

Feeding the Family

By ZOLA VINCENT
Food Editor

Raisin Lemon Pie

Here is a pie with a piquant flavor. It stars plentiful, economical, nutritious light or dark raisins. Recipe makes one nine-inch pie that never fails to hit its mark. Compliments will come roaring in.

1 cup light or dark raisins
1 1/4 cups sugar
1 1/2 teaspoon salt
5 tablespoons cornstarch
2 cups water
2 eggs, separated
3 tablespoons fresh lemon juice
1/2 teaspoon grated lemon rind
1 baked 9-inch pastry shell
1/4 teaspoon vanilla

Cover raisins with water and boil five minutes. Drain thoroughly and chop. Blend together one cup of the sugar with the salt and cornstarch; add to the two cups water. Cook and stir until clear and thickened. Remove from heat and stir in beaten egg yolks, lemon juice, rind and raisins. Cook and stir over very low heat until thickened. Cool slightly. Pour into baked pastry shell. Beat egg whites until stiff; add vanilla, then the remaining one-quarter cup sugar gradually, beating continuously. Spread over pie filling. Bake in moderately slow oven (325 degrees) 15 to 20 minutes or until lightly browned.

Barbecued Sardine Sandwiches

Zoologically speaking, so they tell us, there is no such fish as a sardine. Be that as it may, we love them just the same. Boneless sardines are now available canned in a smoked barbecue sauce as well as in the usual ways. Here we use this relatively new product for a different and delightful sandwich filling or dip.

Mash one can sardines canned in smoked barbecue sauce and add three hard-cooked eggs (chopped), four tablespoons finely cut celery, four tablespoons finely chopped walnut kernels, three to four tablespoons mayonnaise and two tablespoons lemon juice. This is enough for four man-sized closed sandwiches, about 10 open face sandwiches or about one cup of dip or spread. Finger strips of pumpernickel bread or crackers go well with this.

Prune Coffee Cake Will Start the Day Right

If your family suffers from "light breakfastitis," a condition from which, according to nutritionists, one-half of the American population is suffering, perhaps the fault lies in breakfast monotony. The fragrance of this hot coffee cake will have the family rushing to the table, and its excellent nutrition plus that of accompanying fruit juice, eggs, and/or breakfast meat, milk or other beverage will give staying power to all who partake.

15 large prunes, cook e d, pitted and cut in half
3 or more maraschino cherries, cut in half
1 tablespoon grated orange rind
1/3 cup firmly packed brown sugar
3 tablespoons melted butter
1 1/2 cups sifted all-purpose flour
1 3/4 teaspoons baking powder
3/4 teaspoon salt
3/4 cup granulated sugar
2 eggs, well beaten
1/2 cup milk
1 teaspoon vanilla extract
1/3 cup shortening, melted
Confectioners' sugar

In bottom of greased 9x9x2 inch cake pan arrange prune halves in rows, cut side up. Use cherries to form a design. Sprinkle evenly over the fruit the orange rind, brown sugar and melted butter. Sift together flour, baking powder, salt and granulated sugar. Combine beaten eggs, milk and vanilla. Gradually add to dry ingredients, stirring until well mixed. Stir in melted shortening. Beat vigorously one minute or until creamy. Pour batter over prunes. Bake in a moderate (375 degree) oven about 45 minutes or until cake tests done. Remove from oven. Let set on cake rack about two minutes. Loosen edges and invert on serving plate. Sprinkle with confectioners' sugar. Serve warm, cut in squares. Makes nine squares or servings.
Mustard Butter. Give dis-

tion to any broiled white fish by spreading it with a blend of butter and prepared mustard prior to broiling.

Pui Pork, Potatoes, Poultry, Sardines on Shopping List

Priority items on the plentiful list that mean good buys include pork, both fresh and cured (now about some crisp sauerkraut with that pork?); late crop potatoes that keep well, cook well; poultry in the usual assortment of fryer-broilers, turkeys in all sizes. Canned pea quality is high, as we continue to talk about good buys, because of the biggest canned pea crop in history.

Sardines swim into our best buys column for the first time in 10 years and for a good reason! Sardines disappeared from Pacific Coast waters about 10 years ago; returned last year just as mysteriously - and hopped right into cans to make them a fine Lenten season specialty at very small cost. Packed with good nutrition, give the family a sardine treat by simply turning them (the sardines) out on a platter along with lemon wedges. They're highly favored for sandwiches, too.

Fish and Shellfish. Speaking of sardines reminds us of the Lenten season when many families enjoy fish and shellfish more often. There's an amazing variety, fresh, frozen and canned. Consider fresh or fresh frozen salmon, halibut, sole, crab, shrimp; canned oysters, tuna, salmon, sardines; frozen fish sticks. Lenten celebrants (and everyone else) will also find egg prices slightly lower, cheddar cheese and macaroni products excellent values in good eating.

Other Protein Buys. Markets are supplied with a large quantity of top quality lamb. There's a pork a-plenty. Pork hocks and sauerkraut make a good winter meal. Beef is available in good quantity at moderate prices.

Vegetable Buys. Celery and new cabbage. For a change, cook and cream it, maybe with a little cream cheese. Make a cole slaw of the crisp

They'll Do It Every Time

By Jimmy Hatlo



333 Drivers Get Licenses Suspended

Salem—The department of motor vehicles has released names of 333 drivers whose licenses were ordered suspended during the period beginning Feb. 9, and ending Feb. 13.

Length of suspension varies, depending on charges involved, recommendation of court, discretionary action by the department or requirements of Oregon law. The department said some of the licenses involving financial responsibility and court recommendations may have been re-instated after suspension was ordered.

The department warned drivers that the penalty for driving while suspended is a jail sentence of no less than two days and up to six

months, and there may be imposed a fine up to \$500. Under licensing procedures, this will also result in an additional year of suspension.

Those suspended in Jackson county were:

Driving While Suspended — (Includes any conviction for violation of traffic laws, involving operation of motor vehicle, while driving privileges were under suspension)

Johnson, Darrell Lewis, 28, of 217 South Riverside ave., Medford, driving while suspended, 1 year.

Sisson, Wendell Dean, 39, of 5101 Stockton blvd., Sacramento, Calif., violating weight limit, 1 year.

Driving While Under Influence of Intoxicating Liquor—(Mandatory suspension)

Chase, Robert Stanley, 32, of route 2, box 668B, Central Point, 90 days.

Seggerman, Calvin Richard, 35, of 1854 Highway 66, Ashland, 90 days.

Wyatt, Raymond Edward, 50, of Gold Hill, 1 year.

Discretionary Action of Department

Moulton, Kenneth David, 20, of 1424 Orchard Home dr., Medford, driving record, 90 days.

Financial Responsibility—(Failure to show proof of financial responsibility)

Edwards, D. L., post office box 492, Medford.

Edwards, Irene Louise, 45, of post office box 492, Medford.

Milburn, Orville Daulton, 22, of 1100 East Main st., Medford.

Mitchell, Delia P., box 316, Talent.

Mitchell, Paul D., box 316, Talent.

Nichols, Milton F., 432 Terrace st., Ashland.

Riechi, Alfred Lloyd, 30, of 320 East Main st., Medford.

Starkey, Vida, 46, of 1992 Table Rock rd., Medford.

Brigitte Bardot May See Khrushchev

Paris—UPI—A French movie maker today disclosed the prospect of a meeting between Soviet Premier Nikita S. Khrushchev and French "sex kitten" Brigitte Bardot.

The meeting, however, has nothing to do with the cold war between East and West. Miss Bardot is going to Moscow in June for the world premier of her new film "Babette Goes To War."

Producer Raoul J. Levy said Miss Bardot probably would meet with Khrushchev during her visit.

The Paris press said Miss Bardot may prove "the most effective guided missile" that could be sent to Moscow.

The area of the public domain of the U.S. now is estimated to be in excess of 165 million acres.

LEGAL NOTICES

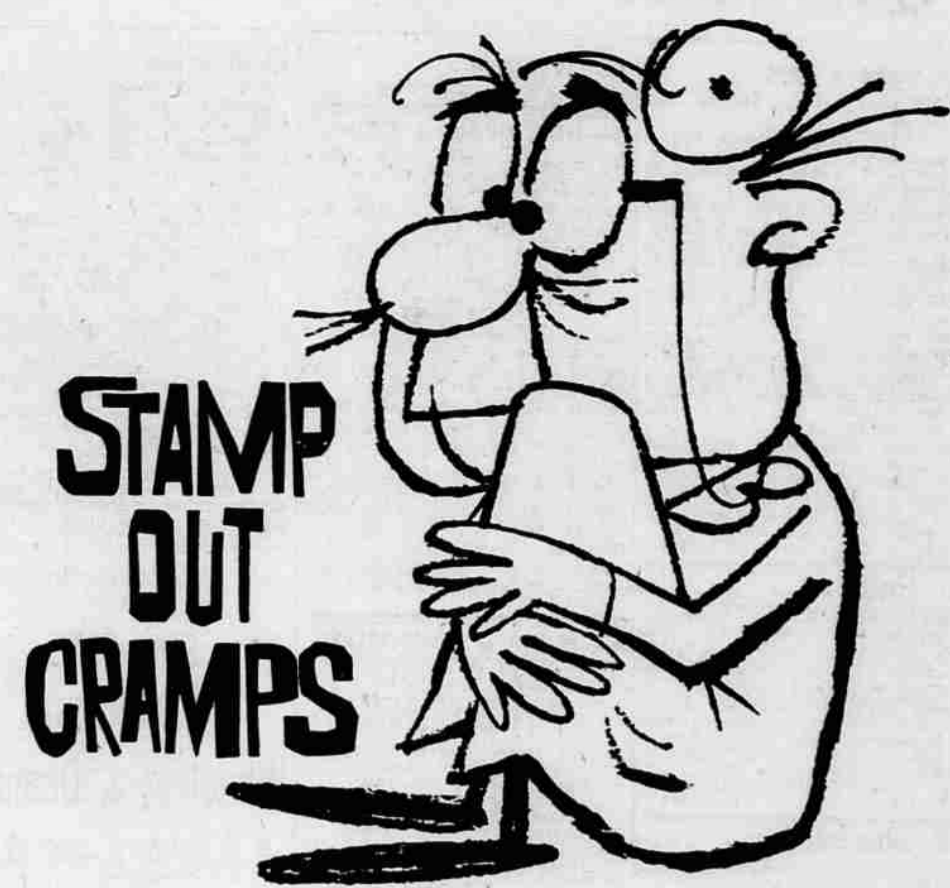
NOTICE OF BOND SALE
Notice is hereby given that the Council of the City of Central Point will, on the 10th day of March, 1959, at the hour of 7:30 o'clock P.M. at the Council Chamber in the City Hall of said City of Central Point, Oregon, offer for sale an issue of \$10,217.83 of general obligation bonds of the City of Central Point, being the heretofore duly authorized City of Central Point Improvement Bonds, Series 2, said bonds to be in denominations of \$1,000.00 each, numbered 2 to 11 inclusive except Bond No. 1 which shall be in the denomination of \$217.83, to be dated March 1, 1959, and to mature serially in numerical order as follows:

\$1,217.83 on the 1st day of March, 1960, and \$1,000.00 on the 1st day of March of each of the years 1961 to 1969 inclusive. Said bonds to bear interest at the rate of rates of not to exceed 6% per annum payable semi-annually on the 1st days of September and March of each year, principal and interest payable at the office of the Treasurer of the City of Central Point Oregon. Provided, however, that all or any of said bonds maturing subsequent to March 1, 1962, shall be subject to redemption in numerical order at the election of the City of Central Point at any semi-annual interest date or dates after March 1, 1962, upon giving notice that same are to be taken up and cancelled upon the payment date specified by the City of Central Point and that the interest thereon shall cease upon the interest payment date upon which bonds are called, in a newspaper printed and published and of general circulation in Jackson County, Oregon, at least 15 days prior to said date. Said bonds will be sold subject to the approving opinion of Messrs. Shuler, Sayre, Wintree & Rankin, bond attorneys at Portland, Oregon; said bonds to be furnished and printed by the City of Central Point, Oregon.

All bids must be in writing and all persons offering to purchase said bonds are invited to bid thereon at such rate or rates of interest not exceeding 6% per annum as they shall designate and said bonds shall bear the interest as shall be designated by the purchaser thereof as aforesaid; each bid shall be accompanied by a certified check payable to the City of Central Point, Oregon, in the sum of \$204.36 and bids must be for not less than par and accrued interest. The City of Central Point reserves the right to reject any and all bids.

By order of the Council of the City of Central Point, dated February 10, 1959.

W. L. Paul
Recorder, City of Central Point, Oregon



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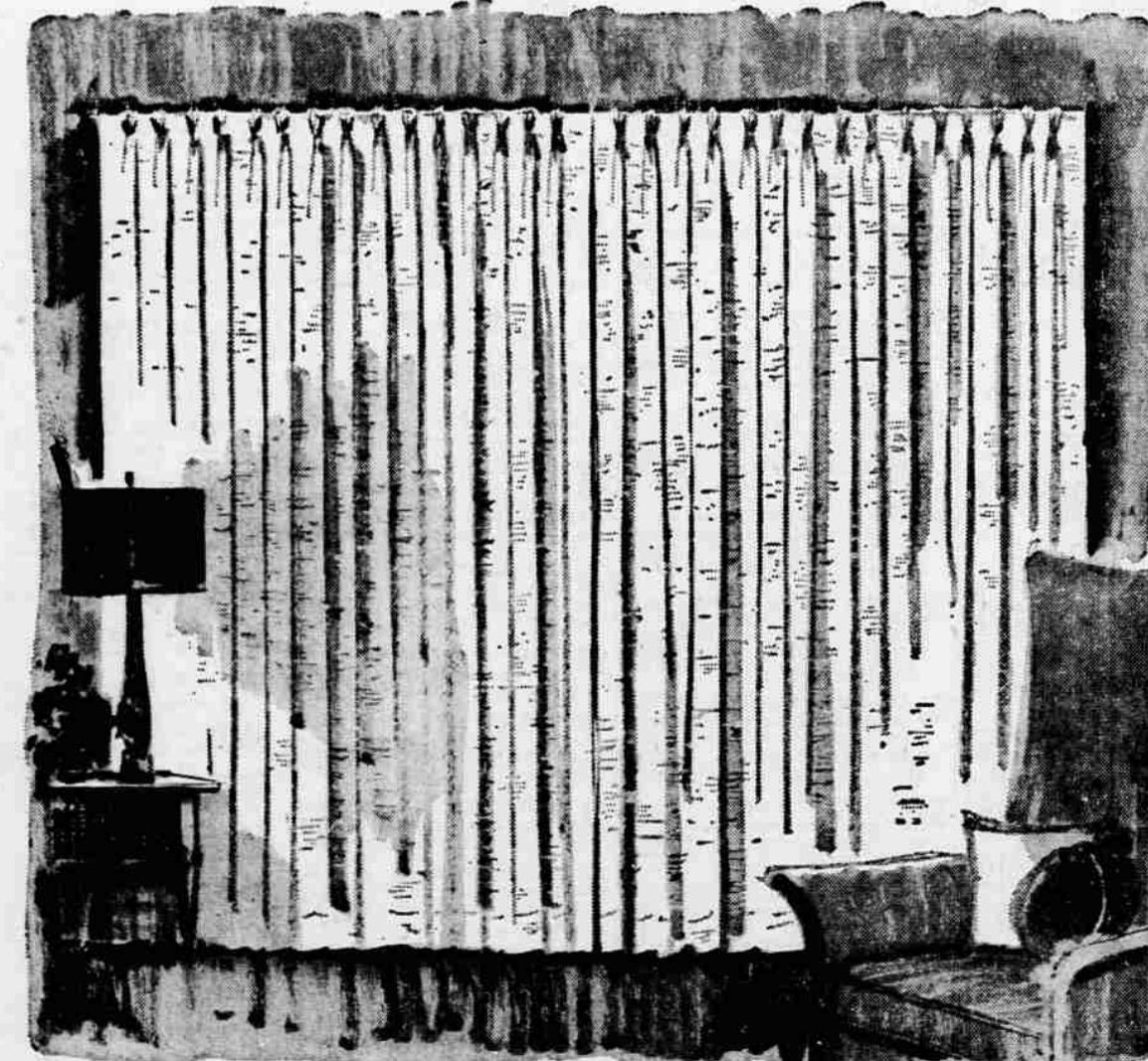
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