





DeMolay Mother's circle willi hold a bazaar at the Roseburg Electric store Saturday.

FULLERTON PTA TO SPONSOR FROLIC NIGHT

DeMOLAY MOTHERS

SUTHERLIN LADY
SUTHERLIN LADY
LIONS HOLD MONTHLY
MEETING TUESDAY
The Lady Lions held their regimates and the Tayn Cafe with Mrs. Madeline Hañsen and Mrs.
Faith Thompson as hostesses.
Dr. Ralph Pearson of Roseburg
guest speaker, gave a very interesting talk on Korea and neutrened to America at the past 25 years as a doctor in Korea and returned to America at the outbreak of the war when most of the americans were forced to heave Korea.
After dinner the members went to the Robert Hansen homewhere the initiation of five new members and the regular business.
Those attending were: Mrs. Varafiolin, Mrs. Alma Hein, Mrs. Helen Kesner, Mrs. Gula Crowell, Mrs. Connie Smith, Mrs. Ruth Niso Narguerite Thatcher, Mrs. Marabel McCord, Mrs. Ruth Petherick, Ars. Anita Schwartz and Mrs. Earon Funtoon.
Apple Pie Good Ecting Anytime

Eating Anytime

By GAYNOR MADDOX NEA Food and Markets Editor

NEA Food and Markets Editor A different kind of apple pie is good news. This one is a super dessert, beautiful to look at and wonderful in flavor. Apple Eggnog Pie (Makes 1 9-inch pie) One envelope unflavored gelatin, is cup orange juice, is cup hot water, 1 tablespoon grated lemon rind, 1 tablespoon lemon juice, is cup sugar. is teaspoon salt, 3 eggs, well beaten; 1 1-3 cups ap-ple juice, sherry flavoring, one 9-inch baked pie shell, 1 cup heavy cream, whipped; is cup broken wahnt meats. Soften gelatin in orange juice;

broken wainut meats. Soften gelatin in orange julce; dissolve in hot water. Add lemon rind, lemon julce, sugar and salt; stir until sugar dissolves. Beat in eggs. Cook over hot water until mixture thickens, stirring con-stantly.

mixture thickens, stirring con-stantly. Remove from heat; add apple juice; cool. Add sherry flavoring to taste. Chill until consistency of unbeaten egg white; beat with ro-tary beater until very light and fluffy. Spoon into pie shell. Top with whipped cream and walnuts. Apple Fritters (Serves 4-6) One and one-half cups flour, 2 teaspoons baking powder, ¹/₄ tea-spoon salt, 1 egg, 2-3 cup milk, 2 sour apples.

spoon sait, 1 egg, 2-3 cup milk, 2 sour apples. Sift together flour, baking pow-der and salt, Beat egg, add milk and stir in dry ingredients. Pare and core apples, then dice. Drop small pieces into batter, Stir. Drop by spoonfuls into deep fat and fry to a delicate brown.



Meat Dishes Fit Family Budget By GAYNOR MADDOX NEA Food and Markets Editor

and continue simmering for 7 min-utes. Here's a recipe with a differ-ence --plus fine flavor and econ-One flank steak (about 1¹/₂) pounds). 1-3 pound sait pork. 2 cups cooked mixed vegetables, fro-zen or canned. omy:

Sauerkraut and Frankfurters (About 5 servings)

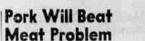
(About 5 servings) Four cups sauerkraut, 1 pound frankfurfers, 1 cup water. Dumplings: One cup flour, 2 teaspoons baking powder, ½ tea-spoon salt, 1 egg, 1½ tablespoons melted shortening, ¼ cup milk. Place half of sauerkraut in a two-quart heat - resistant glass saucepan; arrange five frankfurt-ers on top. Cover with remainder of sauerkraut and arrange remain-ing frankfurters around edge.

of sauerkraut and arrange remain-ing frankfurters around edge, leaving the middle for dumplings. Pour the cup of water over sauer-kraut. For dumplings: Sift flour, bak-ing powder and salt together. Add well-beaten egg, shortening and milk; combine. Heat sauerkraut mixture to boiling over direct, back

milk; combine. Heat sauerkraut mixture to boiling over direct heat. Drop dumpling batter in by teaspoon-fuls; cover and cook for about 20 minutes. Do not remove cover during cooking time (when you use a glass saucepan you can watch the cooking process). Gar-nish with parsley and serve di-rectly from the saucepan.

Layaway

DON'S ON'S APPLIANCE AND REFRIGERATION Guaranteed Work Vz mi. East of Kelley's Korner RONALD BRANDT



By GAYNOR MADDOX A Food and Markets Editor

High prices for meat make Sun-day dinner a problem. But a pork shoulder stuffed with apples and prunes can solve that problem. It looks and tastes like an ex-pensive meat course. But it isn't Roast Pork Shoulder With Prune-Apple Stuffing (Serves 4)

(Serves 4) Two-pound pork a h ou l d er, boned, salt, pepper. Stuffing: two cups soft bread crumbs, I table-spoon minced onion, 1 cup diced apples, 3¹/₂ cup seeded, cooked brown glaze.

Fri. Oct. 19, 1951 -The News-Review, Roseburg, Ore.

FEMALE HELP WANTED Opening about Dec. 1

The Family Finance Corp. will need a young lady, capable of meeting the public, able to type, and having some knowledge of bookkeeping. One with loan or finance experience given preference. Permanent position, good starting salary. Office in new modern building to be located at 211 W. Washington.

Write, Giving Full Information G. A. GIBBONS 20 South Barneburg, Medford, Oregon

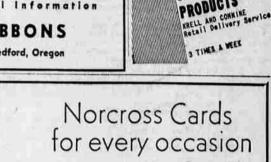
spoon pepper, 2 tablespoons melted fat. Have pork shoulder boned and prepared with pocket; sprinkle with sait and pepper. Pile stuffing in pocket; fasten edges with skewer or tooth picks. Place roast, fat side up, in uncovered pan. Roast without water in moderate oven (325 degrees F.; for about Place whole entry



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that will carry all the meaning of Christmas to your laved-one.





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