

## Feeding the Family

By ZOLA VINCENT  
Food Editor

### Rosy Watermelon Rind Pickles in Fancy Shapes

This year's watermelons, big and beautiful, are said to be quite superior so that should make the rinds superior also.

How about cutting some of the watermelon rind in fancy shapes, circles, diamonds, halfmoons, stars and even bells if you're thinking ahead smartly to the holidays? Tint them red or green or some of both (in different jars, or course) with food coloring.

Here's a thrifty, luscious recipe that makes five pints. Let stand at least two weeks before using. Put up several batches or you'll wish you had.

5 pounds watermelon rind (1 small or 1/2 large melon)  
Salted water  
8 cups sugar  
4 cups white vinegar  
4 cups water  
2 sticks cinnamon  
2 teaspoons whole cloves  
2 teaspoons whole allspice  
2 lemons thinly sliced  
Red or green food coloring, optional

Pare green skin from watermelon rind and remove any pink portion. Cut into half inch cubes or into fancy shapes as suggested above. Cover with salted water using one-fourth cup salt to each quart of water and soak overnight. Next day, drain, rinse with fresh water and drain well. Drop into fresh boiling water to cover and boil ten minutes. Drain.

Combine remaining ingredients and boil five minutes. Add drained melon rind; simmer one hour. Tint if you like, simply by adding a few drops of food coloring to desired color tone. Pack in hot sterilized jars. Fill with hot syrup; seal immediately.

**Spicy Compote**  
A spicy compote is ideal to top off a heavy dinner. Any fruit combination can be used. Poke a few whole cloves in apricot halves, fresh peach slices, pineapple chunks and/or plum halves. Add two cups sugar syrup and one-half teaspoon each grated lemon rind and orange rind. Let stand a few hours.

**Spiced Pear Cobbler**  
Plentiful, luscious Bartlett pears, spiced and wonderful, are topped with a drop batter to make this cobbler to satisfy six lucky people.

6 Bartlett pears  
1 cup orange juice  
1/4 cup (1/2 print) margarine

1/4 cup molasses  
1/2 teaspoon nutmeg  
2 cups all-purpose flour  
2 1/2 teaspoons baking powder  
2 tablespoons sugar  
1 teaspoon salt  
1/3 cup (2/3 print) margarine  
1 egg  
3/4 cup milk

Slice peeled pears into a greased baking dish. Combine orange juice, one-fourth cup margarine, molasses and nutmeg in saucepan and simmer five minutes. Pour over pear slices.

Sift dry ingredients into a bowl and cut in margarine with pastry blender or two knives until like coarse meal. Beat egg with a fork, add milk and pour over dough. Stir just until all flour is moistened and drop batter from teaspoon over pears in baking dish. Bake in a moderately hot oven, 375 degrees, 30 minutes.

**Pork Chop Special**  
Here are ten ways to vary a pork chop casserole that needs only sauerkraut and corn muffins for a super supper. Allow one half-inch chop per serving.

Brown chops slowly in heavy skillet. Lay browned side down on top of a casserole of one of the following: creamed potatoes, Spanish rice, baked beans, mixed cooked vegetables, cream corn, cooked lima beans, macaroni, noodles or onions, mashed seasoned squash or sweet potatoes. Pour half cup water in skillet and boil a minute to dissolve brown drippings. Pour over the chops.

Bake in a moderate oven, 350 degrees, 30 to 40 minutes or until chops are thoroughly cooked and well browned.

**Pork, Pears, Grapes**

**Lead Market Plentiful**  
There's good news for pork fanciers as Spring's big pig crop comes to market making fresh pork, cured pork, pork chops, roasts, spareribs, ham, bacon, sausage and all the other pork favorites readily available at more reasonable cost. Lower prices likely to be around for months to come. Keep eye out for special buys on beef, lamb.

Plenty of family-size turkeys and continued good values in broilers and fryers.

**Bartlett Pears:** Putting one of the biggest, nutting pears on every shopping list for eating out-of-hand, for salads,

baking and in other dessert specialties. Lots of peaches, plums, new apple varieties with Gravensteins in great demand, bananas, figs, lemons, limes, nectarines, a variety of berries. Melon delights at modest cost include cantaloupes, honeydews, Persians, casabas, watermelons. Grapefruit come in pink and white.

**Western Grapes:** Grape crop is a big one, too. Excellent quality. Cardinals are the pink to reddish purple grapes. Thompson seedless, the medium size grapes, greenish-white to light golden, are piled high. There are purplish-black Ribiers, some Zante currant grapes and huge clusters

of red Malagas. Wash, chill, snip with scissors into small clusters for easy handling; pile high on plate and watch family make them disappear.

**Peanut Butter:** This leader among staple items on the list of every shopper with children in the family is a very good buy. Lots of local honey, blended and in distinctive flavors, too. Vegetable fats and oils are plentiful, often specialized.

Vegetables in great profusion never looked better for quality and freshness due to our nearness to growing areas, fast transportation, careful handling. There are green beans, cabbage both red and green, carrots, caul-

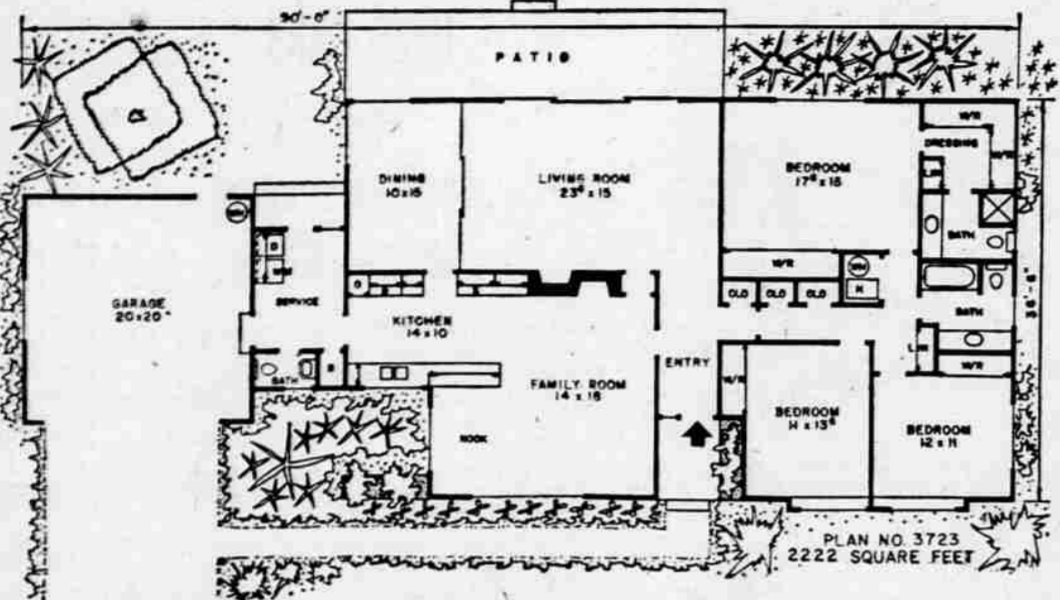
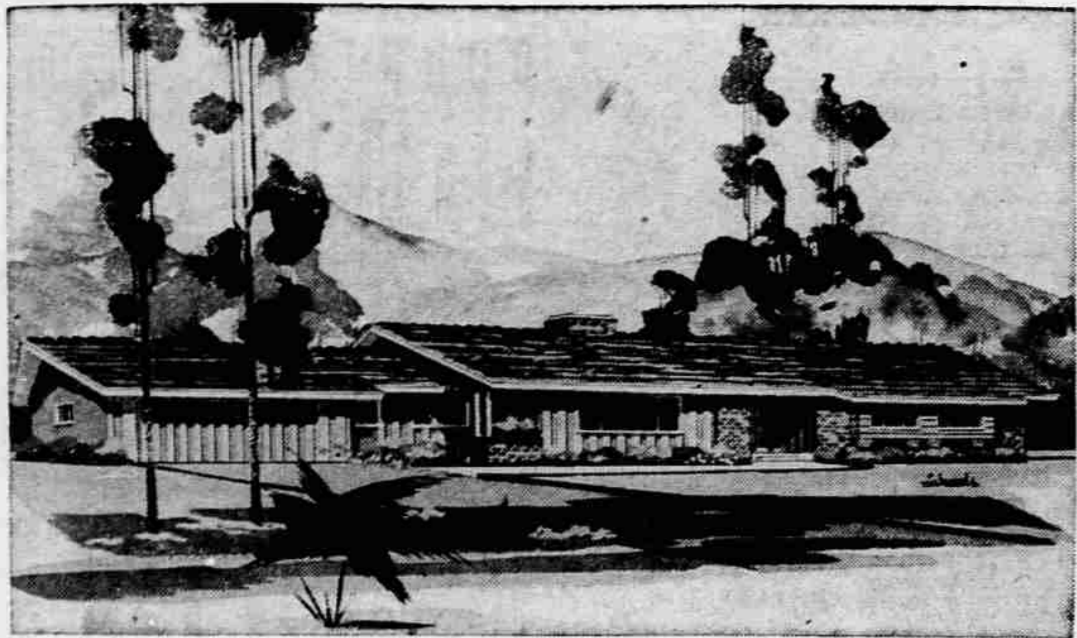
flower, celery, eggplant, lettuce, onions, peppers, potatoes, cucumbers and handsome big meaty tomatoes for slicing. Corn-on-the-cob continues to have many takers. Squash and sweet potatoes are long-time popular pork accompaniments.

**Paper Paraphernalia.** Relax. Take it easier with plenty of paper plates of all sizes.



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### This Week's Home For Living

If you are looking for a home with lots of space or an idea for a new way of living, here is a new fresh and exciting plan for the entire family. All rooms are extra large and hallway has been kept to a minimum.

The master bedroom is large enough that it can also serve as a quiet place for harried parents to read and relax. In addition to the large wardrobe in the bedroom, closet space is available in the dressing room. The dressing room also contains a linen closet which can be changed to a dressing table if preferred. The private three-quarters bath is back-to-back with the family bath to economize on plumbing costs. Both baths have large pullman lavatories.

A dining room, large enough to accommodate numerous dinner guests, is separated from the living room by fold-

ing doors. The aluminum sliding glass doors of the living room are a constant invitation to out-of-door living.

The family room is open to the kitchen and an oversized nook provides plenty of room for family meals - one of the

### Illegitimate Births on Increase

Portland - UPI - The State Board of Health said Thursday that illegitimate births in Oregon increased nearly 20 per cent in the first half of 1959 over the same period last year.

The total is the highest in the history of the state, the Board added.

Marian Martin, acting state registrar, said 636 of the state's 17,565 births for the six-month period were illegitimate.

best features of the old fashioned kitchen - and still good today. Fireplaces for the living and family rooms, plus a wood box, are located side by side.

Doors lead from the service to the rear yard, the garage, a half bath and the kitchen. A dryer, washer, broom closet plus space for a freezer and other items has been provided in the service.

Cedar shakes have been used for the roofing and board siding for the front exterior. Windows are aluminum casement, with planters and veneer of used brick.

Complete working drawing of the above plan can be obtained at a cost of \$7.50 for the first set and \$5 for each additional set, when ordered at the same time. This plan will be available for a period of four months from this date. Please allow two weeks for delivery. If the above home does not entirely meet with your satisfaction, a new home plan book, Homes for Living, may be purchased for \$1. Send all orders for either plans or books to Hiawatha Estes, P. O. Box 404-T, Northridge, Calif.

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