



**FRESH PEARS**—You'll find gingered fresh pears just the light, spicy contrast needed for almost any meal. Peak of season winter pears, crunchy apples; zesty, vitamin-packed grapefruit make fine eating. Recipes are included in today's food column.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

### Pears, Apples, Grapefruit Go Into Many Recipes

This is the season of the year when we're fresh fruit hungry; likely to get an impression that there aren't many fruits around. The variety may not be as great as summertime offers, but this is the peak season for rich, spicy Anjou pears. There's a bumper crop of delicious apples, both red and yellow along with good supplies of Wine-saps, Rome Beauties and Pippins. Grapefruit, oranges and lemons are at their peak of production and prime in quality. The big majority of the pears, apples and grapefruit will be eaten in the fresh state and that is fine, but they're pretty wonderful combined with other ingredients in recipes, too. And that is our mission for today. Winter fruits in recipes of distinction!

#### Ginger Pears

The fresh Anjou pear is juicy, fine-grained and has a rich, spicy flavor. It may be either green or creamy yellow when ripe. Vast orchards in Oregon, Washington and California grow the finest pears in the world. In fact, these three states are the only ones which produce the winter varieties in commercial quantities. Here we "ginger" them as a perfect relish for accompanying almost any main dish.

- 1 cup Anjou pears
- 1 cup granulated sugar
- 1/2 cup water
- 1/2 lemon slices
- 1 tablespoon candied ginger, sliced OR 1 teaspoon powdered ginger

Bring sugar and water to boil in saucepan or large skillet. Add lemon slices, ginger and pears which have been washed, halved and cored. Cook until pear halves are just tender. Remove pears to serving bowl. Pour ginger syrup over pears and serve warm. Or cool and refrigerate until time to serve.

#### Parmesan Pears

These are a perfect complement to broiled chicken, lamb chops, mixed grill or other oven-broiled specialty of the house. Use Anjou, Comice or Bosc pears.

- 3 ripe pears
- 2 strips bacon
- 1/2 green pepper, diced
- 1/4 cup buttered bread or

Wash, halve and core pears. Place on broiler rack cut side up along with other broiler food during last 10 minutes of broiling. Cook bacon until crisp. Remove from fat, add green pepper and cook until tender. Break bacon into small pieces; mix with pepper, bread crumbs and cheese. Just before serving, spoon crumb mixture in pear cavities and over cut surface of pears. Continue broiling until mixture begins to brown.

1/4 cup grated Parmesan cheese

### Glorified Pears

A pear dessert of pure delight combined surprisingly combines pears with cooked rice. Place one cup cooked rice in large bowl. Add eight marshmallows cut into eighths and eight coarsely chopped maraschino cherries. Wash three or four fresh Anjou or Comice pears and dice them. Sprinkle with two tablespoons lemon juice. Add to rice and toss lightly. Whip one-half cup whipping cream and add one-fourth cup sugar. Fold into rice mixture and mix together lightly. Chill and serve in dessert dishes. Six servings. Better double if men and growing boys around.

### Delicious Is America's Most Popular Apple

Washington state produced more than one-third of all apples consumed in America. California ranks fourth among states in apple growing with Oregon in the top ten.

### For eating out of hand and for salads, Delicious, Red Delicious and Golden Delicious apples are superb. The Delicious has red stripes on red. The Red Delicious is a deep, glowing red. Both varieties are broadshouldered and taper to five rounded points at the blossom end. The Golden Delicious is bright yellow with tiny green specks; crisp, tender, fragrant, aromatic.

### Magic Twelve Dessert

Here we throw diet discretion and budget balancing to the winds; indulge ourselves family and lucky friends in this really fabulous dessert recipe kept handy for special occasions.

- 12 lady fingers
- 12 macaroons
- 12 walnuts
- 12 chocolate coated mints
- 2 marshmallows
- 2 Delicious apples, large
- 1 pint whipping cream
- 1 Break or cut lady fingers, macaroons, walnuts, mints and marshmallows into tiny bits. Whip cream until stiff and mix with first mixture. Let stand several hours or overnight. Just before serving fold in apples which have been freshly cut or chopped into tiny bits. Pipe into sherbet glasses, serve and sigh with anticipated pleasure.

**Special Collection Of Apple Salads**  
Superlative in salads, Delicious apples give zest, texture and interesting flavor to combinations like these. Remember that raw apples darken when cut and exposed to air. Protect them by mixing pieces with fruit juice, such as lemon, orange, grapefruit or pineapple, before adding other ingredients. Or mix with salad dressing at once for protective coating.

**Main Dish Salad.** Mix one cup diced or sliced raw apple with one-half cup celery and one cup of any of the following: Flaked tuna (seven-ounce can), chopped cooked pork, ham, veal, chicken, turkey or diced cheese. Moisten with tart French dressing or mayonnaise and serve in lettuce cups. Four servings.

**Apple Cabbage Salad.** Toss the following ingredients in a large bowl mixing well but ever so lightly: One cup chopped apple, four cups shredded cabbage, one cup shredded raw carrot, one-half cup

## PROSPECT Money Raised for MOD

By MICKIE LARSON  
Prospect—For a number of years Prospect bridge clubs have held a benefit meeting for the March of Dimes.

This year, on Jan. 9, the clubs met at the home of Mrs. Theima Carson with each member contributing a dollar or more.

Those attending were Alta Goode, Jeanie Overen, Lois Rupp, Karlee Tinney, Clara Beth Doe, Kit Gartman, Meretta Dinkins, Hazel Ulrich, Georgia McKillop, Florence Shaffer, Marge Conger, Mabel Hedgpath, Grace Larsen, Lee Ressler and Zela Ash.

Prospect Ski club met Jan. 9 at the home of Archie McKillops. Also meeting Jan. 9 was the Community club and the Scout executive board at the home of L. O. Rodgers.

Beckie's cafe at Union Creek is open now on Sundays for light lunches.

Visiting at the home of Edward Boothby in Klamath Falls Jan. 4, were Ed's mother, Mrs. Mary Boothby, and Mr. and Mrs. Frank Boothby and sons, Byron and Rex, from Prospect.

Mr. and Mrs. Frank Boothby left early Tuesday, Jan. 14, for a vacation in the south. Their two sons, Byron and Rex, will stay with their grandmother, Mrs. Mary Boothby.

Mr. and Mrs. F. Boothby plan to return the first part of February.

Wilfred E. Baldry and Jim Garrett are in Richmond, Calif., on business and pleasure. They will return in a week.

Mr. and Mrs. Wally Dinkens were dinner guests at the home of Mr. and Mrs. Cleve Clevenberg, Jan. 11.

Mrs. Mary Parton and Weldon Downing were reported to have hepatitis and

drained crushed pineapple, one-half cup cottage cheese, one-half cup sweet pickle relish, one-half cup mayonnaise, one teaspoon salt. Add cider vinegar for extra tartness, if you like. Chill and serve in lettuce cups.

**Apple Slaw.** Moisten equal amounts of chopped apples and finely shredded with commercial sour cream dressing. Season with a little horseradish or coarsely ground peanut butter.

**Grapefruit Fritters Surprise Menu Item**  
Fruit bins are piled high with plentiful, fine quality California and Arizona grapefruit. Fresh grapefruit adds flavor and interest to many meat and vegetable dishes. Here is an appetizing surprise to be tried, favored and repeated. Arrange six or seven fritters on individual plates around a mound of powdered sugar and serve hot as dessert. Or serve hot as a meat garnish or meat accompaniment.

Peel and segment two or three grapefruit exactly as you do oranges. For the fritter batter, combine three-fourth cup milk and one egg yolk, well beaten. Sift and add one cup sifted flour, one tablespoon sugar, two teaspoon baking powder, one-eighth teaspoon salt. Stir vigorously. Fold in one egg white, stiffly beaten.

Drain grapefruit segments well. Dip in dry flour, then in batter. Fry in deep fat until golden brown. Drain on absorbent paper. Serve as dessert or as meat garnish.

**Grapefruit Grill**  
Here we broil grapefruit with sausages for a breakfast grill certain to bring the family and/or house guests quickly to the table. These broiled grapefruit halves are also an excellent accompaniment for broiled chops, broiled ham or broiled individual meat loaves.

Cut three grapefruit into halves. With a sharp knife or grapefruit knife loosen segments. Sprinkle each half with one tablespoon white or brown sugar. Center each with one cooked prune. Arrange on broiler rack with 1 1/2 pounds sausages. Broil in hot oven until edges of grapefruit are a delicate brown and sausages are golden brown (about 20 minutes), turning sausages once. Serve on hot chop plate.

**Meatloaf Bonanza**  
This flavorful meatloaf using bargain-priced hamburger is filled with good things, gets topping of cream of chicken soup from a can. Eight generous servings, hoping for some left over. Grate one medium carrot, one medium potato and one large apple. Add to two pounds ground beef or hamburger. Add 1 1/2 cups dry bread crumbs, salt, pepper, one teaspoon poultry seasoning, dried parsley, one-fourth cup water and mix well. Shape and bake in loaf pan at 325 degrees for 50 minutes. Pour one can cream of chicken soup over and continue baking an additional 20 to 25 minutes.

Mrs. Wayne Downing has pneumonia.

Guests of Paul Struck and George Govenor recently were "Red" Laird of Butte Falls and Ole Madson. Madson was a former neighbor and friend of the men in Ortonville, Minn.

Mrs. William McCracken of Eagle Point gave a birthday party in honor of her mother, Mrs. Lewis Robertson, Jan. 5. About 30 friends and relatives dropped in to help them celebrate.

Mr. and Mrs. Bill Houghton, former residents of Prospect, now living in Medford, were dinner guests at the home of Mr. and Mrs. Jim Slack Jan. 4.

Mr. and Mrs. Weldon Downing and Linda were in Portland the first week of January where Linda underwent a medical checkup.

Mr. and Mrs. Jay Worthey returned home after visiting friends and relatives in Little Rock, Ark.

Mr. Lewis L. (Steve) Stevenson is in the Rogue Valley hospital for medical treatment.

Mrs. Laura Jennings of Anaheim, Calif., spent a couple of days visiting her sister, Mrs. L. Sanderson, and then went to Central Point to visit with her mother and father, Mr. and Mrs. Arnold.

Mr. and Mrs. Douglas Baker of Union Creek will move into the Carl Spencer Sr. home for the remainder of the winter.

A party was held Jan. 7 in honor of James and Genell Garret who celebrated their ninth birthday.

Those attending were Mike Sargent, Rusty, Ellen and Jimmy Slack, Karen and Barney Karjola, Kathy Kincaid, Karen and Ronnie Bean, Linda Barnes, Norma Bauldry, Carol Barnes, Sandra and Steve Garret, Marlene and Darla Moore, and Billie Mae and John Wymann.

Movies were taken of the children by Mr. Jim Garret.

Word was received that Lee Carson's mother, who lived in Vernonia, Ore., died Jan. 7. Mr. Carson left Tuesday evening for Vernonia and will return this weekend.

The Lady Lions executive board met Monday, Jan. 6, at the home of Mr. and Mrs. Wally Dinkens.

The next meeting will be held at Beckie's cafe in Union Creek.

The Home Extension unit held its January meeting at the Community hall Jan. 8.

The month's project was "Consumer Buying of Foods" and was demonstrated by Mrs. Jack Ellis and Mrs. Sher-ald Chapman.

A pinocle club met recently at the home of Mrs. Mary Boothby. A light lunch was served.

High prize was won by Clee Bean and Helen Hubbard had the low score.

A birthday party was given by Mrs. Lewis Love for her two daughters, Linda and Leanna, Jan. 11, who were celebrating their six and seventh birthdays.

Attending were Norma Bauldry and Mrs. Bill Bauldry, Darla Moore and Mrs. Marge Moore, and Marleen, Carol Towne and Mrs. R. Artmaire.

### Alien Address Plan Well Under Way

Portland—Ernest J. Hover, district director of the immigration and naturalization service, said today the annual alien address program is well under way.

According to Hover, 19,464 aliens reported their addresses in Oregon last year. The number reporting this year is expected to be larger due to increased migration into the United States of many refugees.

The immigration official pointed out that address reports are required by law and willful failure to comply with the requirements may lead to serious consequences. He said the number of reports received so far this month are slightly under the number received in similar period last year.

London—Antique dealer Leonard Goodall, 85, was praised in court Wednesday for catching a prowler and holding him for police at sword point.

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