



**SALAD OR DESSERT**—For salad or dessert drama offer bite-size chunks of ripe golden peaches and slices of tart, dark plums arranged attractively and served with whipped cream dip and toasted coconut. Many exciting ways with plentiful fruits are included in today's food columns.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

### Peaches and Plums Offer Exciting Eating

Nothing quite compares with the tangy sweetness of juicy fresh peaches. Today's peach is a versatile fruit. It is one to eat like an apple, to slice and serve with cream, soft ice cream or with dairy sour cream; to pickle, to spice, to can, to dry, to freeze or to cook into pie or jam. Many think peach pies and cobbles without peer.

Fresh California plums, so well liked for their refreshing tart sweetness are currently in peak supply. Other varieties from other areas come later. Although there are many varieties of plums produced for the fresh market, the Santa Rosa is considered

by many as the queen of plums. It maintains its lead in both popularity and volume supply. Cut up and use in fresh fruit salads. Try them also in fruit cups, elegant sauces, pies and pastries, frozen desserts, quick breads, cobbles and cobbler.

### Peach-Plum Picture

Try a serve-yourself salad or dessert of cream-capped peaches and plums. It requires only a few minutes to peel the ripe golden peaches and slice the tart, dark plums. Slice fresh plums into quarters. Peel fresh peaches and cut into bite-size chunks. Arrange in an attractive serving dish and sprinkle lightly with lemon juice. Serve with this

whipped cream dip and toasted coconut.  
1/2 cup (1/2 pint) whipping cream.  
1/4 cup powdered sugar.  
2 tablespoons orange juice (Grand Marnier, Orange Curacao or Cointreau).  
Whip cream until almost stiff. Add sugar and continue whipping until soft peaks form. Fold in desired flavoring.

### Many Ways With Fresh Peaches

Sort peaches and use the ripest ones first. Place ripe peaches in a flat pan, one layer deep since they are easily bruised if piled. It is best to store ripe peaches on coldest shelf in refrigerator. If peaches are a little green, let them ripen at room temperature (70-80 degrees) away from direct heat or sunlight. Plan to peel peaches just before using them. To minimize browning, sprinkle fruit with lemon, orange or pineapple juice. Here are some suggestions for serving peaches:

**Appetizers.** Combine with other fruits for fruit cups.  
**Garnishes.** Broil peach halves with lamb chops; grill them with barbecued chicken, glaze them with baked ham; or fill with whole cranberry sauce to accompany poultry or fish. Slice peaches to top any cereal.

**Salads.** Combine with other fruits and serve plain or set in gelatin. Halved and topped with blueberries and dairy sour cream, they're super. Halve peaches and fill with cream cheese or cottage cheese, raisins and chopped nuts. Serve sliced peaches alone or in combination with melon slices and perhaps grapes as a fruit plate.

**Desserts.** Serve whole or sliced and topped with dairy sour cream, sweet cream or whipped cream. Combine peaches with fresh raspberries and serve plain or with ice cream. Turn into baked desserts such as puddings, pies, cobbles, dumplings and shortcakes. Or put them into frozen desserts such as ice cream, sherbets and parfaits.

### Appetizing Apricots Have Great Appeal

Apricots not only are appetizing and appealing but

they're loaded with vitamin A which is needed by all age groups for quick adaptation to darkness and for healthy skin. Two to three medium size apricots will furnish you with one-half your day's needed vitamin A. Apricots are also prized by weight watchers, there being only about 20 calories in an apricot.

Enjoy apricots out of hand. They're good in fresh fruit salads and cocktails. Apricot shortcake, pie or whip are other popular desserts. Spice or pickle apricots as attractive garnish for many meat dishes.

When you can or freeze apricots to add sunshine to meals later on, plan to can some with a few pits in, others without. Skin on apricots is so tender that it needn't be removed.

### Apricot Pudding

Apricots combine well with puddings. You can either start from scratch with a tapioca, cornstarch or other pudding or use a pudding mix. Apricots may be used only as garnish for the pudding or chunks of the fresh apricots may be folded into it.

A tasty and pretty pudding is mashed apricots in tapioca. Prepare tapioca according to directions on the package. Add one cup mashed ripe apricots to the stiffly beaten egg whites indicated in package directions. Fold into the hot pudding. Top with slices of apricot and dollops of whipped cream or something special.

### Apricot Fritters

Apricot fritters are an unusual dessert you'll enjoy serving. Use fresh apricot halves. Beat two eggs until very light. Add one cup sifted flour, one-eighth teaspoon salt and one tablespoon melted butter. Beat in two teaspoons lemon juice and just enough cold water to make a batter like heavy cream. Dust apricot halves with flour and dip in batter. Fry in deep cooking oil or shortening. Drain and dust with powdered sugar. Top with a tart jelly for added attraction.

### Tart Plum Jam

Most of the crop of tart-sweet plums will be eaten out-of-hand but they are highly regarded also as a relish for serving with any meat, poultry or fish when prepared simply and quickly like this. Regular jelly glasses are fine. Recipe makes about nine glasses for a very good batch.

3 cups plum pulp (pit plums and put through food chopper or blender before measuring)  
6 cups sugar  
1 package powdered pectin  
1 cup water

Combine measured plum pulp and sugar; let stand 20 minutes, stirring occasionally. Stir pectin into the water, bring to boil and boil rapidly for one minute, stirring constantly. Remove from heat. Add fruit and stir about two minutes. Pour into jelly glasses. Cover and let stand at room temperature 24 to 48 hours until jelled. Seal with paraffin and store in freezer or it will keep several weeks in jars at refrigerator temperature.

### Strawberries and Cream

Deluxe dessert is quickly achieved like this. Combine two cups sliced fresh strawberries and one tablespoon sugar; let stand 10 minutes. Fold into one-fourth pound sliced or miniature marshmallows and one cup (one-half pint) dairy sour cream. Refrigerate at least one hour before serving. Serve in sherbet glasses or best sauce dishes topped with whole berry. Six servings.

### Raspberry Sauce

Raspberry sauce is tremendously popular for topping ice cream, puddings, fresh or leftover cake, throughout the short season of fresh raspberries. Recipe makes about 1 1/2 cups sauce. Wash 2 1/2 cups fresh raspberries. Measure two cups and crush slightly (do not mash). Add one-half to three-quarter cup sugar and pinch of salt; stir gently. Let stand one hour or more in refrigerator. Just before serving, fold in remaining one-half cup whole berries.

## Eugene Attorney Indicted by Jury

Portland (UPI)—Eugene attorney Charles L. C. Edwards was indicted on 25 counts involving violation of federal income tax laws by a federal grand jury here Wednesday.

He was scheduled to answer the indictment this week. Edwards was charged with 17 counts of failure to pay taxes on returns prepared by him for clients. The indictments allege he diverted more than \$10,000 given him for tax payments for his own use.

He was charged also with causing false tax credits to be claimed and failing to file tax returns for 1959, 1960 and 1961.

One light year, a measurement used in astronomy, is about six million miles.



**SHRINERS HAVE FUN**—Fez-wearing, fun-loving Shriners invaded Chicago by the thousands to attend the 89th Imperial Council session. Here Shriners John McBratney is "choked" by Gordon Calligan, left, and Fred Sargeant as they try to dump him in a city trash can. They are from Rameses temple in Toronto, Canada. (UPI)

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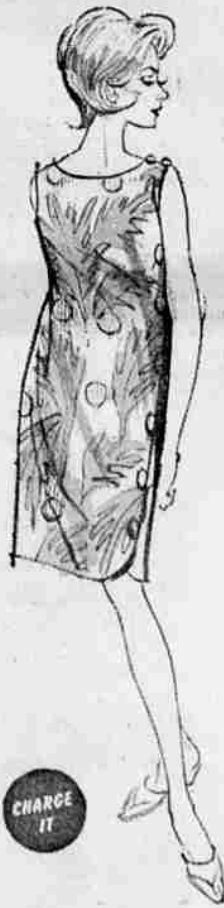
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