

Feeding the Family

By ZOLA VINCENT
Food Editor

Pork Chops Rate When Prune-Stuffed

It may surprise you to learn that many otherwise good cooks ruin pork chops in the cooking. When tender, juicy and well-browned, pork chops make superb eating. We use California prunes for a flavorful stuffing; serve these with a generous bowl of apple sauce.

First step in pork chop perfection is selection. Rib chops, cut thick or a double rib chop can be slit by your

reason you want them very plump, they'll absorb practically all of the liquor if you pour a quart of cold water over a pound of prunes, cover and let stand 24 hours or longer.

Spiced Prunes

For spicing, prunes are best cooked like this. Cover them with cold water, bring to a simmer and simmer gently for 25 to 30 minutes, adding a few thin slices of lemon, a piece of stick cinnamon or a half dozen whole cloves. A fine re-

of American cheese and sliced pickle mixed and moistened with mayonnaise.

Cubes of cold ham loaf mixed with Russian dressing made by combining mayonnaise and chili sauce. Add to salad greens and toss lightly.

Cottage cheese and mixed fruit or canned cocktail mix. Green beans and minced onion tossed with French dressing.

Bananas cut in half lengthwise with peanut butter between, sandwich-wise.

Alternate orange sections, avocado slices on lettuce or other greens.

Canned Blue Lake green beans, chopped hard cooked egg, pickle relish, minced onion and mayonnaise. Salt and pepper to taste.

Date Delights

Plentiful fresh dates combine with cereal, nuts and shredded coconut to make about three dozen cookies, 1 1/2 inches in diameter.

2 cups corn flakes
1/2 cup brown sugar, firmly packed

2 eggs, slightly beaten
1 cup finely cut dates
1 cup shredded coconut

1 tablespoon butter, melted
1 teaspoon vanilla
Crush corn flakes slightly.

Combine sugar and eggs. Stir in remaining ingredients together with corn flakes. Drop by teaspoonfuls onto greased baking sheet. Bake in moderate oven, 350 degrees, about 12 minutes.

The Seasoning Salts
Provide Subtle Flavor

The vegetable seasonings, such as garlic, onion and celery, have been used in the cuisine of almost every corner of the globe for countless centuries, but only in recent years have we found them available in small jars, bottles or shakers.

Subtle in flavor, they make it possible to "season to taste" according to family preferences. Most homemakers keep all three handy for every day use in ways like these.

Pork chops are delicious when seasoned with onion and celery salt. The real flavor or adventurer will add poultry seasoning as well.

Steaks are just about perfect with any one of the seasoning salts added, or with all three, garlic, onion and celery, rubbed in just before cooking.

Roast beef reacts favorably to onion and garlic salt. Just before cooking rub the beef with either one. Good with pot roast, too.

Hamburgers, chicken, spaghetti sauce and meat loaf are more flavorful with the addition of onion salt and celery salt.

Fish has more of a come-hither taste when seasoning salts are on the job. Try shredded cod fish with a dash of celery salt. Fine in croquettes, too.

Among vegetables, cabbage goes well with onion or celery salt.

Others. A dash of celery salt is delicious on hard cooked or fried eggs. Add a whisper of celery salt to a soufflé, along with paprika and parsley flakes. Add onion salt to mashed potato patties. Try substituting celery or onion salt for the regular salt in a batch of baking powder biscuits.

Add one or all three seasoning salts to any simple French-style salad dressing. Quick Upside-down Cake.

Upside-down cakes are the number one dessert choice of many. We make a praiseworthy one with canned cling peach slices. Arrange well-drained peach slices, spiral fashion in a brown sugar and butter mixture in bottom of



WAITING FOR CURTAIN CALL of her first ballet, "Broken Date," Françoise Sagan, authoress of "Bonjour Tristesse," tries luck at Monte Carlo slot machine. (International)

Committees Are Named by Singler For Kiwanis Club

Bill Singler, new president of Medford Kiwanis club, has named committees for the various functions of the service organization during 1958.

Assignments were announced for 16 committees. Singler was installed as president at a dinner party Saturday night at Rogue Valley Country club. Installing officer was Ben Fanning, Bend, division lieutenant governor.

About 100 Medford and Yreka, Calif., Kiwanians and their wives attended. Singler presided over his first full regular meeting of club yesterday. Program was provided by John Day, Jackson county rancher, hunter and explorer, who presented pictures of a prowling tiger in Africa, of a polar bear and wolf hunt above the Arctic circle and of Kodiak bear hunting. The tiger shown in unsuccessful quest for prey and meeting death in the grips of a python. The Arctic hunt was made last March by Day and Bob McIntyre, also of Medford.

Committeemen are:

Agriculture — Curt Nesheim, chairman, Glen Allen, Frank Benesh, Le DeArmond, Chan Drew, Fred Sears, Sam Taylor, Chester Wendt, Ernest DeVoe, Donald Faber and Chester Gouches, program — Lou Cranston, chairman, George Ketchum, Dr. Bill Blackston, Benesh, Allen, Ed Barnett, Vern Bacon, Charles Champlin, Dick Fanger, Fred Gatter, Ray Johnson, Willard Hunter, public relations — Jack Raspe, chairman, Dick Jewett, Barnett, Everett Faber, Ray Johnson, James Pines.

Spiritual aims — Warren Fairbanks, chairman, William Ricken, John Reynolds, John Delenbach, Bob Van Sickle, Ed Feldman, Bill Abbott, Ray Anders, Dr. John Weisel, house — Bill Blackston, chairman, Darrell Miller, Paul Hamilton, Frank Perl, music — Dr. E. W. Sicksels, chairman, Dr. Mark Jack Walker, Abbey Green, Dr. Milo Kubahek, underprivileged children — Dwight Houghton, chairman, John Duffy, Dr. Paul Walker, Dr. Merle Foland, Blackstone, Boyd Budge, Jim Bolton, Dr. Bill Braker, Seth Bullis, Tony Manno, E. H. Hendrick.

Boys and girls work — Frank Kennedy, chairman, Hilding Bengtson, Paul Jorgensen, Darrell Buson, Lou McLaughlin, Bob Voegtly, Robert Rix, Bob Church, Bill Clark, Keva Hutchinson, Tom Polk, Richard Dempster, membership and attendance — Paul Hornbeck, chairman, Benesh, George Bracey, Jack Pietsch, Drew J. Walker, Russ Brown, Dick Payne, education and fellowship — E. Walker, chairman, Rone Rice, Hornbeck, Parker Woods, Dr. Bauer Clark, E. Anderson, Jack Burpee.

Reception — John Nuich, chairman, Harry Barker, Jorgensen, Polk, Paul Selby, Gene Orr, John Judy, vocation guidance — Lindsay Vinsel, chairman, Bob Johnson, Bob Keeney, Dr. Paul Dix, Dr. Larry Buonoire, Dr. Ernest Duce, Bruno Rath, Jim Sheldon, Jack Fitzgerald, Richard Jones, George Polak, E. Anderson, Foland, Reynolds, Jeterclub — Barnett, chairman, Ketchum, E. Faber, Bob Ruffner, Victor Milnes, Fred Morlan, Jack Moreland, Gorman McKenzie.

Public affairs — Frank Dorgan, chairman, Jack Edson, Jim Hoey, Hunter, Vernon Shorne, Jack Crawford, Al Dumas, Bob Hart, Dick Phair, Dick Knight, Gene Terrell, Roy Scout — Del Wright, chairman, Bob Toomey, Pierce, Art Savard, Sicksels, gun ball — Glen Brandt, chairman, Brad Pritchett, Paul Smith, Ray Moore, Ed Hoppe, Jim Ambler, Paul McDuffie, Harold Ruke, E. E. Luschen, Paul Mitchell, Ray Wise.

772 Students Enroll
For Term at SOC

Ashland — A total of 772 students enrolled on the first day of registration for the winter term at Southern Oregon college, the college has reported.

There are 484 men and 288 women enrolled. Twenty-six are enrolled as first term freshmen.

Enrollment for the winter term shows an increase of 156 more than the number enrolled on the first day last year, the college reported.

Deadline for winter term registration is Jan. 20.

Columbia, Conn. — Donald Tuttle was out-foxed but he didn't mind. He set a trap for a fox that had been killing his chickens and he caught a mink instead.

a round cake pan. Cover with cake batter, using any favorite cake mix, and bake. Serve upside down and pass whipped cream or sour cream.

OLCC To Retain Tough Policy on Eugene Licenses

Portland — The Oregon Liquor Control Commission indicated today that it would maintain its tough policy regarding licenses near the University of Oregon campus despite an attorney general's opinion that a "dry zone" around the campus was not legally constituted.

Chairman Hugh Kirkpatrick said the commission "has been and is willing to go along on a cooperative arrangement made by a previous commission, university officials and members of the city government of Eugene."

No. 2
Kirkpatrick said the OLCC had asked Attorney General Robert Y. Thornton for an opinion and added that the present commission has never believed the dry zone was "either legal or proper."

But the chairman indicated this would not make it easy to obtain licenses in the area. To Stand on Merits

He said the OLCC is willing to let each application for a license to sell alcoholic beverages stand on its own merits, and added: "It must be remembered that the purpose of the Knox Act was not for the convenience and benefit of prospective licensees, and whether the economic survival is at stake is not necessarily of concern to the commission. Rather, we are interested in whether the issuance of a license will serve any usefulness to the public on the basis of convenience and necessity and likewise, we are concerned whether the issuance of a license in any given location will tend to create a nuisance to the normal well being of a community."

Sack Defendant
In \$15,000 Suit

Portland — George F. Sack, 60, Portland apartment house owner now serving a life sentence for the murder of his wife, Goldie, will face a \$15,000 civil suit here Jan. 30.

The action was brought by George Goodrich, the Tillamook attorney who is administrator of the estate of the late Goldie Sack.

The suit contends that Mrs. Sack would have accumulated \$15,000 during the balance of her life had she not been slain. The complaint alleges that as the convicted slayer of the woman Sack owes her estate \$15,000.

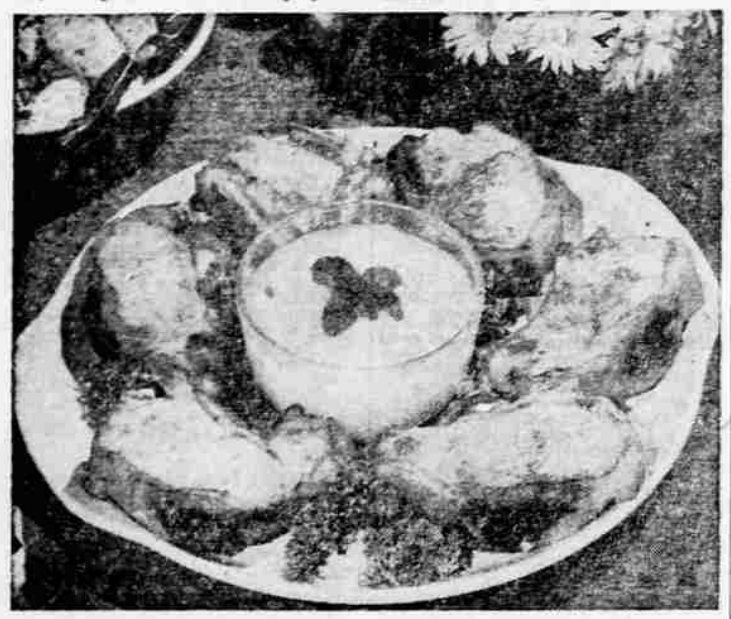
Sack was convicted and condemned to death for placing his wife in the trunk of his car where she was asphyxiated. The death sentence was later commuted to life imprisonment by Gov. Robert Holmes who opposes capital punishment on moral grounds.

Contract Awarded for
Shop Heating System

Contract for installing a steam heating system in the Jackson county machine shop was awarded to McLaughlin Plumbing and Heating company, box 141, Medford, the county court announced following opening of bids Wednesday.

The company's bid of \$12,725 was lowest of four. Others submitting bids were Brownie's Plumbing and Heating, Inc. 310 Crater Lake ave., Medford, \$13,220; Stuart Mechanical, Inc., 518 West Sixth st., Medford, \$13,260, and A-1 Day and Night Plumbing, 2980 Crater Lake ave., Medford, \$15,980.

Storrs, Conn. — William Kneeland qualified as a state policeman but only after working off 148 pounds. He's now a trim 176 pounds, instead of 324.



STUFFED PORK CHOPS—For really flavorful goodness, few meats can match well-browned tender pork chops. When you stuff them with prunes and serve with plenty of canned apple sauce, the family will come running. Recipes are included in today's food column.

meatman to form a pocket for stuffing, or they can be covered with stuffing and baked. Most prized pork chops are cut from the center of the loin, a T-bone with a tenderloin.

Pork chops come in economy shoulder cuts, too. Blade bone shoulder chops usually are cut one-fourth to one-half inch thick, are well browned, then cooked slowly with a cover until fork tender. Then there is a round bone pork chop that is mighty fine but scarce because only two or three can be cut from one shoulder.

6 pork chops, 1 inch thick
1 teaspoon salt
1 teaspoon monosodium glutamate
1 cup prunes, cooked and pitted

1/2 cup finely chopped celery
1/2 cup finely chopped nuts
1/4 teaspoon salt
1 slice bread, cubed
1 pint sour cream (optional)

Sprinkle pork chops on both sides with salt and monosodium glutamate. With a sharp knife, cut pocket in meaty part of chop to hold stuffing or perhaps your meat man has been inveigled into doing this for you. Combine remaining ingredients and blend well. Stuff chops and brown lightly in skillet. Place in 9 x 12-inch baking dish. Cover and bake in moderate, 350 degree, oven for 45 minutes or until tender. Remove from oven, spread with sour cream and serve immediately. You can omit sour cream, of course, but it certainly adds drama and flavor.

Today's Prunes
Require No Cooking

Today's tender packaged California-grown prunes grow plump and juicy just by standing around in a glass jar, sercok or bowl. For table service prunes or for addition to other foods, simply pour a quart of boiling water over a pound of prunes; cover and let stand overnight. If for any

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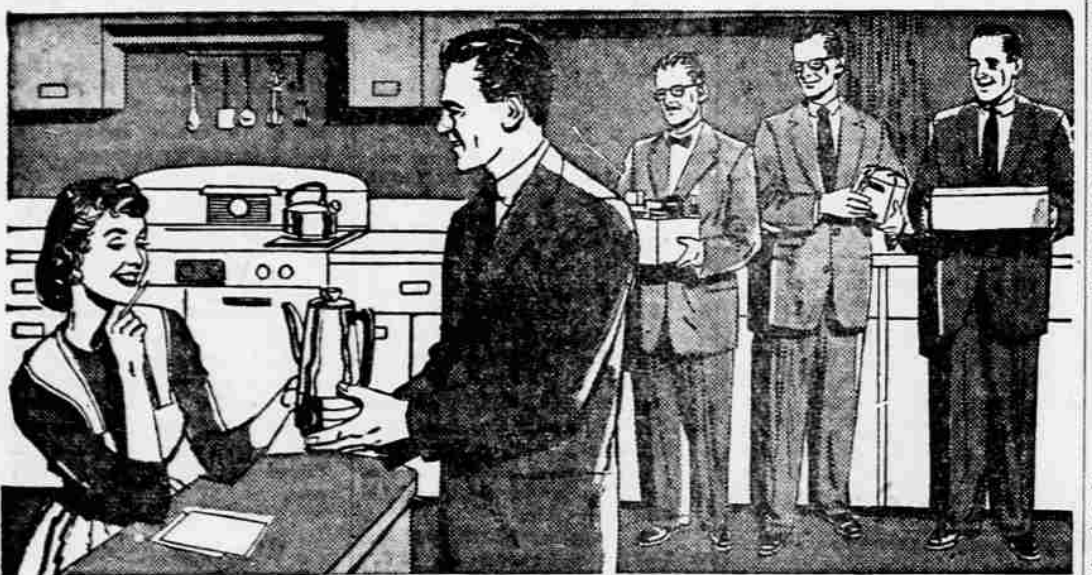
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How to shop like a professional buyer

You make thousands of buying decisions a month just shopping for your family. A professional buyer makes hundreds of thousands. Yet you both follow the same sound rule to avoid buying mistakes:

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is your best guarantee

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