

Toastmaster to Be Prize for Best Recipe

Recipe collecting becomes a profitable hobby with a contest time comes around, and many a Statesman reader will get out her list of favorites and join in the Nucoa recipe contest being conducted this week. Someone will win a grand Toastmaster.

Rules are few, prizes valuable and competition will be high. All the contestants do is enter any number of recipes using Nucoa, writing on one side of the paper, with name included and only one recipe on each sheet. Accompanying each recipe must be the flap or facsimile of a package of Nucoa, the flap that shows the American Medical Association's seal of approval. Send in as many recipes as you wish.

Now for prizes—the first award will go to the woman sending in the best recipe, and she'll receive a brand new two-slice automatic Toastmaster. The second best recipe will win a box of assorted Best Foods product, no mean prize in itself. Each entrant will be given a Nucoa recipe book.

The contest opens today, closes at midnight next Friday. Prize winners will be announced in The Oregon Statesman on February 3.

Simultaneous with this interesting contest, Salem merchants are featuring New Nucoa, churned by the Best Foods company. This vegetable product which has been accepted by the American Medical Association, now contains vitamin A, necessary to growth and protection.

The contest as planned by the Best Foods company and The

Oregon Statesman, includes any dish that can be made with Nucoa. Cakes, cookies, sauces, desserts, main dishes and salad dressings are a few of the possible dishes eligible to entrance in the contest.

Here is a recipe for a filling, practical to use Nucoa—

SPECIAL OCCASION FILLING
 1 1/2 cups apricot puree
 1 1/2 cups crushed pineapple
 1 package lemon flavored gelatine

Make puree from cooked, unsweetened dried apricots. Wash one cup of apricots. Cook with 2 cups water and boil about 30 minutes, stirring occasionally. Four hot puree into the gelatine and stir until dissolved; add pineapple and cool. Cut top and inside out of white cake, leaving an inch of cake on sides and bottom. When apricot mixture is cold and partially firm, pour into the center of the cake and on top. Makes enough filling to cover top and center of tube cake, or top of two 9-inch layers.

Society .. Music .. Food ..

MAXINE BUREN—Women's Editor
Luncheon Treat

Good Recipe Uses Thrifty Ingredients
 Old friend Prune Whip appears in many variations. Here is the gelatine version of a very fine dessert.

PRUNE WHIP
 1 package orange gelatine
 1 pint warm water
 3/4 teaspoon salt
 4 tablespoons sugar
 1 1/2 cups cooked prune pulp

Dissolve gelatine in warm water. Add salt. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Add sugar to prune pulp and fold into gelatine. Pile lightly in sherbet glasses. Chill and firm. Serve with whipped cream or custard sauce. Serves 10.



Bread dumplings, cheese sauce and new string beans make an attractive luncheon plate for company.

Unseen Values Found in Better Furniture
 Accuracy of fitting, fine joints, smoothness of surfaces and the solidity and rigidity of the piece are the marks of good cabinet-making in furniture. The smoothness of the operation of working parts such as doors and drawers are also indications of good cabinetmaking.

Good glues incorporates one of the unseen values in good furniture. Some glues are almost indestructible and impervious to moisture and these are used in the production of better furniture.

Brown Sugar Combines in Cake With Sour Milk
 Sour milk and brown sugar combine to make a very good spice cake recipe that goes like this—

SOUR MILK SPICE CAKE
 3/4 cup shortening
 2 cups light brown sugar
 1 cup sour or buttermilk
 1 level teaspoon soda
 1 egg
 3/4 teaspoon cinnamon
 2 1/2 cups flour

Cream shortening and if unsalted add 1/4 teaspoon salt. Add sugar slowly and unbeat eggs, put soda into milk and stir well. Sift flour with spices and add alternately to butter mixture

In the Valley Social Realm

SILVERTON—At a prettily arranged gift party Tuesday at the C. W. Keene home with Mrs. Keene, Mrs. M. J. Cosovich of Astoria and Mrs. George Steelhammer as hostesses, the date of the wedding of Miss Inez Reynolds, daughter of Mr. and Mrs. Charles Reynolds, to Mr. Carroll A. Green of Pendleton, was announced for February 4.

Small white calla lilies centered the dining room table, with baskets and bowls of other white flowers about the living rooms. Thirty close friends were invited to the buffet luncheon, followed by bridge. Out-of-town guests included an aunt of the honor guest, Mrs. Timothy Brownhill of Eugene, and Mrs. Clifford Rue of Molalla.

AUMSVILLE—Mr. and Mrs. John Smith entertained at their home Saturday night at cards, having as guests Mr. and Mrs. D. W. Lamb, Mr. and Mrs. Lester Ellis, Mr. and Mrs. Fred Potter. High scores went to Mrs. Potter and Mr. Ellis.

MILL CITY—At the home of the groom's parents, Mr. and Mrs. Julius Peterson in Tacoma, vows were taken by Miriam June Swift, daughter of Mrs. Anna U. Swift of Mill City, and Donald Oscar Peterson, at 4 p.m. January 14, with Rev. E. Raymond Atterbury of

HALESVILLE—Mrs. Fred Stettler, 75 years old Monday, was honored with a birthday dinner Sunday at the home of her son Fred, in Salem.

Other guests were her sister, Mrs. Mary Broer, whose 72nd birthday was Sunday, Mr. and Mrs. Arch Claggett, Mr. and Mrs. Frank Olson, Mr. and Mrs. Albert Stettler, Jean, Jimmie and Elsie, Mr. and Mrs. Emmet Moriarty, Patsy and Dickie, Mr. and Mrs. Lauren Stettler, Donald and Carol, Fred Cockerles, Mr. and Mrs. Fred Stettler, Jr., Harold and Joyce, John Stettler.

MIDDLE GROVE—The "Am-tie" club was entertained recently at the home of Mrs. Esther W. Laanen, with 15 members and three visitors present. Miss Olive McAnich directed the entertainment and Mrs. Lee Dow presided at a short business session. Mrs. Mildred Satter and Mrs. Julia Ault will be joint hostesses in February at the Ault home when annual election of officers will take place.

Manufacturers Recipes

Manufacturer's featuring recipes using their products often provide inspiration for many a new and interesting dish. Here are several recipes sent by the manufacturers for this special Friday morning feature.

CHOCOLATE SYRUP
 4 or 5 squares unsweetened chocolate
 1 cup White Satin sugar
 3/4 cup hot water
 2 egg yolks, slightly beaten

Melt chocolate over hot water; cool to lukewarm. Add sugar to water, stirring until sugar is dissolved; cool to lukewarm. Add syrup to egg yolks, one-fourth at a time, beating well after each addition; add chocolate in same way. Then continue beating 1 minute or until slightly thickened. Turn into jar, cover tightly; place in refrigerator. Syrup will keep several days. Makes 2 cups. Use for making iced chocolate drinks, allowing 2 tablespoons syrup for 1 cup milk.

A novel roll recipe goes like this—

SPICED NUT CINNAMON ROLLS
 2 cups Pillsbury flour
 3 teaspoons baking powder
 3/4 teaspoon salt
 5 tablespoons shortening
 1/2 cup milk
 Softened butter
 Brown sugar
 Cinnamon, nutmeg, cloves
 1/2 cup filberts

Mix and sift flour, baking powder and salt. Cut in shortening with stiff knife. Stir in milk and work lightly into smooth dough. Roll out on a floured board into a sheet 6x8 inches. Spread with softened butter, sprinkle with brown sugar, mixed spices and nuts.

Roll as for jelly roll, slice

crosswise, put together in well greased pan and bake at 400 degrees for about 12 to 15 minutes.

Plain Bisquick is familiar to most housewives, who use it for biscuits, dumplings, hot cakes, meat pies, shortcakes and a dozen other important dishes, but the whole wheat bisquick offered as a "special" is less familiar. Whole wheat muffins, fascinating dark biscuits and pancakes are now possible in that speedy ready-mixed manner of preparation. Here is a recipe using the whole wheat mix:

DATE NUT LOAF
 Combine 3 cups whole wheat Bisquick with 1/2 cup sugar. Stir in 1 beaten egg that has been mixed with 1 1/4 cups milk. Add 1 cup broken nuts and 1 cup chopped dates. Beat to mix, pour in greased loaf pan and bake 60 to 70 minutes in a moderate oven.

For winter salads try this—

KETCHUP DRESSING
 1/2 teaspoon salt
 1 teaspoon sugar
 Dash of paprika
 1/4 cup vinegar
 1/2 cup Heins olive oil
 1/4 Heins tomato ketchup

Mix dry ingredients, add others and put in a jar, shake well. Serve on asparagus, endive, spinach or Brussels sprout salad.

Prepared Meats Baked With Macaroni
 Prepared meats such as bologna and salami have other uses than serving on cold meat plates. Try this one that uses salami with macaroni.

CASSEROLE OF SALAMI AND MACARONI
 Cook 2 cups macaroni for 20

Mrs. Nelson Hostess To Alumnae

Members of Chi Omega alumnae met on Tuesday at the home of Mrs. Carl Nelson on D street. A light supper was served and cards were in play.

Present were Mrs. Robert Taylor, Mrs. Ralph Bailey, Mrs. Phillip Barrett, Mrs. Mardi Frye Burdette, Miss Evelyn Carpenter, Miss Edith Libby, Mrs. Frances Wade, Mrs. T. W. DeSelle, Mrs. Dean Walker and Miss Martha Sprague were special guests.

Mrs. Aubrey Bond of Corvallis, wife of Major Bond, was in the capital Monday as the guest of Mr. and Mrs. George Otten.

The meeting of Leslie PTA which was scheduled for 8 o'clock on Monday night has been postponed until the following Monday, January 30.

1¢ SALE!

Accept 20-oz. Size, Amazing New **BISQUICK** with **WHOLE WHEAT** Flour for only **1¢**

When You Buy A Large Size (40-oz.) Package of **REGULAR BISQUICK** At The Prevailing Price

Hurry! Offer Good Only While Supplies Last!

Purpose of offer to more quickly acquaint women with this startling new product that is causing a sensation in cookery—*Bisquick with Whole Wheat Flour*.

FOR ONLY 1¢—The Most Delicious Whole Wheat Muffins You've Ever Tasted—The Kind Your Family Will Rave About! Here's All You Do:

LADIES! Accept this amazing offer today. Simply go to your grocer, buy one large package of *regular Bisquick* at the prevailing price, and he will give you—for only one cent more—a full-size package of the amazing new *Bisquick with Whole Wheat Flour*. But don't delay! This offer is already causing a sensation and women are flocking to their grocery stores.

The purpose is to induce more women to try *Bisquick with Whole Wheat Flour* and see for themselves what a marvelous treat it is for their families.

This very night you can surprise your family with a batch of the most delicious, tantalizing muffins you ever tasted... the kind you thought only old-time cooks could make. Muffins as light as a feather. Yet muffins so easy to make that even a child can't go wrong!

50% Faster Than Old-Fashioned Ways
 Just as in regular *Bisquick*, all the ingredients come ready-mixed. No fuss, no muss, no bother at all. You mix these delicious muffins over 50% faster, and you get tender whole wheat muffins every time.

And not only muffins—for with this remarkable product come recipes for other delicious bakings, too. Waffles, pancakes, biscuits and drop biscuits—all with that rich, enticing flavor of real whole wheat.

Far Fluffier, Lighter Baking
Bisquick with Whole Wheat Flour contains just the right amount of whole wheat flour, and just the right amount of Gold Medal "Kitchen-Aid" Flour for lightness. Also it contains a remarkable new-type vegetable shortening which is mixed in a unique and scientific way. All of the ingredients are scientifically mixed in exactly the right proportions, far more accurately than human hands can do. Thus your whole wheat muffins are the lightest and tenderest you've ever known, for the cause of heaviness and soginess are completely eliminated the *Bisquick* way.

Also, *Bisquick with Whole Wheat Flour* is very economical because you don't have to buy whole wheat flour and other ingredients separately.

Don't Wait—Accept One Cent Sale Bargain Now
 Get your 1¢ package of *Bisquick with Whole Wheat Flour* today. Don't wait—because thousands of women are accepting this amazing offer. Act now to avoid disappointment. Grocers are now featuring *Bisquick with Whole Wheat Flour* for only one cent when you buy one large-size *regular Bisquick* at the prevailing price.

GENERAL MILLS, INC., MINNEAPOLIS, MINN.

ACCEPT THIS AMAZING OFFER AT YOUR GROCERS



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SCHREDER-BERG
 GROCERY

101 South Commercial Order of \$2.00 Delivered Free

Best Food Products Demonstrated
 At Our Store Friday and Saturday

BEST FOODS	Mayonnaise	Pints	27c
BEST FOODS	Bread and Butter Pickles	15-oz. jar	15c
BEST FOODS	Horse Radish Mustard	Jar	9c
Crackers	Slightly Salted... 2 lb. pkg.		18c
Snowdrift	Shortening, 3-lb. tin		52c
Dried Beef	2-oz. Glass Jar		10c
Fig Bars	Fresh Bake... 2 lbs.		17c

INTRODUCTORY OFFER

1 Large 40-oz. pkg. Bisquick and 1 20-oz. pkg. Whole Wheat Bisquick, both for **29c**

Dates	Fresh Stock	2 lbs.	15c
Bananas	Golden Ripe, pound		5c
Grapefruit	Extra Large, (Size 64's), ea.		3c
	Arizona Seedless		
Royal Gelatin	Pkg. And Pudding		5c
Hot Sauce		3 cans	10c
Oranges	Mandarin, 5-oz. tin		5c
Prunes	No. 2 1/2 Cans	3 cans	25c
Spices	Schilling's, 2-oz. tin		8c
	Cinnamon, Pepper, Nutmeg, Mustard		
Peas	Yeoman Brand	2 cans	15c
Corn	Ida-Gold Cream Style	2 cans	15c
Beans	Green Spot	2 cans	15c
Flour	Crown Best Patent, 49-lb. bag		1.38
Flour	Picket Pancake	3 lb. pkg.	13c
Sugar	Sea Island, Pure Cane, 10-lb. cloth bag		55c

Market Features

Armours Pure Pork **Link SAUSAGE** lb. **23c**

Swift's Picnics lb. **16c**

Valley Pack **FRANKS** 2 lbs. **35c**

Armour's "Luncheon of the Month" **KRAUT** qt. **10c**

Dry Sugar Cure **BACON** lb. **23c**