

# Feeding the Family

By ZOLA VINCENT  
Food Editor

## Canned Cling Peaches Proves Biggest and Best

Most of the Argonauts came to California in search of gold. Some found it in mines; others found it in the growing of peach trees planted in the Santa Clara and Sacramento valleys.

One hundred years ago, a darling young man named Daniel R. Provost harvested and canned the first crop of California cling peaches. Today, people throughout the world are enjoying a share of the biggest and best crop of peaches ever to go into cans.

Ninety-two per cent of all the peaches canned in the United States are grown and canned in California. Last year's crop reached an all time high of well over 21 million cases. And do you know what a case of peaches is? Basis for a case of peaches is 24 of those No. 2½ size (the big ones) cans you buy and keep on your pantry shelf for frequent family enjoyment.

It is fairly obvious that Nature knew about the golden centennial of California's canned cling peach industry and did something extra special for the occasion.

Celebrating this momentous event along with top cling peach growers, packers and distributors, food editors of the west coast were entertained last week end at San Francisco's Fairmont Hotel (and elsewhere about town). They told us that never before have canned cling peaches been so large, so beautiful in color and texture, so full of sun-ripened flavor as those to be found right now on our grocers' shelves. We agree.

Peaches are the most popular canned fruit, usually the least expensive, come packed whole, in halves, quartered, sliced or diced. They're put up in water, light, heavy or extra heavy syrup. There are also pickled peaches, spiced peaches, pie fillings and peach nectar.

Often served straight from the can as dessert or breakfast fruit, they're popular with ice cream, in puddings, pies, as garnish for meats and superb in countless baked dishes like this one:

**Golden Peach Roll-Ups**  
As pictured, this special centennial cling peach roll-up recipe uses sliced peaches placed on an oblong of dough which is then rolled like a jelly roll. Barely touching each other in a baking pan, the roll-up slices

bake in a spicy orange syrup with more syrup poured over. Nine generous servings prepares you for "seconds" or lucky you to have some leftover. Top with sour cream, whipped cream or ice cream.

¾ cup butter or margarine  
½ cup orange juice  
½ cup sugar  
2 teaspoons grated orange rind

**Peach Roll-Ups**  
2 cups sifted all-purpose flour  
3 teaspoons baking powder  
1 teaspoon salt

1 cup shortening  
1 ¼ cup milk  
1 (No. 2½) can cling peach slices  
3 tablespoons melted butter or margarine

1 ⅓ cup brown sugar (packed)  
1 teaspoon cinnamon  
Simmer butter, orange juice, sugar and rind together about five minutes. Pour half of syrup in bottom of nine-inch square pan (or shallow oblong pan). Arrange peach roll-ups over syrup, pressing them lightly until they barely touch each other. Bake in hot oven, 425 degrees, for 15 minutes. Pour remaining warm syrup evenly over rolls and continue baking 10 minutes longer, or until a rich brown. Serve warm.

**Peach Roll-Ups:** Sift flour, baking powder and salt into a bowl. Cut in shortening and add milk, mixing to a moderately stiff dough. Drain peaches thoroughly. Roll dough to an oblong, about 10x14 inches (dough will be about one-quarter inch thick). Brush with melted butter; sprinkle with brown sugar and cinnamon. Arrange drained peach slices over surface and roll carefully, starting from the short side, as for jelly roll. With a sharp knife cut into nine or 10 slices about one inch thick.

**Peach Puff Cobbler**  
Will Be Gobbled Up  
The old-time phrase "gobble up" means "to put together in a hurry." To "gobble up" means "to eat in a hurry." Okeh? To make this spicy peach cobbler, just drop puffs of rich biscuit dough in a shallow baking pan and pour over the hot peach sauce. Extra richness comes from dotting butter over top and sprinkling with a little sugar and cinnamon. Serve warm from the oven, plain, with half and half, whipped cream or soft ice cream.



**PEACHES IN RECIPE**—California's golden peaches go into this special recipe as our Canned Cling Peach Industry celebrates 100 years of peach canning. Recipe for these golden peach roll-ups makes nine servings. Plan to top it with sour cream, whipped cream or ice cream.

1 (No. 2½) can cling peach slices  
½ cup syrup from peaches  
2 tablespoons lemon juice  
½ cup brown sugar (packed)  
1 cup biscuit mix  
2 tablespoons sugar  
1 ⅓ cup table cream or half and half  
2 tablespoons butter or margarine  
Brown sugar  
Cinnamon

Drain peaches. Heat one-half cup peach syrup, lemon juice and brown sugar to boiling; add peaches and remove from heat. Meanwhile, combine biscuit mix, sugar and cream to make dough. Drop by spoonfuls into buttered shallow baking dish or pan. Pour on the hot peaches and syrup. Dot with butter and sprinkle lightly with brown sugar and cinnamon. Bake in a very hot oven, 450 degrees, for 15 to 20 minutes. Serve warm. Six servings.

**Carried Cauliflower**  
Easily prepared, increasingly popular west coast grown cauliflower is of good quality, delicate flavor and economical. Good in salad, au gratin, creamed, sauteed and fried, it will also prove popular with your family when fixed like this. Six servings.

Remove leaves and part of stalk from a medium head cauliflower. Let stand, head down, in cold salted water for 30 minutes. Rinse thoroughly in cold running water. Steam or cook, head up, in boiling, salted water until tender, about 20 minutes. Drain.  
Serve whole with curry sauce made by combining three table-

spoons butter or margarine, one tablespoon minced onion, one teaspoon lemon juice, one-quarter teaspoon curry powder and salt and pepper to taste and cooking over low heat three to five minutes.

**Very Good Casserole**  
This is what every one is looking for. A very good casserole. Can be put together in 10 to 12 minutes and while it is baking you have time enough to prepare a salad and set the table. Six servings.

One 8-ounce package thin noodles  
2 bouillon cubes  
3 tablespoons butter or margarine  
1 medium onion, chopped  
1 pound ground beef  
½ teaspoon salt  
Dash pepper  
1 can mushroom soup  
¼ cup milk  
4 to 6 thin cheese slices

Cook noodles eight minutes in boiling water in which the two bouillon cubes have been dissolved. Drain noodles. Melt butter and saute onion slowly for five minutes. Add ground beef, salt and pepper and cook slowly, turning frequently until brown. Blend mushroom soup and milk. Mix noodles, beef and soup, tossing lightly. Place in lightly greased casserole and top with cheese slices. Bake in moderate oven, 350 degrees, 25 to 30 minutes.

**Quick Dessert.** Quick-cooking rice cooked in reconstituted frozen orange juice makes a delicious dessert. Stir in a tablespoon butter, some sliced fresh dates and slivered almonds. Serve warm with cream.

Pocket the Savings during

# THRIFT WEEK

USDA CHOICE

HORMEL DAIRY BRAND SLICED

## BACON

2 LBS \$1.15

## RIB STEAK

OR

## Roast 69¢

per lb.

FRESH LEAN GROUND

## Beef 3 LBS \$1.00

## OYSTERS

small size 69¢ pint

Armour's Star

## DRIED BEEF

4 oz. pkg. 29¢

## Cabbage 4¢

solid firm heads 4 lb.

## CARROTS

2 cello packs 19¢

## Texas Pink GRAPEFRUIT

5 pound cello bag 35¢

## ORANGES

5 pound Cello Bag

## 39¢

## BROCCOLI

FRESH

## 17¢

each

## LETTUCE

2 heads

## 25¢

## DEL MONTE

PINEAPPLE

1 ¼ Sliced

## 5 for 95¢

TALL CAN  
Tidbits-Crushed-Chunks

## HI-WEST

FROZEN

## Strawberries

5 PKGS \$1.00

Bliss

## COFFEE

89¢ pound

## GOLD MEDAL

OR

## DRIFTED SNOW

## FLOUR

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## GHIRADELLI

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