

Pickin' Pears

News and Notes
From Camp White

BY BILL HURN

Service group to be honored on the VAVS plaque this week is the American Legion auxiliary, according to H. Jaffrey, acting manager of the VA domiciliary.

Evans Valley Garden club decorated the chapel for the week's services with Gladys Barne, Alina Goldt and Frances Crawford in charge.

The annual forget-me-not drive by Jackson County DAV chapter 81 was conducted at the domiciliary Friday and Saturday by Lester Mathes, Joe Ferrer, Wilbur Allen and Jonas Snyder. Jesse Yokum acted as volunteer guide.

Grants Pass VFW 2302 held a game session at the recreation hall Friday evening. George Perry, hospital chairman, Harry Lohr, Charles Hollingsworth, Al Young, Post Chaplain Earl Williams and Mrs. Williams conducted the party.

The September VAVS advisory committee meeting Monday night in building 218 was well attended.

F. J. Glonning, chief of

22,000 Pounds of Tuna Delivered

Astoria—(U.P.)—One boat, the Galaxy, delivered 22,000 pounds of Albacore tuna to Columbia River Packers association tuna docks this week as other boats also brought in large loads.

The Kisha discharged some 10 tons of tuna and 17,000 pounds were brought in by the Bristol.

Packers said three other boats waiting to unload tuna had smaller cargoes.

As 45-foot drag boat Roland, out of Newport, limped into Astoria with a leak just above the water line. The Roland had radioed for escort and was brought into the Columbia river by the Coast Guard cutter McLane from Grays Harbor.

The fishing boat and cutter were met at the entrance to the Columbia by a Point Adams coast guard boat which took the ailing craft on upstream to Astoria. E. C. Crowell of Newport was the operator of the Roland.

special services, presided. Following roll-call and introductions of new representatives, VAD staff members and guests, reports on sponsorships for this month and next month were made. Birthday parties will be under Gold Star Mothers for September and the VFW auxiliary will hold the October party.

Credit Mentions
Gold Star Mothers will represent the VAVS at funerals for this month and the Navy Mothers' club for October. Credit mentions were made to the American Legion auxiliary for the new DOMINEWS cover arrangement and to VFW auxiliary for the second annual field day over Labor Day week end. Observation of Civil Defense week was urged and films on that theme were shown.

H. Jaffrey, acting VAD manager, greeted and praised VAVS groups for their activities and accomplishments. He briefly outlined comparison of this facility with other VA institutions and announced the release of the statistical break-down report on the last fiscal year. The report showed in detail the credits he mentioned.

Reports Made
Memorial floral fund and social service emergent fund reports were made and delegates to recent state and national veterans conventions also made reports.

Outline of expansions and anticipated needs in recreation activities was made by Bud Ash of that department. The Christmas consolidated program committee reported changes contemplated in this year's event, scheduled for Dec. 19, and the Halloween committee outlined plans for a carnival.

Ardena Kretschmer of the Blue Star Mothers of America and Emil Kroeger of the BPOE gave five-minute talks on their group's VAVS activity.

Glonning announced an all-day orientation and indoctrination course on the physically handicapped and their place in industry to be held here Oct. 17, open to the public. A film on that topic, sponsored by the National Manufacturers Association of America was exhibited.

American Legion auxiliary held a party Monday afternoon. Theima Williams, Gloria Minnezi, Ruth Freed and Thresa Ellis were hostesses. Peaches, pears and candy were distributed.



HEART SPECIALIST VISITS RUSSIA—Dr. Paul Dudley White, Boston heart specialist who treated President Eisenhower, studies medical statistics shown him by Dr. Vera Corbatenko during a tour of the therapeutic clinic of Moscow's Firs Medical School. Dr. White is visiting Russia with five other American doctors.

Freshman Days Begin Next Week

Ashland—Student leaders will be in charge of the annual Southern Oregon college Freshman Days program for the familiarization of new students to the various facets of campus life, Sept. 18-19. It was announced by Hal Cloer, director of guidance.

Co-chairmen are James Brackcn, senior English major from Roseburg, and Art Schmidt, junior Science-Mathematics major from Prineville.

Registration for the Freshman Days program will be from 6 to 8 p.m. Tuesday, Sept. 18, at Susanne Homes hall, and freshmen planning to live on campus will check into their dormitories at that time.

Because of lack of sufficient facilities, Cloer explained, no attempt will be made this year to house commuting students on campus during the five day's activities as has been customary past years.

Social events are slated for each night beginning with a "get-acquainted" session Tuesday evening after registration after which time a complete program of events will be issued each student.

Upperclassmen will register Saturday, September 22, and regular classes will begin Monday, September 24.

Two Workmen Hurt In Redmond Blast

Redmond—(U.P.)—Two workmen were injured Tuesday when an explosion shook the business district of this central Oregon town.

The condition of Harold Castle was listed as critical while that of Don Stewart was not considered as serious.

The two men were known to have been using dynamite earlier in a hole they were digging as a base for a signboard. When the blast came, Castle was in the hole using a jackhammer.

Castle was blown out of the hole, several feet deep, by the force of the explosion. One theory was that the hammer might have hit a stick of dynamite that had not exploded earlier in the day.

Castle suffered injuries to his chest, face and leg.

Feeding the Family

By ZOLA VINCENT
Food Editor

Grapes Fill Markets. Wine Bottles

In Lodi, this week-end, California grape and wine growers are celebrating with their twenty-second annual Grape Festival and National Wine Show. And they've good reason for rejoicing! California's vineyards are world famous. California rank with the world's best. Raisins too are an important part of California's multi-million dollar grape crop.

This is a good year for grapes. Quality is exceptionally good though quantity is only slightly above the 10-year average. Bouquet of grapes fills the air and market bins are piled high with luscious grapes which are most likely eaten out-of-hand, though some go into salads, fruit cups and as stewed fruit.

Grapes are also a colorful, dramatic part of almost every decorative fruit "arrangement" of buffets and dining tables.

Four Types of Grapes

Grapes to be consumed fresh are commonly called table grapes and that is the type in which homemakers are most interested at this time. Grapes however fall into 4 general classes according to the purposes for which they are best suited. These groups are (1) table grapes, (2) wine grapes, (3) raisin grapes and (4) sweet (unfermented) juice grapes. Growers point out that any variety can be fermented into a kind of wine, can be eaten fresh, dried into raisins or made into sweet grape juice; but each variety is usually better suited to one of these purposes than to others.

Varieties, Care

More than 6,000 varieties of grapes have been named and described but only 40 or so are commercially important and of the table varieties, only 13 are important to us as consumers. These are Emperor, Thompson seedless, Tokay, Red Malaga, Ribier, Allmeria, White Malaga, Cardinal, Niagara, Catawba, Lady Fingers, Cornichon, Muscat, New York and Washington state lead in production of Concord which are used largely for juice and jelly making, though some are eaten out-of-hand.

Grapes are best kept in refrigerator at 30 or so degrees with high humidity. If held, they should be looked over often and any showing signs of decay or mold should be removed from the stems with a clip of the scissors.

Keep scissors handy alongside grapes for easy snipping of small clusters. Few things look messier than a bunch of grapes from which a few grapes have been plucked.

Braised Beef Favorite of San Joaquin Valley

In this recipe for braised beef, long a family favorite for good eating, a half cup of California Sherry wine adds distinctive flavor giving dish a festive flair for "company" too.

- 1/2 cup flour
- Salt and pepper
- 2 pounds round steak cut 1/2 inch thick
- 2 tablespoons any fat
- 2 cups canned tomatoes
- 1 cup California Sherry
- 2 carrots, thinly sliced
- 1/2 cup sliced celery
- 1 large onion, thinly sliced
- 1 bay leaf

Mix flour, salt and pepper; pound into meat with potato masher or edge of heavy plate. Cut pounded meat across grain into narrow strips about 2 inches long. Heat fat in large, heavy skillet or a Dutch oven; add meat and brown nicely on all sides.

Add remaining ingredients; season to taste with salt and pepper. Bring to a simmer; cover and simmer gently 1 1/2 hours or until very tender, stirring occasionally.

Egg noodles simply seasoned with butter, salt and pepper is perfect accompaniment for this.

Cooking with Wine

Many western cooks depend on wine to add zest and sparkle to foods; use it as a seasoning like salt and pepper, herbs and garlic; feel that it complements the natural goodness of foods. There's no trick to cooking with wine. Beginners usually like to follow a recipe out soon learn that you can satisfactorily add a little wine at a time until it tastes "just right" according to individual tastes.

There's no such thing as a "cooking" wine. If it's good enough to cook with, it's good enough to drink. Folks of the Wine Advisory Board say that while almost any wine can be used with almost any food, there are natural taste harmonies between certain wines and foods.

Take Sherry for example. Its flavor harmonizes with a variety of foods: with soups and sherry is a "natural" in sauces for puddings and fruits.

The white table wines such as Sauterne and Rhine wine are delicate in flavor—the perfect complement to the delicate flavors of fish, chicken, lamb and veal.

The red table wines such as Burgundy and Claret, being

more robust in flavor, go well with red meats. They're excellent in spaghetti and cheese dish. And you can improve the flavor and texture of inexpensive cuts of meat by marinating them in red wine for several hours before cooking.

The dessert wines such as Port, Muscatel and Tokay, give extra goodness to desserts and fruits.

Versatility

You can substitute on wine for another in a recipe so long as you use the same type of wine. A recipe calling for Sauterne will to Chablis or any other white table wine. The same thing applies to red wines: Sinfandel or any Claret-type wine may be substituted for Burgundy.

Pear-Grape Show-Offs

Bartlett pears and Thompson seedless grapes have long been show-offs when fixed like this as salad or dessert course. Wash and halve four Bartlett pears. Remove cores and brush with lemon juice. Dip small clusters of seedless grapes (using scissors for cutting) in egg white or lemon juice, then roll in tinted sugar. Tint sugar by adding drop of food coloring to sugar and mixing well. Arrange pears and grapes on grape or other leaves.

Fish Fillets

We might as well be extravagant in our description. These fabulous fish fillets are really good. Easy to fix, easy to eat. Use white wine in making, grapes in decoration.

- 6 fish fillets
- 2 tablespoons butter
- 2 teaspoons chopped onion
- Salt and pepper
- 1/2 cup white wine
- 1 tablespoon butter
- 1 tablespoon flour
- 1/4 cup milk
- 1 cup seedless white grapes

Cut circle of white paper the size of frying pan or skillet and cut tiny hole in center. Butter one side of paper. (Chef's trick, this). Set aside. Roll up each fish fillet, using any white fish; secure with toothpick. Melt 2 tablespoons butter in skillet and add onion. Sprinkle fish fillets with salt and pepper and place in pan with butter and onion. Add the wine.

Place circle of paper, butter-side down on top of fish (to keep surface of fish moist.) Cover pan and let simmer 10 minutes. Discard paper circle. Carefully remove fish to heatproof serving platter. Cook liquid left in pan until reduced about one-third. Cream together butter and flour; add with milk to liquid in pan. Let simmer, stirring occasionally until thickened. Place



TALK OF GRAPES—Autumn Ahead! Season of Harvest Festivals! In Lodi, grape and wine growers are celebrating. California produces practically all of the country's grapes for luscious out-of-hand eating, for wine making and for raisins. Today we talk of ways with grapes and wine including this famed San Joaquin braised beef.

grapes around fish. Pour sauce over fish and reheat for minute or two in hot oven or brown quickly under broiler. Serve immediately.

Crisp Cole Slaw

For a generous salad using plentiful crisp cabbage in a popular slaw to serve six, proceed like this. (Diced green and red pepper will add color and zest to this.)

Finely shred cabbage to get about 5 cups. Blend together 1/4 cup real mayonnaise, 1 tablespoon cider vinegar, 1 tablespoon salt, 1/4 teaspoon pepper, 1/4 teaspoon sugar, 2 teaspoons mustard with horseradish, 1/4 teaspoon grated onion. Just before serving combine salad dressing with cabbage, tossing lightly to completely cover. Add diced green or red pepper if you like.



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