

**Dennis the Menace**



"YOU SAID 'A COUPLE OF PUFFS'. YOU STILL HAVE ONE COMING."



**PEAR FLAN**—Bartlett pears, now at the peak of their luscious goodness, star in this excitingly new Pear Flan. Dressed in an aluminum foil pan designed especially for this elegant looking dessert, it comes to the table warm and delectably spiced. Recipe is included in today's food column.

**Feeding the Family**

By ZOLA VINCENT  
Food Editor

**Peak-of-Season Bartlett Pears Wearing Sun-Tan This Year**

Something new has been added to Bartlett pears this year. Nature has endowed many of them with a sun-tan or, as it is called in the industry, russetting. The skin is similar to the familiar russet-color and texture of the later in the fall popular Winter Nellis pears. Some of the pears even decided to change their shapes from their well-known long shapely necks to thicker shorter ones. None of this, however, has changed their aromatic flavor or succulent juicy texture and goodness.

The crop is short this year so they are not likely to be their usual bargain buy, but they are well worth every cent as consumers agree when they eat them out-of-hand or in recipes that accentuate their sweet yet tart flavor.

**Pear Flan Features Fine-Flavored Bartletts**

Dressed in its own exotic-looking pan of heavy duty aluminum foil, this elegantly-looking Pear Flan comes to the table while still warm. Served "as is" or with cream or softened vanilla ice cream, its spicy fragrance will re-awaken after the main course appetites. Recipe makes 8 to 10 servings.

- 4 fresh Bartlett pears
- 1-3 cup granulated sugar
- 1-3 cup brown sugar, packed
- 1-8 teaspoon salt
- 1 tablespoon butter
- 1-4 teaspoon nutmeg
- 1-2 teaspoon cinnamon
- 1-2 cup water
- 3 tablespoons finely chopped almonds
- 1-1/2 cups packaged pie crust mix
- 1-3 cup water (approximately)
- 1-3 cup tart red jelly (optional)

Pare and cut pears lengthwise into halves; core. Cut each half into long slices. Combine sugars, salt, butter and spices with one-half cup water in a large saucepan or skillet; bring to a boil. Add pear slices and simmer, covered, 7 to 10 minutes, or until pears are slightly glazed. Remove slices from syrup. Boil syrup three to five minutes.

Toss almonds with pie crust mix. Add just enough water to form dough. Roll dough to fit a 10-inch foil flun pan. Fit into pan, crimp edges and place on cookie sheet. Arrange pear slices over dough; add syrup. Bake on a cookie sheet in hot, 425 degree, oven 30 to 35 minutes.

**\*To Make Foil Flun Pan:** Although a regular 9 or 10-inch layer cake pan may be used, the foil pan gives a custom-designed dress-up to this dessert. Use a double thickness of 18-inch wide heavy duty aluminum foil. Mark and cut circle 14 inches in diameter. Turn up edges to form 10-inch circle, then fold back edges to form a one-inch high rim.

**Caviar Canapes**  
Bright red caviar, placed on a cream cheese-spread cracker or whole wheat wafer and garnished with slices of pimiento-stuffed olives or finely chopped onion, makes an especially tasty canape.

**Tomato-Pear Chutney**  
Make Now; Enjoy Later  
Beautiful, solid tomatoes and Bartlett pears combine in this chutney for making now and relishing later. Thinking ahead to the holiday season and the pleasure homemade specialties such as this give, plan on making several batches for gifting favored relatives and friends. Its zesty flavor is a perfect complement for pork, poultry and curries of all kinds. Recipe makes 1 1/2 pints.

- 2 1/2 cups peeled, sliced tomatoes
- 2 1/2 cups peeled, diced, fresh pears
- 1/2 cup chopped green pepper (1 medium)
- 1/2 cup chopped onions (1 medium)
- 1 cup sugar
- 1/2 cup white vinegar
- 1 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/2 teaspoon powdered dry mustard
- 1/4 teaspoon cayenne pepper
- 1/4 cup chopped, canned pimiento

Combine all ingredients except the pimiento. Boil slowly one hour, stirring occasionally, until thickened. Add pimiento and boil three minutes more. Pour immediately into clean, hot screw-top jars, filling to the top. Seal tightly.

Note: For a less tangy relish, use less cayenne pepper or none at all.

**Celery Sauce for Other Vegetables**  
Celery continues in abundance; tender, green, mild and low in cost. Celery's use as a seasoning vegetable is rivaled only by the onion. Add the tang of this celery and onion combination to cabbage, carrots, tomatoes, potatoes or almost any seasonal vegetable except the very sweet ones.

Save the leaves when you're serving celery as an appetizer and store them in refrigerator to give character to soup, sauce or stew another day.  
For celery butter sauce, cook one-half cup finely chopped celery and two tablespoons finely chopped onion in one-third cup butter until vegetables are limp and butter is golden brown. Add one-half teaspoon salt and one-fourth teaspoon fresh ground black pepper. Serve hot over vegetables of your choice.

**Unusual Ways With Pitted Black Olives**  
The fruit of the olive tree (and it is a fruit tree, much to the surprise of many) when cured and canned develops a piquant, nut-like flavor and crispy texture that has endeared it to the hearts of consumers, both as a relish and as a recipe ingredient.

It is of interest that all "ripe" olives are grown and processed in California. There need be no confusion about the size of black olives for on each can is a cut showing the exact size of the fruit. They come whole with pits, or conveniently pitted; also chopped, sliced and halved.

Here are some unusual ways for serving pitted ripe black olives as a relish or hors-d'oeuvre:  
Drain olives and marinate in olive oil and crushed garlic. The longer they stand the more potent they'll become.

Wrap olives in strips of bacon and broil.  
Heat olives in their own liquor and serve hot from a chafing dish.

Roll olives in a few drops of oil that has been seasoned with chili, garlic or onion powder.  
Stuff olives with small pickled cocktail onions, canned button mushrooms or pickled mushroom.  
Stuff with rolled-up strips of smoked salmon.  
Other stuffing suggestions

are: Cream cheese, plain, seasoned or with pickle relish added; toasted almonds, blue cheese, anchovies or salami.  
Note: There's no storage problem with an opened can of ripe olives. Simply leave the fruit in its own liquid in the can and refrigerate. Ripe olives are wonderful nibble food to "fill in" should lunch or dinner be a bit skimpy.

**HARD ON THE EAR**

Avila, Spain —(UPI)— Ramona Andriano Meneses, the youngest in a family of 12, received 100 tugs on the ear for her birthday Wednesday. The ear-tug is a traditional Spanish birthday custom, one for each year. Ramona's birthday was her 100th.

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**LEGAL NOTICES**

**NOTICE TO CREDITORS**  
Notice is hereby given that I have been appointed by the Circuit Court of the State of Oregon for Jackson County Executor of the Will of Vina Eismann, deceased, and have qualified. All persons having claims against the estate of said decedent are hereby notified to present them, with proper vouchers, duly verified to me at the office of Skyrman & Heisel, attorneys for said Executor, at Room 321 Medical Center Building in Medford, Oregon, within six months from the date of this notice.  
Dated and first published August 22, 1963.  
Frederick D. Eismann  
Executor  
Skyrman & Heisel  
Attorneys for Executor

**CITATION No. 1326**  
IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR JACKSON COUNTY  
In the Matter of the Adoption of  
TERRANCE ARLYN SAGER and  
MARIE BLIZA SAGER, minors.  
LAWRISTON ELLSWORTH SAGER  
In the Name of the State of Oregon, you are hereby cited to be and appear in the above named Court at the Court House in the City of Medford, Oregon, on the 7th day of October, 1963, at 1:30 o'clock P.M. of said day to then and there show cause, if any you have, why the petition of DORNEE ELMER HAYES and CORA DEARLINE HAYES for the adoption of Terrance Arlyn Sager and Laurie Elmer Sager, your minor son and daughter, should not be granted. Given under my hand and seal of the Circuit Court of the State of Oregon in and for the County of Jackson this 4th day of September, 1963.  
E. M. Madden  
By: Afton Carter  
Deputy

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**INTEGRATION PROTESTED**—A member of the National States Rights party, Jerry Dutton, locks himself around a policeman's leg during a demonstration protesting integration of three schools at Birmingham, Ala. (UPI)



**HEAP O' LEARNIN' AHEAD**—What a way to end a summer of fun. That's what Beth Malone, 5, of Chicago, thinks as she eyes the books she will have to study in the next 10 years of school ahead of her. (UPI)

**Unusual Spring Found in Ozarks**  
Koshkonong, Mo. —(UPI)— Ozark mountains residents call it "Crazy Spring." It gurgles water for an hour, then stops for an hour, during drought and rainy seasons.  
The spring is located five miles southeast of here in rugged, mountainous country. A heavy growth of underbrush, dotted with poison ivy, protects it from the general run of tourists.  
Oldtimers claim the spring's foot-deep pool varies only about two inches in depth. With precipitation, it starts and stops the year-around.  
**ENTERS HOSPITAL**  
Whittier, Calif. —(UPI)—Mrs. Hannah Nixon, 78-year-old mother of former Vice President Richard M. Nixon, was in Whittier hospital today "for rest and a routine checkup."  
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