



RELEASED 33 RUSSIANS—Three of the nine U. S. airmen released by the Russians are shown being driven to the Redt Airport at Astara, Iran, from where they will be flown to Wiesbaden, Germany. The Russians detained the airmen for 10 days after their unarmed plane was forced down in Soviet Armenia.

Feeding the Family

By ZOLA VINCENT
Food Editor

Enjoy Apricots: Season Is Short

Luscious apricots are with us a very short time with canners and processors taking a lion's share. Enjoy this plump, fairly firm, juicy and distinctively flavored fruit out-of-hand, in fresh fruit salads, shortcake, pie, whip or other dessert.

Apricots are so easy to can or freeze. They make superlative preserves and conserves with the addition of orange juice and rind or some crushed pineapple and/or sliced almonds.

Apricots combine well with puddings, either home-made or from a pudding mix package. Use them as garnish or fold-in chunks of fresh apricots. Add mashed stewed apricots to a tapioca pudding.

Apricot Fritters

Make apricot fritters for an unusual hot dessert. Use fresh apricot halves dusted with flour. Beat two eggs until very light. Add one cup sifted flour, one-eighth teaspoon salt and one tablespoon melted butter. Beat in two teaspoons lemon juice and just enough cold water to make a batter like heavy cream. Dip floured apricots in batter. Fry in deep fat; drain and dust with powdered sugar. Top with a tart jelly for handsome finish.

Pot Roast Pacifico

You'll get eight generous servings from a beef rump roast weighing four pounds or so. Season roast with salt and pepper; brown on all sides in small amount of fat or cooking oil. Combine one and one-half pints commercially soured cream and one tablespoon flour; mix well (this prevents curdling). Pour cream over roast. And three-quarter cup red California wine and one medium onion, chopped. Cover and simmer slowly until tender, three to four hours. Turn meat three or four times during cooking period or baste with wine and sour cream, if desired. And eight large carrots, cut in halves, during last hour of cooking. Serve carrots with the meat and sour cream gravy with potatoes or rice for a super meal.

When It Bubbles

Milk has reached the scald stage when little bubbles appear around the edge of the milk surface.

Rah for Raspberries

Luscious red raspberries, destined for so short a stay, add glamour to any meal. Actually there are raspberries of many colors, but the reds predominate. Raspberries are highly perishable so choose carefully and handle gently. Refrigerate at once; eat very soon.

Many think fresh raspberries truly superlative when served unsweetened with sweet or sour cream. Others delight in raspberry shortcake with whipped cream. They're good also with cereal, in fruit cups and salads, with meringues or ice cream.

A raspberry spread for bread, toast, waffles or whatever is easily frozen for later breakfast treats. For each pint of spread, proceed like this: Mix one-fourth cup powdered jam and jelly pectin with two tablespoons sugar. Add one cup mashed raspberries and mix at low speed for seven minutes. Add one cup sugar and two teaspoons lemon juice and mix three minutes longer. Pour into carton. Cover and let stand at room temperature for 24 hours. Freeze. When thawed, store in the refrigerator.

Sweet Cherry Preserves

All too soon the sweet cherries will be gone and you'll be sorry if you haven't managed to preserve a few at any cost. From this recipe you'll get eight half pints.

2 quarts dark sweet cherries
1/4 cup strained lemon juice
1 box powdered pectin
8 1/2 cups sugar

Wash, pit and halve cherries. Place in preserving kettle. Sprinkle with lemon juice and place over medium heat. Add pectin and blend thoroughly. Bring to a boil. As soon as mixture boils rapidly gradually add sugar. Blend well. Bring to a full rolling boil and continue boiling for two minutes. Remove from heat and skim. Pour into hot sterilized glasses and seal.

Watermelons. The larger sized melons are generally preferred because they have more heart or flesh that is free from seed. The essential factor in quality in watermelons is maturity. Usually, ripe melons of good quality are firm, symmetrical in shape, fresh and attractive in appearance. It is often difficult for even the experienced buyer to determine the stage of ripeness without plugging or cutting the melon.

Save Money by Buying Plentiful in Market

Shoppers can do a great deal toward keeping food costs down by being informed on the plentiful foods, the fresh fruits and vegetables in season, the meat cuts, the fish and dairy products most likely to be "specialized" in newspaper advertisements, in displays throughout our markets. When it comes to quantity buying of fruits and vegetables for "putting up," keep in constant touch with produce men who are glad to cooperate in passing their special buys on to you.

If we are to make the most of our money, we must wage war on waste in our kitchens. Waste begins with the selection of food and carries right on through improper storage and use of leftovers.

A case in point is the prodigious amount of fat wasted through improper storage. Store leftover fats and drippings as carefully as other fats; in a dry, cold, dark place. Careful measuring of all ingredients can make the difference between a successful cake and one that is only half eaten. When meat is improperly cooked, or is cooked at too high a temperature, it shrinks more than necessary.

To preserve the best flavor of leftovers, heat them thoroughly but do not cook the food again. Leftover odd bits of tomatoes, green onions, green peppers, celery and parsley can be depended upon to add new flavor and interest as well as bulk and nourishment to almost any main dish.

July Plentifuls

Meats show little indication of price change. Savings here are where they've always been; in the buying of the less fancy cuts for braising, pot roasting, stewing and other longer, slower, tenderizing methods and in feeding the family hamburgers and frankfurters occasionally.

Poultry continues a best buy with fish sticks, flounder, halibut good buys in the fish department.

Fruit and vegetable bins overflow with seasonal good things, all expertly handled, fresh daily and plainly marked. Spotlight is on fresh peaches and ice cream for deluxe July eating.

The bluegill gets its name from a small blue tab that extends backward from the gill cover.

PLANER BLOX

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Big E Prepares for Final Journey After Heroic Career in World War II

By DOC QUIGG

United Press International

New York — (UPI) — Any day now, a rust-tinged gray ghost of a ship that many regard as the fightingest thing ever to float will be tugged from her berth for a date with oblivion.

The fabled "Big E" that roamed the Pacific like the wrath of an aroused nation against the enemy in World War II will glide across still waters to face her last enemy—the scrapper's torch.

The 20,000 tons of courage, luck, and easy-going greatness that the Japanese tried des-

perately to destroy through four years of agonizing warfare has been sold to a wrecker for \$561,333. The sale contract specifies "for scrap only." This will be, surely, one of the noblest and saddest piles of scrap in history.

Her real name is Enterprise. Admiral Bill Halsey, who was ramming her hell-bent toward Hawaii even as the Japanese planes came out of the dawn to wake Pearl Harbor, called her "the galloping ghost of the Oahu coast." To fighting men, she was the Big E.

As the wrecker's acetylene flame bites into the plates of

her hangar deck, maybe someone will remember what once was written there. The occasion was the Santa Cruz Island fight, when the Enterprise flew Admiral Thomas C. Kinkaid's flag early in the war. She took hits fore and aft and saw her sister aircraft carrier Hornet fatally hit.

With the Hornet lost that night the entire U.S. carrier air power in the Pacific was just, as Kinkaid said, "one battered old carrier—the Enterprise." Somebody chalked foot-high letters on the deck: "The Enterprise Against Japan." Crippled, patched, defi-

ant, she steamed 20 days later into the Battle of Guadalcanal.

She wore Admiral Raymond A. Spruance's flag in one of the decisive battles of history, the Battle of Midway. She made the first attack on Japanese territory, in the Marshalls and Gilberts, and carried right on through the war in nearly every major battle.

It was from her deck that the Navy's early ace, Butch O'Hare, took off in the first flight of a carrier-based night fighter, winging off over the starboard corner as was his custom. As the hours dragged

on, the United Press story written aboard the Enterprise began: "Every officer and man aboard this ship is hoping against hope tonight." But O'Hare never returned from that Gilbert Island flight.

The Solomons, Truk, Palau, the Bonins, Saipan, Tinian, Guam, Formosa, Nansei Shoto, The Philippines, Leyte Gulf—the names are a roll-call of memory. Off Myusyu, a kamikaze plummeted into her, and his bomb sent her huge elevator 400 feet into the air. But the Big E rode it out.

The pilots who had flown and fought from the Enter-

prise had her for their favorite. "The Big E (that was her number) has got the spirit," they would say. The naval command's traditional "well done" message for valiant battle was a routine accolade on the Big E. At the end of the war Secretary of Navy James Forrestal wrote of her:

"The ship was the heart of the fleet when the war was going badly for us . . . Her squadrons shot down nearly a thousand of the enemy's planes and sank 74 of his ships. The men who fought

her love this ship." But now it must be good-bye, Big E, and well done.

HERTZ
TRUCK RENTAL



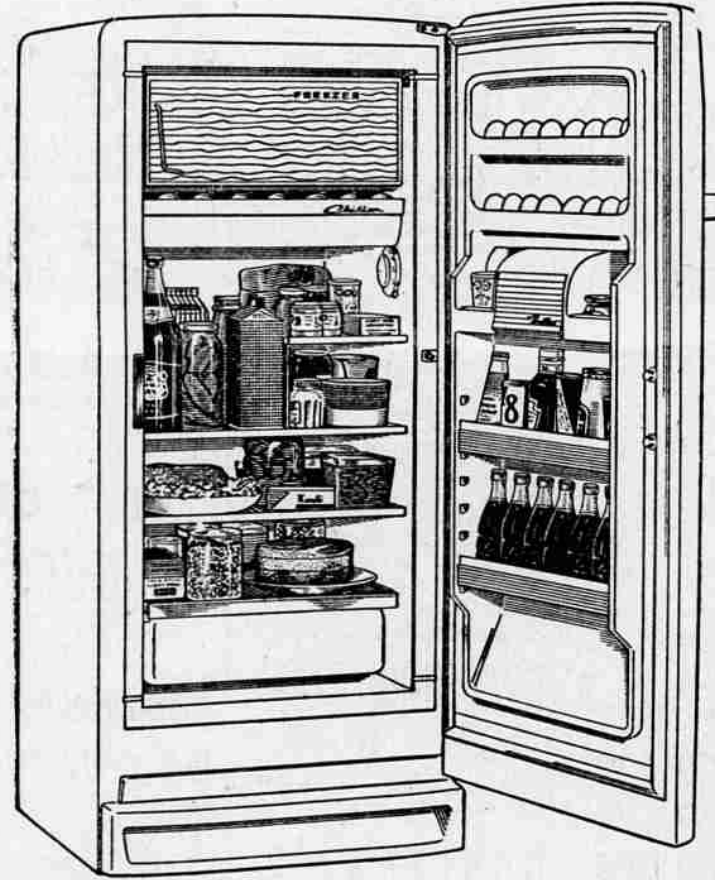
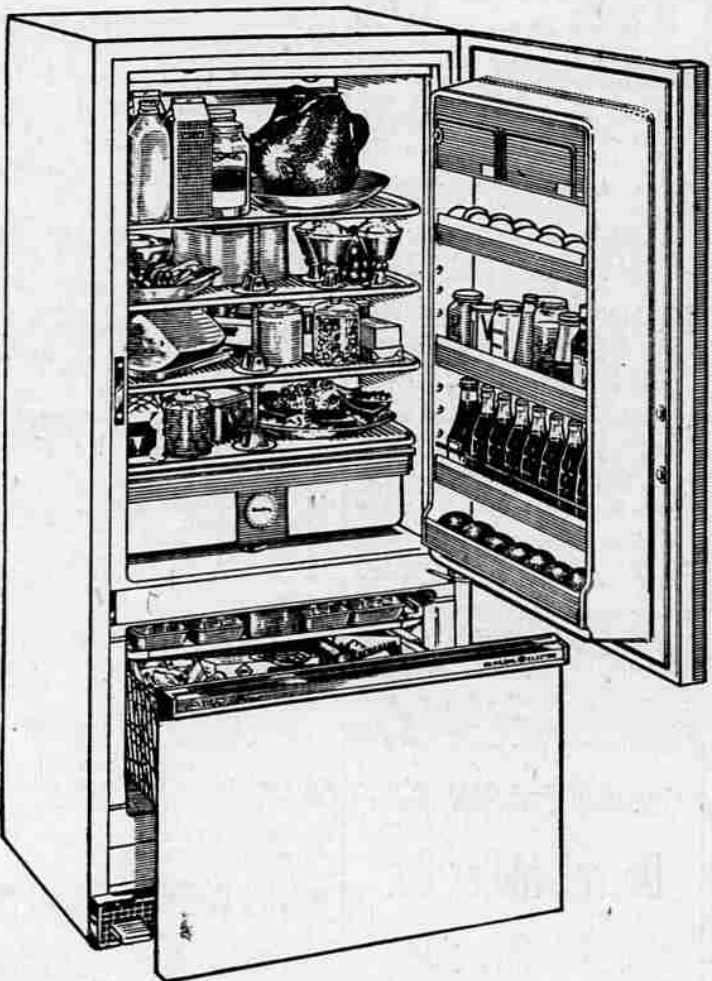
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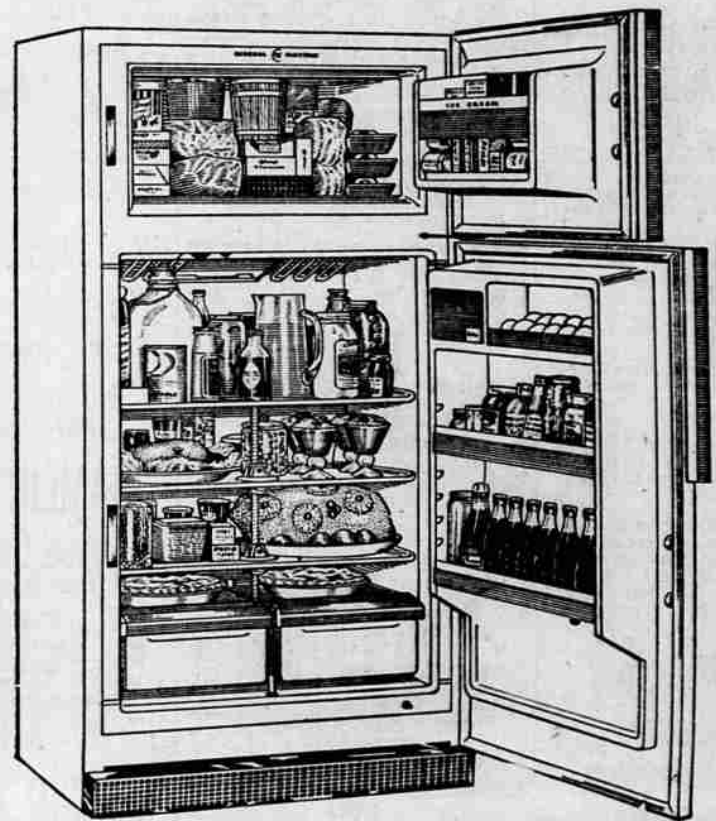
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