FRUIT CAKE TIME—Fruit cake making time is here! And, like Christmas shopping, it should be done right away for best results. Plenty of new crop nuts — filberts, almonds, walnuts, cashews and Brazils—are available to add their crunchy goodness to your holiday baking.

Feeding the Family

By ZOLA VINCENT
Food Editor

Fruit and Filbert Holiday Cake

It's fruitcake making time . . . time to gather together the myriad spices, the rainbow fruits, the crunchy nuts so closely associated with the joys of holiday baking. With a master's stroke the many ingredients are carefully combined, and soon the pungent smells of baking fill the house with exciting aromas. It is a temptation to sample the cake immediately, before it is stored away to age and increase in flavor and goodness. Resist that impulse! Or make a tiny batch just for sampling.

Produced commercially only in the Pacific Northwest where climatic conditions and favorable soil favor growth, you'll find Oregon filberts complement all of your favorite recipes using nuts.

This year's crop is estimated to be the second largest in production history, and the quality and size of the nuts are also exceptional. You'll find filberts at your grocer's most often in the shell. One pound of filberts in shell will yield about 1½ cups nutmeats.

Blanching of Filberts

To remove the skins and give a "toasty" flavor, is easily done by heating in a 275 degree oven for about 20 minutes. Rub the hot kernels between your fingers or a rough towel to flake away the skin, then use the nutmeats whole or coarsely chopped in any and all your recipes. Keep a bowl of filberts handy, too, so your family can enjoy this bountiful harvest of flavor.

Here is our favorite fruit and filbert holiday cake. Make now and let ripen awhile before cutting into its fragrant, spicy goodness.

1¼ cups toasted filberts.
¼ pound candied cherries.
¼ pound pitted dates
½ pound raisins
1 pound glace fruit mix
2 cups sifted flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon allspice
½ teasoon nutmeg
½ teaspoon ground cloves
1 cup shortening
½ cup sugar
½ cup honey
5 eggs
6 tablespoons milk
1 3½-ounce can flaked coconut

Cut filberts into halves and pieces. Cut cherries and dates, combine with raisins and fruit mix (if fruit mix pieces are too large, cut in slivers or smaller pieces). Dredge with ¼ cup flour. Sift remaining flour with salt, baking powder and spices. Cream shortening with sugar and honey; add eggs, one at a time, beating well after each addition. Add dry ingredients and milk alternately. Batter will be heavy.

Combine filberts and coconut with floured fruit. Add to batter and mix until all fruit is well covered with batter. Grease well three 7½x3x2-inch loaf pans. Line each with 3 layers of waxed paper, cut to fit pan, but allowing ½ inch to extend above side of pan. Spoon batter into pans lightly. Do not pack or flatten. Bake in slow oven, 275 degrees, for 2½ hours. Allow to cool about 30 minutes before removing from pans. Cool thoroughly before removing paper. This recipe makes three 1½ pound cakes.

A flat container holding 2 cups water placed in bottom of oven while cake is baking will increase cake's volume and give better appearance and moister texture.

Fruitcake Storage

When fruitcake is cold wrap in additional waxed paper, aluminum foil, or other moisture-repelling covering and store in airtight container for aging period. If desired, cakes may be wrapped in brandy-soaked cloths. In this case, remove pan-lining papers and sprinkle cake with brandy. Wrap in brandy-soaked cheese cloth and then in airtight outside covering.

Pumpkin Mince Chiffon Pie

In this recipe we combine the old favorites . . . pumpkin and mincemeat in a chiffon type pie filling. Result is a dessert that is still rich in flavor but lighter in texture. To save work and to guarantee fine flavor, we've used prepared pumpkin and the moist-pack, ready-to-use mincemeat, the kind that comes in glass jars. Served plain or topped with whipped cream, pumpkin mince chiffon pie should be a hit throughout the holiday season, or for that matter, all year round.

2 egg yolks
¾ cup evaporated milk, undiluted
½ cup water
½ cup light brown sugar, firmly packed
1½ tablespoons gelatine
1¼ cups cooked pumpkin
½ teaspoon salt
½ teaspoon ground nutmeg
½ teaspoon ground cinnamon
½ teaspoon ground ginger
2 egg whites
¼ cup light brown sugar, firmly packed
¾ cup mincemeat
½ cup chopped walnuts (optional)
1 9-inch baked pastry shell

In double boiler top, beat egg yolks slightly. Stir in milk and next 8 ingredients. Cook over boiling water, stirring constantly, for 10 minutes. Chill until slightly thickened. Beat egg whites until foamy; gradually add remaining ¼ cup light brown sugar while continuing to beat until very stiff. Fold into pumpkin mixture with mincemeat and nuts. Spoon into baked pastry shell. Chill until firm. Garnish with whipped cream.

Tomato Cheese Biscuits

Rosy colored biscuits with bits of cheddar cheese will delight eye and appetite. Combine 1-3 cup evaporated milk with 1-3 cup tomato juice. To 2 cups biscuit mix add ½ cup grated sharp cheddar cheese and mix well. Add evaporated milk mixture, stirring with fork just until mixture holds together. Turn out on floured board and knead lightly until smooth; roll approximately ½-inch thick. Cut with 2-inch thick. Cut with 2-inch biscuit cutter. Bake on ungreased cookie sheet in hot oven, 425 degrees, 15 minutes. Makes 1½ dozen biscuits.

They'll Do It Every Time — By Jimmy Hatlo

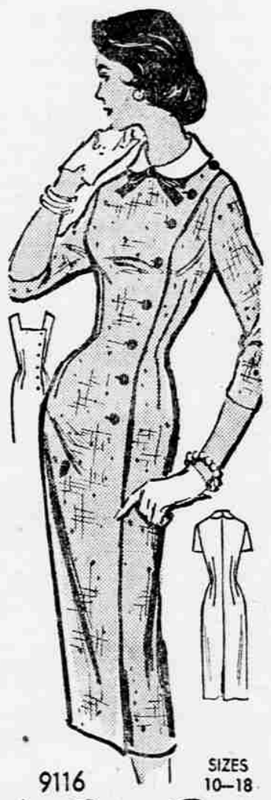
Research Laboratory Settles Falling Ice

Reading, Pa., — (AP) — The president of a Reading research laboratory has settled the question of the origin of two large pieces of ice which fell on the summer home of Edwin Groff at nearby Bernville last July 30.

The two pieces of ice, weighing several pounds each, almost hit Groff.

Dr. Malcolm J. Rider analyzed the two pieces of ice—kept intact in a deep freeze—and said they were composed of a mass of small hailstones fused together when carried east in a jet stream of air.

Shapely Sheath



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CENTRAL POINT
Cub Scouts Receive Awards

By DORIS HUGHES

Central Point — Cub Scout Pack 40 met Tuesday night at the Central Point Junior high school gymnasium.

For the program, Den 3 and Den 10 put on skits, directed by den mothers Mrs. Vernon Caldwell and Mrs. D. C. Mapel. Raymond Munn played the accordion and Carol Wright played the saxaphone.

Winners of the attendance "Cubby" were Den 8, Den 5, and Den 3. All Dens had achievement displays and the Weblos den led the Bobcat ceremony.

New Bobcats are: Robert Caldwell, William Caldwell, James Conlon, Orville Norris, Mike Smith, Tommy Henney, Donald Davis, Ronald Larson, John Wilson and Kerry Sparks.

Awards were given to the following boys: Martin Chadd, one year pin and a gold arrow; Billy Colley, two year pin; Richard Cote, denners badge; Mike DeHaas, gold arrow; Roy Fair, one year pin, gold arrow and a silver arrow; Guy Fitzgerald, one year pin; Garry Gillette, one year pin; Larry Glenn, two year pin; Harvey Grissom, one year pin and an assistant denners badge; Lexie Hamilton, a gold arrow and three silver arrows, Royal Harger, a two year pin; Jon Jennings, one year pin and a denners badge and Larry Johnson, a one year pin.

Other boys who received awards were: Bobby Mann, a Bear badge, two gold arrows and two silver arrows; Douglas Mann a two year pin, a lions badge, and a gold arrow; Steve Mapel, a one year pin and an assistant denners badge; James Rainey, a two year pin; Danny Reed, a one year pin; Clifford Shellbarger, a denners badge and a bear badge; Robert Snook, a lions badge; Lloyd Toner, a gold arrow; and Chester Wolf, a two year pin.

Wilber Walker, who is in the Rogue Valley hospital, recuperating from an injury, is now able to have visitors. Wednesday morning, Walker, who was driving a cat while working in the woods on Beaver creek, was hit in the face with a small tree which came through the cab of the cat.

Mr. and Mrs. George Cavin arrived home last Thursday from Los Angeles, where Cavin had undergone a heart operation. He is reported to be doing fine.

Mr. and Mrs. Lawrence Leonard and family spent last week end at Umpqua, where they visited at the home of Leonard's parents, Mr. and Mrs. A. B. Leonard.

The Rev. Lewis Collins returned home Saturday from Lethbridge, Canada, where he had been holding meetings. Tuesday the Rev. Collins, Mrs. Collins and children went to Dalles where they will visit over the Thanksgiving holidays.

Mr. and Mrs. Earl Cavin of Freeman rd. have named their new son Donald Wesley. He was born Nov. 15.

The boys of Den 5, Pack 40, Cub Scouts, last week made candy presentations to eight adults in the Central Point area. The eight people selected were chosen on the basis of helpfulness to the boys in the Den and to other children in the community. Those selected were Mrs. Ellis Clark, Mrs. Ray Britton, Mrs. Gloria Johnson, Mrs. Harry Gregg, the Rev. Kroon and Mr. Charles A. Meyer. Mrs. Everett Grissom is the den mother for Den 5.

The Rev. and Mrs. Al Motes and children spent Sunday in Weed, Calif., where they visited at the home of Mr. and Mrs. Arthur Keith.

The Berean class of the Community Bible church had a class party Thursday afternoon at the home of Mrs. B. A. Richards. Mrs. Carrie Hamrick was the hostess. Devotions were led by Mrs. Joe Gray. Refreshments were served by the hostess.

Mrs. Florence Moore of Malin is visiting at the home of her son-in-law and daugher, Mr. and Mrs. Earl Cavin. Cavin's parents, Mr. and Mrs. C. B. Fellows, of Nampa, Idaho, are also visitors here. Mr. and Mrs. Fellows are also visiting their other son and family, the George Cavins.

Den 4 Pack 40, Cub Scouts, went on a tour of Medford Corporation Monday. Boys taking part in the excursion were Larry Johnson, Orville Norris, Donnie Munlin and Danny Reed. Mrs. Ralph Munlin, den mother, and Mrs. L. C. Johnson accompanied the boys.

Royal Greenman Sr., who is in the Sacred Heart hospital in Medford, underwent some more skin grafting Tuesday. Greenman has been in the hospital since Oct. 8 when he was injured in a logging accident.

The first vessel to complete a passage through the Panama canal was the crane boat named Alex LaValley on Jan. 7, 1914.

Pygmy Forest Known To Few Botanists

Fort Bragg, Calif.—(AP)—In the shadow of the world's oldest and tallest trees, in northwestern California's sector of the Redwood Empire, there flourishes a Lilliputian fairyland known only to a few foresters and botanists and an occasional tourist party.

Here is Pygmy Forest, between the historic coastal towns of Fort Bragg and Mendocino City, is a Tom Thumb growth of nature-cone-bearing pines, ranging from 16 inches to 15 feet in height. The midget forest covers an area three miles wide and 15 miles long. Overshadowing its fringes are the towering redwoods which run to 25-foot diameters and 350-foot heights.

The miniature trees are even dwarfed by masses of wild rhododendron and azaleas which thrive in the earth whose acid content stunts the growth of the pines and cypresses.

Ranging through the Pygmy Forest, which affords them a perspective in keeping with their own size, are rabbits, field mice, wood rats, squirrels, shunks, raccoons and gray foxes. Bush tits and song sparrows find the delicate branches of the tiny trees hardly adequate as musical perches.

The tiny trees live to a normal age—the cypress to about 40 years, and the pines to an average of 80 to 100 years.

It's Thanksgiving time
traditionally a feast day...
but also a day on which to give thanks
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