

Now Is The Time For All Good Women To Pickle And Can

The pickling season is here again! Now is the time to begin preserving all those delicious fruits and vegetables from your garden or that are good buys in the stores these days.

Ore. Woman World Buyer

An Oregon woman, graduate of the University of Oregon, Sally Dickason Martin, Portland, is Travel Fashion Advisor of Bonwit Teller, New York and has completed her 11th trip around the world.

Since Mrs. Martin made her first trip abroad, back in 1922 after graduation from college, she has made travel and fashion her career.

She has given American designed fashion shows in Japan, China and the Philippines; conducted the first "good will" trip to South America, in the fashion world, presenting American fashions in Rio de Janeiro and Buenos Aires.

She has sought world markets for the unusual and her knowledge of merchandise and shopping resources is invaluable to her employers. Mrs. Martin will personally conduct anyone to these treasure-trove in fact-finders.

Mrs. Martin served during World War II when foreign markets were closed, on the editorial staff of Harper's Bazaar. In that position she did research of the manufacturing and clothing products in the U. S. She has been fashion editor of the California Style Magazine.

At present Mrs. Martin is planning an Around-the-world tour by land, sea and air called a shopper's tour to be joined by those who would like to shop abroad in the marts of the world.

She will be accompanied by her husband, Horace E. Martin who arranges all details, leaving his wife free to counsel and assist in purchase for the lucky travelers. The President Wilson on which Mrs. Martin and her party sails will leave New York, Oct. 14. The return will be on the SS Exeter, January 6, giving 84 days to adventure in 10 countries and 27 cities. Some 26,000 miles will be covered in the tour.

Good Books City Library

"Call me Lucky" is Bing Crosby's auto-biography. He has "talked" his story to Pete Martin. His recollections include many interesting and funny happenings. He has met many of the great people of our time, and the way in which the story is told makes it a delight.

"Life Among the Savages," by Shirley Jackson is a hilarious account of living with four children. One reviewer says "Never has the state of domestic chaos been so perfectly illuminated." This book is good summer reading and full of laughs.

"The Boys of Black River," by Walter Edmonds is a gentle warm hearted family chronicle filled with clever details and delightful characters. Walter Edmonds is the author of "Drums Along the Mohawk" which was a great favorite a few years ago.

Fiction — "Desires," Waltari, "The Dark Angel," Gann, "The High and The Mighty," Godden, "Kingfishers Catch Fire," Costain, "The Silver Chalice," Kenyon, "The Emperor's Lady," Mason, "Golden Admiral," Du Maurier, "Kiss Me Again, Stranger," Wolk, "The Caine Mutiny," Cronin, "Beyond This Place," General — Fesler, "The Power of Positive Thinking," Heron, "Annapurna," Douglas, "North From Malaya," Holy Bible, "Revised Standard Version," Crosby, "Call Me Lucky," Jackson, "Life Among the Savages," Rogers, "Angel Unaware," Marshall, "A Man Called Peter," Dodge, "The Poor Mans Guide to Europe."

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Herald and News Homemakers Corner

RUTH KING — Women's Editor
This and That About Women

"It's A Woman's World"



easier and tastier pickling is the seasoning mixture called Mixed Pickling Spice. This is a blend of from 10 to 16 different whole spices, including pepper, allspice, ginger, cloves, bay leaves, cinnamon, red pepper and tumeric. The proportions are balanced to make the ideal spicy flavor eliminating the need for bothering with little portions of a lot of spices. Being in the whole form, the flavors of the spices are released slowly during the cooking. Mixed Pickling Spice also gives a delicious flavor to summer seafood dishes such as beiled shrimp and goes well with beefs and cabbage. For the vegetables it is better to wrap the spices in a little cheesecloth sack before using them. With the fish, the spice can be strained off before serving.

The following are some quick and easy pickling recipes.

- MIXED GARDEN PICKLE**
 2 5-lb cucumbers
 2 medium green peppers
 1 cup cauliflower flowerettes
 1/2 pound fresh string beans
 8 small white onions
 2 cups salt
 1 quart cider vinegar
 2 tablespoons Mixed Pickling Spice

Score cucumber rind with fork but do not peel. Cut into fourths lengthwise and then into 1/2 inch chunks. Seed and cut peppers into 1/2 inch pieces. Cut cauliflower into inch pieces. Cut beans into inch lengths. Peel onions. Combine all vegetables and cover with salt. Let stand 24 hours. Drain. Heat vinegar and Mixed Pickling Spice. Add vegetables and simmer until just tender (about 15 minutes.) Place in sterilized jars. Seal. Yield: 4 pints.

SWEET PICKLE RELISH
 1 cup pepper
 1 red pepper
 3 green tomatoes (if desired)
 1 large red tomato
 6 medium sized cucumbers
 1 onion
 2 tablespoons salt
 1 cup vinegar
 1/2 cup water
 1 cup sugar
 1/2 teaspoon ground cinnamon
 1/2 teaspoon turmeric
 1/4 teaspoon ground cloves
 1/4 teaspoon ground allspice
 1 1/2 tablespoons Mixed Pickling Spice (tied in cheesecloth bag)
 1 cup vinegar
 Remove seeds from peppers. Cut tomatoes into quarters and cucumbers into 1-inch chunks. Cut onions into thick slices. Put vegetables through grinder with coarse blade. Mix with salt and let stand 24 hours. Drain. Combine with 1 cup vinegar and 1/2 cup water. Bring to boil and drain. Combine remaining ingredients. Bring to boil. Add vegetables and boil gently for 20 minutes. Stir frequently. Pour into hot sterilized jars and seal immediately. Makes about 3 pints.

SPICED PLUM CONSERVE
 2 pounds ripe plums
 1/2 cup water
 7/8 cups sugar
 1 lemon (juice and grated rind)
 3 oranges (juice and grated rind)
 2 tablespoons Mixed Pickling Spice
 1/2 cup walnut meats
 1/2 cup seedless raisins
 1/2 bottle fruit pectin
 Pit three pounds of ripe plums, but do not peel. Chop into coarse pieces. Add water and boil three minutes. Add sugar, fruit juices, rinds, Mixed Pickling Spice (tied in small bag) nut- and raisins. Bring to a boil and simmer for five minutes, stirring constantly. Remove from heat and add fruit pectin. Allow to cool slightly, stirring and skimming alternately until most of the scum has been removed. Ladle into sterilized jelly glasses. Seal at once. Makes 6 pints.

SPICY PEA SOUP
 A steaming bowl of split pea soup made from that left-over ham bone, is often said to be the best part of a baked ham. A favorite flavor trick is to tie about 2 teaspoons of Mixed Pickling Spice in a little cheesecloth bag and simmer it along with the soup.

IT'S POOLE'S
 222 So. 7th
 FOR TOYS and HOBBY SUPPLIES

Home Hints

GINGER ALE SHERBET

(Makes 1 quart or 6 servings)
 Two cups sugar, 1/4 cup lemon juice, 2 cups chilled ginger ale, 1 quart liquefied non-fat dry milk, 2 egg whites.
 Set refrigerator control at the coldest point. Combine sugar, lemon juice and ginger ale; stir gently. Stir in liquefied non-fat dry milk. Pour mixture into two refrigerator trays and freeze until mushy. Remove from trays and place in chilled bowl.
 Beat with chilled rotary beater until fluffy. Beat egg whites until stiff but not dry. Carefully fold egg whites into frozen mixture. Return to refrigerator trays and freeze until firm. If desired, serve with sweetened fresh or frozen strawberries or other fruit.
 The use of non-fat dry milk puts economy and nutrition into the recipe.

AVOCADO ICE CREAM

(Makes about 1 1/2 pints)
 One very large avocado, 1/2 cup non-fat dry milk, 1 cup water, 1/2 teaspoon salt, 1-3 to 1/2 cup granulated sugar.
 To prepare avocado cut fruit into halves and remove seed and skin.

Force fruit through a sieve to make 1 cup pulp. Add nonfat dry milk, water and salt, and beat with rotary beater until smooth. Stir in sugar to taste. Turn into refrigerator tray and place in freezing compartment with control set at lowest temperature. Freeze until firm, stirring occasionally with a fork.

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A DOCTORATE AT CORNELL . . . B. A. and masters degrees at the University of Oregon. Knowledge of cumulus clouds, the idiosyncrasies of nature, the ways and whereabouts of glaciers and all the other deep thoughts of a busy young woman who aspires to a full professorship, are put on the shelf when Dr. Ruth Hopson, ranger-naturalist at the Lava Beds National Monument this summer, decides to bake a loaf of bread.

Dr. Hopson, associate professor in general science, general extension division of the Oregon State system of Higher Education, was doing just that, this week, when an inquisitive reporter and a cameraman surprised her at Monument Headquarters where she is studying the flora and compiling a movie of the Lava Beds area. Ruth Hopson, "poked down" her "rising" of whole wheat bread to talk about the subject closest to her heart — nature.

Ruth Hopson is no novice in her field. She has conducted teacher's classes in conservation over the state of Oregon, has taught at Portland College, was naturalist for a time at Crater Lake Park in 1947 and again last year, in a program of nature appreciation, sponsored jointly by the U. of O and the Park Service, spicing her work with her hobby, photography. And no mean photographer she is . . .

Numerous articles in national publications, published under her byline, over a period of years, are illustrated with some remarkable pictures of Oregon's beauty spots.

She knows the Three Sisters Wilderness like her own backyard, has first-hand acquaintance with Oregon's famous Cellier Glacier in "the Cascades . . . has studied and written about this moving body of ice since 1934 . . . she talks as calmly about climbing 14,352 foot Mt. Whitney as though she were speaking of a trip up Schenckin Butte in the Monument. She is a member of the Mazama Club, Portland, the Obsidian Club, Eugene . . .

Princess Rain in the Face of the Chiefs and Princesses of her home town, Eugene, has just finished a term as president of the Western Division of the American Nature Society, is now vice president . . . she is serving on a sub-committee for the study of glaciers of the central Cascades, is interested in the problems of the Three Sisters Wilderness area.

She will speak on this topic at a meeting of the Klamath District of Garden Clubs to be held in Merrill, August 21. An article written for Pacific Discovery was responsible for her appointment as contributing editor of this magazine.

A vivid and descriptive article on interesting Fern Cave in the Lava Beds Monument was published in Nature Magazine and she has contributed work and photographs to numerous other publications.

This remarkable young woman has taught classes in soil conservation in relation to public school programs in Klamath county and handbooks written by her students have been used in conservation courses . . . she kept up a wildflower exhibit of hundreds of varieties found in the monument, answers questions of inquisitive tourists, has given side talks in the "Mushpot", underground theater where the Purple Martins nest.

Ruth Hopson can tell you about obsidian flows of the Pacific slopes . . . she skis, calls Oregon home, is an only child, has a flair for interior decorating, knows just WHERE to hang a native African sarong of gold and brown against a soft green wall to catch the light from a window, that looks over the purple distance of one of the most interesting spots in the Klamath Country, scene of the Medoc Indian Wars, The Lava Beds National Monument.

STEWED TOMATOES with PICKLING SPICE
 Stewed fresh tomatoes acquire an interesting and delightful taste tang if you cook them with a small bagful of Mixed Pickling Spice. For 3 cups of tomatoes use 1 1/2 teaspoons of the spice.

when you open the door will there be refreshing Olympia Beer on your refrigerator shelf? Stock up today!

Priced for Quick Sale — Lakeshore Drive
 Lovely 2 bedroom home to be sold for \$12,000 by owner and builder, Mr. A. E. Helms. Living room 10x19, heat, all electric. The three large picture windows overlook Klamath Lake. The full basement houses a two car garage. See this modern new home . . . 1 mile past Moore Park on Lakeshore Drive.

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