

Feeding the Family

By ZOLA VINCENT
Food Editor

Festive Sauce for Fabulous Franks

Call them by any name you like, the fabulous frankfurter is enjoyed by millions every day. It now takes 13 billion a year, we're told, to satisfy the great American appetite for this delectable, economical, nourishing food. It is estimated that Americans eat well over 4 billion hot dogs during the 14 week period between Memorial Day and Labor Day. And oh, yes, this is National Hot Dog Month.

Serve them plain, reheated or dress them up. They're a natural with savory baked beans; a perfect partner for potato salad. Westerners favor them with a zesty sauce.

Festive Sauce

Franks need only be heated. Place in boiling water to cover, put lid on and remove from heat. Let stand seven or eight minutes. Do not boil. Do not prick or they'll lose juices.

For each pound of franks, brown one-third cup finely chopped onion, one-third cup finely chopped celery and one-half clove garlic (minced). In three tablespoons salad oil in a skillet. Stir in one can condensed tomato soup, two tablespoons Worcestershire sauce, two tablespoons lemon juice or vinegar, two teaspoons prepared mustard, four drops Tabasco (optional); simmer a few minutes. Add uncooked franks; cover and gently simmer 10 minutes or so.

Papaya Special

Half an Hawaiian papaya, thoroughly chilled and served with a wedge of fresh lime is an ideal dessert after a heavy meal. Not only is it refreshing to the taste but it is an excellent digestive aid. Papain in the papaya helps to make the food values in other foods more easily converted to energy.

Broil Apricots

For an attractive and delightful accompaniment for meat or poultry, brush fresh apricot halves with butter or margarine, sprinkle generously with brown sugar and broil, five inches from flame for 10 minutes.

Quick Pizza Pie Is Teen-Ager Favorite

For several years now, pizza pie has been a favorite of teen-agers—and of many of their parents too because it is not only delicious but easily and quickly prepared.

There are many ways with pizza and today we use potato chips as the crust, a canned pizza sauce (several canners make specialty of this or you can use canned tomato sauce) and a bit of seasoning for the filling. It may be baked in a pan made of aluminum foil thereby eliminating dishwashing except utensils used for measuring. Recipe for four servings.

- 1 piece aluminum foil, 12x10 inches
- 1 1/2 quarts potato chips (whole chips)
- 6 slices mild brick cheese
- 1/2 cup pizza sauce or tomato sauce
- 1 tablespoon finely diced green pepper
- 1 tablespoon finely chopped onion
- 1/4 teaspoon crushed oregano

Fold up edges of foil one inch on all sides to form a pan, 10x8x1 inches; place on baking sheet. Place all potato chips (not crushed) in bottom of pan; then pull up enough of the chips to make a stand-up edge all around the pan. Slightly crush chips on bottom of pan to form the crusty base. Arrange cheese over crushed chips; spread pizza sauce (use more if you like) over top of cheese, then sprinkle with green pepper, onions and oregano. Bake at 400 degrees for 15 minutes or until filling is bubbly. Cut and serve piping hot.

Bread Storage

Bread is best when stored in the freezer, according to the American Institute of Baking. When it is well wrapped in foil or other moistureproof material, it will retain its moisture, remain free from mold and keep fresh for several weeks. Very little time is required for defrosting. Thaw bread in its sealed wrapper unless you're toasting it for immediate use. The least desirable method of storing bread is at refrigerator temperature, according to the authorities on the subject.



BIRD DOESN'T OBJECT — Laura Lee Lynch, four-year-old daughter of Mr. and Mrs. Arthur A. Lynch of Windsor, Conn., her pet parakeet's cage. The bird didn't mind, though, in fact it was "touched" by falls to temptation and puts her tongue into.

Fruits, Melons, Berries, Vegetables in Markets

On the office wall are two colorful calendars that "map" the availability of fresh fruits and vegetables. Here are listed all the way from apples to watermelons on one side and the other lists vegetables from artichokes to turnips.

These reflect the produce to be found in local markets. July sees these fruit peaks: 51 per cent of all the apricots, 25 per cent of the blackberries and dewberries, 52 per cent of the blueberries and huckleberries, 33 per cent of the cantaloupes, 33 per cent of the season's cherries, 54 per cent of the honeyball melons, 27 per cent of the limes, 24 per cent of the mangoes, 33 per cent of the nectarines, 35 per cent of the peaches, 21 per cent of the plums, 58 per cent of the raspberries and 41 per cent of the watermelons.

Other seasonal fine fruits include the first of the apples, Astrachans and Gravensteins along with goodly supplies of avocados, bananas, honeydews, lemons, rhubarb. Grapes are increasing in supply right along. Casabas are coming and so are figs and Persian melons. Strawberries are going, going and will soon be back in the luxury class.

Vegetable Abundance. Vegetable varieties hold steady throughout the summer. All are of excellent quality because they're picked at perfection, rushed to local stores in refrigerated trucks, handled carefully to prevent spoilage and displayed attractively for your choosing. There are lima beans, snap beans, beets, broccoli, cabbage, carrots, cauliflower, celery, collards, green corn, cucumbers, eggplant, endive, chichory, escarole, kale, lettuce, mushrooms, onions, potatoes, green peas, peppers, parsnips, radishes, scallions, spinach, summer squash, Swiss chard and tomatoes.

Other Good Buys. Turkeys are bargains; so are broiler-fryers. Consumers are urged to eat more eggs as surplus pile up. Take them from refrigerated sections. There are better prices on frozen concentrated orange juice than in recent months. Try honey on breakfast breads because bees have been very busy too.

Seafoods of month are salmon, halibut, sea bass and scallops. Good buys in canned tuna too.

Step up dairy supplies; milk, cottage cheese, butter, milk, chocolate milk, cheddar and fancy cheeses, ice cream, imitation ice cream. All give special summer pleasure.

Problems of Keeping Up

Mrs. West Frustrated by Lack of Swimming Pool for Dunking Guests

By DICK WEST

Washington—The social influence radiated by the President and his family naturally has its greatest impact on those of us who live in or near the capital. And we are finding that "keeping up with the Kennedys" is a good bit more strenuous than was "emulating the Elsenhowers."

During the previous administration, a suburban housewife could feel in tune with the times merely by having

her hair cut in bangs. By the same token, all that was demanded of her husband was that he build a putting green in the backyard.

This simple way of life has drastically changed in the last year or so. The ladies tell me that maintaining the "Jackie look" is virtually a full-time job.

As for their husbands, they have their hands full trying to convert putting greens to pony stables.

At the moment, the co-signer of my joint tax return is in a state of severe frustration, owing to the fact that we have no swimming pool.

Her condition, however, was not caused by a craving to swim. She doesn't give a hoot about that.

As she explained it to me the other evening, her thwarted feeling came about as a result of trying to plan a

patio party without having anything for the guests to fall into.

"You could fill the bathtub with water," I suggested, wanting to be helpful. "That might catch a few of them, particularly if you leave a cake of soap on the floor."

"It wouldn't be the same," she said. "This is going to be an outdoor party. We would look foolish making the guests submit to indoor dunking."

"Well," I said, "how about that little plastic pool the kids had a few years ago? It's still up in attic."

"A guest who fell in that wouldn't even get his socks wet," she replied. "It wouldn't be much better than a dishpan."

"We could borrow that birdbath next door," I said. "It's on a pedestal," she said. "People would just think it was a martini pitcher. They might try to drink out of it, but they wouldn't fall into it."

I finally cheered her up a bit by promising to douse a few guests with the water hose. But she still fears that the party will be a disaster.

Unless your guests can get their clothing soaked, they're sure to be wet blankets.

Dog Pound Fees Will Be Increased

The Jackson county court has signed an order increasing the daily dog pound fees from 50 cents to \$1 a day.

County Judge Earl M. Miller explained this is necessary to meet operational costs and to avoid competing with the Jackson County Humane Society which also keeps stray pets.

Dog Control Officer Chris Hagler emphasized that the county does not board dogs or cats. The county dog control board previously had approved the increase.

Hagler also announced that the dog pound on the South Pacific highway near the county farm home will be open seven days a week until 8 p.m. A man will be on duty after hours to answer any complaints, he said.

HIT COMEDY CLOSES

Oslo — (UPI) — The hit American musical comedy "My Fair Lady" closed here Friday night after 270 performances. Theatrical sources estimated the musical was seen by 250,000 Norwegians.

LEAVES HOSPITAL

London — (UPI) — Princess Alexandra, 25, was discharged from King Edward VII hospital Friday where she underwent a tonsillectomy July 9.

Aerial Survey Near Completion

An aerial photo survey will be completed next month to determine elevations for mapping proposed irrigation districts in connection with the Rogue Basin project, according to Ralph James, secretary of the Sams Valley-Beagle Water Development association.

T. W. West, field supervisor of control surveys, U. S. Bureau of Reclamation, told James the survey will cover the entire area from the mouth of Elk creek through Sams Valley.

Markers will be placed to establish ground map control points about every half mile, West explained. The ground markers can be destroyed after the flights are completed.

Day and Courtright, attorneys for the Sams Valley Irrigation district, reported that the program for the district formation is proceeding satisfactorily. Boundary maps are almost completed. Petitions will be ready soon for landowners' signatures. A future meeting will be announced when the petitions will be needed.

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