

# Society News..Clubs..Food

## Candy Making Fine Art for Homemaker

Candy making is a real art, one that's fun and one that's profitable if the maker substitutes it for store candy. Includes a box of candy among the holiday gifts or considers it a good substitute for other sweets at dessert time.

One of the simplest candies is Rocky road, certainly an easy one to make because it requires no real cooking.

### ROCKY ROAD

- Bitter-sweet chocolate
- Nuts
- Raisins
- Marshmallows

Purchase regular dipping chocolate from the grocer. This is usually some form of bitter-sweet, not too sweet yet not entirely bitter. In the top of the double boiler, melt the chocolate, being sure that it does not get too hard. Keep the water underneath just below boiling if possible as overheating chocolate makes it streak. When melted, beat it for several minutes with a slotted spoon or a fork to make it creamy and cool it to blood heat. Drop in the nuts, raisins, quartered marshmallows, and any candied or dried fruits you desire. Use as many as the chocolate will coat nicely. When all covered, dip out in large clumps and tie on waxed paper, form into rolls about the size of a large candy bar, or pack into a wax lined refrigerator tray and allow to cool well. Slice and serve as a candy or arrange on a small plate for dessert.

This is an excellent way to use up chocolate after dipping candies. Then there is a second candy that the beginner should conquer—that's fudge. An old favorite but one that often lacks the proper creaminess. There should be no grains, and the secret of creaminess is allowing the syrup to become absolutely cold before beating. This makes the whipping process a much slower one, consequently the finished candy is creamier than usual. In making this fudge the syrup will thin away down but will soon thicken up again. One good fudge maker I know puts her's in the freezing tray until really cold. Her recipe is similar to others but must be cooled before beating.

### CREAMY FUDGE

- 2 cups sugar
- 1/2 cup top milk
- 3 squares unsweetened chocolate
- Pinch salt
- 2 tablespoons butter
- 1 teaspoon vanilla
- 1 cup broken nuts

Cook all but vanilla and nuts, wiping down sides of pan just before it boils with a wet cloth wrapped around the end of a spoon. Boil until it will make a soft ball when tried in cold water (235 degrees). Cool as quickly as possible and when entirely cold beat with a wooden spoon until it will hold its shape when dropped from the tip of a spoon. Add vanilla and nuts and either put in a wax paper lined pan or better yet, drop on a piece of waxed paper from a teaspoon. Store in a tight tin to keep moist.

### PENOCHÉ

Use half brown sugar and half white sugar in the fudge recipe. Omit chocolate.

**FOR PLAIN CREAM FUDGE**  
Omit chocolate but use all white sugar.

Small apples filled with tomato ketchup and baked make an unusual and delightful flavored meat accompaniment. They are especially appropriate with old fashioned meat pie.

## Today's Menu

Tomatoes will make a showing in weekend menus:

- TODAY**
- Cottage cheese
  - Eggs baked in tomatoes
  - Mashed potatoes
  - Buttered turnips
  - Apple Cobbler
  - Spiced cream

Parboil tomatoes, skin and scoop out part of pulp. Drop eggs in center, arranged in baking dish, fill hole up with rich cream, season and bake until eggs are done.

- SUNDAY**
- Raw parsnip-grapefruit salad
  - Pork roast
  - Baked Danish squash
  - Browned potatoes
  - Spinach in cream
  - Lady Baltimore cake
  - Shred parsnips fine, mix with grapefruit and French dressing.

- MONDAY**
- Fresh cream tomato soup
  - Rice
  - Pork casserole Chinese
  - Chocolate coconut pie

Mix bits of pork with celery, carrots and other vegetables available. Stir in butter or other fat until heated well through. Put in casserole, add water and soy sauce and bake until done. Serve on rice.

- BOILED ONIONS WITH CRIMSON SAUCE**
- 2 tablespoons ground Golden West coffee
  - Scald milk and coffee, strain and pour into it slowly the eggs that have been beaten slightly and added to the sugar and salt. Set molds in a pan of water, bake in a moderate oven (350 degrees) until firm.

- MUSHROOMS STEAK AND ONIONS MODERNE**
- Fry steaks. To drippings in pan add 1 small can Heinz cream of mushroom soup, stir until well heated and pour over steaks.

When you want something unusually good for breakfast try this, recommended too by the MJB people when there's no cream in the house.

- CAFÉ AU LAIT**
- Heat milk and serve scalding hot poured from a pot, pouring into the cup simultaneously with the scalding hot coffee, one pot in each hand and in equal quantities.

**Bedrooms Should Show Personality**

Almost every room in the house is devoted to group activities, providing especially if there are several in the family, but the bedroom is a personal room, one that concerns only its occupants. The living room must be attractive not only to the family but to visitors as well. Dining room, kitchen and bath are all for the pleasure of more than one person.

The bedroom is a place where individual personalities should be developed, where other personalities should not concern the decorator. Several of the local furniture stores are showing bedroom furniture in the new design with attractive window displays that include the ensemble of spreads, rugs and drapes.

## Squash, Tomatoes Among Showy Vegetables

Rows and rows of squash in every conceivable shape and size appear in local markets to add interest to the large and generous supply of fresh vegetables and fruits.

There are green Danish and accord squash, bright yellow crook neck, long thin Zucchini, large Hubbard and marblehead, long white and yellow squash and many odd shapes of winter varieties.

Root vegetables are showing up pretty well as for variety, with parsnips, turnips, beets, radishes, green and dried onions, and a few others in market.

Cabbage comes in red, savoy, white and Chinese.

Green beans are with us again, new peas still remain as an important fresh vegetable.

An occasional French artichoke makes its appearance.

Tomatoes are fine, some green, some red and even a little yellow tomatoes in some markets.

Celery is found either green or white, whole stalks or just hearts.

Red and green peppers make a colorful display.

Corn Rabl has made one if its rare appearances in some markets.

Spinach is good and one of the few leafy greens.

Cousins broccoli, cauliflower and brussels sprouts are with us again, and are welcome.

Colorful eggplant is ready for cooking.

Corn looks fine in some shops.

That about finishes the vegetables, but fruit displays are generous too.

Pears come in several varieties for canning and eating.

Cranberries are excellent, and will be in market for some months.

Quinces will make jelly, honey or jam.

Persimmons are a luxury found at some markets and certainly greeted gleefully by epicures.

Avocados are in for the winter.

Melons are still shown in abundance.

Cocoanuts are ready for dessert or for eating.

Fresh figs appear occasionally, but this is the season.

Apples are here in winter variety.

## Pear Juice Begins Tapioca Pudding

One of the new nectars or juices that are to be bought canned is pear, an unusually good one to combine with other fruits to make dessert. Here is a tapioca pudding that utilizes the pear nectar:

- PEAR NECTAR TAPIOCA PUDDING**
- 3 cups pear nectar
  - 1 cup granulated sugar
  - 1/2 teaspoon grated lemon rind
  - 1/2 teaspoon salt
  - 1/2 cup quick cooking tapioca
  - 2 cups finely chopped apple
  - 1/2 cup chopped nut meats
  - 2 tablespoons lemon juice
  - Whipped cream
  - Orange food coloring

Combine nectar, sugar, lemon rind and salt and bring to a boil over direct heat. Add tapioca slowly, stirring continuously. Add apple and let come to a boil again. Place over water and cook from 7 to 10 minutes, depending on variety of apples used. Stir occasionally. Remove from fire, add nuts, lemon juice and food coloring, and stir to blend. Chill and serve with whipped cream. This recipe may be varied by the substitution of apricot, plum, peach-nectar or peach nectar of the whole-fruit variety.

Cat figures stand upright, impale on one end of stick and stick other end in wedge of raw apple.

## Armistice Day Plans Started

### Sam Yoder to Be Chairman of Legion Committee for Observance

WOODBURN—At the regular meeting of the American Legion post and auxiliary, held in the city hall Wednesday night, the post opened plans for the annual Armistice day celebration and Sam Yoder was appointed general chairman. Yoder is to appoint the various committees.

A feature of the celebration will be the parade in the morning. Woodburn-Lebanon WVI league football game in the afternoon and the annual Armistice day dance at the armory in the evening.

Captain Elburn T. Sims was appointed the local delegate to assist in the state convention to be held next summer in Salem.

The Woodburn post and auxiliary were hosts to the county council and their assembly at the Legion rooms Friday night.

Consider Tree Planting, 2000 trees now in possession of the Legion was again brought up. It was decided to call an expert to decide if the trees were large enough to replant. The trees are to be set in the parkings on the east side of town.

Dr. J. M. Hanrahan was appointed to confer with the Rotary club, chamber of commerce

and other organizations in regard to securing an NYA project for boys of the vicinity.

Mrs. Elburn T. Sims presided over the meeting of the auxiliary. Plans were made for the rummage sale October 21 and 22 and for the annual Armistice day dinner served by the auxiliary. Mrs. Clyde E. Whitman was appointed general chairman.

## Mill City School Gets NYA Funds

MILL CITY—Several high school students have been employed for work about the school with the help made possible through funds from the National Youth administration. Mill City high school was granted funds so that students who need financial aid may continue on in school.

Work done consists of sweeping floors, piling wood, cleaning out rooms, acting as library assistant and other odd jobs. Eight students are signed up and are paid by the hour, averaging around \$6 per month.

The regular meeting of Marilyn chapter, OES, was held Monday night in the IOOF hall. The meeting was preceded by a covered dish dinner which was enjoyed by about 70 members and guests. After the meeting the high school students were invited in and spent a pleasant time dancing and playing cards.

Mrs. Pansy McMasters of Los Angeles is visiting at the Charles Kelly and D. B. Hill homes.

## Van Santens Are Wedded 50 Years

Mr. and Mrs. E. Van Santen celebrated their golden wedding anniversary this week at their home on the Wallace Road near Salem. A family dinner was held with all five of their sons and their families present.

Mr. and Mrs. Van Santen were married at Platte Center, Shell-creek county, in Nebraska on October 10, 1888. They were both born in Ithurbfield, Germany, coming to America in March 1885. Eadert Van Santen was born September 8, 1859 and Mrs. Van Santen (Hendricka De Vries) was born April 3, 1868.

Mr. and Mrs. Van Santen's family includes five sons, George and Ed of Dallas, Henry and Albert of Salem and John of Arate Beach. There are also two daughters, Mrs. Sena Groves of Rocky, Oklahoma and Mrs. Hattie Seters of Lake Odessa, Mich. There are 13 grandchildren and two great-grandchildren.

## Republican Rally Set For Aurora Area 26th

AURORA—A republican speaking program and rally will be held in Aurora Wednesday, October 26. Several precincts are participating including Donald, Hubbard, Butteville, Fargo and Aurora.

The Ladies' Aid of the Presbyterian church will hold its annual bazaar Friday, October 29, at the church.

## Name Candidates For big Carnival

MILL CITY—Each high school class has named its candidate for the student body carnival, to be held in the gymnasium Saturday, October 22.

The candidates are: Seniors, Wave Lyons; juniors, Dorothy Perry; sophomores, Mary Elizabeth Maurer, and freshmen, Glenda Lyons.

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## Style-Smiles --- by Gretchen



"I'm having my engagement ring appraised—for sentimental reasons!"

Matters of feminine sentiment are often incalculable—or are they? At any rate, some inspired designer put incalculable sentiment into this black satin evening gown with its row of French bows riding down the very elongated waistline, bodice draped into a deep V, and skirt molded from center fullness into—look, a train! And what could be more sentimental than the off-shoulder decollete on the cloisone green taffeta with plain bands dividing shirred sections in the youthful skirt?—Copyright, 1938, Esquire Features, Inc.

## In the Valley Social Realm

WOODBURN—The regular Women's day at the Woodburn golf club was held Thursday afternoon. A no host luncheon was served at 1 p.m. with Mrs. L. C. Buchner, and Mrs. Ray Glatt in charge of arrangements.

Mrs. Frank Proctor, with a score of 55-12-43, and Mrs. L. C. Buchner, with a score of 68-23-43, tied for low net. A special appreciating and putting contest was won by Mrs. Burton Willeford.

MONMOUTH—Miss Nadine Buss became the bride of Roger Beckley October 4, in a ceremony at Vancouver, Wn. Miss Buss is the oldest daughter of Mr. and Mrs. Harold Buss. She was graduated from Monmouth high school in June. Beckley, the son of Mrs. Carl Iverson, last summer completed an overseas enlistment in the United States navy. He is now attending Oregon Normal school.

SCIO—Mr. and Mrs. A. H. Orthner (Arlene Darby) are en route to Kindersley, Saskatchewan, Canada, where they will continue Orthner's ministerial work. They were married recently at the Scio home of the bride's parents, Mr. and Mrs. Robert Darby.

ROBERTS—Mrs. William Peterson was hostess for a 1 o'clock luncheon at her home to the club of the Oregon Rose lodge from Eugene. Covers were placed for 13 members from Eugene and 11 from Portland.