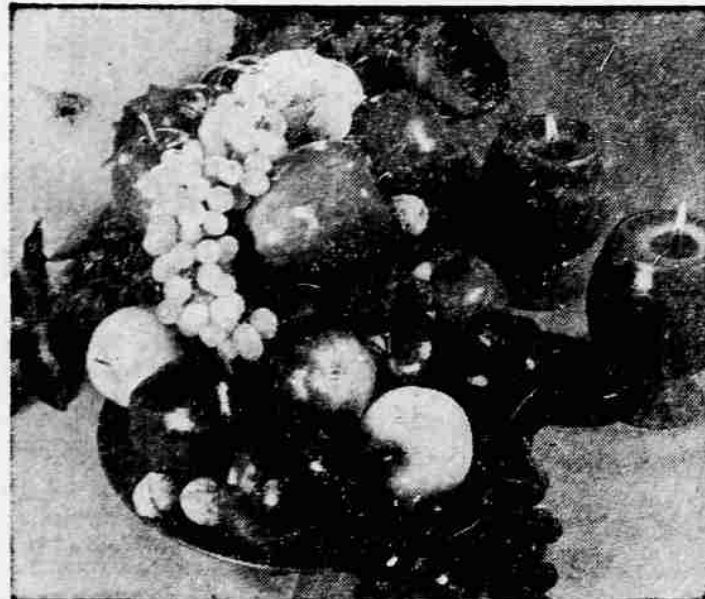




FRUIT BOUNTY—Fall bounty of tree-ripe, crisp, juicy Jonathans and red Delicious apples pour into market bins from our northeast orchards. Grapes of half a dozen varieties are piled high. Bartlett pears were never handsomer.

Feeding the Family

By ZOLA VINCENT
Food Editor

Jonathan, Delicious Apples Are Early Arrivals

California takes pride in crops of practically everything that grows and that goes for apples too. But even California apple eaters agree with the rest of the world that the majority of the world's finest apples come from the leeward side of the towering Cascade mountains of the Pacific Northwest.

Starting right now with the brilliant red Jonathans and the red Delicious, the parade of Washington apples continues until next spring. This year's crop is a big one and the harvest is underway a good two weeks earlier than usual. Apple growers say that their apples are superlative because of the extreme care and patience used in cultivation of the fertile topsoil of volcanic ash right through to the protective wrapper that surrounds the finished product for shipping.

Jonathans. These first-of-the-season fall apples are fast-shipped to us by refrigerated cars or trucks. They're brilliant red with patches of straw color; have tart flavor, firm flesh. They're enjoyed out-of-hand; are excellent for pies, sauces, for freezing as slices, and for use in any recipe that calls for apples.

Delicious. First come the red Delicious; later the Golden Delicious. Early arrivals have red stripes on red and a wine-like flavor. A favorite eating apple, they're ideal for lunch boxes, low-calorie snacks, and as a partner of cheese.

Apple Crisp
A dessert recipe to be treasured. Try this apple crisp once, then keep it handy for requested repeat performances.

- 1/2 cup granulated sugar
- 2 teaspoons lemon juice
- 1/2 teaspoon cinnamon
- 1/4 teaspoon cloves
- 6 Jonathan apples

- 1/2 cup granulated sugar
- 3/4 cup flour
- 1/2 teaspoon salt
- 6 tablespoons butter or margarine
- 1/4 cup chopped nuts.

Combine one-half cup sugar, lemon juice, cinnamon and cloves in an 8x8x2 inch baking pan. Wash, peel, core and slice apples into pan and mix. With pastry blender, combine one-half cup sugar, flour, salt, butter and nuts until quite crumbly. Spread over apples in baking dish; pat smooth. Bake in 375 degrees oven about 45 minutes or until apples are tender and crust nicely brown.

Parents Set Example For Happy Mealtimes

To promote good eating habits, wise parents will set a good example by eating the right foods themselves. Children want to be grown up; are very aware of Dad's and Mother's likes and dislikes. If parents have dislikes, it seems good strategy to skip any reference to same.

Assume children will accept the food served; be calm and confident they will eat and enjoy it. If they reject it, however, make no point of it, in interests of family harmony. Give children smaller servings, particularly of new foods. Let them ask for more.

Let children share in table conversation. Encourage stimulating conversation. This is no time for scolding and catching up on the day's unhappy situations.

California Grapes At Seasonal Best

California has about a half million acres of vineyards—about 80 per cent of the total in the United States. Variety and quality of newly harvested grapes are at their best right now for keeping on hand for frequent enjoyment.

Buy mature grapes of high color. Because grapes are highly perishable, buy in small quantities and use

quickly. To keep grapes for several days, sort carefully, spread on shallow pans or trays, cover and refrigerate. To prepare for table use, wash in a colander or hold clusters directly under running water. Turn and shift so that each grape is washed; pick off any that are imperfect.

Here we review descriptions of most popular varieties.

Thompson Seedless. Greenish-white, always seedless, medium, elongated; these grapes are firm, tender; have thin skins and neutral flavor. Harvested through November.

Red Malagas. Pink to reddish-purple; normally seeded. These are large spheres; have crisp, hard, tender skins and neutral flavor. Harvested through October.

Ribiers. These are jet black; normally seeded. They're very large, round, have tough skins; are meaty and have neutral flavor. They'll be around into February.

Tokay or Flame Tokay. Bright red, normally seeded; these grapes are large, ovoid, have thick, tough skins and neutral flavor; available through January.

White Malaga. Whitish-green to yellow, normally seeded; these grapes are large, have thick, tough skins; are of neutral flavor. Available September to November.

Emperor. This popular grape will be along in a few weeks.

Honey Glazed Carrots

A easy way to convince children that cooked carrots are delicious. Slice three large carrots and place in skillet with one tablespoon each hot bacon fat or butter or margarine. Sprinkle with salt, cover tightly and cook slowly until carrots are tender. Drizzle one tablespoon honey over carrots and cook uncovered until carrots are nicely browned, turning a time or two.

Fresh Grape and Roquefort Salad

For a simple, handsome and refreshing salad dessert, cut chilled grape clusters apart with scissors and surround this roquefort cheese and grape mold. Six servings.

Soften two envelopes unflavored gelatin in one-half cup cold water. Add 1 1/2 cups hot water, one-quarter cup sugar, one-quarter teaspoon salt and one-quarter cup lemon juice. Stir to dissolve gelatin. Chill until about as thick as fresh egg whites.

Thoroughly beat one eight-ounce package cream cheese, one-half cup crumbled Roquefort or blue cheese and one-quarter cup mayonnaise together. Stir into gelatin mixture. Fold in two cups whole seedless or halved seeded grapes.

Turn into a one-quart mold. Chill until firm and ready to serve. Turn out on a serving plate. Garnish with salad greens and grape clusters.

Harvest Fruit Cup
New season apples, Tokay grapes and Tokay wine make this a fruit cup to remember to offer friends on special occasions. Makes six servings.

Dice one unpared red apple, removing core. Drain one nine-ounce can pineapple

Quick Embroidery

7079



by Alice Brooks

Easy embroidery for kitchen towels or for tablecloths. Use two shades of one color or a dark color for the cross-stitch and gay colors for the flowers.

Pattern 7079: Directions: Six motifs 5x7 inches; color suggestions. Easy embroidery.

Send THIRTY-FIVE cents (coins) for this pattern—add 5 cents for each pattern for 1st-class mailing. Send to Medford Mail Tribune, Household Arts Dept., P.O. Box 168, Old Chelsea Station, New York 11, N.Y. Print plainly NAME, ADDRESS and PATTERN NUMBER.

Our new 1959 Alice Brooks Needlecraft Catalog, just out, has many designs for crocheting, knitting, quilts, embroidery, dolls, weaving. A special gift, in the catalog to keep a child happily occupied—a cut-out doll and clothes to copy. Send 25 cents for your copy of the book.

slices or tidbits, reserving syrup. Cut pineapple slices in bite-size pieces. Combine apple, pineapple and one cup seeded halved Tokay grapes. Combine one-third cup syrup from pineapple, one-third cup California Tokay wine, two tablespoons sugar, two tablespoons fresh lemon juice, dash of salt and stir to dissolve sugar; pour over fruits. Chill thoroughly.

Pot roast is a welcome treat any time; a good choice in planning thrifty meals. Brown the meat thoroughly to form a crusty coating on all sides. This helps produce a rich flavor.

When meat is thoroughly browned, add only one-half cup water to start, then small amounts later, as needed. Simmer gently for two hours or more dependent on size of roast.

Do not add vegetables until the last hour of cooking. This will keep them from becoming over-cooked and mushy.

Garment Protects Against Chemicals

Washington—UPI—A new garment offering more protection for missiles-servicing crews has been adopted by the Army.

A suit, made of rubber-coated cotton fabric, has been designed to protect the crewmen against highly corrosive chemicals used around missile sites.

Developed by the Quartermaster Corps, the new suiting covers a crewman from head to foot. It consists of a coverall, hood, gloves and boot. It is impervious to liquid oxygen, hydrogen, peroxide, red fuming nitric acid, and the other chemicals employed as missile fuels.

Old Mare Worth Weight in Gold

Chicago—UPI—Dolly, an old gray mare, is worth more than her weight in gold at the University of Illinois College of Veterinary Medicine.

The 24-year-old mare has donated 1 1/2 times her weight in blood since 1947. She's given 284 gallons for scientific research.

Dolly's blood is used at the university's bacteriology and chemistry laboratories, at the State Health Laboratory, Chautau Air Force Base, local hospitals and the university's medical college, as well as at its college of veterinary and medicine.

An Indian trail from the earliest times, the South Kootenay Pass in the Rocky Mountains, has an elevation of 6,900 feet.

The Family Council

Editor's note: The Family Council consists of a judge, a psychiatrist, three clergymen, a newspaper editor, a woman's editor and two writers. Each article is a summary of an actual report. The Family Council does not give advice; it merely reports on problems that have been dealt with by responsible agencies and counselors.

Laura S.—I can't stand a life without comforts.

Henry S.—Children and fundamental things are more important.

Laura S.—My husband and I were married two years ago, both rather late in life. I am 34 and he is 38. I guess we were rather desperate when we got married, because I realize now we were much too hasty.

We come of very different backgrounds and that is causing trouble between us. My husband was raised by poor relatives of his father's. His mother deserted him when he was a baby. He didn't have much chance for education and was never taught manners or the need for a nice home, good clothing and pleasant entertainment.

I was an only child and maybe somewhat spoiled. We don't have the money to live as well as I would like unless I continue working. Henry wants to have a child immediately, but I feel I can't stand a life of grueling work without all the comforts I love.

Henry S.—I feel that at our age we can't afford to wait to have children. Millions of men and women have children on smaller salaries than mine. Yet they manage to find some happiness.

Possibly Laura has good reason to be disappointed in me. Yet I never lied to her about my background. She knew I had my limitations. I try to please her, but I know

that I make slips that annoy her. I can't help resenting it sometimes when she lords it over me because of her ritzy family.

I think if we have a child Laura will be much happier. So many women find contentment through their children. When she is a mother, Laura won't think so much about these little niceties she believes she is missing. These things are trivial. Real, down-to-earth happiness comes only when people have the fundamental things they want.

The Council: We'll agree that Henry has some sound, solid points. Yet it is a mistake to count upon children to provide happiness for a woman when she is discontented with her marriage. It puts an unfortunate burden on the children—and it rarely actually works as a compensation for the mother.

It appears to us that Laura has been too busy regretting her marriage to bother putting the constructive work into it that is required. She insists upon looking at her husband in a devaluating way that tears down his ego and destroys his desire to live up to the best of his capabilities.

Laura needs to drop this negative approach to her marriage.

CHOOSY

Whiting Vt.—UPI—A thief broke into the T. R. Bissette appliance shop here and ignored television sets as well as cash but stole a radio.

MAIL TRIBUNE, Medford, Ore., Thursday, September 25, 1958 3A

riage. She must try to see what she can do to bring the softening elements she cares about into her home. Good will, good taste and ingenuity will carry her much further than money alone.

She has yet to see what she can do on her own to bring these things into her life. We're willing to bet Henry would respond to them very favorably if they were offered.

(Copyright 1958, General Features Corp.)

We Give **2x1** GREEN STAMPS
CENTRAL REXALL DRUG
Main and Central

Big Week-end coming up?



DON'T FORGET COKE!



SIGN OF GOOD TASTE

"COKE" IS A REGISTERED TRADE-MARK. COPYRIGHT 1958 THE COCA-COLA COMPANY.

Bottled under authority of The Coca-Cola Company by

COCA-COLA BOTTLING CO. OF MEDFORD

LIMITED QUANTITY — ONE TIME ONLY — WHILE THEY LAST

PIECE COMPLETE DELUXE FAMOUS
21 CANNON
BEDDING ENSEMBLE

ALL 21 PIECES

39.95

\$1 DOWN WEEK

4 CANNON BLANKETS plus 4 CANNON SHEETS plus 4 CANNON PILLOW CASES plus CELAFIL FULL SIZE COMFORTER plus 8 CANNON BATH SET



YOU GET 4 FULL SIZE 25% WOOL CANNON BLANKETS

75% RAYON, 25% COTTON

FREE 8 PC. CANNON BATH SET
Famous Cannon Face Towels and Bath Cloths in the latest decorator colors. Included FREE with the purchase of this ensemble.

YOU GET ALL 21 PIECES!

YOU GET 4 CANNON PILLOW CASES

BIG FULL SIZE CELAFIL COMFORTER by CELANESE

- YOU GET ALL THESE PIECES**
- 4 CANNON 6 FT. x 7 FT. BLANKETS
 - 2 CANNON FITTED EYE-MATIC SHEETS
 - 2 CANNON SHEETS
 - 4 CANNON PILLOW CASES
 - 4 CANNON TOWELS
 - 4 CANNON WASH CLOTHS
 - CELAFIL COMFORTER by Celanese®
- Bigger savings than you've ever imagined possible! Blankets are a full size 77" x 84" in 4 lovely colors. Only a limited supply of these 21-PIECE ensembles!

YOU GET 4 EXTRA LARGE CANNON SHEETS

ORDER NOW

SAVE! LIMITED TIME OFFER

WEISFIELD'S
THE WEST COAST'S LARGEST CREDIT Jewelers

122 East Main — Open 9:30 a.m. to 5:30 p.m.—Mondays Till 9



PHONE TODAY

SPRING 3-5348

MAIL COUPON TODAY

WEISFIELD'S, Inc., 122 E. Main, Medford
Please send me the 21-PIECE CANNON ENSEMBLE as advertised for \$39.95.

Comforter: () Green and Chartreuse () Wine and Gold () Blue and Rose 2nd color choice

Name _____

Address _____ How Long? _____

City _____ Zone _____ State _____

Where Employed _____ How Long _____

Credit Reference _____ (Firm Name and Location)



Don't Miss Hearing

FLOYD BRESEE

and His Evangelistic Company

MEDFORD ARMORY

Beginning Saturday Night, Sept. 27, 7:30 pm