together butter and sugar. Add egg and beat well. Peel, quarter and core pears, then mash with fork. Small lumps won't matter. Measure one cup and add to first mixture. Sift flour with salt and soda; add spices and nuts and stir into mixture. Bake in greased 8x8x2 inch or 10x6x2 inch pan at 350 degrees (moderate oven) about 40 minutes.

Superb Pudding Sauce. Into a saucepan put one cup sugar, one-half cup light cream or half-and-half and one-half cup butter or margarine. Heat gently, stirring occasionally, for 10 to 15 minutes, until well blended and just slightly thickened. Add 1 1/2 teaspoons vanilla and a dash of nutmeg plus, if you like, two to three tablespoons rum. Serve hot.

Bartlett Pear Pie
Make your usual pastry for a two-crust pie. Wash, peel, core and slice enough Bartlett pears to make four cups. Mix three tablespoons flour, three-fourth cup sugar, dash of salt and one-half teaspoon nutmeg. Add the sliced pears, one tablespoon lemon juice, grated rind of one lemon and mix. Roll crust for a nine-inch pie pan and fit lower crust into it. Add pear mixture. Dot with butter. Roll upper crust, vent and seal into place. Bake in 425 degree oven, 35 minutes.

Celery Relish. Good accompaniment for fish. Cover diced celery with vinegar seasoned with a little sugar, salt and prepared mustard and let stand for a couple of hours. Drain vinegar before serving.

Plum Catsup Good
Glassed or Frozen

Put up some of this superlative catsup while purple plums are at their best—or freeze the pulp and finish catsup whenever more convenient.

5 pounds (50 medium) purple plums
2 cups cider vinegar
4 cups beet or cane sugar
3 teaspoons ground cinnamon
1 teaspoon each ground allspice and cloves
1/2 teaspoon cayenne

Place plums and vinegar in large preserving kettle; boil 12 minutes (skin will break and fruit will become soft). Press fruit and liquid through colander or coarse sieve; measure 8 1/2 cups pulp. Combine with remaining ingredients in preserving kettle. Bring to boil, cook on medium heat until thickened, about 30 minutes or until two thick, heavy drops run together off clean metal spoon, stirring occasionally.

Remove from heat; skim. Pour

into hot, sterilized jars; seal at once. Makes about four pints.
To Freeze and Store. Prepare plum pulp as above. Add one-third cup beet or cane sugar for each one cup pulp; stir well. Cool, seal in containers; label. Fast freeze; store at zero. When wanted, combine partially thawed, sugared pulp with 1 1/2 cups sugar. Add spices and proceed as above for glassing.
Pimiento Green Beans
For a vegetable dish that is different and very easy to fix, try pimiento beans baked in sour cream. Use freshly cooked, frozen or canned green beans and one four-ounce can pimientos. Four adequate servings.

1 package, can or 2 cups whole green beans
1 can or jar (4 ounce) whole pimientos cut in strips
4 tablespoons butter, melted
Salt and pepper
1/4 teaspoon each rosemary and thyme
1 cup sour cream

Drain and combine cooked beans and pimientos. Mix remaining ingredients and pour mixture over beans and pimientos. Bake in casserole at 350 degrees for 30 minutes.
Frankfurters in Blankets
Long-Time Family Favorite

These frankfurters rolled in bread blankets with franks sticking out at ends are so easy to do. A family favorite in many homes as lunch or supper specialty. Easy to eat, too. Serve with a mustard sauce.

1 pound frankfurters
2 cups flour
1/2 teaspoon salt
4 teaspoons baking powder
1/4 cup shortening
2/3 to 3/4 cup milk

Sift flour, salt and baking powder together. Cut in shortening with pastry blender, two knives or the finger tips, until mixture resembles coarse meal. Pour in the milk and stir vigorously until all flour is dampened. Turn out on to a lightly floured board and knead gently for 30 seconds. Roll out dough into four-inch thick and cut into one-fourth inch squares. Place frankfurter on each square and wrap dough around it, moistening and pinching edges of dough together. Franks stick out at ends. Bake rolls in a 425 degree oven for 15 minutes or until lightly browned.

Time for Really Good Meat Loaf
Versatile ground beef is plentiful; bargain priced. It makes fine eating in a family-favorite meat loaf like this when served either hot or cold. We topped it with tomatoes. Eight generous servings. Two pounds ground beef does it.

Break up a No. 303 can solid

Garden Notes

By C. B. CORDY
County Horticulturist

By C. B. Cordy
County Extension Agent
Wind damage to trees has been extensive and in many cases will need repairing. Where large trees have been tipped completely over, or so that half of the roots have been uprooted, it would be almost a hopeless job to pull them erect and save them. Smaller trees could be pulled back into position, securely staked and by removing a large portion of the top should recover satisfactorily. Some varieties of trees will reestablish much more readily than others. Pull trees

Where trees have been bent over only part way, they should be pulled back into position as soon as possible and securely staked. In addition enough of the top should be removed to compensate for the root damage. If it is estimated that a quarter of the roots have been broken off, then remove a quarter of the top. This does not mean to cut the top quarter off, but limbs can be removed and others shortened so that the natural grace of the tree can be retained.

Where limbs have been broken off the stub should be cut back so that a close smooth cut is left. After allowing the cut to dry for a period of two weeks, it should be painted with a paint made by stirring neutral copper in linseed oil until a thick paint is produced.

Bracing Advised
Where limbs have split down and the wood is not broken crosswise, these limbs can be pulled back into position and braced. This bracing can be accomplished by using screw eyes on small limbs and eye bolts on large limbs. By placing an eye bolt in the broken limb and running wires to other limbs on opposite sides of the tree, a broken limb can be pretty well supported.

Additional support can be gained by drilling a hole directly through the tree trunk and by using a large washer on both ends of the bolt the split can be securely compressed. Here again a copper-lined oil paint could be used but not until two weeks after the repairs have been made. Some reduction of top should be also done on these split limbs as their circulation system will have been impaired.

pack tomatoes and reserve one-half cup for topping. Combine tomatoes, two pounds ground beef, one-half cup chopped onions, one-fourth cup chopped green pepper, one clove garlic, minced, one teaspoon paprika, two eggs, slightly beaten, two tablespoons chopped pimiento, two teaspoons salt, one-half teaspoon pepper, 1 1/2 cups bread crumbs; mix thoroughly.
Place in a well-greased loaf pan; spread reserved tomatoes on top and sprinkle with one-half teaspoon oregano. Bake in a 350 degree oven 1 hour and 15 minutes. Fine flavor!

EAGER METER
Mt. Clemens, Mich. —(U.P.)— Parking meters result in the issuance of many tickets but seldom does a meter receive a ticket. It happened here, though, when a state inspector of weights and measures discovered that the red "expired" flag popped up 25 minutes after he inserted a nickel, cheating him out of 35 minutes.

LEGAL NOTICES

NOTICE OF SALE
Notice is hereby given that the undersigned, on the 31st day of August, 1956, at the hour of 11:00 o'clock A.M., of said day, at 301 Crater Lake Highway, Medford, Jackson County, Oregon, will sell at private sale to the highest bidder, terms cash, the following described personal property under and by virtue of the terms of certain chattel mortgages thereon executed by Jerry Olson Mack Sales by Dwayne L. Barnhart of Grants Pass, Oregon, to-wit:
1955 Mack Truck—Model LTL5W Serial No. LTL2D-2163-D Motor No. NHB-138419 under chattel mortgage recorded in the office of the Recorder in the County of Multnomah at Portland, Oregon, on May 18, 1955, and
1955 Mack Truck—Model LTL5W Serial No. LTL2D-2163-D Motor No. NHB-135692 under chattel mortgage recorded in the office of the Recorder in the County of Multnomah at Portland, Oregon, on February 21, 1955, and the following described personal property, to-wit: 1954 Lincoln Carri coupe Motor No. 54L4525H under and by virtue of the terms of a certain conditional sales contract thereon executed to Medford Motors by Dwayne L. Barnhart of Grants Pass, Oregon.
Jerry Olson Mack Sales

Thursday, August 23, 1956

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LEGAL NOTICES

NOTICE OF SALE OF REAL PROPERTY
No. 8808
IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR THE COUNTY OF JACKSON PROBATE DEPARTMENT
In the matter of the Estate of MAY LEEPER, deceased.
NOTICE IS HEREBY GIVEN that the undersigned, J. D. Monteith, the duly appointed, qualified and acting Administrator of the above entitled estate, under and by virtue of an order duly and regularly made, rendered and entered by the Circuit Court of the County of Jackson, State of Oregon, under date of August 7, 1956, licensing, empowering and ordering him so to do, will offer for sale and will sell at private sale at the office of Roberts, Keittling & National Bank Bldg., Medford, Oregon, on and after September 7, 1956, for cash in hand and subject to the further order and confirmation of said Circuit Court, all of the right, title, estate, lien and interest in and to the following described premises, lying and being situate in Jackson County, Oregon, to-wit:
Lots 23 and 24 in Block 6 in Laurinburg Addition to the City of Medford, according to the recorded plat thereon.
Subject to said property lying within the confines of the Medford Irrigation District of the said County of Jackson, Oregon, and all rights of way and easements of record or visible on the ground. Together with all and singular the tenements, hereditaments and appurtenances thereto belonging.
Dated August 9, 1956.
J. D. Monteith
Administrator

TIMBER FOR SALE, UNITED STATES DEPARTMENT OF THE INTERIOR, BUREAU OF LAND MANAGEMENT, OREGON DIVISION Herein designated will be received by the District Forester, Bureau of Land Management, City Hall, Medford, Oregon beginning at 10:30 A.M., P.A.C.I.F.I.C. STANDARD TIME, on August 30, 1956, for bids marked, or designated for cutting. Before bids are submitted, full information concerning the timber, the conditions of sale and submission of bids should be obtained from the above District Forester. The right is hereby reserved to waive technical defects in this advertisement and to reject any or all bids. The United States reserves the right to waive any informality in bids received whenever such waiver is in the interest of the United States. IN JACKSON COUNTY, OREGON: ANY MARKETING AREA: O&C: SALES: All timber designated for cutting on SE 1/4 SW 1/4, W 1/2 SE 1/4, SE 1/4 SW 1/4, Sec. 23, T. 24 S., R. 4 W., NW 1/4, Sec. 31, T. 34 S., R. 3 W., W.M., estimated for the purpose of this sale to be 212 M bd. ft. for the Douglas Fir, 379 M bd. ft. for the Ponderosa Pine, 114 M bd. ft. for the Sugar Pine, 10 M bd. ft. for the Incense Cedar, 10 M bd. ft. for the Douglas Fir, 221 M bd. ft. for the Ponderosa Pine, 202 M bd. ft. for the Sugar Pine, 47 M bd. ft. for the Incense Cedar. No bid for less than \$25.00 per M bd. ft. for the Douglas Fir, \$29.85 per M bd. ft. for the Ponderosa Pine, \$29.85 per M bd. ft. for the Incense Cedar or a total purchase price of \$20,362.50 will be considered. Minimum deposit with bid \$1,650.00. All timber designated for cutting on NW 1/4 NE 1/4, S 1/2 NE 1/4, SE 1/4 Sec. 30, SW 1/4 Sec. 19, SW 1/4 SW 1/4, Sec. 29, T. 34 S., R. 3 W., W.M., estimated for the purpose of this sale to be 2,751 M bd. ft. for the Douglas Fir, 221 M bd. ft. for the Ponderosa Pine, 202 M bd. ft. for the Sugar Pine, 47 M bd. ft. for the Incense Cedar. No bid for less than \$25.00 per M bd. ft. for the Douglas Fir, \$29.85 per M bd. ft. for the Ponderosa Pine, \$29.85 per M bd. ft. for the Incense Cedar or a total purchase price of \$102,390.80 will be considered. Minimum deposit with bid \$5,700.00.

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TOO LATE TO CLASSIFY

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NOTICE TO ALL CUMMINS DIESEL OWNERS
Effective immediately Cummins Engine Company has approved our shop as an authorized Cummins diesel maintenance service shop. To enable us to better service these Cummins engines, we have secured the services of Mr. Ray Jack, formerly a Cummins mechanic for six years. He is qualified to work on all Cummins engines and we can offer fast, efficient, dependable service.
Call on us for any Cummins service work and other motor work as well as for Cummins parts.
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...so gentle you can use it on white 100% nylon and rayon the same as on cotton and linen!

Every time you use CLOROX you protect family health!