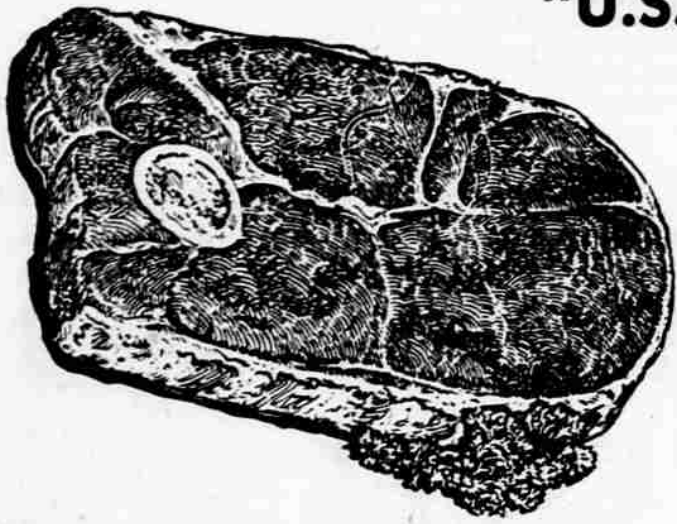


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Feeding the Family

By ZOLA VINCENT
Food Editor

Millions of Melons Move to Market As Western Harvests Gain Momentum

Our long growing season brings us ambrosial melons from May to December and gives pleasure to millions the country over as freight trains and trucks rush them to market. Cantaloupes appear on fancy fruit stands early in May with a few still around in late October.

Watermelons roll from May through September. Honeydews and honeyballs come fast on the heels of cantaloupes, followed by Persians. Then come casabas and Cranshaws to bring new delight. All are in September markets.

All melons have one thing in common. They need to be well chilled. But don't overdo it. And we particularly advise against filling melon halves with ice for quick chilling because it dilutes the perfection of flavor. We can suggest many ways with melons but the vast majority will be served with salt, pepper, lemon or lime wedges alongside.

Superb at any meal as appetizer, salad or dessert, they're also ideal for snacking or in combination with other melons, fruit or berries.

Cantaloupes. Today's cantaloupes, thanks to patient research have smaller seed cavities, more meat. Vine-ripened, they're picked at full slip. High in vitamins. Low in calories.

Casabas. Casabas are large, almost globular in shape and sometimes pointed at stem end. Rind is rough and wrinkled lengthwise of the melon. There is no netting. Rind deepens to buttery-yellow with maturity. A ripe casaba has a soft, creamy-white, meltingly juicy flesh; less fragrance or aroma than other melons.

Cranshaw Melons. Comparatively new, the Cranshaw is very perishable; is usually ripened off the vine. Weight varies from 4 to 10 pounds with majority weighing six to eight pounds. Golden green, the rind is smooth and flesh is salmon colored, thick and juicy; rich in spicy flavor. Really a cross between Casaba and Persian. Definitely a luxury item.

Honey Balls. These are similar to cantaloupes in size and shape although slightly more round; yellow-golden showing

tinges of pink. They may be smooth or slightly netted. Flesh is thick, extremely sweet; has delightful fragrance.

Honeydews. Larger than the honey ball. Creamy yellow, it weighs four to six pounds; is bluntly oval in shape and usually smooth though may be slightly netted. Flesh is delicate green, very juicy, very sweet and of fine-grained, melting texture.

Persians. These are the large round melons which range from 2 to 8 pounds. Rind is deep green evenly covered with fine netting similar to cantaloupe. Flesh is deep orange-pink, very thick and mildly sweet. Many think the flavor of Persians unexcelled.

Watermelons. No mistaking a watermelon which however will soon be disappearing from view.

Melon Bowl. As pictured, many make a bowl of hollowed-out watermelon, fill it with assorted melon balls for a party dessert offering of beauty and distinction.

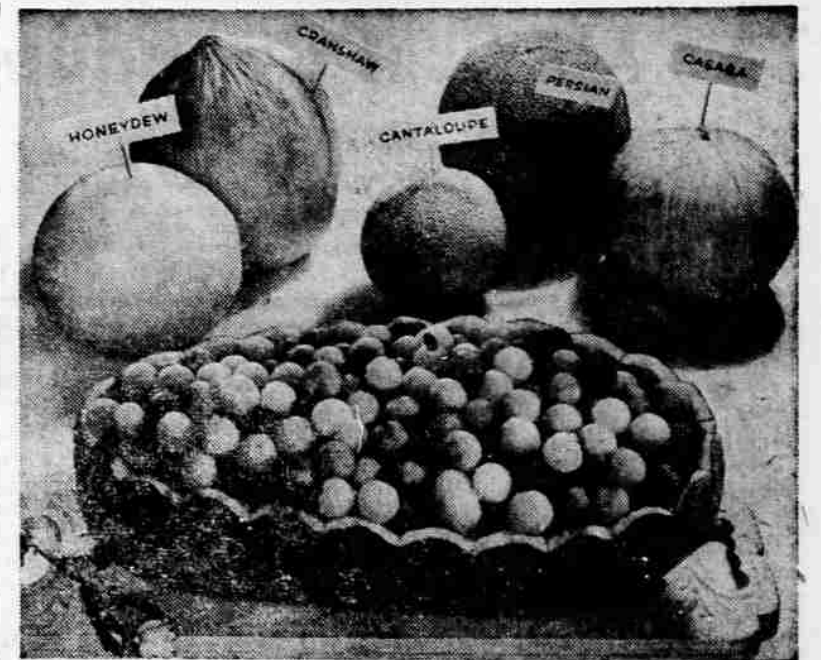
Melon Ring. Cut chilled cantaloupes into crosswise slices about two inches thick. Peel rings and place on shredded lettuce. Fill with spoonful of cream cheese softened with cream and seasoned with salt. Sprinkle with toasted almonds. Wedges (half moons) of peeled honeydew or Persian may be used for this also.

Sierra Snow. Cut thick slices from chilled cantaloupe or honeydew. Remove rind, arrange on serving plates. Fill rings with balls or cubes from melon "bowls". Top with sherbet.

Frosted Honeydew

This is a production; a show piece. Peel a honeydew melon; cut slice from one end and remove seeds. Fill cavity with water, pour it out and measure. Stand melon upside down to drain well. Prepare sufficient raspberry fruit gelatin to fill cavity of melon using amount of water poured from it as guide to amount needed.

Fill melon with gelatin and place in refrigerator until gelatin is firm. Blend cream cheese with small amount of milk, whipping until light and fluffy. Frost entire melon with this whipped cream cheese. Place frosted melon on round chop plate, surround with crisp leaves such as fig tree, laurel or other yard shrubbery. When serving,



MELONS—How's your memory on melons? We had this picture made to remind you not to miss the fragrant, ambrosial, distinctive goodness of varieties now being harvested. More on melons and other seasonal good things are included in today's food columns.

transfer bit of greenery to dessert plate.

Barbecued Ribs

Meal For Men

For a meal with male appeal, you can't miss with barbecued spare ribs offered with cold beer and crusty, heated French bread. This sauce for ribs, unlike many, calls for few ingredients. Onion and lemon slices add flavor and texture interest.

3 to 4 pounds pork spareribs
1 lemon, sliced
1 large onion, sliced
1 cup catsup
1/3 cup worcestershire sauce
1 teaspoon chili powder
1 teaspoon salt
3 drops Tabasco
1 1/2 cups water

Have spareribs cut into three-rib sections. Place them meaty side up in shallow roasting pan. Top each section with an onion slice and a lemon slice. Bake in hot oven, 450 degrees, 30 minutes. Combine remaining ingredients in saucepan and heat to boiling point. Reduce oven heat to 350 degrees and continue baking until ribs are tender, about one hour. Baste ribs with sauce every 15 minutes or so, adding water if sauce becomes thickened. Four to six servings, dependent on amount purchased.

Spiced Prune Jam

Fresh Washington grown Italian prunes are abundant now. This purple skinned, tart-sweet, versatile fruit adds color both to fruit counters and meals. You'll want prunes for eating fresh, for canning and freezing and for making this jam.

6 cups Italian prunes
(2 1/2 to 3 pounds)
3 cups sugar
1/4 cup vinegar
1 teaspoon ground cloves
1 tablespoon cinnamon
1 teaspoon nutmeg
Wash, halve and pit the prunes. Combine fruit with remaining ingredients. Bring to a boil and cook gently until jam consistency; takes 45 to 60 minutes with occasional stirring. Pour at once into hot sterilized jars to seal within one-fourth inch of jar top. Seal at once. Makes six half-pints. You'll probably want several batches.

Mustard Sour Cream Dressing Tomato Salad

This vegetable-filled tomato salad can be quite handsome; make a meal when served with cold cuts and a hot bread. You can use a packaged mix of shredded vegetables or make up your own combination. Sour cream dressing is tangy with

mustard. Six servings.

6 large tomatoes

3 1/2 cups diced or shredded mixed crisp vegetables

Seasonings

Sour Cream Dressing

Slice off tops of tomatoes and scoop out centers. Notch edges or cut almost all the way through tomatoes to form petal shape. Season inside with salt and pepper and chill. Just before serving, toss vegetables with dressing. Arrange tomatoes on any available greens and stuff with vegetable mixture combined with a portion of the sour cream dressing. Top with more dressing, sprinkle of paprika and sprig of parsley.

"Mustard Sour Cream Dressing." Place one-half cup thick commercially soured cream in bowl. Mix two teaspoons sugar, one-half teaspoon salt, one-eighth teaspoon pepper, one-fourth teaspoon onion salt, one-fourth teaspoon celery salt, one teaspoon dry mustard and stir in one tablespoon lemon juice and one tablespoon vinegar. Blend into sour cream. If desired, one egg yolk beaten until thick may be blended into cream; gives dressing little more color and body.

Short-Cut Shortcake
Looking for a fast dessert using plentiful fruits or berries? Then use bakery shop sponge cake cups. Fill them with any favored fruit or berries or combination of same and top with whipped cream swirled with real New Orleans molasses. Perfect touch.

Consomme Condiments
Next time you want to give chilled consomme a special company dress, serve it straight from the can straight from the cool of the refrigerator into chilled cups. Offer guests choice of chopped watercress, chives or parsley; sour cream or salted whipped cream; lemon or lime wedges; shredded carrot or grated lemon rind.

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Mergers Said Causing Unemployment For Top Level Executives

By ALFRED LEECH
United Press Correspondent
Chicago — Mergers are creating unemployment among top level executives, a noted job counselor said today.

Lon Barton, who specializes in finding jobs for highly paid executives, said the "job mortality rate" in the top brackets is growing rapidly.

The trend toward mergers and acquisitions has been widely discussed from an economic viewpoint, Barton said, while the impact on individuals has been ignored.

Barton, whose Cadillac Associates, Inc., places hundreds of executives annually, said the "chiefs" usually suffer more than the "Indians" in a merger. As a rule, he said, the work force is left intact while the executives are reshuffled.

"It's understandable that a new management would want to clear out the deadwood," he said. But on the other hand, he said, competent men may be chopped down when the incoming group seeks to eliminate real or fancied opposition to its new policies.

"I don't like to see this trend," Barton said. "But it's certainly evident from our own experience this past year in job placement."

"Just under 15 per cent of the executives we've interviewed have been victims of some type of merger or sale. And another group, nearly 10 per cent, saw the handwriting on the wall and either quit or began looking for new jobs."

Serious Business

It's a serious business, Barton said, because most incoming managements feel more confident with their own men in the

key spots and will appoint them to the top jobs sooner or later, "probably sooner."

"Any executive who thinks he can survive in such a situation is making a dangerous and foolish blunder," Barton said.

"In all likelihood his resignation will be requested within six months after the new group takes over."

So Barton had this advice for management men who hear the word "merger."

"Line up another job. Head for the corporate hills, and fast."

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Mrs. Roosevelt Tours Red Square, Kremlin

Moscow — Mrs. Eleanor Roosevelt toured Red Square and the Kremlin today and viewed the body of the late Josef Stalin.

The former first lady, accompanied by her physician, Dr. David Gurewitsch, and her secretary, Maureen Corr, entered the red and black mausoleum holding the bodies of Stalin and Lenin ahead of thousands of Russians lined up patiently awaiting their turn.

Later she and her party visited the Kremlin and the city's museums, churches, and gardens.

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