

Mrs. Hemann Hostess For Her Son

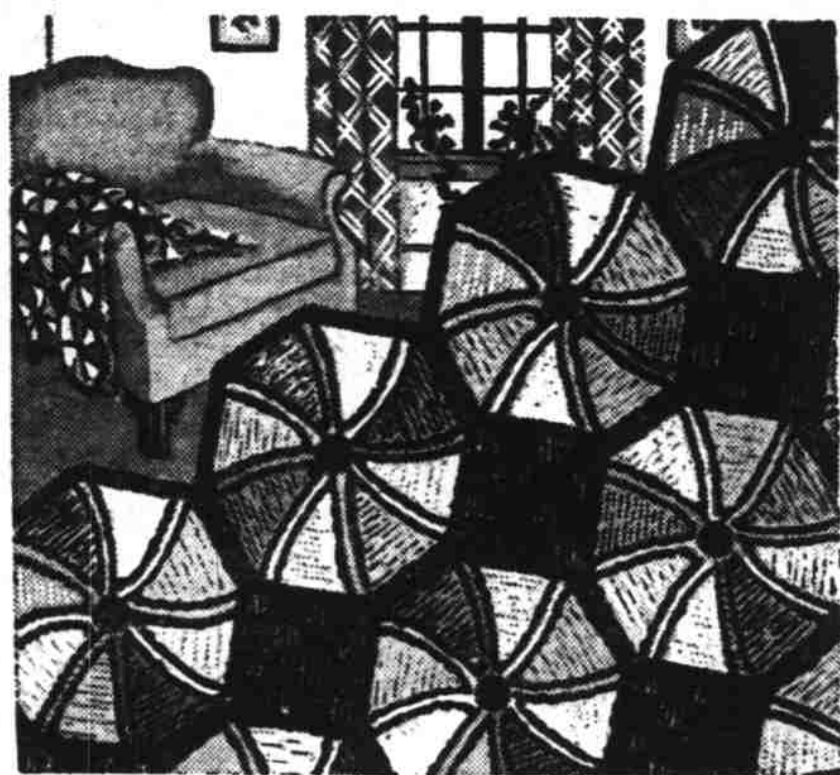
Mrs. George Hemann was hostess on Tuesday at a birthday party for her son Edward on his eighth birthday. Autumn flowers were used on the serving table and favors carried out the Halloween idea.

Bidden to celebrate with Edward were Wayne Hall, Roy Comstock, Robert Aldrich, Bobby Meaney, Jack Kropp, Donald Antrican, Alan Aldrich, George Hemann, Jr.

Additional guests were Mrs. Henry Kropp, Mrs. Ferdig Hall and Miss Shirley Hall, who assisted Mrs. Hemann.

Today Miss Sally Reed, Mrs. John Carson and Mrs. Wallace Carson will be hostesses at a 1:30 luncheon at the home of Mr. and Mrs. Sanderson Reed on South Commercial street, to compliment Miss Mira Belt. Miss Belt will leave Monday for San Francisco where she will remain the rest of the winter.

It's Knit on two Needles This Colorful Laura Wheeler Afghan



COPY, 1934, NEEDLECRAFT SERVICE, INC.

Made of a simple 9 inch medallion with a 4 inch joining square. Stitches; photograph of medallion; materials required. Send ten cents in coin for this issue up scraps of yarn. It's in eight colors with black. Pattern 2314 contains directions for afghan; color schemes; ill. of it and

In the Valley Social Realm

SILVERTON — Miss Dorothy Stirber, whose wedding to Joseph Sterk will be an event of October 28, was complimented at a party Wednesday night at which her mother, Mrs. W. Stirber and two sisters, the Misses Edna and Verna Stirber were hostesses. Miss Geraldine Gates assisted in serving and Miss Lillie Madsen assisted about the rooms.

Bidden were Mrs. J. C. Schlador, Mrs. R. A. Fish, Mrs. W. Gates, Mrs. Conrad Thoroldson, Mrs. Kenneth Henjum, Mrs. Gilman Satrum, Mrs. Elmer Thompson, Mrs. Herbert Jones, Mrs. Eva Benham, Mrs. Randall Bailey, Mrs. Matt Lentsch, Mrs. Richard Holm, Mrs. Edward Miller, Mrs. Glen Scott, Mrs. Bernard Wolfe of Sublimity, Mrs. Harold Forland, Miss Alma Crosthwaite, Davis of Salem, and Miss Luella Miss Lolita Skipper, Miss Dorothy Zolmer, Miss Ina Harold, Miss Inga Thoroldson, Miss Althea Meyers, and Misses Jerry and Bernice Gillis of Mt. Angel.

SUNNYSIDE — Mrs. Arthur Ramseyer of Ilhee was honored with a shower at the home of Mrs. Louise Feller. Guests were Mrs. Karl Miller, Mrs. Lorena Olemann, Miss Clara Miller, Mrs. Salladay, Miss Louise Aeschlimann, Miss Pauline Ramseyer, Mrs. Henry Hochspier, Mrs. Carrie Hochspier, Mrs. G. Thomas, Mrs. Lester Thomas, Mrs. Wallace Barnes, Mrs.

Charles Cummlags, Mrs. Kenneth Russel, Mrs. William Morris, Miss Ellane Morris, Mrs. Ed Drager, Mrs. Louis Hennies, Mrs. Gottfried Neuschwander, Miss Margaret Barry and Mrs. Joe Vasek. Refreshments were served by Misses Lillie and Ida Feller, Mrs. Henry Feller, Mrs. Wilfred Feller and Mrs. Clifford Feller.

STATON, Oct. 18 — Miss Marjorie Barkmeyer, daughter of Mrs. Anna Barkmeyer and Raymond Kerber, son of Mr. and Mrs. Frank Kerber, were married at the Staton Catholic church Saturday morning. Rev. George Sniderhorn officiated.

The bride wore a navy blue suit with wine accessories and a corsage of pink rosebuds. Miss Hilda Pieser, bridesmaid, wore a black tailored suit and black accessories. Lawrence Kerber was best man for his brother. At noon a dinner was served to Mr. and Mrs. Raymond Kerber, Hilda Pieser, Lawrence Kerber, Mr. and Mrs. Frank Kerber, Mrs. Anna Barkmeyer, H. F. Wyman, Mrs. Mary Boedighelmer, Mrs. Theresa Frank and Rev. George Sniderhorn.

Both Mr. and Mrs. Kerber attended Staton high school. The couple gave a dance in the Staton Forester hall Saturday night.

Yeast Bread Is Modern Cook's Achievement

Home made yeast breads simply went out for almost a generation, but now even the cooks who spend little time in the kitchen, count at least one yeast bread among their specialties. Good results in yeast breads always bring a feeling of triumph in achievement for the cook.

Here are two delicious yeast breads which are bound to please. Apple coffee cake is made from a yeast butter which requires no kneading. This type of yeast bread is especially good when fresh from the oven. Rolled cinnamon loaf makes delectable sandwiches and is tops when toasted and served with a luncheon fruit salad.

ROLLED CINNAMON LOAF
2 cakes compressed yeast
¾ cup lukewarm water
1 cup milk
¾ cup butter
¾ cup sugar
1 teaspoon salt
2 eggs, beaten
5 cups sifted flour
3 tablespoons melted butter
1 cup sugar
2 teaspoons cinnamon

Soften yeast in lukewarm water. Scald milk. Add butter, sugar and salt. Cool to lukewarm. Add flour to make a thick batter. Add yeast and eggs. Beat well. Add enough flour to make a soft dough. Turn out on lightly floured board and knead until satiny. Place in greased bowl, cover and let rise until double in bulk (about 2 hours). When light, divide it into two portions. Roll out each portion into a rectangular sheet ¾ inch thick and about 8 inches wide. Brush with melted butter. Mix sugar and cinnamon and sprinkle thickly over sheet of dough. Roll jelly roll fashion and place roll into greased bread pan. Let rise until doubled in bulk. Brush lightly with milk, sprinkle with sugar or sugar and cinnamon, and bake in moderate oven (375 degrees) 35 to 40 minutes. Yield: 2 loaves.

APPLE COFFEE CAKE
¾ cup milk
1 cake compressed yeast
¾ cup melted shortening
¾ cup sugar
1 egg or 2 egg yolks
¾ teaspoon salt
¾ cup raisins
1½ cups sifted flour
3 to 4 medium apples
4 tablespoons sugar
1 teaspoon cinnamon

Soften yeast in milk which has been scalded and the cooled to lukewarm. Add shortening, sugar, eggs, salt, raisins and enough flour to make a stiff drop batter. Beat until smooth. Cover and let rise until double in bulk. Stir down and fill greased cake pan one-half to three-fourths full. Arrange apple slices overlapping in rows over top. Mix 4 tablespoons of sugar with 1 teaspoon cinnamon and sprinkle over apples. Let rise until puffy. Bake in moderately hot oven (400 degrees) 25 to 30 minutes. Yield: 1 coffee cake 8 inches by 2 inches.

Stuffed Vegetables Make Salads

American salads and even entrees are intermingled with ideas for stuffing vegetables of all kinds. We stuff peppers and tomatoes, avocados, celery and plimientos, and even beets come in for stuffing both in entree and salad form.

It's a simple matter to utilize whole canned beets because they are ready and superbly tender for stuffing. Slip off a bottom slice in order to insure a level position, and scoop out a portion of the root side of each beet large enough to permit a suitable amount of minant filling. First marinate the prepared beets in a tart thin French dressing for several hours. For the stuffing you'll like a combination of chopped hard-cooked egg, chopped or sliced ripe olives and chopped sweet pickle or India relish. Moistening stuffing ingredients with just enough French dressing to hold them together easily.

Prepared ready-to-use chopped or sliced ripe olives are a boon for such salads and do much to add to the character of this different looking salad of relish type. Allow one or two beets to each service according to the purpose the salad serves. Garnish salad plates with deep colored greens for attractive contrast.

Grapefruit Makes Hot Evening Drink

Nip a hot one on a chilly night. Fresh, beautiful golden grapefruit is back in the market (and aren't we glad). When you have whetted your grapefruit-craving with the fruit in halves, segments and broiled, try some juice in a nightcap, this way: Heat about 3 cups fresh grapefruit juice with a piece of stick cinnamon broken, and 6 to 8 whole cloves. Cover saucpan and simmer five minutes; strain; sweeten to taste.

Curtain Decorations Simplify Making

Salem shops are showing a new trick in curtain decoration. Gay figures, flowers or butterflies are embroidered on 6-inch strips of orange-red ready for whipping on curtain material. The decorations are used mostly for breakfast rooms or bright kitchens where pottery is used.

Today's Menu

Large grapes make salad for today, dessert will be pumpkin pies with dripped honey topping. Grape and cottage cheese salad Steamed young kale Baked ling cod Buttered potatoes Pumpkin pies with honey topping

For the topping, put dabs of whipped cream on each pie, with indentations made with a spoon. Drip honey into these.

BAKED LING COD
Bake the cod with skin on, and when thoroughly done, pull off the skin and serve with a cream sauce.

Manufacturers' Recipes

Interesting recipes are included in the week's list of those sent by manufacturers of nationally known products for use in Salem kitchens.

STRAWBERRY PEAR SALAD

1 package strawberry extra Jell-well
1 pint hot water
6 small halves of pears
¾ lb. cream cheese
¾ cup chopped nuts

Dissolve Jell-well in hot water; chill. When it begins to thicken pour a small amount into each of six individual molds. Place a pear half in each mold, rounding side down. Fill centers of pears with cream cheese and nuts. Cover with remaining Jell-well and chill until firm. Unmold on lettuce and serve with mayonnaise.

COFFEE CREAM DESSERT

2 tablespoons granulated gelatin
¾ cup cold water
2 cups hot Golden West coffee
1 cup sugar
1 tbs. vanilla

1 pt. Sunny Brook whipping cream

Sweet chocolate
Method: Soak gelatine in cold water. Add gelatine to hot coffee. When coffee begins to thicken fold in one half of the cream which has been stiffly beaten. Fold in chocolate which has been shaved into chips. Pour into a mold and allow to set. Unmold and serve with the rest of the cream which has been beaten until stiff enough to hold its shape. Chopped nuts may be added to the cream if desired.

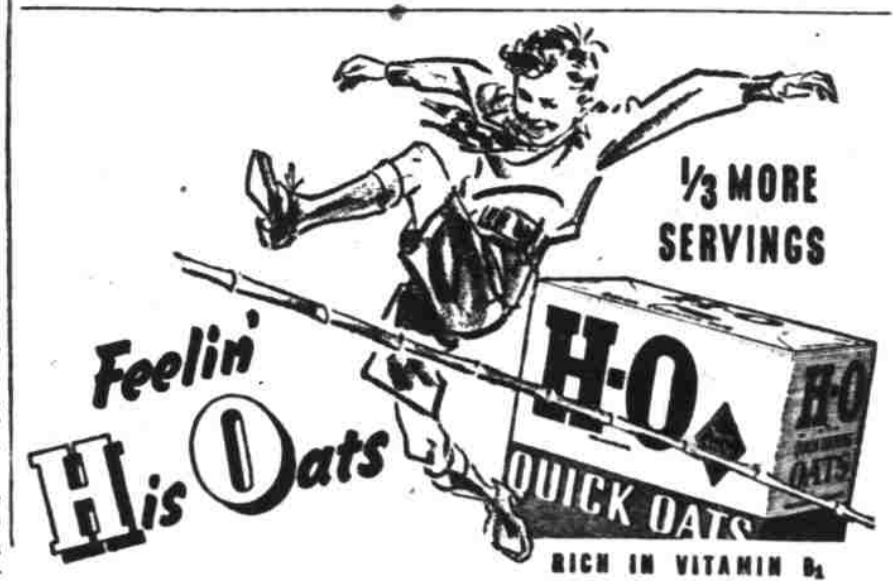
MINCE MEAT CUSTARD PIE

Line a 9-inch pie pan with pastry. Spread over bottom of pastry a ¾ inch layer of Heinz mince meat. Slightly beat 3 eggs. Add, mixing thoroughly 2/3 cup sugar. Add gradually 1½ cups milk. Stir until sugar is dissolved. Add 1 teaspoon vanilla.

Pour custard gently over mince meat. Place in a hot oven (400 degrees), then immediately turn heat to moderate oven (350 degrees). Bake 45 minutes, or until custard is set.

A good quick apple dessert, that bakes in the hot oven from the roast, while the family dines is this

and sweeten with brown sugar. Stir well, put in a buttered baking dish, sprinkle with cinnamon or nutmeg, dot with butter and bake, first with a lid on until apples are steamed, and later without to brown. May want to add water or fruit juice if apples are not moist enough. Serve with spiced hot cream.



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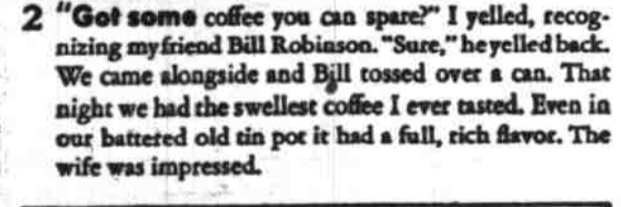
Lustrous rayon spreads.....1.00
Rayon or cotton spreads.....1.98
Heavy rayon taffeta spreads 2.98

M-J-B WHY?

"We learned the answer from the Sarah B..."



1 The wife and I were cruising up the river when the coffee gave out two days from the nearest landing. That won't mean much to you unless you've run out of coffee on a cruise. It's just about as serious as running out of fuel! But luck was with us. Along about evening we sighted the Sarah B.



2 "Got some coffee you can spare?" I yelled, recognizing my friend Bill Robinson. "Sure," he yelled back. We came alongside and Bill tossed over a can. That night we had the sweetest coffee I ever tasted. Even in our battered old tin pot it had a full, rich flavor. The wife was impressed.



3 "Why didn't we know about M-J-B before?" she asks. "Search me," I said. "I've read about its Richer Roast but I never dreamed it'd make such a difference. We'll stock up on M-J-B at the next landing."

P.S. When we got home we sent Bill a present and enclosed this note: "One good turn deserves another." Guess he's still wondering what we meant!

Oregon State College 1939-40 Concert Series

First Attraction
Marjorie Lawrence Soprano, Metropolitan Opera
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Reserved Seats \$1.50 and \$2.00; General Admission 75c

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