



APPLES TO MARKET—The new Gravenstein apple crop is rolling to market bringing this superbly flavored tart-sweet green fruit for the making of many good things including this apple crumb cake. Here we use quick-cooking tapioca, a favorite thickener for berry and fruit pies.

Feeding the Family

By ZOLA VINCENT
Food Editor

Gravenstein Apples Made Apple Pies Famous

It is green apple pie time and there is rejoicing as California harvests its crop of superbly flavored, tangy, spicy, juicy and aromatic green Gravensteins. One-third of all the apples grown commercially in California are Gravensteins, practically all of those sold in the United States. Perhaps a third of them are marketed fresh; others go into apple sauce, cider, juice; get processed for bakery pies or are dried.

Said to be "the apple that made apple pie famous," the Gravenstein is an all-purpose variety; good in pies, cakes, dumplings, puddings, as well as for crisp, crunchy, out-of-hand eating. People who make surveys say that home bakers and commercial bakers bake a half billion apple pies a year. Apple growers declare this their favorite recipe.

- 6-9 Gravenstein apples, pared and sliced thin
- 3/4 cup granulated or light brown sugar, firmly packed
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon or nutmeg or 1/4 teaspoon each
- 1/2 teaspoon grated lemon rind
- 1 tablespoon lemon juice
- 2 tablespoons butter

Line pie pan with pastry of your choice, your own or one of the easy mixes. Fill unbaked shell with sliced apples. Combine sugar, salt, spices and grated lemon rind. Sprinkle mixture over apples, then sprinkle with lemon juice and dot with butter.

Moisten edge of crust, cover with top crust and press edges together. Brush crust with milk or cream. Steam in any design for flash-escaping. Bake in hot oven, 425 degrees, 55 minutes or until syrup boils with heavy bubbles that do not burst.

Show off its beauty—and warm for ultra enjoyment. Cheddar cheese fingers or triangles on the side for finger eating. Lots of coffee.

Apple Crumb Cake Super Hot or Cold

Favorite with the family Gravenstein apples, will be for the next few weeks of this apple crumb cake, which is super served warm or cold; with cream if you like. We use quick-cooking tapioca as a thickener, mixing it right in with the sugar and spices.

- 1 1/2 cups sifted flour
- 1/2 cup sugar
- Dash of salt
- 1/2 cup soft butter
- 5 cups thinly sliced peeled fresh Gravenstein apples
- 2 tablespoons quick-cooking tapioca
- 1/2 cup sugar
- 3/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg

Combine flour, one-half cup sugar, salt and butter mixing well with pastry blender, fork or fingers until crumbs are formed. Measure three-fourths cup of the crumbs and set aside. Press remaining crumbs into nine-inch spring form pan, covering bottom and about three-fourths inch up on sides.

Mix apples, quick-cooking tapioca, one-half cup sugar and spices. Arrange in the crumb shell. Bake in hot oven, 425 degrees, 20 minutes. Then sprinkle with remaining flour and sugar crumbs. Bake 20 to 25 minutes longer until crumbs are golden brown. Serve hot or cold. Here too, cheddar cheese alongside is pretty wonderful.

Fuzzless Peaches. It is no longer necessary to peel a peach to eat it out of hand. Simply wash and eat. Peach growers have spent many years developing cultural and growing practices which have almost done away with "peach fuzz".

Fresh Apple Sauce in Favored Ways
The crisp white flesh of the

Gravenstein apple available briefly, is about as sweet and juicy as an apple can be. Light and satisfying, freshly-made apple sauce can be easily packed, when cooled, in liquid-tight containers, labeled and stored in the freezer for future enjoyment.

Pare, quarter and core eight Gravenstein apples. Add just enough water, about one cup, to steam fruit and prevent scorching. Bring to a boil and cook slowly, covered, 20 to 30 minutes or until apples are tender. Add one-half cup sugar and simmer until sugar is dissolved.

For smooth sauce, apples may be used without paring. Core and quarter apples, cook until soft, then force through sieve. Add sugar and simmer to dissolve sugar.

Spicy Apple Sauce. Substitute five tablespoons brown sugar for granulated sugar; add one-fourth teaspoon mace, dash of cinnamon and grated lemon rind.

Cinnamon Apple Sauce. Cook two tablespoons cinnamon candies with smooth sauce. For flavor fill especially provocative for serving warm with ham, add a bit of butter and chopped ginger to apple sauce while it is heating.

Easy Thickener for Berry and Fruit Pies

The quality or consistency of the filling is of prime importance in a fruit or berry pie. Most fruits and berries require a "thickener" if the juice is not to spread out thinly over the plates when the pie is cut.

Favorite thickener of many is quick-cooking tapioca. It is thought best because it protects the bright fruit color (doesn't cloud as some thickeners do). It adds no starchy or floury taste. It is time-saving and easy to use.

No pre-cooking is necessary; all you do is mix the quick-cooking tapioca with the sugar and the fruit or berries and pour the mixture into an unbaked pie shell and bake as usual. If recipe calls for another thickener, replace with slightly less tapioca than is indicated.

Salad Main Dish Summer Satisfier

Cool, colorful and satisfying main dish salads are popular with west coasters the year around; reach height of popularity in July and August. Lettuce heads and Romaine bunches are big and beautiful, crisp and superb quality; low priced too.

- 1/4 pound Swiss cheese cut in strips
- 1/4 pound boiled ham or other luncheon meat, cut in strips
- 3 hard-cooked eggs, quartered
- 6 radishes, sliced
- 3 tomatoes in eighths
- 1/2 cucumber, sliced
- 1 head lettuce, broken in bitesize
- 1/2 cup chopped celery

Combine all ingredients. Add enough of your favorite salad dressing to coat lettuce leaves; toss gently. A superb dressing preferred by many combines mayonnaise and sour cream with a dash of Worcestershire sauce, generous squeeze of lemon juice, freshly ground black pepper.

ILLINOIS VALLEY First Meeting Scheduled

By RUTH RAUSCH
Cave Junction—The Illinois Valley Federated Women's club will hold their first meeting at the home of president Mrs. Earl Boyd on the second Friday in September. Plans will be discussed for the year book and program schedules will be set up.

Mr. and Mrs. Earl Boyd attended the wedding of Marjorie Anderson, daughter of Mr. and Mrs. John Anderson of Forest Grove, to Arthur Edward Fish at the First Methodist church in Medford last week.

They were guests at the reception following the ceremony, held in the gardens of the home of Dr. and Mrs. Eugene Ray of Ross Lane in Medford.

Judge and Mrs. Edward Ashurst of Wickensburg, Ariz., are house guests this week of Mr. and Mrs. H. O. Smith. Mrs. Ashurst is a sister of Mrs. Smith and is also visiting with other sisters, Mrs. John Smith and Mrs. Gordon Leonard.

Mrs. Jack Villair was hostess at a bridge luncheon held at the Oregon Caves Chateau Tuesday, given as a farewell party for Mrs. Robert Pence, who, with Mr. Pence, is leaving the valley to make her home in Utah.

John Valen and his brother-in-law, Don Cameron, are on vacation in Virginia City.

C. H. Boyd of Crescent City spent the week end with his brother's family, the Earl Boyds. This week, Earl is in Butte Falls, helping his son, Oliver, build a new barn on the Oliver Boyds' ranch.

Lee Brennan, beauty operator at Hazel's Beauty salon, spent the week end with her sister in Tulelake. Lee has moved into Valerie Rauber's home on Caves highway for the summer while Mrs. Rauber is staying at the Oregon Caves.

Mr. and Mrs. Les Henry and son, Jack, were with their daughter and family, the William Burks of Crescent City, for the week end. On Sunday, the two families with the Henrys' older son,

Taste and tell everybody how good it is.

Cantaloupe Conserve Unusual Meat Relish

We'd been hearing about cantaloupe conserve, wondered about it, found a recipe, tried it and now understand why it is getting talked about, being made by many good cooks. This is truly a treat with meat; good at breakfast too. We suggest half-pint jars. You'll fill eight or nine of them.

Combine eight cups diced cantaloupe which is 2 1/2 to 3 medium size melons, eight cups sugar, one No. 2 can crushed pineapple, juice of two medium-size lemons; juice of two medium-size oranges; cook over low heat until sugar is melted. Raise heat slightly and simmer slowly for about two hours, stirring often. When mixture has thickened, add one bottle maraschino cherries and one-fourth pound blanched almonds (one cup) slivered.

Pour into hot sterilized jars and seal. Eat pleasure and compliments ahead.

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Community Fair Booth Suggestions Outlined in Extension Pamphlet

The local county extension office has a colorful publication called "Planning a Community Fair Booth." It's a cooperative publication of Oregon State college, University of Idaho and Washington State college.

The publication points out that the modern community fair tends to be industrial as well as agricultural and is the show-window of the community.

The successful community booth, the pamphlet points out stops the viewer because

OFFICIAL RESIGNS

Washington — (UPI) — Assistant Defense Secretary Mansfield D. Sprague resigned Wednesday for "purely personal" reasons involving "family and financial considerations." President Eisenhower nominated Deputy Assistant Defense Secretary John N. Irwin II, a New York City lawyer, to succeed him.

NIAGARA ENGINEER DIES

Greenwich, Conn. — (UPI) — Harold W. Buck, 85, an electrical engineer who headed the project which harnessed Niagara Falls to provide electrical power, died Tuesday after a long illness.

it attracts his attention, holds his attention because the exhibit is interesting and gives him a lasting impression because the message is convincing.

When planning a booth the committee should decide who will see the booth, city or mostly rural people. The committee should decide also what the booth should tell the people and the message should be limited to one subject—dairy for instance.

What should this message be?—"Drink more milk for health?" Such a message might be carried by a large picture of a healthy boy being examined by his doctor. In front of this might be arranged dairy products with a tag on each showing the various vitamins in each dairy food.

Next step is to sketch a plan. Such a plan would show the booth dimensions, a list of materials to be displayed, art services needed and a check to make sure the plan will fit the budget.

Should Have Center

The design should start with a center of interest. This center of interest should be placed in a prominent position, be much larger or much

smaller than other objects, in contrasting color to other objects, in motion or unique or out of the ordinary.

Authors of the pamphlet suggest that the booth committee stick to one idea for unity of purpose. Choose objects to display that go well together—colorwise and in size and shape.

Also, keep it simple. The less in the booth, the more likely the central message of the booth will be carried, the pamphlet authors urge. In other words, if the story of dairying can be told without showing the trophies won by a 4-H dairy club leave them out.

Finally, a color scheme for the booth should be of colors that go together and are appropriate to the subject. Dark, rich colors are suggested for industry, light feminine colors for homemaking subjects; yellows, greens and browns for most agricultural subjects. Some colors are warm, aggressive, stimulating, yellow, orange and red. Other colors are cool—violet, blue and green.

For building a booth wood and wood products provide the basic structure. Plywood, for instance, is light weight, easily cut, best for covering

large surfaces, and easily painted. Upson board is more versatile than plywood, soft enough for thumb tacks and can be bent around corners for curved surfaces.

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