



HOMEMAKERS are busy getting out prize recipes in preparation for their Thanksgiving dinners. Hundreds of families and friends will celebrate the holiday next Thursday at dinners throughout the county. It is the one day in the year when Americans give thanks for the bountiful foods of this country. Students from the colleges will be flocking home early in the week for Thanksgiving dinner with their families. The five prominent Roseburg ladies photographed for the Thanksgiving page are well-known for the good foods served in their homes.

MRS. WINSTON GILCHRIST, left, wife of City Manager Gilchrist, says that Onions Supreme compose one of her favorite vegetable dishes to go with a Thanksgiving dinner. She peels medium sized onions and then steams them. A light cream sauce is poured over the onions which are then garnished with parsley or chives. The Gilchrists make their home at 1004 Council. (Picture by Clark's Studio).



MRS. HARRIS ELLSWORTH, above, wife of Congressman Harris Ellsworth, is well-known in Washington D. C., as well as among her many Oregon friends for her salad dressing, which is made from an old southern recipe. She says it is easy to make and calls for 5 tablespoons of olive oil (part may be vegetable oil of desired) 1 tablespoon vinegar (tarragon if wished), plenty of salt, "more dry mustard than you'd think," mashed clove of garlic—slice and mash garlic on piece of brown paper bag. Mix salt, mustard, garlic and vinegar—add oil—beat 100 strokes. Put on salad of greens. Roquefort may be added to dressing if desired. Tomato, canned artichoke hearts and hardboiled eggs are variations. (Picture by Clark's Studio).

Society

LOTUS KNIGHT PORTER

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MRS. PAUL GEDDES, below, wife of Senator Paul Geddes, looks over her recipe for Fudge-Nut Pie, which will serve as the dessert for the family Thanksgiving dinner at the Geddes home at 522 E. Lane St. Although Mrs. Geddes will admit she is not "too domestic" when it comes to cooking, she never-the-less does know how to cook well and is interested in good foods served well. Senator and Mrs. Geddes and their five daughters, Gayle, Carole, Paula, Sara and Debra, will entertain relatives on Thanksgiving Day at their home. Ingredients for the Fudge-Nut Pie include: 2 sq. unsweetened chocolate, 1/2 cup light-brown sugar packed, 1/4 cup butter, 3/4 cup granulated sugar, 3 eggs, unbeaten, 1/4 teaspoon salt, 1/2 cup milk 1/4 cup corn or maple-flavored table syrup. 1 cup finely chopped walnuts, 1 teaspoon vanilla and 1/4 cup broken walnut meats. Place pastry in pie plate. Take salt, milk and syrup and combine (measure 1/2 cup milk into 1-cup measure, then add enough syrup to come up to the 3/4 cup mark). Beat until foamy. Cook in double boiler 5 minutes. Add brown sugar to melted chocolate—beat—add granulated sugar—beat—add eggs, one at a time and beating after each one. Put two mixtures together and pour into chilled unbaked pie shell. Bake at 350° 55 minutes. Serve with ice-cream (Picture by Clark's Studio).



MRS. CARL E. WIMBERLY, below, wife of Circuit Court Judge Wimberly, is famous among her friends for turkey stuffing. The Wimberlys' son, Carl E. Wimberly Jr., and his family from Medford and their son, Leland K. Wimberly, and his family, Roseburg, will be Thanksgiving dinner guests. The stuffing calls for 8 cups coarsely-ground crumbs of dry lightly toasted white bread; 4 cups of crumbled corn bread (made from a corn muffin mix), 8 teaspoons grated onion or celery, partly cooked and sauteed in butter, 6 teaspoons chopped parsley, 1 teaspoon thyme, 3 teaspoons salt, 1 1/2 teaspoons pepper, 3 or 4 teaspoons sage, cooked giblets and neck meat coarsely ground, 1 1/2 cups liquid in which giblets were cooked (if not enough meat stock, add milk to fill cup), 10 tablespoons butter melted and 3 eggs beaten very light. Mix all dry ingredients and mix with onion, celery and giblets. The beaten eggs should be well-folded into the stuffing just before roasting. The turkey should be lightly packed to assure a light fluffy dressing. Excess dressing may be baked in a well-greased pan the last hour of roasting and will be more savory if basted with drippings. (Picture by Clark's Studio).



MRS. J. F. DILLARD, above, poses beside the fireplace in her attractive kitchen in the Dillard's beautiful new home on Hawthorne Drive. She is holding a tray of Orange Cup Sweets, one of the foods she will serve her family Thanksgiving Day. One of her favorite pies and Danish nut loaf cake as well as a bowl of candied walnuts are shown on the table. To make Orange Cup Sweets, cook sweet potatoes until tender. Mash—moisten with orange juice and a small amount of pulp cut fine if desired. Season with butter, salt and pepper. Serve in orange shells topped with a half marshmallow and browned in the oven. The Dillard's will spend their Thanksgiving at home with their daughter, Mrs. Robert P. Snoddy, and her baby daughter, Roberta Lee, and Mr. Dillard's mother Mrs. S. L. Dillard. (Picture by Clark's Studio).

